

THE LODGE MENUS





THE LODGE BREAKFAST

One Selection Per Group • GROUP DINES TOGETHER, STARTING AT THE SAME TIME

* À LA CARTE OPTIONS PRICED SEPARATELY

Special Menu/Dietary Requests: Additional \$2 per person per meal

Includes Fresh Seasonal Fruit, Yogurt & Bottomless Beverages: Juices, Milk, Coffee

LODGE FARMHOUSE

A Deer Run Signature Breakfast

Fluffy Scrambled Eggs • Sausage & Bacon
Buttermilk Biscuits • Savory White Gravy
Southern Style Cheese Grits

THE WEEKENDER

Fluffy Scrambled Eggs • Bacon
Hearty Seasoned Potatoes
Creamy Warm Oatmeal with Toppings

SIGNATURE FRENCH TOAST

Slices of Specialty Sourdough Bread:
*Batter dipped in a blend of Eggs, Cinnamon & Vanilla
Grilled golden brown & sprinkled with Powdered
Sugar, served with Warm Syrup*
Fluffy Scrambled Eggs • Sausage & Bacon

PANCAKE PLATTER

Special Recipe Buttermilk & Blueberry Pancakes
straight from the griddle, served with Warm Syrup
Fluffy Scrambled Eggs • Sausage & Bacon

DELUXE LODGE CONTINENTAL

Bacon & Cheese Quiche
Creamy Warm Oatmeal with Toppings
Yogurt Parfaits with Fresh Seasonal Fruit
Freshly Baked Muffins, Cinnamon Rolls & Scones

THE TRANSCONTINENTAL

Freshly Baked Muffins, Scones & Cinnamon Rolls
Creamy Warm Oatmeal & Grits with Toppings

BAKED FRITTATA

A blend of Fresh Eggs, Cheese and Roasted
Vegetables baked to perfection
Served with Roasted Breakfast Potatoes,
Fresh Muffins & Scones

FIESTA TIME!

Build Your Own Breakfast Burrito

Choose from Scrambled Eggs, Sautéed Chorizo Hash,
Bacon and Black Bean Casserole
Served with Cheese, Guacamole, Salsa & Tortillas
Cinnamon Biscuits

WAFFLES

Fresh Belgium Waffles served with
Southern-style Fried Chicken Tenders
Fluffy Scrambled Eggs
Bacon • Cheese Grits

SMALL GROUP OPTION (GROUPS OF 15 PEOPLE OR LESS)

OMELET TIME!

Our Chef Cooks Each Omelet to Order
Fresh Eggs and a variety of Garden Vegetables
Bacon & Freshly Baked Muffins

À LA CARTE OPTIONS*
\$2 per person per item
Same Selection for the Group

Hearty Seasoned
Potatoes

Creamy Warm
Oatmeal or Grits
with Toppings

Choice of Bacon
or Sausage

Freshly Baked
Muffins or Scones



THE LODGE LUNCH

One Selection Per Group • GROUP DINES TOGETHER, STARTING AT THE SAME TIME

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Includes Fresh Seasonal Fruit & Bottomless Beverages: Iced Sweet & Unsweet Tea, Iced Water, Coffee

DEER RUN SIGNATURE LUNCHES

LODGE COOKOUT

*All the Fixin's with Bacon and a
Variety of Cheeses on the side*

Grilled Juicy 100% Ground Beef Burgers
& Pulled BBQ Chicken

Served with Homestyle Baked Beans,
Tangy Cole Slaw & Chips

Strawberry Shortcake

*100% All-beef Hot Dogs available
upon request in place of chicken*

PASTA BAR

Creamy Chicken Alfredo
Zesty Marinara Sauce with Meatballs

Served with a Classic Tossed Salad
& Buttery Garlic Toast

Chocolate Mousse

SANDWICHES

CHICKEN SALAD CROISSANT

A Hearty Sandwich for All to Enjoy!

Savory Chicken Salad with Grapes on a Flaky Croissant

Served with Savory Broccoli Cheddar Soup &
Creamy Cucumber Salad

Freshly Baked Chocolate Chip Cookies

SANDWICHES

ULTIMATE CLUB

Roasted Turkey, Ham, Bacon & Cheddar
stacked high on Toasted Bread with Lettuce & Tomato

Served with Chicken Tortilla Soup, Pickle & Chips

Decadent Chocolate Brownies

TURKEY AVOCADO CLUB

Thinly Sliced Turkey Breast with Lettuce, Tomato,
Crisp Bacon & Guacamole on a Flaky Croissant

Served with Broccoli Cheddar Soup, Pickle & Chips

Freshly Baked Chocolate Chip Cookies

WHITE CHEDDAR GRILLED CHEESE

A classic sandwich of White Cheddar,
grilled to perfection on Thick Cut Bread

Served with Creamy Tomato Bisque,
Broccoli Salad & Pickle

Chocolate Mousse

THE DELI

Assortment of our Cold Sandwiches

Served with Pickle, Potato Salad & Chips

Decadent Chocolate Brownies

IT'S A WRAP

Classic Turkey & Cheese on a Tortilla
with Lettuce & Tomato

Served with Creamy Tomato Bisque, Pickle & Chips

Freshly Baked Chocolate Chip Cookies



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SALADS

CHICKEN CAESAR SALAD

Grilled Chicken placed atop a crisp Caesar Salad

Served with Savory Broccoli Cheddar Soup

Freshly Baked Chocolate Chip Cookies

DELUXE CHEF SALAD

The Chef Salad is piled high with Turkey, Ham, Bacon & Cheese on a bed of Mixed Greens

