



Lake Junaluska
Conference & Retreat Center

Catering Menu 2025

91 N. LAKESHORE DRIVE
LAKE JUNALUSKA, NC 28745
828-454-6650
LAKEJUNALUSKA.COM

The talented Lake Junaluska Catering Team welcomes the opportunity to assist in creating a custom menu that will complement your special event. Select from a variety of menu types to find the perfect catering combination that works with your spending plan and dietary needs. Options include Light Snacks & Beverages, Hors D'oeuvres, Buffets and Reception Packages. Contact your Lake Junaluska Event Coordinator for assistance.

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Pricing

- **Menu pricing is subject to change without notice and is dependent on current food pricing.**
- A customary service charge of 20% will be added to all prices on the catering menu.
- Current North Carolina state sales tax will be added to all prices on the catering menu.
- Custom menus are available and may incur additional charges.
- A \$50 fee per server will apply for all "Go through the Line" buffet meals located in a private venue for groups of 25 or more (excluding wedding events).

Guarantees

- Guaranteed guest count is required no later than 14 days prior to event date.
- Guaranteed guest count may not be lowered within 14 days of event date but may be increased with approval.
- **If the guaranteed guest count is not received by 7 days prior to the event, the projected guest count noted on the contract will be used as the final guarantee.**
- Guest count minimum for Buffet Meals is 25 guests.

Policies

- **Catering orders are due no later than 14 days prior to the event date.**
- Outside food is not permitted in meeting/venue spaces.
- Lake Junaluska partners with a local spirited beverage company to provide a bartender, beer, wine, hard cider, or champagne in our private venues. Groups are not allowed to bring in their own. Check with your event coordinator for details.
- A \$10.00 fee will be added for each change/addition made to catering, meeting room rental and audio-visual items ordered within 7 days of the event date.

Wedding and day-only event timeframes may differ. For more information, contact Group Sales at 828-454-6650.

BREAKFAST

Buffet Selections include Fruit Juices, Coffee and Teas (minimum 25 guests)

Junaluska Traditional Breakfast

Soft Scrambled Eggs
Applewood Bacon and Sausage
Southern Grits or Oatmeal
Breakfast Potatoes
Fresh-Baked Biscuits with Country Gravy
Seasonal Fresh Fruit

Rise and Shine Breakfast

Muffins, Danishes, Scones, Fresh Fruit and Cereal
Yogurt, Granola and Honey

Healthy Start

Seasonal Fresh Fruit
Greek Yogurt Bar with Housemade Granola, Fresh Berries, Local Honey, Dried Fruits, Nuts and Seeds

A La Carte

Fresh Baked Muffins
Fresh Danish or Mini Danish
House Baked Scones
Ham or Sausage Biscuits
Assorted Bagels
Yogurt, Granola, Berries and Local Honey
Fresh Fruit Display (15 guest)

A La Carte Beverages

Coffee or Hot Tea
Iced or Sweet Tea
Orange, Apple, or Cranberry Juice
Grab and Go Juices (Apple, Orange, or Cranberry)



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LUNCH ON THE GO

Box Lunch

Lunches are packed individually in a barn-style box and served in the meeting space.

Assortment of Black Forest Ham, Oven Roasted Turkey, and Housemade Chicken Salad Sandwiches on a Brioche Bun with Lettuce, Tomato and Cheese. Accompanied with Savory Chips, Trail Mix, Cookies, Fresh Fruit and Bottled Water

Vegetarian Options available for an additional \$1.00 per person

Gluten Free Options available for an additional \$1.00 per person

Soda available for an additional \$1.00 per person

Bag Lunch

Lunches are packed individually in bags.

Assortment of Black Forest Ham and Oven Roasted Turkey Sandwiches with Chips, Cookies, Fresh Fruit, and Bottled water.

Vegetarian Options available for an additional \$1.00 per person

Gluten Free Options available for an additional \$1.00 per person

Soda available for an additional \$1.00 per person



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SPECIALTY BUFFETS

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

Sandwich Bar

Choose Two: (if none chosen, chef will decide)

Black Forest Ham, Oven Roasted Turkey, Housemade Chicken Salad or Roast Beef

(Vegetarian Options available for \$1.00 per person)

Grilled Vegetables

Assorted Breads

Assorted Cheeses

Housemade Chips

Pasta Salad

BBQ Bar

Choose Two: (if none chosen, chef will decide)

Pulled Pork, BBQ Salmon, Fried Chicken, or BBQ Chicken

(Beef Brisket available for an additional \$5.00 per person)

Sauteed Green Beans

Grilled Corn

Red Skin Mashed Potato

Lavender Honey Cornbread

Junaluska Cookout

Choose Two: (if none chosen, chef will decide)

Grilled Chicken Breast, Hamburger/Cheeseburger, Bratwurst or Hot Dogs

Housemade Potato Chips

Brown Sugar Baked Beans

Coleslaw

Grilled corn

Brioche Buns



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SPECIALTY BUFFETS CONT.

