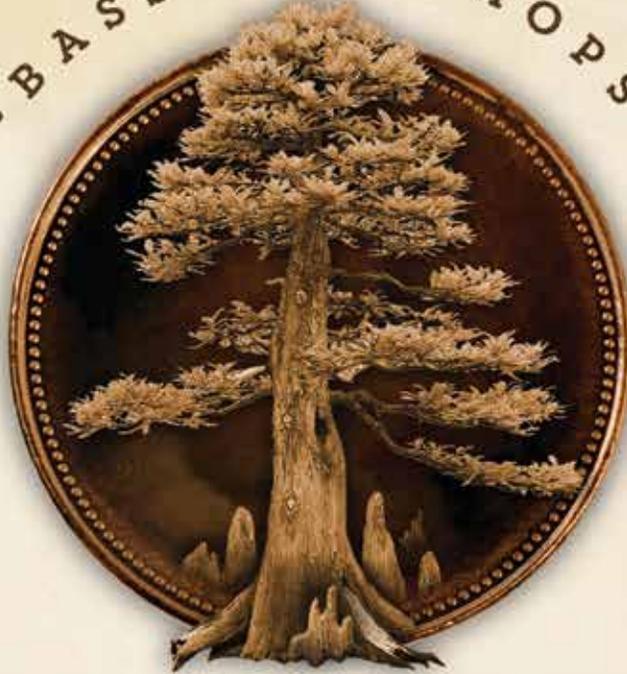


• BASS PRO SHOPS •



**BIG CYPRESS
LODGE**

**BANQUET
MENU**

1 BASS PRO DRIVE • MEMPHIS, TN 38105 • 901-620-4600

~ WWW.BIG-CYPRESS.COM ~

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**BIG CYPRESS
LODGE**

BREAKFAST



BIG CYPRESS
L O D G E

SIGNATURE BREAKFAST BUFFETS

Breakfast buffets served with freshly ground Ronnoco® regular and decaffeinated coffee, Novus® loose leaf specialty hot teas, orange juice, and 2% or skim milk.

BIG CYPRESS CONTINENTAL

A variety of freshly baked muffins, fruit-filled pastries and seasonal fresh fruit display.

DELTA DELUXE CONTINENTAL

A variety of freshly baked muffins, fruit-filled pastries, seasonal fresh fruit display, creamy yogurt with granola, an assortment of fruits and sweet treats for topping and warm house-made cinnamon rolls.

PYRAMID BREAKFAST

A variety of freshly baked muffins, fruit-filled pastries, a farm-fresh egg strata with smoked bacon, vegetables and a blend of three cheeses baked in a pie shell, served with freshly baked biscuits, your choice of ham or sausage, jellies, iron skillet or andouille hash potatoes and a seasonal fresh fruit display.

SPORTSMAN'S BREAKFAST

A variety of freshly baked muffins, fruit-filled pastries, scrambled eggs, iron skillet or andouille hash potatoes, sausage links, bacon, sliced ham, freshly baked biscuits with homemade sausage gravy, signature apple dumplings with warm caramel sauce and seasonal fresh fruit display.



**BIG CYPRESS
LODGE**

*All prices subject to change.
All prices subject to 22% service charge and applicable sales tax.
Prices are guaranteed for 30 days prior to your function date.
Minimums may apply.*

BREAKFAST ENHANCERS

ASSORTED JUICE BAR

A selection of natural fruit and vegetable juices, such as carrot, organic apple and tomato with add-in protein or energy shots.

YOGURT PARFAIT BAR

Creamy yogurt with granola and an assortment of fruits including strawberries, mandarin oranges, peaches and berries finished with chocolate chips, cookie crumbs and other sweet treats.

STEEL CUT OATS BAR

Served with an assortment of dried fruits, fresh berries, maple honey and raw sugars.

CHEF-ATTENDED OMELET BAR

Farm-fresh eggs with toppings such as cheddar, feta, or pepper jack cheese, mushroom, bell peppers, spinach, ham, tomatoes and more.

\$50 charge for each chef attendant.

Prices are based on stations being added to existing meals.

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**BIG CYPRESS
LODGE**

MEETING BREAKS



BIG CYPRESS
L O D G E

MEETING BREAKS

Our refreshment break packages are priced based on one-hour unlimited consumption with a 15-guest minimum during a scheduled meeting.

STAY FIT

Freshly baked granola bars, assorted power and protein bars, reduced calorie bars and whole wheat banana bread. Served with a variety of juices.

THE AFTERNOON BREAK

Fresh whole seasonal fruit, mixed nuts, house-made trail mix, assorted candy bars, gourmet snack mix.

