

Group Meal Information

Here at Seyon Lodge State Park we aim to serve the freshest, most delicious food that our hearts and hands can prepare; the number one ingredient in our kitchen is love. We do our best to support our local farmers and businesses by purchasing high-quality locally grown/raised meats and produce as well as serving food grown in our own garden during the summer season. With notice, Seyon Lodge can accommodate many common food allergies. Guests with food allergies need to be aware that we cannot guarantee the complete absence of any food ingredient in our kitchen. That being said, we will do our best to accommodate non-life threatening food allergies. You must notify the innkeepers of any allergies at time of reservation.

Group coordinator: please let us know your food choices, counts for each meal and entree, and any allergies at least two weeks prior to your arrival. Please note that while guests are welcome to bring snacks, drinks and "ready to eat" foods, all meals must be served by the Seyon lodge kitchen. Guests may not use the Seyon lodge kitchen.

Please note that a 9% rooms and meals tax will be added to all meal prices.

BREAKFAST: served from 8:00am-10:00am

Lodge Continental (included for no extra charge to lodge guests): Coffee, tea, homemade yogurt, homemade granola, cold cereals, fruit, toast, a baked treat, and juice.

Group Brunch Offerings:

- Quiche (serves 4-6) **\$20**
- French Toast **\$6 per person**
- Pancakes **\$5 per person**
- Bagels & Lox (Smoked salmon, cream cheese, red onions, tomato, capers & Lemon) **\$9 per person**

A la carte items may be added for the entire group or for individuals for an additional price:

- Eggs- Maple Meadow Farm Eggs **\$3**
- Sausage or Bacon from North Country Smokehouse **\$3.50**
- Hot cereals (oatmeal, porridge, cream of rice/wheat, etc.) **\$2.50**

LUNCH: served from 12:30- 1:30pm All lunches **\$14/pp** and served with fresh baked cookies for dessert.

*Please note that lunch is **not** available on the day of check in or the day of check out.*

MAIN: Choose **one** of the following:

- **Seasonal Soup w/ homemade bread. Options include:** Butternut Squash, Carrot & Ginger, Potato & Leek, Chicken Noodle, Vegetarian or White Chicken Chili, Corn Chowder, or Chilled Gazpacho.

OR

- **Sandwich Platter (choose up to TWO options) serve with chips:** Tuna, Chicken, or Egg Salad, Turkey & Cheese, Ham & Cheese, or BLT bar.

SIDE: Choose **one** of the following:

- Freshly made hummus with veggies **or** Fresh Garden Salad

DINNER: served promptly at 6:30pm

All entrées are served with a garden salad, homemade bread, seasonal vegetable & side, plus a dessert.

Choose up to **2** entrées for your group from the options below. * denotes

Meat - \$25/pp

- Chicken Marsala -
- Herb Crusted Pork Tenderloin -
- Roasted Red Pepper Chicken -
- Wood Fire Grilled Pizza -
- Meat Lasagna w/ Italian Sausage -
- Korean Style Beef Stir Fry -
- Thai Green Curry with Chicken -
- Chicken Parmesan -

Fish - \$25/pp

- Parmesan Crusted Haddock -
- Maple Glazed Salmon -
- Buttered Herb Cod -
- Lemon Pepper Haddock-
- Shrimp Scampi Pasta -

Vegetarian/ Vegan - \$20/pp

- Ginger Herb Tofu Filet -
- Korean Style Sesame Noodles -
- Thai Green Curry w/ Tofu -
- Vegetable or Tofu Stir Fry -
- Four Cheese & Spinach Lasagna -
- Wood Fire Grilled Margherita Pizza -
- Eggplant Parmesan -