

Event Menus



Created especially for you!



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BREAKFAST



PLATED BREAKFAST

All plated breakfast entrees include your choice of juice, assorted breakfast pastries, jams, jellies, preserves, butter and margarine. Served with fresh brewed coffee, decaffeinated coffee, and assorted herbal teas. (Soy products and organic products available upon request)

Oglebay Breakfast **\$10.95**

- Scrambled eggs
- Maple smoked bacon
- Country sausage links
- Breakfast potatoes

Mountaineer Wrap **\$11.25**

- Scrambled eggs tossed with wild mushrooms, peppers, smoked ham, mountain man sausage and potato hash wrapped in a tomato flour tortilla
- Fresh berries

Healthy Starter **\$12.95**

- Scrambled Egg Beaters in a tomato cup
- Turkey sausage
- Grilled zucchini slices
- Steamed new potatoes



BREAKFAST TO GO

Up First **\$7.95**

- Bottled juice
- Butter croissant filled with scrambled eggs, bacon and cheese
- Muffin
- Whole fruit
- Coffee and tea

Off to the Course **\$8.95**

- Bottled juice
- Ham and cheese bagel
- Nutrition Bar
- Banana
- Bottled water
- Coffee and tea

La Francaise **\$11.95**

- Stuffed cinnamon swirl almond French toast with fresh apples
- Warm maple syrup
- Maple smoked bacon
- Country sausage links

The Ultimate **\$14.95**

- Twin poached eggs
- Medallions of peppered tenderloin
- Corn cakes
- White cheddar cheese sauce
- Red potato hash

Tee Box **\$10.95**

- Bottled juice
- Bagel with cream cheese, smoked salmon, sliced tomato and capers
- Muffin
- Whole fruit
- Bottled water
- Coffee and tea

All prices subject to change. Prices subject to applicable tax and service charge.



BREAKFAST BUFFETS

Crispin Continental \$7.95

- Assortment of juices
- Display of seasonal sliced fruits and berries
- Assorted breakfast pastries
- Assorted yogurts with dried fruits
- Coffee and tea

Continental Enhancements:

- Cold cereals with milk and bananas 1.25
- Hot oatmeal, brown sugar and dried fruits 1.95
- Egg Beaters 2.95
- Scrambled eggs 2.75
- Baked quiche (choose one) 4.95
 - ~ Quiche Lorraine
 - ~ Spinach and mozzarella
 - ~ Smoked salmon and chives

Continental Action Stations

- Eggs and Omelets 5.95
Eggs and Eggbeaters, bacon, ham, peppers, mushrooms, onions, spinach and cheeses
- Belgian Waffles 4.95
with assorted fruit toppings and syrups
- Crepe Station 5.95
fruit compote with chantilly cream or bananas with brown sugar and butter
- Smoothie Station 6.95
 - ~ Mango, banana, and strawberry with non-fat yogurt and wheat germ
 - ~ Raspberry, strawberry, blueberry, with bananas and ginko biloba
- Assorted Cereal Station 4.95
Granola and Muesli, All Bran, Special K, Shredded Wheat, Raisin Bran, regular and skim milk

Grand Buffet \$13.95

- Assortment of juices
- Display of seasonal sliced fruits and berries with honey yogurt dipping sauce
- Maple smoked bacon
- Country sausage links
- Assorted yogurts with dried fruits and crunchy granola
- Yukon gold hash browns
- White cheddar cheese grits
- Fluffy scrambled eggs
- Biscuits and down home gravy
- Assorted breakfast pastries
- Coffee and tea

Spa Friendly Buffet \$15.95

- Orange and grapefruit juice
- Papaya and tomato juice
- Presentation of fruit skewers with maple yogurt
- Assorted yogurts with dried fruits
- Muesli parfaits
- Assorted bagels with low fat cream cheese, jams, jellies, butter and honey
- Hot oatmeal with raisins and granola
- Egg Beaters
- Bottled water
- Coffee and tea

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BREAKFAST BUFFETS CONTINUED

It's Brunch

\$18.95

- Display of seasonal sliced fruits and berries
- Display of smoked trout with traditional accompaniments
- Assorted breakfast pastries
- Assorted bagels with cream cheese, jams, jellies, butter and honey
- Eggs Benedict
- Home fried potatoes
- Maple smoked bacon
- Country sausage links
- Broiled chicken breast with mango pineapple relish
- Vegetable raviolis

- Roasted tri-colored potatoes
- Seasonal vegetables
- Array of desserts
- Coffee and tea

Brunch Enhancements

- Cinnamon and ginger French toast with whipped butter and maple syrup 2.25
- Belgian waffles with assorted fruit toppings and syrups 2.75
- Buttermilk pancakes with apple compote and flavored syrups 1.95

BREAKS



ALL DAY BREAKS

The View

\$12.95

Continental Break

- Assorted Juices
- Display of seasonal sliced fruits and berries
- Assorted breakfast pastries
- Assorted yogurts with dried fruits
- Coffee and tea

Mid-Morning Break

- Blueberry scones
- Assorted muffins
- Biscotti
- Frappuccinos
- Soft drinks and bottled water
- Coffee and tea

Afternoon Break

- Build your own bruchetta
- Assorted jumbo cookies
- Soft drinks and bottled water
- Coffee and tea

