



UNICOI
STATE PARK & LODGE

**Banquet
&
Event
Menus**

Continental Breakfast

Prices are Based on 90 Minutes of Service

Please Note There will be an Additional Set Up Fee of \$150.00 for Building Common Areas, The Beach House & Dogwood Room

Traditional

Sliced Seasonal Fruit & Berries

Sliced Coffee Cakes

Butter & Fruit Preserves

~

Assorted Chilled Fruit Juices

Freshly Brewed Regular, Decaf Coffee & Selection of Specialty Teas

\$ 15.00 per person

Classic

Sliced Seasonal Fruit & Berries

Assorted Muffins, Danishes & Bagels

Cream Cheese, Butter & Fruit Preserves

~

Greek Yogurt with House Granola with Assorted Dried Fruits & Nuts

~

Assorted Chilled Fruit Juices

Freshly Brewed Regular, Decaf Coffee & Selection of Specialty Teas

\$ 17.00 per person

Executive

Fresh Sliced Seasonal Fruit & Berries

Assorted Muffins, Danishes & Bagels

Cream Cheese, Butter & Fruit Preserves

~

Greek Yogurt with House Granola with Assorted Dried Fruits & Nuts

~

Assorted Biscuit Sandwiches:

Equal Amounts of each Sandwich Prepared

Applewood-Smoked Bacon, Egg & Cheese

Smoked Sausage, Egg & Cheese

~ Vegan Egg Croissant, Available Upon Request ~

~

Assorted Chilled Fruit Juices

Freshly Brewed Regular, Decaf Coffee & Selection of Specialty Teas

\$ 19.00 per person

~ Add Quinoa, Potato & Spinach Hash for \$2 per person ~

**All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill**

Breakfast Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 guests

Surcharge of \$150.00 for Groups Under 25 Guests

Please Note There will be an Additional Set Up Fee of \$150.00 for Lodge Common Areas, The Beach House & Dogwood Room

Unicoi Breakfast Buffet

Sliced Seasonal Fruit & Berries

Assorted Muffins & Danishes

~

Farm Fresh Scrambled Eggs with Chives

Applewood-Smoked Bacon & Sausage Patties

Herb Roasted Breakfast Potatoes

Southern Style Grits, Seasoned with Butter & Cheddar Cheese

Buttermilk Biscuits

Butter & Fruit Preserves

~

Assorted Chilled Fruit Juices

Freshly Brewed Regular and Decaf Coffee & Selection of Specialty Teas

\$ 21.00 per Person

Smith Creek Breakfast Buffet

Sliced Seasonal Fruit & Berries

Assorted Breakfast Muffins, Sliced Coffee Cakes & Danishes

~

Farm Fresh Scrambled Eggs with Chives

Applewood-Smoked Bacon & Sausage Patties

Herb Roasted Breakfast Potatoes

Southern Style Grits, Seasoned with Butter & Cheddar Cheese

Cinnamon French Toast with Peach Compote & Warm Maple Syrup

Buttermilk Biscuits with Sausage Gravy

Butter & Fruit Preserves

~

Assorted Chilled Fruit Juices

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

\$ 25.00 per person

~ Add Quinoa, Potato & Spinach Hash for \$2 per person ~

**All Prices subject to change due to market and cost fluctuation
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Plated Breakfasts

Maximum of 50 Guest for Plated Breakfast Meals

Please Note There will be an Additional \$5.00 per person Fee for Plated Service at The Beach House or Dogwood Room

*All Plated Breakfasts Entrees are Served with
Basket of Freshly Baked Muffins & Biscuits with Butter & Preserves
Seasonal Fruit Plate
Orange Juice
Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas*

Biscuits & Gravy

*Buttermilk Biscuit Topped with Sausage Gravy
Farm Fresh Scrambled Eggs with Chives*

~ Add Southern Style Grits, Seasoned with Butter & Cheddar Cheese for \$2.00 ~

\$ 14.00 per person

Traditional Breakfast

*Farm Fresh Scrambled Eggs with Chives
Applewood-Smoked Bacon or Sausage Patties
Southern Style Grits, Seasoned with Butter & Cheddar Cheese*

\$ 15.00 per person

French Toast Breakfast

*Cinnamon French Toast with Peach Compote & Warm Maple Syrup
Farm Fresh Scrambled Eggs with Chives
Applewood-Smoked Bacon or Sausage Patties*

~ Add Southern Style Grits, Seasoned with Butter & Cheddar Cheese for \$2.00 ~

\$ 16.00 per person

Chicken & Waffles

*Malted Waffle Topped with Buttermilk Fried Chicken, Drizzled with Hot Honey
Southern Style Grits, Seasoned with Butter & Cheddar Cheese*

~ Add Farm Fresh Scrambled Eggs with Chives for \$2.00 ~

\$ 18.00 per person

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Brunch Buffet

Prices are Based on 90 Minutes of Service

Minimum of 25 guest

Surcharge of \$150.00 for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee of \$150.00 for Lodge Common Areas, The Beach House & Dogwood Room

