



# DEGRAY LAKE RESORT

## LODGE & CONFERENCE CENTER

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501-865-5851 | [WWW.DEGRAY.COM](http://WWW.DEGRAY.COM)

# CATERING MENU

# CATERING POLICIES

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## 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

In order to plan for your event, an estimated guest count will be asked for 30—45 days in advance of your event. 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 estimated guest count 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. Alcohol sales will require payment the day of the event. All other costs can either be taken after the event is over, or by direct bill if prior approval has been received.

## 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. We reserve the right to make food substitutions when necessary. **No outside food or beverages are allowed in meeting or conference rooms without the prior approval of the sales department.**

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. 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.

## 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. 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 | \$25 per urn
- ICED TEA sweet or unsweet  
\$10 per pitcher | \$25 per urn
- SPARKLING PUNCH \$13 per gallon
- LEMONADE \$13 per gallon
- CANNED SODAS \$1.50 per can
- BOTTLED WATER \$1.50 per bottle

- HOT TEA \$1.25 per bag
- HOT CHOCOLATE \$1.25 per serving | \$25 per urn

## COMPLIMENTARY WATER STATION AVAILABLE

Upgrade your water station for \$9 per gallon  
Flavors: Enhanced Mango,  
Infused Lemon, Lime, or Strawberry

Pot or pitcher serves ~10 glasses  
Gallon serves ~20 glasses  
Urn serves ~30 glasses

# BREAKFAST

25 person minimum on all buffets

## SOUTHERN BUFFET

Regular & decaf coffee, assorted fruit juices, tea  
Egg casserole, scrambled eggs, bacon, country  
sausage, breakfast potatoes, biscuits with gravy,  
grits, cereal, pastries, seasonal fruit, and oatmeal.

\$12 per adult | \$6 per child

## SHORELINE BUFFET

Regular & decaf coffee, assorted fruit juices, tea  
Pancakes and French toast with strawberry topping,  
cinnaminis, scrambled eggs, veggie egg scramble  
casserole, bacon, sausage, seasonal fruit, and  
assorted pastries.

\$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

Coffee, assorted juices  
Donuts, muffins, Danishes, fresh fruit,  
granola bars, and oatmeal.  
\$8 per person

## V SWEET STREET

Coffee, soft drinks, bottled water  
Brownies, assorted cookies, granola bars,  
Danishes and fruit display.  
\$8 per person

## V SNACK ATTACK

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

## V NATURAL TREATS

Coffee, 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, bottled water  
Home-style chips with classic and chipotle ranch  
dipping sauces, and tortilla chips with salsa.  
\$7 per person

# PLATTERS & DISPLAYS

**V ASSORTED CREAM CHEESE**

Sweet fire jalapeno relish, blueberry and raspberry chipotle cream cheeses with assorted crackers.

\$45 (serves 20)

**GF V FRESH VEGETABLE TRAY**

Assorted raw vegetables with ranch dip

\$45 (serves 25)

**V BAKED BRIE**

Brie baked in a fluffy pastry with apricot. Served with crackers.

\$62 (Serves 25)

**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, & cheese with rolls, mayonnaise and mustard.

\$95 (serves 25)

**GF V FRESH FRUIT DISPLAY**

Seasonal fruit with vanilla cream

\$60 (serves 25)

Add cheese for an additional \$3

# SMALL BITES

**PETIT JEAN BITE SIZE SAUSAGES**

Your choice of preparation: Glazed with sweet & smoky BBQ or wrapped with fluffy pastry

\$24 per four dozen

**GF V CUCUMBER SLICES**

Topped with dill and roasted red pepper cream cheese

\$15 per two dozen

**MINI MEATBALLS**

Your choice of sauce: Sweet & smoky BBQ or traditional Swedish

\$24 per four dozen

**CHICKEN FINGERS**

Hand-battered, fried chicken with honey mustard and sweet & smoky BBQ

\$24 per two dozen

**V STUFFED MUSHROOMS**

Stuffed with Monterey jack cheese and chives

\$15 per two dozen

**V TORTILLA CHIPS & SALSA**

\$19 per \*quart

**V TORTILLA CHIPS & QUESO**

\$30 per \*quart

**V MIXED NUTS**

\$25 per \*pound

**V HOMESTYLE CHIPS WITH CHIPOTLE RANCH**

\$25 per \*quart

**V BROWNIE BITES**

\$20 per two dozen

**V GRANOLA BARS**

\$14 per dozen

**V ASSORTED COOKIES**

\$14 per dozen

**V SNACK MIX**

\$11 per \*pound

**V ASSORTED PASTRIES**

Platter of donuts, muffins, and Danishes

\$20 per dozen

\*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

BLT with Petit Jean bacon

**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 are included.

**\$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 house vinaigrette.  
\$10 per person

## SOUTHERN FISH AND CHIPS

2 deep-fried US farm-raised catfish filets served with French fries, homemade coleslaw, corn fritter, 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

## **GF V** VEGETARIAN PLATE

Sautéed vegetable medley served on a bed of quinoa 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

Seasoned and grilled chicken with loaded baked potato and vegetable medley.  
\$11 per person

**V** Substitute the Grass Roots burger with an "Impossible Burger"

# KIDS MENU

Children 12 and under.