BEVERAGES

Selection of Natural Fruit and Vegetable Juices
Such as cranberry, orange, pomegranate, apple or V8®

Freshly Ground Ronnoco® Regular and Decaffeinated Coffee

Specialty and Organic Hot Teas

Old-Fashioned Lemonade or Brewed Iced Tea

Whole Milk, 2%, Skim Milk and Soy Milk

Spiced Apple Cider or Hot Chocolate

Regular and Diet Coca-Cola® Soft Drinks
Coke®, Diet Coke®, Dr. Pepper®, Diet Dr. Pepper® and Sprite®

Still and Sparkling Water

Energy Drinks



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LODGE**

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SNACKS

Bags of Assorted Kettle Potato Chips and Pretzels

Freshly Baked Granola Bars, Protein Bars

Bite-Sized Candy Bars

Mixed Whole Seasonal Fruits

Assorted House-Made Cookies

Such as chocolate chip, peanut butter, oatmeal raisin and shortbread

Giant Brownies and Blondies

Fruit-Filled Pastries and Assorted Muffins

Yogurt and Fruit Parfaits with Granola

Mixed Nuts

House-Made Trail Mix

Gourmet Snack Mix



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LUNCH



BIG CYPRESS
L O D G E

PLATED LUNCHESES

Plated lunches come with the choice of one salad. You may add one of our Chef's Kettle Soups for an additional \$3.50.

Your choice of one of the following:

CHEF'S KETTLE SOUPS

Tomato Gin Basil, Italian Wedding, Potato Leek, Roasted Corn Chowder, Southern-Style Chicken Noodle, or Chicken Gumbo.

FRESH FROM THE GARDEN SALADS

BIG CYPRESS SIGNATURE SALAD

Fresh greens with cucumbers, grape tomatoes, artichoke hearts, roasted red peppers, and Big Cypress dressing.

CAESAR SALAD

Freshly baked croutons, shredded Parmesan cheese, and house-made Caesar dressing.

MAPLE ALMOND CHOPPED KALE SALAD

Lacinato kale, dried cranberries, crumbled bacon, and maple vinaigrette.

FARMER'S MARKET SALAD

Red potatoes, grape tomatoes, fresh green beans, and seasonal vegetables tossed in a vinaigrette with goat cheese rounds.



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LODGE**

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PLATED LUNCH ENTRÉES

MARINATED PEPPER SIRLOIN

Grilled with demi-glace, served with Florentine scalloped potatoes.

CARIBBEAN CHICKEN

Marinated in pineapple juice and soy sauce then grilled.
Served with diced Caribbean sugared sweet potatoes.

SMOKED HALF CHICKEN

Memphis-rubbed and smoked, served with Big Cypress
cheddar macaroni and cheese.

SLICED SLOW-ROASTED SIRLOIN

Slow-roasted and served with mushroom pan gravy.

GLAZED PORK LOIN

With roasted shallot gravy.

DIJON-MARINATED CHICKEN PARMESAN

With Big Cypress marinara over pasta.



**BIG CYPRESS
LODGE**

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LUNCH BUFFET

Lunch buffet served with Chef's choice starch and vegetable, house-made Big Cypress signature rolls, freshly ground Ronnoco® regular and decaffeinated coffee, brewed iced tea and water.

And your choice of two of the following from our Kettle Soups, Garden Salads or Specialty Salads sections.

CHEF'S KETTLE SOUPS

Italian Wedding, Potato Leek, Anaheim Chicken Chili, Roasted Corn Chowder, or Chicken Gumbo.

FRESH FROM THE GARDEN SALADS

BIG CYPRESS SIGNATURE

Fresh greens with cucumbers, grape tomatoes, artichoke hearts, roasted red peppers, and Big Cypress dressing.

CAESAR

Freshly baked croutons, shredded Parmesan cheese, and house-made Caesar dressing.

MAPLE ALMOND CHOPPED KALE SALAD

Lacinato kale, dried cranberries, crumbled bacon, and maple vinaigrette.

FARMER'S MARKET SALAD

Red potatoes, grape tomatoes, fresh green beans, and seasonal locally grown vegetables tossed in a vinaigrette.



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LUNCH BUFFET

CHEF'S SPECIALTY SALADS

Penne Pasta Salad with Feta Cheese, Olives, and Seasonal Locally Grown Vegetables

Red-Skinned Potato Salad

Signature Coleslaw

Tortellini Salad with Seasonal Locally Grown Vegetables
and a Sundried Tomato Vinaigrette

Red and White Potato Salad

CHEF'S ENTRÉES

Your choice of two of the following:

CARIBBEAN CHICKEN

Marinated in pineapple juice and soy sauce then grilled and served with
diced Caribbean sugared sweet potatoes.