The Executive

\$13.95

Continental Break

- Assorted Juices
- Display of seasonal sliced fruits and berries
- Assorted breakfast pastries
- Soft drinks and bottled water
- Coffee and tea

Mid-Morning Break

- Assorted bakery fresh doughnuts
- Soft drinks and bottled water
- Coffee and tea

Afternoon Break

- Smoothies: strawberry, banana and mango
- Cheese display with nuts
- Nutrition Bars
- Soft drinks and bottled water
- Coffee and tea

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AFTERNOON BREAKS

Happy & Healthy \$5.95

- Assorted jumbo cookies
- Display of seasonal fruits
- Soft drinks and bottled water
- Coffee and tea

Take Me out to the Ball Game \$6.95

- Fresh buttered popcorn
- Peanuts in the shell
- Cracker Jacks
- Mini corn dogs
- Condiments
- Soft drinks, bottled water and iced tea

South of the Border \$7.75

- Make your own mini tacos
- Fresh tortilla chips with chilies con queso
- Zesty salsa
- Soft drinks, bottled water and iced tea

The Twister \$4.95

- Warm soft pretzels
- Warm cheese sauce
- Hot mustard
- Soft drinks, bottled water and iced tea



A LA CARTE

• Assorted juices	2.25
• Bottled water	2.25
• Coffee and tea	1.95
• Soft drinks, bottled water and iced tea	2.25
• Energy drinks	3.25
• Bottled smoothies	3.25
• Frappuccinos	3.95
• Fruit kabobs	1.95
• Assorted bagels with flavored cream cheese	1.25
• Breakfast breads, muffins and pastries	1.95

Sugar Rush \$6.95

- Chocolate chip cookies
- Double fudge chocolate brownies
- Biscotti
- Individual cartons of milk
- Soft drinks and bottled water
- Coffee and tea

Spa Break \$7.25

- Smoothies: strawberry, banana and mango
- Fruit kabobs with honey yogurt dip
- Mini carrot muffins and mini apple muffins
- Soft drinks and bottled water
- Coffee and tea

Agua Bar \$5.25

- San Pellegrino, Ty Nant, Voss and Perrier water
- Display of fresh fruit
- Deluxe mixed nuts
- Granola bars

• Assorted fresh doughnuts	1.50
• Warm soft pretzels	1.95
• Dove Bar	2.95
• Multi-grain, granola and Nutrition Bars	1.75
• Display of seasonal sliced fruits and berries	2.25 *
• International cheese display with crackers	2.95 *
• Deluxe mixed nuts	1.25 *
• Assorted chocolate truffles and chocolate covered strawberries	1.95 *
• Chips and salsa	1.25 *

* Priced per person

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LUNCH

Plated luncheon entrées are served with either seasonal mixed greens with your choice of dressing or a cup of the Chef's Vision Soup of the Day, warm rolls and butter, soft drinks, bottled water, coffee and tea.

COLD PLATED LUNCH

Deli Plate \$11.95

- Shaved ham, smoked turkey, salami, pastrami and roast beef along three sliced cheeses
- Deli salad
- Baby lettuce, tomato and garlic pickle
- Fresh deli breads
- Carrot cake

The Spa \$14.95

- Thai shrimp salad and crispy vegetable salad
- Organic greens
- Cilantro lime vinaigrette
- Angel food cake with fresh berries

Pesto Chicken Wrap \$13.95

- Grilled chicken, basil pesto, avocado, tomatoes, and boursin cheese
- Spiced red pepper mayonnaise
- Grilled flour tortilla
- Sweet potato chips
- Chocolate crème brulee

HOT PLATED LUNCH

Soy and Ginger Marinated London Broil \$13.95

- Steamed jasmine rice
- Baby bok choy and shiitake mushrooms
- Pineapple upside down cake

Roast Turkey Breast and Gravy \$12.95

- Garlic mashed potatoes
- Cranberry relish
- Seasonal vegetables
- Raspberry chocolate torte

The Club \$12.95

- Roast turkey and ham sandwich
- Marinated tomato and artichoke salad
- Roasted vegetable chips
- Apple pie cobbler with vanilla ice cream

Caesar \$13.95

- Shrimp and chicken on baby Romaine lettuce with traditional Caesar dressing
- Asiago cheese crisp
- Oven roasted tomatoes and seedless cucumbers
- Lemon meringue tart with blueberry compote

Bran-Crusted Tuna Steak \$13.95

- Spicy Bloody Mary relish
- Baby lettuce leaves with grilled fruit
- Steamed vegetables
- Fresh berries and lemon sorbet

Spiced Brown Sugar Crusted Pork Loin \$12.95

- Parsnip and Yukon gold mashed
- Seasonal vegetables
- Strawberry shortcake with chantilly cream

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HOT PLATED LUNCH CONTINUED

Roasted Wild Salmon with Lime Pesto Glaze \$14.95

- Parsley boiled potatoes
- Seasonal vegetables
- Chocolate fudge cake

Bacon Wrapped Sirloin \$13.95

- Melted onions and Merlot sauce
- Redskin potatoes
- Seasonal vegetable
- Warm peach tart with vanilla ice cream

