



Lake Junaluska
Conference & Retreat Center

Food & Beverage

The Lake Junaluska Food and Beverage Team is here to help you create dining, refreshment and beverage options that complement your gathering. From snacks and hors d'oeuvres to full buffets, receptions and plated meals, menus may be selected or customized to fit your budget and dietary needs.

Table of Contents

Chef's Choice Buffets	3-4
Specialty Catering	5-10
Breakfast.....	5
Grab and Go Lunch.....	6
Lunch.....	7-8
Dinner.....	9-10
Desserts.....	11
Breaks and Beverages.....	12-14
Special Events and Weddings.....	15-19
Make Your Own Buffet.....	15-17
Plated Meals.....	17
Handcrafted Displays and Hors D'oeuvres.....	18-19
Planning, Policies and Pricing.....	20-21



Lake Junaluska
Conference & Retreat Center

CHEF'S CHOICE BUFFETS

At Lake Junaluska, our Chef's Choice buffet service is designed to deliver both exceptional quality and warm hospitality. Guests enjoy thoughtfully prepared Chef's Choice menus featuring fresh ingredients, balanced selections and professional presentation – ideal for conferences, retreats, reunions and special celebrations. Our culinary and service teams coordinate every detail to ensure smooth flow, consistent replenishment and an inviting dining experience in each of our distinctive venues.

NOTE: Speak to your coordinator about dietary needs and restrictions -

SAMPLE CHEF'S CHOICE MENUS:

Breakfast Sample Menu

Fresh Cut Fruit
Greek yogurt & toppings
Assorted Pastries, Breads and Cereal
Select Dairy and Alternative Milks
Fluffy Scrambled eggs
Country Style Biscuits
Southern pepper sausage gravy
Home-style breakfast potatoes
Apple Cider Bacon & Breakfast Sausage
Buttery grits or oatmeal
Pancakes, French Toast or Sugared Mini Waffles
Fresh Orange and Apple juices
Hot Coffee with Cream, Sugar, and Sugar alternatives



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Conference & Retreat Center

CHEF'S CHOICE BUFFETS CONT.

SAMPLE CHEF'S CHOICE MENUS:

Lunch Sample Menu

Full Salad Bar with 2 types of greens, 6 toppings, and 2 dressings

Composed salads

House Smoked Carolina Pulled Pork

BBQ Grilled Chicken

Roasted Ranch Baby Potatoes

Braised Brussel Sprouts with Apple cider reduction

Sweet butter grilled corn on the cob

Warm rolls with soft butter

Fresh Lemonade

Southern-style Sweet & Unsweetened Teas

Chef's selection of desserts could be a variety of but not limited to; cakes, pies, cobblers, cookies, brownies, puddings and small bite sized desserts

Dinner Sample Menu

Full Salad Bar with 2 types of greens, 10 toppings, and 2 dressings

Herb roasted breast of chicken with lemon-thyme cream

NC flounder with caper butter sauce

Whipped potatoes

Baby green beans with garlic and shallots

Sauteed blend of vegetables with butter and herbs

Warm dinner rolls with soft butter

Chef's selection of desserts, could be a variety of but not limited to; cakes, pies, cobblers, cookies, brownies, puddings and small bite sized desserts



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Conference & Retreat Center

SPECIALTY CATERING

Looking to give your group meal a distinctive touch?

In addition to our Chef's Choice Buffet, we offer a variety of Specialty Catering designed to match your event's style and preferences. From regional favorites to comfort classics and globally inspired menus, our specialty buffets provide a customized dining experience your guests will remember. Let us help you create a meal that perfectly complements your event.

BREAKFAST OPTIONS

All buffet selections include water, fruit juices, coffee and teas (minimum 15 guests).

Rise and shine breakfast:

\$15.00/person (Muffins, danishes, scones, fruit, cereal, yogurt, granola).

Healthy start:

\$17.00/person (Fruit and Greek yogurt bar with various toppings).

Junaluska traditional breakfast:

\$20.00/person (Eggs, bacon, sausage, grits/oatmeal, potatoes, biscuits/gravy, fruit).