Served with Chicken Tortilla Soup

Decadent Chocolate Brownies

STRAWBERRY FIELDS SALAD

Spring Salad Greens topped with Fresh Strawberries, Feta Cheese, Red Onion, Tomatoes, Grilled Salmon & finished with Balsamic Vinaigrette

Served with Creamy Tomato Bisque Soup

Decadent Chocolate Brownies

SOUTHWEST CHICKEN SALAD

Crisp Salad Greens served with a diced medley of Tomato, Red Onion and Cucumber – topped with Grilled Chicken, Cheese & Ranchero Dressing

Served with Chicken Tortilla Soup

Freshly Baked Chocolate Chip Cookies

SMALL GROUP OPTION (GROUPS OF 15 PEOPLE OR LESS)

BUILD YOUR OWN WRAP

TORTILLA

Spinach

White Flour Tortilla

MEAT

Grilled Chicken

Roasted Turkey

CHEESE

Monterey Jack & Cheddar Cheese Blend

American

White Cheddar

FRESH VEGETABLES

Tomato

Cucumber

Green Pepper

Baby Spinach

Lettuce

Onion

**Wraps are served with Chips,
and Include One Soup Choice & Cookies**

HOMEMADE SOUPS

Chicken Tortilla

Creamy Tomato Bisque

Savory Broccoli Cheddar



THE LODGE DINNER

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LASAGNA

*A Deer Run Signature Dinner —
Exclusive Homemade Recipe*

Vegetarian Lasagna Available Upon Request

Noodles layered with Crumbled Meat Balls, Garlic,
Rich Italian Tomatoes, Ricotta, Parmesan & Mozzarella
Cheeses, topped with Meat Sauce

Served with Buttery Garlic Toast & Caesar Salad

Creamy Cheesecake

SEAFOOD PASTA ALFREDO

A medley of Scallops, Crab & Shrimp
tossed with Penne and a Rich Creamy Alfredo Sauce

Served with Buttery Garlic Toast & Caesar Salad

Chocolate Mousse

FAJITA FEAST

A combination of Chicken & Steak
grilled with Onions & Peppers

Served with Crispy Tortilla Chips, Flour & Corn Tortillas,
Mexican Rice, Black Beans, Shredded Lettuce, Cheese,
Guacamole, Sour Cream & Mild Salsa

Peach Cobbler

GRILLED CHICKEN BRUSCHETTA

Served with Roasted Potatoes & Fresh Vegetable Medley,
Buttery Garlic Bread & Caesar Salad

Homemade Red Velvet Cake

GRILLED SALMON

Served with Roasted Potatoes & Fresh Vegetable Medley,
Fresh Bread & Tossed Salad

Homemade Red Velvet Cake

ROASTED PORK LOIN

Herb Crusted and Slow Roasted

Served with Caramelized Onion Mashed Potatoes,
Glazed Carrots, Gravy, Fresh Bread & Tossed Salad

Apple Pie

BBQ FEAST

Slow Roasted Pulled Pork and Beef Brisket

Served with Buttery Corn on the Cob, Creamy Three
Cheese Macaroni, Sweet Corn Bread & Tossed Salad

Peach Cobbler

BRAISED BEEF

Slow Roasted Tender Beef that has been
Pulled & Simmered in Gravy

Served with a mix of Roasted Carrots, Red Onions,
Potatoes, Fresh Bread & Tossed Salad

Chocolate Mousse Cake

STUFFED CHICKEN BREAST

Tender Chicken Breast stuffed with Cornbread Dressing

Garlic Mashed Potatoes, Glazed Carrots,
Fresh Bread & Tossed Salad

Creamy Cheesecake

GRILLED CHICKEN

Plump Chicken Breast — marinated, grilled and topped
with a Fresh Bacon Jam

Served on a bed of Rice Pilaf Blend with Green Beans,
Fresh Bread & Tossed Salad

Creamy Cheesecake

À LA CARTE OPTIONS*

*\$2 per person per item
Same Selection for the Group*

VEGETABLES

Steamed Broccoli • Roasted
Baby Potatoes • Glazed Carrots

CUP OF HOMEMADE SOUP

Chicken Tortilla • Broccoli Cheddar
Creamy Tomato Bisque

SALAD

Caesar
Tossed Salad



THE LODGE SNACK & DRINK SERVICE

LODGE SNACK SERVICE

\$3.99 PER PERSON PER DAY

Unlimited Service

Restocked Throughout Your Retreat

Freshly Baked Chocolate Chip Cookies

Chips

Assorted Granola Bars

Trail Mix

Candy Treats

Fresh Seasonal Fruit

LODGE BEVERAGE SERVICE

\$4.99 PER PERSON PER DAY

Unlimited Service

Restocked Throughout Your Retreat

Coffee Service

Hot Teas

Hot Cocoa

Bottled Water

Assorted Canned Beverages

HOT BEVERAGE SERVICE ONLY

\$2.99 per person per day

Coffee Service

Hot Teas

Hot Cocoa

À LA CARTE OPTIONS

\$1.99 PER PERSON PER ITEM

SAME SELECTION FOR THE GROUP

Freshly Prepared Chef Appetizer Selections

Items are Not Unlimited Service

Tortilla Chips

served with a Creamy Jalapeño Ranch Dip

Vibrant Fresh Fruit Salsa

served with Cinnamon Pita Chips

Fresh Vegetables

served with a Cool Vegetable Dip

Zesty Bruschetta served on Crostini

Stuffed Mushrooms with Spinach & Cheese
and a Crumb Topping