The Lodge Brunch Buffet

Sliced Seasonal Fruit & Berries

Assorted Muffin, Sliced Coffee Cakes & Danishes

~

Farm Fresh Scrambled Eggs with Chives

Applewood-Smoked Bacon & Sausage Patties

Southern Style Grits, Seasoned with Butter & Cheddar Cheese

Buttermilk Biscuits with Sausage Gravy

Butter & Fruit Preserves

~

Tossed Garden Salad with Assorted Toppings

House Ranch & Italian Vinaigrette

Pasta Salad

Loaded Potato Salad

~

Mommas Fried Chicken

Herb Roasted Pork Loin, Sliced & Topped with a Bourbon Apple Chutney

Roasted Garlic Mashed Potatoes with Gravy

Sauteed Green Beans

~

Peach Cobbler & Pecan Pie

~

Assorted Fruit Juices

Sweet & Unsweet Iced Tea

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

\$ 35.00 per person

~ Add Unicoi's Blackened Trout Entrée for \$3.00 per person ~

~ Add a Chef Attendant Omelet Station for \$8.00 per person ~

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Unicoi Meeting Packages

Breaks are Served in Our Continuous Break Station Area

Beverage Service from Mid-Morning Through Afternoon

AM and PM Break Service for 90 Minutes

*Please Note There will be an Additional Set Up Fee of \$150.00 for Breaks Set Up in Your Meeting Room, Lodge Common Areas,
The Beach House & Dogwood Room*

AM Break

Assortment of Whole Fruit

Granola & Energy Bars

Individual Greek Yogurts

~

Bottled Water & Fruit Juices

Coke, Diet Coke, Sprite

Sweet & Unsweet Iced Tea

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

PM Break

Chocolate Brownies

Freshly Baked Cookies

Assorted Kettle Chips & Popcorn

~

Bottled Water

Coke, Diet Coke, Sprite

Sweet & Unsweet Iced Tea

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

\$ 28.00 per Person

All Day Beverages

Bottled Water

Coke, Diet Coke, Sprite

Sweet & Unsweet Iced Tea

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

\$ 11.00 per Person

Half Day Break Package

AM or PM Breaks

\$ 15.00 per Person

~ Add Energy Drinks for \$3.00 per person ~

~ Add Sparkling Water for \$2.00 per person ~

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Unicoi Executive Meeting Package

*Continuous Beverage Service from Mid-Morning Through Afternoon
AM and PM Break Service for 90 Minutes*

Please Note There will be an Additional Set Up Fee of \$150.00 for Building Common Areas, The Beach House & Dogwood Room

AM Break

*Assortment of Whole Fruit
Granola & Energy Bars
Individual Greek Yogurts*

~

*Bottled Water & Fruit Juices
Coke, Diet Coke, Sprite
Sweet & Unsweet Iced Tea*

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

Boxed Lunch

*All Box Lunches Include Kettle Chips, Whole Fruit, Pasta Salad, Pickle & Cookies
Appropriate Condiments & Bottled Water*

*Marinated Grilled Vegetables with Pesto Aioli & Baby Greens, Served on Herbed Focaccia
Roast Turkey Breast with Smoked Gouda, Chipotle Mayonnaise, Lettuce & Tomato, Served on a Hoagie Roll
Peppered Roast Beef with Creole Mustard, Provolone Cheese & Red Onion Jam, Served on a French Baguette
Chicken Salad with Lettuce & Tomatoes, Served on a Croissant*

PM Break

*Chocolate Brownies
Freshly Baked Cookies
Assorted Kettle Chips & Popcorn*

~

*Bottled Water
Coke, Diet Coke, Sprite
Sweet & Unsweet Iced Tea*

Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

\$ 49.00 per Person

*~ Add Energy Drinks for \$3.00 per person ~
~ Add Sparkling Eater for \$2.00 per person ~*

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Specialty Break Packages

*Prices Based on 90 Minutes of Service
Minimum of 25 Guests
Surcharge of \$150.00 for Groups Under 25 Guest*

Please Note There will be an Additional Set Up Fee of \$150.00 for Lodge Common Areas, The Beach House & Dogwood Room

The Junk Food Break

*Fresh Buttery Popcorn with Assorted Seasonings
Assorted Kettle Chips & Cracker Jacks
Assorted Candy Bars*

~

*Bottled Water
Coke, Diet Coke, Sprite
Sweet & Unsweet Tea
Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas*

\$ 18.00 per Person

Relax N' Snaxx

*Fresh Buttery Popcorn with Assorted Seasonings
Oven Fresh Soft Pretzel Bites with Beer Cheese and Creole Mustard for dipping
Spinach Dip & Salsa Served with Tortilla Chips*

~

*Bottled Water
Coke, Diet Coke, Sprite
Sweet & Unsweet Tea
Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas*

\$ 15.00 per Person

Sweet Dreams

*Sliced Seasonal Fruit & Berries
Assorted Cookies
Brownies
Lemon Bars*

~

*Bottled Water
Coke, Diet Coke, Sprite
Sweet & Unsweet Tea
Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas*

\$ 16.00 per Person

*~ Add Energy Drinks for \$3.00 per person ~
~ Add Sparkling Eater for \$2.00 per person ~*

