CATERING MENU

Arbor Day Farm

LIED LODGE
An Arbor Day Foundation Property
All food and beverage prices are subject to service charge and applicable sales tax. Additional fees apply where noted.

GF/Gluten Free   GFO/Gluten Free Option

Vegan- and Vegetarian-friendly options are available — please ask.
Beverages

Arbor Day Coffee (regular and decaf) $35 per gallon
Arbor Day Farm Apple Cider $36 per gallon
Brewed Iced Tea with Lemon $25 per gallon
Teatulia Organic Hot Tea Assortment $26 per gallon
All-Natural Lemonade $30 per gallon
Hot Chocolate $35 per gallon
Assorted Fruit Juices (apple, cranberry, and orange) $15 per carafe
2% Milk $15 per carafe
Dasani Bottled Water $3 per bottle
Coca-Cola Products $3 per can
Monster Energy Drink (Original, Ultra Zero White, and Red) $6 per can

Baked Goods & Snacks

Assorted House-made Breakfast Breads $26 per dozen
Mini Bagels with House-made Cream Cheese and Butter $32 per dozen
Assorted Muffins (chocolate chip, blueberry, cranberry, and orange) $26 per dozen
Freshly-baked Assorted Cookies $28 per dozen
House-made Brownies or Blondies $28 per dozen
Gourmet Dessert Bars $32 per dozen
House-made Granola Bars $32 per dozen
Whole Fruit (apples, bananas, and oranges) $2 each
Fruit Cups $3 each
S’Mores Kits (Hershey bar, graham crackers, marshmallows, Dasani bottled water) *Bonfire Only* $10 per person
Packaged Snacks $3 each
Build-Your-Own Yogurt Bar – House-made individual honey Greek yogurt cups, house-made granola, toasted coconut, and assorted fruit toppings $8 per person
Health Break - House-made granola bars, fruit skewers, and vegetable crudité with house-made hummus $13 per person
Popcorn Break – House-popped and individually bagged $4 per person
PLATED

All plated breakfasts include Arbor Day Coffee and orange juice. $100 added cost for second entrée choice. Not available outside of the hotel.

**Silver Maple | $22**
6oz filet mignon, scrambled eggs, breakfast potatoes, and house-made biscuit

**Ponderosa Pine | $15**
Scrambled eggs, breakfast potatoes, French toast with warm maple syrup, and choice of bacon or sausage

**Red Oak | $12**
Warm croissant filled with scrambled eggs, cheddar cheese, and seared ham. Served with side of fresh fruit

**Bur Oak | $18**
Shrimp and grits, pimento cheese, Cajun cream sauce, and house-made biscuit

GRAB-N-GO

— (Select 1): —
Scrambled eggs, bacon, and cheese croissant
OR
Scrambled eggs, potatoes, and cheese wrap

**Sandwich only**  
$8

**Boxed** — Sandwich or wrap, apple, yogurt cup, Dasani bottle water  
$13

**Station** — Sandwich or wrap, apple, yogurt cup, Arbor Day Coffee or orange juice bottle  
$16
BUFFETS

All breakfast buffets include Arbor Day Coffee and orange juice.
25-person minimum.

**Eastern Cottonwood Continental | $13**
Diced seasonal fruit, yogurt, orchard oatmeal,
and warm cinnamon buns
ADD: Hardboiled eggs – $3 per person

**Sequoia | $16**
Diced seasonal fruit, bakery basket, scrambled eggs,
roasted breakfast potatoes, biscuits and country pepper gravy
or pancakes with warm maple syrup, and choice of
bacon or sausage

**Mulberry | $17**
Diced seasonal fruit, bakery basket, scrambled eggs,
roasted breakfast potatoes, yogurt, French toast with warm
maple syrup, and choice of bacon or sausage

**Scotts Pine | $18**
Diced seasonal fruit, bakery basket, Greek yogurt cups,
scrambled eggs, house-cured salmon with capers,
tomatoes, onions, and lemon wedges, and
mini bagels with cream cheese **GFO**

**Palo Verde | $17**
Pepper and onion scramble, warm tortillas,
salsa, chorizo sausage, house-made guava,
and cheese pastries
All lunches include Arbor Day Coffee, brewed iced tea, and choice of dessert. $100 added cost for second choice. Not available outside of the hotel.

