



LAKE TERRACE
CONVENTION CENTER

BANQUET MENU

BREAKFAST

All breakfast selections will remain serviced for a duration of 1.5 hours

FULL BREAKFAST

SUNRISE CONTINENTAL 10

Requires a 25 guest minimum; Surcharge applies if minimum is not met

Assorted pastries, muffins, and scones; served with butter and jellies

Chilled orange, apple, and cranberry juices

House-ground regular and/or decaffeinated coffee

SOUTHERN BREAKFAST BUFFET 17

All breakfast buffet selections require a minimum of 50 guests

Fluffy scrambled eggs, crispy bacon, link sausage, home-fried potatoes OR stone-ground grits, southern-style buttermilk biscuits and gravy, sliced fruit, and assorted pastries

Choice of juice: orange, apple, or cranberry

House-ground regular and/or decaffeinated coffee

THE MORNING GLORY PLATED 18

Requires a 25 guest minimum; Surcharge applies if minimum is not met

Fluffy scrambled eggs, crispy bacon, link sausage, home-fried potatoes

Southern-style buttermilk biscuits and gravy

Choice of juice: orange, apple, or cranberry

House-ground regular and/or decaffeinated coffee

BREAKFAST ACCOMPANIMENTS

A minimum of 25 guests is required and is charged on a per person basis; Surcharge applies if minimum is not met

YOGURT 2.5

SOUTHERN SAUSAGE BISCUITS 4

ASSORTED CEREALS 3

FRESH FRUIT PARFAIT 3

HOT PANCAKES 2.5

BREAKS

BUILD YOUR OWN BREAK

Break selections are á la carte and served by the dozen or pound for a duration of 1.5 hours
Selections require a minimum of three dozen unless otherwise stated; Selections are available at all times

SNACKS

ASSORTED BAKED COOKIES	16/dz
BROWNIES	18/dz
ASSORTED DANISHES	15/dz
SCONES	15/dz
ASSORTED BAKED MUFFINS	5/dz
ASSORTED BREAKFAST BREADS	15/dz
LEMON BARS	18/dz
GRANOLA BARS*	12/dz
MIXED NUTS*	5/lb
KRISPY KREME DONUTS™**	11/dz
ASSORTED CANDY BARS*	24/dz
ASSORTED BAGGED CHIPS*	12/dz

*no minimum required

**minimum of 5 dozen required

BEVERAGES

Beverages are sold by the gallon or carafe; Soft drinks and bottled water are sold individually

HOUSE-GROUND COFFEE	24/gal
Served regular and/or decaffeinated; Minimum of 3 gallons required	
ICED TEA	16/gal
Sweetened or unsweetened; Minimum of 3 gallons required	
LEMONADE and/or FRUIT PUNCH	16/gal
Minimum of 3 gallons required	
ASSORTED JUICES	12/carafe
Chilled apple, orange, or cranberry	
ASSORTED SOFT DRINKS AND BOTTLED WATER	2/each

DIP BREAK

A minimum of 25 guests is required and is charged on a per person basis; Surcharge applies if minimum is not met

PIMENTO AND CHEESE	2.5
Medley of cream cheese, cheddar cheese, jalapeño, and pimento; Served with crackers	
DILL PICKLE DIP	2.5
Medley of pickle, cream cheese, and seasoning blend; Served with house made chips	
HUMMUS	2.5
Greek spread made from chickpeas and blended with olive oil, lemon juice, salt, and garlic; Served with pita bread	
SPINACH DIP	2.5
Served with house made tortilla chips	
TUNA DIP	4.5
Served with house made tortilla chips	
CRAB DIP	4.5
Served with house made chips	

BREAK PLATTERS

Each item below requires a minimum of 50 guests and is charged on a per person basis; Surcharge applies if minimum is not met