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Refreshments

Beverages

Freshly Brewed Regular, Decaf-Coffee
\$ 40.00 per Gallon

Iced Tea
\$ 35.00 per gallon

Lemonade
\$ 35.00 per gallon

Assorted Bottled Juices
\$ 3.50 each

Assorted Soft Drinks
\$ 3.00 each

Bottled Water
\$ 3.00 each

Sparkling Water
\$ 4.00 each

Energy Drink
\$ 5.00 each

AM Refreshments

Assorted Danish & Muffins
\$ 27.00 per dozen

Assorted Bagel with Cream Cheese
\$ 26.00 per dozen

Buttermilk Biscuits with Butter & Preserves
\$ 22.00 per dozen

Buttermilk Biscuits with Country Gravy
\$ 28.00 per dozen

Biscuit, Egg & Cheese Sandwich
\$ 3.00 each

Biscuit, Egg, Bacon, & Cheese Sandwich
\$ 3.50 each

Biscuit, Egg, Sausage & Cheese Sandwich
\$ 3.50 each

Assorted Fruit Yogurts
\$ 3.50 each

PM Snacks

Assorted Potato Chips
\$ 3.00 each

Freshly Baked Cookies
\$ 27.00 per dozen

Brownies
\$ 27.00 per dozen

Lemon Bars
\$ 27.00 per dozen

Assorted Candy Bar
\$ 3.00 each

Assorted Granola Bars
\$ 3.00 each

Chip & Salsa Tray
\$3 0.00 Serves 20pl

Mixed Gourmet Nuts
\$ 26 per pound

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Lunch Salad, Wraps & Sandwiches

Please Note There will be an Additional \$5.00 per person Fee for Plated Service at The Beach House or Dogwood Room

*All Luncheons are Served with
Chef's Choice of Dessert
Iced Tea & Freshly Brewed Regular or Decaf Coffee*

Chicken Caesar Salad

*Crisp Romaine Lettuce Topped with
Grilled Marinated Chicken Breast
Roasted garlic Croutons & Parmesan Cheese
Served with Caesar Dressing
Warm Rolls & Butter*

\$ 17.00 per person

Chef Salad

*Crisp Lettuce Topped with Turkey
Shredded Cheddar, Tomatoes, Cucumbers
& Hard-Boiled Eggs
Served with Ranch & House Italian Dressings
Warm Rolls & Butter*

\$ 17.00 per person

Crispy Chicken Wrap

*Crispy Chicken Tenders Tossed in BBQ Sauce
Crisp Romaine Lettuce, Shredded Cheddar, Tomatoes
Served with Ranch Dipping Sauce
Pasta Salad, Kettle Chips & Pickle*

\$ 19.00 per person

Peppered Roast Beef

*Sliced Roasted Round of Beef on a French Baguette
with Creole Mustard, Onion Jam, Baby Greens
Provolone Cheese, and Sliced Tomatoes
Pasta Salad, Kettle Chips & Pickle*

\$21.00 per person

Chicken Salad Croissant

*House-Made Chicken Salad
Just like Momma Makes
Served on a Croissant with Lettuce & Tomatoes
Pasta Salad, Kettle Chips & Pickle*

\$ 20.00 per person

Grilled Vegetable

*Marinated & Gilled Vegetables
Baby Greens, Basil Mayonnaise
Served on a Herb Focaccia
Pasta Salad, Kettle Chips & Pickle*

\$ 18.00 per person

Turkey Sub

*Sliced Turkey Breast with Smoked Gouda & Chipotle Mayonnaise
Served on a Hoagie Roll with Lettuce & Tomatoes
Pasta Salad, Kettle Chips & Pickle*

\$ 20.00 per person

**Add a Cup of Soup to any Plated Luncheon for \$3.00 per person
Any Luncheon Salad, Sandwich or Wrap May Be Made into a Box Lunch
for an Additional \$5 per person**

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Plated Luncheon Entrees

Please Note There will be an Additional \$5.00 per person Fee for Plated Service at The Beach House or Dogwood Room

*All Luncheon Entrees are Served with
Garden Salad Tossed with our House Italian Dressing
Chef's Selection of Seasonal Vegetable & Starch
Warm Rolls & Butter
Chef's Choice Dessert*

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

<i>Chicken Cordon Bleu</i>	<i>\$25.00 per person</i>
<i>Chicken Breast Stuffed with Ham & Swiss Cheese, Finished with a Basil Cream Sauce</i>	
<i>Grilled Chicken Breast</i>	<i>\$23.00 per person</i>
<i>Marinated Chicken Breast, Grilled & Topped with a Fresh Tomato-Basil Sauce</i>	
<i>Roasted Pork Loin</i>	<i>\$25.00 per person</i>
<i>Slow Roasted Pork Loin, Served with a Warm Apple Chutney</i>	
<i>London Broil</i>	<i>\$28.00 per person</i>
<i>Grilled Marinated Flank Steak, Topped with Chimichurri Sauce & Black Bean-Corn Relish</i>	
<i>Grilled Salmon</i>	<i>\$26.00 per person</i>
<i>Grilled Salmon Filet Topped with a Mango Salsa</i>	
<i>Shrimp and Grits</i>	<i>\$26.00 per person</i>
<i>Nora Mills Grits Topped with Sauteed Shrimp in a Cajun Cream Sauce</i>	
<i>Blackened Trout</i>	<i>\$24.00 per person</i>
<i>Local Favorite, Topped with a Black Bean-Corn Relish</i>	
<i>Stir Fried Quinoa Bowl (Vegan)</i>	<i>\$24.00 per person</i>
<i>Chic Peas, Onion, Peppers, Mushrooms Stir Fried with Tahini Garlic Butter</i>	
<i>Portabella Steak (Vegan)</i>	<i>\$24.00 per person</i>
<i>Grilled Portabella Mushroom Served over Penne Pasta Tossed in a Cajun "Cream" Sauce with Roasted Vegetables</i>	

