

# CASCADE LODGE

ESTB  1927  
LAKE SUPERIOR MINN

## GROUP MENUS





## BREAKFAST

### CONTINENTAL BUFFET \$8

Breakfast pastries, muffins, toast variety, whipped butter, yogurt, granola, hard boiled eggs, whole fruit and sliced fruit, assorted juices and coffee

### HOT BUFFET \$10

Scrambled eggs, potatoes O'Brien, bacon and sausage, pancakes or french toast, oatmeal with brown sugar and rasins, assortment of toast, whipped butter, assorted juices and coffee

### SIGNATURE CASCADE BUFFET \$14

Scrambled eggs, potatoes O'Brien, bacon and sausage, pancakes or french toast, oatmeal with brown sugar and rasins, biscuits and gravy, assortment of toast, whipped butter, breakfast pastries, muffins, toast variety, whipped butter, yogurt, granola, hard boiled eggs, whole fruit and sliced fruit, assorted juices and coffee



## APPETIZERS PER DOZEN

BACON WRAPPED SCALLOP \$44

PARMESAN STUFFED ARTICHOKE HEART \$36

BEEF WELLINGTON BITES \$46

PETITE SPANAKOPITA \$28

CHICKEN SATAY \$34

BRIE WITH RASPBERRIES IN PHYLLO \$38

PIGS IN BLANKET \$18

BEEF EMPANADAS \$26

PROSCIUTTO HAM WRAPPED MELON \$40

SHRIMP COCKTAIL \$38

CAPRESE SKEWERS \$20



## PLATTERS SERVES 16

### ANTIPASTO \$56

Imported and domestic cheeses, marinated olives and pickles, grilled vegetables, dry and cured meats, flatbread, crackers and crostinis

### CHEESE \$48

Selection of imported and domestic cheeses, preserves, honey, fresh and sun dried fruit

### WINGS \$16

16 Tender chicken wings, buffalo or bbq sauce, carrots and celery

### CHIPS AND SALSA, GUACAMOLE, PICO DE GALLO \$16

### MARINATED AND GRILLED VEGETABLES \$22

### FRESH VEGETABLES WITH

### GREEN GODDESS DIP \$22

### SOFT PRETZELS WITH CHEESE DIP, MUSTARD AND BEER CHEESE \$24

### FRESH SLICED AND WHOLE FRUIT \$30

### HUMMUS AND PITA BREAD \$24



## PLATED PER PERSON

**Maximum of 3 plated options per group.  
Groups may also pre-select items from our regular dining menu.  
Additional selections will incur a 10% upcharge to a final bill.**

### CASCADE COMBO

Small Salad dressed in balsamic vinaigrette or cup of soup and a Big Cascade Bacon Cheeseburger served with fries \$15

### CHICKEN COMBO

Small Salad dressed in balsamic vinaigrette or cup of soup and Chicken Salad on Croissant Sandwich served with Fries \$12

### CLUB COMBO

Small Salad dressed in balsamic vinaigrette or cup of soup and Half Club Sandwich on marble rye \$10

### SOUP & GARDEN SALAD

Cup of soup served with garden salad \$8

### PASTA & MEATBALLS

Meatballs and marinara over tagliatelle noodles \$12.95

### LASAGNA

Housemade lasagna served with garlic bread \$11.95

### BEEF STEW

Beef and Guinness stew served with garlic bread \$10.95

### FISH & CHIPS

Old Bay seasoned pollock served over french fries with charred lemon and side of tartar sauce \$12.95

### CHICKEN ALFREDO

Tender chicken breast served over tagliatelle pasta dressed in a creamy alfredo sauce and served with garlic bread \$13.95

### GRILLED PORTABELLA STEAK

Marinated and grilled portabella mushroom served with seasonal vegetables and wild rice pilaf, drizzled with balsamic glaze and pesto aioli \$14.95



## DINNER ENHANCEMENTS SERVES 16

CAESAR SALAD \$48

SEASONAL SOUP \$42

GARDEN SALAD \$42

SALAD BAR \$96

Mixed greens and romaine lettuce, blue cheese, feta cheese, shredded cheddar cheese, grilled onions, grape tomatoes, carrots, celery, cucumbers, chickpeas, sliced black olives, artichoke hearts, ranch, blue cheese, balsamic dressing

