POLICIES

ROOM RESERVATIONS: Are confirmed with your credit card number, expiration date and signed copy of Policies and Agreement. You are able to hold a space for a maximum of two weeks unless another group wishes to book the space at which point you will have 24 hours to book or your hold will be cancelled.

CANCELLATION FEE: $200 will be charged to your credit card if your event is cancelled less than 4 weeks before your scheduled event. If cancelled within 2 weeks, the full room minimum will be charged.

FUNCTION ROOMS: Lord Fletcher’s reserves the right to substitute an alternate room should the projected attendance fall below the original estimate. The Old Lake Room does not include the Quarter Deck. The Paddle Club does not include the outdoor awning seating. All seating arrangements will be finalized with the catering office 48 hours prior to your event. Should you decide to change your seating arrangements the day of your event there will be a $50 re-set fee for the room.

MINIMUM: Food and beverage minimums apply. All minimums are before tax and gratuity.

SPECIALY DESIGNED MENUS: Are available upon request. Final confirmation on specially designed menus is due four working days (96 hours) prior to your event.

CATERING: Off-site catering is available. All food items, soft drinks, and alcoholic beverages must be purchased from Lord Fletcher’s.

GUARANTEE: A guarantee of the number of guests will be required 72 hours prior to your event. Your group will be billed for the guaranteed number. The number of guests may not be lowered once submitted, but may be raised upon approval of the catering department. If no guarantee is given, we will consider the last number submitted to be the guarantee.

ENTRÉE SELECTIONS: All menu selections are required two weeks in advance of function. There is an additional charge when providing more than one entrée choice. The charge is $1 per person for two entrée choices and $2 per person for three entrée choices. Three entrée choices are the maximum number allowed. We must have an exact breakdown of choices 72 hours before the scheduled event, as well as place cards or a master entrée selection list to identify your guests’ entrée selection. Food and beverage prices cannot be guaranteed until 60 days prior to the event.

CHILDREN: All children must have adult supervision at all times. This is for the protection of the children and our facility. Additional staff fees may apply based on the number of children in attendance.

WEDDING CEREMONIES: We regret that we do not host wedding ceremonies. If you are hosting your wedding reception with us, we will be happy to offer ceremony referrals.

GIFTS & CARDS: Please have a person from your function assigned to take care of all gifts and cards. Please have them removed from the room upon leaving the area. Lord Fletcher’s is not responsible for lost or stolen items.

WEDDING/BIRTHDAY CAKES: There is a $1.00 per person charge for all outside vendor cakes. Also, you will be required to sign a waiver stating that you are consuming an item not purchased from Lord Fletcher’s.

DELIVERIES: Please do not have flowers, cakes or any perishable items delivered until the day of your event. Decorating is permitted, please check with the catering manager for a time your space will be available for your decorating crew. Confetti is not allowed. Any decorations left after the event will be discarded. Lord Fletcher’s is not responsible for any articles left after the function. Please notify your vendors.

MUSIC & ENTERTAINMENT: Please have your musicians contact the Catering Office regarding set up times, location of equipment, power needs, etc. Lord Fletcher’s reserves the right to control the volume of your entertainment. We would be happy to assist you with referrals.

PAYMENT: Is due in full at the completion of your scheduled event (one check per banquet, please). Sales tax of 7.275% will be added to your food and 9.775% to your alcohol at the finish of your event. The suggested gratuity is 20%. We accept all major credit cards. Sorry, no personal checks accepted.

NO SMOKING: In accordance with Hennepin County ordinance No. 24, smoking is not allowed inside Lord Fletcher’s or on the Quarter Deck. Smoking is permitted on The Wharf.

FOOD REGULATIONS: Health Department regulations and insurance standards prohibit us from allowing guests to take home extra food.

SERVICE RESTRICTIONS: No minors can purchase, obtain from others, possess or consume alcohol at this licensed event. Your guests must show valid proof of age to be served alcohol. We must also refuse alcohol service to anyone showing signs of obvious intoxication, according to Minnesota Statutes (M.S.A. 340A. 503, M.S.A. 340A.502).

AGREEMENT: By signing this agreement you indicate that you have reviewed Lord Fletcher’s Policies and acknowledge your understanding and agreement to all policies listed.

