

Banquet & Catering Menu

BANQUETS

REUNIONS

RECEPTIONS

SEMINARS

CONVENTIONS

MEETINGS

WEDDINGS



Our Goal

We set a high goal to provide you with the service you expect and deserve. Each function is as different as the individual planning it and is treated as such. Your event should be special with every detail designed to meet your specific needs; not a mass produced event that will be easily forgotten. We are here to assist you every step of the way.

*Our goal is simple...
the total success of your event.*

Function Space

Function space is assigned by number of persons expected and room/venue availability. Room rental fees are determined by factors pertaining to your group's overall dollar commitment. Due to changes in schedules, dates, counts, times or meal functions, we reserve the right to revise room rental fees and/or the function space assigned to your group.

Audio-Visual Equipment and Services

We maintain our own stock of the most requested audio-visual equipment. In the event we do not have the equipment needed for your particular function, arrangements will be made with an outside source to secure the items. Rental fees apply to both hotel property and items secured through alternative vendors. Pricing list is available upon request.

Guarantees and Cancellations

A guaranteed count for persons attending any function is due by 12:00 noon 72 hours prior to event. If not received, the original number booked will be used as the guaranteed number. Please refer to our contract for cancellation dates and deposit requirements.

Prices

Prices quoted do not include the 20% Service Gratuity or all Sales Taxes. Prices, as well as tax amounts, are subject to change without notice.

Breakfast

The Basic Continental

Assorted Mini Danish
Assorted Mini Muffin's
Sliced Fresh Fruit
Assorted Fruit Juices
Coffee

The Deluxe Continental

Assorted Fruit Danish
Assorted Muffins
Assorted Elite Pastries
Bagels with Cream Cheese
Sliced Fresh Fruit
Assorted Fruit Juices
Coffee & Milk

Standard Breakfast Buffet

Assorted Mini Danish and Muffins
Assorted Fruit Juices
Sliced Fresh Fruit
Fluffy Scrambled Eggs
Golden Hash Browns
Bacon, Sausage and Country Ham
Country Biscuits and Gravy
Coffee & Milk

The American Breakfast Buffet

Assorted Fruit Juices
Assorted Mini Danish and Muffins
Sliced Fresh Fruit
Fluffy Scrambled Eggs
Bacon, Sausage and Country Ham
Country Biscuits and Gravy
Golden Hash Browns
Southern Style Grits
French Toast Sticks
Coffee & Milk

Mid-Morning Brunch

Array of Fresh Salads
Chicken Tenders
Assorted Mini Pastries
Country Fried Steak with Gravy
Assorted Fruit Juices
Sliced Roast Beef
Fluffy Scrambled Eggs
Mashed Potatoes
Country Gravy
Bacon and Sausage
Vegetable du jour
Golden Hash Browns
Assortment of Desserts
Country Biscuits and Dinner Rolls
Coffee, Milk, & Tea

For assistance please contact us at Phone: (877) 327-9894 or (417) 334-7535 • Fax: (417) 334-0306 • Email: sd@lodgeoftheozarks.com

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Refreshing Breaks

Mid-Morning Break

Freshly Brewed Coffee
Assorted Fruit Juices
Assorted Mini-Muffins and Danish

Afternoon Break

Freshly Brewed Coffee
Iced Tea
Assorted Soft Drinks
Assorted Cookies and Brownies

A La Carte Items

Brownies per dozen
Danish per dozen
Muffins per dozen
Fresh Baked Cookies per dozen
Fresh Whole Fruit per piece

Beverages

Coffee Per Pot
Per Gallon
Tea Per Pitcher
Per Gallon
Lemonade Per Pitcher
Per Gallon
Soft Drinks Per 12 oz
Bottled Water Per Unit
Bottled Juice Per unit

Specialty Break Items

Freshly Popped Popcorn. per box
Individual Flavored Yogurts each
Milk person
Granola Bar each
Assorted Candy Bars each
Tortilla Chips and Nacho
Cheese per person

Plated Dinners

Prime Rib Of Beef

Garden Salad
Slow Roasted Prime Rib
Baby Red Potatoes
Vegetable Du Jour
Fresh Rolls with Butter
Chef's Dessert Selection
Coffee/Tea/Water

Grilled Top Sirloin

Garden Salad
Grilled Sirloin
Au gratin Potatoes
Vegetable Du Jour
Fresh Rolls with Butter
Chef's Dessert Selection
Coffee/Tea/Water

Stuffed Breast of Chicken

Garden Salad
Breast of Chicken Stuffed With
Cornbread Dressing
Roasted Red Potatoes
Vegetable Du Jour
Fresh Rolls with Butter
Chef's Dessert Selection
Coffee/Tea/Water

Pork Loin Medallions

Garden Salad
Roasted Pork Loin with Apple Cinnamon
Chutney
Wild Rice Pilaf
Vegetable Du Jour
Fresh Rolls with Butter
Chef's Dessert Selection
Coffee/Tea/Water

