



**BIG CYPRESS  
LODGE**

**BANQUET  
MENU**

**1 Bass Pro Drive • Memphis, TN 38105 • 901-620-4600**

[WWW.BIG-CYPRESS.COM](http://WWW.BIG-CYPRESS.COM)



## **BIG CYPRESS LODGE**

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## **BIG CYPRESS LODGE**

# **SIGNATURE BREAKFAST BUFFETS**

Breakfast buffets served with freshly ground Dubuque regular and decaffeinated coffee, assorted hot teas, orange juice, and 2% or skim milk.

### **BIG CYPRESS CONTINENTAL**

A variety of freshly baked muffins, fruit-filled pastries and seasonal fresh fruit display.

### **DELTA DELUXE CONTINENTAL**

A variety of freshly baked muffins, fruit-filled pastries, seasonal fresh fruit display, creamy yogurt with granola, an assortment of fruits and sweet treats for topping and warm house-made cinnamon rolls.

### **PYRAMID BREAKFAST**

A variety of freshly baked muffins, fruit-filled pastries, a farm-fresh egg strata with smoked bacon, vegetables and a blend of three cheeses baked in a pie shell, served with freshly baked biscuits, your choice of ham or sausage, jellies, iron skillet or andouille hash potatoes and a seasonal fresh fruit display.

### **SPORTSMAN'S BREAKFAST**

A variety of freshly baked muffins, fruit-filled pastries, scrambled eggs, iron skillet or andouille hash potatoes, sausage links, bacon, sliced ham, freshly baked biscuits with homemade sausage gravy, signature apple dumplings with warm caramel sauce and seasonal fresh fruit display.

# **BREAKFAST ENHANCERS**

### **STEEL CUT OATS BAR**

Served with an assortment of dried fruits, fresh berries, maple honey and raw sugars.

### **YOGURT PARFAIT BAR**

Creamy yogurt with granola and an assortment of fruits finished with chocolate chips, cookie crumbs and other sweet treats.

### **CHEF-ATTENDED OMELET BAR**

Farm-fresh eggs with toppings such as cheddar, feta, or pepper jack cheese, mushroom, bell peppers, spinach, ham, tomatoes and more.

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Prices are guaranteed for 30 days prior to your function date. Minimums may apply.*



## **BIG CYPRESS LODGE**

# **MEETING BREAKS**

Our refreshment break packages are priced based on one-hour unlimited consumption with a 15-guest minimum during a scheduled meeting.

*Your choice of two snack options and two beverage options from the following:*

### **SNACKS**

#### **Assorted Cookies**

Chocolate Chip, Peanut Butter, Oatmeal Raisin

#### **Fruit-Filled Pastries & Assorted Muffins**

#### **Yogurt & Fruit Parfaits with Granola**

#### **Trail Mix**

#### **Snack Mix**

#### **Bags of Assorted Chips**

#### **Granola Bars & Protein Bars**

#### **Candy Bars**

#### **Mixed Fruit**

#### **Brownies & Blondies**

#### **Mixed Nuts**

### **BEVERAGES**

#### **Freshly Ground Dubuque Coffee**

Regular, Decaffeinated

#### **Hot Teas**

#### **Lemonade**

#### **Brewed Iced Tea**

#### **Soft Drinks**

Coke®, Diet Coke®, Sprite®

#### **Fruit & Vegetable Juices**

Cranberry, Orange, Apple, V8

#### **Still & Sparkling Water**

#### **Milk**

Whole, 2%, Skim, Soy

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## **BIG CYPRESS LODGE**

# **LUNCH BUFFET**

## **CHEF'S SPECIALTY SALADS**

**Penne Pasta Salad with Feta Cheese, Olives and  
Seasonal Locally Grown Vegetables**

**Red-Skinned Potato Salad**

**Signature Coleslaw**

**Tortellini Salad with Seasonal Locally Grown Vegetables  
and a Sundried Tomato Vinaigrette**

**Red and White Potato Salad**

## **CHEF'S ENTRÉES**

*Your choice of two of the following:*

**Caribbean Chicken**

Marinated in pineapple juice and soy sauce then grilled.

**Delta® Catfish – Blackened or Fried**

Delta® catfish iron skillet-seared with our blend of Cajun spices or hand breaded and deep fried. Served with Big Cypress signature lemon tartar sauce.