## GRILLED CHEESE SANDWICH

Served with French fries.  
\$6

## CHICKEN STRIPS

Served with French fries.  
\$6

## KIDDIE BURGER

Served with French fries.  
\$6

## SPAGHETTI WITH MEAT SAUCE

\$6

## 7" CHEESE PIZZA

\$6

# BANQUET ENTREES

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

**Weddings may order entrees without dessert at discounted price.**

## FRIED CATFISH

Hand breaded US Farm-raised catfish filets with baked potato, coleslaw, and corn fritters. Does not include garden salad and bread.  
Served with  
Peach & Apple Cobbler  
**\$19 per person**

## ROAST PORK TENDERLOIN

Bacon-wrapped pork tenderloin filet with raspberry chipotle sauce, baked potato, and glazed carrots.  
Served with  
Chocolate & Carrot Cake  
**\$17 per person**

## POT ROAST

Braised pot roast cooked with carrots and celery, garlic mashed potatoes, and vegetable medley.  
Served with  
Lemon & Chocolate Pie  
**\$17 per person**

## PRIME RIB

12oz prime rib, medium, with baked potato, and green beans almondine.  
Served with Cheesecake  
**\$30 per person**

## GF GRILLED CHICKEN BREAST

Served with a baked potato and steamed broccoli.  
Served with  
Chocolate & Carrot Cake  
**\$17 per person**

## STEAK & SHRIMP

9oz boneless strip, medium, with grilled shrimp, vegetable medley, and baked potato.  
Served with Cheesecake  
**\$23 per person**

## V VEGETARIAN OPTIONS:

Tuscan Ravioli with wine sauce

Impossible "Hamburger" Steak with Mushroom Gravy and Mashed Potatoes

Can be ordered individually, served with dessert of main entrée

**\$17 per person**

# BUILD YOUR OWN CARVING STATION

Includes breadsticks and sauce. One uniformed carver, two hour maximum.

**PORK LOIN** | Serves 20 | \$90

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

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

**PRIME RIB**, prepared medium | Serves 35 | \$250

**Add a side:** Green beans, steamed vegetable medley, glazed carrots, steamed broccoli, or parmesan garlic mashed potatoes.

\$1.50 per person

## Traditional Salad Bar

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

\$4 per person

**Upgrade to a baked potato for \$2 per person**

Served with butter, sour cream, and chives

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

# BUFFETS

**25 person minimum.** Includes iced tea and water. Coffee service upon request. Child's price ages 6-12. Children five and under dine 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. Served with corn fritters, coleslaw, cut corn, green beans, baked potato salad, turnip greens, rolls, and salad bar.

Brownies and Pecan Pie

\$24 per adult | \$9 per child

## SOUTHERN CATFISH BUFFET

Southern fried catfish served with coleslaw, turnip greens, French fries, corn fritters, breadsticks, and salad bar.

Apple and Peach Cobblers

\$19 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, Petit Jean sausage, BBQ chicken breast, or pulled pork.

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

Apple and Peach Cobblers

\$24 per adult | \$9 per child

## PASTA BELLA BUFFET

Gnocchi with white wine sauce, vegetable lasagna, chicken alfredo, and spaghetti served with traditional marinara and sliced Italian sausage, minestrone soup, tossed salad, and breadsticks.

New York Style Cheesecake

\$22 per adult | \$9 per child

## HOME-STYLE BUFFET

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

Chocolate and Carrot Cake

\$18 per adult | \$9 per child

## MEXICAN FIESTA BUFFET

Chicken and beef fajitas served with peppers and onions on flour tortillas. Seasoned beef and carnitas soft tacos, with shredded cheese, sour cream, Pico de Gallo and guacamole. Plus empanadas served 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 all the nacho toppings. Includes a full salad bar.

Cinnamon Cookies

\$15 Per adult | \$9 Per child

## SOUP, SALAD, & BAKED POTATO BUFFET

**Choice of one soup:** vegetable, broccoli cheese, tomato basil, chicken noodle soup, chicken & poblano pepper, roasted red pepper, corn bisque. Served with a full salad bar and make your own baked potatoes with butter, sour cream, cheddar-jack cheese, chives, bacon, broccoli, mushrooms, jalapenos, chili, and cheese sauce.

Fudge Brownie

\$15 per adult | \$9 per child

## DEGRAY LODGE COOK-IN BUFFET

Burgers, hot dogs, and grilled chicken, plus chili and all the fixings, baked beans, coleslaw, potato salad. (Does not include salad bar)

Assorted Cookies

\$12 per adult | \$7 per child

**V Dietary Restrictions?** Substitute half the burgers with the "Impossible Burger" or black bean burgers

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. 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

25 person minimum

Hamburger (cheese not available) and hot dog with baked potato salad, baked beans, lettuce, tomato, onion, and condiments.

\$12 per adult | \$7 per child\*

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

## DEGRAY STEAK OUT

15 person minimum, 50 person maximum

Choice ribeye with garden salad, baked potato, and breadsticks.

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

\*Child meal includes a hamburger & potato chips.

## SHORELINE BBQ EVENT

25 person minimum

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

Served with baked potato salad,  
coleslaw, and rolls.

\$23 per adult | \$7 per child

## THE BLUE HERON FISH FRY

25 person minimum

Fried catfish with corn fritters, coleslaw, French fries and tartar sauce.

\$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

# 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 and ask for our beverage menu.