



# DEGRAY LAKE RESORT

## LODGE & CONFERENCE CENTER

---

2027 STATE PARK ENTRANCE RD | BISMARCK, ARKANSAS | 71929  
501-865-5851 | [WWW.DEGRAY.COM](http://WWW.DEGRAY.COM)

# CATERING MENU

# CATERING POLICIES

---

## PRICES

Published food and beverage prices are subject to change. Prices are guaranteed only after a Banquet Event Order has been signed and returned. **Food and beverage prices are subject to a 20% service charge and applicable state and local sales tax, which is currently 8%.**

## GUARANTEES

The guaranteed attendance will be required seven days prior to your event. After that time, attendance numbers may increase or decrease by 10% up to 48 hours prior to your first event. **If not given, the original planning figure will be considered as the final guarantee. Your charge will be based on your guarantee or actual attendance, whichever is greater.**

## PAYMENT

All arrangements for payment must be approved in advance of your event. We require a credit card on file for all events.

## FOOD AND BEVERAGES

DeGray Lake Resort State Park reserves the right to provide all food and beverage service within our licensed banquet and public areas. **No outside food or beverages are allowed in meeting or conference rooms.**

DeGray Lake Resort Lodge banquet facilities and Shoreline Restaurant operates under a Club Liquor License. Under local ABC laws, alcoholic beverages must be purchased through the lodge and outside beverages are not permitted in the meeting rooms. Arkansas law prohibits the sale of alcoholic beverages to persons under the age of 21. The lodge cannot serve anyone who is intoxicated or without proper ID. Alcohol must stay inside the conference center or restaurant. A credit card must be on file with the lodge front desk for purchase of alcohol and purchases must be paid for on the same day as the event and will not be added to a direct bill. A bartender is required at any private function where alcohol is being served. Alcohol will not be served in the conference center/ banquet area unless a host or cash bar has been pre-arranged with the Sales Department.

We reserve the right to make food substitutions when necessary.

## VENUES

We reserve the right to reassign event space as needed to accommodate changes in attendance, type of function or other events.

## DIETARY RESTRICTIONS

Menu items marked with these symbols qualify as vegetarian or gluten free with slight modifications. Please advise the Sales Department in advance of any dietary restrictions or allergies. Menu items can be tailored to meet your needs.

# BEVERAGES

**COFFEE** regular or decaf

\$10 per pot (10 servings) | \$25 per urn (30 servings)

**ICED TEA** sweet or unsweet

\$10 per pitcher (10 servings) | \$25 per urn (30 servings)

**SPARKLING PUNCH** \$13 per gallon (30 servings)

**LEMONADE** | \$13 per gallon (30 servings)

**FRUIT JUICE** | \$2.50 per bottle

**CANNED SODAS** | \$1.50 per can

**BOTTLED WATER** | \$1.50 per bottle

**HOT TEA** assorted flavors | \$1.25 per bag

**HOT CHOCOLATE** | \$1.25 per serving | \$25 per urn (30 servings)

**COMPLIMENTARY WATER STATION AVAILABLE**

# BREAKFAST

**SOUTHERN BUFFET**

Regular & decaf coffee, assorted fruit juices, tea  
Egg casserole, scrambled eggs, bacon, country sausage, breakfast potatoes, biscuits with cream gravy, grits, assorted cereals, seasonal fruit, assorted pastries and oatmeal bar.  
25 person minimum | \$12 per adult | \$6 per child

**SHORELINE BUFFET**

Regular & decaf coffee, assorted fruit juices, tea  
Pancakes with fruit toppings, French toast, cinnamonis, scrambled eggs, bacon, sausage and ham, seasonal fruit and assorted pastries.  
25 person minimum | \$12 per adult | \$6 per child

# BREAKS

**Two hour service.** Breaks are not designed to replace a full meal. Items will not be replenished during service hours.