**Glazed Pork Loin**

With roasted shallot gravy.

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## **BIG CYPRESS LODGE**

# **LUNCH BUFFET**

## **SOUTHWEST BUFFET**

**House-made Corn Chips**

**Pico de Gallo, Salsa Verde, Guacamole & Queso Dips**

**Chef's Selection of Assorted Desserts**

**Full Beverage Service**

## **COMPOSED SALADS**

**Iceberg Salad with Roasted Corn & Cilantro Ranch Dressing**

**Fresh Fruit with Margarita Yogurt Dressing**

**Grilled Vegetables with Cilantro Lime Vinaigrette**

## **ENTRÉES**

**Beef, Chicken & Shrimp Fajitas**

**Spanish Rice**

**Savory Black Beans with Jalapeño**

**Honey Lime Roasted Vegetables**

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## **BIG CYPRESS LODGE**

# **SPECIALTY LUNCH BUFFETS**

Lunch buffets served with freshly ground Dubuque regular and decaffeinated coffee, brewed iced tea and water.

## **RIVER WALK PICNIC**

A southern-style build-your-own sandwich bar. Start by piling homemade rolls with tangy barbecued pulled pork and hickory-smoked pulled chicken. Top them off with an array of great condiments including golden BBQ sauce, red onions, pickles, tomatoes and smoked Gouda cheese.

Served with Big Cypress signature salad, moonshine baked beans, corn and Big Cypress signature coleslaw.

## **BASS PRO SANDWICH BAR**

Thinly sliced roast beef, smoked turkey breast, pit ham and salami served with a variety of sliced cheeses with an assortment of rolls and breads accompanied by an array of spreads and toppings including basil mayonnaise, whole-grain mustard, red onions, dill pickles, tomatoes and leaf lettuce. Served with house-made potato chips.

## **LITTLE ITALY**

Sample our house-made pizzas such as fresh basil with fire-roasted peppers and Italian sausage with mozzarella cheese on artisan crusts. Enjoy Tuscan penne and Italian chopped salad and breadsticks.

## **THE HOUSE SALAD BAR**

Create your own salad bar with Big Cypress' freshest ingredients. Start with grilled sirloin and seasoned chicken, grape tomatoes, a variety of local mushrooms and vegetables, olives, house-made croutons, roasted brussels sprouts, smoked cheeses, seeds, nuts and much more, all ready to top fresh greens. Choose two soups from our Chef's Kettle Soup.

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## **BIG CYPRESS LODGE**

# **LUNCH SANDWICHES**

Sandwiches served with Chef's choice side and house-made potato and sweet potato chips.  
Served with freshly ground Dubuque regular or decaffeinated coffee, brewed iced tea and water.

### **CHICKEN CAESAR SANDWICH**

Grilled chicken breast drizzled with balsamic glaze topped with caramelized onions, crisp bacon, romaine lettuce, Caesar dressing and Parmesan cheese served on flatbread.

### **ARTISAN CLUB**

Artisan bread with smoked turkey, ham, bacon, Gouda cheese and a smoked tomato remoulade topped with lettuce and tomato.

### **SMOKED TURKEY WRAP**

House-smoked turkey breast with fresh spinach, grape tomatoes and our house-made vinaigrette rolled in a garlic herb wrap.

### **PHILLY CHEESESTEAK**

# **LUNCH SALADS**

Lunch salads served with freshly ground Dubuque regular or decaffeinated coffee, brewed iced tea and water.

### **CHICKEN CAESAR**

Caesar salad topped with marinated char-grilled chicken breast, garnished with house-made croutons, a baked Mueller family parmesan crisp and house-made classic Caesar dressing.

*Substitute Norwegian salmon for an additional \$5.00.*

### **SLICED SIRLOIN WITH ARUGULA**

Peppery arugula with local romaine lettuce topped with a seasoned garlic and rosemary scented strip loin with roasted red peppers, grape tomatoes, red onion, balsamic sautéed Portobello mushrooms and Chef's signature red wine vinaigrette.

### **SPINACH & SMOKED CHICKEN**

Fresh spinach and locally grown greens topped with grilled asparagus, caramelized onion, beets, heirloom tomatoes in season, pears and brie cheese.

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## **BIG CYPRESS LODGE**

# **HORS D'OEUVRES**

### **CAPRESE CANAPES**

Heirloom tomatoes in season, fresh mozzarella and balsamic reduction.

