




To Be Passed Upon Arrival

Kir Royale
White Wine
Flat Water, Lemon

Butler Passed Hors d' Oeuvres (Please Select Six)

Seafood

Lobster Rolls

Scallop, Bacon Jam 

Shrimp Squares

Ceviche Spoons 

Crabcake Eggrolls

Seafood Quesadillas


Bang Bang Shrimp 

Mussels a La Spezzina

Seafood Salad Bowl

Tuna Nachos, Wasabi Aioli

Lemon Gravlax, Dill Dip

Spicy Salmon, Rice Paper 

Savory

Grilled Cheese, Bacon & Tomato

Spoonful Tortelloni Carbonara

Pork Dumplings, Soy Glaze

Sweet Jam Meatballs 

Filet Mignon, Horseradish Cream

California Dates & Prosciutto 

Mini Spicy Rib Sandwich

Cracklin' Chicken & Chips

Chicken Waldorf Salad 

Garlic Butter Steak Bites


Hogs In The Wild, Dijonnaise

Crispy Chicken Caesar Wraps

 Gluten Free

Vegetarian

PB & J Banana Sliders

Parmesan Arancini, Pomodoro 

Caramelized Onion & Goat Cheese Puffs

Polenta Bites, Fontina Cheese 

Parsnip Fries, Chipotle Cream 

Tempura Vegetables, Wasabi Ginger


California Rolls, Soy Sauce 

Fig Balsamic Toast

Butternut Squash Crostini


Shishito Peppers, Maple Syrup

Brussels Sprout Lollipops 

Wild Mushroom Flatbread


“I Do” Barbecue

Iron Kettle Presentation


Pork, Chicken & Beef Brisket 

Kansas City Sweet, Texas Pepper, Carolina Gold Sauces 

Hawaiian & Pullman Rolls


Mason Jars 

Dill & Butter Pickles

Iron Skillet Idaho Russets 

&


House Made Mac & Cheese

Broccoli, Cheddar, Tomatoes, Bacon 

Caramelized Onions, Sour Cream

Baked Beans 

Green Fries, Ranch Dressing

Potato Salad & Cole Slaw 


Orange & Grapefruit Compote, Fennel & Avocados 


Honey Corn Bread Muffins


Your Banquet Manager will be happy to custom design your menu with you.


Appetizer/Salad Combination

(Please Select One)


Watermelon Squares  "S"
Red, Yellow & Orange
Watercress, Candied Almonds
White Balsamic Drizzle


Crispy Rice Tuna Stack 
Cucumber, Avocado
Pickled Jalapenos, Cilantro
Spicy Mayonnaise


Painters Palette  "S"
Strawberries, Blueberries, Figs
Dragon Fruit, Pineapple, Boursin Cheese
Almond Dust, Champagne Vinaigrette

BelGioioso Burrata 
Pears, Cranberries, Purple Potatoes
Guanciale, Tomatoes
White Balsamic

Short Rib Raviolo
Ricotta Cheese, Mushrooms
Calabrian Chili's
Tomato Cream Broth

CBR Tower 
Shredded Rotisserie Chicken, Cheddar
Smoked Bacon, Micro Arugula
House Made Ranch

Farmers Market 
Cucumber Ribbon, Greens, Chevre Cheese
Blueberries, Strawberries, Candied Walnuts
Raspberry Vinaigrette


Shrimp Cocktail 
Grilled Corn, Avocado
Sweety Drops
Frito Dust


Smoked Chicken Strudel
Carrots, Zucchini, Peas
Garlic Wilted Spinach
Sauce Velouté


"Modern" Lobster Newburg
Vol Au Vent
Tomatoes, Shallots
Lemon Grass

Beggars Purse
Fennel, Leeks, Celery
Peas, Parsnip, Onions
Carrot Ginger Sauce


Deep Dish Baked Penne
Ricotta Cheese, Bolognaise
Fried Basil
Italian Crostini

Beet Tartare 
Goat Cheese, Avocado Cream
Arugula, Pistachio Dust
Honey Dijon Vinegar


Apple & Pear Belfry  "S"
Crispy Pancetta, Pea Shoots
Goat Cheese, Cucumber Tail
Fig Balsamic Drizzle

 Gluten Free
"S" Seasonal


Entrée(s)
(Please Select Two)

