

PUNDERSON MANOR LODGE

BREAKFAST

PLATED BREAKFAST

All Breakfasts Served with 100% Columbian Coffee, Assorted Teas and Juice

CHAGRIN VALLEY

CHOICE OF ONE:

Bacon, Sausage, or Ham

CHOICE OF ONE:

Toast, Bagel, or English Muffins with Butter,
Cream Cheese, Assorted Jellies

PLATE INCLUDES:

Scrambled Eggs
Seasoned Breakfast Potatoes

\$7.25 Per Person

MAPLE FEST

CHOICE OF ONE:

Bacon, Sausage, or Ham

CHOICE OF ONE:

French Toast, Short Stack of Pancakes,
or Belgian Waffles

PLATE INCLUDES:

Scrambled Eggs
Grapefruit Half

\$8.25 Per Person

HUNTING VALLEY

CHOICE OF ONE:

Bacon, Sausage, or Ham

PLATE INCLUDES:

Biscuits with Sawmill Gravy
Scrambled Eggs
Seasoned Breakfast Potatoes

\$8.25 Per Person

HEALTHY START

Bran Muffin

Fresh Fruit Cup

Cold Cereal with Low Fat Milk

\$6.00 Per Person

ENGLISH MORNING

Croissant Filled with Scrambled Eggs,
American Cheese and Grilled Ham
Served with Sliced Fresh Fruit

\$7.50 Per Person

PLATED BREAKFAST SIDE ITEMS

(these items can be added to any breakfast at an additional charge per person)

CORNED BEEF HASH	\$2.00	BACON (3 STRIPS)	\$2.25
YOGURT PARFAIT	\$2.25	SAUSAGE LINK (2)	\$2.25
COLD CEREAL WITH MILK	\$2.00	MAPLE HAM (2 SLICES)	\$2.25
SEASONED BREAKFAST POTATOES	\$1.50	GRAPEFRUIT HALF	\$1.25
SHORT STACK OF PANCAKES	\$3.00	BAGEL WITH CREAM CHEESE	\$1.75
BELGIAN WAFFLE	\$3.00	CHEESE BLINTZ WITH FRUIT SAUCE	\$2.75
FRENCH TOAST	\$3.00		

All Prices are Subject to a 20% Service Charge and Sales Tax. Prices are Subject to Change

Menus

PUNDERSON MANOR LODGE

BREAKFAST

BREAKFAST BUFFETS

All Breakfasts Served with 100% Columbian Coffee, Assorted Teas and Juice
Minimum of 25 Guests Required

PUNDERSON CONTINENTAL

Assorted Breakfast Pastries
Scones with Butter, Jams and Jellies
\$7.50 Per Person

GRAND CONTINENTAL

Assorted Breakfast Pastries
Scones with Butter, Jams and Jellies
Bagels with Cream Cheese and Jellies
Fresh Seasonal Fruit Display
Orchard Oatmeal
\$8.95 Per Person

CHAGRIN RIVER VALLEY

Scrambled Eggs
Seasoned Breakfast Potatoes
Biscuits with Sawmill Gravy
Bacon, Sausage
Fresh Seasonal Display
Cold Cereal and Milk
French Toast
Assorted Pastries
\$11.95 Per Person

MAPLE COUNTRY MORNING

Scrambled Eggs
Seasoned Breakfast Potatoes
French Toast
Bacon
Assorted Cold Cereal
Scones with Butter, Jams and Jellies
\$9.00 Per Person

MANOR HOUSE

Scrambled Eggs
Seasoned Breakfast Potatoes
Biscuits with Sawmill Gravy
Bacon, Sausage
Fresh Seasonal Fruit Display
Cold Cereal and Milk
Bagels with Cream Cheese and Jellies
\$11.00 Per Person

ADDITIONAL BREAKFAST

BUFFET ITEMS

(these items can be added to any breakfast buffet at an additional charge per person)

Corned Beef Hash	\$2.00
Orchard Oatmeal	\$1.50
Cheese Blintz with Fruit Sauce	\$2.75
Yogurt Station	\$2.95

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PUNDERSON MANOR LODGE

REFRESHMENT BREAKS

BREAK TIME

HIGH TEA

English Tea Sandwiches
Scones with Butter, Jams and Jellies
Chocolate Eclairs
Lemon Bars
Assortment of Flavored Teas
100% Columbian Coffee
\$8.50 Per Person

BUSINESS BREAK

Assorted Mini Candy Bars
Assorted Granola Bars
Fresh Baked Cookies
Fudge Brownies
Assorted Sodas
\$6.95 Per Person