DATE OF EVENT:

ROOM RESERVED:

ACCEPTANCE:

DATE:
ALCOHOL CONSUMPTION POLICY

Lord Fletcher’s wants your party to be a success and we will do our best to make it so. However, abuse of alcohol can quickly ruin a party. As the host, you are accountable for the behavior of your guests. Please help our staff enforce responsible drinking behavior. The following is our policy, which has proven to be both discreet and effective:

MINNESOTA STATE LAW REQUIRES ALL GUESTS TO PROVIDE IDENTIFICATION

* No liquor will knowingly be sold to or consumed on Fletcher’s premises by anyone under the legal age.
* No liquor will knowingly be sold to or consumed on Fletcher’s premises by any persons who, in the opinion of the staff, is or appears to be intoxicated.
* In an effort to control alcohol consumption, the staff may proceed as follows when a problem is developing:
  - Ask the individuals to slow down or stop drinking
  - Ask for cooperation from others in the party
  - Cease serving a particular group
  - Ask problem individuals to leave
  - Close the Bar. Half the party
  - Call the police

* Any member or guest who is or appears to be intoxicated while at Lord Fletcher’s may be requested to surrender his or her car or boat keys to Fletcher’s personnel or a sober friend. Such individual shall then be driven home by someone else or be transported home in a cab at his or her expense.

Minnesota Statute: 340A.502 SALES TO OBVIOUSLY INTOXICATED PERSONS.
No person may sell, give, furnish, or in any way procure for another alcoholic beverages for the use of an obviously intoxicated person.
History: 1965 c 305 art 7s2; 1987 c 152 art 1 s 1

If all else fails to prevent an intoxicated person from driving or boating, the police or water patrol will be called. Unfortunately, if we incur any expenses enforcing our policy, they will be added to your bill.

Sincerely,

Lord Fletcher’s Old Lake Lodge

HOST ACKNOWLEDGMENT:
Name of Function: ___________________ Function Date: ________
Host Name: ________________________ Number of Guests: ________
Signature: _________________________ Date: __________

AMENITIES

• Decorations are welcome. We request that glitter and tabletop confetti not be used.
• Parking is offered free to all guests. Valet parking is available for afternoon events upon request for $25.00 per hour with a three hour minimum.
• Coat checking is available for events upon request for $25.00 per hour with a three hour minimum.
• Audio-visual equipment is available for rental. Lord Fletcher’s can provide a flat screen television DVD, VCR for $40.00, microphone with podium for $75.00, 8 foot screen for $30.00, white board and flip charts for $15.00 each. Your group may obtain any type of audiovisual equipment through outside agencies who are responsible for storage and set-up.
• Your group may provide wedding cakes and special occasion cakes. Lord Fletcher’s will cut, plate and serve your cake at $1.00 per guest. We also feature an in-house Pastry Chef who will create a custom made cake for your event.
• Ice sculptures available for events, prices beginning at $250.00
PLATED BREAKFASTS
All plated breakfasts come with your choice of hashbrowns or fruit and are served with coffee and orange juice

Eggs Benedict
Toasted English muffin layered with Canadian bacon, a poached egg and topped with Hollandaise sauce. $14.00

Baked Quiche
Choose from Quiche Lorraine, Florentine or build your own quiche. $14.00

French Toast
Your choice of traditional, banana bread or raspberry stuffed. $11.00

Steak and Eggs
Grilled Sterling Silver striploin and cheesy scrambled eggs. $17.00

Lord Fletcher’s Breakfast
Cheesy scrambled eggs, bacon, sausage, and toast. $14.00

OMELETTE STATION
(Minimum of 20 people and a $75 Chef fee per Chef will be added)
Chef made omelettes with meats, vegetables and cheese, served with bacon, sausage, hashbrowns, toast and fresh fruit. $22.95 per person

BREAKFAST BUFFETS

Continental Breakfast
Orange Juice and Coffee
Seasonal Fresh Fruit
Bagels, Muffins and Pastries
Butter, Preserves and Cream Cheese
$12.95 per person

Hot Breakfast Buffet
Please choose one egg option:
Scrambled Eggs, Breakfast Sandwiches or Breakfast Burritos
Bacon and Sausage
Hashbrowns or American Fries
French Toast or Belgian Waffles
Orange Juice and Coffee
Served with whipped butter and maple syrup
$18.95 per person

Brunch Buffet
Eggs Benedict
Bacon and Sausage
Hashbrowns or American Fries
French Toast
Belgian Waffles
Served with whipped butter and maple syrup
Seasonal Fresh Fruit
A complimentary Mimosa, Champagne or Orange Juice for each guest
$19.95 per person

EMBELLISHMENTS
Chef Fee of $75 per hour per chef

Carved Prime Rib (add $6/person)
Carved Ham (add $4/person)
Omelette Bar (add $4/person)
LUNCH ENTRÉE SALADS

