

THE LODGE MENUS



**THE LODGE
BREAKFAST**

AT DEER RUN CAMPS & RETREATS



THE LODGE BREAKFAST

One Selection for the Group



ENTIRE GROUP DINES TOGETHER, STARTING AT THE SAME TIME

*Includes Fresh Seasonal Fruit, Bottomless Beverages (Juices, Milk, Coffee), & Signature Preserves
A variety of Yogurt, Bagels, or Toast are available upon request.*

LODGE FARMHOUSE

A Deer Run Signature Breakfast

Fluffy Scrambled Eggs • Choice of Sausage or Bacon

Hot Buttermilk Biscuits • Savory White Gravy

Served with Southern Style Cheese Grits

SIGNATURE FRENCH TOAST

Slices of Specialty Sourdough Bread: *Batter dipped in a blend of Eggs, Cinnamon & Vanilla*

Grilled golden brown & sprinkled with Powdered Sugar, then served with Warm Syrup

Fluffy Scrambled Eggs • Choice of Sausage or Bacon

PANCAKE PLATTER

Special Recipe Buttermilk Pancakes straight from the griddle & served with Warm Syrup

Fluffy Scrambled Eggs • Choice of Sausage or Bacon

Also available with Blueberries, Chocolate Chips, or topped with Warm Fruit Compote

DELUXE LODGE CONTINENTAL

Fluffy Scrambled Eggs or Quiche Lorraine • Creamy Warm Oatmeal with Toppings

Yogurt Parfaits with Fresh Seasonal Fruit, topped with Granola & drizzled with Honey

Freshly Baked Muffins & Sweet Rolls

Fresh-cut Seasonal Fruit such as Pineapple, Mango, Kiwi, Grapefruit or Cantaloupe

The chef also prepares a freshly baked item such as scones or banana bread.



À LA CARTE OPTIONS

\$2 per person per item • Same Selection for the Group

Hearty Seasoned Potatoes • Creamy Warm Oatmeal with Toppings

Choice of Bacon or Sausage • Freshly Baked Muffins or Scones (seasonal variety)

Baked Cinnamon Apples • Warm Fruit Compote topped with Brown Sugar

Yogurt Parfaits with Fresh Seasonal Fruit, topped with Granola & drizzled with Honey

Special Menu/Dietary Requests: Additional \$2 per person per meal



THE LODGE BREAKFAST SMALL GROUP MENU FOR GROUPS WITH 15 PEOPLE OR LESS



One Selection for the Group

ENTIRE GROUP DINES TOGETHER, STARTING AT THE SAME TIME

*Includes Seasonal Fruit, Bottomless Beverages (Juices, Milk, Coffee), and Signature Preserves
A variety of Yogurt, Bagels, or Toast are available upon request.*

BAKED FRITTATA

Roasted Vegetables & Swiss Cheese

A blend of fresh eggs, baby Swiss cheese and roasted vegetables baked to perfection
Served with Roasted Breakfast Potatoes, Fresh Crepes, and Croissants

OMELET TIME!

Our chef cooks each omelet to order.

Fresh Eggs and a variety of Garden Vegetables

Served with Baked Cinnamon Apples & Freshly Baked Muffins

PANCAKE PLATTER

Special Recipe Buttermilk Pancakes straight from the Griddle & served with Warm Syrup

Choice of Sausage or Bacon • Fluffy Scrambled Eggs

Also available with Blueberries, Chocolate Chips, or Topped with Warm Fruit Compote

WAFFLES & MORE!

Fresh Belgium Waffles — from the griddle to your plate.

Served with a choice of Bacon, Sausage, or Southern-style Fried Chicken Tenders

Fluffy Scrambled Eggs



À LA CARTE OPTIONS

\$2 per person per item • Same Selection for the Group

Hearty Seasoned Potatoes • Creamy Warm Oatmeal with Toppings

Yogurt Parfaits with Fresh Fruit, topped with Granola & drizzled with Honey

Side of Bacon or Sausage • Freshly Baked Muffins or Scones (seasonal variety)

