

Dragon Hill Lodge Buffet Menus (on-site only)

Grand Buffet Minimum 50 guests - \$21.50
75 guests or more - \$20.50

At Dragon Hill Lodge, we feature sumptuous custom designed buffet menus for the most discriminating customer, at prices everyone can enjoy.

The Carvery

Every buffet comes with a carving station. Meats are slow roasted and come with a variety of sauces.

If you are planning for.....

50 – 100 guests, then choose **one** of the carved meats....

101 – 175 guests, then choose **two** of the carved meats...

176 - 250 guests, then choose **three** of the carved meats...

Over 250 you will receive **all** of the carved meats!!

Carvery Choices

- Tom Turkey
- Spiral Sliced Honey Baked Ham
- Roasted Pork Roast
- Ropes of Polish and Italian sausages

Premium Carvings:

- Top Round Roast Beef, add \$1 per person
- New York Pastrami, add \$1 per person
- Corned Beef, add \$1 per person
- Prime Ribs of Beef, add \$3.99 per person

Then choose any two from the following main course entrees:

Chicken

- Grilled Chicken with Pasta Alfredo, Fresh Seasonal Vegetables & Garden Herbs
- Chicken With Asparagus and Vegetables
- Teriyaki Chicken
- Chicken Parmesan
- Broiled Chicken Tex-Mex
- Chicken Florentine

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(Meal gratuities are 15%)
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- ❑ Smothered Chicken with Mushrooms
- ❑ Southern Fried Chicken with Mom's Country Gravy
- ❑ Chicken Fricassee with Carrots and Mustard Greens
- ❑ Lemon Chicken with Parmesan Croutons
- ❑ Garlic Chicken and Peppers With Beans
- ❑ Italian Chicken with Mushroom-And-Wine Sauce
- ❑ Ginger-Cashew Chicken
- ❑ Chicken Yakitori
- ❑ Blackened Chicken
- ❑ Chicken Marsala
- ❑ Arroz Con Pollo
- ❑ Rotisserie Herbed Chicken

Pork

- ❑ Creole Pork Roast
- ❑ Thai-Spiced Pork Roast with Orange Curry Sauce
- ❑ Roasted Spiced Pork Roast with Root Vegetables
- ❑ Baked Rigatoni with Pork Ragu And Almonds
- ❑ Breaded Pork Cutlets with Country Gravy

Seafood

- ❑ Seafood Jambalaya with Rice
- ❑ Sweet and Sour Grouper
- ❑ Baked Fish "Tetrazzini"
- ❑ Oven Steamed Pollack served with Jalapeno Cream Sauce
- ❑ Baked Fish with Medley of Vegetables
- ❑ Breaded Fish
- ❑ Deep-fried Fish with Remoulade Sauce
- ❑ Scallops and Seafood Newport (Mushroom Cream Sauce)
- ❑ Scallop and Seafood Risotto
- ❑ Seafood Gumbo
- ❑ Seafood Etouffe'e
- ❑ Shrimp and Seafood Sukiyaki
- ❑ Curried Seafood
- ❑ Hong Kong Skallops and Seafood with Garlic Sauce
- ❑ Szechuan Shrimp and Seafood
- ❑ Steamed Fish with Ginger and Green Onions

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Variety Choices

- Fiesta Taco Bar
- Italian Sausage and Peppers
- Combination Pizza
- Roasted Tom Turkey
- Baked Beef or Vegetable Lasagna
- Meatballs Marinara

On The Side

Choose any *three* of your favorite Potato, Pasta and Rice dishes:

- Scalloped Potatoes
- Mashed Potatoes
- Pasta Shell Primavera
- Old Fashioned Sage Stuffing
- Spanish Rice
- Duchess Potatoes
- Corn Bread Dressing
- Oven Roasted Potatoes
- Roasted Herb Potato Medley
- Bourbon Sweet-Potato Puree with Buttered Pecans
- Roasted Garlic Mashed Potatoes
- Baked Potato Wedges with Seasoned Salt
- Roasted Red Potatoes with Garlic and Herbs
- Home Fried Potatoes with Onions And Peppers
- Steamed Rice
- Hong Kong Fried Rice
- Mushroom Risotto
- Fried Rice with Cilantro and Peas
- Southern Rice Pilaf Stuffing with Ham, Pecans And Greens
- Pasta Primavera
- Baked Ziti with Five Italian Cheeses
- Penne Pasta with Creamy Mushroom Sauce

Hot Vegetables

Choose any *two* from the following:

- Mixed Vegetable with Green beans almondine Garden Vegetable Medley
- Honey Dill Carrots
- Sautéed Zucchini
- Tempura Vegetables

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- ❑ Sautéed Spinach with Carrots & Tomato
- ❑ Cauliflower & Broccoli Au Gratin
- ❑ Buttered Spaghetti Squash with Roasted Peppers
- ❑ Assorted Stir Fry Vegetables
- ❑ Fresh Vegetables with Garlic Butter
- ❑ Garlic Baked Vegetables with Spoon Bread Topping
- ❑ Braised Celery and Red Pepper
- ❑ Braised cabbage with carrots
- ❑ Creamed Corn and Red Bell Pepper
- ❑ Napa Cabbage with Peas and Prosciutto
- ❑ Sautéed Carrots and Red Bell Peppers
- ❑ Broccoli and Cauliflower with Lemon, Mustard and Chive Butter
- ❑ Butternut Squash Gratin
- ❑ Gingered Vegetable Stir-Fry
- ❑ Roasted Vegetables with Garlic-Tarragon Butter