Fletcher’s House Salad
Tossed with our creamy peppercorn dressing, parmesan cheese and toasted sunflower seeds. $7.00

Grilled Chicken Caesar Salad
Baby romaine lettuce, traditional Caesar dressing and parmesan cheese. $15.00

Caprese Salad
Tomatoes, fresh mozzarella, basil, aged balsamic and extra virgin olive oil. $11.00

Wheatberry Salad
A warm salad with wheatberries, wild rice, barley, chicken, goat cheese and cranberries. $11.00

Coconut Shrimp Salad
Mixed greens, tropical salsa and a spicy Asian vinaigrette. $17.00

Bistro Steak Salad
Mixed greens, tomatoes, onions, bleu cheese and bacon. $17.00

Spinach Strawberry Salad
Strawberries, toasted almonds, shaved onions and poppyseed vinaigrette. $11.00

Top any salad with:
Chicken breast $7.00
Salmon $7.00
Grilled Striploin $9.00

LUNCHEON SANDWICH SELECTIONS
All sandwiches served with kettle chips or fries
Add sweet potato fries or fruit for $2.00 per person

Fletcher’s Walleye Sandwich
Served on a hoagie roll with shredded lettuce, toasted almonds and tartar sauce. $16.00

Roasted Strip Steak Sandwich
Grilled sourdough, horseradish cheddar, arugula, garlic aioli and shaved red onions. $17.00

Chicken Caprese
Grilled chicken served on a toasted egg bun with vine ripe tomatoes, fresh mozzarella, mesclun greens and basil pesto. $15.00

Veggie Wrap
Roasted Portobello, zucchini, bell peppers, onions and herbed goat cheese rolled in a flour tortilla. $13.00

Grilled ½ Pound Burger
Lettuce, onion, tomato, pickle spear. $12.00
Add Cheese $13.00

Italian Club
Turkey, prosciutto, pepperoni, on a hoagie with shredded lettuce, provolone, tomatoes and Italian vinaigrette. $13.00

Pulled Pork Sandwich
Applewood smoked pulled pork with BBQ sauce on a sesame seed bun. $13.00
LUNCH ENTRÉES
Served with freshly baked bread, Fletcher’s House Salad or a cup of Chicken Wild Rice Soup

Poultry
Grilled Chicken Breast
Au gratin potatoes, seasonal vegetables $19.00
Choose one sauce:
Mango Pineapple Salsa
Gorgonzola Cream Sauce
Roasted Chicken Demi-Glace

Beef & Pork
Sterling Silver Petit Filet
6oz seared filet with au gratin potatoes and seasonal vegetables. $23.00

Sterling Silver Striploin
7oz striploin served with au gratin potatoes and seasonal vegetables. $19.00

Roasted Pork Tenderloin
Topped with dijon cream sauce and served with au gratin potatoes and seasonal vegetables. $18.00

Fish & Seafood
Fletcher’s Walleye
Pan fried and topped with toasted almonds; served with au gratin potatoes and vegetable medley. $22.00

Sesame Encrusted Ahi Tuna
Served with jasmine rice and seasonal vegetables. $20.00

Herb Roasted Salmon
Served with jasmine rice and seasonal vegetables. $20.00
Choose one sauce:
Champagne Cream
Mango Pineapple Salsa
Balsamic Glaze

Pasta & Vegetarian
Butternut Squash Ravioli
Served with a gorgonzola cream sauce. $17.00

Vegetarian Pasta
Linguine pasta with smoked zucchini, grilled portabella mushrooms, peppers, basil pesto. $17.00

Chicken Marsala
Fettucini pasta, chicken breast, wild mushrooms, caramelized onions, marsala cream sauce and gorgonzola cheese. $20.00

House Meat-Ball
Fettucini pasta, herbed marinara, reggiano cheese. $19.00

Duets
Filet and Walleye Duet
Served with au gratin potatoes and seasonal vegetables. $34.00

Filet and Fish Duet
A 4oz portion of any of our fish choices and filet with au gratin potatoes and seasonal vegetables. $34.00

Filet and Chicken Duet
Served with au gratin potatoes and seasonal vegetables. $31.00
LUNCHEON BUFFET SELECTIONS
Minimum 20 people, includes coffee, tea or ice tea.
Any of the buffets can be enhanced with a Chef Attended Station

North Shore Lunch Buffet
Fletcher's House Salad
Chicken Wild Rice Soup
Dinner Rolls
Fletcher’s Pan Fried Walleye
Rosemary Roasted Red Potatoes
Seasonal Vegetables
S’mores
$24.00 per person

