



To Be Passed Upon Arrival

Bellinis
Prosecco
Sparkling Water with Lemon

Butler Passed Hors d'oeuvres

(Please Select Eight)

Seafood

Jumbo Shrimp Cocktail
Soft Seafood Tacos
Grit Crostini with Gumbo
Grilled Artichoke Crabmeat
Crab Rangoon

Miniature Lobster Rolls
Salmon Griddle Cakes
Mushroom Caps Seafood
Crab Beignets
Scallop and Bacon Skewers

Savory

Chicken and Bacon Satay
Milk Biscuit Turkey and Cranberries
Fiery Chicken Meatballs
Lettuce Wraps Asian Beef
Pancetta Wrapped Peaches

Chinese Noodle Sweet Pork
Miniature Reuben
Petite Corn Dogs
Turkey, Brie & Arugula
Mustard Tarragon Beef

Vegetarian

Wasabi Potato Croquets

Roasted Cauliflower Sesame

Spicy Cheese Straws

Sweet Potato Bites

Provençal Vegetable Tart

Goat Cheese Poppers

Phyllo Spinach Pie

Wild Mushroom Basket

Horseradish Deviled Eggs

Feta and Radish Toast

Swiss Raclette

Swiss Cheese, Yukon Gold Potatoes, Cornichons
Pearl Onions, Asparagus Spears, Toasted French Bread

Cheese, Broccoli, & Sausage Stromboli

Pasta, Mushroom, Cucumber, Corn, Rice & Artichoke Salads

Market Display of Vegetables

Grilled and Pickled
Honey Mustard & Balsamic Dips

Action Stations may be added at an additional charge.

Please see our Enhancement Menu

Or

Your Banquet Manager

will be happy to custom design your menu with you

Appetizer/Salad Combinations

(Please Select One)

Savory Bacon Cheesecake
Romaine, Onions, Egg
Caesar Dressing

Tuna and Avocado Tower
Cucumber, Tomato
Wasabi Vinaigrette

Seafood Strudel
Wilted Spinach
Pepper Vinaigrette

Lettuce Wrapped Tabouli
Pita Chips
Lemon Drizzle

Twin Crab Cakes
Yum Takrai
Lime Sprinkle

Tomato Tart Tatin
Field Greens
Balsamic Vinaigrette

Grilled Citrus Shrimp
Mesclun Mix
Citrus Vinaigrette

Free Range Chicken Pie
Organic Greens
Heirloom Tomato Dressing

Seafood Tower
Bibb Lettuce
Lemon Vinaigrette

Salmon Napoleon
Field Greens
Wasabi Oil

Or

Appetizer

(Please Select One)

Pan Seared Three Cheese Ravioli
Peas, Bacon, Mint
Crushed Tomatoes, Pecorino

Penne
Sweet and Hot Sausage
Tomato Crostini

Melon & Prosciutto
Mint, Lemon Froth

Pulled Pork Tart
House Made Cole Slaw
Peppery Vinegar

Grilled Shrimp
Fennel, Sweet Onions
Balsamic Drizzle

Vol au Vent
Wild Mushrooms
Shaved Parmesan

Seasonal Berry Tower
Sweet Tart Glaze

Vegetable Beggars Purse
Herbed Cognac Cream

Salad

(Please Select One)

Romaine, Swiss Chard & Kale
Roasted Peppers, Goat Cheese
Golden Beets, Almonds
Peach Vinaigrette

Heirloom Tomatoes & Mozzarella
Basil, Smoked Salt, Virgin Olive Oil
Balsamic Vinegar

Baby Spinach
Strawberries, Tomatoes
Pine Nuts, Feta
Sweet Onion Dressing

Wedge of Iceberg
Tomatoes, Bacon
Blue Cheese

Entrée(s)

(Please Select Two)

Braised Short Ribs
Red Wine Reduction

Filet Mignon
Maître d' Butter

Tuna Steak
Potato Crust
Wasabi Ponzu

Chicken Cordon Bleu
Wild Mushroom Glaze

Cobia
Little Neck Clams
Lobster Buerre Blanc

Chipotle Glazed Salmon
Candied Pepper Bacon
Bell Pepper Salsa

Seared Sea Scallops
Ginger Green Pea Puree

Chicken Kiev
Sauce Tarragon

Pork Tenderloin
Cherries, Fennel
Port Wine Reduction

Medallions of Beef Tenderloin
Madeira Sauce

Citrus Grilled Rockfish
Grapefruit, Fennel
Sour Orange Glaze

Pan Seared "Skin On" Chicken
Mushroom Ragout
Marsala Reduction

The Lake House Baked Rolls and Flat Breads

Our Chef will prepare appropriate vegetable and potato to accompany your entrée(s)

Vegetarian Entrée is always available as a third selection.

