

thanks



Lake Junaluska
Conference & Retreat Center

■ Lake Junaluska catering menu

... for your interest in Lake Junaluska Conference and Retreat Center!

We look forward to the opportunity to serve you. We have compiled a variety of menus from which you can choose and we welcome the chance to custom design alternatives to meet your specific needs.

Pricing

- A customary service charge of 18% will be added to all prices shown on this menu.
- Current North Carolina state sales tax will be added.
- Prices are subject to change without notice.
- Custom menus may incur additional charges.

Guarantees

- A guarantee of the number of attendees is required a minimum of 72 hours in advance of any meal function or reception. Sunday, Monday, and Tuesday events must be guaranteed no later than 9:00 A.M. on the preceding Friday.
- Guarantees may not be lowered after this time frame.
- If no guarantee is received at the 72-hour mark, we will consider the projected number noted on the contract as the final guarantee.
- “++” denotes cost plus 18% gratuity and tax, when applicable.
- Minimum guarantee for a plated meal is 25 people.
- Minimum guarantee for a buffet meal is 40 people.
- Minimum break charge is \$40.00 per break.
- A \$25.00 fee per server will apply for all “Go Through the Line” meals that request private seating in a meeting room.

Payment

- Payments for all food service charges are made at our front desks.

Special Requirements

- Special requirements and customized menus must be finalized with your catering coordinator at least 14 working days before your function date.

It is the policy of Lake Junaluska Conference and Retreat Center that no food or beverages be brought in.

“The mission of Lake Junaluska is to be a place of Christian hospitality where lives are transformed through renewal of soul, mind, and body.”

breakfast



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Breakfast to Start Your Day ...



(Minimum number of guests for hot buffets, 40 people)

■ The Traditional Buffet

Fluffy Scrambled Eggs, Crisp Bacon, Hash brown Potatoes, Country Grits or Oatmeal, Golden Toast, Fresh Buttermilk Biscuits, Orange Juice, Regular and Decaffeinated Coffee

11.95++ Per Guest



■ The Country Buffet

Scrambled Eggs, Sausage Links and Crisp Bacon, Southern Grits, Sawmill Gravy, Golden Toast, Fresh Biscuits, Assorted Juices, Regular and Decaffeinated Coffee

12.95++ Per guest



Treat Your Guests

Prices are per guest.

Add omelets to order station
to either buffet for..... 5.95++

Add Country Ham to either buffet for 2.95++

Add Fresh Seasonal Fruit Bowl for.... 1.95++

Add Oatmeal –
with Raisins & Brown Sugar for..... 2.25++

■ Morning Break Options

Minimum number of guest for morning breaks, 25 guests, Prices are per guest.

■ Continental Break

Fresh Baked Banana Bread and an Assortment of Pastries and Muffins with Sweet Butter, Spreads and Jellies Regular and Decaffeinated Coffee

8.95++ Per guest (Min. 25 guests)

■ Mountain Continental Break

Assorted Biscuits, Regular, Sausage, Ham, with Sweet Butter, Spreads and Jellies Regular and Decaffeinated Coffee

8.95++ Per guest (Min. 25 guests)

Enhancements for your Break

Prices are per guest.

Add Fresh Seasonal Fruit bowl for.... 1.95++

Add Choice of Juice for 1.95++

Add Oatmeal –
with Raisins & Brown Sugar for..... 2.25++

breakfast



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“To the Table” Plated Breakfast Options ...



■ Junaluska Traditional

Scrambled eggs, crisp bacon, home-fried potatoes, fresh fruit garnish, biscuits, butter, assorted jellies, orange juice, and regular and decaffeinated coffee
10.95++ per guest (Min. 25 guests)



■ Harrell Breakfast

Scrambled eggs sautéed, crisp bacon and sausage links, buttered grits, fresh fruit garnish, biscuits and toast, sweet butter, assorted jellies, orange juice, and regular and decaffeinated coffee
12.95++ per guest (Min. 25 guests)



■ Stuart Spiced-Up Breakfast

Thick-cut cinnamon bread French toast with syrup and topped with chopped pecans, scrambled eggs covered with shredded cheese, breakfast potatoes, orange juice, and regular and decaffeinated coffee
13.95++ per guest (Min. 25 guests)

À la Carte Break Offerings ...

All break items are per dozen or gallon unless otherwise specified.