Sliced Tenderloin of Beef 
Horseradish Crème Fraiche

Filet Mignon 
Coco, Red Wine Reduction

Free Range "Sail" Chicken 
Thyme, Cracked Red Pepper
Sherry Au Jus

Savory Caramel Chicken
Donuts (Yes Donuts), Corn & Bacon
Plum Soy Drizzle


Duck Breast Three Red Fruits 
Strawberries, Raspberries & Plums
Mint Chutney

Pollo a la Parmigiana
Mozzarella, Sundried Tomatoes
Absolut Vodka Sauce


Parmesan Chicken Popper
Goat Cheese, Poblanos, Bacon
Salsa Verde

Butcher's Revenge
Veal, Beef & Pork
Bacon Wrapped
Spicy Tomato Ketchup


(*) Single entrée option only

Braised Short Ribs 
Pomegranate Molasses

Contemporary Veal Oscar "S"
Lemon Tarragon Cream

"Loaded" Salmon 
Shrimp, Crab, Spinach
Cuervo Chipotle Lime

Searred Monkfish 
Sundried Tomato "Garret"
Citrus Beurre Blanc

Black Cod 
Miso Glazed, Pickled Vegetables
Yuzu Coshu

Shrimp Oreganeta
Seafood, Onions, Peppers
Beurre Monte

Pan Seared Diver Scallops
Hoppin' John
Roasted Red Pea Gravy

(*) Surf & Turf
Filet Mignon
Lump Crab Cake
Sauce Americana

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

Please let us know if you have any dietary restrictions

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.


House Made Dessert

(Please Select One)

Frozen S'mores
Chocolate Covered Graham Crackers
Marshmallow Chocolate Ice Cream
Coco Powder Cloud

Banana Cream Custard Pie
Lady Fingers, Chocolate Custard
Bananas, Chantilly Cream

"Cronut" Shortcake
Vanilla Crème, Strawberries
Fresh Mint
Cinnamon Dash

Trio Of Puddings 
Rice, Chocolate, Piña Colada
Fresh Berries, Mint

Guest To Provide Own

Custom Designed Wedding Cake
(\$2.50 ++ Per Person Cutting Fee)

Coffee/Tea/Brewed Decaffeinated Coffee

Beverage

(Served at all Bars)

Bar Mix

Tito's, Absolut Raspberry & Watermelon, Maker's Mark, Jack Daniels, Beefeater
Dewars White Label, Southern Comfort, Canadian Club, Tres Agaves
Sweet and Dry Vermouth, Triple Sec, Malibu Rum, Captain Morgan, Bacardi, Apple Pucker
House Red and White Wine, Prosecco, White Zinfandel, Pinot Grigio
Budweiser, Bud Light, Heineken, Amstel Light
Sodas, Mixers, Grapefruit Juice, Cranberry Juice, Grenadine
Bloody Mary Mix, Sour Mix and Bar Fruit

Prosecco First Toast

Bride & Groom Signature Cocktails

To Be Offered with Dinner

House Red and White Wine



THE LAKE HOUSE

EXCLUSIVE WATERFRONT CATERING

Cocktail Hour Enhancement Stations (\$10.00 ++ per person)

“When The Moon Hits Your Eye Like a Big Pizza Pie”

Traditional & Gluten Free
Cheese, Buffalo Chicken & Vegetable
Caesar Salad Bites
Garlic Knots

Plate Of Fortune

Sesame Chicken, Kung Pao Pork
Szechuan Shrimp, Egg Fried Rice
Vegetable Spring Rolls
Orange Slices

Sushi Display (\$12.00 ++ per person)

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

“Wing a Ding”

Bone-in Chicken Wings
Teriyaki, Sweet & Sour, Cajan
Celery, Carrots, Blue Cheese
Street Corn, Tater Tots

The Big Dipper

Roast Beef, Au Jus
Provolone, Caramelized Onions
Hero Rolls, Salt & Vinegar Chips
Zucchini Fries, Onion Rings

A Call Of The Wild

Venison Roulade, Boysenberry
Ostrich Tenderloin, Port Sauce
Sweet Potato Fries, Pickled Veg
Focaccia Bread

Hot & Cold “Raw” Bar (MP)

Oysters & Clams On The Half Shell
Jumbo Shrimp Cocktail
Oysters Rockefeller, Clams Casino
Fried Calamari Marinara Sauce
Mussels Vin Blanc
Lemon Wedges
Cocktail & Horseradish Sauces

Savory Rolling Cart(s)

(\$10.00 ++ per person)

Grazing Table

Red and Green Grapes, Apples
Pears, Bananas, Watermelon
Pineapple, Strawberries
Hummus, Baba Ghanoush, Crackers

Turn Overs

Chicken Pot Pie, Spinach & Feta
Ham & Cheese, Sweet Pork & Pineapple
Tomato & Corn Salad
Guacamole & Chips

Buzzed

Walking Tacos, Savory Brownies
Cheese & Sausage Calzone
Monkey Bread
Brazilian Lime-Aide

THC

Tamales
Huevos Rancheros
Chicken Enchiladas
Topopo, Harissa, Carrot Pickles

"I'm Fried"

Steak, Sweet & Waffle Fries
Cheese Curds, Parmesan Garlic
Bacon, Pickles, Onions
Ketchup, Animal Style

The Chef's Salad

Romaine, Eggs, Ham, Turkey
Swiss & Cheddar Cheese
Cucumbers, Cherry Tomatoes
Spicy Ranch Dressing

"Dig-In"

Dessert Buffet

(\$15.00 ++ per person)

Banana Cream, Key Lime, Peach Berry
Coconut Cream, Strawberry Rhubarb
Chocolate Cream, Peanut Butter
Sliced Honeydew, Cantaloupe, Pineapple
Bowls Of Strawberries
Whipped Cream

Can I Have A Piece Of Yours?