### **GULF SHRIMP CREOLE TARTS**

Blackened shrimp with creole cream cheese in a tart shell.

### **SMOKED SALMON CANAPÉ**

With diced red onion and capers.

### **DUCK POTSTICKERS**

With tarragon ponzu sauce.

### **BEEF TENDERLOIN CANAPÉ**

With horseradish cream and red onion garlic jam.

### **HONEY-LIME CHICKEN SKEWERS**

With ginger and a honey-lime glaze.

### **CHEF'S HOUSE-MADE MEATBALLS**

Veal with marsala sauce and Italian and house-made marinara.

### **FRIED ARTICHOKE HEARTS**

Hand-breaded artichoke hearts with fresh lemon caper remoulade.

### **JUMBO HAND-BREADED CHICKEN FINGERS**

Served with whole grain honey mustard, BBQ sauce or golden BBQ sauce.

### **CREAMY SPINACH ARTICHOKE CRAB DIP**

Lump crabmeat with fresh spinach and artichoke hearts  
in a creamy garlic parmesan sauce.

### **CHICKEN WINGS**

Seasoned, buffalo and barbeque.

*Continued on next page.*

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## **BIG CYPRESS LODGE**

# **HORS D'OEUVRES**

*Continued*

### **ASSORTED ARTISAN CRUSTS**

Topped with creamy Provel cheese and local Italian sausage; or seasonal heirloom tomatoes, basil, and fresh mozzarella; or local seasonal veggies with three cheeses and crisp bacon.

### **SCALLOPS WRAPPED IN BACON**

Grilled and brushed with espresso BBQ sauce.

### **HOUSE-MADE CRAB CAKES**

Jumbo lump crabmeat with scallions, lemon and cilantro served over fried green tomatoes.

### **FRESH FRUIT DISPLAY**

An array of fresh seasonal fruits to include fresh berries and melons with Big Cypress' signature presentation.

### **CRUDITÉ DISPLAY**

Locally grown seasonal vegetables and marinated grilled vegetables accompanied by roasted red pepper dip.

### **CHEESE DISPLAY**

Domestic, imported and local cheese such as smoked Gouda, white cheddar and chèvre artfully displayed with multi-grain crackers and bread.

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## **BIG CYPRESS LODGE**

# **CHEF CARVING STATIONS**

### **ROASTED SIRLOIN OF BEEF**

Served with smoked tomato remoulade, horseradish cream  
and our Big Cypress signature rolls.

### **SMOKED BRISKET**

Served with BBQ sauce, golden BBQ sauce and our Big Cypress signature rolls.

### **TENDERLOIN OF BEEF**

Served with smoked tomato remoulade, horseradish cream  
and our Big Cypress signature rolls.

### **ROASTED TURKEY BREAST**

Served with chipotle aioli, basil mayonnaise and our Big Cypress signature rolls.

### **SMOKED PIT HAM**

Served with Dijon mustard, pecan and brown sugar mustard  
and our Big Cypress signature rolls.

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## **BIG CYPRESS LODGE**

# **PLATED DINNER**

*Plated dinner served with choice of one of the following garden fresh salads:*

### **BIG CYPRESS SIGNATURE SALAD**

Fresh greens with cucumbers, grape tomatoes, mushrooms, artichoke hearts, roasted red peppers and Big Cypress dressing.

### **CAESAR SALAD**

Freshly baked croutons, shredded Parmesan cheese and house-made Caesar dressing.

### **MAPLE ALMOND CHOPPED KALE SALAD**

Lacinato kale, dried cranberries, crumbled bacon and maple vinaigrette.

### **FARMER'S MARKET SALAD**

Red potatoes, grape tomatoes, fresh green beans and seasonal vegetables tossed in a vinaigrette with goat cheese rounds.

***You may add one of the following Chef's kettle soups  
for an additional \$3.50/Person***

### **CHEF'S KETTLE SOUPS**

Tomato Gin Basil, Italian Wedding, Potato Leek, Roasted Corn Chowder,  
Southern-Style Chicken Noodle, Chicken Gumbo

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## **BIG CYPRESS LODGE**

# **PLATED DINNER ENTRÉES**

Plated dinner entrées served with Chef's choice starch and vegetable, house-made Big Cypress signature rolls, freshly ground Dubuque regular and decaffeinated coffee, brewed iced tea and water.

