



VOKES
CATERING

Chris Vokes
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Website coming soon

Vokes Catering, LLC

Vokes Catering, LLC is proud to serve as the exclusive caterer for the Auburn Lodge of Elks. With over 30 years of experience working alongside Bill Coakley of Cribill's Catering, I have been honored to be part of the tradition that established a strong reputation for quality food, consistency, and welcoming service within the Lodge and our community.

As I continue that legacy and build my own, I recognize that catering has evolved over the years. Today's guests often have specific dietary preferences, food allergies, and sensitivities, and I am committed to being mindful, attentive, and accommodating to those needs. My goal is to uphold the high standards that have long been associated with events at the Lodge, while thoughtfully adapting to meet the expectations of today's gatherings.

This menu is designed to offer a variety of options for your special event. However, if you do not see exactly what you are looking for, please do not hesitate to ask. I am happy to discuss customized menus and special requests. Please speak with the Lodge Manager or feel free to reach out to me directly to begin planning your event. I look forward to working with you.

Guest Count & Payment Policy

To ensure the highest quality of food and service, a final guaranteed guest count is required 10 days prior to your event. This number serves as your minimum guarantee and is the amount for which you will be billed, even if fewer guests attend.

At the time the final guest count is submitted, 75% of the total estimated bill is due. The remaining 25% balance is due on the day of the event, unless prior arrangements have been made.

All food and staffing are prepared based on the confirmed guarantee. While we may prepare a small contingency to help ensure smooth service, this is intended as a safeguard rather than an allowance for additional unconfirmed guests. If attendance exceeds the guaranteed count, we will gladly make every reasonable effort to accommodate additional guests whenever possible; however, service beyond the confirmed number cannot be guaranteed. Guests served above the final guarantee will be billed at the contracted per-person rate and reflected in the final invoice. If attendance exceeds the guarantee by more than 5%, additional guests may be billed at 120% of the contracted per-person rate.

We sincerely appreciate your cooperation and understanding, as accurate guest counts allow us to maintain the highest level of quality, service, and attention to detail for your special event.

Catering: The Auburn Lodge of Elks has an in house caterer. This caterer MUST do all catered functions. All food is to be consumed on the premises. NO food will be packaged to leave the building.

Taxes: All prices are subject to a 6.25% hall rental tax and a 7% meals tax, consisting of a 6.25% state meals tax and a .75% local meals tax.

Service Fee: All meal prices shown are subject to a 18% service fee.

Decorations: All decorations for your function are the sole responsibility of the renter. Any decorations put up by the renter or his/her guests are to be taken down at the end of the function. Use of nails, glue, or hole-making devices to install decorations is prohibited. Use of CONFETTI OR POPCORN is prohibited.

*For complete terms and additional provisions, please refer to the
Auburn Lodge of Elks Rental Policies and Agreement.*



Hors D'oeuvres

Cold Hors d'oeuvres

Raw Vegetable Tray	\$6pp
Cheese and Cracker Display	\$6pp
Fresh Fruit Display	\$6pp
Hummus with Crackers & Vegetables	\$8pp
Shrimp Cocktail	MKT

Hot Hors d'oeuvres (Based on 50 pieces)

Mac and Cheese Bites	\$125	Chicken Satay	\$175
Mozzarella Sticks	\$100	Beef Satay	\$175
Potato Pancakes	\$125	Coconut Chicken	\$175
Pretzel Twist	\$125	Coconut Shrimp	\$200
Spanakopita	\$115	Tater Tots	\$75
Spring Rolls	\$150	Pigs in Blanket	\$125
Chicken Wings	\$150	Stuffed Mushrooms	\$125
Boneless Chicken Tenders	\$150	Cocktail Franks	\$100
Swedish Meatballs	\$125	Steak & Cheese Eggroll	\$200
Cocktail Meatballs	\$125	Sesame Chicken	\$150
Hawaiian Meatballs	\$125	Buffalo Chicken Rangoon	\$175
Quiche	\$100	Crab Rangoon	\$200
Fried Ravioli	\$125	Jalapeno Poppers	\$150
Scallops wrapped in Bacon	MKT	Fried Pickles	\$100

Additional items are available upon request and will be priced accordingly.

