



THE LODGE AT BASS LAKE

Private Functions

Banquet Chef Emily Klco



Hors D'oeuvres



WARM

Grilled Sesame Teriyaki Chicken Skewers

22/dozen

Served in a sweet pineapple teriyaki sauce

Rumaki 22/dozen

Bacon wrapped water chestnuts served in a sweet asian soy glaze sauce

Coconut Shrimp 36/dozen

Fried coconut shrimp served with a housemade pina colada sauce

Crab Spinach Dip 6 per guest

Served with crostinis or tortilla chips

Assorted Flatbread Appetizer

12 each, minimum 4 guests

Pepperoni

Vegetarian

Cheese

Chicken Bacon Ranch

Trio Dip Appetizer

6 per guest, choose 3

Crab Spinach Dip

Buffalo Chicken Dip

Corn Dill Salsa

Pico De Gallo

Served with assorted dippers

COLD

Bruschetta 15/dozen

Garden vegetable mix served on baguette with a balsamic glaze

Shrimp Cocktail 36/dozen

Served with house made cocktail sauce and fresh lemons

Charcuterie Platter 120 • serves 20 - 25

Middlefield cheddar • pepper jack • peppadew

Middlefield baby swiss • fig preserves • whole grain

mustard • soppressata • proscuitto • abruzzo

sausage • mixed olives • mixed nuts • assorted crackers

Crudité Tray 50

Served with assorted veggies, hummus and ranch

Fruit Tray 50

Served with assorted fruit and house made cream cheese dip

Caprese Skewers 28/dozen

Fresh mozzarella, basil, tomatoes, balsamic glaze

SLIDERS

Hot

Pulled Pork Sliders 30/dozen

Watermelon BBQ Pulled pork topped with slaw

Angus Burger Sliders \$30/dozen

Bonner Farm Angus burger served with American cheese and special sauce

Honey Maple Chicken Sliders 30/dozen

Fried Chicken tossed in a honey-maple glaze

Cold

Turkey Bacon Avocado Club 35/dozen

Turkey, bacon, avocado, lettuce, and tomato served with garlic aioli

Chicken Salad 35/dozen

Housemade chicken salad

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Trio Buffet

24/Guest

SALADS

Choose 2 options from this category

Great Lakes Growers House Salad

fresh spring mix served with cucumbers and tomatoes and balsamic dressing

Great Lakes Growers Caesar Salad

Romaine lettuce served with Parmesan cheese and house made Caesar dressing

Fresh Fruit Salad

Assorted seasonal fresh fruit

SOUPS

Choose 2 options from this category

Tomato Basil Bisque

Italian Wedding Soup

Clam Chowder +2pp

Creamy Chicken Artichoke Soup +2pp

Lobster Bisque +2pp

SANDWICHES

Choose 2 options from this category

Turkey Bacon Avocado Club

On wheat bread and served with garlic aioli

The Lodge At Bass Lake

Prime Rib Sandwich

Shaved prime rib, havarti cheese and horseradish cream on a brioche roll

Chicken Salad

Housemade chicken salad served on brioche bread

BLT

On wheat bread with mayo

Lunch Buffet

22/Guest • Minimum 20 Guests



STARTERS

Choose 1

Great Lakes Growers House Salad

Spring mix topped with cucumbers and tomatoes, strawberry blush wine dressing

Great Lakes Growers Caesar Salad

Romaine lettuce, parmesan/romano cheese and housemade caesar dressing

ENTRÉE

Choose 2 from these options (Add another entree for an additional 5/guest)

Chicken Marsala

Grilled chicken served with marsala sauce and mushrooms

Chicken Piccata

Rice-floured pan-seared chicken served with a piccata sauce

Chicken Penne Pasta

Penne pasta served with fresh marinara, spinach, tomatoes, and grilled chicken.

