



APPETIZER PLATTERS

SERVES 25 GUESTS

CHICKEN WINGS OR TENDERS

CHOICE OF TWO: RANCH DRESSING, BBQ SAUCE OR HOT SAUCE.

125

BEEF OR CHICKEN SATAY

MARINATED AND SKEWERED

CHICKEN: 125 BEEF: 150

ROASTED RED PEPPER HUMMUS

WITH SMOKED PAPRIKA PITA POINTS

80

WILD MUSHROOM RISOTTO

ASSORTED MUSHROOMS IN ITALIAN RICE

100

BOCCI PASTA

CHEESE FILLED PASTA POCKETS WITH A BASIL PLUM TOMATO SAUCE

135

CHARCUTIRIE

PREMIUM HARD SALAMI, DILL HAVARTI, AGED PARMESAN, AGED CHEDDAR

ASSORTED OLIVES

160

MEATBALLS

BBQ SAUCE, SWEDISH, OR MUSHROOM GRAVY

135

CHEESE & CRACKER TRAY

ASSORTMENT OF CRACKERS, AND CHEESES

110

VEGETABLE TRAY

SEASONAL VEGETABLES. SERVED WITH RANCH DRESSING.

110

FRESH FRUIT TRAY

110

SHRIMP COCKTAIL

WITH COCKTAIL SAUCE & LEMON

210

CALAMARI

LIGHTLY BATTERED WITH TOMATO, CAPER & SCALLION BEURRE BLANC

150

APPETIZER PLATTERS

SERVES 25 GUESTS

CRAB STUFFED MUSHROOMS
TOPPED WITH PARMESAN CREAM SAUCE
165

COCONUT SHRIMP
SERVED WITH BACARDI ORANGE SAUCE.
165

SMOKED FISH PLATTER
WHITEFISH PATE, SALMON PATE, & WHOLE SMOKED RAINBOW TROUT
140

RIBLETS
ST. LOUIS STYLE BBQ RIBS
210

STEAK BITES
LIGHTLY SEASONED WITH RED PEPPER & ONION
150

ITALIAN SAUSAGE & PEPPERS
MILD SAUSAGE WITH ONION, RED & GREEN PEPPER
100

CRAB DIP
WITH SMOKED PAPRIKA PITA POINTS & FLAT BREAD CRACKERS
130

FRESH OYSTERS
WITH COCKTAIL SAUCE & LEMON
MARKET PRICE PER PIECE

LAMB CHOPS
MARINATED & GRILLED
MARKET PRICE PER PIECE

SPINACH & ARTICHOKE DIP
SERVED WARM WITH TORTILLA CHIPS
100

PLEASE ASK YOUR BANQUET COORDINATOR FOR ADDITIONAL SPECIALTY APPETIZERS.
TRAY PASS AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE.

TRAY PASS

ROASTED RED PEPPER HUMMUS
\$2 PER PIECE

WILD MUSHROOM & GOAT CHEESE BRUSCHETTA
\$2.75 PER PIECE

SMOKED WHITEFISH CUCUMBER BOAT
\$2.50 PER PIECE

SMOKED SALMON PATE
\$2.50 PER PIECE



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ALL PRICES ARE SUBJECT TO 6% SALES TAX & 18% SERVICE CHARGE.
PRICES ARE SUBJECT TO CHANGE AT ANY TIME.

BANQUET BUFFET'S

FAMILY STYLE SERVING AVAILABLE UPON REQUEST

REQUIRES A MINIMUM OF 30 GUESTS

BREAKFAST

THE AMERICAN

SCRAMBLED EGGS, CHEESY HASH BROWNS, FRENCH TOAST, BACON, HAM, BISCUITS & GRAVY
13.95

LUNCH

(RESERVATIONS BEFORE 1PM)

STANDARD

BAKED CHICKEN, HERB ROASTED SIRLOIN, PENNE PASTA WITH MARINARA SAUCE, GREEN BEANS, TOSSED GARDEN SALAD, WARM ROLL
16.95

FOREST WALNUT CHERRY SALAD & SANDWICH

TURKEY BRUSHETTA, CHICKEN SALAD AND CHEF'S SPECIAL. SALAD OF SPRING GREENS, SUN-DRIED CHERRIES, ROASTED WALNUTS, RED ONIONS, AND GORGONZOLA.
13.95