Baked Cinnamon Apples • Warm Fruit Compote topped with Brown Sugar

Special Menu/Dietary Requests: Additional \$2 per person per meal

THE LODGE LUNCH

AT DEER RUN CAMPS & RETREATS



THE LODGE LUNCH

One Selection for the Group



ENTIRE GROUP DINES TOGETHER, STARTING AT THE SAME TIME

Includes Fresh Seasonal Fruit & Bottomless Beverages: Iced Sweet & Unsweet Tea, Iced Water

LUNCH COMBOS/PICK 2

Choose 2 Savory Signatures for Your Group

HOMEMADE SOUPS

- Chicken Tortilla
- Creamy Tomato Bisque
- Chicken & Rice

DELI SANDWICH

Served with Green Leaf Lettuce, Tomato, Specialty Mustards & Mayos, Pickles, and a Variety of Chips

- Shaved Turkey & Provolone
- Ham & Swiss
- Chicken Salad on Croissant

HEARTY SANDWICH

Served with a Variety of Chips

- White Cheddar Grilled Cheese
- BLT with Cheddar on Sourdough

LOADED BAKED POTATO

Items on the side to build your own potato
Shredded Cheddar Cheese, Salsa, Bacon, Butter, Sour Cream & Chives

SALAD

Add Grilled Chicken: \$1 per person

- **Spring Mix Salad:** Fresh Spring Mix Lettuce topped with Mandarin Oranges, Dried Cranberries, Feta Cheese Crumbles, Glazed Pecans then drizzled with tangy homemade Balsamic Dressing
- **Classic Tossed Salad:** Mixed Greens topped with Diced Cucumber, Sliced Egg, Crunchy Croutons, Shredded Mild Cheddar & Monterrey Jack Cheeses, Tomato and served with Assorted Dressings

CHEF DELUXE SALAD

Served on a bed of Mixed Greens with Freshly Baked French Bread and Choice of Homemade Soup

Choice of Grilled Chicken or Shaved Turkey

Includes Sliced Honey Ham, Smoked Bacon, Sliced Eggs, Diced Tomatoes, and Finely Shredded Cheddar & Monterrey Jack Cheeses

LODGE COOKOUT

All the Fixin's with Bacon and a Variety of Cheeses on the side

Grilled Juicy 100% Ground Beef Burgers & Pulled BBQ Chicken served with Homestyle Baked Beans, Cole Slaw, Hot Potato Salad, a Variety of Chips, and Sliced Watermelon (seasonal)
100% All-beef Hot Dogs available upon request

PASTA BAR

Pasta with a choice of 1) Grilled Chicken Tenderloin with Creamy Alfredo OR 2) Marinara Sauce with Meatballs

Served with a Classic Tossed Salad (see description at left) and Buttery Garlic Toast

CHICKEN SALAD PLATTER

Homemade Chicken Salad served with in-season Melons & Cottage Cheese, Warm Croissants, and Sweet Orange Dressing (on the side)

Topped with chopped Mixed Nuts (optional)

ASIAN CHICKEN & SHRIMP SALAD

Chicken and Blackened Shrimp atop Fresh Salad Greens with Crispy Asian noodles, Crunchy Cabbage, Mandarin Oranges, and Tomatoes with a Sesame Ginger Dressing
Served with Asian-inspired Chicken Noodle Soup

See next page for à la carte soups & salads.

DESSERTS

One Dessert Choice for the Group

Outrageous Brownies, Fresh-baked Cookies, Lemon Tarts, Key Lime Pie, Chocolate Mousse, or Chef Choice
Seasonal Desserts: Fruit Tarts or Strawberry Shortcake

Special Menu/Dietary Requests: Additional \$2 per person per meal



THE LODGE LUNCH



À LA CARTE SOUPS & SALADS

\$2 per person per item • Same selection for the group



CUP OF HOMEMADE SOUP

- Chicken Tortilla
- Creamy Tomato Bisque
- Chicken & Rice



SALAD

Add Grilled Chicken: \$1 per person

- **CLASSIC CAESAR:** Romaine Lettuce with Grape Tomatoes, Parmesean Cheese, Croutons, and Creamy Caesar Dressing
- **SPRING MIX SALAD:** Fresh Spring Mix Lettuce topped with Mandarin Oranges, Dried Cranberries, Feta Cheese Crumbles, Glazed Pecans then drizzled with tangy homemade Balsamic Dressing
- **CLASSIC TOSSED SALAD:** Mixed Greens topped with Diced Cucumber, Sliced Egg, Crunchy Croutons, Shredded Mild Cheddar & Monterrey Jack Cheeses, Tomato and served with Assorted Dressings