Dessert

(\$5.00 ++per person)

Deep Dish Apple Pie
Caramel Rum Sauce

Peanut Butter Brownie Trifle
Chocolate Kahlua Sauce

Hot Chocolate Croissant Baked Pudding
Vanilla Anglaise

Berry Cheese Chimichangas
Cinnamon Drizzle

Profiteroles
Chocolate Ice Cream
Chocolate Shavings

Baked Alaska
Tri Flavor Ice Cream White
Cookie & Meringue

Custom Designed Wedding Cake

Coffee/Tea/Brewed Decaffeinated Coffee

BEVERAGE

(Served at all Bars)

Spiced Almonds, Wasabi Peas

NAME BRAND BAR

Absolut, Absolut Citron & Kurrant, Johnny Walker Red, Bacardi, Beefeater
Jim Beam, Southern Comfort, Seagram's 7, Sweet and Dry Vermouth, Jose Cuervo, Triple Sec Malibu
Rum, Captain Morgan, Apple Pucker
House Red and White Wine, Prosecco, White Zinfandel, Pinot Grigio
Budweiser, Coors Light, Heineken, Amstel Light
Sodas, Mixers, Grapefruit Juice, Cranberry Juice, Grenadine, Bloody Mary Mix, Sour Mix and Bar Fruit

Prosecco First Toast

To Be Offered with Dinner

House Red and White Wine, White Zinfandel, Pinot Grigio

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness, especially if you have certain medical conditions.

The Lake House is not an environment free from allergens.

Enhancement Stations

(\$9.00 ++per person)

Carving

Chicken & Pork Roulade
Mango Sesame Cole Slaw
Rhubarb Chutney, Bourbon Sauce

Hibachi

Asian Duck & Vegetables
Fried Straw Noodles
Japanese Pancakes, Moo Shu Sauce

Crepes

Buckwheat & Wheat Flour
Pork Bacon, Spinach, Mushrooms
Mustard Cream Sauce

SUSHI DISPLAY (\$12.00 ++)

California Rolls, Amaebi
Sakae, Temaki, Spicy Tuna
Wasabi, Pickled Ginger, Soy Sauce

Pasta

Orecchiette, Cavatelli
Marinara, Bolognese
Italian Bread

Sauté

Chicken & Veal Tenderloin
Piccata & Marsala Sauce
Toasted French Bread

Wok

Seafood and Pork
Chinese Vegetables
Crispy Noodles

Raw Bar (MP)

Chilled Jumbo Shrimp
Cherrystone Clams, Oysters
Lemon Wedges, Cocktail Sauce
Horseradish & Oyster Crackers

Rolling Cart(s)

(\$7.50 ++per person)

Gyros
Beef, Chicken
Pita Pocket, Tzatziki Sauce
Hummus, Pita Chips

Savory Cupcakes
Chili Cheese Fry
Meatloaf w/ Mashed Potato Frosting
Buffalo Chicken

Brisket Shooters
Feta Salad Shooters
Pizza Dip with Focaccia
Shrimp & Bloody Mary Shooters
Portobello Mushroom Fries Garlic Aioli

Bruschetta
Sour Cream & Onion
Spinach Artichoke
Flatbread and Chips

Vegetable Lo Mein
Scallion Pancakes
Shrimp & Vegetable Eggrolls
Crispy Wontons

Soppressata, Prosciutto
Pepperoni, Provolone White
Italian Olives, Sweet Peppers
Bocconcini Mozzarella
Toasted Bread

Dessert Stations

(Available at an additional Fee)

VIENNESE TABLE

(\$14.00 ++per person)