Wood Grilled Chicken with Granny Smith Apples \$13.95

- Tarragon cream reduction
- Minnesota wild rice
- Seasonal vegetables
- Custard caramel



BUFFET LUNCHES

Deli Buffet \$14.95

- Chef's vision soup of the day
- Mixed greens with assorted dressings
- Redskin potato salad
- Crunchy cole slaw
- Tortellini salad Alfredo
- Display of assorted deli meats
- Display of assorted sliced cheeses
- Sliced tomatoes, pickles and lettuce
- Assorted breads
- Old fashioned strawberry shortcake
- Soft drinks, bottled water, coffee and iced tea

Mega Slider Buffet \$15.25

- Mixed greens with assorted dressings
- Tomato, cucumber and feta salad
- Sliced tomatoes, leaf lettuce and red onions
- Display of assorted sliced cheeses
- Ground chuck burgers
- Pulled pork
- Vegetable burgers
- Onion rings
- Steak fries
- Grilled onions
- Sautéed mushrooms
- Old fashioned apple pie and cherry pie
- Soft drinks, bottled water, coffee and iced tea

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BUFFET LUNCHEONS CONTINUED

Wrap It Up Buffet

\$13.95

- Seasonal greens with assorted dressings
- Macaroni and prosciutto salad
- Peas and peanuts salad
- Fresh fruit salad
- Grilled shrimp Caesar wrap with Romaine lettuce and mango Caesar dressing in a tomato flavored tortilla
- Vegetarian wrap with marinated grilled vegetables in a spinach flavored wrap
- Turkey tortilla wrap with jack cheese, tomatoes, shredded lettuce, avocado spread and cranberry mayonnaise in a wheat flavored wrap
- Chips
- Double fudge Rice Krispie cakes
- Soft drinks, bottled water, coffee and iced tea

The Waddington Buffet

\$15.95

- Seasonal greens with assorted dressings
- Croutons, mushrooms, onions, tomatoes, shredded cheeses
- Red potato vinaigrette salad
- Sour cream cucumbers
- Marinated mushrooms
- Kirsch fruit salad
- Craisin stuffed roasted pork loin with pan jus
- Stuffed chicken Merlot
- Root vegetable lasagna
- Vegetable medley
- Roasted tri-colored potatoes
- Marble mousse with pirouettes
- Soft drinks, bottled water, coffee and iced tea

West Spa Buffet

\$15.95

- Chilled gazpacho
- Spinach mushroom salad and citrus vinaigrette
- Grilled vegetable salad
- Marinated tomatoes and cucumbers
- Spring water tuna salad vinaigrette
- Chardonnay poached salmon with sauce vert
- Quiona with sun-dried tomatoes and mushrooms
- Steamed vegetable medley
- Assorted earth grain rolls and soy butter
- Sugar free berries in phyllo cup
- Soft drinks, bottled water, coffee and iced tea

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BOXED MEALS

Good Morning \$5.95

- Orange juice
- Whole fresh fruit
- Breakfast cinnamon roll
- Fresh baked fruited muffin

The Deli Box \$8.95

- Smoked turkey, shaved ham and Swiss cheese sub sandwich
- Chips
- Chef's selection of deli salad
- Pickle spear
- Red delicious apple
- Fresh baked jumbo cookie
- Soft drink or bottled water

The Wrap Box \$9.95

- Honey mustard glazed turkey breast, pepperjack cheese, lettuce and tomato, wrapped in a jalapeño tortilla
- Chef's selection of deli salad
- Chips
- Citrus segments
- Iced chocolate brownie
- Soft drink or bottled water

The Muffaletta Box \$11.95

- Greek olive salad, Genoa salami, ham, provolone cheese, lettuce, tomatoes in a pita pocket bread
- Chips
- Chef's selection of pasta salad
- Tiramisu cup
- Soft drink or bottled water

The West Spa \$11.95

- Spring greens, spinach, bean sprouts, tofu, and Asian dressing in a pita pocket
- Sweet potato chips
- Fresh fruit
- Mixed bean salad vinaigrette
- Sugar free dessert
- Bottled Water

The Croissant Box \$10.95

- Apple walnut chicken salad served in a flaky French style croissant
- Chips
- Marinated veggie salad
- Fresh Florida orange
- Double chocolate mousse cup
- Soft drink or bottled water

The Longhorn Box \$11.95

- Shaved roast beef piled high in a foccaccia bun served with horseradish and cheddar cheese
- Chips
- Fresh fruit salad
- Pear
- Banana pudding cup
- Soft drink or bottled water

The Ultimate Box \$13.95

- Pepper crusted beef tenderloin on French baguette, caramelized onions, provolone cheese tomato, stone ground mustard and mayonnaise
- New potato salad
- Grilled vegetables
- Sweet potato chips
- Double chocolate brownie
- Soft drink or bottled water

Country Lunch \$10.95

- Southern fried chicken
- Cole slaw
- Potato salad
- Watermelon
- Rolls and butter
- Jumbo cookie
- Soft drink or bottled water