Add a Cup of Soup to any Plated Luncheon for \$3.00 per person

**All Prices subject to change due to market and cost fluctuation
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Cold Lunch Buffets

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$150.00 for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee of \$150.00 for Lodge Common Areas, The Beach House & Dogwood Room

Preset Sweet Tea & Water

Freshly Brewed Regular & Decaf Coffee Station

Add Assorted Soft Drinks for \$2 per person

The Park Salad Bar

Seasonal Mixed Greens & Romaine Lettuce

Tomatoes, Cucumbers, Carrots, Broccoli, Peppers, Red Onion, Pepperoncini & Olives

Roasted Garlic Croutons, Crispy Tortilla Strips

Cheddar & Parmesan Cheese

~

House Ranch, Italian Vinaigrette & Caesar Dressing

~

Tomato Bisque & Chicken Noodle Soup

~

Grilled Chicken, Blackened Chicken, Poached Shrimp & Hard Boiled Eggs

~ Add Marinated Grilled Flank Steak for \$2 per person ~

~

Assorted Dinner Rolls & Butter

~

Signature Mason Jar Parfaits

\$ 27.00 per person

The Lodge Deli Board

Loaded Baked Potato Salad

Macaroni Salad & Coleslaw

~

Choice of Three Pre-Made Sandwiches

Grilled Marinated Vegetables with Basil Aioli, Tomatoes & Greens on an Herbed Focaccia Bread

Roast Turkey Breast with Smoked Gouda, Chipotle Aioli, Lettuce & Tomato Served on a Hoagie Roll

Peppered Roast Beef with Creole Mustard, Provolone Cheese & Red Onion Jam Served on a French Baguette

Chicken Salad Croissant Served on a Flakey Croissant with Lettuce & Tomatoes

Chicken Tenders Tossed in BBQ Sauce, Rolled in a Flour Tortilla with Cheddar Cheese, Lettuce & Tomatoes

Italian Meats with Provolone Cheese, Lettuce, Tomato & Drizzled with Italian Dressing, Served on a Hoagie Roll

~

Assorted Kettle Chips

~

Assorted Cookies & Brownies

\$ 28.00 per person

All Prices subject to change due to market and cost fluctuation

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Specialty Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$150.00 for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee of \$150.00 for Lodge Common Areas, The Beach House & Dogwood Room

Preset Sweet Tea & Water

Freshly Brewed Regular & Decaf Coffee Station

Add Assorted Soft Drinks for \$2 per person

Taco & Fajita Bar

Cucumber, Tomato & Red Onion Salad

Tossed with a Cilantro-Lime Vinaigrette

~

Seasoned Ground Beef

Chicken Fajitas with Peppers & Onions

Roasted Zucchini, Squash, Onions & Peppers

Shredded Lettuce, Jalapenos, Cheddar Cheese

Guacamole, Sour Cream & Pico de Gallo

~

Black Beans, Cilantro Lime Rice

Tortilla Chips, Hard Taco Shells & Warm Flour Tortilla

~

Cinnamon Twist with Honey

Churros with Caramel & Chocolate Dipping Sauce

LUNCH \$ 29.00 per person / DINNER \$33.00 per person

Take Me to The Park

Potato Salad, Macaroni Salad & Coleslaw

~

Char-Grilled Hamburgers

Grilled Bratwurst & All Beef Hot Dogs

BBQ Chicken Breast

~

Baked Beans & Corn on the Cobb

Assorted Kettle chips

~

Lettuce, Tomatoes, Onions, Relish & Dill Pickles

American, Cheddar & Swiss Cheese

Ketchup, Mustard & Mayonnaise

Assortment of Rolls & Buns

~

Smores & Double Doozies Buttercream Cookies

LUNCH \$ 28.00 per person / DINNER \$32.00 per person

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All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill

Specialty Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$150.00 for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee of \$150.00 for Lodge Common Areas, The Beach House & Dogwood Room