GARLIC BREAD OR HOUSE BAKED  
BREAD AND WHIPPED BUTTER  
STATION \$30



## TACO BAR FIESTA

TACO SEASONED GROUND BEEF  
SHREDDED CHICKEN  
GRILLED VEGETABLES

MEXICAN RICE  
REFRIED BEANS  
SOFT AND HARD TACO SHELLS  
SHREDDED ICEBERG LETTUCE  
SLICED TOMATOES  
SLICED ONION  
GUACAMOLE  
MEDIUM SALSA AND PICO DE GALLO  
SOUR CREAM  
JALAPENO  
SHREDDED CHEESE  
HOT SAUCE

**\$18 PER PERSON**



## PASTA BAR

BOW TIE  
PENNE  
SPAGHETTI

MARINARA  
ALFREDO  
PESTO

MEATBALLS  
ITALIAN SAUSAGE  
CHICKEN SAUSAGE

GRILLED VEGETABLES  
FRESH BASIL  
SHAVED PARMESAN

**\$22 PER PERSON**





## NORTHWOODS BBQ BAR

MAC & CHEESE  
POTATO SALAD  
BOURBON BAKED BEANS  
COLE SLAW  
VEGETABLE MEDLEY  
JALAPENO CORNBREAD

PULLED PORK  
BEEF BRISKET  
BBQ CHICKEN

**\$24 PER PERSON**



## PRIME RIB BUFFET

HERBED ROASTED POTATOES OR  
GARLIC MASHED POTATOES  
GRILLED SEASONAL VEGETABLES  
PRIME RIB CARVING STATION WITH AU  
JUS AND HORSERADISH CREAM

**\$26 PER PERSON**

**\$100 CARVING STATION CHEF FEE**

## MEATLESS DINNERS

MARINATED GRILLED TOFU AND  
VEGETABLES SKEWERS  
POLENTA CAKES WITH WILD  
MUSHROOM RAGU

**\$10 PER PERSON**



## BURGER & BRATS BAR

SLICED CHEESES

1/2 LB NATURAL BURGER PATTIES

BEER BRATS AND BUNS

BURGER PRETZEL AND BRIOCHE BUNS

LETTUCE, TOMATOES, ONIONS,  
PICKLES

KETTLE CHIPS

POTATO SALAD

COLESLAW

CONDIMENT BAR; KETCHUP, MUSTARD  
YELLOW AND DIJON, MAYO, MIRACLE  
WHIP, GARLIC AIOLI

**\$15 PER PERSON**



## BUILD A SANDWICH

SLICED CHEESES  
DELI SLICED TURKEY, HAM, AND ROAST BEEF  
SLICED BREAD VARIETY  
LETTUCE, TOMATOES, ONIONS, PICKLES  
GRILLED VEGETABLES

KETTLE CHIPS  
POTATO SALAD  
COLESLAW

CONDIMENT BAR; KETCHUP, MUSTARD  
YELLOW AND DIJON, MAYO, MIRACLE WHIP,  
GARLIC AIOLI

**\$13 PER PERSON**

## KID'S MEALS

CHICKEN TENDERS AND FRIES  
SPAGHETTI NOODLES  
MAC AND CHEESE  
KIDS BURGER

**\$6 PER PERSON**



## SWEET ENDINGS

### **PER PIECE;**

VANILLA CREAM PUFFS \$2

MINI CHEESECAKES \$2.5

COOKIES, RICE CRISPI'S AND CARAMEL  
APPLES \$3

TIRAMISU \$3

LEMON BARS \$3

SEASONAL PIES \$3.5

### **DESSERT TABLE \$9 PER PERSON**

Fresh Fruit and Seasonal Berries Display,  
Assorted Dessert Bars, Brownies, Cookies  
and Mini Cheesecakes, Chocolate and White  
Chocolate Strawberries, Assorted Chocolate  
Truffles, Biscotti, & Tiramisu

### **BUILD YOUR S'MORES \$4 PER PERSON**

Assorted chocolate bars, marshmellow, graham  
crackers



## BEVERAGE SERVICE

COFFEE, DECAF, HOT TEA OR HOT CHOCOLATE \$20 PER GALLON (SERVES 16)

LARGE ORANGE, TOMATO OR APPLE JUICE MILK \$34 PER GALLON (SERVES 20)

ICED TEA OR LEMONADE \$16 PER GALLON

ASSORTED SODA \$2 PER CAN

BOTTLED WATER \$1.5 PER BOTTLE

## WINE SERVICE

TIER 1-

SYCAMORE LANE WINES \$18 PER BOTTLE

WYCLIFF SPARKLING WINE \$20 PER BOTTLE

TIER 2-

TRINITY OAKS WINES \$22 PER BOTTLE

SEGURA VIUDAS CAVA SPARKLING \$26

TIER 3-

MONTEVINA \$28 PER BOTTLE

ZONIN PROSECCO SPARKLING \$30 PER BOTTLE

SPARKLING CIDER \$8 PER BOTTLE



## BEER & BAR

PORTABLE BAR SERVICE, HOSTED OR CASH BAR AVAILABLE.  
BARTENDER FEE \$120 PER HOUR PER 50 GUESTS FOR CASH BAR.