COLD SALADS

- **FRESH-CUT SEASONAL FRUIT SALAD**
- **CRISP, SWEET BROCCOLI SALAD:** A creamy salad tossed with Fresh Broccoli, Toasted Pecans, Crisp Bacon and Sweet Plump Raisins.
- **CREAMY CUCUMBER SALAD:** A delicious salad blend of Juicy Tomatoes, Crisp Cucumbers, Red Onions, and Crumbly Feta Cheese tossed with a Tangy Garlic Dressing.
- **ZESTY CHEESE TORTELLINI SALAD:** Our Signature Three Cheese Tortellini Salad is tossed with Sun-dried Tomatoes, Fresh Veggies, & Vinaigrette Dressing then topped with Aged Parmesan Cheese.



 **THE LODGE LUNCH** 
SMALL GROUP MENU
FOR GROUPS WITH 15 PEOPLE OR LESS
Entire Group Dines Together, Starting at the Same Time

Includes Seasonal Fruit & Bottomless Beverages: Iced Sweet & Unsweet Tea, Iced Water

WRAP TIME

BUILD YOUR OWN WRAP

Each guest fills out an individual order choosing from the following ingredients.

TORTILLA

- Sundried Tomato
- Spinach
- Wheat

MEAT

- Grilled Chicken
- Roasted Turkey

CHEESE

- Monterey Jack & Cheddar Cheese Blend
- Feta
- Provolone

FRESH VEGETABLES

- Tomato
- Cucumber
- Green Pepper
- Hearts of Romaine Lettuce
- Baby Spinach
- Additional fresh, seasonal choices from the chef

Boar's Head® Mustards & Mayos

Wraps are Served with a Variety of Chips and include One Homemade Soup Choice and One Dessert Choice for the Group

HOMEMADE SOUPS

- Chicken Tortilla
- Creamy Tomato Bisque
- Chicken & Rice



DESSERTS

- Outrageous Brownies
- Fresh-baked Cookies
- Lemon Tarts
- Key Lime Pie
- Chocolate Mousse
- Chef Choice

Seasonal Desserts:

- Fruit Tarts
- Strawberry Shortcake

Special Menu/Dietary Requests: Additional \$2 per person per meal

**THE LODGE
DINNER**

AT DEER RUN CAMPS & RETREATS



THE LODGE DINNER



One Selection for the Group

More Options on Next Page

ENTIRE GROUP DINES TOGETHER, STARTING AT THE SAME TIME

Includes Bottomless Beverages: Iced Sweet & Unsweet Tea, Iced Water, Coffee



LASAGNA

A Deer Run Signature Dinner—Exclusive Homemade Recipe

Vegetarian Lasagna Available Upon Request

Noodles layered with Crumbled Meat Balls, Sweet Italian Sausage, Garlic, & Rich Italian Tomatoes
Loaded with Ricotta, Parmesan & Mozzarella Cheeses and topped with Meat Sauce

Served with Buttery Garlic Toast & Caesar Salad

TILAPIA GRILLE

Choice of Topping: Fresh Mango Salsa or Cream Sauce made with Fresh Spinach & Bacon

Lightly Seasoned Filets

Served on a bed of Rice Pilaf Blend partnered with a Hearty Crab Cake and Cheddar Bay Biscuit

Includes Green Bean Almandine and Choice of Classic Tossed Salad or Homemade Soup (listed below)

FAJITA FEAST

Meats are Marinated for 24 Hours

Chicken, Steak or a Combination of Both are grilled with Onions & Peppers

Served with Crispy Tortilla Chips, Flour & Corn Tortillas, Mexican Rice & Black Beans

Shredded Lettuce, Cheese, Guacamole, Pico de Gallo, Sour Cream, Mild Salsa



DESSERTS

One Dessert Choice for the Group

Cheesecake • Seasonal Fruit Cobbler á la Mode • Crème Brûlée • Chocolate Mousse

Key Lime Pie • Russian Crème topped with Seasonal Berry Coulis • Pot de Crème

Rich Decadent Chocolate Cake (A Deer Run Signature Dessert) • Seasonal Chef Choice



