



DEGRAY LAKE RESORT

LODGE & CONFERENCE CENTER

501-865-5851 | 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

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

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

\$13 per pot | \$30 per urn

ICED TEA sweet or unsweet

\$13 per pitcher | \$30 per urn

CELEBRATION PUNCH \$15 per gallon

LEMONADE \$15 per gallon

CANNED SODAS \$2 per can

BOTTLED WATER \$2 per bottle

HOT TEA \$2 per bag

HOT CHOCOLATE \$2 per serving | \$30 per urn

COMPLIMENTARY WATER STATION AVAILABLE

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

BREAKFAST

25 person minimum on all buffets

SOUTHERN BUFFET

Coffee, apple & orange juice, tea

Egg casserole, scrambled eggs, bacon,
country sausage, breakfast potatoes,
biscuits with gravy, grits, cereal, pastries,
seasonal fruit, and oatmeal.

\$16 per adult | \$8 per child

BREAKS

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

DEGRAY SUNRISE

Coffee, apple & orange juice, ice water

Muffins, Danishes, fresh fruit,
and granola bars

\$10 per person

SWEET STREET

Coffee, soft drinks, ice water

Brownies, assorted cookies, granola bars,
and fruit display

\$10 per person

SNACK ATTACK

Sweet tea, soft drinks, ice water

Assorted cookies, snack mix, and
Boursin cheese ball with crackers

\$10 per person

NATURAL TREATS

Coffee, sweet tea, ice water

Oatmeal cookies, fresh fruit, granola bars,
and veggies with hummus

\$10 per person

DISPLAYS & SMALL BITES

ASSORTED CREAM CHEESE

Boursin cheese ball, raspberry chipotle, and peach cream cheeses with club crackers.
\$60 - Serves 20

PETIT JEAN BITE SIZE SAUSAGES

Your choice of preparation:
Glazed with BBQ
or bacon wrapped.
\$47 per Four Dozen

CHICKEN FINGERS

Fried chicken tenders with honey mustard and BBQ
\$40 per Two Dozen

CHIPS & SALSA

\$24 - Serves 12

CHIPS & QUESO

\$36 - Serves 12

SNACK MIX

\$13 - Serves 12

ASSORTED PINWHEELS

Flavored cream cheese wrapped into a tortilla with:
Garden Vegetable & Cucumber
BLT & Italian Herb
Ham, Cheese & Smoky Chipotle
\$60 - 80 Pieces

FRESH VEGETABLE TRAY

Assorted raw vegetables with ranch dip
\$60 - Serves 25

ASSORTED COOKIES

\$17 per Dozen

BROWNIE BITES

\$27 per Two Dozen

ASSORTED DANISHES

\$21 per Dozen

Assorted Muffins

\$25 per Dozen

Granola Bars

\$14 per Dozen

FRESH FRUIT DISPLAY

Seasonal fruit with vanilla cream
\$70 - Serves 25

FRESH FRUIT & CHEESE DISPLAY

Seasonal fruit with assorted cheese
\$75 - Serves 25

LARGE SHRIMP COCKTAIL DISPLAY

Seasoned & chilled boiled large shrimp served with fresh lemons and cocktail sauce.
\$170 - 84 count
\$250 - 126 count

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

Fresh vegetables with hummus

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

\$15 per person

LUNCH ENTREES

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

GRILLED CHICKEN SALAD

Grilled chicken, tomato, Monterey jack cheese, bacon bits, onion, bell pepper, and hardboiled egg. Served with ranch or house vinaigrette.

\$14 per person

VEGETARIAN PLATE

Sautéed vegetable medley with baked potato and side salad.

\$15 per person

CATFISH BASKET

1 deep-fried US farm-raised catfish filet served with French fries, and tartar sauce.

\$13 per person

CLASSIC CHEESEBURGER

7 oz grilled ground beef burger with cheese, lettuce, onion, and tomato.

Served with French fries.

\$14 per person

BLACK BEAN BURGER

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

Served with French fries.

\$15 per person

GRILLED CHICKEN PLATE

Seasoned and grilled chicken with loaded baked potato and vegetable medley.

\$16 per person

KIDS MENU

Children 12 and under. All options are \$6.

GRILLED CHEESE SANDWICH

Served with French fries.

CHICKEN STRIPS

Served with French fries.

KIDDIE BURGER

Served with French fries.

7" CHEESE PIZZA

BANQUET ENTREES

Includes sweet tea, water, dessert, garden salad, and grilled bread (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, maximum of 100 guests. **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.