DELTA[®] CATFISH – BLACKENED OR FRIED

Delta[®] catfish iron skillet-seared with our blend of Cajun spices or hand-breaded and
deep fried. Served with Big Cypress signature lemon tartar sauce.

GLAZED PORK LOIN

With roasted shallot gravy.



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LUNCH BUFFET

SLICED SLOW-ROASTED SIRLOIN

Slow-roasted and served with mushroom pan gravy.

MARINATED PEPPER SIRLOIN

Grilled and sliced thin with demi-glace.

ROASTED PORK LOIN

Herb-encrusted pork loin with port wine au jus sauce.



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SPECIALTY LUNCH BUFFETS

Lunch buffets served with freshly ground Ronnoco® regular and decaffeinated coffee, brewed iced tea and water.

RIVER WALK PICNIC

A southern-style build-your-own sandwich bar. Start by piling homemade rolls with tangy barbecued pulled pork and hickory-smoked pulled chicken. Top them off with an array of great condiments including golden BBQ sauce, red onions, pickles, tomatoes, and smoked Gouda cheese. Served with Big Cypress signature salad, moonshine baked beans, corn, and Big Cypress signature coleslaw.

BASS PRO SANDWICH BAR

Thinly sliced roast beef, smoked turkey breast, pit ham and salami served with a variety of sliced cheeses with an assortment of rolls and breads accompanied by an array of spreads and toppings including basil mayonnaise, whole-grain mustard, red onions, dill pickles, tomatoes and leaf lettuce. Served with house-made potato chips.

LITTLE ITALY

Sample our house-made pizzas such as fresh basil with fire-roasted peppers and Italian sausage with mozzarella cheese on artisan crusts. Enjoy Tuscan penne vigata and Italian chopped salad and breadsticks.

THE HOUSE SALAD BAR

Create your own salad bar with Big Cypress' freshest ingredients. Start with grilled sirloin and seasoned chicken, grape tomatoes, a variety of local mushrooms and vegetables, olives, house-made croutons, roasted brussels sprouts, smoked cheeses, seeds, nuts, and much more all ready to top fresh greens. Choose two soups from our Chef's Kettle Soup, add \$3.50.



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LUNCH SANDWICHES

Sandwiches served with Chef's choice side and house-made potato and sweet potato chips.

Served with freshly ground Ronnoco® regular or decaffeinated coffee,
brewed iced tea and water.

CHICKEN CAESAR SANDWICH

Grilled chicken breast drizzled with balsamic glaze topped with caramelized onions,
crisp bacon, romaine lettuce, Caesar dressing and Parmesan cheese served on flatbread.

ARTISAN CLUB

Artisan bread with smoked turkey, ham, bacon, Gouda cheese
and a smoked tomato remoulade topped with lettuce and tomato.

SMOKED TURKEY WRAP

House-smoked turkey breast with fresh spinach, grape tomatoes and our
house-made vinaigrette rolled in a garlic herb wrap.

PHILLY CHEESESTEAK

With Gruyère cheese sauce.

LUNCH SALADS

Lunch salads served with freshly ground Ronnoco® regular or
decaffeinated coffee, brewed iced tea and water.

CHICKEN CAESAR

Caesar salad topped with marinated char-grilled chicken breast, garnished with house-made
croutons, a baked Mueller Family parmesan crisp and house-made classic Caesar dressing.

Substitute Norwegian salmon for an additional \$2.00.

SLICED SIRLOIN WITH ARUGULA

Peppery arugula with local romaine lettuce topped with a seasoned garlic and rosemary
scented strip loin with roasted red peppers, grape tomatoes, red onion, balsamic sautéed
Portobello mushrooms, and Chef's signature red wine vinaigrette.

SPINACH AND SMOKED CHICKEN

Fresh spinach and locally grown greens topped with grilled asparagus,
caramelized onion, beets, heirloom tomatoes in season, pears, and brie cheese.



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LODGE**

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HORS D'OEUVRES



BIG CYPRESS
L O D G E

HORS D'OEUVRES

Caprese Canapes

Heirloom tomatoes in season, fresh mozzarella, and balsamic reduction.

Gulf Shrimp Creole Tarts

Blackened shrimp with creole cream cheese in a tart shell.

Smoked Salmon Canapé

With diced red onion and capers.