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RECEPTIONS

COLD HORS D'OEUVRES

Per 50 Pieces

• Asparagus wrapped with smoked turkey	49.95	• Salami coronets with cornichons	48.95
• Belgium endive with crab meat	73.95	• Crab-filled artichokes Maryland	74.95
• Brie and raspberry tartlets	64.50	• Stuffed cherry tomatoes with goat cheese and almonds	73.95
• Iced shrimp	225.00	• Tenderloin medallions with pesto and horseradish spread on crostini	125.00
• Tea sandwiches (turkey, tuna salad and egg salad)	52.00	• Deviled eggs with salmon roses	49.95
• Smoked salmon canapé with Bourbon mustard dill	75.00	• Iced Alaskan crab claws	220.00
• Prosciutto and Gruyere pinwheels	48.95	• Chicken curry on sweet tartlets	74.95
• Roma tomato and fresh mozzarella crostini	49.95	• Gazpacho shrimp shooters	99.95
		• Mediterranean salad on a stick	195.00

COLD DISPLAYS

Serves 50

• Imported cheese display	125.00	• Display of patès and tureens	195.00
• Display of domestic cheeses	110.00	• Mexican 5-layer dip display	75.00
• Display of seasonal crudités	95.00	• Antipasto platter	110.00
• Smoked salmon display	185.00	• Sliced fresh seasonal fruit	110.00

HOT HORS D'OEUVRES

Per 50 Pieces

• Mini beef Wellington	110.00	• Chicken wings <i>Asian, southwest or buffalo</i>	94.95
• Vegetable potstickers	79.00	• Roasted vegetable tarts	95.95
• Bacon wrapped scallops	105.00	• Pork and vegetable egg rolls	99.95
• Maryland style crab cakes	105.00	• Dijon chicken in puff pastry	89.95
• Grilled spicy shrimp pina colada	220.00	• Caribbean baby lobster with coconut	225.50
• Chorizo in puff pastry	65.00	• Thai chicken satay	195.00
• Teriyaki chicken brochettes	74.95	• Southwest salmon kabob	185.00
• Coconut shrimp sweet and sour	105.00	• Wild mushroom profiterole	75.95
• Bourbon street meatballs	49.95	• Peking duck roll	165.95
• Grilled chicken and pineapple brochettes	84.95	• Tuscan shrimp pancetta with orange marmalade	220.95
• Spanakopita	79.95		

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SPECIALTY STATIONS

(Priced per person)

Grilled Vegetables \$7.00

- Baby carrots
- Zucchini
- Squash
- Asparagus
- Portobello mushrooms
- Artichokes

Caesar Salad \$8.00

- Seared scallops
- Blackened chicken
- Jerk shrimp
- Romaine lettuce
- Croutons
- Parmesan cheese
- Caesar dressing

Warm Dip Medley \$7.00

- Crab and artichoke dip
- Fontina and spinach dip
- Sliced French baguette
- Pita chips

Dry Snacks \$6.00

- Snack mix
- Chips
- Pretzels
- Selection of dips

Cheese and More \$8.00

- Imported and domestic cheeses
- Fresh and dried fruit
- French bread
- Crackers



ACTION STATIONS

(Priced per person - minimum 50 guests)

Pasta Station \$12.00

- **Select 2 of the following:**
 - ~ Wild mushroom raviolis with fresh tomato sauce
 - ~ Striped bowties with vodka cream sauce
 - ~ Penne pasta with grilled chicken, red peppers, and roasted garlic
- Parmesan cheese
- Garlic bread sticks

Shrimp Scampi Station \$18.00

- Gulf shrimp served with bowtie pasta and a sun-dried tomato garlic cream sauce

Risotto Station \$15.00

- **Select 2 of the following:**
 - ~ Wild mushroom risotto with white truffle oil
 - ~ Chicken and basil pesto risotto
 - ~ Shrimp and spinach risotto
 - ~ Black pepper and parmesan risotto

Fajita Station \$13.00

- Spicy chicken with onions and peppers
- Spiced ground beef
- Floured tortillas
- Shredded cheeses, shredded lettuce, diced onions, tomatoes, jalapeños and sour cream

Wok Station \$17.00

- **Select 2 of the following:**
 - ~ Szechwan beef with snow peas and sprouts in a ginger oyster sauce
 - ~ Cashew chicken with Oriental vegetables in a garlic cilantro sauce
 - ~ Popcorn shrimp with water chestnuts, scallions and pea shoots
 - ~ Ten vegetable stir fry

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ACTION STATIONS CONTINUED

(Priced per person - minimum 50 guests)

Potato Martini Bar \$15.00

- Garlic mashed potatoes and Yukon mashed potatoes
- Sour cream, cheddar cheese and bleu cheese
- Maple pepper bacon, scallions, chives and sweet butter

Ice Cream Sundae Station \$8.00

- Vanilla and chocolate ice cream
- Strawberry, chocolate, caramel and butterscotch toppings
- Chocolate chips, Butterfinger pieces, Oreo cookie pieces and M&M's
- Toasted almonds and peanuts
- Whipped cream and cherries

Bananas Foster and Cherries Jubilee \$9.00

- These classics are prepared at the station and served with vanilla bean ice cream



CARVERY ADDITIONS

Pepper Roasted Beef Tenderloin \$295.00

- Served with a port wine sauce
- Mayonnaise
- Whole grain mustard
- Horseradish cream
- Assorted rolls
(Serves 20)