**V DEGRAY SUNRISE**

Regular & decaf coffee, assorted juices  
Donuts, muffins, danishes, assorted fruit display, granola bars, and oatmeal bar.  
\$8 per person

**V SWEET STREET**

Regular & decaf coffee, soft drinks, water  
Brownies, lemon bars, chocolate chip & white chocolate macadamia nut cookies, and granola bars.  
\$8 per person

**V SNACK ATTACK**

Regular & decaf coffee, iced tea, soft drinks  
Assorted cookies, snack mix, home-style chips & chipotle ranch, and Boursin cheese ball & crackers.  
\$8 per person

**V NATURAL TREATS**

Regular & decaf coffee, hot tea, iced tea, bottled water  
Oatmeal cookies, fresh fruit, granola bars, and veggies with ranch dip.  
\$7 per person

**V DOUBLE DIPPER**

Iced tea, soft drinks, water  
Home-style chips with classic and chipotle ranch dipping sauces, and tortilla chips with salsa.  
\$7 per person

# PLATTERS & DISPLAYS

## CHEESE BALL DISPLAY

Gourmet crackers with a variety of cream cheese spreads including: Garden Vegetable, BLT, Sweet Fire Jalapeno  
\$40 (serves 25)

## V FRESH VEGETABLE TRAY

Assorted raw vegetables with ranch-style dip  
\$45 (serves 25)

## V FRESH FRUIT DISPLAY

Seasonal fruit with vanilla cream  
\$60 (serves 25)  
Add cheese for an additional \$3

## ASSORTED PINWHEELS

A selection of pinwheels with the following additions rolled into a flour tortilla:  
Garden vegetable with cucumber cream cheese  
BLT with Italian herb cream cheese  
Ham & cheese with smoky chipotle cream cheese  
\$55 (80 pieces)

## JUMBO SHRIMP COCKTAIL DISPLAY

Seasoned & chilled boiled jumbo shrimp served with fresh lemons and cocktail sauce.  
\$135 (84 count) | \$195 (126 count)

## DELI DISPLAY

Turkey, ham, chicken salad & cheese with rolls, mayonnaise and mustard.  
\$165 (serves 32)

# SMALL BITES

## COCKTAIL SAUSAGES

Your choice of preparation:  
Glazed with sweet & smoky BBQ or wrapped with fluffy pastry  
\$24 per four dozen

## CHICKEN FINGERS

Hand-battered, fried chicken with honey mustard and sweet & smoky BBQ  
\$24 per two dozen

## V MIXED NUTS

\$25 per \*pound

## V GRANOLA BARS

\$14 per dozen

## NEW POTATO BITES

Topped with parmesan, cream cheese, bacon, and chives  
\$12 per two dozen

## STUFFED MUSHROOMS

Stuffed with seasoned shrimp, Monterey jack cheese, chives  
\$25 per two dozen

## V HOMESTYLE CHIPS WITH CHIPOTLE RANCH

\$25 per \*quart

## V ASSORTED COOKIES

\$14 per dozen

## MINI MEATBALLS

Your choice of sauce: Sweet & smoky BBQ or classic marinara with parmesan  
\$24 per four dozen

## V TORTILLA CHIPS & FIRE-ROASTED SALSA

\$19 per \*quart

## V TORTILLA CHIPS & QUESO

\$30 per \*quart

## V BROWNIE BITES

\$20 per two dozen

## V SNACK MIX

\$11 per \*pound

\*1 quart, 1 pound serves about 12 people.

# SANDWICH LUNCHES

Boxed or plated option available

## Your choice of sandwich:

Club with shaved turkey, ham, bacon & cheese.

Shaved Ham & Cheddar

Shaved Turkey & Smoked Provolone

Chicken Salad

**V** Fresh Vegetable with cucumber, onion, olives, bell pepper, and mushroom

Each sandwich lunch is served on wheat berry bread with lettuce, tomato, and condiments, chips, fresh baked cookie, canned soda or water.

\$10 per person

# LUNCH ENTREES

Includes iced tea and water. Banquet entrees available on page 6.

## CHEF SALAD

Ham, turkey, tomato, Monterey jack cheese, bacon bits, onion, bell pepper, and hardboiled egg. Served with ranch or vinaigrette.

\$10 per person

## SOUTHERN FISH AND CHIPS

2 deep-fried US farm-raised catfish filet served with French fries, homemade coleslaw, hushpuppy and tartar sauce.

\$14 per person

## **V** BLACK BEAN BURGER

Black bean burger on a bun with pepper jack cheese, lettuce, tomato, onion, and chipotle aioli. Served with French fries.

\$10 per person

## **V** **GF** VEGETARIAN PLATE

Steamed vegetable medley with baked potato and side salad.

