



CORPORATE & PRIVATE EVENTS MENU

6777 Lakeshore Road, Cicero, N.Y. 13039
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Lakeshore Corporate Buffet

****For Golf Tournaments, Corporate Events and Seminars only****

\$35++ per person (Minimum 40 people)

Choice of One Salad:

Classic Caesar Salad
Fresh Spring Salad

Choice of One Pasta:

Pasta with Marinara, Vodka Sauce (plain or spicy) or Alfredo
(add chicken \$1.50pp/shrimp \$3pp)

Choice of One Starch:

Garlic Mashed Potato
Herb Roasted Red Potatoes
Rice Pilaf

Choice of One Vegetable:

Herbed Garlic Seasonal Vegetable
Butter Roasted Carrots
Steamed Broccoli with Garlic Butter
Green Beans with Herbed Cream

Choice of One Entrée:

Herb Crusted Pork Loin
Lemon Rosemary Oven Roasted or Grilled Chicken
Haddock or Cod with White Wine & Lemon Beurre Blanc
Herb Marinated Beef Shoulder Tender with Au Jus

****All packages come with Rolls & Butter, Chef's Choice of Dessert,
Iced Tea, Lemonade, Coffee and Teas****

BAR PACKAGES AVAILABLE AT AN ADDITIONAL COST
The above pricing is for food only and prices are subject to change

Lakeshore Buffet Tier 1

\$45++ per person (Minimum 40 people)

Choice of One Salad:

Classic Caesar Salad, Fresh Spring Salad
or Chef's Seasonal Salad

Choice of One Pasta:

Pasta with Marinara, Vodka Sauce (plain or spicy)
Alfredo or Garlic Pesto
(add chicken \$1.50pp/shrimp \$3pp)

Choice of One Starch:

Garlic Mashed Potato
Herb Roasted Red Potatoes
Baked Potato
Rice Pilaf
Israeli Couscous

Choice of One Vegetable:

Herbed Garlic Seasonal Vegetable
Butter Roasted Carrots
Steamed Broccoli with Garlic Butter
Green Beans with Herbed Butter

Choice of Two Entrées:

Herb Crusted Pork Loin
Lemon Rosemary Oven Roasted Chicken
Haddock or Cod with White Wine & Lemon Beurre Blanc
Herb Marinated Beef Shoulder Tender with Au Jus
Chef's Choice Stuffed Flank Steak
Chicken Parmesan
Chicken Marsala

**All packages come with Rolls & Butter, Chef's Choice of Dessert,
Iced Tea, Lemonade, Coffee and Teas**

*BAR PACKAGES AVAILABLE AT AN ADDITIONAL COST
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Lakeshore Buffet Tier 2

\$65++ per person (Minimum 40 people)

Chef's Table with Imported Cheeses and Fruit Display Three Passed Appetizers Included

Choice of One Salad:

Classic Caesar Salad, Fresh Spring Salad
or Chef's Seasonal Salad

Choice of One Pasta:

Pasta with Marinara, Vodka Sauce (plain or spicy),
Alfredo or Garlic Pesto
(add chicken \$1.50pp/shrimp \$3pp)

Choice of One Starch:

Garlic Mashed Potato, Herb Roasted Red Potatoes,
Baked Potato, Rice Pilaf, Israeli Couscous

Choice of One Vegetable:

Herbed Garlic Seasonal Vegetable, Butter Roasted Carrots, Garlic Butter
Steamed Broccoli, Green Beans with Herbed Butter, Grilled Asparagus with
Herbed Cream Sauce or Almondine

Choice of Two Entrée:

**(One of the two entrée choices can be a carving station at no
additional cost)**

Herb Crusted Pork Loin

Lemon Rosemary Oven Roasted or Grilled Chicken

Haddock or Cod with White Wine & Lemon Beurre Blanc

Herb Marinated Beef Shoulder Tender with Au Jus

Hand-carved Turkey Breast

Bronzed Atlantic Salmon Grilled or Baked with Maple Bourbon Glaze

Chef's Choice Stuffed Flank Steak

*For additional market price upcharge: Filet Mignon with Cabernet Demi-
Glaze, Carved Prime Rib or Carved Strip Steak

