









THE LODGE AT WAKULLA

- Catering Specials -

HORS D'OEUVRES


STATIONARY HORS D' OEUVRES STATIONS

Crisp Garden Vegetable Crudité  
Charred Red Pepper Hummus • Buttermilk Ranch
Domestic Cheese with Fresh Berries and Crackers  
Smoked Fish Dip with Crackers and Tortilla Chips 
Chef's Charcuterie and Artisan Cheese Board 
Fresh Berries • Dried Fruit • Nuts • Crackers
Meatballs, Italian or Swedish

COLD HORS D' OEUVRES

Wild Mushroom Duxelles with Herbed Goat Cheese on Crostini
Caprese Skewers with Balsamic Glaze 
Cocktail Shrimp Shooter
Prosciutto wrapped Grilled Asparagus
Smoked Salmon with Boursin on English Cucumber Rounds (Market Price)
Mozzarella Prosciutto Melon Skewers

HOT HORS D' OEUVRES




Basil Pesto Chicken Skewers
Italian Sausage Stuffed Mushrooms
Mini Crab Cakes with Remoulade
Brie and Raspberry Puffs
Shrimp and White Cheddar Grit Cups 
Southwest Eggrolls with Jalapeno Ranch




VENUE SITES

Tables, white linens, and chairs included

Lobby* (175 people)
Terrace (150 people)
Dogwood Room (60 people)
Edward Ball Library (25 people)
Edward Ball Dining Room (150 people)
Cypress Room (25 people)
Magnolia Room (12 people)
The Rock (Ceremony Site)
Gazebo (Ceremony Site)
Lawn of The Lodge (Ceremony/Reception Site)



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 Vegan  Vegetarian  Gluten-Free

**Gratuity and tax not included*

**Per person prices*

BREAKFAST AT THE LODGE

SPRINGS SUNRISE

Greek Yogurt Station • House-Made Granola
Dried Fruits • Nuts • Assorted Individual Cereals
and Milk • Fresh Baked Muffins Danish and
Croissants • Creamery Butter and Jam
Fresh Seasonal Fruit and Berries

WAKULLA EYE OPENER

Vanilla Cinnamon French Toast with Vermont
Maple Syrup • Farm Fresh Scrambled Eggs
Smoked Bacon Pork Sausage Patties
Crispy Breakfast Potatoes • Fresh Seasonal
Fruit and Berries

CONTINENTAL BREAKFAST

Assorted Pastries • Bagels with Butter and
Cream Cheese • Fresh Fruit

SHELL ISLAND BRUNCH

Smoked Bacon and Sausage Patties • Crispy
Breakfast Potatoes • Fresh Baked Muffins
Danish • Croissants Creamery Butter and Jam
Fresh Seasonal Fruit and Berries
Buttermilk Biscuits and Sausage Gravy with
Cheesy Grits • Vanilla Cinnamon French Toast
Vermont Maple Syrup • Omelette Station

BEVERAGE STATION

Apple and Orange Juice • Milk • Coffee
Tea • Decaf • Canned Soda

BREAKS

ALL DAY BEVERAGE SERVICE

Coffee • Decaf and Hot Tea
(Refreshed as Needed and Prior to each Break)
Bottled Water, Ice Tea and Canned Sodas

COOKIE AND FRUIT

An Assortment of Freshly Baked Cookies and a
Seasonal Fruit Display

HEALTH NUT

Vegetable Crudit  with Assorted Dips
Granola Bars Assorted Yogurt and Trail Mix




SOUTHERN EXPOSURE




Fresh Tortilla Chips • Salsa • Queso
Guacamole, Pico de Gallo • Jalapenos
Sliced Black Olives

CHARCUTERIE AND CHEESE

A Selection of Imported and Domestic Meats
and Cheeses



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LUNCH BUFFET

All buffets served with freshly brewed ice tea and sweet tea

ROMAN HOLIDAY

Hearts of Romaine – Shaved Parmesan • Herb Croutons • Creamy Parmesan Dressing • Penne Topped with Alfredo or Beef Bolognese Sauces • Oven-Roasted Seasonal Vegetables with Shallots • Parsley and Thyme Garlic Bread Sticks