MEDITERRANEAN

Assorted Pita's and Flat Bread
Roasted Red Pepper Hummus
Pesto
Sundried Tomato Tapenade
Assorted Sodas
\$7.25 Per Person

THE FUN FIX

Snack Mix
Mini Candy Bars
Mini Pretzels
Potato Chips with Dip
Assorted Sodas
\$5.95 Per Person

POPCORN TIME

Nostalgic Popcorn Machine
with Fresh Popped Popcorn
Assorted Sodas
\$4.50 Per Person
(15 Person Minimum)

AUTUMN MORNING

Homemade Maple Cookies
Freshly Baked Cinnamon and Pumpkin Breads
Flavored Butter
Fresh Apple Cider
Hot Apple Cobbler
\$7.25 Per Person

GEAUGA COUNTY MAPLE FEST

Homemade Maple Cookies
Fresh Baked Maple Scones
Local Maple Fudge
Maple Spread with Pretzel Sticks
Maple Candy
100% Columbian Coffee with Hazel Nut Cream
\$9.00 Per Person

BEVERAGE SERVICE

Assorted Sodas
100% Columbian Coffee
Full Day: \$9.95 Per Person
Half Day: \$6.95 Per Person

ADDITIONAL BREAK ITEMS

(per person)

Yogurt Station	\$2.95
Seasonal Fresh Fruit	\$2.75
Assorted Cookies	\$2.00
Fudge Brownies	\$2.25
Whole Fresh Fruit	\$1.75

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PUNDERSON MANOR LODGE

HOT HORS D'OEUVRES

CHICKEN DRUMMETTES

Served with BBQ & Hot Sauce
\$60.00 Per 50 Pieces

MINI QUICHE

\$55.00 Per 50 Pieces

CHEESE QUESADILLAS

Served with Salsa
\$50.00 Per 50 Pieces

BACON WRAPPED SCALLOPS

\$100.00 Per 50 Pieces

SAUSAGE STUFFED MUSHROOMS

\$75.00 Per 50 Pieces

CRAB STUFFED MUSHROOMS

\$100.00 Per 50 Pieces

EGG ROLLS

Served with Sweet-n-Sour Sauce
\$55.00 Per 50 Pieces

CRAB CAKES

Served with Creole Mustard
\$100.00 Per 50 Pieces

BACON WRAPPED WATER CHESTNUTS

\$80.00 Per 50 Pieces

BAKED BRIE

Baked French Brie in Phyllo Dough Served with
Assorted Fresh Fruit
And Assorted Imported Crackers
\$80.00 (serves 30 ppl)

HORS D'OEUVRES

COLD HORS D'OEUVRES

ICED SHRIMP

Served with Cocktail Sauce
\$125.00 Per 50 Pieces

ENGLISH TEA SANDWICHES

Cucumber & Cream Cheese
and Light Stilton Cheese
\$90.00 Per 50 Pieces

DISPLAY SERVES 30 PEOPLE

ASSORTED CHEESE DISPLAY

Domestic and Imported Cheese
Served with Cracker Assortment
\$105.00

FRESH MOZZARELLA DISPLAY

Served with Fresh Grilled Vegetables
\$95.00

ENGLISH CHEESE DISPLAY

Smoked Cheddar
Sage Darby
Red Windsor
Served with Assorted Imported Cracker
\$130.00

VEGETABLE CRUDITE

Served with Homemade Ranch Dip
\$60.00

SMOKED SALMON ROLLS

Filled with Lemon Dill Cream Cheese
\$100.00

FRESH SEASONAL FRUIT DISPLAY

\$95.00

CHEESE BALL

Served with Cracker Assortment
\$45.00

WHOLE POACHED SALMON DISPLAY

Served with Cream Cheese and Cucumber
\$200.00

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PUNDERSON MANOR LODGE

LUNCH

LUNCH BUFFET

Minimum of 25 Guests Required

THE MANOR HOUSE CLASSIC LUNCHEON

Entrée Selection:

Chicken Marsala
Grilled Chicken Breast with Garlic Cream Sauce
Normandy Chicken with Apple Brandy Sauce
Sliced Roast Beef with Rosemary Au Jus
Pistachio Crusted Chicken Breast with Rosemary Dijon Cream Sauce
Beef Stroganoff
Traditional Lasagna
Spicy Sweet Salmon with Honey Mustard Sauce
Normandy Chicken, a Sauteed Chicken Breast,
with Apple Brandy Sauce
Roasted Pork Loin with Peach Bourbon Glaze