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

Southwestern Bar

Seasoned Ground Beef
Marinated Chicken, Peppers and Onions
(Upgrade to Sliced Fajita Steak for \$5.00 per person)
(Upgrade to Mahi Mahi Fish Tacos for \$5.00 per person)
Spanish Rice
Refried Frijoles
Tortilla Chips
Lettuce, Tomato, Onion, Salsa, Sour Cream
Cheese Sauce
Flour Tortillas

Italian Bar

Choose Two: (if none chosen, chef will decide)
Chicken Marsala
Beef Bolognese
Sausage Peppers and Onions
Veggie Primavera
(Upgrade to Shrimp Scampi for 4\$ per person)
Roasted Broccoli with Garlic Butter
Penne
Pomodoro Sauce
Garlic Bread
Grated Parm

Local Bar

Choose Two: (if none chosen, chef will decide)
North Carolina Trout, Roasted Whole Chicken, Lemon Glazed Salmon, Grilled Bone in Pork Chop,
Shrimp & Grits
Buttery Yukon Gold Mashed Potatoes
Brussels Sprouts with Maple Cider Reduction
Yeast Rolls



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SPECIALTY BUFFETS CONT.

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

Biscuit Bar

Housemade Cheddar Chive Biscuits
Sausage Patties
Assorted Jams and Jellies
Assorted Local Honey
Applewood Smoked Bacon
Pimento Cheese
Jalapeno Jam
Tomato Bacon Jam
Whipped Flavored Butters
Cracked Pepper Gravy (Vegetarian)
Sausage Gravy
Whipped Cinnamon Maple Butter

Bagel Bar

Assorted Bagels
Sliced Tomato
Sliced Red Onion
Smoked Salmon
Whipped Flavored Cream Cheese
Chives
Fancy Greens
Lemon
Sliced Radish

Baked Potato Bar

Bacon
Cheddar Cheese
Sour Cream
Whipped Butter
Chili
Red, Green, & Crispy Fried Onions
Fresh Jalapenos
Picco De Gallo
Hot Sauce

SPECIALTY BUFFETS CONT.

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

Dessert Bar

Choose 3:

Southern Pecan Pie

Assorted Cheesecake

Chocolate Croissant Bread Pudding

Berry Crisp

Apple Cobbler

Lemon Bar

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 and Cream Parfait

Ice Cream Bar

Chocolate, Vanilla, Strawberry Ice Cream

Sorbet (Dairy Free)

Rainbow Sprinkles

Chocolate Sprinkles

Vanilla Bean Whipped Cream

Caramel Sauce

Chocolate Sauce

Candied Nuts

Oreo Pieces

M&M's

Gummy Bears

Mini Marshmallow

Waffle Cone

Waffle Cone Bowl

Strawberry Topping

Maraschino Cherries



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BUILD YOUR OWN BUFFET

Served with Fresh-Brewed Iced Tea, Water and Lemonade (minimum 50 guests)

Select Two Options from either Choice A or Choice B, One Starch and 1 Vegetable. Accompanied with Mixed Greens Salad with Cucumber, Tomato and Red Onion and choice of 2 Salad Dressings. Upgrade with Salad Bar for \$3.00 per person or a Dessert Display for \$7.00 per person.

Choice A Entrees

Roasted Pork Loin
Grilled Bone in Pork Chop
Chicken Caprese
Chicken Marsala
Fried Chicken
Pulled Pork
North Carolina Trout
Jackfruit BBQ (vegan)
Flounder with Cajun Cream

Choice B Entrees

Grilled Beef Tenderloin with Black Garlic Demi (GF)
NY Strip with Exotic Mushrooms
Tuscan Salmon with Pepper Jam and Lemon Beurre Blanc (GF)
Stuffed Pepper (Vegan) (GF) (Dairy Free)
Chicken Florentine stuffed with Spinach and Provolone (GF)
Low Country Shrimp and Grits (GF)
Grouper with Braised Fennel and Artichoke

Starch Sides

Buttery Yukon Gold Mashed Potato
Roasted Fingerling Potato
Red Skin Mashed Potato
Potato Dauphine
Macaroni and Cheese
Sundried Tomato Rice Pilaf
Tricolor Quinoa
Sweet Potato Mash