Duck Potstickers

With tarragon ponzu sauce.

Beef Tenderloin Canapé

With horseradish cream and red onion garlic jam.

Honey-Lime Chicken Skewers

With ginger and a honey-lime glaze.

Creamy Gruyère Bacon Fondue

Crispy bacon with caramelized onions and creamy Gruyère cheese served with breads for dipping.

Chef's House-Made Meatballs

Veal with marsala sauce and Italian and house-made marinara.

Fried Artichoke Hearts

Hand-breaded artichoke hearts with fresh lemon caper remoulade.

Jumbo Hand-Breaded Chicken Fingers

Served with whole grain honey mustard, BBQ sauce or golden BBQ sauce.

Creamy Spinach Artichoke Crab Dip

Lump crabmeat with fresh spinach and artichoke hearts in a creamy garlic Parmesan sauce.



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HORS D'OEUVRES

Assorted Artisan Crusts

Topped with creamy provol cheese and local Italian sausage; or seasonal heirloom tomatoes, basil, and fresh mozzarella; or local seasonal veggies with three cheeses and crisp bacon.

Scallops Wrapped in Bacon

Grilled and brushed with espresso BBQ sauce.

House-Made Crab Cakes

Jumbo lump crabmeat with scallions, lemon and cilantro served over fried green tomatoes.

Fresh Fruit Display

An array of fresh seasonal fruits to include fresh berries and melons with Big Cypress' signature presentation.

Crudité Display

Locally grown seasonal vegetables and marinated grilled vegetables accompanied by roasted red pepper dip.

Cheese Display

Domestic, imported, and local cheese such as smoked Gouda, white cheddar and chèvre artfully displayed with multi-grain crackers and bread.



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LODGE**

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CHEF CARVING STATIONS

ROASTED SIRLOIN OF BEEF

Served with smoked tomato remoulade, horseradish cream
and our Big Cypress signature rolls.

SMOKED BRISKET

Served with BBQ sauce, golden BBQ sauce
and our Big Cypress signature rolls.

TENDERLOIN OF BEEF

Served with smoked tomato remoulade, horseradish cream
and our Big Cypress signature rolls.

ROASTED TURKEY BREAST

Served with chipotle aioli, basil mayonnaise
and our Big Cypress signature rolls.

SMOKED PIT HAM

Served with Dijon mustard, pecan and brown sugar mustard
and our Big Cypress signature rolls.



**BIG CYPRESS
LODGE**

DINNER



BIG CYPRESS
L O D G E

PLATED DINNER

Plated dinner served with the choice of one salad. You may add one of our Chef's Kettle Soups for an additional \$3.50.

Your choice of one of the following:

CHEF'S KETTLE SOUPS

Tomato Gin Basil, Italian Wedding, Potato Leek, Roasted Corn Chowder, Southern-Style Chicken Noodle, or Chicken Gumbo.

FRESH FROM THE GARDEN SALADS

BIG CYPRESS SIGNATURE SALAD

Fresh greens with cucumbers, grape tomatoes, mushrooms, artichoke hearts, roasted red peppers, and Big Cypress dressing.

CAESAR SALAD

Freshly baked croutons, shredded Parmesan cheese, and house-made Caesar dressing.

MAPLE ALMOND CHOPPED KALE SALAD

Lacinato kale, dried cranberries, crumbled bacon, and maple vinaigrette.

FARMER'S MARKET SALAD

Red potatoes, grape tomatoes, fresh green beans, and seasonal vegetables tossed in a vinaigrette with goat cheese rounds.



**BIG CYPRESS
LODGE**

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PLATED DINNER ENTRÉES

Plated dinner entrées served with Chef's choice starch and vegetable, house-made Big Cypress signature rolls, freshly ground Ronnoco® regular and decaffeinated coffee, brewed iced tea and water.

CARIBBEAN CHICKEN

Airline chicken breast marinated in our signature marinade served with sugared sweet potatoes.

SUNDRIED TOMATO & PARMESAN-ENCRUSTED MAHI MAHI

Baked to perfection over a truffle Riesling sauce.

SMOKED TEXAS-STYLE PORK CHOP

Bone-in hand-cut pork chop hickory slow smoked with a Wild Turkey® bourbon glaze.

COWBOY RIB EYE

16 oz. bone-in rib eye blackened with our signature rub or flame-broiled.

PECAN-ENCRUSTED CHICKEN

Lightly dusted with chopped pecans and pan-seared with a light amaretto cream.

BISTRO BEEF

Herb Dijon-encrusted sirloin with mushroom and teardrop tomato truffle demi.