— Bowls (Select 1): —

Add: Tofu $4 | Grilled Chicken $5 | Grilled Salmon $8

**Chipotle Veggie Bowl | $13**
Avocado, fried chickpea, cauliflower rice, roasted corn, kale, pickled red onion, cilantro and chipotle mayo *GF*

**Cold Soba Noodle Pasta Bowl | $14**
Chilled noodles, carrots, cucumber, red pepper, fava beans, jalapenos, and cilantro tossed in a light sesame soy sauce vinaigrette

— Salads (Select 1): —

Add: Grilled Chicken $5 | Grilled Salmon $8

**Caesar Salad | $12**
Romaine lettuce, garlic croutons, white anchovies, shredded Parmesan, and Caesar dressing *GF*

**Garden Salad | $10**
Assorted mixed greens, shaved radish, English cucumber, baby heirloom tomatoes, and choice of ranch dressing, Dorothy Lynch, or mango vinaigrette *GF*

**Mediterranean Salad | $13**
Romaine lettuce, roasted red peppers, English cucumber, artichoke, feta, black olives, and red wine vinaigrette *GF*

— Sandwiches (Select 1): —

**Chicken Avocado BLT | $13**
Served on whole wheat bread with chips and fruit cup

**Blackened Chicken or Grilled Shrimp Wrap | $13**
Corn, lettuce, tomato, Chipotle mayo served with chipotle seasoned tortilla chips and fruit cup
— Entrées (Select 1): —

Add: Garden Side Salad $4

Grilled Salmon or Grilled Chicken Breast | $19
Mango cilantro quinoa and vegetable slaw GF

Grilled Angus Beef Skirt Steak | $26
Sliced salt and peppered beefsteak tomatoes, crispy oven-roasted herb potatoes, and house-made steak sauce GF

— Desserts (Select 1): —

Shortbread Cookies
Brownies or Blondies
Tartlets – Lemon, Pecan, or Berry

BOXED LUNCHES

All boxed lunches contain sandwich, chips, Chef’s choice composed salad, fresh-baked cookie, apple, and Dasani bottled water.

— (Select 1:) —

Tuna Salad | $17
Traditional tuna salad on whole wheatberry bread, leaf lettuce, and beefsteak tomato

Chicken Salad Croissant | $17
Ginger apple chicken salad on croissant bun, leaf lettuce, and beefsteak tomato

Turkey Club Wrap | $17
Deli-thin turkey, bacon, cheddar, leaf lettuce, and jalapeno aioli

Grilled Vegetable Wrap | $16
Grilled zucchini, squash, tomatoes, red onions, asparagus, Brussels sprouts, shredded lettuce, and Boursin herbed spread
LUNCH

LUNCH BUFFETS

All lunch buffets include Arbor Day Coffee and brewed iced tea. 25-person minimum.

**Sabal Palm | $20**
Assorted sliced deli meats, cheeses, and breads, lettuce, tomato, sliced red onion and pickles, assorted condiments, chips, diced fresh fruit, chef’s choice composed salad, and fresh baked cookies. *GFO*

**Magnolia | $24**
Broccoli slaw, chilled dill cucumber salad, smoked pulled pork shoulder with apple cider barbecue sauce, baby shrimp and andouille grits, potato salad and succotash, and apple pie. *GF*

**Bonsai | $24**
Vegetable slaw with sesame-mirin vinaigrette, ginger and mandarin orange chicken, and stir-fried vegetable lo mein, and fortune cookies.

**Southwest White Pine | $22**
Jalapeno-lime coleslaw, salsa, fajita chicken and beef with peppers and onions, cilantro rice, seasoned black beans, flour tortillas, sour cream, shredded cheddar, shredded iceberg lettuce, diced tomatoes, pickled jalapeños, and warm churros. *GFO*

**Italian Cypress | $24**
Antipasto salad, sliced tomato caprese with olive oil and pesto, Linguini pasta with red wine-braised pork and mushrooms, meatballs and marinara, breadsticks, and frosted Italian cookies.

**Dogwood | $23**
Potato salad and coleslaw, burgers, hotdogs, corndogs, chips, Swiss and American cheeses, buns, condiments, lettuce, tomato, and strawberry shortcake.
Butler-passed; one server per 40 guests up to 1.5 hours at $100 per server. Each additional 30 minutes is $50 per server.