*SOUP & SALAD COMBO

CHOOSE ONE SOUP: ROASTED RED PEPPER, CREAM OF MUSHROOM, CHICKEN TORTILLA, CORN CHOWDER, CHICKEN NOODLE OR SWEET POTATO.
CHOOSE TWO SALADS: FOREST WALNUT, RUSTIC CHICKEN CAESAR OR CLASSIC COBB
13.95

DINNER

STANDARD

BONE-IN HERB BAKED CHICKEN, SLICED ROAST BEEF, PENNE PASTA WITH MARINARA SAUCE, MASHED POTATO & GRAVY, GREEN BEANS, TOSSED GARDEN SALAD, WARM ROLL
18.95

PREMIUM

HERB DE-PROVENCE CHICKEN BREAST, ROASTED SIRLOIN, LINGUINI WITH PALAMINO SAUCE, RED SKINS, ASPARAGUS, CAESAR SALAD, WARM ROLL
20.95

ITALIAN

CHICKEN PICCATA, ROAST BEEF MARSALA, FETTUCCHINE ALFREDO, MOSTACCIOLI WITH MARINARA SAUCE, GREEN BEANS AMANDINE, TOSSED GARDEN SALAD, & GARLIC BREAD
22.95

BBQ

BBQ RIBS, BONE-IN HERB BAKED CHICKEN, GARLIC MASHED POTATOES & GRAVY, CORN ON THE COB, BAKED BEANS, COLE SLAW, & CORN BREAD
25.95

SURF & TURF

PRIME RIB, SALMON, HORSERADISH MASHERS, STEAMED BROCCOLI, FOREST WALNUT SALAD, & WARM ROLLS. SERVED WITH MUSHROOM GRAVY & BUERRE BLANC
35.95



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*NOT A BUFFET

ENTRÉES

INCLUDES GREEN BEANS, RED SKIN POTATO, TOSSED GARDEN SALAD WITH CHOICE OF TWO DRESSINGS, WARM ROLLS AND BUTTER

NEW YORK STRIP STEAK

CHAR-GRILLED 10 OZ. CUT COOKED MEDIUM
18.95

PORK CHOPS

MARINATED BONELESS PORK CHOPS IN OLIVE OIL, FRESH MINCED GARLIC, AND SPICES
16.95

SALMON

SCOTTISH SALMON TOPPED WITH WHITE WINE, LEMON & CAPER BEURRE BLANC
18.95

PRIME RIB

12 OZ. USDA CHOICE SLOW ROASTED
23.95

ROASTED HALF CHICKEN

SEASONED WITH OLIVE OIL, LEMON, FRESH GARLIC & SPICES
15.95

HERB DE-PROVENCE CHICKEN

LIGHTLY FLOURED & SAUTÉED WITH HERB CREAM SAUCE
16.95

CHICKEN MARSALA

LIGHTLY FLOURED & SAUTÉED WITH MARSALA WINE SAUCE
16.95

CHICKEN PICCATA

LIGHTLY FLOURED & SAUTÉED TOPPED WITH ARTICHOKE, CAPER & LEMON SAUCE
16.95

WHITEFISH

FRESH WHITEFISH BAKED, TOPPED WITH HERB OLIVE OIL
17.95

PARMESAN ENCRUSTED COD

ICELANDIC COD LOIN, PARMIGIANINO REGGIANO & HERB CRUMB CRUST, CITRUS BEURRE BLANC
17.95

TENDERLOIN

7OZ. GRILLED CENTER CUT
22.95

BBQ RIBS

HALF SLAB ST. LOUIS STYLE
17.95

ENTRÉES ORDERED FROM RESTAURANT MENU ARE SUBJECT TO AN ADDITIONAL \$1.00 CHARGE PER PLATE



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BEVERAGE SERVICE

ALA CARTE BOTTLE WINE

(1.5L BOTTLE)