Summer Grillin’ Lunch Buffet
Choose One Entrée Item:
Hamburgers
Bratwurst
Grilled Chicken Breast
Buns
Garden Salad
Fresh Fruit
Relish Tray
Assorted Cheeses
Kettle Chips
Cookies
$20.00 per person

Holiday Lunch Buffet
Choose one entrée item: (add $75 Chef fee to have carved in the room)
Roasted Turkey
Ham
House Salad
Dinner Rolls
Mashed Potatoes and Gravy
Seasonal Vegetables
Seasonal Pie
$25.00 per person

Memorial Lunch Buffet
Sliced Ham and Turkey
Sandwich Buns
Assorted Cheeses
Relish Tray
Condiments
Choose One Salad:
Coleslaw
Potato Salad
Chicken Chipotle Pasta Salad
Kettle Chips
$23.00 per person

Bridal or Baby Shower Lunch Buffet
Choose one appetizer:
Veggie Pinwheels
Artichoke Dip
Brushetta
Fruit Tray
Choose one salad:
Fletcher’s House Salad
Garden Salad
Caesar Salad
Choose one entrée:
Grilled Chicken Breast
Salmon
Quiche Lorraine
Jasmine Rice
Seasonal Vegetables
Bailey’s Stuffed Truffles
$24.00 per person
### SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Nuts</td>
<td>$4.50 per person</td>
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<tr>
<td>Pretzels</td>
<td>$2.00 per person</td>
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<tr>
<td>Kettle Chips with Dipping Sauce</td>
<td>$2.50 per person</td>
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<tr>
<td>Popcorn</td>
<td>$2.00 per person</td>
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<tr>
<td>Chips and Salsa</td>
<td>$2.50 per person</td>
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<td>Goldfish</td>
<td>$2.00 per person</td>
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<td>Candy</td>
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<tr>
<td>House Made Pizza</td>
<td>$12.00 per pizza</td>
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<tr>
<td>Cookies</td>
<td>$2.00 per person</td>
</tr>
<tr>
<td>Assorted Dessert Bars</td>
<td>$2.50 per person</td>
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### REFRESHMENTS

Prices are per beverage

<table>
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<tr>
<th>Beverages</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Drinks</td>
<td>$2.75</td>
</tr>
<tr>
<td>Juices</td>
<td>$3.00</td>
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<tr>
<td>Panna or Pelligrino Water</td>
<td>$3.75</td>
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<tr>
<td>Coffee</td>
<td>$2.75</td>
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<tr>
<td>Hot Tea or Hot Chocolate</td>
<td>$2.75</td>
</tr>
<tr>
<td>Non-Alcoholic Fruit Punch</td>
<td>$35</td>
</tr>
</tbody>
</table>

(serves approximately 25 people)
FOOD AND BEVERAGE MINIMUMS

October - April

Daytime Events (until 4PM) - $500
  Chart Room - $500
  Lake Room - $1,500
  Paddle Club - $1,500
  Pike’s Place - $700
  The Pub - $1,000

Main Dining Room - Please contact for minimum

May - September

Daytime Events (until 4PM) - $500
  Chart Room - $500

Lake Room - $1,500 (Sunday - Thursday)
  $2,000 (Friday - Saturday)
  Paddle Club - $1,500
  Pike’s Place - $700
  The Pub - $1,000

Main Dining Room - Please contact for minimum

Quarter Deck (screen porch)
  $500 (Monday - Friday until 3:30PM)
  $1,000 (Saturday until 3:30PM)
  Please contact for evening prices

The Wharf - Please contact for minimums
WALLEYE WAGON

Walleye Sandwich with Jicama Coleslaw $9
Walleye Tacos with Jicama Coleslaw $9
Add hand-cut fries $2

Walleye Fish and Chips $9
Walleye Chowder $5
Smoked Walleye Gazpacho $5

Pulled Pork Sandwich $9
Burger $9
Chicken Sandwich $9
Hot Dog/Brats $5
Add cheese to any sandwich $1
Add hand-cut fries $2

Kids Meals with fries (burgers, chicken tenders, hot dog) $5

Pop/Bottled Water $2

There is a $1000 food beverage minimum for the event and a $500 deposit required to book. There will be food tax and a 20% gratuity added to the bill. Within 30 miles, this is no mileage fee. There is no set-up fee. We can also add a beer truck and bartender if you needed.
APPETIZERS – COLD
Each order serves approximately 30 people

Domestic Cheese Tray
Cheddar, Swiss, Pepper Jack and Gouda served with crackers. $70
Add fruit for $25

Meat and Cheese Platter
Domestic cheeses and deli meats, served with crackers. $75