\$10 per person

## HOMEGROWN CHEESEBURGER

1/3 pound grilled Grass Roots ground beef burger with cheese, lettuce, onion, and tomato.

Served with French fries.

\$11 per person

## **GF** GRILLED CHICKEN PLATE

Grilled chicken with loaded baked potato and vegetable medley.

\$11 per person

# KIDS MENU

Children 12 and under.

## **V** GRILLED CHEESE SANDWICH

Served with French fries.

\$6

## SPAGHETTI WITH MEAT SAUCE

\$6

## CHICKEN STRIPS

Served with French fries.

\$6

## **V** 7" CHEESE PIZZA

\$6

## KIDDIE BURGER

Served with French fries.

\$6

# BANQUET ENTREES

Includes iced tea & water, garden salad and rolls (unless otherwise noted). Coffee service upon request. Groups of 50 or more may order two entrées at the cost of the higher entrée price (same sides). Minimum of 25 guests per entrée. **Group must provide place cards for dual entrées.**

## FRIED CATFISH

Hand breaded US Farm-raised catfish filets with baked potato, fried okra, coleslaw, and hushpuppies. Does not include garden salad and rolls.

\$18 per person

## PRIME RIB

12oz prime rib, medium, with baked potato and green beans almondine.

\$27 per person

## STUFFED CHICKEN BREAST

Succulent baked chicken breast stuffed with garden-blend rice and steamed broccoli.

\$19 per person

## ROAST PORK TENDERLOIN

Bacon-wrapped pork tenderloin filet with raspberry chipotle seasoning, with baked potato and glazed carrots.

\$17 per person

## POT ROAST

Braised pot roast cooked with carrots and celery, garlic mashed potatoes & vegetable medley.

\$17 per person

## GF SWEET & SMOKY BBQ CHICKEN BREAST

With baked potato and steamed broccoli.

\$17 per person

Gluten Free option without BBQ

## STEAK & SHRIMP

12oz ribeye, medium, with grilled shrimp, steamed vegetable medley, and baked potato.

\$27 per person

## V VEGETABLE ALFREDO

Broccoli, tomatoes and mushrooms over fettuccine with Alfredo sauce, served with garlic bread.

\$14 per person

## V SPAGHETTI AL PESTO

Spaghetti with basil pesto, grilled mushrooms, fresh diced tomatoes. Served with garlic bread.

\$12 per person

# BUILD YOUR OWN CARVING STATION

Includes rolls and condiments. One uniformed carver, two hour maximum.

**PORK LOIN** | Serves 30 | \$125

**PIT HAM** Serves 45 | \$175

**Add two sides:** Green beans almondine, steamed vegetable medley, glazed carrots, steamed broccoli, wild rice, or parmesan garlic mashed potatoes.

\$3 per person

### Or Traditional Salad Bar

With spring salad mix, tomato, baby carrots, cheese, bell peppers, ranch, and vinaigrette

\$4 per person

**TURKEY BREAST** | Serves 30 | \$145

**PRIME RIB** Serves 40 | \$285

### Add a build your own baked potato bar:

Allow your guests to top their baked potato with their choice of butter, sour cream, chives, bacon, mushrooms, jalapenos, chili, cheddar-jack cheese, salsa, and cheese sauce.

\$7 per person

Add dessert to any catered meal for \$2.50 per serving  
Your choice of: carrot cake, chocolate cake, fudge brownie, apple cobbler, peach cobbler, pecan pie, or New York Style cheesecake with chocolate sauce

# BUFFETS

**25 person minimum.** Includes iced tea & water. Coffee service upon request. Child's price ages 6-12. Under six dines free off an adult's plate. Weddings may order buffet without dessert at a discounted price.

## DEGRAY SIGNATURE BUFFET

Southern fried catfish, BBQ pork ribs and grilled chicken. With hushpuppies, coleslaw, cut corn, green beans, baked potato salad, turnip greens, fried okra, rolls and salad bar.

Brownies and Pecan Pie

\$24 per adult | \$9 per child

## SOUTHERN CATFISH BUFFET

Southern fried catfish with hushpuppies, coleslaw, turnip greens, fried okra, French fries, rolls and salad bar.