Preset Sweet Tea & Water

Freshly Brewed Regular & Decaf Coffee Station

Add assorted soft drinks for \$2 per person

Unicoi Southern Fair

Garden Salad with Assorted Condiments & Dressings

Southern Style Cole Slaw

~

Mommas Fried Chicken or Lemon-Herb Baked Chicken

Blackened Catfish, with Black Bean & Corn Relish

Cider Brined Pork Loin with Apple Chutney

~ Add Blackened Trout for \$5 ~

~

Roasted Maple Sweet Potatoes

Collard Greens

Mashed potatoes & Gravy

~

Yeast Rolls & Biscuits

Butter & Preserves

~

Pecan Pie & Warm Peach Cobbler

LUNCH \$ 29.00 per person / DINNER \$34.00 per person

Asian Fair

Garden Salad with Ginger Dressing & Fried Wonton Strips

Asian Slaw

~

Honey Bourbon Chicken Thighs with Peppers

Beef & Broccoli

Lo Mein Noodle with Stir-Fried Vegetables & Shrimp

~

White Rice & Fried Rice

Stir-Fried Vegetables with Teriyaki

~

Fortune cookies

Chinese Donuts

LUNCH \$ 30.00 per person / DINNER \$35.00 per person

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Specialty Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$150.00 for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee of \$150.00 for Lodge Common Areas, The Beach House & Dogwood Room

Preset Sweet Tea & Water

Freshly Brewed Regular & Decaf Coffee Station

Add Assorted Soft Drinks for \$2 per person

Italian Fest

Caesar Salad

Antipasto Bar – Assortment of Italian Meats, Cheeses & Pickled Vegetables

~

Choice of Classic Beef Lasagna or Vegetable Lasagna

Chicken Marsala

Eggplant Parmesan

~

Penne Pasta Tossed with Olive Oil & Basil, Side of Marinera Sauce

Steamed Broccoli with Parmesan and Chili Flakes

~

Garlic Bread

Parmesan Cheese & Red Chili Flakes

~

Tiramisu & Cannoli

LUNCH \$ 32.00 per person / DINNER \$36.00 per person

Barbecue on the Lake

Garden Salad with Assorted Dressings

Southern Coleslaw

Potato salad

~

Bone in BBQ Chicken

Smoked Pulled Pork

Smoked Beef Brisket

~

Baked Beans & Collard Greens

Smoked Gouda Mac & Cheese

~

Yeast Rolls & Biscuits

Butter & Preserves

~

Assortment of Seasonal Fruit Cobblers & Pecan Pie

LUNCH \$ 34.00 per person / DINNER \$38.00 per person

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Ala Carte Buffets

Prices are Based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$150.00 for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee of \$150.00 for Lodge Common Areas, The Beach House & Dogwood Room

Preset Sweet Tea & Water

Freshly Brewed Regular & Decaf Coffee Station

Add Assorted Soft Drinks for \$2 per person

*All Lunch & Dinner Buffets are Served with
Garden Salad with Ranch & House Italian Dressings*

Pasta Salad & Fruit Salad

Warm Rolls & Butter

Chef's Choice Desserts

Entrees

Baked Lemon-Herb, BBQ or Fried Chicken

Honey Bourbon Chicken Thighs

Chicken Marsala with Mushroom Sauce

Brined Pork Loin with Apple Chutney

Blackened Trout with Roasted Corn & Black Bean Relish

Lemon Butter Salmon

Sliced Sirloin with Gorgonzola Cream Sauce

Flank Steak with Peppercorn Cream Sauce

Braised Beef Short Ribs with Red Wine Reduction +\$5.00 pp

Vegetable Selections

Choice of One

Broccoli Casserole

Southern Collard Greens

Sautéed Vegetable Medley

Green Peas with Onion

Cider Braised Cabbage

Roasted Broccoli

Sauteed Green Beans

Starch Selections

Choice of One

Mashed Potatoes with Gravy

Maple Roasted Sweet Potatoes

Roasted Rosemary Potatoes

Wild Rice Pilaf

Smoked Gouda Mac & Cheese

Spätzle

Baked Potatoes with Toppings

	<i>1 Entrée</i>	<i>2 Entree</i>	<i>3 Entree</i>
<i>Lunch</i>	<i>\$25.00</i>	<i>\$29.00</i>	<i>\$33.00</i>
<i>Dinner</i>	<i>\$29.00</i>	<i>\$33.00</i>	<i>\$37.00</i>

Additional Vegetable or Starch for \$ 3.00 per person

Add Soup to the Buffet for \$ 3.00 per person

All Prices subject to change due to market and cost fluctuation

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Plated Dinner Entrees

Please Note There Will be an Additional \$5.00 per person Fee for Plated Service at The Beach House or Dogwood Room

*All Dinner Entrees are Served with
Garden Salad Tossed in our House Italian Dressing
Chefs' Selection of Seasonal Vegetable & Starch
Assorted Warm Rolls & Butter
Chef's selection of Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