Veggie Pinwheels
Fresh veggies and herbed goat cheese rolled in a tortilla. $75

Brushetta
Tomato, garlic and basil on a goat cheese crostini. $80

Applewood Smoked Atlantic Salmon
Tomato caper relish and crackers. $100

Vegetable Crudités
Assorted fresh vegetables served with ranch dip or hummus. $70

Fresh Fruit Tray
Seasonal fruit with a sweet yogurt dip. $80

APPETIZERS – WARM
Each order serves approximately 30 people

Quesadillas
Served with fresh salsa, sour cream and guacamole. $80
Choice of:
Steak or Chicken both with peppers, onions and cheese
Vegetarian with peppers, onions, black beans, roasted corn and cheese

Chicken Wings
Buffalo or Teriyaki Sauce served with bleu cheese dressing. $80

Warm Artichoke Dip
Served with toasted baguettes. $80
Add Crab for $45

Mini Sliders
Choice of Pork Carnitas, Beef or Bison Little Macs. $100

Calamari
Golden fried with tartar sauce. $80

Chicken Tenders
Smokey BBQ sauce. $85

Potstickers
Pork pot stickers served with a sweet chili sauce. $85

BBQ Meatballs
Pork meatballs in a smokey housemade BBQ. $80

Beef Kebabs
Filet tips with peppers, onions and pineapple served with teriyaki sauce or béarnaise. $85

Coconut Shrimp
Served with a Thai curry sauce. $100

Crab Rangoon
Crabmeat and cream cheese filled wontons served with a sweet chili sauce. $90

Walleye Fingers
Cracker crusted fried walleye strips served with tartar sauce. $100
HORS D’ŒUVRES – COLD
Each order serves approximately 30 people

Shrimp Cocktail*
Served with horseradish cocktail sauce and lemon wedges $100

Mini Caesar Cups*
Parmesan cups, romaine lettuce and classic Caesar dressing $75

Prosciutto Wrapped Melon*
Honeydew, cantaloupe, watermelon wrapped in prosciutto and served with a yogurt sauce $90

Artisan Cheese Tray
Imported and domestic artisan cheeses and baked brie. Served with crostini and lavosh crackers $100
Add charcuterie of prosciutto, pâte, salami and chorizo $40
Add fresh fruit $25

Antipasto Platter
Crostini, artichokes, roasted portabellas, macerated tomatoes, fresh mozzarella, prosciutto wrapped asparagus, roasted garlic, olives, pesto $100

Caprese Skewers*
Grape tomatoes, fresh mozzarella, basil pesto, balsamic reduction $80

Seafood Tartare*
Salmon or ahi tuna on cucumbers, mini bagels or lavosh crackers $100

Seared Ahi*
Sesame encrusted and seared rare on a bed of Asian cabbage slaw with wasabi and pickled ginger $100

Fletcher’s Chilled Seafood Display
Oysters, shrimp, king crab, mussels and lobster $185

Oysters in the Half Shell*
Market Price.
*Can be butler passed for a $25.00 fee

HORS D’ŒUVRES – WARM
Each order serves approximately 30 people

Crab Cakes*
Served with julienne vegetables, tartar sauce. $100

Chicken Satays*
Thinly sliced and skewered chicken tenderloin with a Thai peanut sauce and cilantro. $90

Mini Beef Wellingtons*
Filet mignon tips with mushroom duxelle wrapped in a puff pastry and served with béarnaise. $125

Roasted Veggie Skewers*
Mushrooms, grape tomatoes, zucchini and bell peppers roasted with pesto and balsamic drizzle. $75

Bacon Wrapped Scallops* $100

Crostini*
Choice of prosciutto and mozzarella, steak and gorgonzola and pork carnitas. $90

Mussels Marinara
Prince Edward Island mussels, Valrossa tomatoes, onions, garlic, basil and white wine. $80
PLATED DINNER ENTRÉES
All entrees include Fletcher’s House Salad and freshly baked bread. Upgrade to a Caesar Salad for $1.00 per person

Fletcher’s Walleye
Topped with toasted almonds and served with au gratin potatoes and seasonal vegetables. $31.00

Grilled Salmon
Choice of sauce:
Tropical Salsa • Pesto • Balsamic Cream
Served with jasmine rice and seasonal vegetables $29.00

Cedar Plank Salmon
Roasted on a cedar plank, served with jasmine rice and seasonal vegetables. $31.00

Sesame Encrusted Ahi Tuna
Seared rare, served with wasabi whipped potatoes and sweet soy glazed green beans. $35.00
Choice of sauce:
Tropical salsa • Ponzu sauce • Teriyaki

