



IN-CABIN MEALS

Let us do the cooking and enjoy your stay!

Minimum of 8 Person per order.

Must place order a minimum of 24 hours prior to pick up or delivery.

(580) 710 - 3025

Get the below in cabin meals delivered right to your cabin.

When you arrive your dinner will be in the oven warming and ready to serve.

BREAKFAST

CONTINENTAL BREAKFAST \$14.00
per person

Choose four pastries; Croissant, Danish, muffin, donut.
Served with Seasonal Fruit and Orange Juice.

PANCAKE OR WAFFLE BREAKFAST \$18.00
per person

Served with scrambled eggs, seasonal fruit, choice of protein: bacon, ham,
pork/turkey sausage.

BREAKFAST TACOS \$8.00
per person

Scrambled eggs, American cheese, and choice of protein, beans, bacon,
ham or sausage on a 4" flour tortilla. Served with potatoes.

ITALIAN

CHICKEN OR SHRIMP ALFREDO \$18.00
per person

Grilled chicken or shrimp, alfredo sauce, served over fettucine noodles.
Garden salad with your choice of dressing and (8) breadsticks.

SPAGHETTI WITH MEAT SAUCE \$15.00
per person

Spaghetti sauce with seasoned ground beef, squash, zucchini, onions, and
mushrooms. Mixed with spaghetti noodles, baked, and covered in cheese.
Garden salad with your choice of dressing and garlic bread slices.

LASAGNA \$18.00
per person

Classic Lasagna with seasoned ground beef and Italian sausage sauce. Garden
salad with your choice dressing and (8) breadsticks.

MEXICAN

CHIPS & DIP PACKAGE \$8.00
per person

Tortilla chips with choice of two: fresh garden salsa, guacamole, or queso
cheese dip.

GRILLED FAJITAS \$26.00
per person

Grilled chicken or flank steak served with onions, bell pepper blend. Served with
flour or corn tortillas, cheddar cheese, Pico de Gallo, guacamole, Charro beans,
and Spanish rice.

CHICKEN OR BEEF ENCHILADAS \$15.00
per person

Grilled chicken or seasoned ground beef wrapped in a corn or flour tortilla,
smothered in enchilada red, green, or sour cream sauce, and topped with
Mexican cheeses.



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HOMESTYLE

HERB ROASTED PORK LOIN \$17.00
per person

Hickory nut gap pork loin roasted, sliced, and served with roasted potatoes, Brussel sprouts, and a dinner roll.

BBQ PLATE \$22.00+
per person

Brisket, Pulled pork, sausage or chicken. (Your choice of two) Served with baked beans, potato salad, white bread, pickles, onions, and jalapenos.

• Brisket is an additional fee.

CASSEROLES

CHICKEN SPAGHETTI \$65.00

Chicken, spaghetti noodles, rotel tomatoes, and cheese.
Feeds 8-10 people.

KING RANCH CHICKEN \$65.00

Corn tortillas, layered with chicken, rotel, peppers and onions topped with cheese.
Feeds 8-10 people.

- Thank you for choosing Pine Lake Grill -

S'MORES TRAYS

An arrangement of graham crackers, chocolate bars, and marshmallows.

SMALL	Serves up to 7 people	\$25 ea
MEDIUM	Serves up to 10 people	\$45 ea
LARGE	Serves up to 15 people	\$65 ea

SNACK & COOKIE TRAYS

Variety of snacks, chips, cookies, and candy.

SMALL	Serves up to 7 people	\$35 ea
MEDIUM	Serves up to 10 people	\$50 ea
LARGE	Serves up to 15 people	\$75 ea

GRAZING BOARDS

This selection comes with cheeses, meats (if you choose), jalapeño jelly, olives, pickles, baby carrots, celery, peppers, grapes, dried fruit, nuts, cracker assortment, and chocolate.

SMALL	Serves up to 3 people	\$50 ea
MEDIUM	Serves up to 6 people	\$75 ea
LARGE	Serves up to 10 people	\$100 ea



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GRILL PACKAGES

BURGER PACKAGE \$15.99
per person

Your choice of ground meat: beef, chicken, or turkey, served with lettuce, tomato, pickles, purple onion, buns and condiments. Potato salad and baked beans. Cooked and delivered to your cabin, or served ready for the grill.

STEAK PACKAGE \$29.99+
per person

Choice of cut of steak: NY Strip, Ribeye or Filet seasoned and ready for the grill. Served with baked potato, and garden salad. Cooked and delivered to your cabin, or served ready for the grill.

FISH TACO PACKAGE \$29.99+
per person

Your choice of fish: Mahi- Mahi or Red Snapper, seasoned and ready for the grill. Served with coleslaw and Campechena. Cooked and delivered to your cabin, or served ready for the grill.

DRINKS

LEMONADE BAR \$3.00
per person

Choice of three: refreshing lemonade, strawberry lemonade, raspberry lemonade, or sparkling pink lemonade. Garnishes to include fresh berries, fresh mint, and assorted sliced citrus fruit.

HOT/COLD BEVERAGE BAR \$3.00
per person

Gourmet hot or cold beverage coffee, hot cocoa, and hot or cold tea. Served with cream, sugar, and your choice of five mix-ins: vanilla syrup, hazelnut syrup, whipped cream, powdered cinnamon, shaved chocolate, lemon wedges, thinly sliced oranges, honey, or mini marshmallows.

ADDITIONAL SERVICES

SERVERS \$100.00
per event

PERSONAL CHEF \$300.00
per event

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