

THE 1927 LAKE LURE INN & SPA

*BREAKFAST & BREAK RECOMMENDATIONS*

CONTINENTAL BREAKFAST

Seasonal Fresh Fruit served with Raspberry Sour Cream Dip  
Individual Yogurts  
Freshly Baked Danish & Breakfast Pastries  
Served with Butter & Preserves  
Orange Juice, Coffee, Water  
**\$10.00 per person**  
(add Sausage or Ham Biscuits - \$3.00 per person)

SOUTHERN HOSPITALITY BREAKFAST

Seasonal Fresh Fruit  
Individual Yogurts  
Scrambled Eggs with Fresh Herbs  
Oven-Roasted Bacon and Sausage Links  
Roasted Home Potatoes  
Cheese Grits or Biscuits and Sausage Gravy  
Freshly Baked Danish & Breakfast Pastries  
Served with Butter & Preserves  
Orange Juice, Coffee, Water  
**\$15.00 per person**

BREAKS

**ALL DAY BEVERAGE SERVICE:**

Coffee, Soft Drinks, Bottled Water

**\$5.00 per person**

**MID-MORNING:**

Granola & Energy Bars  
Assorted Candy Bars or Trail Mix

**\$3.00 per person**

**AFTERNOON:**

Freshly Baked Cookies or Brownies

**\$3.00 per person**

*All food & beverage pricing subject to change without notice.*

*All food & beverage functions are subject to 20% service fee and 6.75% state sales tax.*

*\*Chef Fees where applicable at \$50.00 per chef. A \$50 Bartender Fee where applicable*

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LUNCHEON RECOMMENDATIONS

ALL MENUS INCLUDE FRESHLY BREWED COFFEE, DECAF COFFEE,  
ICED TEA, AND WATER

MAKE YOUR OWN SANDWICH BUFFET

Fresh Garden Salad with Ranch and Balsamic Vinaigrette Dressings  
Potato Salad

Assorted Deli Meat with Sliced Cheeses, Lettuce, Tomatoes,  
Onions, Pickles, Mayonnaise & Mustard

Assorted Breads

Array of Desserts

**\$16.00 per person**

SALAD BUFFET

Fresh Garden Salad served with Ranch and Balsamic Vinaigrette Dressings

Olive Oil-based Pasta Salad

Tuna and Chicken Salads

Crackers and Buttered Croissants

Assorted Desserts

**\$15.00 per person**

DOWN HOME BUFFET

Cole Slaw

Fried Bone-In Chicken

Pulled Barbecued Pork in Sauce

Macaroni & Cheese

Baked Beans

Texas Toast

Cakes & Pies

**\$17.00 per person**

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LUNCHEON RECOMMENDATIONS (CONT'D)

ALL MENUS INCLUDE FRESHLY BREWED COFFEE, DECAF COFFEE,  
ICED TEA, AND WATER

COOKOUT BUFFET

Potato Salad

**Choice of Two:**

Grilled Hamburgers, All-Beef Hot Dogs, or Marinated Chicken Breast

Sliced Cheese, Lettuce, Tomato, Onion

Pickles and Condiments

Buns

Assorted Chips

Baked Beans

Assorted Desserts

**\$18.00 per person**

BOXED LUNCH

Choice of Ham, Turkey, or Roast Beef

Served with Cheese on Whole Wheat Bread

(Condiments and Lettuce & Tomato Packaged Separately)

Assorted Chips

Choice of Cookies or Fudge Brownie

Bottled Water

**\$10.00 per person**

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*BUFFET DINNER RECOMMENDATIONS*

ALL MENUS INCLUDE FRESHLY BREWED COFFEE, DECAF COFFEE,  
ICED TEA, AND WATER

CHEF-CARVED BUFFET

Mixed Garden Salad served with Ranch and Balsamic Vinaigrette Dressings  
Chef-Carved Roasted Round of Beef, Smoked Pork Loin, or Smoked Turkey  
Served with our Signature Sauces  
Chicken Piccata  
Roasted Gouda Potatoes  
Buttered Green Beans  
Freshly Baked Rolls and Butter  
Assorted Cakes & Pies  
**\$30.00 per person**

SOUTHERN BUFFET

Field Greens Salad served with Ranch and Balsamic Vinaigrette Dressings  
Sliced Roasted Beef in Merlot-infused Gravy  
Baked Chicken Breast with Rosemary Cream Sauce  
Garlic Mashed Potatoes  
Steamed Carrots and Green Beans  
Freshly Baked Rolls and Butter  
Array of Desserts  
**\$30.00 per person**

ITALIAN BUFFET

Romaine Lettuce with Croutons & Parmesan Cheese with Caesar Dressing  
Antipasto Salad  
Penne Pasta and House-made Meatballs tossed in Marinara Sauce  
Fettuccini Pasta and Grilled Chicken in Alfredo Sauce  
Zucchini & Squash Medley  
Garlic Bread and Freshly Baked Rolls and Butter  
Assorted Desserts  
**\$25.00 per person**