COLD HORS D’OEUVRES
Priced per 50 Pieces

Brie with Strawberry Balsamic Jam on a Crostini $125
Tomato, Mozzarella, Basil, with Balsamic Drizzles Skewer $125  GF
Cucumber Disk Topped with Whipped Lemon Dill Cream Cheese and an Olive $100  GF
Tomato, Onion, and Basil Bruschetta $125
Smoked Salmon, Shallot, and Dill Cream Cheese Crepe Roulades $130  GF
Thin-shaved Brisket Topped with Creamy Horseradish on Crostini $150
Boursin Cheese and Prosciutto-wrapped Asparagus Tips $150  GF
Peach Gazpacho Topped with Crème Fraiche $130  GF
Smoked Salmon Mousse on a Cucumber Slice $175  GF
Prosciutto-wrapped Melon $140  GF

— Serves up to 50 people —
Snack Mix with Pretzels, Mixed Nuts, Popcorn with Assorted Seasonings, Tortilla Chips, and Salsa $175
Domestic Cheese Display with Dried Fruits, Nuts, and Crackers $225
Vegetable Crudité with Ranch Dip and Hummus $150  GF
Seasonal Fruit with Yogurt Dip $150  GF

HOT HORS D’OEUVRES
Priced per 50 Pieces

Spinach and Feta Phyllo Triangles $125
Stuffed Mushroom Cap with Baked Apple Gouda $150  GF
Mini Beef Wellington, Mushroom Duxelle in Puff Pastry $225
Smoked Pork with Apple Cider Barbecue Sauce on Mini Cheddar Biscuits $200
Pork and Vegetable Eggroll with Sweet Chili Sauce $100
Mini Crab Cake with Meyer Lemon Aioli $230
Meatballs, Choice of Spicy Marinara, Sweet Chili Sauce or BBQ $125
Bacon-wrapped Scallops with Arbor Day Farm Cider Glaze Drizzle $175  GF
Baked Brie with Raspberry Coulis puff $170
HORS D’OEUVRES

DISPLAYS – Priced for 50 People

Enhanced Vegetable Display | $475 GF
Baby top-on carrots, asparagus, pickled green beans, assorted cherry tomatoes, carnival cauliflower, broccoli, snow peas, assorted peppers, radishes, olives, ranch dip, roasted pepper hummus, and wasabi dip

Vegetable Antipasto Display | $400 GFO
Marinated grilled vegetables, marinated olives, mini mozzarella balls, marinated artichokes, roasted peppers, oven-roasted marinated tomatoes, and asparagus with crispy breadsticks

Tapas Display | $475 GFO
Roasted red pepper hummus, tomato-basil relish, pimento cheese, olive tapenade, smoked salmon cream cheese spread, tortilla chips, baked pita, and crostini

Charcuterie and Cheese Display | $675 GFO
Assorted cured meats and cheeses, pickled vegetables, imported olives, house-made bourbon ginger mustard, hot pepper bacon jam, baked crostini, and grilled breads

Cocktail Shrimp display | $475 GF
Classic cocktail sauce, blood orange cocktail sauce, cilantro pineapple cocktail sauce, preserved Meyer lemon remoulade, and lemons

Seafood Display | (Market Price) GFO
Assorted oysters on the half shell, hot or cold, minette, pre-cracked crab claws with drawn butter, shrimp cocktail with cocktail sauce, fresh lemon wedges and remoulade
PLATED

All plated dinners include Arbor Day Coffee and choice of salad. $100 charge will be added for a second entrée choice. Not available outside of the hotel.

— Salads (Select 1): —

Caesar Salad – Romaine lettuce, garlic croutons, white anchovies, shredded Parmesan, and Caesar dressing

Garden Salad – Assorted mixed greens, shaved radish and carrots, English cucumber, baby heirloom tomatoes, and choice of ranch dressing, Dorothy Lynch or mango vinaigrette  GF

Strawberry Fields – Baby kale and spinach blend, fresh strawberries, pecans and goat cheese crumbles, and creamy honey balsamic vinaigrette  GF

— Entrées (Select 1): —

Beef and Reef | $55
Grilled 5oz filet, (3) garlic-seared shrimp, herb-roasted fingerling potatoes, Parisienne vegetables, smoked apple gorgonzola, and compound butter  GF

Grilled New York Strip | $52
8oz NY strip, roasted garlic mashed potatoes, asparagus, and wild mushroom bordelaise  GF

Pepper-crusted Butcher’s Steak | $38
Seared 8oz pepper-crusted steak, Parmesan and herb scalloped potatoes, top-on baby carrots, with a rosemary red wine butter sauce  GF

Timbers Coffee-rubbed Pork Loin | $36
Thin sliced pork loin, saffron rice pilaf, broccolini, and brandied cherry demi-glace  GF

Seared Airline Chicken Breast | $32
Lemon brined, sundried tomato and herb quinoa, top-on baby carrots, and rosemary demi-glace  GF

Grilled Salmon | $36
Lemon chive risotto, blistered garlic cherry tomatoes  GF

Red Bean Jambalaya | $24
Rice, roasted butternut squash, red beans, chickpeas, and okra  GF, V, VG

Fettuccini Alfredo | $22
Fettuccini tossed in a classic creamy Parmesan sauce  V GFO
Add: Grilled Chicken $5 | Grilled Shrimp $6
BUFFETS

All dinner buffets include Arbor Day Coffee. 25-person minimum.