Apple and Peach Cobblers

\$20 per adult | \$9 per child

## ADD GRILLED CHICKEN

\$21 per adult | \$9 per child

## SHORELINE BARBECUE BUFFET

**Choice of (2) meats:** BBQ pork ribs, smoked beef brisket, smoked sausage, BBQ chicken breast or pulled pork.

Baked beans, cut corn, coleslaw, southern-style potato salad, rolls and salad bar.

Apple and Peach Cobblers

\$24 per adult | \$9 per child

## PASTA BELLA BUFFET

Cheese tortellini with pink sauce, spaghetti al pesto, chicken alfredo, and spaghetti with meat sauce, minestrone soup, tossed salad and grilled garlic bread.

New York Style Cheesecake with chocolate sauce

\$22 per adult | \$9 per child

## DEGRAY LODGE COOK-IN BUFFET

Burgers, hot dogs, and BBQ chicken, plus all the fixings, baked beans, coleslaw, potato salad, and salad bar.

Assorted Cookies

\$12 per adult | \$7 per child

## HOME-STYLE BUFFET

Pot roast and fried chicken tenders with mashed potatoes, mac & cheese, glazed carrots, green beans, brown & cream gravy, rolls and salad bar.

Chocolate and Carrot Cake

\$18 per adult | \$9 per child

## MEXICAN FIESTA BUFFET

Chicken, shrimp, and beef fajitas with peppers and onions on flour tortillas. Seasoned beef soft tacos, with shredded cheese, sour cream, Pico de Gallo and guacamole. Tamales with Mexican rice, refried beans, fiesta corn and chips & salsa.

Chicken Enchilada soup and salad bar.

Cinnamon Cookies

\$19 per adult | \$9 per child

## NACHO BAR

Ground beef, grilled chicken, refried beans and rice served with tortilla chips, queso, salsa and nacho toppings.

Cinnamon Cookies

\$15 Per adult | \$9 Per child

## SOUP, SALAD, & BAKED POTATO BUFFET

**Choice of (1) soup:** vegetable, broccoli cheese, chili, tomato basil, chicken noodle soup

**And** Baked potatoes with butter, sour cream, chives, bacon, diced chicken, broccoli, mushrooms, jalapenos, chili, cheddar-jack cheese, salsa and cheese sauce.

Fudge Brownie

\$15 per adult | \$9 per child

Please advise the Sales Department in advance of any dietary restrictions or allergies. Menu items can be tailored to meet the needs of your group.

# OUTDOOR EVENTS

Includes iced tea and water unless otherwise stated. Outdoor events may be catered at either of the resort pavilions or on the golf course patio. In case of inclement weather, the event will be relocated to the lodge. Location is at the discretion of management.

## STATE PARK COOKOUT

Hamburger and hot dog with baked potato salad, baked beans, lettuce, tomato, onion and condiments.

25 person minimum | \$12 per adult | \$7 per child\*

\*Child meal includes (1) hamburger OR hot dog.

## SHORELINE BBQ EVENT

**Choice of (2) meats:** BBQ pork ribs, smoked beef brisket, assorted smoked sausages or BBQ chicken breasts.

With baked potato salad, coleslaw and dinner rolls.

25 person minimum | \$23 per adult | \$7 per child

## DEGRAY STEAK OUT

Choice ribeye with garden salad, baked potato & rolls.

15 person minimum, 50 person maximum

\$23 per adult | \$7 per child\*

\*Child meal includes a cheeseburger & potato chips.

## THE BLUE HERON FISH FRY

Fried catfish with hushpuppies, coleslaw, fried okra, French fries and tartar sauce.

25 person minimum | \$18 per adult | \$7 per child

Add dessert to any catered meal for \$2.50 per serving  
Your choice of: carrot cake, chocolate cake, fudge brownie, apple cobbler, peach cobbler, pecan pie, or New York Style cheesecake with chocolate sauce

# BAR SERVICE

**We offer full bar service in two different ways:**

**Cash Bar**— Guests pay for their own beverages. Tax is included in the price. A bartender fee of \$25 per hour will be charged to the group bill. Bartenders will be allowed to use a tip jar.

**Host Bar**— All beverages ordered will be added to the group bill, along with applicable sales tax and 20% service charge. No tip jar will be used.

We also take special order requests including sparkling wine. For a comprehensive listing of what we offer please contact the sales department.