### **CARIBBEAN CHICKEN**

Airline chicken breast marinated in our signature marinade.

### **SUNDRIED TOMATO & PARMESAN-ENCRUSTED MAHI MAHI**

Baked to perfection over a truffle Riesling sauce.

### **SMOKED TEXAS-STYLE PORK CHOP**

Bone-in hand-cut pork chop hickory slow smoked with a Wild Turkey® bourbon glaze.

### **COWBOY RIBEYE**

16 oz. bone-in ribeye blackened with our signature rub or flame-broiled.

### **PECAN-ENCRUSTED CHICKEN**

Lightly dusted with chopped pecans and pan-seared with a light amaretto cream.

### **BISTRO BEEF**

Herb Dijon-encrusted sirloin with mushroom and teardrop tomato truffle demi.

### **STUFFED SALMON**

Norwegian salmon stuffed with lump crabmeat, fresh herbs and baked with a champagne cream sauce.

### **PRIME RIB**

Slow-roasted to perfection and served with au jus and house-made horseradish sauce.

### **ALASKAN HALIBUT**

Pan-seared halibut recommended with wild mushroom risotto.

### **CHILEAN SEA BASS**

Chilean sea bass with garlic infused oil.

### **ROASTED DUCK**

Oven roasted with a peppercorn demi-glaze.

### **JACK DANIEL'S® MEDALLIONS OF BEEF**

Hand-cut medallions glazed with Jack Daniel's demi-glaze.

### **SLOW-SMOKED BRISKET**

Served with Big Cypress coleslaw.

### **CENTER-CUT FILET MIGNON**

Grilled filet served with marinated shiitake mushroom and port wine cinnamon glaze.

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## **BIG CYPRESS LODGE**

# **DUETS, THE BEST OF BOTH**

### **CENTER-CUT FILET MIGNON AND LOBSTER**

Coldwater lobster tail with a hand-cut filet mignon.

### **JACK DANIEL'S® MEDALLIONS OF BEEF & PECAN-ENCRUSTED CHICKEN**

Hand-cut medallions glazed with Jack Daniel's demi-glace and paired with a chicken breast lightly dusted with chopped pecans and pan seared with a light amaretto cream sauce.

### **SALMON & JACK DANIEL'S® MEDALLIONS OF BEEF**

Maple-glazed salmon and Jack Daniel's medallions with bourbon demi-glace.

### **SUNDRIED TOMATO PARMESAN MAHI MAHI & SIRLOIN**

Tender mahi mahi encrusted with Parmesan cheese and sundried tomatoes served with our juicy grilled sirloin.

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## **BIG CYPRESS LODGE**

# **DINNER BUFFET**

Dinner buffet served with Chef's choice starch and vegetable, house-made Big Cypress signature rolls, freshly ground Dubuque regular and decaffeinated coffee, brewed iced tea and water.

***Your choice of two of the following:***

### **CHEF'S KETTLE SOUPS**

Tomato Gin Basil, Italian Wedding, Potato Leek, Roasted Corn Chowder, Southern-Style Chicken Noodle, or Chicken Gumbo.

## **FRESH FROM THE GARDEN SALADS**

### **BIG CYPRESS SIGNATURE SALAD**

Fresh greens with cucumbers, grape tomatoes, mushrooms, artichoke hearts, roasted red peppers and Big Cypress dressing.

### **CAESAR SALAD**

Freshly baked croutons, shredded Parmesan cheese and house-made Caesar dressing.

### **MAPLE ALMOND CHOPPED KALE SALAD**

Lacinato kale, dried cranberries, crumbled bacon and maple vinaigrette.

### **FARMER'S MARKET SALAD**

Red potatoes, grape tomatoes, fresh green beans and seasonal vegetables tossed in a vinaigrette.

### **CHEF'S SPECIALTY SALADS**

**Penne Pasta Salad with Feta Cheese, Olives and Seasonal Vegetables**

**Red-Skinned Mustard Potato Salad**

**Big Cypress Signature Coleslaw**

**Tortellini Salad with Local Seasonal Vegetables and a Sundried Tomato Vinaigrette**

**Red and White Potato Salad**

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## **BIG CYPRESS LODGE**

# **DINNER BUFFET**

## **CHEF'S ENTRÉES**

*Your choice of two or three of the following entrées:*

### **NEW ORLEANS SALMON**

Cajun-dusted salmon with shrimp, crab and andouille stuffing.

