



## Keweenaw Mountain Lodge Catering Menu

We at the Keweenaw Mountain Lodge are very happy and honored to be part of your special event. Our team wants to create a memorable experience for you that will bring satisfaction to your palate. We purposely created the menu in a simplified manner, so you get to create a combination of what you would like to offer your guests. It becomes, in a way, a custom made menu unique to your event.

The flavors in each choice have an influence from different cuisines (French, Indian, Italian, Hungarian to name few). If you have a very specific request, our event specialist and our chef are happy to discuss possibilities with you in person.

Let's embark on that joyous feast together.

Yours,  
The KML Team



# BREAKFAST

*(Minimum number of guests: 35+)*

## **A La Carte**

*(Choose 3 - 4 options, Coffee and Orange Juice are add-on)*

- Assorted granola bars \$24 per dz
- Assorted muffins (in-house sweet and savory) \$34 per dz
- Assorted scones (in-house) \$30 per dz
- Bagels, plain with cream cheese (in-house  
flavored cream cheese with green onions OR  
whipped with in-house jam) \$30 per dz
- Greek Yogurt Vanilla w/ granola fruit  
and fruit compote \$4.00 per guest
- Hard boiled eggs \$15 per dz
- Danish mini pastry mix \$15 per dz
- Coffee (Dark, Medium, or Light) \$27 per gallon
- Orange Juice \$25 per gallon

## **Breakfast - \$22 per guest**

*(Food is served to our guests by KML staff for ease of flow and good organization.)*

- Crustless quiche (egg, cheese, mushroom or spinach, green onions, bacon)
- Roasted American fries with herbs
- Choice of 1: In-house breakfast sausage patties OR sliced ham OR kielbasa roasted with onions and bell peppers
- Banana bread OR zucchini bread (made in-house)
- Orange juice
- Coffee.

## LUNCH

*(Food is served to our guests by KML staff at stations assigned to the event for easy flow)*

*Minimum number of guests: 35+*

### **Barbecue - \$24 per guest (Choose 2 meats per event)**

*(Served with flour tortillas, lettuce, tomato and onion)*

- Beer-braised pork shoulder, finished with KML BBQ sauce and roasted corn and bell pepper relish.
- Slow-roasted pulled pork, Korean BBQ sauce, quick-pickled cabbage, and onion
- Chipotle-braised chicken, chipotle cream, roasted corn and bell peppers relish
- Lebanese-style pulled chicken, side of garlic aioli (Toumeh), parsley, onion, and Sumac
- Turkey (dark meat) barbacoa, with lettuce, tomato, onion, and shredded cheese

### **Salad/side for BBQ (Choose 1 per event)**

- Shredded cabbage, carrots, and red onions, with herbal-citrus oil dressing.
- Pasta salad: elbow pasta, corn, tomato, cheese, green onion, and broccoli with Italian dressing
- German-style potato salad with bacon, green onion, parsley, and apple cider vinaigrette.
- Traditional coleslaw with mayonnaise and mustard dressing

### **Accompaniments for BBQ (Choose 2 per event).**

- American fries roasted with onions and garlic
- Baked beans with bacon and onion
- Sweet corn, jalapeno, and onion casserole.
- Macaroni and cheese
- Spanish rice
- In-house fresh salsa and chips

### **La Charcuterie- Plated Deli Sandwiches - (choose 2 meats & 1 Veg (optional))**

- Shaved Ham Sandwich \$17 per guest  
Shaved ham with lettuce, tomato, cheddar, and bacon with Chipotle mayonnaise and quick-pickled onion and jalapeno.
- Shaved Turkey Sandwich \$17 per guest  
Shaved turkey with Lettuce Tomato Onion, Swiss with green olives tapenade.
- Shaved Roast beef Sandwich \$18 per guest  
Shaved roast beef with caramelized onion, tomato and a spread of cream cheese and blue cheese.
- Vegetarian Wrap \$14 per guest  
Roasted vegetables on chickpea hummus spread OR Italian bean spread with lettuce, tomato, and onion.