Includes:

Chefs Selection of Starch and Fresh Vegetable
Green Salad with Assorted Toppings and Dressings
Warm Rolls and Butter
Fresh Fruit Cobbler
Freshly Brewed 100% Columbian Coffee, Decaf Coffee, Tea and Iced Tea

Two Entrees - \$17.95

Three Entrees - \$ 20.95

PUNDERSON DELI

Creamy Cole Slaw
Homemade Potato Salad
Assorted Cold Cuts: Top Round of Beef, Black Forest Ham,
Smoked Turkey Breast, Genoa Salami
Cheddar, Monterey Jack, and Swiss Cheeses
Relish Display of Tomato, Lettuce, Pickles and Red Onion
Mayonnaise and Dijon Mustard
Assorted Breads
Homemade Brownies and Fresh Baked Cookies
Freshly Brewed 100% Columbian Coffee, Decaf Coffee,
Tea and Iced Tea
\$12.95 Per Person

TASTE OF ITALY

Mixed Green Salad with Tomatoes, Cucumbers, Peppers,
Olives, Cheese and Croutons
Fettuccine Alfredo
Penne Marinara with Meatballs
Chicken Marsala
Chef's selection of Fresh Vegetable
Baked Garlic Bread
Classic Tuscan Tiramisu
Freshly Brewed 100% Columbian Coffee, Decaf Coffee,
Tea and Iced Tea
\$15.95 Per Person

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PUNDERSON MANOR LODGE

LUNCH

LUNCH BUFFET

Minimum of 25 Guests Required

PUNDERSON LAKE PICNIC

Creamy Cole Slaw
Homemade Potato Salad
Char-Grilled Burgers
Grilled Marinated Chicken Breasts
Traditional Bratwurst
Sliced American, Cheddar, Provolone and Swiss Cheese
Relish Display of Tomato, Lettuce, Red Onion and Pickles
Ketchup, Mustard and Mayonnaise
Sandwich Buns
Potato Wedges and Sweet Corn on the Cob
Homemade Brownies and Fresh Baked Cookies
Freshly Brewed 100% Colombian Coffee, Decaf Coffee,
Tea and Iced Tea
\$16.95 Per Person

LUNCH ON THE RUN

Boxed Lunch with Choice of Roast Beef,
Turkey or Ham Sandwich
with Assorted Condiments, Potato Chips
Whole Fresh Fruit
Freshly Baked Cookie
Assorted Sodas
\$10.95 Per Person

PUNDERSON SOUP, SALAD AND

BAKED POTATO BAR

Beef Garden Vegetable Soup
Italian Wedding Soup
Mixed Green Salad with Tomatoes, Cucumbers,
Peppers, Olives, Cheese and Croutons
Baked Potatoes with Assorted Toppings
Butter, Shredded Cheese, Sour Cream,
Bacon, Broccoli and Salsa
Fresh Baked Rolls and Butter
Seasonal Fresh Fruit Display and
Chef's Selection of Dessert
Freshly Brewed 100% Colombian Coffee, Decaf Coffee,
Tea and Iced Tea
\$13.95 Per Person

ASIAN DELIGHT

Classic Wonton Soup
Pork and Shrimp Eggrolls with Sweet Dipping Sauce
Wild Greens Salad with Sun-Dried Cherries, Toasted
Almonds in a Sesame Ginger Dressing
General Tsao's Chicken
Classic Stir Fry with Crispy Noodles
Vegetable Fried Rice
Almond and Fortune Cookies
Freshly Brewed 100% Colombian Coffee, Decaf Coffee,
Tea and Iced Tea
\$17.95 Per Person

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PUNDERSON MANOR LODGE

LUNCH

PLATED LUNCH

Plated Lunches Includes Freshly Brewed 100% Colombian Coffee, Decaf Coffee, Tea and Iced Tea

CLUB WRAP

Ham, Turkey, Swiss, American Cheese, Lettuce,
Tomato, and Bacon
Served in a Flour Tortilla
with Potato Chips and Pickle
\$8.95 Per Person

TRIO SALAD

Chicken Salad, Tuna Salad, and
Cottage Cheese Over Fresh Garden Greens
with Cucumber Slices, Tomato, and Red Onion
\$9.25 Per Person

OPEN FACED SANDWICH

YOUR CHOICE OF:

Hot Roast Beef

or

Turkey

Over Toast Points Smothered in Home-Style Gravy
Served with Whipped Potatoes and
Vegetable Du Jour
\$10.25 Per Person