<i>Chicken Marsala</i>	<i>\$ 32.00 per person</i>
<i>Lightly Floured Chicken Breast, Pan Seared & Topped with a Marsala Mushroom Sauce</i>	
<i>Chicken Roulade</i>	<i>\$ 35.00 per person</i>
<i>Chicken Breast Stuffed with Spinach, Roasted Red Peppers & Feta Cheese, Basil Cream Sauce</i>	
<i>Unicoipia - Unicoi Lodge's Take on "Chicken & Waffles"</i>	<i>\$ 34.00 per person</i>
<i>Belgian Waffle Topped with Smoked Gouda Mac & Cheese, Unicoi Hot Fried Chicken, Honey Drizzle</i>	
<i>Cider Brined Pork Chop</i>	<i>\$ 36.00 per person</i>
<i>Grilled Pork Chop Topped with an Apple Chutney</i>	
<i>Helen Jaeger Schnitzel</i>	<i>\$ 35.00 per person</i>
<i>Pork Cutlets Topped with a Traditional Jaeger Mushroom Gravy with Spaetzli & Cider Braised Red Cabbage</i>	
<i>Sliced Sirloin of Beef</i>	<i>\$ 38.00 per person</i>
<i>Grilled Sirloin, Sliced & Served with a Gorgonzola Cream Sauce</i>	
<i>Prime Rib of Beef</i>	<i>\$ 50.00 per person</i>
<i>Garlic & Herb Roasted Prime Rib, Served with Horseradish Cream & Au Jus</i>	
<i>New York Strip</i>	<i>\$ 47.00 per person</i>
<i>10oz NY Strip, Grilled to Perfection & Topped with Cajun Bleu Cheese Compound Butter</i>	

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Plated Dinner Entrees

Please Note There Will be an Additional \$5.00 per person Fee for Plated Service at The Beach House or Dogwood Room

*All Dinner Entrees are Served with
Garden Salad Tossed in our House Italian Dressing
Chefs' Selection of Seasonal Vegetable & Starch
Assorted Warm Rolls & Butter
Chef's selection of Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Mango Salmon ***\$ 33.00 per person***
6oz Salmon Filet, Grilled & Topped with a Mango Salsa

Blackened Trout ***\$ 31.00 per person***
A Unicoi Classic, Set on Top of a Roasted Corn & Black Bean Salsa

Stir Fried Quinoa Bowl (Vegan) ***\$24.00 per person***
Chick Peas, Onion, Peppers, Mushrooms Stir Fried with Tahini Garlic Butter

Portabella Steak (Vegan) ***\$24.00 per person***
Grilled Portabella Mushroom Served over Penne Pasta Tossed in a Cajun "Cream" Sauce with Roasted Vegetables

Add a Cup of Soup to any Plated Dinner for \$3.00 per person

All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 7% State Sales Tax on total bill

Plated Combo Dinner Entrees

Please Note There Will be an Additional \$5.00 per person Fee for Plated Service at The Beach House or Dogwood Room

*All Dinner Entrees are Served with
Garden Salad Tossed in our House Italian Dressing
Chefs Selection of Seasonal Vegetable & Starch
Warm Assorted Rolls & Butter
Chef's selection of Dessert
Iced Tea, Freshly Brewed Coffee or Decaf Coffee*

Blackened Chicken & Salmon

\$ 44.00 per person

Blackened Chicken Breast & 3oz Blackened Salmon Filet, Topped with a Cajun Cream Sauce

Blackened Chicken & Shrimp

\$ 44.00 per person

Blackened Chicken Breast & 3 Blackened Jumbo Shrimp, Set on Top of a Roasted Corn and Black Bean Salsa

Sirloin of Beef & Lemon Salmon

\$ 46.00 per person

Sliced Sirloin & 3oz Lemon Baked Salmon Filet, Topped with a Mushroom Sauce

Sirloin of Beef & Grilled Chicken Breast

\$ 46.00 per person

Sliced Sirloin & Grilled Marinated Chicken Breast, Served with a Creamy Peppercorn Sauce

Sirloin of Beef & Blackened Shrimp

\$ 48.00 per person

Sliced Sirloin & 3 Blackened Jumbo Shrimp, Set on Top of a Roasted Corn and Black Bean Salsa

Surf & Turf Trio

\$ 52.00 per person

Sliced Sirloin, 2 Blackened Jumbo Shrimp & 2oz Blackened Salmon Filet, Topped with a Cajun Cream sauce

Add a Cup of Soup to any Plated Dinner for \$3.00 per person

**All Prices subject to change due to market and cost fluctuation
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Reception Packages

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$150.00 for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee of \$150.00 for Lodge Common Areas, The Beach House & Dogwood Room

Pink Mountain

Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip

Vegetable Crudité with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$23.00 per person

Yonah mountain

Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip

Vegetable Crudité with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

~

Pimento Cheese Dip, Guacamole & Hummus

Warm Spinach Dip

Buffalo Chicken Dip

Served with Tortilla Chips & Pita Chips

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$27.00 per person

Tray Mountain

Sliced Seasonal Fruit Display with Berries & Honey Yogurt Dip

Vegetable Crudité with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

Warm Spinach Dip with Tortilla Chips & Pita Chips

~

Chicken Wings Tossed in Choice of Buffalo or BBQ Sauce Served with Ranch & Blue Cheese & Celery Sticks

Meatballs, Choice of Swedish, BBQ or Marinera Sauce

Assorted Flatbreads to Include Three Cheese, Pepperoni, Pesto Chicken & Roasted Vegetable

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$32.00 per person

Add Assorted Soft Drinks & Bottled Water for \$3.00 per person

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Hors d'oeuvres Reception Packages

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$150.00 for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee of \$150.00 for Lodge Common Areas, The Beach House & Dogwood Room