À LA CARTE OPTIONS

\$2 per person per item • Same Selection for the Group

Additional Vegetable: Steamed Broccoli • Roasted Baby Potatoes

Glazed Carrots • Buttery Corn • Baked Cinnamon Apples

Cup of Homemade Soup: Chicken Tortilla • Creamy Tomato Bisque • Chicken & Rice

Salad: Caesar • Spring Mix • Classic Tossed (see descriptions on the lunch menu)

Special Menu/Dietary Requests: Additional \$2 per person per meal



THE LODGE DINNER



One Selection for the Group

ENTIRE GROUP DINES TOGETHER, STARTING AT THE SAME TIME

*Includes Bottomless Beverages: Iced Sweet & Unsweet Tea, Iced Water, Coffee
Choice of Classic Tossed Salad or a Cup of Homemade Soup:
Chicken Tortilla, Creamy Tomato Bisque, or Chicken & Rice*



ROASTED PORK LOIN

Basted in Brown Sugar and drizzled with a Sweet Glaze
Served with Caramelized Onion Mashed Potatoes, Glazed Carrots, and Fresh Bread

BRAISED BEEF BRISKET

A Slow-roasted Tender Brisket infused with flavors from Fresh Herbs
Served with Roasted Carrots, Red Onions & Potatoes, and Fresh Bread

STUFFED CORNISH HEN

Tender Cornish Hens stuffed with Bountiful Fresh Ingredients
Served from the roaster with Garlic Mashed Potatoes, Glazed Carrots, and Fresh Bread

GRILLED CHICKEN TRIO

Choice of Topping: Creamy Fresco, Fresh Mango Salsa, or Zesty Bella
Plump Chicken Breast—Marinated, then Grilled
Served on a bed of Rice Pilaf Blend
Includes Green Bean Almandine and Fresh Bread



DESSERTS

One Dessert Choice for the Group
Cheesecake • Seasonal Fruit Cobbler á la Mode • Crème Brûlée • Chocolate Mousse
Key Lime Pie • Russian Crème topped with Seasonal Berry Coulis • Pot de Crème
Rich Decadent Chocolate Cake (A Deer Run Signature Dessert) • Seasonal Chef Choice



À LA CARTE OPTIONS

\$2 per person per item • Same Selection for the Group
Additional Vegetable: Steamed Broccoli • Roasted Baby Potatoes
Glazed Carrots • Buttery Corn • Baked Cinnamon Apples

Special Menu/Dietary Requests: Additional \$2 per person per meal

**THE LODGE
SNACK & DRINK
SERVICE
OPTIONS**

AT DEER RUN CAMPS & RETREATS



LODGE SNACK SERVICE

\$3.99 PER PERSON PER DAY

Unlimited Service • Restocked Throughout Your Retreat

Freshly Baked Cookies
Assorted Sun Chips
Assorted Peanut & Granola Bars
Trail Mix
Assorted Miniature Candy Treats
Fresh Seasonal Fruit



À LA CARTE OPTIONS

\$1.99 PER PERSON PER ITEM • SAME SELECTION FOR THE GROUP

Freshly Prepared Chef Appetizer Selections • Items are Not Unlimited Service

Tortilla Chips served with a Creamy Jalapeño Ranch Dip
Vibrant Fresh Fruit Salsa served with Cinnamon Pita Chips
Bacon Crisps served with Ranch Dip (*a Deer Run Signature Item*)
Fresh Vegetable Carafes served with a Cool Vegetable Dip
Zesty Bruchetta served on Crostini
Stuffed Mushrooms with Smoked Cheeses & Spinach



LODGE BEVERAGE SERVICE

\$4.99 PER PERSON PER DAY

Unlimited Service • Restocked Throughout Your Retreat

Coffee Service
Specialty Hot Teas
Hot Cocoa
Bottled Water
Assorted Canned Beverages

HOT BEVERAGE SERVICE ONLY

\$2.99 per person per day

Coffee Service
Specialty Hot Teas
Hot Cocoa