- Assorted muffins..... 15.95++
- Bagels and cream cheese 21.95++
- Assorted Danish..... 12.95++
- Ham or sausage biscuits 21.95++
- Soft baked pretzels with mustard.... 14.95++
- Fresh whole fruit (each) 2.00++
- Cookies, Scrumptions 21.95++
- Cookies, large fresh-baked..... 16.95++
- Cookies, small fresh-baked 12.95++
- Coffee, regular or decaffeinated 19.95++
- Juice..... 19.95++
- Iced tea 19.95++
- Hot chocolate 21.95++
- Hot spiced cider 24.95++
- Soft drinks (each) 1.75++
- Lemonade 18.95++
- Bottled water (each) 1.75++



snacks

“Time for Recess” Breaks & Snacks ...



Let’s Chill
 A presentation of vanilla, chocolate, and strawberry ice cream, with assorted syrups and toppings
4.95++ per guest (Min. 40 guests)



Lighten Up with Cups
 Vanilla, chocolate, and strawberry ice cream cups, with no-sugar-added options available. Just grab a cup and spoon and go!
2.95++ per guest (Min. 20 guests)

Healthy Day Break
 Fresh-cut vegetables with black bean hummus, a selection of whole fresh fruit, bottled water, and assorted fruit juices
8.95++ per guest (Min. 20 guests)



Cookies and Milk
 Assorted fresh-baked cookies and brownies, with individual cartons of regular and chocolate milk
7.95++ per guest (Min. 20 guests)

Snack Attack
 Assorted fresh-baked cookies, individual bags of nuts and chips, bottled water, and sodas
8.50++ per guest (Min. 20 guests)

A Break with a “Twist”
 Warm jumbo pretzels and mini-dogs in puff pastry, with brown mustard and sweet relish, sodas, and bottled water
7.95++ per guest (Min. 20 guests)

(Breaks are set up for a 30-minute period.)

Enhance Your Break with ...
 Prices are per guest.

Granola bars	1.95++
Seasonal fresh fruit	1.20++
Warm jumbo pretzels	2.95++
Mini-candy bar assortment	2.95++

lunch



Lunch on the Lite Side ... Salads ...



■ Blackened Chicken Caesar Salad

Blackened breast of chicken served over romaine lettuce, tossed in Caesar dressing and topped with dried cranberries and fresh-baked croutons. Served with petite croissants, coffee, and iced tea.

13.50++ per guest (Min. 25 guests)



■ Deluxe Chef Salad

Julienne of turkey, ham and cheese served over mixed greens with tomato wedges, boiled eggs, and assorted dressings. Served with crackers, coffee, and iced tea.

12.50++ per guest (Min. 25 guests)



■ Trio Spinach Salad Plate

Greek chicken salad, marinated pasta, and fresh fruit resting on a bed of fresh spinach sprinkled with caramelized pecans. Served with fresh-baked hot rolls, coffee, and iced tea.

15.95++ per guest (Min. 25 guests)

■ Sandwich Board Buffet

Potato salad, coleslaw, chips, thinly sliced turkey and ham, assorted sliced cheeses, fresh breads and condiments, sliced tomatoes, onions, and shredded lettuce. Served with coffee and iced tea.

14.50++ per guest (Min. 25 guests)

Lite Side Dessert Upgrades ...

Price per guest (select one):

Tray of brownies and cookies, no-sugar-added apple or peach pie, chocolate layer cake, or coconut cake 1.95++

Cheesecake with fruit topping, Oreo cheesecake, or Raspberry Swirl cheesecake... 2.95++



lunch

Lunch Offerings ... Buffets ...



■ Full Buffet Options

Mixed green salad with tomatoes and cucumbers, with an assortment of dressings and toppings

Choice of Entrées ...

- Hot Chicken Salad
- Chicken Supreme
- Chicken Curry
- Roasted Pork Tenderloin
- Virginia Baked Ham
- Italian Baked Chicken
- Burgundy Beef Tips
- Chicken Parmesan
- Baked Tilapia
- Vegetable Lasagna
- Meat Lasagna

All buffets served with chef's choice of two vegetables and ...

- Rice or potato
- Hot rolls and butter
- Coffee and iced tea

2-Entrée Buffet 17.95++ per guest (Min. 40 guests)

3-Entrée Buffet 20.95++ per guest (Min. 40 guests)

Enhance Your Lunch Experience ...

Add a special salad or dessert to your buffet! Prices are per guest.

Special salads (select two):
Broccoli, marinated pasta, coleslaw,
fresh fruit, marinated mushrooms, Caesar,
or spinach and strawberry 1.95++

For your sweet tooth:
Add assorted fresh-baked desserts to your
buffet 1.95++



lunch

Lunch Offerings ... Plated ...



■ All plated meals served with vegetable and rice or potato, hot rolls and butter, coffee and iced tea. Add a dessert selection to any meal for:
1.95++ per guest

■ Chicken Pesto

Fresh garden salad with house dressing, chicken marinated and basted in pesto sauce, saffron and vegetable rice pilaf, fresh-cut steamed vegetables, and fresh-baked rolls and butter. Served with coffee and iced tea.

