

Lake Logan Sample Wedding Menus

\$22 per person (plus tax and gratuity)

Option 1

- Roasted Chicken
- Rice Pilaf
- Steamed Broccoli Buerre Blanc
- Fresh Buttered Rolls
- Mixed Green Salad
- Tea / Water / Coffee

Option 2

- Pork Tenderloin
- Roasted Red Potatoes
- Green Beans Almondine
- Fresh Buttered Rolls
- Mixed Green Salad
- Tea / Water / Coffee

Option 3

- Chicken Parmesan with Pasta
- Composed Salad
- Choice of Fresh Buttered Rolls *or* Garlic Bread
- Tea / Water / Coffee

\$28 per person (plus tax and gratuity)

Option 1

- Pulled Pork BBQ with choice of Two Sauces
- Fresh Collard Greens
- Choice of Macaroni & Cheese *or* Baked Beans
- Housemade Cole Slaw
- Hush Puppies
- Choice of Fresh Buttered Rolls *or* Corn Bread
- Tea / Water / Coffee

Option 2

- Grilled Trout Buerre Blanc
- Creamy Grits
- Parisienne Carrots
- Seasonal Vegetable Medley
- 10-item Salad Bar
- Fresh Buttered Rolls
- Tea / Water / Coffee

Option 3 (Brunch)

- Carved Ham
- Bacon *or* Sausage (both: add \$1)
- Vegetable Quiche *or* Frittata
- Creamy Grits *or* Hashbrown Potatoes
- Fresh Fruit Medley
- Assorted Breads and Pastries *or* Biscuits & Gravy (both: add \$1)
- Oatmeal & Toppings *or* Assorted Cereals
- Juice / Water / Coffee / Hot Tea

\$32 per person (plus tax)

Option 1

- Beef Brisket
- Roasted Brussels Sprouts with Bacon Jam
- Choice of Loaded Mashed Potatoes *or* Macaroni & Cheese
- 10-item Salad Bar
- Fresh Buttered Rolls
- Tea / Water / Coffee

Option 2

- Blackened Salmon with Mango Butter
- Butternut Squash Risotto
- Roasted Asparagus
- 10-item Salad Bar
- Fresh Buttered Rolls
- Tea / Water / Coffee

Additional Information

- Prices are per person. 10-person minimum unless otherwise noted.
- Plated meals are +\$5 per person.
- Add Tofu for \$2 per person.
- Add Second Meat Option \$6-10 per person.
- Add a dessert to any menu for \$5 per person.
- Substitutions may be made for any of the above and may incur an additional charge. Please discuss options with our dining services director.
- Add 20% for any food served outside Johnson Dining Hall.
- Add 18% for gratuity.
- All menus and numbers must be confirmed no later than two weeks prior to the event or will incur a 10% change fee.
- We reserve the right to change prices based on current market rate. Please talk to us when setting your budget.
- Have another idea? Talk to our dining services director!

Hors D'oeuvres

Stuffed Mushrooms		Buffalo Wings with Blue Cheese or Ranch and Celery	\$6
<ul style="list-style-type: none"> Spinach Sausage Crab 	\$3 \$4 \$5	BBQ Sliders with Slaw	\$6
Fruit Tray <i>(20 person minimum)</i>	\$3	Mashed Potato Bar with 4 Toppings of Choice	\$4
Hummus & Pita	\$3	<ul style="list-style-type: none"> Each Additional Topping 50¢ or \$1 premium Topping Choices: Butter, Shredded Cheddar Cheese, Bacon Crumbles, Sour Cream, Scallions, Steamed Broccoli, Tomatoes, Fresh Jalapenos, Chicken Gravy, Vegetable Gravy *Premium Toppings (*Add 50¢ per premium topping): Chili, Sautéed Mushrooms, Caramelized Onions, Diced Ham, Diced Turkey, Queso, Grilled Bell Peppers, Pimento Cheese, Feta, Blue Cheese 	
Vegetable Tray with Ranch	\$3	<ul style="list-style-type: none"> *Premium Toppings (*Add 50¢ per premium topping): Chili, Sautéed Mushrooms, Caramelized Onions, Diced Ham, Diced Turkey, Queso, Grilled Bell Peppers, Pimento Cheese, Feta, Blue Cheese 	
<ul style="list-style-type: none"> Substitute Hummus 		Shrimp & Grits Bar with 4 Toppings of Choice	\$7
Deviled Eggs	\$3	<ul style="list-style-type: none"> Each Additional Topping 50¢ or \$1 premium Topping Choices: Butter, Shredded Cheddar Cheese, Bacon Crumbles, Sour Cream, Scallions, Steamed Broccoli, Tomatoes, Fresh Jalapenos, Maple Syrup *Premium Toppings (*Add 50¢ per premium topping): Sautéed Mushrooms, Caramelized Onions, Diced Ham, Diced Turkey, Queso, Grilled Bell Peppers, Pimento Cheese, Feta, Blue Cheese, Chorizo 	
Tortilla Chips with Salsa and Guacamole Dip	\$3	Brownie or Cookie Tray (combo available)	\$2
Spinach Artichoke Dip with Pita	\$4	Ice cream sundae bar	\$6
Sausage/Cheese Balls	\$4	<ul style="list-style-type: none"> Includes 2 flavors ice cream, 2 sauces, 2 toppings, whipped cream Sauce Choices: Chocolate, Caramel, Strawberry Toppings Choices: Sprinkles, Chocolate Chips, Crushed Oreos, Wet Walnuts, Crushed Peanuts, Cereal, M&Ms, Crushed Toffee, Maraschino Cherries, Sliced Bananas, *Berries, *Fresh Sliced Peaches (*in season – out of season may incur additional charge), Gummies, Toasted Coconut Flakes, Peanut Butter Cups, Pretzels Waffle Cones 50¢ Additional Toppings or Sauces 50¢ 	
Meatballs	\$3		
Bruschetta on Crostini	\$4		
Grilled Cheese / Tomato Soup Shooters	\$5		
Caprese Skewers	\$5		
Cheese Board with Fruit <i>(20 person minimum)</i>	\$6		
Charcuterie Board with Pickles, Olives, and Crackers <i>(20 person minimum)</i>	\$6		
Salad Trio with Assorted Crackers	\$6		
<ul style="list-style-type: none"> Choice of Chicken Salad, Egg Salad, Tuna Salad, Pimento Cheese, and Smoked Trout Salad Each additional Salad 	\$2		

Canned Soda / Water Bottles

\$2 ea

Lemonade, Iced Tea, *or* Coffee

\$1

Additional Information:

- Prices are per person. 10-person minimum unless otherwise noted.
- Hors D'oeuvres are served buffet style. Passed hors d'oeuvres are an additional \$5 per person for four passed dishes and \$2 per person for each additional dish.
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