FRESH FRUIT TRAY	3
Fresh cut pineapple, honeydew melon, and cantaloupe	
CHEESE WITH CRACKERS	2.5
Swiss, pepper jack, and cheddar	
VEGETABLE CRUDITÉ WITH RANCH DIPPING SAUCE	1.5
Carrots, cauliflower, cherry tomatoes, and broccoli	

LUNCH

All lunch selections will remain serviced for a duration of 1.5 hours

WORKING LUNCHES

*All working lunch selections require a minimum of 25 guests; Surcharge applies if minimum is not met
Served with house-ground regular and/or decaffeinated coffee, tea, and water (unless otherwise stated)*

BOX LUNCH

12

Sandwich on fresh baked French bread; CHOOSE: turkey, ham, or roast beef
Served with chips, a fresh baked cookie, and soda/bottled water

Club sandwich

+1

LUNCH SALAD

13

Ranch or Italian dressing; Served with a fresh baked cookie and soda/bottled water

Grilled chicken salad

+1

THE ITALIAN

15

Italian chicken, pesto penne pasta, artichokes, sundried tomatoes, and black olives
Served with toasted garlic bread; Available as heated buffet or plated and chilled

THE CHICKEN O'

15

Chicken orzo pasta with feta cheese, fresh tomatoes, artichoke hearts, and chopped black olives
Served with toasted garlic bread; Available as heated buffet or plated and chilled

THE CAJUN

16

Cajun andouille sausage, Tasso ham, shrimp, and bowtie pasta in a spicy cream alfredo sauce
Served with toasted garlic bread; Available as heated buffet or plated and chilled

CHICKEN POT PIE

16

Chicken and mixed vegetables in a creamy white sauce, topped with puffed pastry; chef's choice of vegetable
Served with dinner rolls; Available as heated buffet only

CHOOSE ONE DESSERT

Banana Pudding

Cheesecake

Chocolate Pie

Key Lime Pie

Pecan Pie

Red Velvet Cake

Rocky Road Mousse

PLATED LUNCH

All plated lunch selections require a minimum of 25 guests; Surcharge applies if minimum is not met

Rolls and whipped butters, house-ground regular or decaffeinated coffee, tea, and water are included with all plated lunches

CHOOSE ONE SALAD / ONE ENTRÉE / TWO VEGETABLES / ONE STARCH / ONE DESSERT

SALAD

Caesar Salad
House Salad

ENTRÉE

Beef Pot Roast
Grilled Boneless Chicken Breast with Sweet Chili Sauce
Grilled Pork Chop
Herb Roasted Chicken Breast with Boursin Cheese Sauce
Homemade Lasagna with Italian Sausage
Home-Style Meatloaf
Roasted Pork Loin with Apple Cream Sauce
Salisbury Steak with Onions and Gravy

VEGETABLE

Candied Carrots
Collard Greens
Green Beans
Roasted Vegetable
Southern Style Baby Lima Beans

Chef's Choice Vegetable
Corn Nibletts
Okra and Tomatoes
Sautéed Zucchini and Squash
Succotash

STARCH

Corn Casserole Rice Pilaf
Roasted Rosemary Potatoes
Sweet Potato Casserole
Truffle Mac and Cheese

Mushroom Risotto
Spinach Orzo Pasta
Tri-Color Rotini Pasta with Alfredo Sauce
Yukon Gold Mashed Potatoes

DESSERT

Banana Pudding
Chocolate Pie
Pecan Pie
Rocky Road Mousse

Cheesecake
Key Lime Pie
Red Velvet Cake

LUNCH BUFFET

All lunch buffets require a minimum of 50 guests; Surcharge applies if minimum is not met
Rolls, butter, house-ground regular or decaffeinated coffee, tea, and water are included