The Palmetto | $37
Creamy broccoli spring salad, cheddar biscuits with whipped butter, white cheddar mac-n-cheese, southern-style green beans, thin-sliced smoked brisket, pulled smoked pork with our house-made BBQ sauces

The Sycamore | $39
Baby kale, peas, shaved onion, goat cheese, candied pecans, with pecan dressing, dinner rolls and whipped butter, roasted red potatoes with dill butter, seasonal vegetables with herbed butter, marinated and grilled Midwestern beef steaks, oven-baked boneless chicken breast with smoked corn cream sauce

L’abete Siciliano (The Sicilian Fir Tree) | $36
Marinated mushroom artichoke and tomato salad topped with Parmesan, garlic bread sticks, penne pasta, Italian plum tomato marinara, aged Parmesan alfredo sauce, zucchini and squash with Italian herbs, sweet Italian sausage with peppers and onions, and mahi-mahi puttanesca

The Blue Palo Verde | $32
Mexican street corn salad, chipotle and mango quinoa salad, cilantro rice, seasoned black beans, Southwestern corn with chipotle butter, seasoned chicken and pork carnitas with onions and peppers, tortilla chips served with queso blanco, flour tortillas, shredded lettuce, cheddar cheese, salsa, guacamole, and sour cream

Grilled Burgers and Brats | $28
Potato salad, blue cheese coleslaw, baked beans, chips, buns, lettuce, tomatoes, sliced cheeses, pickles, condiments, and vegetable crudité with ranch dip

Grilled Marinated Flat Iron and Barbecue Chicken Breast | $46
Garden salad with two dressings, dinner rolls, smashed garlic potatoes, corn on the cob, with house-made peppercorn steak sauce and chimichurri served on the side

Grilled Ribeye and Swordfish | $58
Garden salad with two dressings, dinner rolls, gourmet mashed potato bar, seasonal vegetables, grilled asparagus, with house-made peppercorn steak sauce and harissa-herb glaze served on the side

Chef action stations upon request — just ask!
BUILD-YOUR-OWN
DINNER BUFFET

THE ARBORETUM BUFFET | $38
Buffet includes Arbor Day Coffee and garden salad with two dressings. Additional entrées can be added for $7 each per person, sides for $4 each per person. 25-person minimum.

— Entrées (Select 2): —

Chicken Breast  Citrus marinade with mango relish
OR pesto cream with tomato, onion, and basil  GF

Salmon  Blackened with chili lime glaze
OR grilled with lemon butter sauce  GF

Pork Loin  Timbers coffee-rubbed topped with apple BBQ sauce
OR our cherry demi-glace and fried onions

Linguini  Italian plum tomato marinara OR creamy Parmesan Alfredo

Seared Tofu  Black sesame teriyaki OR ginger sesame soy  GFO

Prime Rib (Market Price)  Slow-roasted and Chef-carved
Au jus and creamy horseradish sauce

Smoked Brisket (Market Price)  Apple cider barbeque sauce
OR mustard barbecue sauce  GF

— Sides (Select 1): —

Baked Potato Bar  GF
Mashed Yukon Gold Potatoes  GF
Dill and Onion Roasted Baby Idaho Potatoes  GF

Autumn Harvest Wild Rice  GF
Saffron and Pea Pilaf  GF
Mixed Grain and Mushroom Pilaf

— Vegetables (Select 1): —

Roasted Seasonal Vegetables with Herb Butter  GF
Honey-glazed Baby Carrots  GF
Steamed Broccolini with Toasted Garlic  GF
Haricot Vert with Brown Butter and Sliced Almonds  GF
Corn on the Cob with Chipotle Butter and Lime
Grilled Asparagus with Carrot Ribbon
($4 per person additional charge)  GF
Spaghetti Squash with Garlic Butter
DESSERT CREATIONS

A’ LA CARTE
Select one for $9 per person or two for $14 per person.

