



# THE LAKE HOUSE

EXCLUSIVE WATERFRONT CATERING

## 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

Provencal 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 Three)

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 fourth 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





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## 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