A La Carte

House-baked scones | \$25.00/dozen

Fresh-baked muffins | \$34.00/dozen

Fresh danish or mini danish | \$34.00 per dozen / \$30.00/two dozen minis

Ham or sausage biscuits | \$35.00/dozen

Assorted bagels | \$35.00/dozen



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GRAB AND GO LUNCH

(Perfect for Groups under 25)

Vegetarian & Gluten Free Options available for an additional \$1.00 per person
Soda is available for an additional \$2.00 per person

Bag Lunch | \$16.00 per person

Lunches are packed individually in bags.

Assortment of black forest ham and oven roasted turkey sandwiches with chips, cookies, fresh fruit and bottled water.

Box Lunch | \$18.00 per person

Lunches are packed individually in a barn-style box

Assortment of black forest ham and oven roasted turkey on a brioche bun with lettuce, tomato and cheese. Accompanied by savory chips, trail mix, cookies, fresh fruit and bottled water.

Gourmet Box Lunch | \$23.00 per person

Lunches are packed individually in a barn-style box

Pick your sandwich: Chicken salad, caesar chicken salad, Italian hero, turkey cheddar bacon or roast beef & provolone. All sandwiches can be made into a wrap, croissant, 6" hoagie roll, focaccia bread or brioche roll.



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Conference & Retreat Center

SPECIALTY LUNCH BUFFETS

All buffets are served with iced tea, lemonade and water. (minimum 25 guests)

Powerhouse Lunch | \$18.00 per person

Chef's Soup du Jour

Baked Potato Bar: Toppings to Include:

Chef's chili, sautéed mushrooms, shredded cheese, sour cream, chives, bacon bits and butter

Salad Bar: mixed greens with assorted dressings & toppings to include:

Tomatoes, cucumbers, shredded cheese, shredded carrots, chopped eggs, croutons, chopped ham, chopped turkey, assorted crackers and pasta salad

Fresh Baked Cookies

Deli Board | \$21.00 per person

Includes Full Salad Bar

Smoked ham, turkey, roast beef, salami, swiss, cheddar cheese, lettuce, tomato, onion, pickles and condiments

Assorted rolls and breads

Baked potato salad and pasta salad

Fresh-baked cookies and brownies

Junaluska Grill Out | \$22.00 per person

Includes Full Salad Bar and condiments

Marinated Chicken Breast

Hamburgers

Baked Beans

Carolina Style Corn Casserole

Chefs Choice Mixed Veggies

Chefs Rice Crispy Treats (Brown Butter & Cinnamon Brown Sugar, Mini Marshmallows topped with Flaky Sea Salt)

Assorted Desserts



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Conference & Retreat Center

SPECIALTY LUNCH BUFFETS CONT.

Fiesta By the Lake | \$24.00 per person

Includes Full Salad Bar

Santa Fe Ground Beef
Adobo Chopped Chicken
Grilled Onions & Peppers
Spanish Rice
Whole Pinto Beans
Queso
House Tortilla Chips
Cinnamon Dusted Churros
Chefs Assorted Desserts

Backyard Slider Bar Sampler | \$25.00 per person

Includes Full Salad Bar

Choose 3 sliders, includes all sides:
All American Cheeseburger, Tangy Carolina Fried Chicken, Mini Hotdog, Pulled Pork
Mac & Cheese
BBQ Corn on the cob
Fried Okra
Fresh Baked Cookies & Brownies

A Walk Through Italy | \$25.00 per person

Includes Full Salad Bar

Meatballs in Marinara
Grilled Chicken
Red Sauce
Alfredo Sauce
Grilled Zucchini & Squash
Balsamic Brussels Sprouts with Parmesan Cheese
Garlic Butter Poppers
Assorted Cheesecakes
Cannolis



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Conference & Retreat Center

SPECIALTY DINNER BUFFETS

Served with Fresh-Brewed Iced Tea and Water (minimum 25 guests) **Menu enhancements available upon request, additional fees may apply

