Lumber Jack
LODGE
WEST BRANCH

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Catering Menu

989.345.3503 ext. 3

2980 Cook Rd.
West Branch, MI 48661

Stations

Crostini

Toasted bread rounds served with pesto hummus, tomatoes with basil & olive oil, tri olive tapenade, sundried tomato cream cheese, spinach & artichoke spread on a tiered display.

Crafted Charcuterie

A fine selection of local smoked & cured meats, Great Lakes cheese selection, with marinated country olives, rosemary roasted cashews, pickled cucumber; then finalized with a citrus selection to cleanse the palate.

Lumber Jack Carver

Herb encrusted round of beef (cooked medium rare) & slow roasted turkey breast hand carved. This station is stocked with silver dollar rolls, 2 cheeses, lettuce, tomato, red onion with condiments such as creamy horseradish sauce, cranberry sauce, honey Dijion, BBQ & black pepper mayo.

The Ultimate Display

Triple tired with a creative center piece brings all of the options to the table. extensive charcuterie, with small breads & crackers, fresh seasonal vegetables (local when available) with dip & a variety of fresh cut melons, pineapple, berries & strawberry cream cheese dip.

Mac & Cheese

Cavatappi (corkscrew) or oversized ribbed macaroni tossed with chef made cheese sauce surrounded by crisp chopped bacon, BBQ pulled pork, extra shredded cheese, green onions, diced tomato, crispy fried onions & garlic sauteed mushrooms.

Lumber Jack Salad

Michigan grown mixed salad greens tiered as a center piece & surrounded with the favorites such as, diced turkey & ham, marinated garbanzo beans, tomato, cucumber, broccoli florets, red onion, bell peppers, shredded cheddar jack cheese, crumbled bleu cheese, homemade croutons & your choice of 3 dressings. Served with house bake bread & local butter.

The Deli

Sliced roasted turkey, black forest ham & lean corned beef displayed with American & Swiss cheeses, lettuce, tomato, red onion accompanied by mayo, whole grain & regular mustard, as well as white, wheat & marble swirl rye breads.

Baked Potato

Entrée sized potatoes, rubbed with light olive oil and sea salt. Added selections of chopped bacon, diced ham, sour cream, shredded cheddar jack cheese, chopped green onions, house made chili, steamed broccoli and sauteed onions.

Fajita / Nacho

Marinated, char grilled breast of chicken with bell peppers & onions with spiced ground beef & refried pinto beans accompanied by shredded lettuce, diced tomato, roasted corn & black bean salsa, chopped cilantro, fresh limes & shredded pepper jack cheese.

Pasta

Warm pasta tossed in olive oil & pesto, served with classic marinara & alfredo. Accompanied by sliced Italian sausage & hand rolled meatballs. Toppings include sauteed mushrooms, broccoli, black olives, diced tomato, & bell peppers.

Buffets

All buffets come with tossed mixed greens, two dressings, our signature house baked bread and Michigan sourced butter.

Upscale Buffet Options

- Grilled Mango Chicken
- Carved Beef
- Stuffed Pork Loin
- Smoked Beef Brisket
- Asiago Chicken
- Marry Me Chicken
- Lemon Rosemary Chicken
- Breast of Chicken Picatta
- Grilled Beef Medallions
- Garlic Sauteed Gulf Shrimp
- Seared Atlantic Salmon

Home Style Buffet Options

- Rotisserie Style Chicken
- Homemade Meatloaf
- Swedish Meatballs
- Sliced Dearborn Ham
- Chicken & Sausage Jambalaya
- Oven Fried Chicken
- Herb Roasted Pork Loin
- Vegetarian Lasagna
- Our Signature Pot Roast
- Basted Turkey Breast
- Grilled Boneless Pork Chops

Select Two Sides

- Steamed Red Skins
- Parmesan Risotto
- Garlic Mashed Potatoes
- Bohemian Yellow Rice
- Chefs Seasonal Medley
- Oven Roasted Yukon Golds
- Smashed Red Skins
- Broccoli, Carrots and Squash
- Confetti Rice Pilaf
- Glazed Carrots
- Pasta Marinara
- Green Beans & Carrots

Add Ons

- Traditional Caesar Salad
- Southern Style Coleslaw
- Italian Pasta Salad
- Fresh Veggie Salad
- Tomatoes and Basil
- Red Skin Potato Salad
- Cottage Cheese
- Mandarin and Spinach Salad
- Greek Village Salad
- Fresh Cut Seasonal Fruit
- American Potato Salad

Plated & formal meals are offered on a proposal basis. You will meet with one of our consultants, discuss exactly what you would like & don't like, any themes or foods that have a historical significance or if you may be open to suggestions. We then craft a variety of options to pick from.

Snacks & Desserts

- **Cajun Popcorn**
- **Lumber Jack Trail Mix**
- **Fruit & Vegetable Tray**
- **Strawberry Fondue Cups**
- **Veg Sticks & Hummus Cup**
- **Cheese & Crackers**
- **Classic Milk & Cookies**
- **Assorted Mini Cupcakes**
- **Peanut Butter Oreo Pie**
- **Chef-Made Bread Pudding**

Have something different in mind?
Elevate your event with a custom dessert!