Fettuccine Pasta

Fettuccine Alfredo w/Chicken
Caesar Salad
Ratatouli
Breadsticks
Tiramusu
Coffee/Tea/Water

Land and Sea

Garden Salad
Slow Roasted Prime Rib & Grilled Mari-
nated Shrimp
Baby Red Potatoes
Vegetable Du Jour
Fresh Rolls with Butter
Chef's Dessert Selection
Coffee/Tea/Water

Chicken and Pork Combo

Garden Salad
3 oz Chicken Breast
Apple Stuffed Pork Loin
Roasted Red Potatoes
Vegetable Du Jour
Fresh Rolls with Butter
Chef's Dessert Selection
Coffee/Tea/Water

Chef's Duo

Garden Salad
Petite Filet Mignon & King Salmon
Roasted Baby Red Potatoes
Vegetable Du Jour
Fresh Rolls with Butter
Chef's Dessert Selection
Coffee/Tea/Water

Beef Bourguignon

Garden Salad
Tender Strips of Beef Basted in a
Hearty Red Wine Sauce
Wild Rice Pilaf
Vegetable Du Jour
Fresh Rolls with Butter
Chef's Dessert Selection
Coffee/Tea/Water

Filet Mignon

Garden Salad
6oz Bacon Wrapper Filet with Fayat Sauce
Baby Red Potatoes
Vegetable Du Jour
Fresh Rolls with Butter
New York Cheesecake
Coffee/Tea/Water

Chicken Lexington

Garden Salad
Herb Encrusted Chicken Breast With
Mushroom Bourbon sauce
Rice Pilaf
Vegetable Du Jour
Fresh Rolls with Butter
Chef's Dessert Selection
Coffee/Tea/Water

Steak & Lobster

Spring Salad
Petite Filet Mignon
Cold Water Lobster Tail
Baby Red Potatoes
Vegetable Du Jour
Fresh Rolls with Butter
Carrot Cake
Coffee/Tea/Water

Dinner Buffets

(Buffets Require a 50 Person Minimum)

Choice Buffet

Fresh Salad Bar
Choice of Entrée Items
One Potato/Starch Dish
Two Vegetable Dishes
Hot Rolls with Butter
Chef's Assortment of Desserts
Coffee/Tea/Water
Two Entrée Items
Three Entrée Items

Entrée Selections:

Slow Roasted Beef with Glaze
Sliced Beef w/glaze
Pineapple Glazed Ham
Italian Baked Chicken
Slow Roasted Pork Loin with Apple
Chutney
Lemon Chicken
Southern Fried Chicken
Turkey and Dressing
Steamed Tilapia with Herb Butter
Beef Bourguignon

Vegetable/Starch/Potato Selections:

Baked Potato
Au gratin Potatoes
Roasted Red Potatoes
Mashed Potatoes
Rice Pilaf
Seasoned Green Beans or Baked Beans
Julienne Vegetables
Honey Glazed Carrots
Mixed Vegetable Medley
Buttered Corn

Themed Buffets

Branson Picnic

Hamburgers and Hot Dogs
Assorted Condiments
Corn on the cob
Chili Con Carne
Baked Beans
Cole Slaw
Potato Salad
Cookies
Lemonade
Coffee/Tea/Water

Hawaiian Luau

Tropical Fruit Medley
Mandarin Salad
Polynesian Chicken
Hawaiian Pork
Vegetable Medley
Honey Glazed Carrots
Polynesian Rice
Hot Rolls with Butter
Pineapple Upside-Down Cake
Coffee/Tea/Water

Country Hoe-Down

Barbecue Brisket
Fried Chicken
Corn on the Cob
Baked Beans
Garden Salad with Choice of Dressing
Cole Slaw
Potatoes Au gratin
Cornbread
Apple Cobbler
Coffee/Tea/Water

South of the Border

Taco Bar
Fajitas
Quesadillas
Refried Beans
Spanish Rice
Chips with Salsa
Sour Cream
Shredded Lettuce
Diced Tomatoes
Assortment of Desserts
Coffee/Tea/Water

Little Italy

Garden Salad with Choice of Dressing
Marinara and Alfredo Sauce
Meatballs
Toasted Ravioli
Sautéed Vegetables
Breadsticks
Assortment of Desserts
Coffee/Tea/Water

Appetizers

Cold Hors d'oeuvres

(priced per 100 pieces)

Bruchetta (Toast Points topped with mixture of diced tomatoes, garlic, olives, olive oil & basil pesto)
Deviled Eggs
Chicken Salad Canapés
Iced Jumbo Shrimp
Calico Pinwheels, colorful low-cal flour tortilla stuffed with Red and Green Peppers, Green Olives & seasonings in Cream Cheese
Dollar Sandwiches Assorted