ONE ENTRÉE BUFFET

18

CHOOSE ONE SALAD / ONE ENTRÉE / TWO VEGETABLES / ONE STARCH / ONE DESSERT

TWO ENTRÉE BUFFET

22

CHOOSE ONE SALAD / TWO ENTRÉES / TWO VEGETABLES / ONE STARCH / ONE DESSERT

SALAD

Caesar Salad
House Salad

ENTRÉE

BBQ Chicken Breast
Chicken Pot Pie
Grilled Chicken Breast
Herb Roasted Chicken Breast with Boursin Cheese Sauce
Home-Style Meatloaf
Southern-Fried Chicken

Beef Pot Roast
Fried Catfish
Grilled Pork Chop
Homemade Lasagna with Italian Sausage
Salisbury Steak with Onions and Gravy
Stuffed Flounder with Dill Butter Sauce

STARCH INCLUDED ENTRÉE SELECTIONS

Chicken and Shrimp Panang Curry
Seafood and Sausage Jambalaya
Tasso and Andouille Pasta

VEGETABLE

Candied Carrots
Collard Greens
Green Beans
Roasted Vegetables
Southern Style Baby Lima Beans

Chef's Choice Vegetable
Corn Nibbles
Okra and Tomatoes
Sautéed Zucchini and Squash
Succotash

STARCH

Corn Casserole
Macaroni and Cheese
Potato Salad
Roasted Rosemary Potatoes
Sweet Potato Casserole
Tri-Color Rotini Pasta with Alfredo Sauce

Creamy Mashed Potatoes
Mushroom Risotto
Rice Pilaf
Spinach Orzo Pasta
Steamed White Rice

DESSERT

****Apple Crisp**

Boston Cream Pie

Chocolate Pie

Lemon Meringue Pie

Pecan Pie

White Chocolate Bread Pudding

Banana Pudding

Cheesecake

Key Lime Pie

****Peach Cobbler**

Red Velvet Cake

****Add ice cream \$2 per person**

DINNER

All dinner selections will remain serviced for a duration of 1.5 hours

STANDARD PLATED DINNER

22

All plated dinner selections require a minimum of 25 guests; Surcharge applies if minimum is not met
Rolls and whipped butters, house-ground regular and/or decaffeinated coffee, tea, and water are included

CHOOSE ONE SALAD / ONE ENTRÉE / ONE VEGETABLE / ONE STARCH / ONE DESSERT

SALAD

Caesar Salad
House Salad

ENTRÉE

Beef Filet Tips with Pepper Cream Sauce
Braised Beef Short Ribs with Natural Au Jus
Grilled Boneless Chicken Breast with Sweet Chili Sauce
Herb Roasted Chicken Breast with Boursin Cheese Sauce

Blackened Snapper with Lemon Butter Sauce
Crab Stuffed Flounder
Grilled Salmon with Coconut Curry Sauce
Roasted Pork Loin with Apple Cream Sauce

VEGETABLE

Asparagus
Chef's Choice Vegetable
Green Beans
Sautéed Zucchini and Squash
Succotash

Candied Carrots
Corn Nibletts
Roasted Vegetables
Southern Style Baby Lima Beans

STARCH

Corn Casserole
Rice Pilaf
Spinach Orzo Pasta
Tri-Color Rotini Pasta with Alfredo Sauce
Yukon Gold Mashed Potatoes

Mushroom Risotto
Roasted Rosemary Potatoes
Sweet Potato Casserole
Truffle Mac and Cheese

DESSERT

Chocolate Decadence Cake
Cookies and Cream Pie
Key Lime Pie
Pecan Pie
Rocky Road Mousse

Chocolate Pie
Ebony and Ivory Mousse
Oreo and Blueberry Cheesecake Mousse
Red Velvet Cake
New York Cheesecake

GRAND LUXE PLATED DINNER

All grand luxe plated dinner selections require a minimum of 50 guests; Surcharge applies if minimum is not met

Rolls and whipped butters, house-ground regular or decaffeinated coffee, tea, and water are included

