



Lake Junaluska  
Conference & Retreat Center

# Catering Menu 2024

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 7 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  
Creamy 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 charge  
Gluten Free Options available for an additional charge  
Soda available for an additional charge

## **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 charge  
Gluten Free Options available for an additional charge  
Soda available for an additional charge



# **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)

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 charge)

Sauteed Green Beans

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

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)  
(Upgrade to Mahi Mahi Fish Tacos)  
Southwest Seasoned Rice  
Tortilla Chips  
Lettuce, Tomato, Onion, Salsa, Sour Cream  
Cheese Sauce  
Flour Tortillas

### **Italian Bar**

Chicken Marsala  
Beef Bolognese  
Sausage Peppers and Onions  
Veggie Primavera  
(Upgrade to Shrimp Scampi)  
Roasted Broccoli with Garlic Butter  
Rigatoni  
Pomodoro Sauce  
Garlic Bread

### **Continental Bar**

*Choose Two: (if none chosen, chef will decide)*  
North Carolina Trout, Roasted Whole Chicken, Lemon Glazed Salmon, Grilled Bone in Pork Chop  
Buttery Yukon Gold Mashed Potatoes  
Grilled Asparagus  
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  
Candied Pepper Bacon  
Assorted Jams and Jellies  
Assorted Local Honeys  
Applewood Smoked Bacon  
Pimento Cheese  
Jalapeno Jam  
Tomato Bacon Jam  
Whipped Flavored Butters  
Sawmill Gravy  
Sausage Gravy

### **Bagel Bar**

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



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## **SPECIALTY BUFFETS CONT.**

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

### **Dessert Bar**

*Choose 3:*

Southern Pecan Pie

Assorted Cheesecake

Chocolate Bread Pudding

Berry Crisp

Apple Cobbler

Lemon Bar

Chocolate Brownies

Chocolate Mousse Cake

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

Gluten-Free Chocolate Torte

Gluten-Free, Dairy Free, Berries and Cream Parfait

### **Ice Cream Bar**

Chocolate, Vanilla, Strawberry Ice Cream

Rainbow Sprinkles

Chocolate Sprinkles

Vanilla Bean Whipped Cream

Caramel Sauce

Chocolate Sauce

Candied Nuts

Oreo Pieces

M&M's

Gummy Bears

Mini Marshmallow



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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 or a Dessert Display.

## **Choice A Entrees**

Roasted Pork Tenderloin  
Grilled Bone in Pork Chop  
Chicken Caprese  
Chicken Marsala  
Fried Chicken  
Pulled Pork  
North Carolina Trout  
Manicotti

## **Choice B Entrees**

Grilled Beef Tenderloin with Black Garlic Demi (GF)  
Slow-Cooked Tenderloin Tips  
Tuscan Salmon with Pepper Jam and Lemon Beurre Blanc (GF)  
Stuffed Portobello (Vegan) (GF) (Dairy Free)  
Marinated Chicken with Brie and Caramelized Onion (GF)  
Chicken Florentine stuffed with Spinach and Provolone (GF)  
Low Country Shrimp and Grits (GF)

## **Starch Sides**

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

## **Vegetable Sides**

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

## **Gourmet Carving Station**

*Add a Chef Attended Carving station to any buffet - Chef Carving Fee*

Whole Turkey  
Roasted Pork Loin  
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 25 guests)



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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 | \$5.00 per person | 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

Arancini |Mozzarella stuffed, pomodoro sauce | 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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# **RECEPTION**

*Served with Fresh-Brewed Iced Tea, Water and Lemonade  
(minimum order \$1,000 - minimum 50 guests)*

## **Pick Your Package**

*Package 1*

Choice A - 1 item

Choice B - 2 items

Choice C - 3 items

*Package 2*

Choice B - 2 items

Choice C - 4 items

*Package 3*

Choice B - 1 item

Choice C - 4 items

## **Choice A**

Sausage Stuffed Mushroom

Beef Wellington with Black Garlic

Arancini with Pomodoro Sauce (Fried Riceballs stuffed with Fresh Mozzarella)

## **Choice B**

Bacon Wrapped Brussel Sprouts

Caprese Skewers

Potato Croquette

Veggie Spring Rolls

Cheese Platter with Crackers

Pineapple Shrimp Skewers

Spanakopita with Tzatziki

Dijon and Rosemary Chicken Bites

## **Choice C**

Kettle Chips and dip

Grilled Mediterranean Vegetable Platter

Tortilla Chips and Salsa

Veggie Crudite with Hummus and dip

Fruit Platter with sweet dip



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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



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