

ELKS 222 BANQUET MENU

Prime Entree Selections:

Carved Prime Rib with Au Jus
Carved Tom Turkey with dressing and gravy
Carved Roasted Pork Loin with gravy
Carved Roasted Ham with Raspberry sauce
Chef's Braised Pot Roast with Root Veg
Baked Salmon filet
Broiled or Cajun Cod filet
Our Signature Fried Cod
Broiled Whitefish filet

Choice Entree Selections:

We offer Baked Chicken Breast with a number of sauces
Poulet, Zinger, Woodland, Florentine, Flagsteak, Marsala
Or try our Elk's Brew Fried Chicken Strips
Marinated Roasted 8cut Chicken
Baked Chicken Mostaccioli
Chicken Alfredo with Fettuccine
Chef's Braised Chopped Pork
Stuffed Pork Chops with gravy
Salisbury Steak
Swiss Steak Jardinière
Swedish Meatballs
Beef Stroganoff
Lasagna with Meat Sauce

Bread Selections:

Soft Dinner rolls
Baked Breadsticks
Sliced Crusty French Baguette

Salad Selections:

Tossed Salad with garden veggies and dressings
Romaine Spinach Salad
Pasta Salad
Potato Salad
Coleslaw
Cottage Cheese
Applesauce

Potato/Side Selections:

Baked Potato with butter and sour cream
Mashed Potato and Brown gravy
Roasted Baby Red Potato
Pepper Skillet Potato
Augratin Potato
Twice baked Potato
Vegetable Rice Pilaf
French Fries
Buttered noodles (egg, linguini or cavatappi)

Vegetable Selections:

Sautéed Green Beans
Cut Sweet Corn
Riviera Vegetables
Boiled Cabbage
California Blend (carrot broccoli cauliflower)
Brussels Sprouts

Dessert Selections:

Iced Bread Pudding
Apple Brown Betty
Cinnamon Dippers with Raspberry Sauce
Cookies and Brownies

ASK ABOUT CHEF'S TEXAS SHEET CAKE \$55 PER TRAY

Hors D'Oeuvres: Cold

Chicken Salad with Pita points
Assorted Cheeses with crackers
Assorted Spreads with crackers
Raw Vegetable Tray with Ranch dressing
Fresh Fruit and Berries
Super Nacho Dip and fresh made Tortilla Chips
Fresh made Garlic Ranch Potato Chips and Dip
Spinach Dip with Pumpnickel croutons
Bruschetta Tomatoes with garlic toast

Hors D'Oeuvres: Hot

Beer Battered Mushrooms or Onion Rings
Egg Rolls with Sweet Chili sauce
Hot Cheese Balls
Raspberry Chicken bites
Teriyaki Chicken Skewers
Chef's Marinated Chicken Wings
Chicken Quesadilla
Swedish or BBQ Meatballs
Marinated Beef tips

Hors D'Oeuvres: Prime Choice

Fresh Fruit and Berries with Chocolate fountain *\$45 fountain rental fee*
Assorted Meats and Cheeses with crackers
Cold Cocktail Shrimp with Cocktail sauce
Cold Crab and Tuna Salad with Pita points
Marinated Shrimp Skewers
Crab or Sausage Stuffed Mushrooms
Blackened Sirloin Tips

If there is something you would like to see on your menu but you don't see it on this list? Just ask! We can do almost anything for the right people and the right price.