CHOOSE ONE SALAD / ONE ENTRÉE / TWO VEGETABLES / ONE STARCH / ONE DESSERT

SALAD

ARUGULA AND GOAT CHEESE SALAD

Fresh greens served with raspberry vinaigrette on the side

BLUE CHEESE WEDGE SALAD

Lettuce wedge with fresh blue cheese crumbles and creamy dressing on the side

CAESAR SALAD

Romaine lettuce, freshly baked croutons, and Caesar dressing on the side

HOUSE SALAD

Crisp lettuce and chef's choice garden mix served with dressing of choice on the side

UPGRADE YOUR SALAD

CAPRESE SALAD

Roma tomatoes and basil

+2

CHICKEN AND SAUSAGE GUMBO

New Orleans-style roux gumbo with roasted chicken and sausage; Served hot

+2

CORNBREAD SALAD

Famous cornbread salad with fresh cheeses

+2

CRAB BISQUE

Summer sweet corn in a cream-style roux with fresh crab; Served hot

+2

ENTRÉE

6oz FILET WITH TRUFFLE DEMI-GLACE

Choice cut filet cooked to medium

40

4oz FILET WITH AU POIVRE

Center cut beef filet cooked to medium

35

SURF AND TURF

4oz center cut beef filet cooked to medium with truffle demi-glace and shrimp skewer

38

All food/beverage is subject to a 9% sales tax and 18% service charge

10oz RIBEYE WITH TRUFFLE DEMI-GLACE	37
Choice cut ribeye cooked to medium	
10oz NEW YORK STRIP	32
Choice cut NY strip cooked to medium	
CRAB-STUFFED CHICKEN	28
Marinated chicken breast stuffed with fresh crab and breadcrumbs	
CHICKEN KIEV	24
Chicken breast tenderized, rolled in bread crumbs, and stuffed with herb butter	
GRILLED PORK CHOPS WITH CALVADOS CREAM SAUCE	29
Large thick cut pork chops grilled and topped with a smoked apple cream sauce	
CRAB-STUFFED FLOUNDER	30
Flounder with dill butter sauce	
<u>ENTRÉE ADD-ONS</u>	
4oz Crab Cake	+5
Grilled Sea Scallops	+5
Shrimp Skewer	+3
<u>VEGETABLE</u>	
Chef's choice of vegetable to best accompany your entrée selection	
<u>STARCH</u>	
Creamy Polenta with Boursin Cheese Sauce	
Rice Pilaf	
Spinach Orzo	
Truffle Mash	
Mushroom Risotto	
Rosemary Roasted Potatoes	
Sweet Potato Casserole	
Yukon Gold Mashed Potatoes	
<u>DESSERT</u>	
Bourbon Glazed Pecan Pie	
Chocolate Truffle Cheesecake Mousse	
Homemade Peanut Butter Pie	
Tiramisu	
Chocolate Decadence Cake	
Ebony and Ivory Mousse	
Opera Layered Chocolate Cake	
Turtle Cheesecake	

DINNER BUFFET

*All Dinner Buffets require a minimum of 50 guests; Surcharge applies if minimum is not met
Rolls, butter, house-ground regular or decaffeinated coffee, tea, and water are included*

