

Menus

MAUMEE BAY RESORT

DINNER BUFFETS

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

THE LAKESIDE BUFFET

25 Person Minimum

Choice of Two Salads:

Caesar Salad

Betty's Salad

Garden Salad with House Dressings

Spinach Salad with Raspberry Vinaigrette Dressing

Tomato Mozzarella Salad

Grilled Antipasto Salad

Parmesan Orzo Salad

Tropical Fruit Display

Choice of Two or Three Entrees:

Chicken Cordon Bleu

Grilled Chicken Breast Pesto

Adobo Roasted Pork Loin with Pineapple Salsa

Brown Sugar Glazed Pit Ham*

Prime Rib of Beef Au Jus*

Ginger Crusted Broiled Salmon

Char-Grilled Mahi Mahi with Spicy Peanut Sauce

Cheese Ravioli in a Lemon Scented Cream Sauce

Choice of Two or Three Side Dishes:

Rice Pilaf

Zesty Citrus Rice

Oven Roasted Red Skin Potatoes

Mashed Red Skin Potatoes with Gravy

Au Gratin Potatoes

Broccoli Florets with Baby Carrots

Seasoned Green Beans

Assorted Zucchini

Sugar Glazed Carrots

Buffet Includes:

Rolls with Butter

Pastry Chef's Dessert Selection

100% Colombian Coffees, Assorted Teas

\$29.95 for Two Entrees with Two Side Dishes

\$32.50 for Three Entrees with Three Side Dishes

***Items Available As Chef Carving Stations at
\$50.00 Per Station**

MAUMEE BAY GRILL

25 Person Minimum

Choice of Two Salads:

Caesar Salad

Betty's Salad

Garden Salad with House Dressings

Creamy Cole Slaw

Steakhouse Potato Salad

Traditional Macaroni Salad

Choice of Two Entrees:

Broasted Chicken

Grilled Marinated Breast of Chicken

Grilled Sirloin Steak

Marinated Grilled Shrimp Skewers

Thick Cut Barbecue Pork Chop

Grilled Andouille Sausage

Choice of Three Side Dishes:

Baked Potato with Butter, Sour Cream and Chives

Oven Roasted Red Skin Potatoes

Roasted Yukon Gold Potatoes

Penne Pesto with Assorted Vegetables

Baked Beans

Corn on the Cob

Garden Medley of Fresh Vegetables

Buffet Includes:

Rolls with Butter

Pastry Chef's Dessert Selection

100% Colombian Coffees, Assorted Teas

\$27.95 Per Person

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are subject to change.

Menus

MAUMEE BAY RESORT

DINNER BUFFETS

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

NATION STATIONS

75 Person Minimum

STATION #1 - WESTERN*

Carved Glazed Ham
Prime Rib of Beef with Au Jus
BBQ Riblettes
Sliced Rolls and Jalapeno Corn Bread
Assorted Condiments

STATION #2 - ITALIAN

Pasta Bar with Tortellini and Farfalle Pasta
Alfredo and Marinara Sauce
Garlic Bread

STATION #3 - MEXICAN

Seasoned Ground Beef
Spanish Rice and Refried Beans
Shredded Cheddar Cheese and Lettuce
Diced Onion and Tomato
Sliced Black Olives and Jalapeno Pepper
Sour Cream, Guacamole and Salsa
Tortilla Chips, Corn and Flour Tortillas

STATION #4 - ORIENTAL*

Beef, Chicken, Shrimp and Vegetable Stir Fry
Steamed White Rice and Chow Mein Noodles
Mini Egg Rolls with Sweet & Sour Sauce
Fortune Cookies

STATION #5 – DESSERT AND BEVERAGE

Assorted Cakes, Truffles, Pies and Mousse
100% Colombian Coffees, Assorted Teas

STATION #6 - SEAFOOD

Iced Shrimp and Iced Crab Claws
Smoked Seafood and Salmon Display
Mini Bagels
Cream Cheese and Cocktail Sauce
Capers, Diced Onions and Lemon Wedges

\$35.95 Per Person for Stations #1-5

\$46.95 Per Person for Stations #1-6

***Chef's Stations Available at
\$50.00 Per Station**

WESTERN NIGHT

25 Person Minimum

Garden Salad with House Dressings
Barbecued Ribs
Barbecue Chicken
Western Baked Beans
Loaded Baked Potato Casserole
Corn on the Cob
Fresh Baked Biscuits and Corn Muffins
Apple and Cherry Cobbler
100% Colombian Coffees, Assorted Teas
\$25.95 Per Person

INTERNATIONAL BUFFET

25 Person Minimum

Gazpacho
Vegetable a La Greque
Cucumber Dill Salad
Marinated Grilled Vegetables
Sliced Tomato Basil and Mozzarella
Assorted Sushi Rolls
Grilled Chicken with Fine Herbs
Albacore Tuna with Bean Ragout on Greens
Foccacia Bread
Pastry Chef's Dessert Selection
100% Colombian Coffees, Assorted Teas
\$23.95 Per Person

All Prices are Subject to a 20 % Taxable Service Charge and Sales Tax. Prices are subject to change.