16.50++ per guest (Min. 25 guests)

■ Braised Beef Tips

Fresh garden salad with house dressing, beef tips in a burgundy-mushroom sauce served over seasoned rice, steamed vegetable medley, and fresh-baked rolls and butter. Served with coffee and iced tea.

16.95++ per guest (Min. 25 guests)



■ Chicken Supreme

Fresh garden salad with house dressing, chicken simmered in a mushroom-sour cream sauce, wild rice, fresh vegetable medley, and fresh-baked rolls and butter. Served with coffee and iced tea.

16.95++ per guest (Min. 25 guests)

■ Roasted Pork Tenderloin

Fresh garden salad with house dressing, roasted pork tenderloin with a honey glaze, rice or potato, vegetable du jour, and fresh-baked rolls and butter. Served with coffee and iced tea.

16.95++ per guest (Min. 25 guests)

Enhance Your Lunch Experience ...
Add a special salad or dessert to your lunch!
Prices are per guest.

Special Salad: spinach and strawberry salad, topped with fresh sliced strawberries and glazed pecans..... 1.95++

For Your Sweet Tooth:
assorted fresh-baked desserts..... 1.95++



dinner

Buffet Dinner Selections ...



- All buffets served with two vegetables and rice or potato, hot rolls and butter, coffee and iced tea.
 - Mixed green salad with assorted dressings, tomatoes, cucumbers, and assorted toppings, in addition to two special salads (chef's choice)
- Add assorted desserts to any buffet for 1.95++ per guest**

Entrées

- Chicken Supreme
- Burgundy Beef Tips
- Herb-Crusted Pork Loin in Natural Juices
- Chicken Julienne (baked chicken topped with julienne of vegetables)
- Grilled Salmon with Mustard-Dill Sauce
- Southern Fried Chicken
- Virginia Baked Ham
- Chicken Dijon (baked and basted with an herb-honey mustard sauce)

2 Entrées 20.95++ per guest (Min. 40 guests)

3 Entrées 23.95++ per guest (Min. 40 guests)



Add To Your Buffet ...

Prices are per guest.

Buffet Enhancement #1

Substitute one of the following entrées to your buffet for an additional 3.95++

Beef Tenderloin Medallions with a Sautéed Mushroom Sauce

Shrimp Fettuccini Carbonara

Stuffed Chicken Breast (with cream cheese, feta cheese, cranberries, and spinach)

Buffet Enhancement #2

Substitute a carving station with one of the following entrées:

Stuffed Tenderloin of Pork..... 4.95++

Slow-Roasted Inside Top Round of Beef with Horseradish Sauce 4.95++

Beef Wellington 6.95++

Carver Fee of 50.00 for Buffet Enhancement #2



dinner

Plated Dinner Selections ...



■ All plated meals served with vegetable and rice or potato, hot rolls and butter, coffee and iced tea.
Add a dessert selection to any meal for 1.95++ per guest

■ Mustard Tarragon Chicken

Mixed green salad with house dressing, tender breast of chicken marinated and basted in a tarragon-mustard sauce, vegetable risotto, steamed vegetable medley, hot rolls and butter, coffee and iced tea
20.95++ per guest (Min. 25 guests)



■ Asian Chicken

Mixed green salad with house dressing, chicken marinated in an orange-teriyaki sauce and served over seasoned rice, vegetable du jour, hot rolls and butter, coffee and iced tea
20.95++ per guest (Min. 25 guests)



■ Cranberry and Spinach-Stuffed Chicken

Mixed green salad with house dressing, stuffed and breaded breast of chicken baked with seasoned breading, accompanied by fresh rice pilaf and sautéed vegetable medley, hot rolls and butter, coffee and iced tea
22.95++ per guest (Min. 25 guests)

■ Stuffed Pork Tenderloin

Mixed green salad with house dressing, pork tenderloin stuffed with spinach and feta, cranberry rice pilaf, sliced and sautéed cinnamon apples, vegetable du jour, hot rolls and butter, coffee and iced tea
23.95++ per guest (Min. 25 guests)

■ Medallions of Beef

Mixed green salad with house dressing, tenderloin beef medallions with a sautéed mushroom sauce, stuffed potatoes, crisp steamed vegetable medley with herb butter, hot rolls and butter, coffee and iced tea
25.95++ per guest (Min. 25 guests)

Enhancements for Your Meal ...
Price is per guest.

Spinach and Strawberry Salad, topped with fresh sliced strawberries and glazed pecans. Upgrade your salad for 1.95++



dinner

Plated Dinner Selections ...