Cheese Cake, Oreo Smash Pie, Lemon Charlotte Royale
Carrot Cake, Black Forest Cake, Coconut Cake Chocolate and White Chocolate Mousse
Chocolate Dipped Strawberries & Pretzels
French and Italian Pastries
Sliced Honeydew, Cantaloupe, Watermelon,
Pineapple Oranges, Kiwi, Grapes, Strawberries

TO BE PLACED IN THE CENTER OF EACH TABLE

(\$8.00 ++per person)

White & Chocolate Chunk Slivers
Bowl of Cookie Dough Ice Cream

DESSERT CART(S)

(\$9.00 ++per person)

To Be Rolled Throughout the Room
Mocha and Vanilla Shakes, Fruit Tarts
Homemade Donuts, Elephant Ears

ADULT SUNDAE BAR

(\$12.00 ++per person)

Vanilla, Chocolate & Coffee Ice Cream
Crushed Oreos, Chocolate Chips, M&M's Jack Daniels Sliced Bananas, Rum Raisins, Walnuts
Absolut Basil Strawberries, Kahlua Chocolate & Bacardi Carmel Sauces
Baileys Irish Whipped Cream, Waffle Cones
Bread Pudding, Southern Comfort Sauce

Bananas Foster Flambé Presentation

(\$8.00 ++per person)

Vanilla Ice Cream, Bananas
Orange Zest, Meyers Dark Rum

Crepe Suzette Flambé Presentation

(\$8.00 ++per person)

Crepes, Orange Juice, Brown Butter
Grand Marnier

Late Night Snacks

(\$7.00 ++per person)

Egg and Cheese Sandwiches
Cheese Fries

Pancake Mascarpone Rolls
Honey Waffle Bites

Beef and Turkey Sliders
Onion Rings

Miniature Burritos
Churros

Pizzetta
Cheese, Pepperoni & Mushroom

Ham & Cheese, Roast Beef & Brie Wrap
House Made Potato Chips

Chicken Wings, Mild & Hot
Blue Cheese, Celery, Carrot Sticks

Buffalo Chicken Strips
Waffle Fries

Grilled Bacon and Cheese
Sweet Potato Fries

Bacon Lettuce & Tomato
Curley Fries

Steak & Cheese Bagel
Salt and Vinegar Kettle Chips

Petite Meatball Wedge
Miniature Calzones

French Toast Spikes
Chocolate Bacon

Miniature Chicken Parmesan
Fried Ravioli

Candy Display

(\$10.00 ++per person)

M&M's, Reese's Pieces, Skittles, Sweet Tarts

Mounds, Almond Joy, Nestles Crunch

Chocolate Covered Raisins, Dots

Reese's Peanut Butter Cups

Kit Kats, Snickers

Red Hots



THE LAKE HOUSE

EXCLUSIVE WATERFRONT CATERING

Beverage

(Available at an additional Fee)

BEVERAGE PREMIUM BRAND BAR

(\$10.00 ++per person)

Ciroc, Giroc Red Berry & Peach, Johnny Walker Black, Bacardi, Tanqueray
Wild Turkey, Jack Daniels, Crown Royal, Cuervo Gold, Sweet and Dry Vermouth
Malibu Rum, Captain Morgan, Apple Pucker, Triple Sec
House Red and White Wine, Prosecco, White Zinfandel, Pinot Grigio
Budweiser, Coors Light, Heineken, Amstel Light
Sodas, Mixers, Grapefruit Juice, Cranberry Juice
Grenadine, Bloody Mary Mix, Sour Mix and Bar Fruit

MARTINI STATION

(\$8.00 ++per person)

Absolut, Absolut Citron & Kurrant, Giroc, Giroc Red Berry & Peach
Tanqueray, Beefeater, Dark Crème de Cocoa
Chambord, Dry Vermouth
Cranberry Juice, Orange Juice, Lemon Twists, Olives, Baby Carrots, Cocoa Powder

INTERNATIONAL COFFEE AND CORDIAL CART

(\$8.00 ++per person)

Sambuca di Romano White & Opal, Drambuie, Amaretto, Courvoisier, Grand Marnier
Kahlua, Jameson's Irish Whiskey, Tia Maria, Anisette, B&B, Frangelico, Baileys Irish Cream
Mexican, Jamaican & Irish Coffees, Espresso
Biscotti & Twizzled Rock Candy