MERLOT, CABERNET SAUVIGNON, WHITE ZINFANDEL, CHARDONNAY
35.00

OPEN BAR

PRICES CHARGED PER DRINK WILL BE ADDED TO YOUR BILL

CASH BAR

EACH GUEST WILL PURCHASE DRINKS

NON-ALCOHOLIC

SOFT DRINKS, LEMONADE, ICED TEA, COFFEE AND HOT TEA
1.95 PER PERSON

FOUR-HOUR OPEN BAR

REQUIRES A MINIMUM OF 50 GUESTS
WITH ENTRÉE OR BUFFET PACKAGE

BEER & WINE PACKAGE

LABATT BLUE LIGHT DRAFT, KILLIANS DRAFT, HOUSE WINES OF MERLOT, CABERNET
SAUVIGNON, WHITE ZINFANDEL, CHARDONNAY

17 PER PERSON

EACH ADDITIONAL HOUR 3.50

STANDARD HOUSE BAR PACKAGE

VODKA, GIN, RUM, SCOTCH, WHISKEY, PEACH SCHNAPPS, TRIPLE SEC, TEQUILA, BOURBON,
HOUSE WINE-CHARDONNAY, MERLOT, WHITE ZINFANDEL & CABERNET, LABATT BLUE LIGHT

DRAFT & KILLIANS DRAFT

20 PER PERSON

EACH ADDITIONAL HOUR 3.50

PREMIUM BAR PACKAGE

ABSOLUTE, RASPBERRY STOLICHNAYA VODKA, TANQUERAY GIN, BARCARDI RUM, JOHNNY
WALKER RED SCOTCH, CANADIAN CLUB WHISKEY, HENNESSY, CUERVO TEQUILA, JACK
DANIELS BOURBON, HOUSE WINE-CHARDONNAY, MERLOT, WHITE ZINFANDEL & CABERNET,
DRAFT BEER-LABATT BLUE LIGHT, KILLIANS, GUINNESS, & BASS ALE.

25 PER PERSON

EACH ADDITIONAL HOUR 5.00



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RENTAL ITEMS AVAILABLE

4 HOUR RENTAL SERVICE

VISUAL

60 INCH LCD

EQUIPPED WITH DVD, COMPUTER & CABLE CONNECTION

50

DANCE FLOOR

10' X 10'

75

MICROPHONE

25

VALET SERVICE

250

AUDIO SYSTEM

EQUIPPED WITH CONNECTION FOR IPOD OR CDS PLAYERS.

NO CHARGE

COLOR LINENS

PLEASE ASK YOUR BANQUET COORDINATOR FOR COLOR OPTIONS

CHAIR COVERS

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BANQUET AND SPECIAL EVENT POLICIES & CONTRACT

KARL POULOS HAS BEEN IN THE BUSINESS OF PROVIDING SUPERIOR QUALITY FOOD, SERVICE, AND CUSTOMER SATISFACTION FOR OVER 50 YEARS. AT KARL'S CABIN THE TRADITION CONTINUES. OUR CHEFS' TAKES PRIDE IN CREATING YOUR MEALS WITH THE FINEST INGREDIENTS, FROM SCRATCH, WITH A DEDICATION TO FRESHNESS, QUALITY, AND GREAT TASTE. OUR HOSPITABLE WAIT STAFF IS DEDICATED TO MAKING YOU FEEL WELCOME WHILE PROFESSIONALLY PROVIDING YOUR TABLE SERVICE NEEDS. FURTHERMORE, IN ORDER TO SERVE YOU TO THE BEST OF OUR ABILITY, WE MUST ADHERE TO THE POLICIES OUTLINED BELOW.