Apple Pie
Salted caramel drizzle with whipped cream

Two-layer Chocolate Cake
Peanut butter mousse, chocolate ganache

NY Cheesecake
Caramel apple or traditional with raspberry sauce

Carrot Cake
Coffee-soaked with cinnamon cream cheese frosting

Flourless Chocolate Cake
Salted caramel sauce and Nutella cream  *GF*

Mille-feuille “Napoleon” French pastry
Crispy layers of puff pastry and rich custard pastry cream, topped with a thin layer of chocolate and powdered sugar

DESSERT DISPLAYS
Pricing is per person.

Mini Desserts | $9
Assortment of lemon, pecan, and chocolate peanut butter tarts, cheesecake bites, and chocolate profiteroles

Cupcake Bar | $12
Assortment of red velvet, chocolate caramel, strawberry and cream
CHILDREN’S MENU | $12

All served with milk or lemonade and a fruit cup

Hamburger/Cheeseburger
4oz ground Angus beef, cheddar cheese on brioche bun, house-made sliced pickles, and French fries

Chicken Strips
Breaded chicken breast strips, French fries, and honey mustard

Kids Pizza
Personal pepperoni or cheese pizza

Macaroni and Cheese
House-made aged cheddar sauce and macaroni noodles

Box Lunch
Peanut butter and jelly sandwich, chips, apple, and a cookie
Bar Options

Packages

**Beer, Wine, and Soda bar | Priced per person**
Deluxe selections. Two-hour minimum.
- $15 per person for first two hours.
- $4 per person for each additional hour.

Bonfire Events: Deluxe selections, self-serve cooler.
- Two-hour maximum. $100 set-up fee.
- All guests must be 21 or older.

**Deluxe bar | Priced per person**
Two-hour minimum. $22 per person for first two hours.
- $10 per person for each additional hour.

**Premium bar | Priced per person**
Two-hour minimum. $24 per person for first two hours.
- $11 per person for each additional hour.

**Elite bar | Priced per person**
Two-hour minimum. $32 per person for first two hours.
- $15 per person for each additional hour.

On Consumption

**Deluxe bar | Priced per drink**
- Spirits $5 • Wine by the glass $6
- Domestic bottled beer $4 • Imported/Craft bottled beer $5
- Coca-Cola products, Dasani bottled water $3

**Premium bar | Priced per drink**
- Spirits $5.75 • Wine by the glass $7
- Domestic bottled beer $4 • Imported/Craft bottle beer $5
- Coca-Cola products, Dasani bottled water $3

**Elite bar | Priced per drink**
- Spirits $7 • Wine by the glass $8
- Domestic bottled beer $4 • Imported/Craft bottled beer $5
- Coca-Cola products, Dasani bottled water $3

Kegs

**Domestic**
- Bud, Bud Light, Busch Light, Coors Light, and Miller Light $300

**Import**
- Blue Moon, Heineken, and Sam Adams Seasonal $350

*Special keg requests are welcomed and will be billed at market price.*
— Deluxe —

**Spirits**
Cooper Vodka, New Amsterdam Gin, Ron Rico Rum, Sauza Gold Tequila,
Evan Williams Bourbon, Canadian Club Whiskey, Cutty Sark Scotch

**Domestic Beer**
Bud Light, Coors Light, Michelob Ultra, Miller Lite

**Import & Craft Beer**
Corona, Samuel Adams Boston Lager,
Lucky Bucket IPA, Mike’s Hard Lemonade

**Wine**
Proverb Collection
(Cabernet, Merlot, Chardonnay, Sauvignon Blanc)

— Premium —

**Spirits**
Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila,
Jim Beam Bourbon, Jack Daniels Whiskey, Dewars Scotch

**Domestic Beer**
Bud Light, Coors Light, Michelob Ultra, Miller Lite

**Import & Craft Beer**
Corona, Samuel Adams Boston Lager,
Lucky Bucket IPA, Mike’s Hard Lemonade

**Wine**
Trapiche Oak Cast
(Cabernet, Merlot, Chardonnay, Sauvignon Blanc)

— Elite —

**Spirits**
Grey Goose Vodka, Bombay Sapphire Gin,
Flor De Cana Blanco Reserva, Captain Morgan Spiced Rum,
Patron Tequila, Makers Mark Bourbon, Crown Royal Whiskey,
Jameson Irish Whiskey, Glen Livet 12-year Scotch

**Domestic Beer**
Bud Light, Coors Light, Michelob Ultra, Miller Lite

**Import & Craft Beer**
Corona, Samuel Adams Boston Lager,
Lucky Bucket IPA, Mike’s Hard Lemonade

**Wine**
Edna Valley
(Cabernet, Merlot, Chardonnay, Sauvignon Blanc)