Dragon Hill Lodge Home Baked Bread Assortment

An assortment of fresh bread and rolls created in our very own bakery

Our Fantastic 'Round the World' Salad Bar

The freshest vegetables from the USA are what go in to our luscious salads

Every buffet comes with your choice of any *eight* from the following:

- ❑ Medley of California Field Greens with assorted Dressings
- ❑ New York Style Potato salad
- ❑ Roma Pasta and Vegetable Salad
- ❑ Sicilian "Seashell" Pasta Salad
- ❑ South Milwaukee Three Bean Salad
- ❑ Tokyo Cucumber salad
- ❑ Rice Salad New Orleans
- ❑ Fresh Chicago Cole Slaw
- ❑ Justin Wilson's Cole Slaw
- ❑ Southwest Black Bean Salad
- ❑ Vegetable Crudite and Relish Tray
- ❑ Salsa Fresca and Tortilla Chips
- ❑ Sicilian Risotto Salad
- ❑ Grilled Vegetable Salad
- ❑ Marinated Vegetable Salad
- ❑ Penne Pasta and Grilled Vegetable Salad with Olive Oil Vinaigrette
- ❑ Kimchi
- ❑ Antipasto Pasta Salad
- ❑ Asian Bow-Tie Pasta Salad with Shrimp and Vegetables
- ❑ Three-Cheese Pasta Salad with Olives

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- ❑ Apple and Celery Salad
- ❑ Beet and Walnut Salad
- ❑ Macaroni Salad with Ham and Peas
- ❑ Southwestern Chicken and Pasta Salad
- ❑ Roasted Eggplant and Garlic Salad with Tomatoes
- ❑ Sour Cream Cucumbers with Dill
- ❑ Black-Eyed Pea, Pineapple and Red Pepper Salad
- ❑ Rotelli Pasta Salad with Broccoli, Bacon And Onions
- ❑ Molded Jell-O Salad
- ❑ Rice, Bean, And Corn Salad
- ❑ Farfalle Salad with Bay Shrimp and Broccoli
- ❑ Cajun Potato Salad with Firecracker Sausage
- ❑ Tuscan Rice Salad
- ❑ Chopped Salad of Cucumber, Red Onion, Lemon And Parsley
- ❑ Green Bean and Red Onion Salad
- ❑ Mexican Tostada Salad with Sour Cream Salsa And Crunchy Corn Chips

We pride ourselves in having the finest scratch bakery in Korea!

Every buffet comes with your choice of any two from the following freshly baked delights:

- ❑ Apple, Cherry, Coconut Cream or Lemon Meringue Pie
- ❑ Bread Pudding with Whiskey Sauce
- ❑ Chocolate Bourbon Praline Tarts
- ❑ Mocha Flan with Caramel Sauce
- ❑ Deep Dark Chocolate Mousse
- ❑ Fresh Strawberry Mousse
- ❑ English Trifle with Sherry
- ❑ Creme Caramel with Fresh Fruit Garnish
- ❑ Mousse Cakes - choice of
Amaretto * Bailey's * Kahlua * Belgian Chocolate
- ❑ Baked Cheesecake Garnished with Strawberry or Cherry Toppings
- ❑ Lemon Torte
- ❑ Mocha Mousse Torte
- ❑ Black Forrest Cake
- ❑ Old Fashioned Carrot Cake with Cream Cheese Icing
- ❑ Torte St. Honore
- ❑ Assorted Home Baked Cookies and Brownies
- ❑ Customized Sheet Cake

Every buffet comes with sliced Melons and Fruit

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In addition we offer some amazing options at prices that can't be beat!

Appetizers

- ❑ Anti-Pasto Platter with Pickled Vegetables and Assorted Deli Meats and Cheeses - \$1.50 per person
- ❑ Smoked Salmon with Onions, Capers and Horseradish - \$3.25 per person
- ❑ Spiced Meatballs with a Herbed Tomato Sauce - \$0.95 per person
- ❑ Peel and Eat Shrimp with Cocktail Sauce - \$2.75 per person
- ❑ Jumbo Shrimp with Traditional Cocktail Sauce (4 shrimp per guest) - \$ 5.50 per person
- ❑ Grilled Salmon with Tropical Salsa on Raddiccio - \$ 3.95 per person
- ❑ Sushi Bar—Fresh Sushi created in front of your eyes by our chef! - \$3.75 per person

Extra Entrees:

- ❑ Roasted Prime Ribs of Beef, carved to order -\$6.00 per person
- ❑ Korean Style Beef Ribs - Kalbi Style - \$3.50 per person
- ❑ Kalbi-tang - \$1.50
- ❑ Pumkin Soup - \$1.50
- ❑ Kimbap - \$1.25
- ❑ Chapchae - \$1.25
- ❑ Grilled Teriyaki Chicken - \$1.75 per person
- ❑ Marinated BBQ Chicken - \$1.75 per person
- ❑ Chicken Marsala - \$1.25 per person
- ❑ Pasta Station with 3 different pastas and 3 sauces - \$2.50 per person

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- Char-Broiled Fresh Northern Pacific Salmon with Tagliatelle Pasta and Saffron Cream - \$4.25 per person

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