Vegetable Sides

Haricot Vert (French Green Beans)
Honey and Thyme Carrots and Cauliflower
Roasted Broccoli with Garlic Butter
Braised Brussel Sprouts with Apple Cider Vinegar Reduction
Lemon Grilled Asparagus
Roasted Seasonal Root Vegetables
Grilled Zucchini and Yellow Squash
Provencal Tomato

Gourmet Carving Station

Add a Chef Attended Carving station to any buffet

Whole Turkey
Maple Glazed Ham
Herb Roasted Prime Rib
Beef Tenderloin



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TAKE A BREAK

Grab and Go Snacks

Cheese and Peanut Butter Crackers
Assorted grain Bars
Variety of Cookies (Oreo, Lorna Dune, Nutter Butter, Fig Newton)
Assorted Candy Bars
Fresh Baked Muffins & Whole Fresh Fruit
Trail Mix and Mixed Nuts
Chips, Pretzels And Popcorn

Snack Stations

Healthy Jump Off

Trail Mix, individual assorted Yogurts, Assorted grain Bars, mixed Nuts and assorted bottled juices

Sweet Tooth

Cookies, Candy Bars, Brownies, Lemon Bars and assorted sodas

Snack Attack

Cookies, Trail Mix, Chips, Bottled Water and assorted sodas

Junaluska Bonfire and Smores Package

Large Firepit stocked with kindling, wood and matches
Graham Crackers, Marshmallows, and Hershey Chocolate Bars
Extra long wooden skewers
Bottled Water
(Minimum of 25 guests)

Junaluska Smores Station

Portable Firepit Station with wooden skewers
Graham Crackers
Marshmallows
Hershey Chocolate Bars
Bottled Water
(Minimum of 10 guests, outdoors)



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A LA CARTE

Platters and Spreads

Cheese and Fruit Platter | 10 Guest Minimum

Fresh Fruit Platter | 10 Guest Minimum

Charcuterie Board

Mediterranean Grilled Veggies with Hummus Dip | 10 Guest Minimum

Vegetable Crudite with Hummus and Ranch Dip | 10 Guest Minimum

Chips and French Onion Dip | 10 Guest Minimum

Chips and Salsa | 10 Guest Minimum

Spinach and Artichoke dip

Grazing Board that includes Cured Meats with Assorted Cheeses, Fresh Cut and Dehydrated Fruit, Olives, Nuts, Assorted Crackers and Pickled and Marinated Roasted Vegetables | 50 guests minimum

Platters and Spreads

Bacon Wrapped Brussel Sprouts | South Carolina BBQ | Minimum 15 Guests

Veggie Egg Rolls | Sweet and Sour Sauce | Minimum 15 Guests

Pineapple Shrimp Skewers | Teriyaki Sauce | Minimum 15 Guests

Dijon and Rosemary Grilled Chicken Bites | Minimum 15 Guests

Pimento Cheese Crostini with Bacon Jam | Minimum 15 Guests

Caprese Skewers | Minimum 15 Guests

Whipped Goat Cheese Crostini with Marinated Beets and Balsamic | Minimum 15 Guests

Smoked Salmon, Dill Creme Fraiche, Cucumber | Minimum 15 Guests

Crab Cakes | Cajun Aioli | Minimum 15 Guests

Sausage Stuffed Mushrooms | Minimum 15 Guests

Prosciutto Wrapped Melon | Minimum 15 Guests

Spanakopita | Tzatziki Sauce | Minimum 15 Guests

Potato Croquettes | Minimum 15 Guests

Black Garlic Beef Wellington Bites | Minimum 15 Guests



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A LA CARTE CONT.

A La Carte Breaks

Assorted Muffins

Assorted Danish

Assorted Scones

Bagels with Whipped Cream Cheese

Ham Biscuits With Cheese

Sausage Biscuits with Cheese

Pulled Pork Sliders with Slaw

Soft Pretzels | Cinnamon Sugar or Salted with sauces

Fresh Baked Cookies

Chocolate Dipped Strawberries

Fresh Baked Brownies

Assorted Mini Quiches



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BEVERAGES

Infused Waters

Strawberry Water
Citrus Water
Cucumber Water
Mint Water

Lemonades

Lemonade
Strawberry Lemonade
Lavender Lemonade
Blackberry Lemonade
Arnold Palmer

Chilled Juices

Orange Juice
Apple Juice
Fruit Punch
Cranberry Juice
Grape Juice

Hot Drinks

Coffee
Decaf Coffee
Barbers Orchard Spiced Cider
Gourmet Hot Chocolate with Marshmallows
Iced Tea
Hot Tea
Regular Water Station in Room

Grab and Go

Assorted Juices
Assorted Sodas