**All packages come with Rolls & Butter, Chef's Choice of Dessert,
Iced Tea, Lemonade, Coffee and Teas**

BAR PACKAGES AVAILABLE AT AN ADDITIONAL COST

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Lakeshore 2 Meat Plated Option

\$55++ per person (Minimum 40 people)

Choice of One Salad:

Classic Caesar Salad, Fresh Spring Salad
or Chef's Seasonal Salad

Choice of One Pasta:

Pasta with Marinara, Vodka Sauce (plain or spicy),
Alfredo or Garlic Pesto
(add chicken \$1.50pp/shrimp \$3pp)

Choice of One Starch:

Garlic Mashed Potato
Herb Roasted Red Potatoes
Baked Potato
Rice Pilaf
Israeli Couscous

Choice of One Vegetable:

Herbed Garlic Seasonal Vegetable
Butter Roasted Carrots
Steamed Broccoli with Garlic Butter
Green Beans with Herbed Butter

Choice of Two Entrées:

Herb Crusted Pork Loin
Lemon Rosemary Oven Roasted Chicken
Haddock or Cod with White Wine & Lemon Beurre Blanc
Herb Marinated Beef Shoulder Tender with Au Jus
Chef's Choice Stuffed Flank Steak
Chicken Parmesan
Chicken Marsala

**All packages come with Rolls & Butter, Chef's Choice of Dessert,
Iced Tea, Lemonade, Coffee and Teas**

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Lakeshore 3 Meat Plated Option or Plated Duo

\$75++ per person (Minimum 40 people)

Chef's Table with Imported Cheeses and Fruit Display

Three Passed Appetizers Included

Choice of One Salad:

Classic Caesar Salad, Fresh Spring Salad
or Chef's Seasonal Salad

Choice of One Pasta:

Pasta with Marinara, Vodka sauce (plain or spicy),
Alfredo or Garlic Pesto
(add chicken \$1.50pp/shrimp \$3pp)

Choice of One Starch:

Garlic Mashed Potato, Herb Roasted Red Potatoes,
Baked Potato, Rice Pilaf, Israeli Couscous

Choice of One Vegetable:

Herbed Garlic Seasonal Vegetable, Butter Roasted Carrots,
Steamed Broccoli with Garlic Butter, Green Beans with Herbed Butter,
Grilled Asparagus with Herbed Cream Sauce, Chef Robert Anthony Greens

Choice of Two/Three Entrée:

Filet Mignon with Cabernet Demi-Glace
Lemon Rosemary Roasted Chicken
Cod with White Wine & Lemon Beurre Blanc
Bronzed Atlantic Salmon Grilled or Baked with Maple Bourbon Glaze
Chicken Francaise
Chicken Marsala

**All packages come with Rolls & Butter, Chef's Choice of Dessert,
Iced Tea, Lemonade, Coffee and Teas**

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Passed Appetizer Options:

- Fried Meatballs (Red Sauce and Parmesan) \$1.00/pc
- Beef Wellington in Phyllo Cup \$1.50/pc
- Shrimp Cocktail (Cocktail Sauce & Lemon Wedges) \$2.00/pc
- Bacon Wrapped Scallops (Honey Mustard Cream) \$3.00/pc
- Caprese Bites (Balsamic Glaze) \$1.00/pc
- Coconut Shrimp \$1.00/pc
- Spanakopita \$1.50/pc
- Sausage Stuffed Mushrooms \$1.25/pc
- Smoked Salmon & Chive Cream Cheese on Crostini \$1.25/pc
- Pot Stickers (vegetable or pork) with Thai Chili or Thai Soy Sauce \$1.50/pc
- Bruschetta on Crostini \$1.00/pc
- Chef Robert Anthony Greens on Crostini \$1.00/pc

Stationed Appetizer:

(Add \$5 per person or three for \$12 per person)

