



Lakeside Gatherings



BREAKFAST

All plated breakfasts come with your choice of hash browns or fruit & are served with coffee & orange juice.

EGGS BENEDICT (14)

*Toasted english muffin layered with canadian bacon,
a poached egg & topped with hollandaise sauce*

FRENCH TOAST (11)

Your choice of traditional, banana bread or raspberry stuffed

STEAK AND EGGS (17)

Grilled striploin & cheesy scrambled eggs

LORD FLETCHER'S BREAKFAST (14)

Cheesy scrambled eggs, bacon, sausage, & toast

Breakfast Buffet

CONTINENTAL BREAKFAST (12.95/person)

Orange juice and coffee, seasonal fresh fruit, muffins, pastries, butter, preserves

BRUNCH BUFFET (19.95/person)

*Eggs benedict, bacon and sausage, hash browns,
french toast, pancakes served with whipped butter
and maple syrup, & seasonal fresh fruit*

A complimentary mimosa, champagne, or orange juice for each guest

(Minimum 30 Guests)

Embellishments

Chef fee of \$75.00 per hour per chef

Carved prime rib (add \$6/person) | Carved ham (add \$4/person)

Omelet bar (add \$4/person)



LUNCH

Lunch Entrée Salads

FLETCHER'S HOUSE SALAD (8)

Tossed with our creamy peppercorn dressing, parmesan cheese & toasted sunflower seeds

CAPRESE SALAD (11)

Tomatoes, fresh mozzarella, basil, aged balsamic & extra virgin olive oil

SPINACH STRAWBERRY SALAD (11)

Strawberries, toasted almonds, shaved onions & strawberry vinaigrette

GRILLED CHICKEN CAESAR (15)

Baby romaine lettuce, traditional caesar dressing & parmesan cheese

QUINOA SALAD (11)

A warm salad with red and white quinoa, arugula, candied walnuts, goat cheese, raisins & lingonberry vinaigrette

BISTRO STEAK SALAD (18)

Mixed greens, tomatoes, onions, & bleu cheese

TOP ANY SALAD WITH

Chicken breast (7)

Salmon (7)

Grilled striploin (9)

Luncheon Sandwich Selections

All sandwiches served with fries. Add sweet potato fries or fruit for (2)/person

FLETCHER'S WALLEYE (17)

Served on a hoagie roll with shredded lettuce, toasted almonds & tartar sauce

ROASTED STRIP STEAK (18)

Grilled sourdough, horseradish cheddar, arugula, garlic aioli & shaved red onions

CHICKEN CAPRESE (16)

Grilled chicken served on a toasted egg bun with vine ripe tomatoes, fresh mozzarella, greens & basil pesto

VEGGIE WRAP (14)

Roasted portobello, zucchini, bell peppers, onions and herbed goat cheese rolled in a flour tortilla

GRILLED 1/2 POUND BURGER (13)

*Lettuce, onion, tomato, pickle spear.
Add cheese (14)*

PULLED PORK SANDWICH (14)

Applewood smoked pulled pork with BBQ sauce on a bun

FRENCH DIP (14)

Toasted hoagie bun, shaved prime rib, horseradish sauce, caramelized onions, swiss cheese & Au Jus



LUNCH

Lunch Entrées

Poultry

GRILLED CHICKEN BREAST (19)

Au gratin potatoes, seasonal vegetables

Choose one sauce:

*Mango pineapple salsa, gorgonzola cream sauce,
roasted chicken demi-glaze*

Fish & Seafood

FLETCHER'S WALLEYE (23)

*Pan fried and topped with toasted almonds;
served with au gratin potatoes & vegetable medley*

HERB ROASTED SALMON (21)

Served with jasmine rice and seasonal vegetables

Choose one sauce:

Champagne cream, mango pineapple salsa, balsamic glaze

Beef & Pork

PETIT FILET (24)

Au gratin potatoes & seasonal vegetables

NEW YORK STRIPLOIN (20)

Au gratin potatoes & seasonal vegetables

ROASTED PORK TENDERLOIN (19)

*Topped with dijon cream sauce & served
with au gratin potatoes & seasonal vegetables*

Pasta & Vegetarian

VEGETARIAN PASTA (17)

*Linguini pasta with grilled portabella
mushrooms, peppers & basil pesto*

CHAMPAGNE CHICKEN (20)

Spinach, tomatoes, alfredo sauce

Lunch items are available until 3pm. Plated lunches with multiple entrées are subject to a split fee.