SOUTH OF THE BORDER

House-Made Selection of Salsas • Guacamole and Fresh Tortilla Chips • Mixed Greens Salad with Cilantro Lime Ranch Vinaigrette • Cucumbers • Carrots • Tomatoes • Cilantro-Marinated Grilled Chicken Breast Sliced Carne Asada with Warm Tortillas and Crispy Corn Taco Shells

Toppings Bar – Sautéed Onions and Peppers • Shredded Lettuce • Jalapeños • Diced Tomatoes Shredded Monterey Jack Cheese • Sour Cream • Mexican Rice and Black Beans

MADISON AVENUE DELI

Assorted Deli Sandwiches. Mayonnaise • Yellow Mustard • Dijon Mustard • Lettuce • Sliced Red Onion Pickles • Vine-Ripe Tomatoes • Assorted Breads and Rolls (Gluten-Free Bread Available) Mustard Dill Potato Salad and Creamy Coleslaw • Sliced Deli Meat and Cheese • Oven-Roasted Turkey Seasoned Roast Beef • Honey-Glazed Black Forest Ham • Tillamook Cheddar • Baby Swiss Pepper Jack American or Italian

WAKULLA SOUTHERN BBQ

Mustard-Dill Potato Salad • Coleslaw and Pasta Salad • Wakulla's Famous Old South Fried Chicken and Pulled Pork with BBQ sauce • Brioche Sandwich Rolls • BBQ Baked Beans and Braised Collard Greens Cheddar Corn Bread with Jalapeño • Honey Southern Bourbon Pecan Pie with Whipped Cream

GULF COAST

Tossed Spinach Salad • Tomato • Avocado • Pecans • Hard Cooked Eggs • Buttermilk Ranch Dressing Gulf Shrimp • Fried or Blackened with Fried Fresh Local Catfish • Cocktail and Remoulade Sauces Sautéed Zucchini and Tomatoes with Vidalia Onions • Hush Puppies with Honey Butter



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DINNER BUFFET

All buffets served with freshly brewed ice tea and sweet tea

IT'S ALWAYS SUNNY IN ITALY

Hearts of Romaine • Parmesan • Herb Croutons • Creamy Caesar Dressing • Penne Pasta with Alfredo and Marinara Sauce Breast of Chicken Parmesan and Grilled Sweet Italian Sausage • Oven Roasted Seasonal Vegetables with Garlic • Shallots and Thyme • Warm Ciabatta Bread with Herbed Olive Oil, Peppers and Onions

BAJA BUFFET

Fresh Tortilla Chips • Guacamole • Sour Cream • House-Made Salsa and Warm Queso Dip • Mixed Green Salad with Cucumbers • Tomatoes and Cool Ranch Dressing • Sliced Cilantro • Marinated Chicken Breast • Grilled Flank Steak • Warm Tortillas and Crisp Corn Taco Shells Toppings Bar – Sautéed Peppers and Onions • Shredded Lettuce Jalapeños Diced Tomatoes • Shredded Monterey Jack • Spanish Rice and Black Beans • Warm Corn Bread

SICILIAN COAST

Greek Salad – Chopped Romaine • Cucumbers • Red Onion • Tomato • Kalamata Olives • Feta Cheese with Greek Dressing Red Pepper Hummus with Warm Pita Chips • Breast of Chicken Milanese with Lemon Butter Sauce Penne À La Vodka with Gulf Shrimp • Roasted Asparagus with Sweet Red Bell Peppers and Balsamico Tuscan Roasted Potatoes Warm Garlic Bread


PANHANDLE BBQ


The Wedge Salad – Iceberg Wedge • Grape Tomatoes • Red Onion • Crumbled Bacon and Ranch Dressing • Roasted Garlic Mashed Yukon Gold Potatoes • Fresh Sweet Corn on the Cobb • Smoked Dry Rubbed Chicken • Slow Cooked Beef Brisket Makers Mark BBQ Sauce • Baked Beans with Molasses and Bacon • Warm Cheddar Corn Bread