ADD BEER, WINE & SOFT DRINKS (UP TO 2 HOURS) - \$12.00 PER PERSON

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PLATED DINNER RECOMMENDATIONS

THE FOLLOWING DINNER ENTREES INCLUDE MIXED GARDEN SALAD WITH RANCH & BALSAMIC VINAIGRETTE DRESSINGS, AND FRESHLY BAKED ROLLS & BUTTER

**GRILLED FILET MIGNON**

With Merlot-infused Demi Glace  
Served with Garlic Mashed Potatoes and Seasonal Vegetable  
**\$45.00 per person**

**GRILLED FLANK STEAK**

Topped with Sauteed Spinach & Roasted Red Peppers  
With Merlot-infused Demi Glace  
Served with Garlic Mashed Potatoes and Seasonal Vegetable  
**\$35.00 per person**

**SAUTEED CHICKEN PICCATA**

Drizzled with Lemon Caper Cream  
Served with Roasted Gouda Potatoes and Seasonal Vegetable  
**\$30.00 per person**

**BAKED CHICKEN BREAST**

With Rosemary Cream Sauce  
Served with Roasted Gouda Potatoes and Seasonal Vegetable  
**\$30.00 per person**

**ENGLISH STYLE HADDOCK**

Hand-Breaded and Baked Golden Brown with Lemon Butter  
Served with Garlic Mashed Potatoes and Seasonal Vegetable  
**\$30.00 per person**

**GRILLED BLACKENED SALMON**

Brushed with Lemon Butter  
Served with Garlic Mashed Potatoes and Seasonal Vegetable  
**\$35.00 per person**

**ADD BEER, WINE & SOFT DRINKS (UP TO 2 HOURS) - \$12.00 PER PERSON**

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*HORS D'OEUVRES RECOMMENDATIONS*

ALL MENUS INCLUDE FRESHLY BREWED COFFEE, DECAF COFFEE,  
ICED TEA, AND WATER

HEAVY HORS D'OEUVRES

Assorted Domestic Cheese Display decorated with Fruit and Accompanied with Assorted Crackers  
Tomato and Olive Tapenade on Baked Crostini Bread  
Spinach and Artichoke Dip with House Fried Tortilla Chips  
Grilled Seasonal Vegetable Display with Remoulade Sauce  
Fried Chicken Tenders with Honey Mustard Sauce  
Mushroom Caps stuffed with Herbed Cream Cheese  
Spinach & Feta Cheese wrapped in Phyllo Dough  
Grilled Shrimp with Cocktail Sauce  
Spring Vegetable Rolls with Soy Ginger Sauce

**Choice of:**

Chef-Carved Roasted Round of Beef served with Aus Jus & Horseradish Cream or  
Smoked Pork Loin with Barbecue Sauce or  
Smoked Turkey Breast with Cranberry Compote  
Freshly Baked Rolls and Butter

**\$35.00 per person**

LIGHT HORS D'OEUVRES

Assorted Domestic Cheese Display decorated with Fruit and Accompanied with Assorted Crackers  
Spinach and Artichoke Dip with House Fried Tortilla Chips  
Grilled Seasonal Vegetable Display with Remoulade Sauce  
Fried Chicken Tenders with Honey Mustard Sauce  
Spring Vegetable Rolls with Soy Ginger Sauce  
Mushroom Caps stuffed with Herbed Cream Cheese

**\$25.00 per person**

**ADD BEER, WINE & SOFT DRINKS (UP TO 2 HOURS) - \$12.00 PER PERSON**

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*BEVERAGES MENU*

SUPER-PREMIUM BRAND OPEN BAR

Grey Goose Vodka, Bacardi Reserve Rum, Bombay Silver Gin, Knob Creek Bourbon,  
Macallan 12 Scotch, Patrón Silver Tequila, Crown Royal Whiskey  
Full Selection of Domestic, Imported, and local Micro-brew Beers  
Red and White Varietals House Wines  
Soft Drinks, Fresh Juices

**Up to three hours - \$30.00 per person**

**Additional hour per person \$10.00**

PREMIUM BRAND OPEN BAR

Absolut Vodka, Captain Morgan's Rum, Tanqueray Gin, Jack Daniels Bourbon,  
Chivas Regal Scotch, Cuervo 1800 Tequila, Seagram's VO Whiskey  
Full Selection of Domestic, Imported, and local Micro-brew Beers  
Red and White Varietals House Wines  
Soft Drinks, Fresh Juices

**Up to three hours - \$25.00 per person**

**Additional hour per person \$7.50**

CALL BRAND OPEN BAR

Smirnoff Vodka, Bacardi Rum, Beefeater Gin, Jim Beam Bourbon,  
Dewar's Scotch, Jose Cuervo Tequila, Seagram's 7 Whiskey  
Full Selection of Domestic, Imported, and local Micro-brew Beers  
Red and White Varietals House Wines  
Soft Drinks, Fresh Juices

**Up to three hours - \$20.00 per person**

**Additional hour per person \$5.00**

*Beer & Wine Packages also available*

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