- Spinach Artichoke Dip with Flat Bread
- Seasonal Fruit Platter
- Imported Cheese Platter
- Vegetable Crudit  with Two Dips
- Peel and Eat Shrimp and Cocktail Sauce with Fresh Lemon Wedges
- House-made Pizzas (Choose 3: Pepperoni, Margherita, Sausage & Banana Peppers, Cheese or Vegetable)
- Grilled Vegetables with Flat Bread and Hummus

Station Options & Late-Night Snacks

Pasta Station:

(\$3 per person / \$5 per person with choice of chicken or shrimp)

Marinara, Vodka (plain or spicy) or Alfredo

Rigatoni or Penne

Mashed Potato or Baked Potato Bar Station:

(\$ 3 per person)

Mashed Red Potatoes with Assorted Toppings:

Sour Cream, Shredded Cheddar Cheese, Bacon, Scallions

Pizza Station:

(\$ 3 per person)

Choice of 3 pizzas

Pepperoni

Margherita

Vegetable

Sausage & Banana Pepper

Taco Bar Station:

(\$3 per person choice of 1 or \$5 for both)

Ground Beef or Shredded Chicken

Hard & Soft Shells

Cheese, Lettuce, Tomato, Onion, Olive

Salsa, Sour Cream & Guacamole

Nacho Bar:

(\$3 per person with 1 meat or \$5 for both)

Ground Beef or Shredded Chicken

Tortilla Chips

Nacho Cheese Sauce, Lettuce, Tomato, Onion, Olive & Jalapeno

Salsa, Sour Cream & Guacamole

BBQ/Cookout Menu Tier

\$ 19.95 ++ per person

Choice of One Salad:

Caesar Salad
Fresh Spring Salad

Choice of One House-Made Side:

Potato Salad
Pasta Salad
Cucumber Tomato Salad
Coleslaw
Baked Beans

Included:

Hoffman Hotdogs
1/2 lb. Angus Hamburgers
Rolls, Lettuce, Tomato, Onion and Cheese Condiment Platter
Assorted Freshly Baked Cookies
Iced Tea, Lemonade, Coffee and Teas

Additions for a Fee:

Salt Potatoes with Melted Butter
Corn on the Cob with Melted Butter

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BBQ/Cookout Menu Tier 2

\$ 24.95 ++ per person

Choice of One Salad:

Fresh Spring Salad
Caesar Salad

Choice of Two House-Made Sides:

Potato Salad
Pasta Salad
Cucumber Tomato Salad
Coleslaw
Baked Beans

Included:

Hoffman Hotdogs
1/2 lb Angus Hamburgers
Sausage, Peppers & Onions or Pulled Pork
Rolls, Lettuce, Tomato, Onion and Cheese Condiment Platter
Assorted Freshly Baked Cookies or Brownies
Iced Tea, Lemonade, Coffee and Teas

Additions for a Fee:

Salt Potatoes with Melted Butter
Corn on the Cob with Melted Butter

**BAR PACKAGES AVAILABLE AT AN ADDITIONAL COST*
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Brunch/Shower Tier 1

\$18++ per person

Assorted Danish and Pastries
Scrambled Eggs or Quiche (1meat/1 vegetable)
Bacon & Sausage
Diced Breakfast Potatoes

Brunch/Shower Tier 2

\$20 ++ per person

Assorted Danish and Pastries
Scrambled Eggs or Quiche (1 meat/1 vegetable)
Bacon & Sausage
Diced Breakfast Potatoes
French Toast or Pancakes with Maple Syrup and Butter

Brunch/Shower Tier 3

\$25++ per person

Assorted Danish and Pastries
Scrambled Eggs or Quiche (1 meat/1 vegetable)
Bacon & Sausage
Diced Breakfast Potatoes
French Toast or Pancakes
Maple Syrup and Butter
Fresh Fruit & Yogurt
Fresh Spring Salad with Grilled Chicken

** All brunches include iced tea, lemonade, coffee and teas **

Mimosa, Bellini and/or Bloody Mary Bar can be added for an extra cost

