

Victory Lane Food and Spirits
Let us cater to you!

Here at Victory Lane Food and Spirits we want our guest to feel comfortable knowing you will get more than what you pay for.

We offer a wide variety of food, beverages, and desserts. We can do a plated dinner for events or we can offer a buffet style for any occasion.

We also offer guest to order off of our pub menu located in the bar. Simple dishes such as burgers, salads, and appetizers. We also offer to host private parties in our pub area for any occasion.

Inside you will see just a few examples of what we can provide. Special request are welcomed and we will go the distance to satisfy your banquet needs.

Thanks for choosing Victory Lane Food & Spirits.

One course options

Please choose one option from the entrée menu

Plated dinner- \$7.95 per person

Buffet style- \$8.95 per person

Two course options

Please choose one entrée and one side item

Plated dinner- \$10.95 per person

Buffet style-\$12.95 per person

Three course options

Please choose one entrée and two side items

Plated dinner- \$13.95 per person

Buffet style- \$15.95 per person

Four course options

Please choose one entrée and any three side items

Plated dinner- \$ 14.95 per person

Buffet style- \$16.95 per person

All courses are served with a side salad of your choice and dinner rolls with butter at each table

Buffet style catering is the option to have all of the items you have selected to be displayed all at once for guest to help them selves.

Plated dinner is where guests will be given their meals plated one at a time depending on how many courses have been chosen.

Let's start with the main course shall we.....

Triple layer meat lasagna- "This classic lasagna casserole features ground beef in a perfectly seasoned pasta sauce layered with noodles and traditional Italian cheeses."

Chicken and rice pilaf-the A bed of chicken flavored rice topped with marinated chicken breast. The fragrance and taste is divine.

Shredded BBQ chicken sandwiches- A moist chicken entrée with a light barbecue sauce with sesame seed gourmet rolls.

Vegetable lasagna- A great vegetable lasagna recipe combines Alfredo sauce, veggies and delicious cheese.

Honey Glazed Ham Slices- spiral ham slices drizzled with a sweet southern taste of brown sugar, pineapple, and a honey glaze.

Chicken salad croissants- perfect for lunch or a light dinner. A giant fluffy croissant filled with shredded all white chicken breast tossed in a sweet mayo and herbs for a fantastic taste.

Ham and turkey wraps -Instead of a mile-high deli sandwich, try our simple, satisfying, low-fat ham and turkey wrap using a tasty tortilla filled with lettuce, tomato and cheese.

Take a look at our garden selection for a salad that's a
must for any occasion.

Garden fresh salad- lettuce, cabbage, & carrot mixed together to deliver a crisp clean tastes that sure to please any party. Served with dressings and croutons on the side.

Caesar salad – a classic Caesar salad with romaine lettuce, homemade croutons, and parmesan cheese, all tossed in a Caesar dressing.

Fruit salad- a bed of crisp green lettuce, sprinkled with golden raisins, luscious kiwi, diced strawberry's, and slices of mandarin oranges. Very light raspberry vinaigrette drizzled on top.

Greek salad- light and crisp romaine lettuce hearts topped with a tangy Greek dressing, Greek olives and baby red tomatoes.

In the mix of things let add some more flavor for a chilled second course

Crispy coleslaw - short shredded cabbage, carrot, onion, and red bell pepper are combined in a creamy dressing.

Deviled eggs- these are a classic for a good reason. Our own Requisite mayo, mustard and paprika -keeps up the tasty tradition.

Old fashioned potato salad- ball park style mustard and dill pickles give this salad an old fashioned taste. The bright yellow color and red bell peppers really give it that authentic taste.

Macaroni salad- long elbow macaroni gives a country-style look to this salad, which has the same great flavor of mayo, peppers, onions and sweet dressing.

Vegetable Crudités – A fresh, crisp arrangement of carrots, celery, cauliflower, radishes, black & green olives, broccoli, cherry tomatoes and cucumber. Served with Ranch dressing piled high in a fresh red bell pepper.

Sliced Cheese Medley- A delicious collection of bite-size cheeses including Jalapeño Pepper Jack, Swiss, American and Colby Jack.

Be sure to ask if you have any vegetarians in your group.

Warm and toasty options for an additional side item

Green bean casserole - French-style green beans and chopped onion are stirred into a homemade sour cream and mushroom sauce then topped with sliced black and tan onion rings.

Scalloped corn- Our traditional scalloped corn recipe consists of creamed corn, whole kernel corn, egg, milk and a sweet/salty cracker topping that's baked to perfection. It's always a family favorite!

Idaho baked potatoes- The perfect baked potato is rough, salty and crisp outside, pure white and fluffy within. We toss it in extra virgin olive oil, seasonings and baked. Butter and sour cream served on the side.

Macaroni and cheese- This great old fashioned macaroni and cheese recipe is the ultimate comfort food. It's creamy, cheesy, decadent and delicious!

Mixed steamed veggies- a blend of sliced carrots, broccoli cuts, & cauliflower steamed with a light butter sauce and a pinch of sea salt.

Don't forget to add a sweet kick after dinner

Unforgettable fruit pizza- Dessert pizza has a cookie dough crust, a cream cheese sauce, and is topped with luscious sweet fruits. Drizzled with an orange marmalade glaze.

Assorted mini cheesecakes- these mini cheesecakes are a delight to have at any party. The sweet and creamy treats are irresistible. Chocolate cappuccino, silk tuxedo, vanilla, chocolate chip, lemon raspberry, and amaretto almond.

Chocolate marquise triple brownie- every brownie has a smooth, creamy chocolate icing, white chocolate pieces, and finished with chocolate swirls. A chocolate lovers dream!

Granny's homemade cookies- a batch of assorted gourmet cookies all arranged on a platter that looks and taste like grandmas favorites.

Fruit bouquet- our fruit bouquet is filled with cantaloupe, watermelon, grapes, kiwi and fresh strawberries. All layered on bamboo sticks arranged perfectly on a fresh pineapple.

Beverages

All dinners will include pitchers of water and glasses at each table.

Coffee deluxe station is available upon request.

Linens are also available upon request.

For a complete bar, Carlton Lodge is able to provide a bartender at \$15.00 per bartender per hour; Carlton Lodge is only able to offer service for beer, liquor and wine that we supply. We also sell non-alcoholic beverages. Our bartenders will control the bar and will follow BAR Code training as it relates to handling any intoxicated guest. Clients may start a tab for their party, we will need a credit card to hold for that tab at the bar, otherwise we except cash and credit only.

Please see manager for more details.

Non-alcoholic beverages

We offer Pepsi products, lemonade, iced tea, virgin daiquiris, Shirley temples, and punches.

Other beverages may be requested.

Carlton Lodge staff will set-up, and clean up.

All food and beverages are subject to 6% state sales tax and 18% gratuity for full service.

We also have a full cash bar on site.