

Willimantic Lodge of Elks #1311

860-423-1311 860-450-1311 voice mail

General Menu Offerings

Weddings – Anniversaries – BBQ’s – Picnics – You Name It Complete Sit Down or Buffet Dinners

Full Service or “Drop-Off” Provided – Catered to Fit Your Budget

We’ll customize the menu to your liking.

If you would like something not listed, please ask.

Appetizers:

- Party Bread Bowl - Pumpernickel, Rye or Marble with a Dip of Choice
- Fresh Cut Fruit Tray with an Apricot or Strawberry Dip
- Fruit and Cheese Tray with Dip of Choice & Crackers
- Fresh Cut Vegetable Tray with a Dip of Choice
- Cheese Tray with Sliced Pepperoni, Salami Wedges & Crackers
- Brie and Smoked Gouda Cheeses with Grapes and Crackers
- Olive Medley Tray with Pepperoni, Pepperoncini, Marinated Mushrooms & Artichoke Hearts
- Antipasto Tray with Mozzarella, Roasted Red Peppers, Olive Medley, Marinated Mushroom and Artichoke Hearts, Sliced Pepperoni & Capicola and Salami Wedges
- Tomato & Mozzarella with Red Onion, Roasted Red Pepper, Olives & Balsamic Vinaigrette
- Deviled Eggs with Pepper and Olive Toppings
- Honey Dew Melon wrapped with Prosciutto
- Focaccia with Gorgonzola, Capicola and Tomato
- Finger Sandwiches – Tuna, Ham, Chicken & Seafood Salads
- Mini Roll Up Sandwiches – Italian, Roast Beef, Feta, Veggie, Caesar Chicken, Turkey (pick 3)
- Shrimp Cocktail
- Seafood Cocktail – Shrimp, Scallop, Lobster
- Guacamole with Salsa & Tortilla Chips

Hot Appetizers:

- Button Mushrooms stuffed with Sausage, Roasted Pepper & Parmesan
- Portabella Caps with Roasted Pepper and Parmesan
- Roasted Eggplant with Red Pepper, Mozzarella & Marinara – Also with Capicola
- Bruschetta with Tomato, Olives, fresh Basil & Olive Oil
- Sweet & Sour Meatballs
- Swedish Meatballs
- Italian Meatballs & Marinara
- Chicken Wings – spiced to order
- Boneless Chicken Tenders – spiced to order
- Boneless Pork Tenderloins – Garlic, BBQ, Curry, Teriyaki or spiced to order
- Boneless Chicken Tenderloins - Garlic, BBQ, Curry, Teriyaki or spiced to order
- Chili – Meat or Vegetarian – spiced to order
- Puff Cocktail Franks
- Grilled Sliced Kielbasa with Mustard Dipping Sauce
- Mini Egg & Shrimp Rolls
- Spanakopita
- Stuffed Clams
- Scallops Wrapped in Bacon

Crab Cakes
Mussels Zuppa or Fra Diavolo
Mini Quiches – Lorraine, Broccoli & Cheese, Spinach or Mushrooms & Onions,
Peppers Onions & Salsa, Seafood
Pizza Wedges

Salads:

Fresh Garden	Greek
Spinach	Asparagus & Spinach
Caesar	Chicken Caesar
Chef	Antipasto
Red Potato	Vinaigrette Potato
Three Bean	Fruit Salad
Cole Slaw	Oriental
Mozzarella & Tomato	Tomato & Cucumber
Pasta – Chicken, Tuna, Seafood	Cobb

Dips: Avocado – Artichoke - Blue Cheese - Spicy Fiesta Ranch – Taco – Spinach Water
Chestnut – Salsa – Cocktail – Tartar – Creamy Horseradish – Chipotle Cheddar -
Nacho – Teriyaki – Honey Mustard – Spinach Artichoke

Dressings: Italian/Creamy Italian - Parmesan Peppercorn - Blue Cheese - Balsamic
Vinaigrette – French – Russian - Honey Dijon - 1000 Island – Ranch –
Honey Mustard – Red Wine Vinaigrette - Olive Oil & Vinegar

Entrées:

Beef Bourguignon
Top Round of Beef Carving Station
Sirloin & N.Y. Strip Steaks
Prime Rib
Meatloaf
Beef Ribs – Au jus, BBQ, Blackened
Veal - Marsala, Parmesan or Cacciatore
Chicken – Marsala, Parmesan, Picata, Romano, Francaise or Garlic
Boneless Baked Stuffed Chicken – Apple/Sage Stuffing
Chicken Cordon Bleu
Roasted or BBQ Chicken
Roasted Turkey & Stuffing
Glazed Spiral Ham
Pork Chops or Loin - Stuffed, Lemon Herb, or Garlic
Country Style Pork Ribs – BBQ, Blackened or Cajun
Sausage – Onions & Peppers
Kielbasa & Sauerkraut
Stuffed Cabbage
Stuffed Peppers
Pierogies – Variety
Lasagna – Vegetarian or Meat
Baked Penne with Marinara – Meatballs and or Sausage can be added
Stuffed Shells with Marinara
Manicotti or Ravioli
Eggplant Parmesan
Seafood Casserole with Crab, Shrimp and Scallops
Baked Stuffed Shrimp
Sautéed Scampi – Shrimp or Scallops or Combination over Angle Pasta

Sautéed Shrimp & Scallops with Tomatoes, Sweet Red Peppers, Garlic and Sherry Angel Pasta
Swordfish or Salmon – Lemon Butter or Blackened
Sole, Cod or Flounder with Seafood or Florentine Stuffing
Jambalaya with Shrimp & Sausage
Surf & Turf – choose your combination of two

Vegetables:

Green Beans
Honey Glazed Carrots
Peas & Carrots
Sautéed Vegetable Medley – Red Onions, Red & Green Peppers, Yellow Squash, Zucchini & Broccoli
Zucchini & Yellow Squash with Tomato Sauce
Corn with Roasted Red Peppers
Corn on the Cob – seasonal
Yellow Waxed Beans

Side Dishes:

Baked
Rice Pilaf – Butter & Herb
Scalloped Potatoes
Potatoes Au Gratin
Macaroni & Cheese
Potato
Roasted Potatoes
Twice Baked Potato
Baked Beans
Linguini & Marinara

Soups:

Tomato Basil
French Onion
Italian Wedding
Corn Chowder
Beef Barley
Chicken Gumbo
Clam Chowders – New England, Manhattan, Rhode Island
Tomato Tortellini
Minestrone
Hearty Vegetable Stew
Pasta Fagioli
Chicken & Wild Rice
Cream of Broccoli

Breads:

Fresh Sliced
Scallion
Focaccia
Dinner Rolls

Desserts:

Cheesecake – Variety
Sherbert
Variety of Pies
Italian Cookie Trays
Apple, Blueberry or Strawberry Crisp
Brownie Delight
Tiramisu
Variety of Mini Pastries
Variety of Ice Cream