FRUIT PLATE

Seasonal Fresh Fruits Accompanied with
a Yogurt Parfait
\$7.25 Per Person

HALF & HALF

Half a Chicken Salad

or

Tuna Salad Sandwich
and a Cup of Soup Du Jour
Served with Potato Chips
\$8.25 Per Person

SHEPARD'S PIE

Bread Bowl Filled with our English Stew
Topped with Mashed Potatoes then
Baked to a Golden Brown
\$10.25 Per Person

MANOR MELT

Tuna Salad

or

Chicken Salad
on a Toasted English Muffin
Topped with Melted Cheese
Served with French Fries
\$8.25 Per Person

PASTA PRIMA VERA

Fettuccine and Fresh Sauteed Vegetables
Tossed in a Rich Cream Sauce
Served with Garlic Toast
\$9.25 Per Person

TAVERN STYLE FISH & CHIPS

Beer Battered Cod
Served with English Style Chips,
Malt Vinegar and Garlic Mayonnaise
\$10.50 Per Person

PORK FILET IN MUSTARD

CREAM SAUCE

Tender Slices of Porkloin in a Mustard Cream Sauce
Served with Mashed Potatoes and
Vegetable Du Jour
\$10.75 Per Person

PLATED LUNCH SIDE ITEMS

These Items Can Be Added To Any Plated Lunch At An Additional Charge Per Person

MIXED GREEN SALAD	\$3.95 <i>with choice of dressings</i>
FRESH FRUIT CUP	\$2.50
CHEF'S DESSERT SELECTION	\$4.00

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PUNDERSON MANOR LODGE

DINNERS

PLATED DINNERS

Served with a Mixed Green Salad with Assorted Dressings, Chef's Choice of Starch and Vegetable, Rolls and Butter, Chef's Dessert Selection

GRILLED PORK CHOPS

Two Porkloin Chops Grilled and
Topped with a Whiskey Dijon Glaze

\$23.00 Per Person

NORMANDY CHICKEN SAUTÉ

Six-ounce Boneless Chicken Breast in an
Apple Brandy Glaze Served over Caramelized Apple Rings

\$21.00 Per Person

FILET MIGNON 8 OUNCE

Center Cut Filet Mignon Seasoned
and Grilled to Perfection with a Port Demi-glaze

\$31.00 Per Person

RACK OF LAMB

Young New Zealand Lamb Seasoned,
Roasted with a Demi-Glaze

\$29.00 Per Person

SWEET AND SPICY SALMON

A Fresh Cut of Salmon Dredged in our Special Sweet
Cajun Seasoning and Drizzled with Honey Mustard

\$24.00 Per Person

PASTA PRIMA VERA

Fresh Sauteed Vegetables Tossed with
Fettuccine in a Creamy Alfredo Sauce

\$18.00 Per Person

LONDON BROIL

Tender Slices of Marinated Beef
Atop Grilled Garlic Brioche
Finished with a Rich Demi-Glaze

\$21.00 Per Person

GARLIC CHICKEN

Six-ounce Marinated Chicken Breast
Topped with Roasted Garlic Cream Sauce

\$20.00 Per Person

CRACKER CRUSTED WALLEYE

Walleye Fillet Dredged in our
Mustard Cream Sauce then Crusted with Crackers

\$25.00 Per Person

CHICKEN CORDON BLEU

Breaded Breast of Chicken
Stuffed with Ham and Swiss Cheese
Served with Dijon Cream Sauce

\$22.00 Per Person

ROAST PRIME RIB DINNER

(minimum of 20 orders)

Twelve-ounce Cut of Slowly Roasted Beef
Served with Cabernet Au Jus and
Creamy Horseradish

\$28.00 Per Person

TWIN ENTREE PLATE

Center Cut Filet Mignon Seasoned and
Grilled to Perfection
And a Fresh Cut of Salmon Dredged
in our Special Sweet
Cajun Seasoning and Drizzled with Honey Mustard

\$32.00 Per Person

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.*

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PUNDERSON MANOR LODGE

DINNER

DINNER BUFFETS (SERVES 25 PERSONS OR MORE)

THE MANOR HOUSE CLASSIC

Chicken Marsala
Chicken Parmesan
Pistachio Crusted Chicken Breast
Roast Beef with a Rosemary Au Jus
Herb Crusted Pork Loin with a Dijon Mustard Sauce
Pork Loin with Peach Bourbon Glaze
Sweet Spicy Salmon with Honey Mustard Sauce
Normandy Chicken, Sauteed Chicken Breast with
Apple Brandy Sauce
Lamb Chops with a Port Demi Glaze
Herb Baked Haddock
Classic London Broil