Hot Hors d'oeuvres

(priced per 100 pieces)

Crab Stuffed Shrimp w/ champagne sauce

Rumaki
(Bacon Wrapped Scallops)
Cocktail Meatballs (Barbecue & Swedish)
Smoked Cocktail Frank
Three Cheese Stuffed Mushrooms
Crab Stuffed Mushrooms
Egg Rolls
Chicken Drumettes
Fried Mozzarella Cheese Sticks with Marinara Sauce
Toasted Ravioli with Marinara Sauce
Fried Mushroom
Crab Rangoon with Sweet and Sour Sauce
Jalapeno Poppers (Cheddar or Cream Cheese)
Chicken Quesadillas
Brie on Encroute w/ blackberry coulis sauce

Platters and Trays

Tortilla Chips with Salsa
(by the tray)
Potato Chips with Dip (by the tray)
Boneless Buffalo Wings (By the tray)
Serves 50
Serves 100
Fresh Fruit Platters:
Serves 50 persons
Serves 100 persons
Cheese and Cracker Platters:
Serves 50 persons
Serves 100 persons
Ham and Cheese Platters with Crackers:
Serves 50 persons
Serves 100 persons
Vegetable Crudités Display with Dip:
Serves 50 persons
Serves 100 persons
Dessert Tray (Chef's Choice of Assorted Desserts)
Serves 50 persons
Serves 100 persons

Beverages

Cash Bar

Bartender Fee Per Bar
(Groups of 150 or more Require
at least Two Bartenders)
\$150.00 Minimum in Sales Per Bar
20% Service Charge

Hosted Bar

Bartender Fee Per Bar
(Groups of 150 or more Require
at least Two Bartenders)
\$150.00 Minimum in Sales Per Bar
20% Service Charge

Drinks

Domestic Beer
Draft Beer
House Wine
House Brands
Call Brands
Premium Brands
Soft Drinks
Bottled Wine
20% Service Charge

Kegs

Full Keg
Pony Keg
20% Service Charge

Punch

Champagne Punch per Gallon
Serves 15 people
Sparkling Fruit Punch per Gallon
Serves 15 people
20% Service Charge

Please Call . . .

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Luncheons

Croissant Sandwich

Turkey, Ham and Swiss on Croissant
Potato Salad
Chef's Dessert Selection
Coffee/Tea/Water

Chicken Salad Croissant

Chicken Salad on Croissant
Potato Salad
Chef's Dessert Selection
Coffee/Tea/Water

Soup, Sandwich and Salad

Cup of Chef's Soup du jour
Turkey Sandwich on a Kaiser Roll
Garden Salad with Choice of Dressing
Chef's Dessert Selection
Coffee/Tea/Water

Lemon Chicken

Garden Salad with Choice of Dressing
Chicken Breast On a bed of Rice Pilaf
Vegetable du jour
Hot Roll
Chef's Dessert Selection
Coffee/Tea/Water

Tuna Plate

Tuna Salad with Vine Ripened Tomato
Crisp Spring Salad
Choice of Salad Dressing
Garden Vegetables
Hot Roll
Chef's Dessert Selection
Coffee/Tea/Water

BBQ Combo

Smoked Beef Brisket
Grilled Chicken Breast
Baked Beans
Potato Salad
Hot Roll
Chef's Dessert Selection
Coffee/Tea/Water

Fish & Chips

Cod Fish Filets
Cole Slaw
Hush Puppies
Battered Fries
Chef's Dessert Selection
Coffee/Tea/Water

French Dip Sandwich

Tender Roast Beef With Swiss Cheese
Piled High on a Hoagie Bun w/ aujus
& Horseradish, Pasta Salad
Chef's Dessert Selection
Coffee/Tea/Water

Grilled Chicken Breast Sandwich

Grilled Chicken Breast Served on a
Kaiser Bun
Potato Salad
Chef's Dessert Selection
Coffee/Tea/Water

Lunch Buffets

(Buffets Require a 50 Person Minimum)

Little Italy

Garden Salad Two Types of Pasta
Meaty Red Sauce and Alfredo Sauce
Sautéed Vegetables
Breaksticks
Assortment of Desserts
Coffee/Tea/Water

Fiesta Buffet

Taco Bar
Refried Beans
Spanish Rice
Nacho Chips and Salsa
Shredded Lettuce
Sour Cream
Assortment of Desserts
Coffee/Tea/Water

Deli Buffet

Sliced Cold Cuts of Meat
Assortment of Sliced Cheeses
Assortment of Breads
Array of Fresh Salads and Relishes
Potato Chips
Assortment of Desserts
Coffee/Tea/Water

Baked Potato and Salad Bar

Idaho Baked Potatoes
Assortment of Toppings
Array of Fresh Salads
Hot Rolls with Butter
Freshly Baked Cookies
Coffee/Tea/Water

Add Chili