**Salad/Side for Plated Deli Sandwiches (Choose same 1 for all guests)**

- Shredded cabbage, carrots, and red onions with herbal-citrus oil dressing.
- Pasta salad: elbow pasta, corn, tomato, cheese, green onion, and broccoli with Italian dressing
- German-style potato salad with bacon, green onion, parsley, and apple cider vinaigrette.
- Traditional coleslaw with mayonnaise and mustard dressing

**Dessert for plated Deli Sandwiches (Choose same 1 for all guests)**

- Brownies
- Cookies

# DINNER

*(Food is served to our guests by KML staff at stations assigned to the event if dinner is a buffet style .)*

## Dinner Entrees

1. Buffet Style: Limit your choices to 2 meat entrées AND 1 Vegetarian entrée (whenever a vegetarian option is needed) per each event.
2. Buffet Style: Limit your choices to 2 starches, 2 vegetables, and 2 salads for all three entrées (2 meats + 1 vegetarian)
3. We can accommodate up to 40 plated dinners. The host and hostess will provide a list of their guests names and dinner choice per guest (same limitation of choices applies as in numbers 1 and 2, above)
4. When the number of guests is over 40, we recommend buffet-style dinners.

## CHICKEN - \$27 per guest

*(Includes 1 side salad, 1 choice of starch, 1 choice of vegetable, bread and butter)*

- **West-African Chicken Stew** *(Western Africa) Chicken breast simmered in tomato sauce, chicken broth, tomato sauce, peanut butter, cayenne, ginger, and sweet potato.*
- **Chicken Paprikash** *(Hungarian) - Chicken breast (sliced), onion, red bell pepper, tomato sauce, sour cream, and sweet Hungarian paprika.*
- **Chicken Alfredo** *(Italian) Alfredo sauce prepared with heavy cream, white wine, bacon. Finished with grated parmesan cheese and fresh spinach.*
- **Cider Chicken with Bacon and Apples** *(Normandy, France) Chicken breast, bacon, apple cider, paprika, onion, thyme, rosemary, sage, flour, and chicken broth*
- **Chicken Francese** *(Italian) Chicken breast, eggs, flour, lemon juice and zest, white wine, chicken broth, butter and parsley*
- **Spanish-style Chicken** *(Spanish) Chicken prepared in roasted tomato sauce with onion, garlic, and bell pepper. Finished with green olives and parsley*

## BEEF - \$29 per guest

*(Includes 1 side salad, 1 choice of starch, 1 choice of vegetable, bread and butter)*

- **Beef Marchant de vin** *(France) Beef braised in red wine, onions, carrots, and mushrooms.*
- **Beef tikka masala** *(India) Beef, Indian-style curry with spices (mixed in house), sweet peas, carrots, and tomato sauce.*
- **Mongolian Beef** *(Mongolia)- Beef thinly sliced, sauteed with garlic, bell pepper, and carrots. Finished with in-house Asian sauce, which includes soy sauce, ginger, garlic, brown sugar, chili paste, and tamarind.*
- **Beef Stroganoff** *(Russian) Beef, slow-cooked with onion, beef stock, thyme, and mustard until tender. Finished with sour cream gravy, sauteed mushrooms, and roasted garlic.*

### **PORK - \$28 per guest**

*(Includes 1 side salad, 1 choice of starch, 1 choice of vegetable, bread and butter)*

- **Pork Loin Lomo Saltado** *(Peruvian-style stir fry) Pork loin with onions, bell peppers, and spices*
- **Pork Tenderloin with Orange Marmellata** *(Italy) Pork tenderloin medallion, gently pan-seared, topped with caramelized onions and in-house orange marmalade.*
- **Pork Roulade with Bell Peppers, Mushroom and Caramelized Onions.** *Pork loin filled and rolled like a jelly roll. Finished with a thin glaze of balsamic vinegar, brown sugar, and a hint of spices.*
- **Pork Loin with Sage, Apple, Bacon, and White Wine** *(French) Medallion of pork loin, braised gently with apples, onions, cooked bacon, with white wine, chicken stock, and sage.*

### **FISH - \$30 - \$32 per guest - served plated only**

*(Includes 1 side salad, 1 choice of starch, 1 choice of vegetable, bread and butter)*

- **Lake Superior Fish** *(Greek) Baked Lake Superior Whitefish or Lake Trout, topped with a medley of diced tomato, feta cheese, parsley, kalamata olives, and dressed lightly with olive oil and lemon juice.*
- **Fish Tagine** *(Moroccan) Catfish, baked with cilantro, garlic, and lemon. Topped with a tahini garlic-pepper sauce and toasted almonds.*
- **Chipotle-Lime Salmon** *(Mexican), Baked Salmon with a thin glaze of chipotle-lime puree, and Mexican spices. Topped with chimichurri-cabbage slaw.*
- **Thai-style Salmon** *(Thailand) Baked Salmon with a thin glaze of sriracha, Thai sweet chili sauce, soy sauce, and garlic.*

### **VEGETARIAN - \$22 per guest**

*Includes 1 side salad, bread and butter (optional)*

- **Stuffed Bell Peppers** Bell peppers stuffed with quinoa, roasted vegetables, and chickpeas. Sautéed with spices and spinach OR kale
- **Ratatouille** Squash, mushrooms, and bell peppers, stewed in a tomato sauce with herbs. Served on rice.
- **Curried Vegetables** Cauliflower, sweet potato, green beans and chickpeas with Indian curry sauce (either almond milk or coconut milk). Served on rice.