### **SMOKED TEXAS-STYLE PORK CHOP**

Boneless pork chop hickory slow-smoked with a Wild Turkey® bourbon glaze.

### **PECAN-ENCRUSTED CHICKEN**

Lightly dusted with chopped pecans and pan seared with a light amaretto cream sauce.

### **SLOW-ROASTED SIRLOIN**

Served in a red wine demi-glace with shiitake mushrooms.

### **SUNDRIED TOMATO & PARMESAN-ENCRUSTED MAHI MAHI**

Baked to perfection over a truffle Riesling sauce.

### **JACK DANIEL'S® MEDALLIONS OF BEEF**

Hand-cut medallions glazed with Jack Daniel's demi-glace.

### **CARIBBEAN CHICKEN**

Chicken breast in our signature Caribbean marinade and served with sugared sweet potatoes.

### **BIG CYPRESS PORK LOIN**

Rubbed with fresh herbs and roasted.

### **PESTO CHICKEN**

Herb-seared chicken breast in a fresh pesto cream sauce.

### **SLOW SMOKED BRISKET**

Served with Big Cypress coleslaw.

### **CARVED PRIME RIB**

Slow-roasted to perfection and served with au jus and house-made horseradish sauce for an additional \$5.00.

### **CHARDONNAY CHICKEN**

Tender chicken breast wrapped in a puff pastry shell filled with wild mushrooms and fresh herbs with a chardonnay cream sauce.

### **BUTTERMILK FRIED CHICKEN**

Airline chicken breast dredged in a buttermilk batter and deep fried.

