



To Be Passed Upon Arrival

Fizzy "Sours Berry" Royal
White Wine
Sparkling Water

Butler Passed Hors d' Oeuvres

(Please Select Six)

Seafood

Lobster Toast

Oysters Jeffrey

Spicy Tuna Roll (GF)

Shrimp Scampi Flat Bread

Clam, Chorizo, Corn (GF)

Seafood Lance (GF)

Fiery Shrimp, Bacon Tail (GF)

Seafood Tostado

Crab Rangoon

Bacon Wrapped Scallops (GF)

Artichoke Crab Dip Bite

Clams Casino

Savory

Chicken & Waffles

Steak Lettuce Cups (GF)

Filet Mignon, Horseradish Cream (GF)

Short Rib, Cheddar Cheese, Pickled Onion (GF)

Buffalo Chicken Eggrolls (GF)

Reuben Meatballs

French Dip Bites

Spicy Chicken Skewers (GF)

Beef & Seafood Sushi (GF)

Boneless Asian Riblets

Figs & Bacon (GF)

Chili Con Carne Basket

Vegetarian

Endive, Pimento Cheese (GF)
Watermelon & Mozzarella (GF)
Flatbread, Pears & Arugula
Hot Honey, Brussels Sprouts Pizzetta
French Onion Soup Mini
Rosemary, Mozzarella Pineapple (GF)
Portobello Mushroom Steak Fries

Tomato Toast
Peaches & "Scream"
Pepper Jelly Goat Cheese Balls
Spinach Frittata (GF)
Buffalo Cauliflower Bites (GF)
Wild Mushroom Crostini
Ratatouille Bruschetta

"I Lost My Poor Meatball..."

Cast Iron Skillet

Traditional, Chicken, & Chickpea Black Bean Meatballs

Pasta Bar

(Attendant Fee – Complimentary)

Penne & Farfalle
Filetto di' Pomodoro, Vodka & Pesto Sauces

Caesar Salad Shooters

Mozzarella & Tomatoes
Balsamic Vinegar

Parmesan, Manchego & Asiago Cheeses

Classic Tomato Bruschetta

Toasted French Bread & Breadsticks

Enhancement 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 Combination

(Please Select One)

Folded Deep Dish Pizza
Pepperoni, Mushroom
Frisèe, Tomatoes, Cucumbers
Pickled Red Onions
White Balsamic Dressing

Seafood Strudel
Shrimp, Scallops, Salmon
Zucchini, Carrots, Spinach
Lemon Beurre Blanc

Tomato Tart Tatin
Caramelized Onions, Goat Cheese
Roasted Tomatoes, Arugula
Balsamic Reduction

Shrimp Escabeche
Avocados, Sushi Rice
Cinnamon Basil Micro Greens
Pomegranate Molasses

Macaroni Pot Pie
Ricotta, Mozzarella, Meatballs
Tri-Color Salad
Chianti Glaze

Sweet & Hot Sausage
Cheesy Herbed Polenta
Onions, Fennel, Broccoli Rabe
Apple Cider Reduction

Red & Golden Yellow Beets
Goat Cheese, Red Peppers
Walnuts, Field Greens
Orange Tarragon Vinaigrette

Apple & Plum Belfry
Crispy Pancetta, Pea Shoots
Boursin Cheese, Cucumber Tail
Fig Balsamic Drizzle

Ricotta Pillow
Marinara Sauce
Panzanella Salad
White Balsamic
Fried Basil

Lump Crab Tower
Artisan Red Bliss Potato Salad
Sweet Maize, Amaranth
Citrus Aioli

Seared Sea Scallops
Root Vegetable Puree
Tangerine Supremes
Sage Brown Butter

Burrata
Purple & Yellow Potatoes
Red Onion, Tomatoes
Herbed Olive Oil

Tri-Color Watermelon Stack
Feta Cheese, Couscous
Crispy Pancetta
Barrel Aged Vinegar

Lobster Corn Soufflé
Mango Tomato Salsa
Artichoke Tuile
Dill Beurre Blanc

Farmers Market
Cucumber Ribbon, Field Greens
Carrot, Tomato, Pickled Onion
Champagne Vinaigrette

Deconstructed Eggroll
Pork, Cabbage
Peppers & Onions
Corn Shoots, Sesame Seeds

Entrée(s)
(Please Select Two)

Sliced Chateaubriand
Sherry Demi-Glace

Mediterranean Pork Tenderloin
Curry Yogurt Sauce

Chicken Saltimbocca
Crunchy Pea Shoots
Herbed Velouté

Saucy Chicken Puttanesca
Olives, Tomatoes, Garlic
Natural Jus

“Brick” Chicken
Thyme, Red Pepper Flakes
Red Wine Vinegar

“Inside Out” Barbecue Chicken
Cheddar Cheese, Corn Bread Croutons
Jack Daniels Sauce

Monkfish
Carrot Scallion Jam
Miso Glaze

(*) Single entrée option only

Filet Mignon
Red Wine Reduction

Braised Short Ribs
Fried Shallots

Bronzino
Lemon, Red Onion, Tomatoes
Tomatillo Sauce

Herb Crusted Fillet of Sole
Spinach, Ricotta Cheese
Citrus Beurre Blanc

Tilapia
Toasted Coconut Crust
Carrot Ginger Reduction

Seafood Navarin
Vegetables, Potatoes
White Wine Cream

(*) Surf & Turf
Grilled Prawn
Sauce Bearnaise

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.