Water Lilly

*Assorted Domestic & Imported Cheese Display
Crudité Display with Ranch & Blue Cheese Dips
Fresh Fruit & Berries with Honey-Yogurt Dip
Served with French Bread & Crackers*

~

Your choice of

Three Hot Hors d'oeuvre Selections

Three Cold Hors d'oeuvre Selections

One Specialty Dip

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$ 32.00 per person

Magnolia

*Assorted Domestic & Imported Cheese Display
Crudité Display with Ranch & Blue Cheese Dips
Fresh Fruit & Berries with Honey-Yogurt Dip
Served with French Bread & Crackers*

~

Your choice of

Three Hot Hors d'oeuvre Selections

Three Cold Hors d'oeuvre Selections

One Specialty Dip

One Specialty Station

~

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

\$ 42.00 per person

**All Prices subject to change due to market and cost fluctuation
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Specialty Stations

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$150.00 for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee of \$150.00 for Lodge Common Areas, The Beach House & Dogwood Room

Rangers Market

Garden Cucumbers, Baby Carrots, Grilled Asparagus, Zucchini & Squash

Red Bell Peppers, Sugar Snap Peas, Green Beans, Broccoli Florets

Roasted Red Pepper Hummus & Spinach Dip

Cucumber Wasabi, Sweet Garlic Aioli, & Chili Lime Ranch Dressing

\$ 10.00 per Person

Unicoi Antipasto

Assortment of Imported Italian Meats & Cheeses

Citrus & Rosemary Roasted Olives, Piquillo Peppers, Sun-Dried Tomatoes, Basil Mozzarella Pearls

Olive Oil, Balsamic Vinegar & Selection of Mustards

Grilled Focaccia

\$ 13.00 per Person

Pasta Station

Penne Pasta & Cheese Tortellini Served with Marinara, Alfredo and Pesto Sauces

Warm Garlic Bread

Parmesan Cheese & Red Crushed Chili

\$ 12.00 per Person

Deluxe Pasta Station

Chef Attendant Required - \$100 per Station

Penne Pasta & Cheese Tortellini Served with Marinara, Alfredo and Pesto Sauces

Grilled Chicken, Meatballs, Broccoli, Sundried Tomatoes, Baby Spinach, Fresh Tomatoes, Olives, Roasted Red Peppers

Warm Garlic Bread

Parmesan Cheese & Red Crushed Chili

\$16.00 per Person

Smashed Potato Bar

Our House Garlic Yukon Gold Potatoes & Sweet Potatoes Mash

Cheddar Cheese, Bacon, Green Onions, Steamed Broccoli Florets, Sour Cream & Butter

Brown Sugar, Toasted Pecans, Mini Marshmallows, Cinnamon Butter

\$ 13.00 per Person

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Specialty Stations

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$150.00 for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee of \$150.00 for Lodge Common Areas, The Beach House & Dogwood Room

Southern Grits Bar

Nora Mills Grits

Caramelized Onions, Roasted Peppers, Tomatoes, Sauteed Mushrooms & Scallions

Shrimp Sauteed, Blackened Chicken, Andouille Sausage & Bacon Bits

Pimento cheese & Cheddar cheese

Rich Cajun Cream Sauce

Warm Mini Cheddar Biscuits & Butter

\$ 18.00 per Person

Dessert Display

Assortment of Mini Cheesecakes, Bronnies & Lemon Bars

Chocolate Covered Strawberries

\$ 13.00 per person

Sundae Bar

Chef Attendant Required - \$100 per Station

Vanilla & Chocolate Ice Cream

Chocolate, Caramel & Strawberry Syrup

M & M Crumbles, Sprinkles, Heath Bar & Crushed Oreos

Whipped Cream

\$ 15.00 per Person

Smores Charcuterie Board

Jumbo Marshmallows & Graham Crackers

Hershey's Chocolate Bars, Reese's PB Cups, Nestle Crunch Bars

Pretzels, Assorted Cookies

Fresh Fruit & Berries

\$ 14.00 per Person

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Specialty Stations

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$150.00 for Groups Under 25 Guest

Please Note There will be an Additional Set Up Fee of \$150.00 for Lodge Common Areas, The Beach House & Dogwood Room

Hot Chocolate Bar

Rich Hot Chocolate Served with

Mini Marshmallows, Mini Chocolate Chips, Crushed Peppermint, Toffee Bits

Shaved White Chocolate, Toffee Bits, Whoppers, Pirouette Cookies

Chocolate Sauce & Caramel Sauce

Whipped Cream

~

~ Add a Cordial Bar for \$7.00 per person ~

\$ 9.00 per Person

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Carving Stations

*Add a Carving Station with a Chef to Any of Our Packages
Carver Attendant Fee \$100.00
One Craver per 75pl*

Tenderloin of Beef **\$ 475.00**
*Horseradish Sauce, Petite Rolls
Serves 20pl*

Roasted Pork Loin **\$ 225.00**
*Creole Mustard, Petite Rolls
Serves 35pl*

Roasted Top Round **\$ 350.00**
*Horseradish Sauce, Dijon Mustard, Petite Rolls
Serves 50pl*