Island Spiced Pork Loin \$145.00

- Served with mango papaya relish
- Assorted rolls
(Serves 25)

Roasted Prime Rib of Beef \$280.00

- Served au jus
- Horseradish
- Whole grain rolls
(Serves 35)

Chocolate, Chocolate, Chocolate \$11.00

- Oglebay's own chocolate fountain
- Fresh dipping fruits, brownies, Rice Krispie treats and marshmallows
- Chocolate covered strawberries and pineapple
- Mini flourless chocolate cakes
- White chocolate mousse

Dessert Sampling Station \$10.00

- Our pastry chef will create a delicious dessert display featuring mini desserts and handmade chocolates

Oven Roasted Turkey \$140.00

- Served with turkey gravy
- Cranberry spread
- Mayonnaise
- Whole wheat rolls
(Serves 35)

Whole Roasted Strip Loin \$185.95

- Served with a port wine sauce
- Mayonnaise
- Whole grain mustard
- Horseradish cream
- Assorted rolls
(Serves 30)

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FROM THE CARVERY ADDITIONS CONTINUED

Honey Glazed Ham \$165.00

- Pepper honey mustard
- Pineapple salsa
- Assorted rolls
(Serves 30)

Steamship Round of Beef \$310.95

- Served with horseradish sauce
- Mayonnaise
- Mustard
- Silver dollar rolls
(Serves 125)



THEMED BUFFETS

Country Buffet \$26.95

- Tossed garden salad with choice of dressings
- Roasted potato salad
- Cranberry coleslaw
- Marinated cucumbers and tomatoes
- Fresh fruit salad
- Braised BBQ beef brisket
- Fried chicken
- Cornmeal crusted catfish with hushuppies
- Maple pepper baked beans
- Green bean casserole
- Garlic mashed potatoes
- Rice pie
- Assorted breads with apple butter
- Apple and cherry pies
- Soft drinks, bottled water, coffee and iced tea

Around the World \$29.95

- Four cheese tortellini salad
- Baby greens with assorted dressings
- Chicken, toasted pine nuts, sundried tomato vinaigrette
- Cucumber radish salad with fresh dill
- Roulade of chicken florentine with roasted fennel tomato and basil
- Maple glazed salmon on stir-fried snow peas and shiitake mushrooms
- Créole mustard rubbed strip loin with smoked cherry demi glace
- Toasted orzo pilaf with asparagus and parmesan cheese
- Assorted rolls and flatbreads
- Chef's choice desserts
- Soft drinks, bottled water, coffee and iced tea

From the Caribbean \$28.95

- Tossed island greens with dressings
- Caribbean style ceviche
- Black bean, mango and shrimp salad
- Yellow tomato and avocado salad
- Grouper with garlic butter
- Shrimp skewers with tropical fruit chutney
- Jamaican jerk chicken
- Island spiced carved flank steak
- White rice and red beans
- Roasted vegetables
- Pineapple tree with chocolate fondue
- Pineapple upside down cake
- Soft drinks, bottled water, coffee and iced tea

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Italiano

\$27.95

- Caesar salad with appropriate condiments
- Mozzarella and roma tomatoes with balsamic vinaigrette
- Antipasto display
- Prosciutto, mortadella, capicola and salami
- White asparagus spear salad
- Marinated artichoke and hearts of palm
- Rosemary grilled pork chops with garlic jus
- Chicken cacciatore
- Oregano and garlic roasted beef with tomatoes and mushrooms
- Traditional lasagna
- Risotto
- Squash provencal
- Fresh baked garlic bread and bread sticks
- Tiramisu and assorted desserts
- Soft drinks, bottled water, coffee and iced tea

It's a Cookout

\$25.95

- Tossed garden salad with choice of dressings
- Tri-colored potato salad
- Crunchy coleslaw
- Macaroni salad with ham
- Grilled Oglebay steaks
- Grilled marinated mesquite chicken breasts
- Grilled tuna steaks
- Grilled bratwurst
- Baked potatoes with assorted toppings
- Fresh vegetable medley
- Fresh baked breads and butter
- Chef's choice of assorted desserts
- Soft drinks, bottled water, coffee and iced tea

DINNER

All plated dinners are served with seasonal green salads with your choice of dressing, fresh baked bread and butter, soft drinks, bottled water, coffee, iced tea and hot teas.



PLATED DINNERS

Roasted Loin of Pork \$25.95

- With Granny Smith apple chutney
- Au gratin potatoes
- Fresh seasonal vegetables
- Cream cheese apple crumb tart

Carved Strip Loin of Beef \$26.95

- Green peppercorn sauce
- Horseradish potato cakes
- Fresh seasonal vegetables
- Vanilla strawberry mousse cake

Lemon Balsamic Baked Chicken \$24.95

- Sweet pepper coulis
- Timbale of wild rice pilaf
- Fresh seasonal vegetables
- Flourless chocolate raspberry pyramid

Wood Grilled Double Cut Pork Chops \$27.95

- Natural pan jus
- Pilsner mashed potatoes
- Fresh seasonal vegetables
- Fresh fruit tart anglaise

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PLATED DINNERS CONTINUED

Grilled Flat Iron Steak \$24.95

- Sour mash glace
- Twice baked garlic potatoes
- Fresh seasonal vegetables
- Key lime pie