## **Accompaniments**

### **Side Salads**

(Dressings available - Choose 2: apple cider vinaigrette, lemon-mustard-honey vinaigrette, red wine-green onion-rosemary vinaigrette, roasted red bell pepper vinaigrette)

- Spring mix with tomatoes, cucumbers, and carrots.
- Spring mix with roasted red peppers, olives, and Feta cheese crumbles
- Spinach with cranberries, toasted almonds, and Feta cheese crumbles
- Kale with apples and blue cheese crumbles

### **Vegetables**

- Green beans with garlic. Finished with Parmesan cheese OR toasted almonds.
- Roasted vegetable medley (zucchini, summer squash, bell peppers, and carrots).
- Caramelized carrots and steamed broccoli.
- Roasted cauliflower with red pepper flakes.
- Green beans and corn with garlic and butter.
- Steamed broccoli. Finished with a drizzle of olive oil and lemon juice.

### **Starches:**

- Rice pilaf (cooked in chicken broth with carrots, celery, and onions)
- Brown rice, chickpea, onions, and corn pilaf
- Roasted potatoes, finished with butter, herbs, and parmesan cheese
- Mashed potatoes with roasted garlic and herbs (chicken broth OR dairy)
- Pasta, finished with butter and Parmesan cheese (or plain)

### **Dessert: \$5.00 per guest**

- Lemon curd-whipped cream mousse with fruit puree sauce
- Espresso chocolate mousse with whipped cream and chocolate ganache
- Chocolate cake topped with whipped cream and berry sauce
- Individual peanut butter cream cheese pie with graham cracker crumbs.
- Variety of individual cheese cakes.

# HORS-D'OEUVRES AND DIPS

*(The dips come with cut vegetables, flat bread, and corn chips)*

## **DIPS**

**Platter for 20 ppl: \$70      Platter for 50 ppl: \$175**

- Hummus (Traditional) with harissa topping
- Hummus (Non- traditional) made with pureed chickpeas and steamed broccoli, lime, garlic, cilantro, and parsley.
- Broccamole (broccoli, jalapeno, sour cream, cream cheese, cilantro, and spices)
- In-house salsa with blackbeans and corn
- Roasted zucchini dip with parsley, garlic, bell peppers, lemon juice, oil, and a kick of Tunisian harissa.
- Roasted butternut squash, goat cheese, caramelized onions and herbs.
- Cream cheese, sour cream, and in-house salsa dip with black beans and corn.

## **HORS-D'OEUVRES**

**Fish:                      \$ 26 per 1dz**

**Bacon/Beef:            \$ 26 per 1dz**

**Chicken:                \$ 24 per 1dz**

- Steamed rice balls with chopped shrimp and green onions with dipping sauce
- Mini fish cakes with dipping sauce
- Crostini with blue cheese, cream cheese, bacon, and artichoke
- Crostini with medium rare roast beef. Topped with tomato-onion jam
- Vol-au-vent with chicken salad
- Chicken mini quesadillas

## Disclosures

- We cannot guarantee any food to be completely free of allergens. All food is prepared in a kitchen with shared equipment: Milk, nuts, peanuts, soy, wheat, egg, shellfish, and fish are present. If you have dietary restrictions, please let us know and we will do our best to accommodate you.
- Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illnesses.
- We reserve the right to substitute any item if your choice is not available, only after discussing with you prior to the event.
- The menu prices listed are our current rates and may be subject to change, dependent on the market conditions and fluctuations
- Definite pricing will be confirmed sixty (60) days prior to the event date
- All food items must be supplied and prepared by the Lodge food and beverage and prices are subject to the service charges and applicable sales taxes.
- For plated meals, the event party must provide place cards OR name badges for each guest indicating their entrée choice.
- We are open to discussions pertaining to questions and requests unique to an event, which might not necessarily be part of our typical mode of operations. Please initiate such conversations early in event preparation so that the Keweenaw Mountain Lodge team can provide options. Once we are past a certain time frame (depending on market and supply), accommodations and options become limited.