



THE LAKE HOUSE

EXCLUSIVE WATERFRONT CATERING

To Be Passed Upon Arrival

White Wine
Prosecco
Sparkling Water

Butler Passed Hors d' Oeuvres

(Please Select Six)

Seafood

Shrimp Cocktail
Miniature Lobster Rolls
Wasabi Seared Tuna
Seafood Ceviche
Fish & Chips

Crab Rangoon
Seafood Tacos
Bacon Wrapped Scallops
Lobster Arancini
Crab Cakes

Savory

Korean Beef Kabobs
Petite Sheppard's Pie
Buffalo Chicken Slider
Open Faced Beef Wellington
Chicken & Waffles

Short Rib Muffin
Chicken & Biscuits
Fiery Chicken Meatballs
Pork Belly BLT's
Miniature Lamb Gyros

Vegetarian

Wild Mushroom Bruschetta

Roasted Beets & Cheese, Cucumber Round

Walnut Crusted Sweet Potato Bites

Polenta, Fruit Gastric

“Meatless” Meatball

Zucchini Cup Pizza

Spring Pie & Rice Fritter

California Rolls

Potato Pancake, Summer Salad

Miniature Frittata

Polenta, Sundried Tomato

Bulgogi Tofu

To Be Served From A Buffet Table

“Muscle Bar”

Prince Edward Island

Spicy Fra Diablo & White Wine Garlic

Pomme Frits

Rice, Tomato & French Potato Salads

Asiago, Gruyere, Provolone and Goat Cheese

Grilled French & Italian Bread

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 Combination

(Please Select One)

Chicken & Dumplings
Herb Veloute
Three-Grain Salad
Orange Vinaigrette

Mozzarella & Tomato Stack
Basil, Balsamic Reduction
Fried Cheese Ravioli
Chunky Tomato Sauce

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

Carnival Squash
Butternut Lattice
Bibb Lettuce
Smoked Paprika Vinaigrette

Macaroni Pie
Romaine, Tomatoes, Red Onions
White Balsamic Dressing

Lemon Herb Salmon
Jicama, Asparagus
Parmesan Dust
Citrus Vinaigrette

Shrimp Tower
Tomato & Horseradish Mousse
Romaine, Peppers
Lemon Drizzle

Savory Cheesecake
Stone Fruit Salad
Candied Bacon
Lime Zest

Seafood Pot Pie
White Fish, Peas, Mushrooms
Lobster Cream Sauce
Corn & Tomato Relish

Pork Wellington
Cherries, Mustard, Thyme
Wilted Spinach
Bourbon Glaze

Beggars Purse
Chicken, Carrots, Leeks
Natural Jus

Lobster Corn Soufflé
Mango Tomato Salsa
Artichoke Tuile
Dill Beurre Blanc

Or

Pasta

(Please Select One)

“Vertical” Pasta
Sweet & Hot Sausage
Fennel Herb Salad
Garlic Crostini

Maryland Crab “Pillow”
Fire Roasted Tomato Broth
Fried Lemons
Parmesan Twist

Lasagna
Mozzarella, Oregano, Basil
Crumbled Sausage
Sauce Bolognaise

Portobello & Spinach Ravioli
Mascarpone Cream Sauce
Fried Basil
Grilled Flat Bread

Risotto Milanese
Saffron, Parmesan Cheese
Vegetable Broth
Pesto Toast

Penne
Lemon Butter, Capers
Fried Artichokes
Parmesan Crouton

Salad

(Please Select One)

Steak House Wedge
Tomatoes & Red Onions
Cucumbers, Bacon Bits
Bleu Cheese Dressing

Stacked Waldorf Salad
Apples, Grapes, Celery
Walnut Brittle
Lemon Aioli Dressing

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

Heirloom Salad
Mozzarella & Tomatoes
Fresh Basil
Balsamic Glaze

Greek Salad
Tomatoes, Peppers, Cucumbers
Onions, Kalamata Olives, Feta
Lemon Parsley Vinaigrette

Chef’s Salad
Egg, Ham, Gruyere, peppers
Avocados, Chick Peas
Shallot Vinaigrette

Entrée(s)
(Please Select Two)

