

**GORDON
LODGE**
— *on north bay* —

*Wedding & Banquet
Menu*

*Contact
Joe Schlegel
Director of Food & Beverage*

*1420 Pine Drive
Baileys Harbor, WI 54202*

*Phone: (920) 839-1056
Fax: (920) 839-2450
www.gordonlodge.com*

GORDON LODGE

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Cold Hors D'Oeuvres

Trays - \$75 per 50 piece tray

- Proscuitto Ham and Melon
- Roast Beef and Horseradish Roulades
- Salami Cornets
- Deviled Eggs
- Assorted Finger Sandwiches
- Salad Puffs – Crab or Chicken
- Stuffed Cherry Tomatoes with Herb Cheese
- Cucumber Rondelles with Surimi Crabmeat Salad
- Bleu Cheese stuffed Celery Fingers

Antipasto Platter

Selection of cured Italian meats, marinated olives, button mushrooms, artichoke hearts, melon relish, grilled asparagus, fresh mozzarella, basil sauce, grilled ciabatta bread, extra virgin olive oil, parmesan cheese and grilled eggplant.

\$9 per person

Domestic Cheese & Sausage Display

Small: \$225.00 Large: \$350.00

-Small cheese & sausage displays include 6 lbs. of hard and soft cheeses and 1.5 lbs. of meat

-Large cheese & sausage displays include 12 lbs. of hard and soft cheeses and 3 lbs. of meat

All cheese & sausage displays include 4-5 varieties of cheese

and are served with crackers, Chicago Flats and bread.

International Cheese & Sausage Display

Small: \$275.00 Large: \$400.00

Display Items

- | | | | |
|---|-----------|---|-----------|
| ○ White Bean Dip with Herbs and Garlic Crudites for Dipping | \$ 65 | ○ Whole Smoked Salmon with Dill Dip | \$ 225 |
| ○ Homemade Tortilla Chips with Cheese and Salsa | \$ 60 | ○ Shrimp Cocktail (sizes 21/25 or 16/20) | Mkt Price |
| ○ Blue Cheese Chips | \$65 | ○ Antipasto | \$ 225 |
| ○ Fresh Vegetable Crudites with Dip | \$ 65 | ○ Display of Sliced Fresh Fruit with Yogurt Dip | \$ 80 |
| ○ Chocolate Covered Strawberries | \$2.00 ea | | |

2009 Prices. All prices subject to change.

All menu items subject to 5.5% sales tax and 20% service charge

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Hot Hors D'Oeuvres

\$100 per 50 piece tray	\$115 per 50 piece tray	\$135 per 50 piece tray
<ul style="list-style-type: none"> ○ BBQ Cocktail Franks ○ Chicken Fingers- choice of sauces ○ Homemade Mini Tacos ○ BBQ or Swedish Meatballs ○ Arancinis- (risotto, smoked ham, mozzarella, served with marinara) ○ Grilled Bruschetta ○ Andouille Sausage Canapé 	<ul style="list-style-type: none"> ○ Vegetable Egg Rolls ○ Szechwan Pork Egg Rolls ○ Spinach Phyllo ○ Mini Reubens ○ Cheese Quesadillas with Guacamole, Sour Cream, and Salsa ○ Crustini- Ciabatta bread, Honey, Bleu Cheese and Walnuts baked ○ Crispy Fried Artichokes with Marinara Sauce ○ Water Chestnuts wrapped in Bacon ○ Pigs in a Blanket 	<ul style="list-style-type: none"> ○ Crab Rangoon ○ Scallops Wrapped in Bacon ○ Mini Beef Wellington ○ Coconut Shrimp with Orange Glace ○ Stuffed Mushroom Caps with choice of Crab Meat or Italian Sausage

Choice of sauces:
Ranch, Honey Mustard, Dijon, Cajun, BBQ, and Bleu Cheese.

We can also make specialty canapés. Prices will reflect selections.

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Buffets (50 or More)

Buffet includes choice of salad, rolls & butter, and coffee.

Traditional Ranch Salad- Tossed mixed greens garnished with tomato wedge, cucumber, black olives, shredded cheddar cheese, homemade croutons and our very own Ranch dressing.

Gordon Lodge House Salad- Tossed mixed baby greens, garnished with tomato wedge, cucumber, slivered almonds and Balsamic Vinaigrette dressing.

Caesar Salad- Fresh romaine tossed in our very own Caesar dressing. Garnished with homemade croutons and shredded parmesan.

We will serve salads and escort guests to the buffet by table.

Sunset Buffet (\$28 per person)	Lakeshore Buffet (\$32 per person)	North Bay Buffet (\$36 per person)
<ul style="list-style-type: none"> ○ Pasta Salad ○ Sliced Roast Beef and Gravy ○ BBQ/Bourbon Chicken ¼ ○ Baked Cod Au Gratin ○ Herb Roasted New Potato ○ Fresh Vegetable Medley 	<ul style="list-style-type: none"> ○ Fresh Fruit Salad ○ Pasta Salad ○ Chef-carved Roast Round of Beef ○ Natural Gravy ○ Fresh Stuffed Sole served with Mornay sauce ○ Char Grilled Lemon Pepper Chicken Breast ○ Oven Roasted New Potatoes ○ Rice Pilaf ○ Maple glazed Fresh Baby Carrots ○ Green Beans Almandine 	<ul style="list-style-type: none"> ○ Fresh Fruit Salad ○ Pasta Salad ○ Shrimp and Crabmeat with cocktail sauce ○ Raspberry marinated fresh asparagus ○ Chef-carved Roast Prime Rib Au Jus ○ Fresh King Salmon, sour cream dill ○ Chicken Breast Marsala ○ Wild Rice Pilaf ○ Twice-Baked Potato ○ Candied Baby Carrots with Pecans ○ Broccoli and Cauliflower buds with Tarragon Butter

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Plated Meals

(Please limit your choice to one entrée. There will be a \$1 per person charge if you wish to choose two entrées.)