DOMESTIC BEER BOTTLES AND CANS \$3.5

CRAFT/IMPORTED BEER BOTTLES AND CANS \$4

HOUSE SPIRITS BAR (Standard mixers included)

\$5.5 PER DRINK

SVEDKA VODKA, GORDON'S GIN, CRUZAN RUM, SEAGRAM'S 7 WHISKEY, SAUZA GOLD TEQUILA, E&J BRANDY

MINNESOTA MADE BAR (Standard mixers included)

\$6.5 PER DRINK

TATTERSALL VODKA, VIKRE BOREAL JUNIPER GIN, PANTHER WHISKEY, FAR NORTH SILVER RUM, VIKRE AQUAVIT, CHANKASKA APPLE BRANDY

BEER BY THE KEG (Serves approximately 110 16oz pints)

1/2 BARREL DOMESTIC \$360

1/2 BARREL CRAFT/MICROBREW BEER \$480

MIMOSA & BELINNI BAR

\$8 PER PERSON

PROSECCO AND CAVA, ASSORTED JUICES AND BERRIES

BLOODY MARY BAR

\$7 PER PERSON

BEN'S BLOODY MIX, PICKLES, PEPPERONCINIS, OLIVES, CHEESE CUBES.

# GROUP POLICIES

## **Booking and Management of Events**

All group meals must be booked minimum of 14 days prior to the event. Booking representative to provide final Group Event Order 14 days before the event date, outlining meals and services to be rendered at agreed upon time.

## **Quotations and Pricing**

All quotations herein are subject to a proportionate increase to meet increased cost of food, beverage, commodity prices, labor cost, or currency values. All pricing is calculated at a per person rate unless otherwise noted. Pricing DOES NOT include applicable food and beverage taxes and service charge.

## **Deposit, Payment, and Cancellation Policy**

A deposit of \$200.00 is required to guarantee the date and time of your event. The deposit will be applied to the balance due on your final bill. If it is necessary to cancel your event, the deposit is non-refundable. The balance of your final bill will be due at the conclusion of your event.

## **Catering**

Due to Minnesota State Health Department and insurance regulations, all foods must be purchased from Cascade Lodge and Restaurant and served by our staff. Also, due to Minnesota Health Department and insurance regulations, remaining food items from a catered function cannot be taken off the premises for consumption. This policy applies to all perishable food, including entrees from guaranteed guests unable to attend.

## **Guarantee Policy**

An estimated number of guests must be given when booking your event. The final guaranteed guest count is required 14 days prior to the event. A 5% allowance over your guarantee will be permitted. The host will be billed for the guaranteed number of guests or number of guests served, whichever is greater.

## **Minimum Requirements**

All buffets require a minimum of 24 people. An additional 15% surcharge will be applied to all groups of less than these minimums.

## **Length of Event**

Typical time allotted for an event is a total of 3 hours. If you anticipate that your event may exceed this time, please review this issue with our Lodge representative and note that an additional per hour room fee may apply.

## **Responsibility and Damages**

Cascade Lodge reserves the right to refuse to serve alcoholic beverages to anyone who may jeopardize his or her safety and the safety of others. In an effort to create a pleasurable experience for everyone, Cascade Lodge has a no shot policy for all open bar packages. Any damages to our facility or equipment during your event will be billed to the host of the event. All items not owned by Cascade Lodge must be removed from the building at the conclusion of the event.

## **Smoking Policy**

Smoking will not be permitted indoors. Smoking will be permitted in designated outdoor areas.

## **Tax and Service Charge**

An 15% service charge and a 3% house charge will be added to all events. If you are tax exempt organization, please furnish a Tax Exempt Certificate prior to the event, as we are unable to accept it after the event. Cook County food and beverage Sales Tax (8.37% food & 10.87% alcohol) will be added to your final bill.

**All menu items and prices are subject to availability and market price adjustment.**

**Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illness.**