Shrimp and Scallops
Wrapped in prosciutto with an orange buerre blanc sauce, served with jasmine rice and seasonal vegetables. $39.00

Grilled Chicken Breast
Served with au gratin potatoes and seasonal vegetables. $27.00
Choice of sauce:
Tropical Salsa • Gorgonzola Cream Sauce • Roasted Chicken Demi-Glace

Rotisserie Chicken
Roasted half chicken with roasted juj, garlic mashed potatoes and seasonal vegetables. $29.00

Stuffed Chicken
Served with au gratin potatoes and seasonal vegetables. $31.00
Choice of:
Prosciutto and Fresh Mozzarella • Spinach and Feta

Pork Tenderloin
Topped with a Dijon cream sauce and served with au gratin potatoes and seasonal vegetables. $28.00

Stuffed Pork Tenderloin
Served with au gratin potatoes and seasonal vegetable. $32.00
Choice of:
Apple and Brie • Sun dried tomato and artichoke

Mint Pesto Encrusted Lamb
Four roasted lollipops served with garlic mashed potatoes and asparagus. $39.00

Bacon Wrapped Bison Striploin
Wild mushroom hunter sauce, mashed potatoes and asparagus. $36.00

Seared Beef Tenderloin
8oz Center cut filet, au gratin potatoes, seasonal vegetables and bordelaise sauce. $39.00

16oz Slow Roasted Prime Rib (minimum order of 10)
Served with au jus, horseradish sauce, au gratin potatoes and seasonal vegetables. $37.00

16oz Grilled Ribeye
Served with au gratin potatoes and seasonal vegetables. $37.00

14oz New York Striploin
Served with au gratin potatoes and seasonal vegetables. $38.00

Twin Tournedos
Two 3oz filets served on top of brioche toast with perigoux sauce, au gratin potatoes and seasonal vegetables. $39.00

Grilled and Roasted Vegetables
Portabella mushrooms, squash, tomatoes, bell peppers and broccoli with a balsamic reduction and garlic infused olive oil. Vegetarian and vegan. $27.00

PASTA
Chicken Marsala
Fettuccini pasta, chicken breast, wild mushrooms, caramelized onions, marsala cream sauce and gorgonzola cheese. $27.00

Vegetarian Pasta
Fettuccini with smoked zucchini, grilled portabella mushrooms, fire roasted bell peppers, basil pesto, pine nuts. $24.00
With Chicken $27.00
With Shrimp $32.00

House Meatball
Fettuccini with herbed marinara and reggiano cheese. $24.00

Butternut Squash Ravioli
With a gorgonzola marsala cream sauce. $27.00

DUETS
Walleye and Filet Duet
6oz Fletcher’s walleye, 6 oz Sterling Silver beef filet, au gratin potatoes and seasonal vegetables. $46.00

Grilled Chicken and Filet Duet
Chicken Breast, 6 oz Sterling Silver beef filet, au gratin potatoes and seasonal vegetables. $41.00

Salmon and Filet Duet
Grilled salmon, 6 oz Sterling Silver beef filet, au gratin potatoes and seasonal vegetables. $43.00

Shrimp and Filet Duet
4 tiger shrimp, 6 oz Sterling Silver beef filet, au gratin potatoes and seasonal vegetables. $46.00

Shrimp, Scallops and Filet Duet
2 tiger shrimp, 2 scallops, 6 oz Sterling Silver beef filet, au gratin potatoes and seasonal vegetables. $49.00

King Crab and Filet Duet
½ pound King Crab legs, 6 oz Sterling Silver beef filet, au gratin potatoes and seasonal vegetables. $51.00

Lobster and Filet Duet
8oz Maine cold water lobster tail, 6 oz Sterling Silver beef filet, au gratin potatoes and seasonal vegetables. $58.00

Plated dinners with multiple entrees 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
$2.00 per person for three menu choices

Sincerely,
Lord Fletcher’s Old Lake Lodge
Lakeside BBQ
Choose two entrée items:
- ½ lb Hamburgers
- Beer Soaked Bratwurst
- Grilled Chicken
- Veggie Burgers
- Pulled Pork Sandwiches
- Choose one salad:
  - Coleslaw
  - Potato Salad
  - Italian Pasta Salad
  - Chicken Chipotle Pasta
  - Relish tray
  - Assorted Cheeses
  - Kettle Chips
- Corn on the Cob
$27 per person (Three Entrée Choices for $29)
Appetizer Suggestion: Chicken Wings, Fruit and Cheese Platter
Dessert Suggestion: Grillin’ and Chillin’ Dessert Station