(\$9.00 ++ per person)

Alternating Service

Mississippi Mud Pie
Grasshopper Pie

Please Pass The...

(\$7.50 ++ per person)

To Be Placed In The Center Of Each Table

Cream Puffs, Cannoli's, Crème Brûlée
Chocolate Dipped Pretzels & Strawberries

Dessert Cart(s)

Cookie Bar

(\$8.50 ++ per person)

Chocolate Chip, Snickerdoodle

Peanut Butter Blossom

Magic & Lemon Bars

Ice Cold Whole & Chocolate Milk

A Whole Lot Of Love

(\$8.50 ++ per person)

Rodgers Orchard Powdered Sugar & Cinnamon Apple Cider Donuts

Mini Bundt Cake & Coffee Rings

Dunkadoos...

(\$7.00 ++ per person)

Chocolate Chip & Graham Cracker Cookies

Cannoli Chips

Vanilla, Cannoli, Birthday Cake Frosting

Right Side Up - Or Upside Down

(\$10.00 ++ per person)

Classic Chocolate Cake

N.Y. Style Cheese Cake

Pineapple Upside-Down Cake

Carmel Apple Upside-Down Cake

Adult Sundae Bar

(\$13.00 ++ per person)

Vanilla, Chocolate and Strawberry Ice Cream

Crushed Oreos, Chocolate Chips, M&M's

Jack Daniels Sliced Bananas, Rum Raisins, Absolut Basil Strawberries

Kahlua Chocolate and Bacardi Caramel Sauces

Baileys Irish Whipped Cream, Waffle Cones

Old Mother's Cupboard

(\$12.00 ++ per person)

Goldfish, Pretzels

Kettle Chips, Fritos

Onion Dip

Toaster Presentation

Apple, Cookies n' Cream & Strawberry Pop Tarts

Toaster Bags Of Grilled Cheese & Tomato



THE LAKE HOUSE

EXCLUSIVE WATERFRONT CATERING

Because Sometimes

“...It Is, What It Is...”

To Go Stations

(\$10.50 ++ per person)

“To Have and To Hold And To Drink While It’s Cold”

Lemon-Lime Bundt Cake

Mug & Pepsi Cupcakes

Ginger Ale Vanilla Milkshakes

Black & White Milkshakes

Love Is Brewing

Regular & Espresso Coffee

Individual Coffee Cakes, Cappuccino Brownies

Sweet Rolls, Chocolate & Plain Biscotti

Rock Candy Sticks

Yoo-Hoo

Love Is Sweet, But Candy Is Dandy

Gummy Bears, M&M’s

Swedish Fish, Gum Drops, Sour Patch

Raisinets, Milk Duds, Reese’s Pieces

Bottled Water, Orange Sparkler

He “Popped” The Question

Carmel, Kettle, Cheddar & Buttered

Chocolate Covered

Peanut Brittle

Mountain Dew & Egg Creams

Late Night Snacks

(\$9.50++ per person)

The Fuse...

(Select One From Below)

Egg & Cheese On An English Muffin

Buffalo Chicken Sliders

Barbecued Chicken Wrap

Sausage, Peppers & Onions

Red Hots Foot Long

Grilled Cheese & Bacon

Beef & Onion Sliders


Corn Dogs

Chicken Quesadillas


Soft Pretzels

The Bomb...


(Select One From Below)

French Fries 

Potato Salad 

Sweet Potato Fries 


Curley Fries 

Fried Potato Strings 

Potato Wedges 

Waffle Fries 

Onion Rings

Tater Tots 

House Made Chips 

Just Chill...

(Select One From Below)


Frozen Snickers

Frozen Milky Way

Frozen Three Musketeers

Frozen Reese's Peanut Buttercup

Ice Cream Sandwiches

Creamsicle 

Fruit Pops 

Vanilla Ice Cream Cones



THE LAKE HOUSE

EXCLUSIVE WATERFRONT CATERING

Beverage Enhancements

(Available at an additional Fee)

Premium Bar

(\$10.00 ++ per person)

Cîroc, Cîroc 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, Budweiser Light, Heineken, Amstel Light
Sodas, Mixers, Grapefruit Juice, Cranberry Juice
Grenadine, Bloody Mary Mix, Sour Mix and Bar Fruit

Classic Martini Bar

(\$8.00 ++ per person)

Absolut, Absolut Citron & Kurrant, Cîroc, Cîroc 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

(++ Denotes Additional 22% Administrative Fee & 7.35% Connecticut State Sales Tax)