

Titus Mountain

Upper & Lower Lodge Dining Options



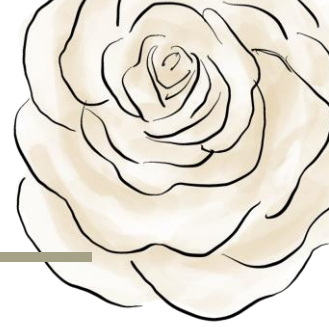
Titus Mountain offers buffet options for entrées. We also serve a variety of hot and cold hors d'oeuvres before, during, or after your ceremony or reception.

Buffet options begin at \$21.99 per plate.

Hors D'oeuvres begin at \$29.99 per platter.

Titus Mountain staff prides themselves on their ability to provide the ultimate experience for you and your guests. Our chef has the ability to provide a custom menu and can accommodate most dietary needs.

Buffet Entrees



All buffets are served with a family-style served salad, chef's choice of vegetable, a basket of warm rolls per table, your choice of two sides, and coffee.

Vegetarian options are available upon request.

Option 1

Select Two

- ☞ **Prime Rib.** Carved and served with au jus served medium rare to well done.
- ☞ **Chicken Roulade.** Lightly seasoned chicken breast filled with homemade apple and cranberry dressing.
- ☞ **Grilled Shrimp Mediterranean.** Grilled shrimp tossed with garlic butter pasta, white wine, Kalamata olives, spinach, roasted red peppers, and sundried tomatoes.
- ☞ **Roasted Stuffed Pork Loin.** Carved pork loin stuffed with herb dressing and sausage.

Option 2

Select Two

- ☞ **Baked Salmon.** Atlantic Salmon served with a creamy dill sauce.
- ☞ **Chicken Marsala.** Tender chicken breast pan-seared and cooked in a delicious marsala sauce.
- ☞ **Roasted Turkey.** Seasoned, roasted turkey served with homemade dressing, cranberry sauce, and turkey gravy.
- ☞ **Beef Tips.** Tenderloin tips seasoned and grilled then slow cooked in a burgundy sauce with peppers, onions, and mushrooms.

Option 3

Select Two

- ☞ **Grilled Chicken Breast.** Chicken breast marinated in our chef's secret recipe and grilled.
- ☞ **Roast Beef.** Herb encrusted roast beef served medium.
- ☞ **Pulled Chipotle Pulled Pork.** Slowly cooked pork shredded and tossed in our famous secret recipe and served with a fresh roll.
- ☞ **Applewood Smoked Ham.** Smoked Ham baked with a maple and brown sugar glaze.

Buffet Sides & Desserts



Buffet Sides

Choose any 2 of the following:

- ∞ Macaroni and Cheese. Baked pasta and a 3-cheese blend served with a crumble on top.
- ∞ Roasted Potatoes. Roasted gold or red potatoes served in a butter sauce.
- ∞ Rice Pilaf. White rice cooked in our specialty seasoned chicken broth.
- ∞ Meatless Baked Ziti. Ziti noodles, zesty marinara, melted cheese, and vegetables of the season baked together to perfection.



Desserts

Desserts are at an additional charge.

- ∞ Chocolate Cake. Rich and fudgy chocolate cake with our house chocolate buttercream.
- ∞ White Cake. Light and buttery white cake served with our house chocolate buttercream.
- ∞ Carrot Cake. Our spiced cake loaded with carrots and covered in rich cream cheese icing.
- ∞ Apple Crisp. Apple with just the right amount of spice served with a brown sugar crumble and baked.
- ∞ NY Style Cheesecake. Traditional graham crust with a rich, creamy filling served with a cherry topping.

Ask about our Chocolate Fountain!

Hors D'oeuvres



Each option serves 25 Guests.

Cold Hors D'oeuvres

- ✧ Cheese and Pepperoni Platter. Sharp cheddar cheese and pepperoni served with assorted crackers.
- ✧ Fresh Sliced Fruit Platter. Assortment of in-season fruits and berries served with a cream cheese dip.
- ✧ Vegetable Platter. Broccoli, carrots, celery, grape tomatoes, and cucumbers served with a ranch dip.
- ✧ Charcuterie. An assortment of cheeses, pepperoni, and crackers served amongst a variety of nuts and seasonal fruit jams.
- ✧ Bruschetta. Homemade tomato bruschetta with fresh basil and capers served with toasted garlic baguettes.

Hot Hors D'oeuvres

- ✧ Boneless Chicken Wings. Breaded chicken tenders tossed in our wing sauce and served with bleu cheese.
- ✧ Bacon Wrapped Scallops. Seared sea scalloped wrapped in smoked bacon.
- ✧ Grilled Chicken Skewers. Grilled chicken served on a skewer and accompanied with a dipping sauce.
- ✧ Meatballs. Italian style meatballs served with marinara sauce.
- ✧ Chicken Wing Dip. Homemade spicy dip topped with melted Monterey and cheddar blend and served with tortilla chips.
- ✧ Sausage Stuffed Mushrooms. Breaded mild Italian Sausage and parmesan cheese generously stuffed into large mushroom caps.
- ✧ Spinach Artichoke Dip. A creamy dip with spinach, artichoke hearts, and garlic lightly seasoned and baked.