Maple Glazed Wild Salmon \$25.95

- Balsamic reduction
- Wild mushrooms risotto
- Fresh seasonal vegetables
- Carrot cake bite with rum marinated pineapple

Oak Grilled Filet of Beef \$32.95

- Sauce béarnaise
- Roasted potatoes
- Fresh seasonal vegetables
- Lemon curd tartlet with chocolate dipped strawberry

Bran Crusted Snapper \$31.95

- Spicy "Bloody Mary relish"
- Cous cous
- Fresh seasonal vegetables
- Wine poached pear with vanilla cream

Smoked Cheddar Stuffed Chicken \$26.95

- Whole grain demi glace
- Herbed polenta cake
- Fresh seasonal vegetables
- Double chocolate torte



COMBINATIONS

Oak Grilled Free Range Chicken & Garlic Broiled Shrimp with Tropical Salsa \$29.95

- Wasabi sticky rice
- Fresh seasonal vegetables
- Chocolate crème brulee

Slow Roasted Tenderloin of Beef with Sauce Béarnaise & Pancetta Studded Fried Scallops \$33.95

- Roasted red potatoes
- Fresh seasonal vegetables
- Old fashioned apple pie

Marinated Medallions of Pork Tenderloin & Sesame Crusted Filet of Salmon with a Pineapple Soy Glaze \$27.95

- Timbale of ginger rice
- Fresh seasonal vegetables
- Custard caramel with fresh berries

Oak Grilled Tenderloin of Beef with a Tarragon Demi Glace & Butter Baked Lobster Tail \$64.95

- Garlic roasted fingerling potatoes
- Fresh seasonal vegetables
- Tiramisu with red berries

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PLATED MEAL UPGRADES

Salad Selections

- | | | | |
|--|--------|--|--------|
| • Baby lettuce leaves with grilled pineapple, pear tomatoes and passion fruit vinaigrette | \$3.25 | • Lolla rossa and salad frisse wrapped in a cucumber ring with yellow and red tear drop tomatoes and whole grain mustard vinaigrette | \$3.25 |
| • Classic Caesar salad with parmesan chips | \$3.25 | • Fresh spinach leaves, brie cheese, wild mushrooms, blood oranges, raspberries and sweet and sour dressing | \$3.75 |
| • Beefsteak tomato, red onions, bleu cheese and herbed vinaigrette | \$2.75 | | |
| • Baby lettuce leaves with chardonnay poached pear, candied walnuts and pumpkin seed vinaigrette | \$3.25 | | |

Soup Selections

- | | | | |
|---------------------------------------|--------|---|--------|
| • Minnesota wild rice soup | \$1.95 | • Broccoli cheddar soup | \$2.25 |
| • Maryland crab soup | \$3.25 | • Grilled garden vegetable soup | \$1.95 |
| • Cream of wild mushroom | \$2.95 | • Cream of asparagus with sweet pepper coulis | \$2.50 |
| • Black bean and roasted corn chowder | \$2.95 | | |

Dessert Selections

- | | | | |
|--|--------|---|--------|
| • Blackberry cobbler | \$3.25 | • White chocolate caramelized banana timbale | \$3.75 |
| • Mango cheesecake | \$2.95 | • Classic chocolate soufflé with crème anglaise | \$4.95 |
| • Black forest torte | \$2.95 | • Lemon chiboust tart | \$3.95 |
| • Peach charlotte | \$3.25 | • Peanut butter milk chocolate mousse | \$3.25 |
| • White wine poached pear with ricotta cheese and bavarian cream | \$3.75 | • Lemon curd tart with meringue | \$2.95 |

All prices subject to change. Prices subject to applicable tax and service charge.

 **DINNER BUFFETS****The Wilson Lodge Buffet****\$29.95**

-
- Tossed spring green salad with assorted dressings, croutons, mushrooms, onions, tomatoes and shredded cheese
 - Caesar salad
 - Display of seasonal fruits and berries
 - Display of crudités
 - Wild rice salad
 - Grilled vegetable salad vinaigrette
 - Marinated mushrooms
 - Lemon thyme chicken breast on wilted spinach
 - Braised beef short ribs with a hint of tangerine
 - Baked filet of cod with white grapes, almonds and champagne cream
 - Asiago smashed potatoes
 - Rice pie
 - Seasonal fresh vegetables
 - Fresh berries with kirsch, assorted mousse and carrot cake
 - Soft drinks, bottled water, coffee and iced tea

Grand Buffet**\$31.95**

-
- Tossed spring green salad with assorted dressings, croutons, mushrooms, onions, tomatoes and shredded cheese
 - Display of domestic cheeses
 - Display of crudités
 - Display of seasonal fruits and berries
 - Marinated cucumbers and tomatoes
 - Jicama and mango salad with oranges, honey and cilantro citrus vinaigrette
 - Chef carved prime rib of beef au jus
 - Dried cranberry stuffed loin of pork
 - Pistachio crusted snapper with a coconut leek cream sauce
 - Potato soufflé
 - Wild rice pilaf
 - Tomatoes dijonnaise
 - Seasonal fresh vegetables
 - Apple custard tarts, mile high cheesecake and chocolate decadence
 - Soft drinks, bottled water, coffee and iced tea