STUFFED SALMON

Norwegian salmon stuffed with lump crabmeat, fresh herbs and baked with a champagne cream sauce.



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LODGE**

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PLATED DINNER ENTRÉES

PRIME RIB

Slow-roasted to perfection and served with au jus and house-made horseradish sauce.

ALASKAN HALIBUT

Pan-seared halibut recommended with wild mushroom risotto.

CHILEAN SEA BASS

Chilean sea bass with garlic infused oil.

ROASTED DUCK

Oven roasted with a peppercorn demi-glace.

JACK DANIEL'S® MEDALLIONS OF BEEF

Hand-cut medallions glazed with Jack Daniel's demi-glace.

SLOW-SMOKED BRISKET

Served with Big Cypress coleslaw.

CENTER-CUT FILET MIGNON

Grilled filet served with marinated shiitake mushroom and port wine cinnamon glaze.



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LODGE**

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DUETS, THE BEST OF BOTH

CENTER-CUT FILET MIGNON AND LOBSTER

Coldwater lobster tail with a hand-cut filet mignon.

JACK DANIEL'S® MEDALLIONS OF BEEF AND PECAN-ENCRUSTED CHICKEN

Hand-cut medallions glazed with Jack Daniel's demi-glace and paired with a chicken breast lightly dusted with chopped pecans and pan seared with a light amaretto cream sauce.

SALMON AND JACK DANIEL'S® MEDALLIONS OF BEEF

Maple-glazed salmon and Jack Daniel's medallions with bourbon demi-glace.

SUNDRIED TOMATO PARMESAN MAHI MAHI AND SIRLOIN

Tender mahi mahi encrusted with Parmesan cheese and sundried tomatoes served with our juicy grilled sirloin.



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LODGE**

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DINNER BUFFET

Dinner buffet served with Chef's choice starch and vegetable, house-made Big Cypress signature rolls, freshly ground Ronnoco® regular and decaffeinated coffee, brewed iced tea and water.

Your choice of two of the following:

CHEF'S KETTLE SOUPS

Tomato Gin Basil, Italian Wedding, Potato Leek, Roasted Corn Chowder, Southern-Style Chicken Noodle, or Chicken Gumbo.

FRESH FROM THE GARDEN SALADS

BIG CYPRESS SIGNATURE SALAD

Fresh greens with cucumbers, grape tomatoes, mushrooms, artichoke hearts, roasted red peppers, and Big Cypress dressing.

CAESAR SALAD

Freshly baked croutons, shredded Parmesan cheese, and house-made Caesar dressing.

MAPLE ALMOND CHOPPED KALE SALAD

Lacinato kale, dried cranberries, crumbled bacon, and maple vinaigrette.

FARMER'S MARKET SALAD

Red potatoes, grape tomatoes, fresh green beans, and seasonal vegetables tossed in a vinaigrette.



**BIG CYPRESS
LODGE**

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DINNER BUFFET

CHEF'S SPECIALTY SALADS

Penne Pasta Salad with Feta Cheese, Olives, and Seasonal Vegetables

Red-Skinned Mustard Potato Salad

Big Cypress Signature Coleslaw

Tortellini Salad with Local Seasonal Vegetables and a Sundried Tomato Vinaigrette

Red and White Potato Salad

CHEF'S ENTRÉES

Your choice of two or three of the following entrées:

NEW ORLEANS SALMON

Cajun-dusted salmon with shrimp, crab and andouille stuffing.

SMOKED TEXAS-STYLE PORK CHOP

Boneless pork chop hickory slow-smoked with a Wild Turkey® bourbon glaze.

PECAN-ENCRUSTED CHICKEN

Lightly dusted with chopped pecans and pan seared with a light amaretto cream sauce.

SLOW-ROASTED SIRLOIN

Served in a red wine demi-glace with shiitake mushrooms.



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LODGE**

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DINNER BUFFET

SUNDRIED TOMATO & PARMESAN-ENCRUSTED MAHI MAHI

Baked to perfection over a truffle Riesling sauce.

JACK DANIEL'S® MEDALLIONS OF BEEF

Hand-cut medallions glazed with Jack Daniel's demi-glace.

CARIBBEAN CHICKEN

Chicken breast in our signature Caribbean marinade and served with sugared sweet potatoes.

BIG CYPRESS PORK LOIN

Rubbed with fresh herbs and roasted.

PESTO CHICKEN

Herb-seared chicken breast in a fresh pesto cream sauce.

SLOW SMOKED BRISKET

Served with Big Cypress coleslaw.