1. THE ROOM RENTAL FEE WILL BE \$75.00 FOR THE FIRST 40 GUESTS AND \$50.00 FOR EVERY 20 GUESTS THERE AFTER. INCLUDED ARE 4 HOURS OF ROOM RENTAL AND LINENS. ADDITIONAL HOURS WILL BE BILLED AT \$75.00 PER HOUR FOR A MAXIMUM 6 HOURS WITH FUNCTIONS ENDING NO LATER THAN 12 MIDNIGHT. FUNCTIONS LONGER THAN 6 HOURS WILL BE BILLED AT \$100.00 PER HOUR OF TIME USAGE. USE OF OTHER AREAS IN THE RESTAURANT ARE PERMITTED AT A FEE OF \$100 PER HOUR. _____ ROOM RENTAL FEE _____ CUSTOMER INITIAL

2. A \$250.00 DEPOSIT IS REQUIRED TO HOLD A DATE AT KARL'S CABIN, WHICH WILL BE DEDUCTED FROM THE FINAL BILL. IN THE EVENT OF A CANCELLATION, THE FULL AMOUNT WILL BE REFUNDED ONLY IF KARL'S CABIN IS NOTIFIED 60 DAYS IN ADVANCE OF THE EVENT DATE. IF CANCELLATION OCCURS WITHIN 60 TO 14 DAYS OF EVENT DATE, YOUR DEPOSIT IS FORFEITED. IF CANCELLATION OCCURS WITHIN 13 TO 4 DAYS OF EVENT DATE, YOUR DEPOSIT IS FORFEITED AND YOU WILL BE BILLED THE ROOM RENTAL FEE. IF CANCELLATION OCCURS WITHIN 3 DAYS OF EVENT DATE YOU FORFEIT THE DEPOSIT, AND ARE BILLED THE ROOM RENTAL FEE, PLUS 50% OF ESTIMATED FOOD COSTS.

3. A 7 DAY NOTICE FOR YOUR APPROXIMATE GUEST COUNT IS REQUIRED, AND FINAL NOTICE IS REQUIRED TWO DAYS PRIOR TO YOUR EVENT. THE MINIMUM TOTAL FOOD BILL WILL BE BASED ON THIS AMOUNT.

4. DECORATIONS ARE PERMITTED AND ENCOURAGED, HOWEVER USE OF TAPE, NAILS, TACKS, AND STAPLES ARE NOT PERMITTED. NO CONFETTI WILL BE ALLOWED ON TABLE TOPS. ARRANGEMENTS SHOULD BE MADE WITH MANAGEMENT TO FIND THE BEST DAY AND TIME FOR YOU TO DECORATE. DECORATIONS MUST BE TAKEN DOWN FOLLOWING THE EVENT. ABSOLUTELY NO DECORATIONS ALLOWED ON PAINTED WALLS.

5. BEVERAGES AND FOOD MAY NOT BE BROUGHT ONTO THE PREMISES WITH THE EXCEPTION OF SPECIALTY CAKES, DESSERTS OR ITEMS APPROVED BY MANAGEMENT. SHOULD YOU DESIRE, WE CHARGE \$0.75 PER PERSON FOR CUTTING AND SERVING DESSERTS INCLUDING CHINA AND SILVERWARE.

6. THE ENTIRE BILL IS SUBJECT TO 6% SALES TAX AND 20% SERVICE CHARGE.

7. SHOULD KARL'S CABIN SUFFER ANY DAMAGES, LOSS, OR LIABILITY TO THE BUILDING OR PROPERTY AS A RESULT YOUR CONTRACTED EVENT, YOU ARE FULLY RESPONSIBLE FOR REIMBURSEMENT, WHICH INCLUDES FORFEITING YOUR DEPOSIT.

8. ONE ITEMIZED CHECK (WITH DEDUCTED DEPOSIT) WILL BE PRESENTED UPON COMPLETION OF YOUR EVENT. AT THIS TIME FULL PAYMENT IS REQUIRED IN CASH, CREDIT, CHECK, OR MONEY ORDER.

UNDER SPECIAL CIRCUMSTANCES, THE ENTIRE RESTAURANT MAY BE RENTED.

ARRANGEMENTS MUST BE MADE AT LEAST 3 MONTHS PRIOR TO EVENT DATE AND ADDITIONAL CHARGES WILL APPLY.

CUSTOMER SIGNATURE _____ DATE _____

MANAGEMENT SIGNATURE _____ DATE _____

DATE OF EVENT _____ DEPOSIT _____ ARRIVAL/DEPARTURE TIME _____



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