Pot Roast

Tender pot roast served with hunter sauce

Pork loin

Roasted pork loin served with a maple bourbon glaze

Seared Fresh Norwegian Salmon +4pp

Pan seared salmon served with a sweet citrus glaze

Beef Tenderloin +6pp

Beef tenderloin served with hunter sauce and horseradish cream

SIDES

Choose 2 from these options (Add another side for an additional 2/guest)

Seasonal Mixed Vegetables • Mashed Potatoes

Maple Glazed Carrots • Green Beans

Redskin Potatoes • Rice Pilaf

Asparagus +2pp

Dinner Buffet

30/Guest • Minimum 20 Guests



STARTERS

Choose 1

Great Lakes Growers House Salad

Spring mix topped with cucumbers and tomatoes, strawberry blush wine dressing

Great Lakes Growers Caesar Salad

Romaine lettuce, parmesan/romano cheese and housemade caesar dressing

ENTRÉE

Choose 2 from these options (Add another entree for an additional \$7/guest)

Chicken Marsala

Grilled chicken served with marsala sauce and mushrooms

Chicken Piccata

Rice-floured pan-seared chicken served with a piccata sauce

Chicken Penne Pasta

Penne pasta served with fresh marinara, spinach, tomatoes, and grilled chicken.

Pot Roast

Tender pot roast served with hunter sauce

Pork loin

Roasted pork loin served with a maple bourbon glaze

Seared Fresh Norwegian Salmon +4pp

Pan seared salmon served with a sweet citrus glaze

Beef Tenderloin +6pp

Beef tenderloin served with hunter sauce and horseradish cream

SIDES

Choose 2 from these options (Add another side for an additional 2/guest)

Seasonal Mixed Vegetables • Mashed Potatoes

Maple Glazed Carrots • Green Beans

Redskin Potatoes • Rice Pilaf

Asparagus +2pp



Sunday Brunch Buffet

Minimum 20 guests

Coffee and Juice Only 10/Guest

Fresh Coffee (Decaf or Regular)
Orange Juice
Apple Juice
Cranberry Juice
Grapefruit Juice
Pineapple Juice
Hot Tea

Basic Breakfast 18/Guest

Assorted Breakfast Pastries
Toast Served with butter and jam
Bagels with cream cheese
Fresh Fruit

Drinks

(Please choose 2)
Cranberry Juice
Orange Juice
Apple Juice
Grapefruit Juice
Pineapple Juice
Hot Tea
Coffee (Regular or decaf)

Premium Breakfast 22/guest

(Pick any 2 entrees, add an entrée
for additional 5/guest)

Scrambled Eggs

Scrambled eggs with cheddar cheese

Sausage and Biscuits with Gravy

Lodge Mess

Scrambled eggs, bacon, sausage, onions,
peppers, and cheddar cheese

Waffles

Served with apple compote and
whipped cream

French Toast

Served with hot maple syrup

Sides

Included with Premium Breakfast
Bacon • Sausage • Breakfast Potatoes
Assorted Breakfast Pastries
Fresh Fruit

Drinks

(Please choose 2)
Cranberry Juice
Orange Juice
Apple Juice
Grapefruit Juice
Pineapple Juice
Hot Tea
Coffee (Regular or decaf)





Last-Minute Party

22/Guest before 3pm • 30/Guest after 3pm

The Lodge at Bass Lake proudly accommodates last-minute parties.
We offer a limited menu for any parties with a 24-72 hour notice.

STARTERS

Choose 1

Great Lakes Growers House Salads

Spring mix served with cucumbers and tomatoes, strawberry blush wine dressing

Great Lakes Growers Caesar Salad

Romaine lettuce served with Parmesan cheese and house made Caesar dressing

ENTREÉ

Choose 2

Seared Fresh Norwegian Salmon +4pp

Pan seared salmon served with a sweet citrus glaze

Chicken Marsala

Grilled chicken served with marsala sauce and mushrooms

Chicken Piccata

Rice-floured pan-seared chicken served with a piccata sauce

Chicken Penne Pasta

Penne pasta served with fresh marinara, spinach, tomatoes, and grilled chicken.

Pot Roast

Tender pot roast served with hunter sauce

SIDES

Choose 2

Mashed Potatoes • Green Beans
Maple Glazed Carrots • Roasted Potatoes
Mixed Vegetables

The Lodge at Bass Lake will gladly accommodate any gluten or food allergies for no additional charge.