

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.**

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.

A la carte items may be added for an additional price:

- Eggs (2)- Maple Meadow Farm Eggs **\$3**
- Omelette- ingredients subject to availability **\$6.50**
- French Toast **\$6 per person**
- Pancakes **\$6 per person- add fruit \$2**
- Sausage or Bacon from North Country Smokehouse **\$3.50**
- Oatmeal **\$3**
- Glass of Milk **\$2.50**
- **Eggs Benedict- \$13 per person- must be ordered in advance**
- **Quiche (serves 4-6) \$20 Must be ordered in advance**

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, White Chicken Chili, Beef Chili, Vegetarian Chili, Corn Chowder, Tomato Bisque, or Beef Stew.
- OR**
- **Sandwich Platter (choose up to TWO options) :** Tuna, Chicken, or Egg Salad, Turkey & Cheese, Ham & Cheese, or BLT bar.

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

- Freshly made hummus with veggies, Fresh Garden Salad, or Chips/Pretzels

DINNER: served 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. Groups may order soups off of the lunch menu in place of an entree for \$16 per person, includes bread and a garden salad (Minimum 5 guests)

*** Can be made Gluten-Free ^ can be made dairy-free (v) Can be made vegan**

Meat - \$25/pp

- Chicken Marsala -
- Herb Crusted Pork Tenderloin -
- Roasted Red Pepper Chicken -
- Wood Fire Grilled Pizza VT -
- Thai Green Curry with Chicken -
- Chicken Parmesan or Alfredo -
- Lemon Dill Chicken -

Fish - \$25/pp

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

Vegetarian - \$20/pp

- Korean Style Sesame Noodles(v)*^
- Thai Green Curry w/ Tofu(v)*^
- Vegetable or Tofu Stir Fry (v)*^
- Wood Fire Grilled Margarita Pizza
- Eggplant Parmesan -

- Falfafel platter (v)*^
- Spanikopita