



### Breakfast Buffet [\$12/\$15]

*min. 15 orders, \$2 surcharge per person for events under 15.*

#### Cold buffet \$12

- Assorted seasonal whole fruit
- Assorted pastries, breads and bagels
- Variety of cold cereals
- Low fat yogurt
- Jams and butter
- Orange, cranberry and apple juice
- Regular and decaffeinated coffee and tea

#### Hot Buffet \$15

- Includes all items from the cold buffet, plus
- Scrambled eggs
- Bacon
- Sausage
- Pancakes or French toast



### Box Lunch [\$14]

*min. 15 orders,*

- Assorted pre-made sandwiches and wraps. (Choose up to three)
  - Grilled chicken Caesar
  - Italian hoagie
  - Ham and cheese wrap
- Vegetable wrap
- Includes the following
- Pasta salad or coleslaw (choose one)
- Potato chips
- Fresh baked cookie
- Bottled water



### Reception

*min. 15 orders, per-order items, reflect one person*

- Hummus \$6 - w/ fresh vegetables and pita chips
- Cheese board \$11
- Chips and Salsa \$4
- Nachos \$6 - Tri-color chips with pico de gallo, shredded cheddar jack, black beans.  
*Add chicken or beef, \$3 per person*
- Chicken Wings \$6 (5/order) - Buffalo, sweet BBQ or sweet 'n sour
- Chicken Tenders \$6 (4/order) - choice of sauce, BBQ or ranch
- Queso Rangoon's \$6 (5/order) - spicy poblano with dynamite sauce
- Shrimp Cocktail \$8 (4/order) - *served with classic cocktail sauce*



### Lunch / Dinner Buffet

*min. 20 people*

#### Barbeque \$24

- Freshly baked rolls and butter
- mixed green salad (two dressings)
- Build your own burgers or chicken sandwiches
- corn on the cob
- potato salad
- coleslaw

#### Pizza Party \$14

- mixed green salad (two dressings)
- Choose three from the following specialty pizzas  
*Meat lovers / Supreme / Hawaiian / Cheese Pepperoni / Vegetarian*

#### Pasta Stations \$19

- Freshly baked rolls and butter
- Mixed green salad (two dressings)
- Penne style pasta, choice of two sauces  
*Classic Marinara / Alfredo / Bolognese*
- Add meatballs or grilled chicken, \$2 per person

#### Tex Mex \$24

- Freshly baked rolls and butter
- Bean salad
- Cheese enchiladas
- Flour tortillas
- Corn tortilla shells
- Choose one of the following:  
*Shredded chicken and ground beef*  
*Fajitas, with chicken and steak*
- lettuce, sour cream and salsa



### Dinner Entrees (plated)

*min. 10 orders per dish, max. 3 dishes. All items are served with a mixed green salad*

#### Grilled filet steak \$27

Roasted garlic mashed potatoes and sautéed vegetables

#### Airline chicken breast \$25

Pan seared, served with celeriac puree, roasted heirloom carrots and truffle demi glaze

#### Rack of lamb \$31

Roasted, served with rosemary mashed potatoes and sautéed spinach

#### Seared Atlantic salmon \$29

With roasted garlic mashed potatoes, Smokey collard greens in a white wine garlic sauce



### Beverages

- Chocolate milk \$2 ea
- Soft drinks \$3 ea
- Bottled water \$3 ea
- Sports drinks \$3 ea
- Energy drinks \$4 ea
- Hot chocolate \$45 (per gallon)
- Fresh brewed coffee \$45 (per gallon)
- Assorted herbal teas \$3 (per packet)
- Lemonade \$30 (per gallon)
- Juice \$35 (per gallon) (orange, cranberry or apple)

### Satellite, Host / Cash Bar

- No set-up fee, minimum bar revenue of \$450 required  
\*deposit taken at booking
- One bartender per 100 guests required
- \$75 per bartender, up to 3 hours of service.  
\$25 per hour thereafter
- Standard bar set up to accommodate all mixed drinks
- A selection of micro brews, imports, domestics, well liquors and house wines will be on all standard bar set ups.
  - bottle beers \$4.50 ea
  - well cocktails \$5.50 ea
  - house wines \$6.50 ea
- Kegs
  - domestic keg \$400
  - import keg \$500

### Information

Catered functions are subject to a 22% service charge plus all applicable local, state and federal taxes. Please carefully review your contracts for dates, times, menus, number of attendees, audio visual and room set-up to avoid unexpected changes and expenditures. Additional charges will apply for room/event changes directed by the group contact within 72 hours of function. Billing is based upon the final number of guaranteed attendees (required 14 days prior to function) or actual attendees whichever is greater. Menu prices are subject to change until a signed contract is returned to Evergreen Lodge.

We reserve the right to remove all "left over" food and product not consumed by the end of the scheduled time. Food service is priced for up to two (2) hours after the being set. I understand that the Evergreen Lodge is a fully licensed facility and must provide all food and beverage served in the Hotel meeting rooms and public space. No outside food and beverage may be consumed, other than in your hotel room.

We reserve the right to make substitutions when market conditions dictate, or for any reason beyond our control. All substitutions will be at comparable or greater value, and if possible, you will be notified in advance.



### Technology & Rooms

#### Projector Package \$200

- Projector / Tripod screen / Cables & Connectors

#### Bring-you-own Projector \$90

- Small to mid-size meeting / Tripod screen / Cables & Connectors

- Room Rentals - start at: \$250  
*Room set-up fees - varies*
- Dance Floor \$350
- Podium \$25
- Easels \$5
- Flip Chart, with markers \$25
- White board (3x4) \$15
- Speaker system \$150
- Microphone
- Audio visual cart