All meals served with choice of Traditional Ranch Salad or Gordon Lodge House Salad, rolls, butter, and coffee.

Traditional Ranch Salad- Tossed mixed greens garnished with tomato wedge, cucumber, black olives, shredded cheddar cheese, homemade croutons and our very own Ranch dressing.

Gordon Lodge House Salad- Tossed mixed baby greens garnished with tomato wedge, cucumber, slivered almonds and Balsamic Vinaigrette dressing.

Chicken Entrées

Raspberry Marinated Chicken Breast

Char-grilled and topped with raspberry mango glacé. Served with wild rice pilaf and fresh vegetable.

\$24

Chicken Oscar

Grilled breast topped with fresh asparagus, crabmeat and tarragon sauce. Served with parmesan new potatoes.

\$28

Chicken Aristocrat

Bacon-wrapped breast stuffed with mushrooms and mozzarella cheese and topped with mornay sauce. Served with wild rice pilaf.

\$26

Chicken Florentine

Breast stuffed with spinach and crabmeat and topped with lobster sauce. Served with parmesan new potatoes and fresh vegetable.

\$26

Chicken Phyllo

Boneless, skinless stuffed with wild rice pilaf and wrapped in phyllo dough. Served with orange glaze and fresh vegetable.

\$26

Chicken Divan

Crispy fried and topped with broccoli buds, cheddar cheese sauce and bacon crumbs. Served with parmesan new potatoes.

\$24

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Beef and Pork Entrées

Roast Tenderloin of Beef

With bordelaise sauce. Served with potatoes
emmenthaler and fresh vegetable.

\$30

Prime Rib

With horseradish sauce & au jus. Served with
parmesan new potatoes and fresh vegetable.

King 12oz \$28

Queen 8oz \$23

8 oz. Top Sirloin Teriyaki

Char-grilled with fresh grilled pineapple
and teriyaki glacé. Served with
parmesan new potatoes and fresh vegetable.

\$24

Tenderloin Scaloppini

8 oz. beef tenderloin slices, mushrooms and
scallions in a mushroom burgundy sauce.
Served over saffron rice with fresh vegetable.

\$27

Delmonico Ribeye Steak

9 oz. steak with raspberry butter. Served with
parmesan new potatoes and fresh vegetable.

\$29

8oz Char-Grilled Filet

Certified Black Angus Beef

With balsamic glacé and mushroom cap.
Served with parmesan new potatoes
and fresh vegetable.

\$36

Pork Normandy

Twin Medallions sautéed with apples, pecans, sweet peppers and topped with
apple cider sauce. Served with rice pilaf and fresh vegetable.

\$25

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Fish Entrées

Almond Breaded Walleye Pike

With citrus sauce. Served with parmesan new potatoes and fresh vegetable.
\$25

Sockeye Salmon

Topped with sour cream & dill sauce and shrimp garnish. Served with wild rice pilaf and fresh vegetable.
\$28

Caribbean-style Sockeye Salmon

Prepared with brown sugar and jerk seasoning, baked in orange juice and topped with mango salsa. Served with parmesan new potatoes and fresh vegetable.
\$28

Italian Encrusted Grouper

With lemon glacé. Encrusted with egg and parmesan cheese. Served with angel hair pasta, fresh herbs and fresh vegetable.
\$24

Crabcake and Tilapia

1 crabcake and 4 oz tilapia broiled with olive oil, tomatoes and basil. Served with fresh vegetable.
\$25

Fresh Stuffed Sole

With crabmeat and shrimp stuffing and lobster sauce. Served over rice pilaf with fresh vegetable.
\$27

Vegetable and Pasta Entrées

Squash Bowl

Fresh seasonal vegetables sautéed, lightly seasoned, and served in an acorn squash.
\$20

Wild Mushroom Sauté

Cremini, portabella, porcini, shitake, and oyster mushrooms sautéed in olive oil and garlic. Served over linguini.
\$20

Tequila Lime Shrimp and Chicken

Sautéed vegetables and spices and tequila spiked lime sauce served over linguini.
\$21

Sun Dried Tomato Pesto Farfalle

Bold sun-dried tomato pesto, toasted almond slivers, feta cheese, over bowtie pasta.
\$19

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Duo-plated Entrées (Select one only)

Beef Tournedo with Porcini Mushroom Jus *and* Pacific Rim King Salmon with Mango Salsa
Served with whipped potatoes and fresh vegetable.

\$39

NY Strip Sirloin *topped with* Shrimp Scampi
Served with chive whipped potatoes and fresh vegetable.

\$38

4 oz. Filet and 4 oz. Grilled Chicken Breast
With tarragon cream sauce over the chicken.
Served with parmesan new potatoes and fresh vegetable

\$36

Raspberry Marinated Chicken Breast *and* Mediterranean Tilapia
Chicken is char-grilled. Tilapia is prepared with tomatoes, olive oil and garlic.
Served with rice pilaf and fresh vegetable.

\$35

Petite Filet Mignon with Peppercorn Demi-Glacé *and* Crab Stuffed Sole with Lobster Sauce
Served with parmesan new potatoes and fresh vegetable.

\$40

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