ONE ENTRÉE BUFFET

21

CHOOSE ONE SALAD / ONE ENTRÉE / TWO VEGETABLES / ONE STARCH / ONE DESSERT

TWO ENTRÉE BUFFET

25

CHOOSE ONE SALAD / TWO ENTRÉES / TWO VEGETABLES / ONE STARCH / ONE DESSERT

SALAD

Caesar Salad

House Salad

ENTRÉE

Beef Pot Roast

Grilled Chicken Breast

Homemade Lasagna with Italian Sausage

Salisbury Steak with Onion Gravy

Stuffed Flounder with Dill Butter Sauce

Substitute (1) entrée choice for 8oz Grilled Ribeye

Fried Catfish

Herb Roasted Chicken Breast with Boursin Cheese Sauce

Home-Style Meatloaf

Southern Fried Chicken

+10

STARCH INCLUDED ENTRÉE SELECTIONS

Chicken and Shrimp Panang Curry

Tasso and Andouille Pasta

Seafood and Sausage Jambalaya

VEGETABLE

Candied Carrots

Collard Greens

Green Beans

Roasted Vegetables

Southern-Style Baby Lima Beans

Chef's Choice Vegetable

Corn on the Cob

Okra and Tomatoes

Sautéed Zucchini and Squash

Succotash

STARCH

Corn Casserole
Roasted Rosemary Potatoes
Sweet Potato Casserole
Truffle Mac & Cheese

Mushroom Risotto Rice Pilaf
Spinach Orzo Pasta
Tri-Color Rotini Pasta with Alfredo Sauce
Yukon Gold Mashed Potatoes

DESSERT

Banana Pudding
Creamy Cheesecake
Lemon Meringue Pie
Red Velvet Cake

Chocolate Pie
Key Lime Pie
Pecan Pie
White Chocolate Bread Pudding

***Add an additional dessert for 2.00 per person**

RECEPTION

All selections are served for a duration of 1.5 hours; Price listed is per person for 50 guests; All items are served buffet style
Reception menus require a minimum of \$1,000 per 50 guests; Surcharge applies if minimum is not met

THE TERRACE 22

Choose (1): Sliced Turkey, Ham or Roast Beef**

Choose (1): Chicken Alfredo, Italian Penne Marinara with Sausage, or Seafood Puttanesca**

Choose (1): Spinach Dip, Dill Pickle Dip or Crab Dip**

Choose (1): Fruit Tray or Vegetable Crudité

**If choosing Roast Beef, Seafood Puttanesca, or Crab Dip +2

RECEPTION MENU A LA CARTE

All items are served buffet style; All selections are served for a duration of 1.5 hours

CARVING STATION

Live action stations are subject to a chef fee of \$75

Items listed will serve 50 guests only; 50+ guests will require purchasing (2) listed items

Served with appropriate condiments, rolls, and butter

HONEY GLAZED HAM	250
ROASTED TURKEY BREAST	300
BEEF BRISKET	450
PRIME RIB	600

DIP STATION

PIMENTO AND CHEESE 125

Medley of cream cheese, cheddar cheese, jalapeño, and pimento; Served with crackers

DILL PICKLE DIP 125

Medley of pickle, cream cheese, and seasoning blend; Served with house made chips

HUMMUS 125

Greek spread made from chickpeas and blended with olive oil, lemon juice, salt and garlic; Served with pita bread

SPINACH DIP 125

Cream cheese, spinach, and assorted seasonings; Served with house made tortilla chips

TUNA DIP 175

Served with house made tortilla chips

CRAB DIP 225

Served with house made chips

HORS D'OEUVRES

All hors d'oeuvres selections require a minimum of 50 pieces each

Hors d'oeuvres are passed for a duration of 30 minutes and then placed; Prices are per piece

Swedish Meatballs	1
Chipotle and Cajun Sausage Skewer	1
Tomato Pie	1
Truffle Deviled Eggs	1
Shrimp and Andouille Corn Muffin	2
Blackened Chicken Tartlet	2
Boursin Chicken Salad	2
Crawfish Bruschetta	2
Chicken Sate	2
Pecan-Crusted Chicken Tenders	2
Teriyaki Beef Skewers	3
Mini Crab Cakes	3
Fried or Classic Shrimp Cocktail	3

PLATTERS

Each item below serves 50 guests

FRESH FRUIT TRAY	150
Fresh cut pineapple, honeydew melon and cantaloupe	
VEGETABLE CRUDITÉ WITH RANCH DIPPING SAUCE	75
Carrots, cauliflower, cherry tomatoes and broccoli	
CHEESE WITH CRACKERS	125
Swiss, pepper jack and cheddar	