Southern BBQ Buffet
Choose two entrée items:
- BBQ Bone-in Chicken Breasts
- St Louis Style BBQ Spare Breasts
- BBQ Pork Loin
- Texas Style Beef Brisket
- Corn on the Cob
- Baked Beans
- Coleslaw
- Kettle Chips
- Corn Bread
$29 per person (Three Entrée Choices for $31)
Appetizer Suggestion: Mini Sliders, Crab Cakes
Dessert Suggestion: Ice Cream Sundae Bar

South of the Border Buffet
Choose two entrée items:
- Taco Beef
- Southwest Grilled Chicken
- Pork Carnitas
- Grilled Mahi Mahi
- Grilled Fajita Striploin (add $5 per person)
- Soft or Hard Taco Shells
- Refried Beans
- Spanish Rice
- Tortilla Chips
- Cheese, Lettuce, Tomatoes, Onions
- Sour Cream, Salsa Fresca, Guacamole
$27 per person
Appetizer Suggestion: Quesadillas
Dessert Suggestion: Tres Leches Cake

Italian Pasta Buffet
Choose two entrée items:
- Lasagna
- Chicken Alfredo
- Baked Pasta with Italian Sausage, Marinara and Fresh Mozzarella
- Spaghetti and Meatballs with Marinara
- Vegetarian Pasta
- Penne Pasta, Italian Sausage, Peppers, Onions and Spicy Arrabbiata Sauce
- Caesar Salad
- Garlic Breadsticks $29 per person
Appetizer Suggestion: Brushetta, Antipasto Platter
Dessert Suggestion: Cannoli or Tiramisu

West Arm Bay & Sunset Drive Buffet
The Fletcher’s Surf & Turf
Choose two entrée items:
- Walleye
- Pan Fried Northern Pike
- Grilled Salmon
- Bacon Wrapped Shrimp or Scallops (add $4.00 per person)
- Roasted Strip Loin
- Prime Rib (add $4.00 per person)
- Herb Roasted Pork Loin
- Grilled Chicken Breast
- Roasted Turkey Breast
- House Salad
- Au Gratin Potatoes
- Chef’s Vegetable
- Dinner Rolls
- $37 per person

Vegetarian Buffet
(Minimum 20 people)
Brushetta Appetizer
Choose one salad:
- House Salad
- Caprese Salad
Choose two or three entrée items:
- Vegetable Lasagna
- Portabella Parmesan
- Vegetarian Pasta
- Carrot Cake
- $25 per person (Two entrée choices)
- $27 per person (Three entrée choices)

Lord Fletcher’s Grand Buffet
Chilean Sea Bass
Chef Carved Beef Tenderloin *
- Roasted Pork Loin
- Caesar Salad
- Seasonal Fruits
- Chef’s Vegetable
- Au Gratin Potatoes
- Dinner Rolls
- $57 per person
Appetizer Suggestion: Shrimp Cocktail
Dessert Suggestion: Fletcher’s Mud Pie

* Chef fee of $75. Can also be pre-carved without a Chef
CHEF ATTENDED STATIONS
Items can also be prepared pre-carved without a Chef in attendance

Carving Stations
(Add to any of the buffets, prices are per person)
  Bacon Wrapped Bison Striploin $8
  Crown Roasted Pork $6
  Roasted Turkey $5
  Rack of Lamb $8
  Brisket $5
  Châteaubriand $8
  Ham $5
  Beef Wellington $10

A $75 fee per Chef will apply

Display Stations
(Add to any of the buffets, prices are per person)

Pasta station
Build your own pasta with a variety of proteins, vegetables, cheeses and sauces. $10

Risotto Station
Build your own risotto. A 25 person maximum will apply. $10

Mashed Potato Station
Mashers, assorted oils and garnishes. $8

A $75 fee per Chef will apply

CHILDREN’S MENU
Children’s meals include a fresh fruit cup served during the salad course

Chicken Fingers with Fries $9
Burger or Cheeseburger with Fries $9
Grilled Cheese with Fries $9
Homemade Macaroni and Cheese $9
Mini Steak with Fries $12
**PLATED DESSERTS**

All plated desserts are $7.00 per person

- **Fletcher’s Mud Pie**
  Oreo Cookie Crust and coffee ice cream topped with rich fudge.

- **Cheesecake**
  New York style cheese cake in vanilla and seasonal flavors.

- **Carrot Cake**
  Coconut, pineapple, carrots, pecans and spices, iced with vanilla bean cream cheese.