Split charges (limit three choices, requires place cards furnished by host, 72-hour guarantee)

\$1.00 per person for two menu choices. \$2 per person for three menu choices

Lunch Beverages

Pricing is per beverage

SOFT DRINKS (3)

JUICES (3)

PANNA OR PELLEGRINO WATER (3.75)

COFFEE (3)

HOT TEA/CHOCOLATE (3)

NON-ALCOHOLIC FRUIT PUNCH (35)

(serves approximately 25 people)



LUNCH

Lunch Buffet

Minimum of 20 people, includes coffee, tea or iced tea

NORTH SHORE LUNCH BUFFET (25/person)

*Fletcher's house salad, chicken wild rice soup,
dinner rolls, Fletcher's pan fried walleye, rosemary roasted red potatoes,
seasonal vegetables, cookies or brownies*

SUMMER GRILLIN' LUNCH BUFFET (21/person)

Choose One Entrée Item:

*Hamburgers, bratwurst, grilled chicken breast, buns, garden salad,
fresh fruit, relish tray, assorted cheeses, kettle chips & cookies*

ITALIAN PASTA (29/person)

Choose Two Entrée Items:

*Lasagna, chicken alfredo, baked pasta with italian sausage, vegetarian pasta, spaghetti & meatballs
Includes caesar salad, garlic breadsticks*

SOUTH OF THE BORDER (25/person)

*Taco beef, pulled chicken, mexican rice, black beans, hard & soft shells,
shredded lettuce, tomatoes, onion, cheese, salsa, sour cream,
guacamole*

Snacks

Pricing is per person

MIXED NUTS (4.5)

PRETZELS (2)

KETTLE CHIPS & DIPPING SAUCE (2.5)

COOKIES (2)

ASSORTED DESSERT BARS (2.5)

POPCORN (2)

CHIPS & SALSA (2.5)

GOLDFISH (2)

TRAIL MIX (2)

GARDETTOS (2)



APPETIZERS

Appetizers Cold

DOMESTIC CHEESE TRAY (75)

Cheddar, swiss, pepper jack & gouda served with crackers | Add fruit \$25

MEAT & CHEESE PLATTER (80)

Domestic cheeses & deli meats, served with crackers

VEGGIE PINWHEELS (75)

Fresh veggies & herbed goat cheese rolled in a tortilla

BRUSCHETTA (70)

Tomato, garlic & basil on a goat cheese crostini

APPLEWOOD SMOKED ATLANTIC SALMON (95)

Tomato caper relish & crackers

VEGETABLE CRUDITÉS (70)

Assorted fresh vegetables served with ranch dip

FRESH FRUIT TRAY (85)

Seasonal fruit

DEVILED EGGS (60)

Choice of Lobster or Salmon

SHRIMP COCKTAIL* (125)

Served with horseradish cocktail sauce & lemon wedges

PROSCIUTTO WRAPPED MELON* (75)

*Honeydew & cantaloupe wrapped in prosciutto
& served with a yogurt sauce*

ANTIPASTO PLATTER (95)

*Crostini, artichokes, roasted portabellas,
macerated tomatoes, fresh mozzarella, prosciutto
wrapped asparagus, roasted garlic, olives, pesto*

SMOKED SALMON CROSTINI* (95)

Cream cheese, creme fraiche, chives & capers

FLETCHER'S CHILLED SEAFOOD DISPLAY

Oysters, shrimp, king crab, mussels & lobster (185)

MINI CAESAR CUPS* (65)

*Parmesan cups, romaine lettuce
& classic caesar dressing*

ARTISAN CHEESE TRAY (100)

*Imported and domestic artisan cheeses & baked brie.
Served with crostini. Add charcuterie \$40 | Add fruit \$25*

CAPRESE SKEWERS* (80)

*Grape tomatoes, fresh mozzarella,
basil pesto, balsamic reduction*

SEARED AHI (100)

*Sesame encrusted and seared rare on a bed of
asian cabbage slaw with wasabi & pickled ginger*



APPETIZERS

Appetizers Warm

CRAB CAKES* (125)

Served with julienned vegetables, tartar sauce

CHICKEN SATAYS* (80)

Grilled chicken breast skewers with a thai peanut sauce & cilantro

MINI BEEF WELLINGTONS* (125)

Filet mignon tips with mushroom duxelle wrapped in a puff pastry & served with béarnaise

ROASTED VEGGIE SKEWERS* (75)

Mushrooms, grape tomatoes, zucchini and bell peppers roasted with pesto & balsamic drizzle

BACON WRAPPED SCALLOPS* (125)

** Can be butler passed for \$25 fee*

QUESADILLAS (85)

*Served with fresh salsa, sour cream & guacamole.
Choice of: steak or chicken with peppers, onions & cheese
Vegetarian with peppers, onions & cheese*

WARM ARTICHOKE DIP (80)

Served with toasted baguettes, add crab for (45)

CHICKEN TENDERS (85)

Smokey BBQ sauce

BBQ MEATBALLS (80)

Pork meatballs in a smokey house-made BBQ

COCONUT SHRIMP (125)

Served with Thai curry sauce

CHICKEN WINGS (80)

Buffalo or teriyaki sauce with bleu cheese dressing

CALAMARI (85)

Golden fried with tartar sauce

POT STICKERS (85)

Pork pot stickers served with a sweet chili sauce

BEEF KEBABS (90)

*Filet tips with peppers, onions and pineapple
served with teriyaki sauce or béarnaise*

WALLEYE FINGERS (105)

*Cracker crusted fried walleye strips
served with tartar sauce*



DINNER

Plated Dinner Entrées

All entrées include Fletcher's house salad & freshly baked bread. Upgrade to a Caesar salad for \$1/person.