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LODGE**

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DINNER BUFFET

CARVED PRIME RIB

Slow-roasted to perfection and served with au jus and house-made horseradish sauce for an additional \$5.00.

CHARDONNAY CHICKEN

Tender chicken breast wrapped in a puff pastry shell filled with wild mushrooms and fresh herbs with a chardonnay cream sauce.

BUTTERMILK FRIED CHICKEN

Airline chicken breast dredged in a buttermilk batter and deep fried.



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BAKE SHOP DESSERTS



BIG CYPRESS
L O D G E

BAKE SHOP DESSERTS

Cherry, Apple, or Peach Cobbler
House-Made Bread Pudding with Praline Sauce
— Add \$3.50 —

Not-So-Traditional Carrot Cake
Strawberry Layer Cake
Limoncello Cake
Chocolate Layer Cake
Black Forest Cake
N.Y. Style Cheesecake
Caramel Apple Pie
Seasonal Berries with Grand Marnier® Cream
— Add \$4.50 —

Giant N.Y. Cheesecake
Turtle Cheesecake with House-Made Fudge
Chambord Swirl Cheesecake
Tiramisu
— Add \$5.50 —



BIG CYPRESS
LODGE

PRICE SHEET



BIG CYPRESS
L O D G E

BREAKFAST PRICE SHEET

SIGNATURE BREAKFAST BUFFET

Big Cypress Continental.....	\$13.95
Delta Deluxe Continental	\$17.95
Pyramid Breakfast.....	\$21.95
Sportsman's Breakfast	\$24.95

BREAKFAST ENHANCERS

Assorted Juice Bar.....	\$5.00
Yogurt Parfait Bar.....	\$5.00
Steel Cut Oats Bar.....	\$5.00
Chef-Attended Omelet Bar	\$5.00

MEETING BREAKS PRICE SHEET

MEETING BREAKS

Stay Fit	\$10.95
The Afternoon Break.....	\$11.95



**BIG CYPRESS
LODGE**

MEETING BREAKS PRICE SHEET

BEVERAGES

Selection of Natural Fruit and Vegetable Juices.....	\$12/Carafe
Freshly Ground Ronnoco® Regular and Decaffeinated Coffee.....	\$45/Gallon
Organic and Specialty Hot Teas	\$2.50/Each
Old-Fashioned Lemonade, Brewed Iced Tea.....	\$45/Gallon
Whole Milk, 2%, Skim Milk and Soy Milk.....	\$10/Liter
Spiced Apple Cider, Hot Chocolate	\$2.50/Each
Regular and Diet Coca-Cola® Soft Drinks....	\$3.00/Each
Still and Sparkling Waters	\$3.00/Each
Energy Drinks	\$4.00/Each

SNACKS

Bags of Assorted Kettle Potato Chips, Terra Chips, and Popcorn.....	\$3/Bag
Freshly Baked Granola Bars.....	\$3/Each
Bite-Sized Candy Bars.....	\$10/Bag
Mixed Whole Seasonal Fruit	\$24/Dozen
Assorted House-Made Cookies	\$24/Dozen
Giant Brownies and Blondies.....	\$36/Dozen
Fruit-Filled Pastries and Assorted Muffins....	\$24/Dozen
Yogurt and Fruit Parfaits with Granola	\$4.95/Each
Bowl of Mixed Nuts	\$25/Pound
House-Made Trail Mix	\$25/Pound
Gourmet Snack Mix	\$25/Pound



**BIG CYPRESS
LODGE**

LUNCH PRICE SHEET

PLATED LUNCH

Marinated Pepper Sirloin	\$25.95
Caribbean Chicken.....	\$22.95
Sliced Slow-Roasted Sirloin.....	\$25.95
Glazed Pork Loin.....	\$23.95
Smoked Half Chicken	\$22.95
Dijon Marinated Chicken Parmesan.....	\$23.95

LUNCH BUFFET

Two Entrée Lunch Buffet.....	\$28.95
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LUNCH SPECIALTY BUFFETS

River Walk Picnic	\$27.95
Bass Pro Sandwich Bar	\$26.95
Little Italy.....	\$29.95
The House Salad Bar	\$24.95

LUNCH SALADS AND SANDWICHES

Chicken Caesar	\$19.95
Sirloin and Arugula.....	\$19.95
Spinach, Chicken, and Pear	\$19.95
Chicken Caesar Sandwich.....	\$19.95
Artisan Club	\$19.95
Smoked Turkey Wrap.....	\$19.95
Smoked Gouda Philly Cheesesteak.....	\$19.95