Menu

MAUMEE BAY RESORT

THEME DINNER BUFFETS

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

SOUTH OF THE BORDER BUFFET

25 Person Minimum

Choice of Two:

Tortilla Soup

Corn and Shrimp Salad

Fresh Fruit Salad

Choice of Three Entrees:

Grilled Chicken Strips, Grilled Beef Strips

Seasoned Ground Beef

Baked Cheese Enchiladas

Choice of Two Side Dishes:

Tamales, Spanish Rice, Refried Beans

Choice of Three Shells:

Tortilla Chips, Taco Shells

Flour Tortillas, Salad Shells

Buffet Includes:

Shredded Cheddar Cheese and Lettuce

Diced Onion and Tomato

Sliced Black Olives and Jalapeno Peppers

Sour Cream, Guacamole and Salsa

Apple Cinnamon Quesadillas

100% Colombian Coffees, Assorted Teas

\$20.95 Per Person

**Consult Your Catering Manager
for Lunch Options**

TASTE OF THE FAR EAST BUFFET

25 Person Minimum

Egg Drop Soup

Sesame Cucumber Salad

Broccoli Cashew Salad

Vegetable Lo Mein

Oriental Pepper Steak

Chicken Teriyaki

Steamed White Rice

Fortune Cookies

Pastry Chef's Dessert Selection

100% Colombian Coffees, Assorted Teas

\$20.95 Per Person

TOUR OF ITALY BUFFET

25 Person Minimum

Choice of Soup:

Tuscan White Bean or Italian Wedding Soup

Choice of Two Pastas:

Penne, Tortellini, Bow Tie or Cheese Ravioli

Choice of Two Sauces:

Marinara, Alfredo or Bolognese

Buffet Includes:

Antipasto Platter

Caesar Salad

Traditional Sausage, Vegetarian or

Eggplant Lasagna

Chicken Cacciatore Over Steamed Rice

Vegetable Ratatouille

Italian Bread and Infused Dipping Oils

Dessert Display Including Tiramisu and Cannoli

100% Colombian Coffees, Assorted Teas

\$23.95 Per Person

**Consult Your Catering Manager
for Lunch Options**

BAYOU BUFFET

25 Person Minimum

Garden Salad with House Dressings

Jumbo Shrimp

Oysters on the Half Shell

Oysters Bienville

Chicken Gumbo

Red Beans with Rice Jambalaya

Rolls with Butter

French Pastries

100% Colombian Coffees, Assorted Teas

\$22.95 Per Person

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are subject to change.

Menus

MAUMEE BAY RESORT

THEME DINNER BUFFETS

If Minimum Buffet Numbers are Not Met Additional Fees May Apply

THE MAUI BAY LUAU

25 Person Minimum

Fresh Island Fruit Display

Array of Fresh Vegetables

Garden Salad with House Dressings

Ambrosia

Carrot Cucumber Salad

Ginger Soy Fire Roasted Chicken

Sweet and Sour Ribs

Mandarin Beef

Roasted Kahlua Pork

Sweet Potato

Polynesian Rice

Hawaiian Sweet Rolls with Butter

Haupia (Hawaiian Coconut Custard)

100% Colombian Coffees, Assorted Teas

\$35.95 Per Person

LOBSTER POT CLAMBAKE

25 Person Minimum

New England Clam Chowder

Garden Salad and House Dressings

Creamy Cole Slaw

Steamed Clams

Steamed Whole Maine Lobster

Marinated Grilled Chicken Breast

Smoked Andouille Sausage

Boiled Red Skin Potatoes

Corn on the Cob

Cheddar Biscuits

Assorted Cobblers

100% Colombian Coffees, Assorted Teas

\$51.95 Per Person

\$42.95 Per Person without Lobster

Enhance Your Clambake with:

Peel and Eat Shrimp

\$1.25 Per Person

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are subject to change.