



The SEASONS Lodge

Banquet Lunch Menu

***We accommodate most dietary needs with advanced notice**

Served Lunches (minimum 25 guests)

*Our served lunches include (except where noted***) house-made Cole Slaw, seasonal vegetable, choice of potato (mashed with gravy, oven roasted reds, au gratin), Seasons famous fried biscuits and home baked apple butter, dessert (fruit cobbler, carrot cake or chocolate cake), coffee and iced tea.*

Country Fried Chicken \$15

2 Pieces of a Seasons classic

Brown County Pot Roast \$15

Our own slow-roasted recipe

Baked Hoosier Ham \$14

Served with Pineapple Glaze

Baked Lasagna * \$14**

Meat or Vegetable Lasagna served with tossed salad with house ranch dressing, garlic bread, *dessert (fruit cobbler, carrot cake or chocolate cake)*, coffee and iced tea

Roast Pork Loin \$14

Sliced Pork Loin with gravy

Fried White Fish \$14

Lightly breaded, deep fried to golden brown

Sandwich Lunches (minimum 25 guests)

Sandwiches served with Cole Slaw, Potato Chips, a Brownie, Coffee and Iced Tea.

French Dip \$15 (maximum 50 people)

Sliced Prime Rib on a Hoagie Bun with Au Jus

Seasons Club Wrap \$15 (maximum 50 people)

Sliced ham, turkey, bacon, cheese, lettuce and tomato in a whole wheat wrap

Chicken Salad \$14

House made and served on a croissant

Grilled Chicken Club \$15

6 oz. chicken breast, bacon and Swiss cheese, with lettuce and tomato

Buffet Lunches (minimum 25 guests)

Lunch Buffet \$16

Select two of the following entrees:

Country Fried Chicken * Hoosier Ham * Brown County Pot Roast * Baked Cod * Smoked Pulled Pork

Chicken Breast Parmesan * Roast Pork Loin * Vegetable Lasagna * Meat Lasagna * Roast Turkey & Dressing

Includes a fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings, seasoned green beans, mashed potatoes and gravy, Seasons famous Fried Biscuits and home baked Apple Butter, dessert (fruit cobbler, carrot cake or chocolate cake), coffee and iced tea.



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The Deli Buffet **\$15**

Select two of the following entrees:

Sliced Oven Roasted Turkey * Sliced baked Ham * Chicken Salad

Includes homemade Vegetable Soup, fresh cut vegetable tray with ranch dip, Cole Slaw or Pasta Salad, Assorted Breads, Assorted sliced cheeses, Condiments, Brownies, coffee and iced tea

Lunch Cookout Buffet **\$15**

Pick two: Hamburgers, Hot Dogs, Grilled Chicken Breast

Includes Cole Slaw, Potato Salad, Baked Beans or Macaroni and Cheese, Buns, Condiments, Brownies, coffee and iced tea

Soup and Salad Buffet **\$15** add Grilled Chicken Strips \$2.00 per person

Select a Soup:

Chicken Noodle * Cream of Broccoli * Vegetable * Beef Vegetable * Loaded Potato * Chili

Includes a fresh garden salad with toppings (cherry tomatoes, shredded cheese, sliced cucumbers, bacon bits and croutons) and dressings, Cottage Cheese, Pasta Salad, Cole Slaw, crackers and Seasons famous Fried Biscuits and home baked Apple Butter, Brownies, coffee and iced tea.

Tex-Mex Buffet **\$15**

Taco Meat and Pulled Pork

Refried Beans * Enchiladas- Chicken or Vegetarian

Nacho cheese * Nacho chips and Flour Tortilla * Toppings Bar

Brownies, Coffee and Iced Tea

Baked Potato Bar **\$14**

Baked Potatoes

Toppings: Steamed Broccoli, Diced Onion, Cheddar Cheese Sauce, Bacon Bits, Sour Cream & Butter

Includes a fresh garden salad with toppings (cherry tomatoes, shredded cheese, and croutons) and dressings, Brownies, coffee and iced tea.

18% gratuity and 8% tax will be applied to all totals