ST. MARKS SEAFOOD FESTIVAL

Mixed Greens with Grape Tomatoes • Candied Pecans • Blue Cheese • Balsamic Vinaigrette • Cole Slaw • Redskin Potato Salad • Fried Gulf Shrimp and Clams • Cocktail and Remoulade Sauce • Grilled Grouper with Red Pepper Coulis Cheesy Grits with Pimento Cheese and Bay Scallops • Hush-puppies • Buttermilk Biscuits • Honey Butter • Garlic Green Beans



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PLATED ENTREE SELECTIONS

*All dinner entrées are served with fresh seasonal vegetables
and freshly brewed ice tea and sweet tea.*

ENTREES

FROM THE SEA

Grilled Florida Gulf Shrimp Over Cheddar Cheese Grits, Roasted Garlic Sauce
Grilled or Blackened Filet of Mahi Mahi Topped with Mango Salsa
Bay Scallop and Gulf Shrimp Étouffée, Smothered In a Spicy Cajun Sauce with Cavatappi Pasta
Pan Seared, Alaskan Sockeye Salmon with Lemon Garlic Cream Sauce
Fresh Gulf Of Mexico Grouper, Char Grilled, Roasted Red Bell Pepper Coulis







FROM THE FIELD

Grilled Breast Of Chicken, Mushroom Marsala Sauce
Pan Seared Chicken Breast, Lemon Rosemary Cream
Wakulla's Famous Old South Fried Chicken
Crispy Half Roast Duckling Roasted with Florida Oranges, Cointreau Sauce
Airline Chicken
Chicken Calabrese




FROM THE RANGE




Stuffed Porkloin Florentine with Sautéed Onions and Mushrooms
Char Grilled NY Strip Steak, Roasted Shallot and Garlic Butter
Medallions Beef Tenderloins Prepared in a Wine and Mushroom Demi Glaze
Center Cut, Roasted Filet Mignon, Cabernet and Thyme Reduction
Prime Rib Au Jus with Homemade Horse Radish Sauce

FROM THE FARM (VEGETARIAN)

Vegetable Napoleon Stack, Fresh Mozzarella and Red Pepper Sauce  
Pasta Primavera with Choice of Wine Sauce, Cream Sauce, or Marinara  
Grilled Portabella Mushroom Madeira  



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PLATED DINNERS


All dinner options served with freshly brewed ice tea and sweet tea.

SALAD

Wakulla Greens | Fresh Mixed Greens • Grape Tomatoes
Cucumbers • Onions • Garlic Herb Croutons • Choice of Dressing 

The Lodge Caesar | Crisp Romaine • Garlic Herb Croutons
Shaved Parmesan • Creamy Caesar Dressing 

Baby Spinach Salad | Feta Cheese • Candied Pecans
Sliced Fresh Strawberries • Balsamic Vinaigrette  

The Wedge | Iceberg Wedge with Crumbled Bacon • Tomato
Blue Cheese Crumbles and Chopped Egg • Blue Cheese 

ACCOMPANIMENTS

Buttery Whipped Redskin Potatoes

Smoked Gouda Au Gratin Potatoes

Three Cheese Macaroni & Cheese with Crispy Gratin

Southern Style Green Beans

Brussels Sprouts

Steamed Jumbo Asparagus

CHEF ATTENDED STATIONS

All Action Stations will be subject to an attendant fee

Slow-Roasted Prime Rib with Au Jus,
Creamy Horseradish, Dijon-Herb Crust

Whole-Roasted Angus Beef Tenderloin with Red Wine Demi-Glace

Boneless Turkey Breast with Natural Gravy, Cranberry Chutney

Glazed Country Ham

DESSERTS

Tiramisu, Dusted with Cocoa and Chocolate Sauce


Strawberry Shortcake


New York Style Cheesecake with Whipped Cream and Berries


Classic Key Lime Pie, Graham Cracker Crust, Whipped Cream




Chocolate Cake with Ganache



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