Please inform the Manager of any food allergies or dietary restrictions.

All prices are subject to change due to market fluctuations and product availability.



Buffet Selections

Morning Classics.....\$25.45 pp

Fresh Fruit, Scrambled Eggs, Hash Browns
Choose 1: French Toast, Pancakes, OR Waffles
Choose 2: Bacon, Sausage, Ham
Assorted Pastries, Coffee, Juice

Classic Comfort.....\$33.95 pp

Steak Tips with Onions and Peppers
Chicken Supreme
Fresh Roasted Vegetable, Rice Pilaf
Tossed Salad, Rolls, Coffee, Dessert

Picnic Lunch.....\$25.45 pp

Tossed Salad
Potato OR Pasta Salad
Finger Sandwiches: Tuna and Egg Salad
Assorted Cold Cuts with Cheese
(includes bread and condiments)
Chips, Cookies, Coffee

The Grand.....\$34.45 pp

Ziti with Marinara, Italian Meatballs in Marinara
Roasted Chicken
Sliced Roast Beef
Carved Ham on the Line
Oven Roasted Potato
Tossed Salad, Rolls, Coffee, Dessert

Little Italy.....\$27.45 pp

Ziti with Marinara
Italian Meatballs in Marinara Sauce
Oven Roasted Potatoes
Roasted Chicken
Tossed Salad, Rolls, Coffee, Dessert

LaFamilia.....\$34.45 pp

Stuffed Shells
Chicken Parmesan
Italian Meatballs in Marinara
Sausage Cacciatore, Antipasto Salad
Italian Bread, Coffee, Dessert

Hawaiian Paradise.....\$27.45 pp

Roasted Chicken
Carved Ham on the Line
Ziti with Marinara
Oven Roasted Potatoes
Tossed Salad, Rolls, Coffee, Dessert

Shoreline Supper.....\$34.45 pp

Grilled Chicken, Baked Haddock
Pasta Alfredo, Fresh Roasted Vegetable
Rice Pilaf, Caesar Salad
Rolls, Coffee, Dessert

Thanksgiving Feast.....\$31.45 pp

Sliced Dark and White Meat Turkey
Mashed Potato, Stuffing
Candied Carrots
Cranberry Sauce, Turkey Gravy
Tossed Salad, Rolls, Coffee, Dessert

*Additional buffet items available upon request and
priced accordingly.*

*Please inform the Manager of any food allergies or
dietary restrictions.*

*Prices subject to change based on market
conditions.*

*Buffet dinners served on china with linen tablecloths
and napkins, available in various colors, for an
additional \$1 per guest.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
All buffet items are available for a maximum of 45 minutes to ensure quality and food safety.*



Dinner Menus

All dinners include rolls and coffee. Dinner entrées include one selection from each of the following categories:

Appetizer

Fruit Cup ~ Italian Wedding Soup ~ Tomato Bisque ~ Chicken Noodle Soup ~ Minestrone Soup

Salad

Fresh Garden Salad with your choice of Creamy Italian, Balsamic Vinaigrette or Italian Dressing
Caesar Salad is an additional \$2.00 per person. Antipasto Salad is an additional \$4.50 per person

Potato

Mashed ~ Baked with sour cream ~ Oven Roasted ~ Rice Pilaf

Vegetable

Fresh roasted seasonal blend ~ Carrots ~ Green Beans ~ Carrots and Green Bean Blend

Dessert

Ice Cream ~ Assorted Cookies ~ Cake

Dinner Selections

Prime Rib of Beef	44.95
Stuffed Chicken Breast	36.95
Baked Salmon with a Lemon Dill Sauce	38.95
Baked Haddock with Seasoned Crumbs	36.95
Grilled Chicken Breast with Cream Sauce	34.95
Vegetable Lasagna	32.95
Vegan Stir Fry	32.95
Roast Beef and Turkey (Served Family style)	39.95
Ham and Turkey (Served Family Style)	37.95

Additional menu items are available upon request and will be priced accordingly.

All dinners are served on china with linen tablecloths and napkins, available in a variety colors.

Please inform the Manager of any food allergies or dietary restrictions.

All prices are subject to change due to market fluctuations and product availability.