Elks 222 Banquet Menu

Ultimate Buffet Option: \$23 per guest

1 Prime Entree Selection

2 Choice Entree Selections

1 Bread Selection

3 Salad Selections

2 Potato Selections

1 Vegetable Selection

1 Dessert Selection

4 Hors d'oeuvres Cold Selections

For an extra \$.75 you can substitute a hot Hors d'oeuvre

For an extra \$1.15 you can substitute a Prime Hors d'oeuvre

Lodge Buffet Option: \$19 per guest

1 Prime Entree Selection

1 Choice Entree Selection

1 Bread Selection

3 Salad Selections

1 Potato Selection

1 Vegetable Selection

1 Dessert Selection

2 Hors d'oeuvres Cold Selections

Club Buffet Option: \$17 per guest

1 Choice Entree

1 Bread Selection

2 Salad Selections

1 Potato Selection

1 Vegetable Selection

1 Dessert Selection

2 Hors d'oeuvres Cold Selections

Hors d'oeuvre Buffet Options

3 Cold choices, 2 Hot choices and 2 prime choice. *\$17 per guest*

2 Cold choices, 2 Hot choices and 1 Prime choice. *\$12 per guest*

2 Cold choices and 2 Hot choices. *\$10 per guest*

****Leftovers must stay on premises compliant with Health Department standards.****

Taco Buffet includes Taco beef **or** Shredded Chicken, Refritos, Spanish rice, Nacho Cheese, Salsa, Sour Cream, Flour tortillas, Corn tortilla shells and fresh made tortilla chips with assorted fresh veggies for toppings. *\$6.89 per guest*
For an extra *\$1.25* you can have both meats.
For an extra *\$1.45* you can add Salad Selection.

Fish Fry Buffet includes Fried Icelandic Cod, Roasted Red Potatoes **or** Rice Pilaf, Cut Sweet Corn **or** Sautéed Green Beans, French Fries, Dinner Rolls, Coleslaw and Tossed Salad with veggies and dressings. *\$13.95 per guest*
For an extra *\$1.75* you can add Baked Chicken.
For an extra *\$2.25* you can add a Dessert Selection.

BBQ Party includes an outdoor grill with Chicken Cutlets, Fresh Burgers **or** Koegel Vienna's, buns, assorted chips and condiments, with canned pop or bottled water. We'll even throw in popsicles for no charge! *\$7.65 per guest*
For an extra *\$.75* you can substitute Gatorade.
For an extra *\$1.45* you can add a Salad Selection

Pizza Party includes up to 4 different pizzas with 3 toppings of your choice, Tossed Salad, Pasta Salad and parmesan breadsticks. *\$11 per guest*
For an extra *\$2.25* you can add a Dessert Selection.

Bagged Lunch includes a Tortilla wrap or Deli sandwich, assorted chips and granola bar with canned pop or bottled water. Choice of turkey, chicken or ham with house mayo, lettuce and jack cheddar cheese. *\$6.35 per guest*
For an extra *\$.75* you can substitute Gatorade.
For *\$2* less you can have half sandwich/wrap.

Leftovers must stay on premises compliant with Health Department standards.

Breakfast Proteins:

Sausage Link
Sausage Patties
Bacon
Sliced Ham

Accompaniments:

Scrambled Eggs
Shredded Hash Browns
Pepper Skillet Potatoes (O'Brian)
French Toast
Pancakes
Sausage Gravy

Breads:

Mini Croissant
Buttermilk Biscuit
Toasted Bread
Danish
Coffee Cake
Bagel

Club Breakfast Option: \$9.75 per guest

1 Protein
2 Accompaniments
2 Breads
Coffee, Tea, Chilled Juices, Butter, Assrt. Jelly, Cream Cheese (included)

Continental Breakfast Option: \$6.65

3 Breads
Coffee, Tea, Chilled Juices, Butter, Assrt. Jelly, Cream Cheese (included)

All breakfast packages include 6% sales tax and 18% gratuity automatically added to your final bill

Elks 222 Sit Down Dinner

Beef Entrees:

Prime Rib with Au Jus
New York Strip
Center cut Ribeye
Chef's Braised Pot Roast with Root Veg
Salisbury Steak
Beef Stroganoff

Chicken Entree:

Fried Chicken Strips
Raspberry Chicken with Raspberry Sauce
Baked Chicken Breast with one of our house sauces
Poulet, Zinger, Woodland, Florentine, Flagsteak, Marsala

Pork Entree:

Sliced Baked Ham with Raspberry Sauce
Sliced Roasted Pork Loin with Gravy
Stuffed Pork Chop with Gravy
Chef's Braised Chopped Pork

Seafood Entree:

Great Lakes Whitefish
Atlantic Salmon
Icelandic Cod
Large Shrimp

Prices range from \$16-\$25 depending on choices, accompaniments and market pricing. All dinners include side salad, dinner roll, coffee, tea and lemonade. Soda is available for an additional charge. Each plate will be charged 6% sales tax and 18% gratuity on the final bill.

Want to add an appetizer?

Want to add a dessert?

Talk to your banquet coordinator for accurate pricing and charges.