In Addition to your Entrée Choices:
Chef Carved Prime Rib of Beef with Au Jus
An additional \$5.00 per person

Mixed Green Salad, with a choice of
Caesar Salad, Orzo Pasta Salad, or
Tomato and Mozzarella Salad

Chef's selection of Fresh Vegetable and Starch
Warm Rolls and Butter

Freshly Brewed 100% Columbian Coffee, Decaf Coffee,
Tea and Iced Tea

Your Choice of one of our Homemade Desserts: Fresh Fruit
Cobbler, Carrot Cake, Kahlua Cake or Pistachio Cake

Two Entrée Selections - \$26.95

Three Entrée Selections - \$29.95

THE GREEN MENU

(Please Select Two Entrée Choices)

Mixed Local Grown Green Salad with Maple Vinaigrette

Ohio Made Pasta with a choice of Marinara or Alfredo

Great Lakes Beer Battered Walleye

Ohio Raised Free Range Chicken Breast, Sautéed and Served
with a Forest Mushroom Sauce

Chef's Selection of Locally Grown

Seasonal Vegetables and Starch

Geauga County Maple Pecan Cheesecake

Freshly Brewed 100% Columbian Coffee, Decaf Coffee,
Tea and Iced Tea

\$28.95 Per Person

ISLAND BUFFET

Macadamia Nut Salad with Pineapple Tahini Dressing
Fresh Baked Hawaiian Sweet Rolls
Fresh Tropical Fruit and Pali Punch
Jerk Chicken
Chili Rubbed Salmon with a Mango Sauce
Coconut Rice
Island Sweet Potato
Haulpia – Coconut Pudding
Freshly Brewed Kona Coffee, Decaf Coffee,
Tea and Iced Tea
\$27.95 Per Person

ENGLISH LOW COUNTRY

Carved Prime Rib of Beef, Lamb Rib Chops,
Herb Baked Haddock, Boiled Butter Potatoes,
Chef's Choice of Fresh Seasonal Vegetables,
and English Trifle
\$30.95 Per Person

TASTE OF ITALY

Mixed Green Salad with Tomatoes, Cucumber, Peppers,
Olives, Cheese and Croutons
Mozzarella, Tomato and Basil Salad
Fettuccine Alfredo
Penne Marinara with Meatballs
Traditional or Vegetable Lasagna
Chicken Marsala
Chef's selection of Fresh Vegetable
Baked Garlic Bread
Classic Tuscan Tiramisu
Assorted Biscotti
Freshly Brewed 100% Columbian Coffee, Decaf Coffee,
Tea and Iced Tea
\$23.95 Per Person

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PUNDERSON MANOR LODGE

BEVERAGE OPTIONS

BANQUET BEVERAGE OPTIONS

HOUSE BRANDS

Smirnoff Vodka
Gordon's Gin
RonRico Rum
Lauder's Scotch
Seagrams 7 Whiskey
Jim Beam Bourbon
El Toro Tequila

CALL BRANDS

Absolut Vodka
Beefeaters Gin
Bacardi Light Rum
J & B Scotch
Canadian Club Whiskey
Jack Daniels Bourbon
Cuervo Gold Tequila

PREMIUM BRANDS

Ketel One Vodka
Tangeray Gin
Captain Morgan Rum
Dewars Scotch
VO Canadian Whiskey
Makers Mark Bourbon
Cuervo 1800 Tequila

CORDIALS

Grand Marnier B & B
Disaronno Amaretto
Kahlua
Bailey's
Drambuie

DOMESTIC BEER

Budweiser
Bud Light
Miller Lite

IMPORTED BEER

Amstel Light
Heineken
Sam Adams

HOUSE WINE

Chardonnay
Cabernet
Pinot Grigio
Merlot
White Zinfandel

INDIVIDUALLY PRICED FOR CONSUMPTION OR CASH BAR

CHOICE OF LIQUOR BRANDS:

House Brands: \$5.00
Call Brands: \$6.00
Premium Brands: \$7.00

House Wine: \$5.00
Domestic Beer: \$4.00
Imported Beer: \$5.00
Cordials: \$8.00

*Punderson is the Only Licensed Authority to Sell and Serve Alcohol for Consumption on the Premises.
Therefore, by Law, Alcohol is Not to be Brought Onto the Premises From an Unauthorized Source.
A Bartender Fee of \$65.00 will be applied to Any Bar that has Sales Under \$300.00.*

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