Peach or Apple Cobbler

\$28 per person

ROAST PORK TENDERLOIN

Bacon-wrapped pork tenderloin filet with peach compote, baked potato, and vegetable medley.

Chocolate Cake

\$25 per person

POT ROAST

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

Peach or Apple Cobbler

\$23 per person

PRIME RIB

12oz prime rib, medium, with baked potato, and vegetable medley.

Cheesecake

\$40 per person

GRILLED CHICKEN BREAST

Served with a baked potato and vegetable medley.

Chocolate Cake

\$21 per person

STEAK & SHRIMP

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

Cheesecake

\$41 per person

VEGETARIAN OPTIONS:

Spaghetti & Marinara with Sautéed Vegetables

Fettucine Alfredo with Sautéed Vegetables

Can be ordered individually, served with dessert of main entrée

\$20 per person

BUILD YOUR OWN CARVING STATION

Includes grilled bread and condiments. One uniformed carver, two hour maximum.

PORK LOIN | Serves 20 | \$130

TURKEY BREAST | Serves 30 | \$220

SMOKED HAM | Serves 45 | \$340

PRIME RIB, prepared medium | Serves 30 | \$750

ADD A SIDE:

Parmesan Garlic Mashed Potatoes | Catalina Vegetable Medley

\$3 each, per order

Baked Potato with Butter, Sour Cream, and Chives

\$4.50 per order

Tossed Salad with Ranch & House Vinaigrette

\$4 per order

Add dessert to any catered meal for \$4 per serving

Your choice of: carrot cake, chocolate cake, fudge brownie, apple cobbler, peach cobbler, pecan pie, or cheesecake

BUFFETS

25 person minimum. Includes sweet 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, beef brisket, and grilled chicken. Served with hush puppies, coleslaw, cut corn, baked potato salad, turnip greens, rolls and salad bar.

Pecan Pie

\$34 per adult | \$15 per child

SOUTHERN CATFISH BUFFET

Southern fried catfish served with coleslaw, turnip greens, French fries, hush puppies, and salad bar.

Apple or Peach Cobblers

\$28 per adult | \$13 per child

ADD GRILLED CHICKEN

\$29 per adult | \$14 per child

SHORELINE BBQ BUFFET

Smoked beef brisket, smoked sausage, and BBQ chicken breast served with baked beans, cut corn, coleslaw, southern-style potato salad, grilled Texas toast and salad bar.

Apple or Peach Cobblers

\$29 per adult | \$14 per child

Substitute brisket with pulled pork for \$26 per adult

PASTA BELLA BUFFET

Vegetable lasagna, chicken alfredo, and spaghetti served with traditional marinara and meatballs, Catalina vegetable medley, minestrone soup, tossed salad, and garlic bread.

New York Style Cheesecake

\$24 per adult | \$12 per child

HOME-STYLE BUFFET

Pot roast and fried chicken tenders served with mashed potatoes, mac & cheese, corn, vegetable medley, brown & cream gravy, rolls and salad bar.

Chocolate Cake

\$22 per adult | \$12 per child

MAKE YOUR OWN FIESTA BAR

Ground beef, grilled chicken, refried beans, and rice served with chips and flour tortillas. Plus queso, salsa, all the nacho toppings, and salad bar.

Cinnamon Cookies

\$19 Per adult | \$11 Per child

SOUP, SALAD, & BAKED POTATO BUFFET

CHOICE OF ONE SOUP: vegetable, broccoli cheese, tomato basil, and chicken noodle

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

\$19 per adult | \$11 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

\$21 per adult | \$14 per child

Add a salad bar for \$4 per person

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 sweet 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 50 person minimum

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

\$15 per adult | \$10 per child*

*Child meal includes hamburger OR hot dog.

BLUE HERON FISH FRY 50 person minimum

Fried catfish with hush puppies, coleslaw, French fries, and tartar sauce.

\$24 per adult | \$13 per child

DEGRAY STEAK OUT

25 person minimum, 50 person maximum

Choice ribeye with garden salad, baked potato, and grilled bread

\$36 per adult | \$10 per child*

*Child meal includes a hamburger & potato chips.

SHORELINE BBQ EVENT 50 person minimum

Smoked beef brisket, smoked sausages, and BBQ chicken breasts. Served with baked potato salad, coleslaw, and grilled bread.

\$27 per adult | \$14 per child

Add dessert to any catered meal for \$4 per serving

Your choice of: carrot cake, chocolate cake, fudge brownie, apple cobbler, peach cobbler, pecan pie, or 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 \$30 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. For a comprehensive listing of what we offer please contact the sales department and ask for our beverage menu. Alcohol sales will require payment the day of the event.

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