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## **BIG CYPRESS LODGE**

# **RECEPTION STATIONS**

### **PASTA BAR**

**Rigatoni & Penne Cooked to Order**

**Wild Mushroom Ragout, Fideo Sauce, Pesto Sauce**

**Accompanied by Prosciutto, Shaved Parmesan,  
Pine Nuts and Garlic Herb Focaccia Toast**

### **SHRIMP & GRITS STATION**

**Sauteed Gulf Shrimp Cooked to Order**

**Tasso Ham, Stone Ground Grits & Malabar Pepper**

**Demi-Glace**

### **MASHED POTATO BAR**

**Roasted Garlic Mashed, Yam Potato Mashed**

**Accompanied by Bacon, Onions, Roasted Pepper Relish,  
Smoked Cheddar, Scallions and Butter**

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**BIG CYPRESS LODGE**

**BAKE SHOP DESSERTS**

**Cherry, Apple or Peach Cobbler**

**House-Made Bread Pudding with Praline Sauce**

**Not-So-Traditional Carrot Cake**

**Strawberry Layer Cake**

**Limoncello Cake**

**Chocolate Layer Cake**

**Black Forest Cake**

**N.Y. Style Cheesecake**

**Caramel Apple Pie**

**Seasonal Berries with Grand Marnier® Cream**

**Giant N.Y. Cheesecake**

**Turtle Cheesecake with House-Made Fudge**

**Chambord Swirl Cheesecake**

**Tiramisu**

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**BIG CYPRESS LODGE**

**VEGETABLES & STARCHES**

**Florentine Scalloped Potatoes**

**Macaroni & Cheese**

**Ancho Chili Dusted Corn on the Cob**

**Fingerling Potatoes**

**Brussels Sprouts with Bacon Lardon**

**Seasoned Whole Green Beans**

**Asparagus**

**Broccoli**

**Vegetable Medley**

**Garlic Mashed Potatoes**

**Smashed Sweet Potatoes**

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## **BIG CYPRESS LODGE**

# **BAR**

## **CALL BAR PACKAGE**

### **LIQUOR**

**Jim Bean | Smirnoff | Cruzan | Jose Cuervo | Seagram's 7 | Tanqueray**

### **BEER**

**Bud Light | Budweiser | Miller Lite | Michelob Ultra | Corona  
Heineken | Ghost River | Stella Artois**

### **HOUSE WINE**

## **PREMIUM BAR PACKAGE**

### **LIQUOR**

**Jack Daniel's | Bombay | Bacardi Silver | Don Julio | Ketel One | Tito's | Crown Royal**

### **BEER**

**Bud Light | Budweiser | Miller Lite | Michelob Ultra | Corona  
Heineken | Ghost River | Stella Artois**

### **PREMIUM WINE**

## **SUPER PREMIUM BAR PACKAGE**

*Host bar on consumption.*

### **LIQUOR**

**Chivas Regal | Patrón | Grey Goose | Hendrick's | Hennessy  
Woodford Reserve | Bacardi | Malibu**

### **BEER**

**Bud Light | Budweiser | Miller Lite | Michelob Ultra | Corona  
Heineken | Ghost River | Stella Artois**

### **SUPER PREMIUM WINE**

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## **BIG CYPRESS LODGE**

# **BREAKFAST PRICE SHEET**

## **SIGNATURE BUFFETS**

**Big Cypress Continental | \$16/Person**

**Delta Deluxe Continental | \$20/Person**

**Pyramid Breakfast | \$24/Person**

**Sportsman's Breakfast | \$28/Person**

## **ENHANCERS**

*Enhancement prices are based on stations being added to existing meals.*

**Steel Cut Oats Bar | \$5/Person**

**Yogurt Parfait Bar | \$5/Person**

**Chef-Attended Omelet Bar | \$5/Person**

***\$100 charge per chef attendant.***

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## **BIG CYPRESS LODGE**

# **MEETING BREAKS PRICE SHEET**

## **PACKAGE**

Our meeting breaks packages are priced based on one-hour unlimited consumption with a 15-guest minimum during a scheduled meeting.