Dessert

(Complimenting Your Wedding Cake)

(\$5.00 ++ per person)

Crème Brûlée
Graham Cracker Crumble
Seasonal Berries
Brown Sugar Dusted

Tiramisu
Rum Caramel
Whipped Cream
Coco Powder Sprinkles

Tres Leches
Toasted Coconut
Ground Nutmeg

Berries & Zabaglione
Strawberry Compote
Chocolate Shavings

Custom Designed Wedding Cake

Coffee/Tea/Brewed Decaffeinated Coffee

Beverage

(Served at all Bars)

Bar Mix

Tito's, Smirnoff, Smirnoff Sours Berry & Raspberry, Dewar's White Label, Bacardi, Beefeater
Jack Daniels, Jim Beam, Southern Comfort, Canadian Club, 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, Bud 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



THE LAKE HOUSE

EXCLUSIVE WATERFRONT CATERING

Cocktail Hour Enhancement Stations

(\$8.00 ++ per person)

Flat Top Grill

Philly Cheese Steak
Sausage & Peppers
House Made Cole Slaw
Shoe String Fries

Crêpe

Traditional & Whole Wheat
Prosciutto, Manchego Cheese
Sweet Potato Wedges
Spinach Salad, Raspberry Vinaigrette

Sushi Display (\$12.00 ++ per person)

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

Sauté

Chicken & Veal Marsala
Risi e Bisi
Harvest Salad
Garlic Knots

Wok

Sesame Chicken
Beef Broccoli
Vegetable Fried Rice
Hot Mustard, Noodles

Carving

Roasted Whole Turkey
Bourbon Glazed Ham
Chunky Apple Compote
Crispy Red Cabbage

Hot & Cold "Raw" Bar (MP)

Oysters & Clams On The Half Shell
Jumbo Shrimp Cocktail
Oysters Rockefeller, Clams Casino, Lemon Wedges
Cocktail & Horseradish Sauces

Savory Rolling Cart(s)

(\$7.00 ++ per person)

Nachos

Blue, Red & Yellow Corn Chips
Grilled Chicken, Guacamole
Pickled Jalapenos, Red Onions
Cheddar Cheese, Pico di Gallo

Triple Decker

Chicken & Swiss
Roast Beef & Provolone
Turkey & Cheddar
House Made Chips

Street Food

Fish & Chips
Gyros, Street Corn
Pineapple Fritters

The Garbage Plate

Scrambled Eggs, Cheese Slices
Hash Browns
Grilled Red Hots
Onions, Ketchup & Mustard

Tanghulu

Beef Sesame
Chicken & Mango
Strawberry & Orange
Fortune Cookies

Junk Food Snacks

Cold Pizza
Kraft Mac & Cheese
Fried Snickers

Salty Cream

(\$15.00 ++ per person)

Banana Cream, Boston Cream
Chocolate Cream, Coconut Cream, Cookies & Cream

To Be Served from A Chafing Dish

The Great Giant Baked Potato
Skin On Mashed Potatoes
Bacon, Cheese, Chives, Olives
Onions & Peppers

Classic Baked Alaska

(\$6.00++ per person)

Vanilla, Chocolate & Strawberry Ice Cream
Meringue
Bacardi 151 Rum

Alternating Bread Puddings

(\$6.00 ++ per person)

Hot Oreo Bread Pudding, Vanilla Anglaise
Salted Pina Colada Baked Pudding, Caramel

A Taste Of France

Dessert Cart(s)

(\$6.00 ++ per person)

Chocolate Eclairs
Coconut Macaroons, Crème Puffs
Crème Brûlée

Did You Say, "Fruity Jell-O!"

(\$6.00 ++ per person)

Watermelon Tart
Vanilla Cream Soda
Fireball Apple

Adult Sundae Bar

(\$12.00 ++ 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
Bread Pudding, Southern Comfort Sauce

My Sweet Cherry Jubilee

Flaming Dessert

(\$6.00 ++ per person)

Vanilla Ice Cream
Bing Cherries
Orange Juice, Cherry Liquor
House Made Biscuit

Country Store Pies

(\$8.00 ++ per person)

Dutch Apple, Blueberry, Lemon
Coconut Custard, Peach, Strawberry Rhubarb

Sweet Tooth Candy Display

(\$9.00 ++ per person)

M&M's, Reese's Pieces, Skittles, Sweet Tarts
Mounds, Almond Joy, Nestle Crunch
Chocolate Covered Raisins, Dots
Reese's Peanut Butter Cups
Kit Kats, Snickers, Red Hots

Late Night Snacks

(\$6.00++ per person)

The Fuse...

(Select One From Below)

Egg & Cheese On An English Muffin

Mild & Spicy Chicken Wings

Buffalo Chicken Sliders

Barbecued Chicken Wrap

Seafood Tacos

Sausage, Peppers & Onions

Chicken Parmesan Sliders

Reuben

Grilled Cheese & Bacon

Beef Sliders

Pork Taquitos

Turkey Sliders

Corn Dogs

Chicken Quesadillas

Red Hots, Foot Long

Montecristo

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



Beverage Enhancements

(Available at an additional Fee)

Premium 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, 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, 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