Poultry

PARMESAN CRUSTED CHICKEN BREAST (27)
*Champagne Chicken Breast breaded with parmesan cheese
Served with au gratin potatoes & seasonal vegetables*

STUFFED CHICKEN (31)
*Served with au gratin potatoes & seasonal vegetables
Choice of:
prosciutto & fresh mozzarella or spinach & feta
with white wine cranberry sauce*

Fish & Seafood

FLETCHER'S WALLEYE (32)
*Topped with toasted almonds; served
with au gratin potatoes & seasonal vegetables*

CEDAR PLANK SALMON (32)
*Roasted on a cedar plank, served with
jasmine rice & seasonal vegetables*

GRILLED SALMON (31)
*Served with jasmine rice & seasonal vegetables.
Choice of sauce: tropical salsa, pesto, balsamic cream*

Duets

WALLEYE AND FILET DUET (49)
*6 oz. Fletcher's walleye, 6 oz. beef filet,
au gratin potatoes, seasonal vegetables*

GRILLED CHICKEN AND FILET DUET (45)
*Chicken breast, 6 oz. beef filet,
au gratin potatoes, seasonal vegetables*

SALMON AND FILET DUET (43)
*Grilled salmon, 6 oz. beef filet,
au gratin potatoes, seasonal vegetables*

SHRIMP AND FILET DUET (47)
*4 tiger shrimp, 6 oz. beef filet,
au gratin potatoes, seasonal vegetables*

LOBSTER AND FILET DUET (58)
*8 oz. Maine cold water lobster tail,
6 oz. beef filet, au gratin potatoes, seasonal vegetables*

Beef & Pork

SEARED BEEF TENDERLOIN (39)
*Au gratin potatoes, seasonal vegetables
& bordelaise sauce*

GRILLED RIBEYE (37)
Served with au gratin potatoes & seasonal vegetables

SLOW ROASTED PRIME RIB (37)
*(minimum order of 10)
Served with au jus, horseradish sauce,
au gratin potatoes & seasonal vegetables*

NEW YORK STRIPLOIN (37)
Served with au gratin potatoes & seasonal vegetables.

BACON WRAPPED BISON (41)
Wild mushroom hunter sauce, mashed potatoes & asparagus

PORK TENDERLOIN (28)
*Topped with dijon cream sauce & served with
au gratin potatoes and seasonal vegetables*

POT ROAST (34)
*Served with au gratin potatoes, seasonal vegetables
and demi glace*

Pasta & Vegetarian

VEGETARIAN PASTA (25)
*Fettuccini with zucchini, grilled portabella
mushrooms, fire roasted bell peppers, basil pesto & pine nuts.
With Chicken: (27) | With Shrimp: (32)*

CHICKEN MARSALA (28)
*Fettuccini pasta, chicken breast, wild mushrooms,
caramelized onions, marsala cream sauce
& gorgonzola cheese*

CHAMPAGNE CHICKEN (27)
Linguini pasta, spinach, tomatoes, alfredo sauce

Plated dinners with multiple entrees subject to a split fee
Split charges (limit three choices, requires place cards furnished
by host. 72-hour guarantee)
\$1/person - 2 menu choices | \$2/person - 3 menu choices



DINNER

Dinner Buffets

LAKESIDE BBQ (27/person - three entrée choice for 29)

Choose two entrée items:

½ lb. hamburgers, beer soaked bratwurst, grilled chicken, pulled pork sandwiches
Choose one salad: *coleslaw, potato salad, italian pasta salad, chicken chipotle pasta*
Includes relish tray, assorted cheeses, kettle chips, corn on the cob

SOUTHERN BBQ (30/person - three entrée choice for 32)

Choose two entrée items:

BBQ bone-in chicken breasts, St. Louis style BBQ spare ribs, BBQ pork loin, Texas style beef brisket
Includes corn on the cob, baked beans, coleslaw, kettle chips, corn bread

POT ROAST & CHICKEN (30/person)

Pot roast with demi

Roasted chicken with mushroom marsala sauce
Mashed potatoes, seasonal vegetables, dinner rolls, house salad

WEST ARM BAY & SUNSET DRIVE (39/person)

The Fletcher's Surf & Turf

Choose Two Entrée Items:

Walleye, grilled salmon, roasted striploin, prime rib (add \$5 per person),
herb roasted pork loin, grilled chicken breast, includes house salad, au gratin potatoes,
seasonal vegetables, dinner rolls

LORD FLETCHER'S GRAND BUFFET (57/person)

*Chilean sea bass, chef carved beef tenderloin, * roasted pork loin, caesar salad, seasonal fruits,*
seasonal vegetables, au gratin potatoes, dinner rolls

Children's Menu

Children meals include a fresh fruit cup & drink

CHICKEN FINGERS & FRIES (10)

BURGER/CHEESEBURGER & FRIES (10)

GRILLED CHEESE & FRIES (10)

HOMEMADE MACARONI & CHEESE (10)

MINI STEAK & FRIES (12)



DESSERTS

Plated Desserts

All plated desserts are \$8 per person

FLETCHER'S MUD PIE

Oreo cookie crust & coffee ice cream topped with rich fudge

CARROT CAKE

Coconut, pineapple, carrots, pecans & spices,
iced with vanilla bean cream cheese

TIRAMISU

Kahlua soaked ladyfingers, mascarpone, cocoa

DEVONSHIRE CHOCOLATE CAKE

Moist chocolate cake, fudge & chocolate sauce

CHEESECAKE

New York style cheesecake
in vanilla & seasonal flavors

BREAD PUDDING

Rich, custard soaked bread, filled
with seasonal fruit or flavors

MINI DESSERT PLATTERS

Served family style on the table
A variety of flavors available

Choose 3: cheesecake, cake balls, french macarons,
fruit tarts, truffle squares, nut rolls, mini cupcakes

Display & Buffet Desserts

Pricing is per person

ICE CREAM SUNDAE BAR (8)

Cold Stone vanilla bean ice cream, whipped cream,
hot fudge, caramel, sprinkles, strawberries, nuts & oreos

CHEESECAKE MARTINI BAR (8)

A variety of mini cheesecakes & toppings served in
martini glasses on a lighted display station. This elegant
dessert display is sure to impress your guests

GRILLIN' & CHILLIN' DESSERT STATION (8)

A perfect choice for summer!
Ice cream bars, ice cream sandwiches & frozen fruit bars

FIRESIDE MILK & COOKIES (8)

Assorted cookies, freshly brewed coffee & ice cold milk

S'MORES (8)

The classic lakeside dessert:
Graham crackers with milk chocolate
& toasted marshmallows

Wedding & Birthday Cakes

CUPCAKE FLAVORS

Please inquire about current available flavors & frostings

CAKE FLAVORS

Vanilla, chocolate, red velvet, coconut, lemon, almond
peanut butter, cookies & cream, salted caramel, carrot,
various seasonal flavors

FROSTINGS & FILLINGS

Chocolate, vanilla, coconut, lemon, almond, mocha,
peanut butter, buttercream, cream cheese, chocolate ganache,
white chocolate whipped mousse, fruit fillings,
various seasonal flavors

BUTTERCREAM CAKES

Cake will serve: 14-16 8"
21-30 10"
28-44 12"

Sheet Cakes: 48 1/2 Sheet
96 Full Sheet

All cake enhancements available, prices vary. Prices do not include tax or gratuity.
Orders must be confirmed 10 days in advance of your reservation.



REFRESHMENTS

Banquet Wines

RED WINES

- Pinot Noir, Le Grand Noir, France (32)
- Merlot, Red Rock, Reserve, California (38)
- Cabernet Sauvignon, Blackstone, California (39)
- Malbec, Piattelli, Argentina (52)
- Pinot Noir, Meiomi, California (52)
- Cabernet Sauvignon, Francis Coppola, Sonoma (64)

WHITE WINES

- Sauvignon Blanc, Canyon Road, California (32)
- Sauvignon Blanc, Kim Crawford, New Zealand (38)
- Sparkling Wine, J. Roget, California (28)
- Riesling, St. Gabriel, Germany (28)
- Pinot Grigio, Gionelli, Venetie, Italy (34)
- Chardonnay, Josh Cellars, California (39)
- Mel Soleil, Santa Barbara (52)
- Pinot Grigio, Santa Margherita, Italy (56)

ROSÉ

- Elouan, Oregon (32)

*Extended wine list available upon request.
Wine subject to availability.*

Beer & Spirits

**DOMESTIC, IMPORT
& SPECIALTY BEER**
(5 - 8.50)

**LIQUOR &
OTHER SPIRITS**
(5 - 11)



MAKE YOUR EVENT SPECIAL

Whether you are planning a business meeting, corporate gathering, or a social celebration, let Lord Fletcher's Old Lake Lodge make your event extraordinary.

FLEXIBLE SEATING

CUSTOM MENU
AVAILABLE

START PLANNING
YOUR EVENT TODAY