Southern Comfort | \$25.00 per person

Includes full salad bar
Golden home breaded fried chicken
Saucy pork ribs
Macaroni and cheese
Country style green beans
Succotash
Sweet corn bread
Homemade cobbler
Fresh baked cookies and brownies
Housemade puddings

Lake House Barbecue | \$28.00 per person

Includes full salad bar
House Made North Carolina Style Smoked BBQ Pork
BBQ Roasted Bone in Chicken
Dirty Rice
Collard Greens
Fried Corn Nuggets
Garlic Toast
Homemade Cobbler
Chef Assorted Desserts

Italy by the Lake | \$28.00 per person

Includes Full Salad Bar
Chicken Cacciatore
Tuscan Grilled Pork Loin
Herbed Tomato & Gnocchi
Grilled Eggplant
Fresh Sautéed Green Beans
Garlic Bread Sticks
Tiramisu
Assorted Chefs Desserts



Lake Junaluska
Conference & Retreat Center

SPECIALTY DINNER BUFFETS CONT.

Lakeside Cena Fiesta | \$30.00 per person

Includes Full Salad Bar
Carnitas (Slow Cooked Pork)
Marinated Grilled Chicken
Grilled Onions & Peppers
Cilantro Lime Rice
Whole Pinto Beans
Flour Tortillas
Arroz Con Leche
Chefs Assorted Desserts

Lakeside Low Country | \$32.00 per person

Includes Full Salad Bar
Seafood Medley (Boiled Shrimp, Little Neck Clams, Crawfish)
Smoked Sausage Duo (Kielbasa, Andouille)
Boiled Red Potatoes
Mini Ears of Corn
Stewed Tomatoes & Okra
Yeast Rolls
Chefs Assorted Desserts

Rose Walk by the Lake | \$35.00 per person

Includes Full Salad Bar
Mediterranean Roasted Chicken
Roasted Garlic Lamb Chops
Herbed Couscous
Lemon & Thyme Carrots
Grilled Asparagus with Blistered Grape Tomatoes
Sundried Tomato Focaccia Bread
Baklava
Date & Fig Bread Pudding



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Conference & Retreat Center

SPECIALTY DESSERTS

Served with Fresh-Brewed Iced Tea and Water (minimum 25 guests)

Dessert Bar | \$10.00 per person

Choose 3:

Southern Pecan Pie

Assorted Cheesecake

Chocolate Croissant Bread Pudding

Berry Crisp

Apple Cobbler

Chocolate Brownies

Peaches & Cream Dream

Carrot Cake

No sugar added pie (Peach, Apple, Mixed Berry, Lemon Meringue)

Gluten-Free Chocolate Torte

Gluten-Free, Sugar Free, Berries & Cream Parfait

Ice Cream Bar | \$15.00 per person

Chocolate, Vanilla, Strawberry Ice Cream

Chefs Choice Sorbet (Dairy Free Option)

Waffle Cone and Waffle Bowls

Typical Toppings Include:

- Rainbow & Chocolate Sprinkles
- Caramel, Chocolate, and Strawberry sauce
- Candied nuts
- Oreo pieces
- M&M's
- Gummy bears
- Mini marshmallow
- Whipped cream
- Maraschino cherries

Sweet Indulgence Display | \$18.00 per person

Chocolate-covered strawberries and specialty cupcakes, dessert shots, mini tarts, mini pies, mini cheesecakes



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Conference & Retreat Center

BREAKS & BEVERAGES

Minimum 25 guests

Snack Stations

Snack Attack | \$12.00 per person

Cookies, Trail Mix, Chips, Bottled Water & Assorted Sodas

Healthy Jump Off | \$14.00 per person

Trail Mix, Individual Assorted Yogurts, Grain Bars, Mixed Nuts & Bottled Juices

Junaluska Smores Station | \$12.00 per person

Whether at our Shackford Fire Pit or one of our Portable firepits, we provide all you need to have a meaningful experience around the fire.