**BIG CYPRESS
LODGE**

HORS D'OEUVRES PRICE SHEET

HORS D'OEUVRES

Caprese Canapés	\$48/Two Dozen
Shrimp Creole Tarts	\$60/Two Dozen
Smoked Salmon Canapé.....	\$80/Two Dozen
Beef Tenderloin Canapé.....	\$60/Two Dozen
Honey-Lime Chicken Skewers.....	\$72/Two Dozen
Gruyère Bacon Fondue	\$85/Serves 20
Spinach Artichoke Crab Dip.....	\$105/Serves 20
Chef's House-Made Meatballs	\$48/Two Dozen
Fried Artichoke Hearts.....	\$48/Four Dozen
Hand-Breaded Chicken Fingers.....	\$48/Two Dozen
Duck Potstickers	\$60/Two Dozen
Scallops Wrapped in Bacon	\$60/Dozen
Assorted Artisan Crusts.....	\$50/Two Dozen
House-Made Crab Cakes	\$45/Dozen
Fresh Fruit Display	\$105 Serves 30
Crudité Display	\$125 Serves 30
Cheese Display	\$195 Serves 30

CHEF CARVING STATIONS

Roasted Sirloin of Beef.....	\$8.95/Person
Smoked Brisket	\$8.95/Person
Tenderloin of Beef.....	\$11.95/Person
Roasted Turkey Breast	\$7.95/Person
Smoked Pit Ham	\$7.50/Person



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DINNER PRICE SHEET

PLATED DINNER

Caribbean Chicken.....	\$32.95
Sundried Tomato & Parmesan-Encrusted Mahi Mahi	\$34.95
Smoked Texas-Style Pork Chop	\$34.95
16 oz. Cowboy Rib Eye	\$55.95
Pecan-Encrusted Chicken	\$32.95
Bistro Beef.....	\$34.95
Stuffed Salmon	\$35.95
Prime Rib	\$39.95
Alaskan Halibut	\$54.95
Chilean Sea Bass	\$54.95
Jack Daniel's® Medallions of Beef.....	\$34.95
Slow-Smoked Brisket	\$34.95
Center-Cut Filet Mignon	\$55.95
Roasted Duck.....	\$39.95

DUETS, THE BEST OF BOTH

Center-Cut Filet Mignon and Lobster.....	Market Price
Jack Daniel's® Medallions of Beef and Pecan-Encrusted Chicken	\$39.95
Salmon and Jack Daniel's® Medallions of Beef.....	\$42.95
Sundried Tomato Parmesan Mahi Mahi and Sirloin	\$42.95

DINNER BUFFET

Choice of Two Entrées	\$36.95
Choice of Three Entrées.....	\$45.95



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BANQUETS AND CATERING BAR MENU

CALL		Host Bar	Cash Bar
Jim Beam, Dewar's White Label, Cruzan, El Jimador, Smirnoff, Seagram's 7		\$7	\$8
Bud Light, Budweiser, Miller Lite		\$5	\$6
Corona, Heinken, Ghost River, Stella, Lazy Magnolia		\$6	\$7
Wine Per Glass			
Chardonnay	Trinity Oaks	\$8	\$10
Pinot Grigio	Trinity Oaks	\$8	\$10
Merlot	Trinity Oaks	\$8	\$10
Cabernet Sauvignon	Trinity Oaks	\$8	\$10
Pinot Noir	Trinity Oaks	\$8	\$10
White Zinfandel	Beringer	\$8	\$10

PREMIUM		Host Bar	Cash Bar
Jack Daniel's, Bombay, Bacardi Silver, Captain Morgan Spiced Rum, 1800 Reposado		\$9	\$11
Pyramid, Kettle One, Crown Royal		\$9	\$11
Wine Per Glass			
Chardonnay	1 Hope	\$10	\$12
Sauvignon Blanc	1 Hope	\$10	\$12
Merlot	1 Hope	\$10	\$12
Cabernet Sauvignon	1 Hope	\$10	\$12
Pinot Noir	1 Hope	\$10	\$12
Brut Sparkling	1 Hope	\$10	\$12

SUPER PREMIUM		Host Bar	Cash Bar
Glenmorangie, Chivas Regal, Patron, Grey Goose, Tanqueray, Hendricks, Meyers Dark Rum		\$11	\$12
Wine Per Glass			
Chardonnay	Rodney Strong	\$12	\$14
Merlot	Rodney Strong	\$12	\$14
Cabernet Sauvignon	Rodney Strong	\$12	\$14
Pinot Noir	Rodney Strong	\$12	\$14