- **Bread Pudding**
  Rich, custard soaked bread, filled with seasonal fruit or flavors.

- **German Chocolate Torte**
  Four layers of chocolate cake filled with German chocolate and frosted with chocolate ganache.

- **Lemon Trifle**
  Four layers of lemon chiffon cake filled with lemon curd and mascarpone whipped cream.

- **Boston Cream Pie**
  Four layers of rich vanilla cake filled with pastry cream and frosted in ganache.

- **Salted Nut Roll Torte**
  Four layers of rich vanilla cake topped with a thick layer of marshmallow nougat buttercream, caramel and chopped peanuts.

**MINI DESSERT PLATTERS**

$7.00 per person served family style on the table

Various flavors available

Choose 3:

- **Cheesecake**
- **Cake Balls**
- **French Macarons**
- **Bars**
- **Fruit Tarts**
- **Truffle Squares**
- **Cashew Nut Rolls**

**DISPLAY AND BUFFET DESSERTS**

- **Ice Cream Sundae Bar**
  Cold Stone Vanilla Bean ice cream, whipped cream, hot fudge, caramel, sprinkles, strawberries, nuts and Oreo. $7.00 per person

- **The Chef’s Crêpe Station***
  Crêpe Suzette, Bananas Foster, berries, chocolate, cinnamon apples, ice cream. $10.00 per person

- **Chocolate Fountain (minimum 20 people)**
  Served with assorted fruit, pretzels, marshmallows, graham crackers, potato chips and biscotti. $10.00 per person

- **Cheesecake Martini Bar**
  A variety of mini cheesecakes and toppings served in martini glasses on a lighted display station. This elegant dessert display is sure to impress your guests. $8.00 per person

- **Fireside Milk and Cookies**
  Assorted cookies, freshly brewed coffee and ice cold milk. $5.00 per person

- **Grillin’ and Chillin’ Dessert Station**
  A perfect choice for summer! Ice cream bars, ice cream sandwiches and frozen fruit bars. $7.00 per person

- **S’mores**
  The classic lakeside dessert: Graham crackers with milk chocolate and toasted marshmallows. $7.00 per person

*Denotes a $75 Chef Fee
## WEDDING AND BIRTHDAY CAKES

### CUPCAKE FLAVORS
Please inquire about current available flavors and frostings. $36 per dozen

### CAKE FLAVORS
Vanilla, Chocolate, Red Velvet, Coconut, Lemon, Almond, Peanut Butter, Cookies and Cream, Salted Caramel, Carrot, Various Seasonal Flavors

### FROSTINGS AND FILLINGS
Chocolate, Vanilla, Coconut, Lemon, Almond, Mocha, Peanut Butter Buttercream, Cream Chesse, Chocolate Ganache, White Chocolate Whipped Mousse, Fruit Fillings, Various Seasonal Flavors

### TIERED CAKES
Tiered Buttercream Cake $4 per serving
Tiered Fondant Cake $6 per serving

Special Decoration Additional

### BUTTERCREAM CAKES

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<tr>
<th>Cake will serve:</th>
<th>8”</th>
<th>10”</th>
<th>12”</th>
<th>½ sheet</th>
<th>full sheet</th>
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<td>14 - 16</td>
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<td>$45.00</td>
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<td>21 - 30</td>
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<td>Sheet Cakes:</td>
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<td>96</td>
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<td>full sheet</td>
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<td>$180.00</td>
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</table>

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

**RED WINES**

- **PINOT NOIR**, Le Grand Noir, France ................................................................. $32
- **MERLOT**, Red Rock, Reserve, California ......................................................... $38
- **CABERNET SAUVIGNON**, Blackstone, California ................................................ $39
- **MALBEC**, Felino, Mendoza, Argentina .............................................................. $52
- **PINOT NOIR**, Meiomi, California ...................................................................... $52
- **CABERNET SAUVIGNON**, Ferrari-Carano, Alexander Valley ......................... $64

**WHITE WINES**

- **WHITE ZINFANDEL**, Tisdale, California ......................................................... $24
- **SAUVIGNON BLANC**, Canyon Road, California ............................................... $28
- **SPARKLING WINE**, J. Roget, California ......................................................... $28
- **RIESLING**, St. Gabriel, Germany ...................................................................... $28
- **PINOT GRIGIO**, Gionelli, Venezie, Italy .......................................................... $34
- **CHARDONNAY**, William Hill, California .......................................................... $39
- **CHARDONNAY**, Kendall-Jackson, "Grand Reserve" Chardonnay, California ...... $48
- **PINOT GRIGIO**, Santa Margherita, Italy .......................................................... $56

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