**Choose Two Snack Options & Two Beverage Options | \$14/Person**

### **SNACKS**

**Bags of Assorted Kettle Potato Chips, Terra Chips & Popcorn | \$3.50/Bag**

**Freshly Baked Granola Bars | \$3.50/Each**

**Candy Bars | \$3.50/Each**

**Mixed Whole Seasonal Fruit | \$30/Dozen**

**Assorted House-Made Cookies | \$24/Dozen**

**Giant Brownies & Blondies | \$36/Dozen**

**Fruit-Filled Pastries & Assorted Muffins | \$24/Dozen**

**Yogurt & Fruit Parfaits with Granola | \$5.95/Each**

**Bowl of Mixed Nuts | \$35/Pound**

**House-Made Trail Mix | \$35/Pound**

**Gourmet Snack Mix | \$35/Pound**

### **BEVERAGES**

**Selection of Natural Fruit & Vegetable Juices | \$15/Carafe**

**Freshly Ground Dubuque Regular & Decaffeinated Coffee | \$50/Gallon**

**Organic & Specialty Hot Teas | \$2.50/Each**

**Old-Fashioned Lemonade, Brewed Iced Tea | \$45/Gallon**

**Whole, 2%, Skim & Soy Milk | \$10/Liter**

**Spiced Apple Cider, Hot Chocolate | \$2.50/Each**

**Soft Drinks | \$3.50/Each**

**Still & Sparkling Waters | \$3.50/Each**

**Energy Drinks | \$5.00/Each**

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## **BIG CYPRESS LODGE**

# **LUNCH PRICE SHEET**

### **PLATED LUNCH**

**Marinated Pepper Sirloin | \$35/Person**

**Caribbean Chicken | \$35/Person**

**Sliced Slow-Roasted Sirloin | \$35/Person**

**Glazed Pork Loin | \$35/Person**

### **LUNCH BUFFET**

**Two Entrée Lunch Buffet | \$40/Person**

### **LUNCH SPECIALTY BUFFET**

**River Walk Picnic | \$40/Person**

**Bass Pro Sandwich Bar | \$40/Person**

**Little Italy | \$40/Person**

**The House Salad Bar | \$30/Person**

### **LUNCH SALADS & SANDWICHES**

**PLATED \$24/Person | BUFFET \$30/Person**

**Chicken Caesar**

**Sirloin & Arugula**

**Spinach, Chicken & Pear**

**Chicken Caesar Sandwich**

**Artisan Club**

**Smoked Turkey Wrap**

**Smoked Gouda Philly Cheesesteak**

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## **BIG CYPRESS LODGE**

# **HORS D'OEUVRES PRICE SHEET**

## **HORS D'OEUVRES**

- Caprese Canapés | \$68/Two Dozen**
- Shrimp Creole Tarts | \$90/Two Dozen**
- Smoked Salmon Canapé | \$130/Two Dozen**
- Beef Tenderloin Canapé | \$90/Two Dozen**
- Honey-Lime Chicken Skewers | \$90/Two Dozen**
- Spring Veggie Rolls | \$68/Two Dozen**
- Spinach Artichoke Crab Dip | \$140/Serves 20**
- Chef's House-Made Meatballs | \$48/Two Dozen**
- Hand-Breaded Chicken Fingers | \$72/Two Dozen**
- Pork or Duck Potstickers | \$90/Two Dozen**
- Scallops Wrapped in Bacon | \$96/Dozen**
- Assorted Artisan Crusts | \$72/Two Dozen**
- House-Made Crab Cakes | \$96/Dozen**
- Fresh Fruit Display | \$150/Serves 30**
- Crudité Display | \$160/Serves 30**
- Cheese Display | \$260/Serves 30**

## **CHEF CARVING STATIONS**

*A chef is required for action and carving stations. The fee is \$125 for two hours.*

*Price per person is based on two hours of service.*

- Roasted Sirloin of Beef | \$12/Person**
- Smoked Brisket | \$12/Person**
- Tenderloin of Beef | \$12/Person**
- Roasted Turkey Breast | \$8/Person**
- Smoked Pit Ham | \$8/Person**

*All prices subject to change. All prices subject to 22% service charge and applicable sales tax.  
Prices are guaranteed for 30 days prior to your function date. Minimums may apply.*





## **BIG CYPRESS LODGE**

# **DINNER PRICE SHEET**

### **PLATED DINNER**

**Caribbean Chicken | \$40/Person**

**Sundried Tomato & Parmesan-Encrusted Mahi Mahi | \$40/Person**

**Smoked Texas-Style Pork Chop | \$43/Person**

**16 oz. Ribeye | \$65/Person**

**Pecan-Encrusted Chicken | \$40/Person**

**Stuffed Salmon | \$44.95/Person**

**Prime Rib | \$45/Person**

**Alaskan Halibut | \$65/Person**

**Chilean Sea Bass | \$65/Person**

**Jack Daniel's® Medallions of Beef | \$44.95/Person**

**Slow-Smoked Brisket | \$40/Person**

**Center-Cut Filet Mignon | \$65/Person**

**Beef Short Ribs | \$55/Person**

### **DUETS, THE BEST OF BOTH**

**Center-Cut Filet Mignon & Lobster | \$ Market Price/Person**

**Jack Daniel's® Medallions of Beef & Pecan-Encrusted Chicken | \$48/Person**

**Salmon & Jack Daniel's® Medallions of Beef | \$49.95/Person**

**Sundried Tomato Parmesan Mahi Mahi & Sirloin | \$49.95/Person**

### **DINNER BUFFET**

**Choice of Two Entrées | \$48/Person**

**Choice of Three Entrées | \$55/Person**

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## **BIG CYPRESS LODGE**

# **RECEPTION STATIONS & BAKE SHOP DESSERTS PRICE SHEET**

## **RECEPTION STATIONS**

*A chef is required for action and carving stations. The fee is \$125 for two hours.*

*Price per person is based on two hours of service.*

**Pasta Bar | \$21/Person**

**Shrimp & Grits Station | \$20/Person**

**Mashed Potato Bar | \$18/Person**

## **BAKE SHOP DESSERTS**

**\$7/Person**

**Cherry, Apple or Peach Cobbler**

**House-Made Bread Pudding with Praline Sauce**

**Not-So-Traditional Carrot Cake**

**Strawberry Layer Cake**

**Limoncello Cake**

**Chocolate Layer Cake**

**Black Forest Cake**

**N.Y. Style Cheesecake**

**Caramel Apple Pie**

**Seasonal Berries with Grand Marnier® Cream**

**Giant N.Y. Cheesecake**

**Turtle Cheesecake with House-Made Fudge**

**Chambord Swirl Cheesecake**

**Tiramisu**

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## **BIG CYPRESS LODGE**

# **BAR PRICE SHEET**

**Super Premium | \$12/each**

**Premium | \$10/each**

**Call | \$8/each**

**Domestic Beer | \$7/each**

**Import Beer | \$8/each**

**Super Premium Wine | \$12/each**

**Premium Wine | \$10/each**

**House Wine | \$8/each**

## **PACKAGES**

*Price per person is based on two hours of service.*

**Call Bar Package | \$40/person**

**Premium Bar Package | \$45/person**

**Super Premium Bar Package | \$50/person**

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