Roasted Pit Ham **\$ 275.00**
*Creole Mustard, Petite Brioche Rolls
Serves 60pl*

Oven Roasted Turkey Breast **\$ 225.00**
*Turkey Gravy, Cranberry Relish, Petite Brioche Rolls
Serves 30pl*

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Display Hors d'oeuvres

Display Trays Serve 25pl

<i>Bruschetta with Grilled Bread</i>	\$ 50.00
<i>Vegetable Crudit�, Ranch & Blue Cheese Dips (Vegan no dip)</i>	\$ 50.00
<i>Grilled Vegetable Display, Pesto Dip (Vegan no Dip)</i>	\$ 75.00
<i>Sliced Fruit & Seasonal Berries, Yogurt Dip (Vegan no dip)</i>	\$ 75.00
<i>Assorted Cheeses with Gourmet Crackers (Veg)</i>	\$ 100.00

All Items are Priced by 100 Pieces

<i>Spanakopita (Veg)</i>	\$ 225.00
<i>Chicken Sate, Peanut Sauce</i>	\$ 275.00
<i>Beef & Vegetables KeBob (GF)</i>	\$ 275.00
<i>Chicken Tenders, Honey Mustard Dip</i>	\$ 350.00
<i>Meatballs - Swedish, BBQ or Marinera</i>	\$ 225.00
<i>Spring Rolls</i>	\$ 250.00
<i>Hawaiian Sliders</i>	\$ 275.00
<i>BBQ Pork or Chicken, with Onion Jam</i>	
<i>BLT with Herbed Mayo</i>	
<i>Beef Patty w/Onion Strings, Dill Pickle & Cherry tomato</i>	
<i>Jumbo Shrimp Cocktail (GF)</i>	\$ 325.00
<i>Coconut Fried Shrimp</i>	\$ 300.00
<i>Crab Cakes Mini Style</i>	\$ 350.00
<i>Scallops Wrapped in Bacon (GF)</i>	\$ 300.00
<i>Antipasto Skewers (GF Available)</i>	\$ 275.00
<i>Caprese Skewers (GF)</i>	\$ 250.00
<i>Cauliflower Poppers - Buffalo, Teriyaki or Sweet Chili with Ranch (Vegan no dip)</i>	\$ 225.00
<i>Smoked Salmon Crisps Dilled Cream cheese, with Cucumber</i>	\$ 300.00
<i>Asparagus Fries Wrapped in Phyllo Dough with Balsamic Glaze (Veg)</i>	\$ 300.00

Dips

Dips Serve 25pl

<i>Artichoke-Spinach Dip, Grilled Flatbread & Tortilla Chips</i>	\$ 30.00
<i>Homemade Guacamole, Tortilla Chips</i>	\$ 35.00
<i>Sinful Pimento Cheese Dip, Grilled Flatbread</i>	\$ 30.00
<i>French Onion Dip, Potato Chips</i>	\$ 20.00
<i>Salsa & Tortilla Chips</i>	\$ 20.00
<i>Southwest con Queso, Tortilla Chips</i>	\$ 35.00

Snacks

<i>Mixed Cocktail Nuts or Trail Mix</i>	\$ 20.00 per pound
<i>Potato Chips</i>	\$ 15.00 per pound
<i>Tortilla Chips</i>	\$ 15.00 per pound
<i>Salted Pretzels</i>	\$ 15.00 per pound

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Beverage Menu

Host Bar

Host Bar are Subject to 23% Service Charge & 8% Sales Tax

<i>House Brands</i>	<i>\$7.00</i>
<i>Premium Brands</i>	<i>\$8.00</i>
<i>Super Premium</i>	<i>\$10.00</i>
<i>Cordials</i>	<i>\$10.00</i>
<i>House Wine</i>	<i>\$8.00</i>
<i>Domestic Beer</i>	<i>\$5.00</i>
<i>Imported Beer</i>	<i>\$6.00</i>
<i>Soda & Water</i>	<i>\$3.00</i>

Cash Bar

Cash Bars Include Service Charge & Sales Tax

<i>House Brands</i>	<i>\$8.00</i>
<i>Premium Brands</i>	<i>\$9.00</i>
<i>Super Premium</i>	<i>\$11.00</i>
<i>Cordials</i>	<i>\$11.00</i>
<i>House Wine</i>	<i>\$9.00</i>
<i>Domestic Beer</i>	<i>\$6.00</i>
<i>Imported Beer</i>	<i>\$7.00</i>
<i>Soda & Water</i>	<i>\$4.00</i>

Brand Selections

Super Premium – Grey Goose, Patron Silver, Bombay Sapphire, Bullet Bourbon, Zaya Rum, Johnnie Walker Black, Crown Royal

Premium – Tito's, Tanqueray, Jack Daniels, Sothern Comfort, Dewars, Lismore, Jose Cuervo Gold & Captain Morgan

House – Select Vodka, Gin, Whiskey, Bourbon, Tequila & Scotch

A Bar Set Up Fee of \$125 per Bar Shall Apply

***\$450 Minimum for all Banquet Bars
Set Up Fee Waived if the Sales exceed the Minimum***

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