The Oglebay**\$34.95**

-
- Tossed spring green salad with assorted dressings, croutons, mushrooms, onions, tomatoes and shredded cheese
 - Spinach and arugula salad with sun dried cranberries, balsamic glazed red onions, candied pecans, gorgonzola and balsamic vinaigrette
 - Carrot salad with feta cheese and lemon oregano vinaigrette
 - Sliced beefsteak tomatoes, buffalo mozzarella and fresh basil vinaigrette
 - Oak grilled bacon wrapped tenderloin steaks
 - Baked wild rice stuffed chicken breast with tarragon cream
 - Baja marinated tuna steaks
 - Chef carved prime rib of pork
 - Parsley butter roasted redskin potatoes
 - Baked tortellini and wagon wheel pasta gratin
 - Fresh seasonal vegetables
 - Vegetable balaldi
 - Passion fruit mousse, caramel flan and chocolate suicide
 - Soft drinks, bottled water, coffee and iced tea

All prices subject to change. Prices subject to applicable tax and service charge.

WEDDING PACKAGES



\$110

4 Hour Hosted Bar

Top shelf brand liquor, domestic, imported and draft beer, house wine, soft drinks and mixers

Delicious Assortment of Butlered Hors d'oeuvres to Include:

- Smoked salmon and capers on pumpernickel
- California rolls or vegetarian rolls
- Goat cheese and smoked chicken lollipop
- Snow crab salsa and sour cream in a tulip cup

Display of Crudités with Dipping Sauce

Display of Imported and Domestic Cheeses

Elegant Seated Dinner Featuring Your Choice of:

- Buffalo mozzarella, hydroponics red and yellow tomatoes, basil, aged balsamic vinegar, extra virgin olive oil atop hand picked field greens
- Duet of veal tenderloin and Chardonnay poached jumbo shrimp
- Yukon potato and leek flan
- Vegetable of the day

or

- Parmesan crusted traditional caesar salad
- Filet of Beef Wellington with truffle jus
- Roasted red bliss mushroom potatoes
- Vegetable of the day

or a buffet of:

- Tossed spring green salad with assorted dressings, croutons, mushrooms, onions, tomatoes and shredded cheese
- Spinach and arugula salad with sun dried cranberries, balsamic glazed red onions, candied pecans, gorgonzola and a balsamic vinaigrette
- Display of seasonal fruits and berries
- Display of crudités
- Caribbean style ceviche
- Chef carved prime rib of beef au jus
- Crab stuffed chicken with lobster sauce
- Shrimp and snow peas
- Crouquet almond potatoes
- Wild rice with pine nuts
- Fresh baby carrots vichy
- Baby vegetable medley

Cake Service

We expertly cut and serve your custom Oglebay designed wedding cake

A Glass of Korbel Brute Champagne to Toast Your Evening

Premium Accommodations for the Bride and Groom on Their Wedding Night

All prices subject to change. Prices subject to applicable tax and service charge.

4 Hour Hosted Bar

Call brand liquor, domestic and draft beer, house wine, soft drinks and mixers

Delicious Assortment of Butlered Hors d'oeuvres to Include:

- Angels on horseback
- Prosciutto wrapped around sweet summer melon
- Ham and herbed cream cheese in a phyllo cup
- Display of crudités with dipping sauce

Elegant Seated Dinner Featuring Your Choice of:

- Leaves of Boston bibb and spinach with peppered berries and oregano vinaigrette
- Tenderloin of beef with wild mushroom jus lie
- Potato lasagna
- Vegetable of the day

or

- Boursin cheese stuffed Amish chicken breast
- Thyme infused pan jus
- Soufflé of wild rice
- Vegetable of the day

or a buffet of:

- | | |
|---|--|
| <ul style="list-style-type: none">• Tossed spring green salad with assorted dressings, croutons, mushrooms, onions, tomatoes and shredded cheese• Display of domestic cheeses• Display of crudités• Display of seasonal fruits and berries• Sour crème fresh cucumber and tomato salad• Balsamic marinated root vegetables | <ul style="list-style-type: none">• Bow tie pasta and crab salad• Chicken florentine en croute• Sliced tenderloin of beef bordelaise• Cedar planked salmon with leeks• Oven roasted tri-colored new potatoes• Wild mushroom risotto• Haricot verts with roasted peppers• Broccoli polonaise |
|---|--|

Cake Service

We expertly cut and serve your custom Oglebay designed wedding cake

A Glass of Wycliff Brute Champagne to Toast Your Evening

4 Hour Hosted Bar

Rail brand liquor, domestic and draft beer, house wine, soft drinks and mixers

Delicious Assortment of Butlered Hors d'oeuvres to Include:

- Pesto tenderloin crustini
- Cucumber and bay shrimp
- Mediterranean salad on a stick

Display of Crudités with Dipping Sauce

Elegant Seated Dinner Featuring Your Choice of:

- Mixed field greens and julienne vegetables with mustard balsamic vinaigrette
- Range chicken breast with artichokes, rosemary, plum tomatoes and chardonnay cream sauce
- Confitée risotto
- Vegetable of the day

or

- Bacon wrapped sirloin steak with wild mushrooms and burgundy glaze
- Roasted redskin potatoes
- Vegetable of the day

or a buffet of:

- | | |
|--|--|
| • Tossed spring green salad with assorted dressings, croutons, mushrooms, onions, tomatoes and shredded cheese | • Macaroni and proscuitto salad |
| • Display of domestic cheeses | • Roulade of pork with figs and apples |
| • Display of crudités | • Range chicken with lemon and thyme |
| • Sliced Beefsteak tomatoes, buffalo mozzarella and fresh basil vinaigrette | • Lasagna of roasted vegetables |
| | • Fresh Seasonal vegetables |
| | • Parmesan potato soufflé |

Cake Service

We expertly cut and serve your custom Oglebay designed wedding cake

A Glass of Wycliff Brute Champagne to Toast Your Evening

HOSPITALITY

RAIL BAR PACKAGE

\$18.00 per person for 3 hours includes rail drinks, sodas, domestic bottled and/or keg beer, Sycamore Lane Cabernet, Chardonnay and Merlot. Upcharge of \$1 per person for import or specialty beer.

- Vodka: Popov
- Gin: Fleischmans
- Rum: Castillo
- Whiskey: Windsor
- Bourbon: Ancient Age
- Brandy: VSQ
- Scotch: Lauders
- Tequila: Montazuma
- Cordials: Crème De Cacao, Crème de Menthe, Triple Sec, Peach Schnapps, Peppermint Schnapps and Sweet and Dry Vermouth

CALL BAR PACKAGE

\$30.00 per person for 3 hours includes call drinks sodas domestic bottled and/or keg beer, Sycamore Lane Cabernet, Chardonnay, Merlot and Cavit Pinot Grigio. Upcharge of \$1 per person for import or specialty beer.

- Vodka: Absolut and Absolut Citron
- Gin: Beefeater
- Rum: Bacardi and Bacardi Limon
- Whiskey: Canadian Club and Jack Daniel's
- Bourbon: Jim Beam and Marker's Mark
- Brandy: Christian Brothers
- Scotch: Dewar's and Johnnie Walker Red
- Tequila: Cuervo Gold
- Cordials: Amaretto di Saronno, Bailey's, Frangelico, Kahlua and Sambucca Romano

PREMIUM BAR PACKAGE

\$40.00 per person for 3 hours includes premium and call drinks, sodas domestic bottled and/or keg beer, B.V. Coastal Cabernet, Chardonnay and Merlot, Cavit Pinot Grigio. Upcharge of \$1 per person for import or specialty beer. Includes all items listed in Call Bar Package in addition to:

- Vodka: Belvedere, Chopin, Grey Goose and Ketel One
- Gin: Bombay Sapphire
- Rum: Mountgay Eclipse
- Whiskey: Crown Royal
- Bourbon: Knob Creek
- Cognac: Courvoisier and Remy Martin
- Scotch: Chivas Regal, Dalwhinnie Glenfiddich, Glenlivet, Johnnie Walker Black and Oban
- Tequila: El Tesoro Anejo and Patron Silver
- Cordials: Amaretto, B&B, Cointreau, Drambuie, Godiva Chocolate Liqueur, Grand Marnier, Starbuck Coffee Liqueur, Starbucks Cream and Vanilla Royal

BEER, WINE AND SODAS

\$7.00 per person for 1 hour and \$3.00 per person for each additional hour.

SOFT BAR

\$4.00 per person for 1 hour and \$2.00 per person for each additional hour.



Liquor

- | | | | |
|---------------------|--------|-----------|--------|
| • Well Brand Drinks | \$4.00 | • Premium | \$6.75 |
| • Call Drinks | \$5.50 | | |

Beer

- | | | | |
|------------|--------|------------------------------|--------|
| • Domestic | \$3.75 | • Micro Brews (as available) | \$5.25 |
| • Imported | \$4.50 | • Non-Alcoholic (O'Douls) | \$3.25 |

Keg Beer

- | | | | |
|---|----------|---|----------|
| • Domestic Keg:
<i>Budweiser, Bud Lite, Miller Lite and Coors Lite</i> | \$250.00 | • Micro Brews:
<i>Hogaarden, Copperhead Ale and Dominion Lager</i> | \$425.00 |
| • Imported Kegs:
<i>Heineken, Sam Adams and Guinness</i> | \$375.00 | | |

Miscellaneous

- | | | | |
|------------------------------|--------|---------------|--------|
| • House Wine (Sycamore Lane) | \$5.25 | • Soft Drinks | \$1.75 |
|------------------------------|--------|---------------|--------|

Punch

- | | | | |
|-------------------|--------------------|-------------------------|--------------------|
| • Fruit punch | \$25.00 per gallon | • Chardonnay wine punch | \$35.00 per gallon |
| • Champagne punch | \$45.00 per gallon | | |

Champagne Toasts

- | | | | |
|-----------------------|--------------------|----------------|---------------------|
| • Rocar | \$25.95 per bottle | • Moet Chandon | \$75.00 per bottle |
| • Marquis de Perlaude | \$28.00 per bottle | • Dom Perignon | \$195.00 per bottle |
| • Domaine Chandon | \$49.95 per bottle | | |

All prices subject to change. Prices subject to applicable tax and service charge.