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AUDIOVISUAL PRICE SHEET

AUDIOVISUAL EQUIPMENT RENTAL

4-Channel Mixer	\$45
Wireless Handheld Microphone.....	\$50
Lavalier Microphone	\$50
Microphone Floor Stand with Boom Arm	\$25
LCD Projectors.....	\$250
9x12 Screen with Dress Kit.....	\$175
Computer Video Distribution Amplifier	\$35
Blu-Ray Player	\$60
DVD Player	\$40
Sound Patch for Computer	\$20
Extra Long VGA Cord	\$20
Extra Long Internet Cord.....	\$20
Podium	\$20
Power Strip and Extension Cord	\$10
Display Easels	\$15
Speaker Conference Phone.....	\$50
Flip-Chart and Markers.....	\$30
White Board & Markers	\$35
Wireless Internet.....	Complimentary
Ethernet Cable.....	\$50
6x8 Stage Sections.....	\$30
15x15 Dance Floor.....	\$350
Pipe and Drape per Foot	\$10
Source 4 Ellipsoidal Lighting.....	\$45
Slim Par Pro Quad Lighting	\$35
Booth Rental	\$175
<i>(Includes 8x4 sections of pipe and drape, one eight foot table clothed and skirted, two chairs and small waste can)</i>	



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GENERAL INFORMATION



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GENERAL INFORMATION

ALCOHOLIC BEVERAGES

The sale and service of all alcoholic beverages is regulated by the Tennessee Alcoholic Beverage Commission. Big Cypress Banquet Center is responsible for the administration of those regulations. It is policy that no alcohol may be brought into the facility and served in public areas for the purpose of hospitality entertainment.

AUDIOVISUAL EQUIPMENT RENTAL

A complete inventory of audiovisual aids and equipment is available. Arrangements may be made through your banquet coordinator. Our expert staff of technicians and conference professionals have a complete inventory of modern audiovisual technology available to suit your needs.

BARTENDER CHARGE

There is a charge of \$25.00 per bartender per hour. This charge will be waived if the sales per bartender exceed \$200.00 per hour.

BILLING

A deposit and signed contract are required to reserve banquet space. All wedding receptions and catering events require a deposit of \$500.00. The remaining balance is due 3 days before the event.

CARVING/COOKING CHARGE

There will be a fee of \$50.00 per carver/chef.



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GENERAL INFORMATION

DAMAGE

Big Cypress Banquet Center is not responsible for any damage to or loss of merchandise, articles, or valuables belonging to the host or their guests, located in the facility prior to, during or subsequent to any function. The host is responsible for any costs incurred by the facility resulting from any function, including those utilizing independent contractors arranged by the host or their representatives.

GUARANTEES

A guarantee for the number of persons attending your function is due 96 hours in advance of the first function day. For functions which occur on Monday or Tuesday, the guarantee is due the preceding Thursday. You will be charged for the guarantee or the number attending, whichever is greater. If no guarantee is provided, the number on the banquet event order will be considered the final guarantee of attendance.

ICE CARVING

Minimum price begins at \$200.00. Please see your banquet coordinator for details.

IDENTIFICATION

If the group is to be identified by a name or division other than that stated on the contract, please notify your banquet coordinator.

MEETINGS

Please advise your banquet coordinator of your exact requirements for meeting room setups no later than 30 days prior to your arrival.

MENU SELECTION

Kindly advise your banquet coordinator of your menu selection no later than 30 days prior to your scheduled arrival.



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GENERAL INFORMATION

MINIMUMS

Certain menus carry minimum charges based on the number of adult guests. Should your actual number of guests fall below the minimum per person required, you will be billed for the difference. The minimum charge does not include service charge or tax.

PLATED AND BUFFET MINIMUMS

Minimums are based on full price adult guests. Children's pricing will be in addition to the minimum full price charge for adults. Children's pricing for an adult buffet is half the buffet price for children 4-11 years old and complimentary for children 0-3 years old, plus the service charge and tax, after the full price minimum has been met. All groups with 24 people or less will be charged a \$250 less-than-minimum fee per buffet.

PRICE CHANGES

Due to constant fluctuation of wholesale food prices, we are unable to guarantee prices for more than 30 days prior to the function.

ROOM ASSIGNMENTS

Function rooms are assigned according to the anticipated number of guests and setup requirements at the time of booking. In our attempt to best accommodate all groups, we reserve the right to change any function to a different room at any time.

FOOD TASTING

Food tastings are available at the request of the client. The number/variety of selections offered per tasting will be limited. Per person charges for a tasting will be based on the menu price of the food and due at the time of the tasting.



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