■ Beef Wellington

Spinach and strawberry salad topped with fresh sliced strawberries, braised beef tenderloin wrapped in pastry and baked, seasoned and stuffed potatoes, marinated asparagus, hot rolls and butter, coffee and iced tea.

Includes gourmet dessert selection.

31.95++ per guest (Min. 25 guests)



■ Combination Dinner Selections

Pesto Breast of Chicken with Scampi Shrimp

Spinach and strawberry salad topped with fresh sliced strawberries, our pesto chicken with shrimp pan sautéed in garlic butter, spinach risotto, chef's vegetable selection, hot rolls and butter, coffee and iced tea.

Includes gourmet dessert selection.

34.95++ per guest (Min. 25 guests)

Beef Wellington & Citrus-Baked Salmon

Spinach and strawberry salad topped with fresh sliced strawberries, Beef Wellington topped with sautéed mushrooms and accompanied by baked seasoned salmon, marinated asparagus, cranberry and mandarin rice, hot rolls and butter, coffee and iced tea.

Includes gourmet dessert selection.

39.95++ per guest (Min. 25 guests)



events

For Your Reception ...



Cold Hors d'oeuvre Selections

Cheese and meat tray (bread and condiments included, serves 50).....	325.00++
Cheese ball with crackers (small 3-pound, serves 25-30)	95.00++
Cheese display with crackers (small, serves 30-40).....	84.00++
Cheese straws (100)	95.00++
Cookies, Scrumptions (per dozen)	21.95++
Cookies, gourmet (per dozen)	16.95++
Cookies, small (per dozen).....	12.95++
Deviled eggs (100).....	175.00++
Assorted finger sandwiches (100).....	195.00++
Fruit tray with dip (large, serves 50-75)	225.00++
Fruit tray with dip (small, serves 25-40)	150.00++
Mixed nuts (per pound, serves 15-20 per pound).....	25.00++
Jumbo peeled shrimp with cocktail sauce and lemon (per 100).....	225.00++
Sunburst smoked trout dip en croûte (per 50) ...	195.00++
Potato chips with dip (serves 25 people)	35.00++
Sheet cake (full-size, 84 pieces)	125.00++
Sheet cake (half-size, 42 pieces)	80.00++
Strawberries, chocolate-dipped (per dozen) ...	18.00++
Vegetable crudités with hummus dip (large tray, serves 50).....	150.00++
Vegetable crudités with hummus dip (small tray, serves 25).....	95.00++

Hot Hors d'oeuvre Selections

Chicken drumettes (100).....	125.00++
Chicken fingers with sauce (100).....	175.00++
Phyllo-wrapped asparagus & asiago (100)....	225.00++
Spinach and artichoke dip with seasoned pita chips (serves 25)	125.00++
Egg rolls with mustard sauce (100)	150.00++
Cocktail meatballs with sauce (100).....	125.00++
Mini ham biscuits (100)	225.00++
Miniature quiche (100).....	155.00++
Smoked cocktail sausages in sweet and sour sauce (175).....	125.00++
Miniature Beef Wellingtons (100).....	325.00++
Seafood-stuffed mushroom caps (100).....	225.00++
Satay Thai chicken skewers (100)	300.00++
Bacon-wrapped scallops (100)	300.00++
Blanketed franks (100)	125.00++
Southwest spring rolls (100).....	175.00++

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events

Reception ... Specialty Offerings ...



- Minimum guarantee of 75 people for specialty stations. One-hour duration for specialty stations. Add 3.00 per person for each additional 30-minute period.

■ Private Carving Station

Chef-carved roast beef, turkey and/or ham, served with assorted hot rolls, horseradish sauce, and brown mustard

One selection: 9.95++ per guest

Two selections: 11.95++ per guest

Three selections: 13.95++ per guest

(Min. 75 guests)

Price for carving station or pasta station is based on ordering four or more hors d'oeuvres.

Add 2.00 per guest if less than four hors d'oeuvre selections are ordered.



■ Pasta Sensations Station

Pasta station with penne pasta. Marinara sauce and Alfredo sauce offered with the following options: sliced mushrooms, chopped bacon, diced peppers, diced onions, and Parmesan cheese. Served with Parmesan French bread sticks.

11.95++ per guest (Min. 75 guests)

Station attendant required for each specialty station is 50.00 per hour.



Beverages ...

Fruit punch (gallon) 16.00++

Sherbet punch (gallon)..... 18.00++

Coffee, regular and decaffeinated (gallon) 19.95++

Iced tea or hot tea (gallon) 14.00++

Juices (gallon) 19.95++

Hot chocolate (gallon) 21.95++

Hot spiced cider (gallon)..... 24.95++

Soft drinks (each) 1.75++

Lemonade (gallon)..... 18.95++

There are 15–18 servings per gallon for each of the above beverages.