Wooden skewers, Graham crackers, Marshmallows, Hershey chocolate bars, Bottled water

Grab and Go Snacks

Cheese & Peanut Butter Crackers | \$2.50 per person

Variety of Cookies (Oreo, Lorna Dune, Nutter Butter, Fig Newton) | \$3.50 per person

Trail Mix & Mixed Nuts | \$4.00 per person

Chips, Pretzels & Popcorn | \$4.00 per person



Lake Junaluska
Conference & Retreat Center

BEVERAGE OPTIONS

Complimentary water service is included with all catered breaks and events. Price is subject only to standalone water service. No charge for refills.

Regular water station in room | \$25.00

Infused waters | \$30.00 per gallon

Flavors: strawberry, citrus, cucumber, mint, cranberry, basil, thyme, rosemary, orange, ginger, pineapple, watermelon or lime.

Chilled Juices | \$32.00 per gallon

Orange, apple, grapefruit, cranberry or grape

Barber Orchards spiced cider | \$32.00 per gallon (Served Hot or Cold)

Hand Crafted Lemonades | \$35.00 per gallon

Flavors: strawberry, peach, blackberry, Arnold Palmer, basil, thyme, rosemary, orange, cranberry, ginger, pineapple, watermelon or Lime.

Gourmet hot chocolate with marshmallows | \$36.00 per gallon

Coffee, Decaf Coffee | \$35.00 per gallon

Iced coffee | \$39.00 per gallon

Southern Style Sweet & Unsweetened Teas | \$36.00 per gallon

Flavored ice tea | \$38.00 per gallon

Flavors: Lemon, Strawberry, Blackberry, Peach, Mint, or Orange

Hot Tea Display | \$4.00 per person (Minimum of 10ppl)

To include lemon, honey, flavored syrups, creamer and flavored creamer, sugars and alternative sweeteners

Grab and go

Assorted juices | \$4.00 per person

Assorted sodas | \$4.00 per person

Pause and Refresh Tea Selections

Southern Style Sweet & Unsweetened Teas | \$36.00 per gallon

Flavored ice tea | \$38.00 per gallon

Flavors: Lemon, Strawberry, Blackberry, Peach, Mint, or Orange

Hot Tea Display | \$4.00 per person (Minimum of 10ppl)

To include lemon, honey, flavored syrups, creamer and flavored creamer, sugars and alternative sweeteners

Miscellaneous items

Gold or silver chargers | \$2.00 Each Champagne flutes | \$1.00 Each Wine glasses | \$1.00 Each



Lake Junaluska
Conference & Retreat Center

HIGH TEA EXPERIENCE

Option 1 | \$22.00 Per Person

Unlimited Hot & Cold Water

Assorted Tea Box & Refreshers (Refreshers are tea packets that can be served hot or cold usually infused with fruit or herbs)

Assortment of Chefs Choices Scones, Petite Fours, Tea Cookies, Sweet Breads or Tartlets (2 per person)

Option 2 | \$27.00 Per Person

Includes everything in Option 1 plus an Assortment of tea sandwiches (choose two) and Chef's Choice breads (three per person)

Tea Sandwich Options: Choose Two

Chicken Salad, Egg Salad, Cucumber, Creme fraiche, Dill Smoked Salmon with Caper Berries, Pimento Cheese, Brie and Apple with Honey, Goat Cheese and Roasted Red Pepper



Lake Junaluska
Conference & Retreat Center

SPECIAL EVENTS AND WEDDING OPTIONS

MAKE IT YOUR OWN BUFFET

Includes full salad bar and chef's choice desserts. Add chef's soup du jour for \$5 per person.

Choose two proteins, one starch, and two vegetables for \$40 Per Person

Poultry Protein Options:

- Herb Roasted Chicken Supreme with a Chicken Veloute'
- Chicken Cordon Blu with Dijon Mustard Sauce
- Chicken Caprese
- Home Breaded Fried Chicken with Country Style Gravy
- Grilled Lemon Herb Chicken Breast w/ Tarragon Caper Sauce
- Roasted Bone in Chicken with Natural Jus

Beef & Pork Protein Options:

- Roasted Pork Loin with Natural Jus
- Grilled Bone in Pork Chop with Homemade Apple Chutney
- Center Cut Stuffed Pork Chops with Mirepoix Sauce
- Slow Roasted Beef Loin with Au Jus
- Homestyle Meatloaf with Homestyle Brown Gravy
- Hand Cut Grilled Ribeye Steaks with Sautéed Mushrooms & Onions

Seafood Protein Options:

- Hand Cut Salmon with Tuscan Tomato Sauce
- Carolina Rainbow Trout with Citrus & Herb Beurre Blanc
- Lemon Caper Cod
- Grilled Shrimp
- Island Style Mahi Mahi
- English Style Fried Cod



Lake Junaluska
Conference & Retreat Center

SPECIAL EVENTS AND WEDDING OPTIONS CONT.

MAKE IT YOUR OWN BUFFET

Includes full salad bar and chef's choice desserts. Add chef's soup du jour for \$5 per person.

Choose two proteins, one starch, and two vegetables for \$40 Per Person

Starch Options:

- Roasted Red Potatoes
- Steamed Jacket Red Potatoes with Chives & Parsley
- Yukon Garlic Mashed Potatoes
- Potato Au Gratin
- Sweet Potato Hash
- Wild Mushroom Rice Pilaf
- Cilantro Lime Rice
- Herbed Couscous
- Herbed Gnocchi
- Ancient Grain Pilaf
- Garlic & Herb Orecchiette (Pasta)
- Cheesy Grits
- Rice & Quinoa Blend
- Succotash

Vegetable Options:

- Slow Cooked Country Green Beans
- Roasted Cauliflower with Blistered Tomatoes
- Honey & Thyme Baby Carrots
- Roasted Brussels with ACV Reduction
- Grilled Mediterranean Veggies
- Garden Peas with Pearl Onions
- Chef Mixed Veggies
- Lemon Butter Broccoli
- Grilled Corn on the Cob
- Roasted Root Veggies
- Grilled Eggplant
- Collard Greens



Lake Junaluska
Conference & Retreat Center

SPECIAL EVENTS AND WEDDING OPTIONS CONT.

Enhanced Chef Carving Feature

Add a Chef Attended Carving station to any buffet - Chef Carving Fee - \$150.00 per carver

Roasted supreme turkey breast with Dijon mustard aioli	\$10.00
Tenderloin of beef with creamy horseradish sauce and au jus	\$18.00
Honey and maple-glazed ham	\$10.00
Roasted pork loin with maple hot peach chutney	\$15.00
House-smoked beef brisket with house-made barbecue sauce	\$12.00
Whole filet of salmon with caper cream sauce	\$15.00

Plated Meal Options

(NOTE: Groups under 25 guests in a dining room without other groups will be served a plated meal instead of a buffet. Your Coordinator will speak with you if this is the case for your group.)

At Lake Junaluska, our plated meal service offers an elevated dining experience ideal for weddings and special events held in the Warren Center. Each course is thoughtfully prepared and beautifully presented, then professionally served to your guests at the table for a refined and memorable celebration. Hosts may select from a curated menu of chef-crafted entrées, sides, and desserts, with options to customize selections to reflect personal tastes and event themes. Our culinary and service teams coordinate every detail – from timing to presentation – ensuring a seamless, elegant dining experience that complements your most important moments.

Prices vary based on event specifics and menus chosen



Lake Junaluska
Conference & Retreat Center

HANDCRAFTED DISPLAYS

Minimum of 25 Guests

Chip & Dip Display:

\$8.00 Per Person

Variety of Kettle Chips topped with Cajun Ranch, Balsamic & Blue Cheese, Chocolate & Coconut. Spinach Dip Served with Pita Chips, Roasted Red Pepper Hummus, House Made Tortilla Chips with Queso

Garden Fresh Vegetable Crudité's:

\$8.00 Per Person

Variety of Fresh Vegetables Served with Ranch & Roasted Red Pepper Dip

Grilled Vegetable Display:

\$10.00 Per Person

Eggplant, Portabella, Onion, Squash, Zucchini & Red Peppers, Served with Speciality Red Pepper Dip

Gourmet Cheese Display:

\$9.00 Per Person

Domestic cheeses served with crackers and toasted baguettes

Overlook Charcuterie Display:

\$16.00 Per Person

Assorted Cured Meats (3) & Assorted Cheeses (3) accompanied by Olives, Dried Fruits, Pickled Veggies & Crackers

Smokey Mt. Grazing Display:

\$25.00 Per Person

Assortment of Cured Meats, Cheeses, Dried Fruits, Honey, Jams, Nuts, Pickled Veggies and Crackers

Chilled Seafood Display:

\$30.00 Per Person

Shrimp, Oysters, Mussels & Crab Claws Served with Fresh Lemon, Cocktail Sauce, Horseradish

Sweet Indulgence Display:

\$18.00 Per Person

Chocolate Covered Strawberries & Specialty Cupcakes, Dessert Shots, Mini Tarts, Mini Pies, Mini Cheesecakes

Fresh Fruit Display:

\$7.00 Per Person

Honeydew, Cantaloupe, Strawberries, Pineapple, Grapes



Lake Junaluska

Conference & Retreat Center

HAND CRAFTED HORS D'OEUVRES

Minimum of 25 Guests. Can be stationed or passed for a passing fee of \$50 per server

Cold:

Servings of 50 Pieces

- Goat Cheese Mousse Crostini with Pecans | \$5.00 per person
- Antipasto Skewers | \$5.00 per person
- Pimento Cheese with Bacon Jam | \$6.00 per person
- Bruschetta | \$6.00 per person
- Tomato Finger Sandwiches | \$7.00 per person
- Turkey Finger Sandwiches | \$7.00 per person
- Beef Tenderloin Crostini | \$8.00 per person
- Blackened Chicken Salad on Belgian Endive | \$8.00 per person
- Shrimp Cocktail | \$10.00 per person
- Seared Tuna Wonton | \$10.00 per person
- Smoked Salmon with Dill Crema on Cucumber | \$10.00 per person

Hot:

Servings of 50 Pieces

- Bacon Jalapeño Popper with Maple Drizzle | \$6.00 per person
- Dijon and Rosemary Chicken Bites | \$6.00 per person
- Chicken N Waffle Skewers with Hot Honey & Raspberry Drizzle | \$8.00 per person
- Mini Quiches | \$6.00 per person
- Chicken Satay with Peanut Sauce | \$8.00 per person
- Crab Cakes with Spicy Remoulade | \$10.00 per person
- Spanakopita | \$8.00 per person
- Wild Mushroom Ravioli | \$7.00 per person
- Pot Stickers | \$7.00 per person
- Raspberry & Brie Wrapped in Phyllo Dough | \$10.00 per person
- Beef Wellington with Black Garlic Demi | \$12.00 per person



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Conference & Retreat Center

PLANNING AND PRICING DETAILS

To ensure excellent food and service for your gathering, please note:

Menu Pricing

Menu prices may adjust based on seasonal availability and market conditions.

Service Charge & Tax

A 20% service charge plus North Carolina sales tax will be added to all catering selections.

Custom Menus

Custom menu options are available. Additional costs may apply based on selections.

Buffet Service (25+ Guests)

For "Go Through the Line" buffets in private venues, a \$50 per server fee applies. (Included in wedding packages.)

GUEST COUNTS & GUARANTEES

Final Guest Count

Your guaranteed guest count is due 14 days prior to your event. This number cannot be reduced after that date.

Increases

Guest count increases may be accommodated with advance approval.

Default Guarantee

If a final count is not received at least 7 days prior, the projected guest count in your contract will serve as the guarantee.

Buffet Minimum

Buffet meals are available for groups of 25 or more.



EVENT POLICIES

Final Catering Orders

All catering selections must be finalized 14 days prior to arrival.

Alcohol Service

Alcohol service is provided exclusively through our licensed beverage partner. Outside alcoholic beverages are not permitted.

Late Changes

Changes to catering, room rentals, or audiovisual needs within 7 days of the event will incur a \$10 per change fee.

Event Timing

Event time frames may vary for weddings and day-only gatherings to best support your celebration schedule.



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CONTACT INFORMATION

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