Sliced Chateaubriand
Brandy Mushroom Reduction

Braised Short Ribs
Gremolalta

Statler Chicken Breast
Wild Mushroom Ragout
Sauce Marsala

Chicken Florentine
Spinach, Ricotta & Mozzarella
Sun Dried Beurre Blanc

Barbecued Chicken
Corn, Red & Green Peppers
Jalapeño Molasses

Chicken Cordon Bleu
Gruyere, Ham
Mustard Cream Sauce

Potato Crusted Halibut
Cockles, White Beans
Tarragon Clam Broth

Filet Mignon
Horseradish Cream Sauce

Cider Braised Pork Tenderloin
Apples, Onions, Rosemary

Day Boat Cod
Lemon Crumble
Saffron Tomato Broth

Grilled Red Snapper
Olives, Capers, Tomatoes,
Sauce Puttanesca

Salmon Fillet
Bok Choy Marmalade
Ginger Ponzu

Monkfish Wellington
Vegetable Duxelle
Merlot Butter

Surf & Turf
Garlic Shrimp Knot
Scampi Sauce

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

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

(\$5.00 ++ per person)

Hot Chocolate Bread Pudding
Vanilla Bean Ice Cream
Caramel Sauce
Pretzel Dust

Home Made Banana Bread
Chocolate Chips, Nutella Whipped Cream
Passion Fruit Crème Brûlée

French Toast Soufflé
Caramelized Bananas
Chocolate Ice cream
Vanilla Crème Anglaise

Fruit Parfait
Pound Cake, Berries
Grand Marnier Mousse

Custom Designed Wedding Cake

Coffee/Tea/Brewed Decaffeinated Coffee

Beverage

(Served at all Bars)

Bar Mix

Absolut, Absolut Citron & Raspberry, Tito's, Dewar's White Label, Bacardi, Beefeater
Jack Daniels, 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, 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, White Zinfandel, Pinot Grigio



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Enhancement Stations

(\$9.00 ++ per person)

Carving

Pistachio Crusted Pork Loin
Glazed Baked Ham
Pineapple Sauce
Apple Raisin Chutney
Butter Roll

Hibachi

Barbecued Asian Ribs
Chicken Teriyaki Skewers
Vegetable Fried Rice
Dim Sum, Soy Dipping Sauce

Crepe

Buck Wheat & Traditional
Spinach, Mushroom, Cheddar
Pommery Mustard Sauce
Vegetable Slaw

Sushi Display (\$12.00 ++)

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

Pasta

Tortellini, Farfalle
Filetto di Pomodoro
Pesto Sauce, Bread Sticks
Parmesan Cheese
Garlic Knot

Sauté

Steak Diane, Crab Cakes
Cocktail & Remoulade Sauce
Chive Bliss Potato Salad
Toasted French Bread

Wok

Lemon Chicken & Broccoli
Ginger and Garlic Shrimp
Won Ton Noodles
Plum Sauce

Raw Bar (MP)

Jumbo Shrimp Cocktail
Clams, Oysters, Mussels
Lemon Wedges, Tabasco
Cocktail Sauce, Horseradish

Savory Rolling Cart(s)
(\$7.50 ++ per person)

Savory Cupcakes

Chicken & Waffle
Spiced Pork w/Sweet Potato Icing
Savory Corn, Ricotta, Tomato Jam
Chili Cheese Fries

Sliders

Turkey & Bacon
Roast Beef & Brie
Classic Cuban
Sweet Potato Fries

Street Food

Mexican Style Corn
Tostados
Tijuana Pork Fries
Miniature Tamales

Double Dip

Crabmeat & Artichoke
Sour Cream & Onion
Seven Layer Buffalo Chicken
Pita & Tortilla Chips

Asian

Vegetable Lo Mein
Sweet & Sour Chicken
Vegetable Tempura
Steamed Pork Buns

Snacks

Parmesan Popcorn
Vegetable Sticks
Kettle Chips, Gold Fish
Trail Mix, Pretzel Rods

Dessert Stations

(Available at an additional Fee)

Viennese Table

(\$14.00 ++ per person)

Cheese, Carrot, Double Chocolate, Tiramisu Cakes
Oreo Smash, Coconut Custard, Key Lime Pies
Chocolate Fondue
Marshmallows, Lady Fingers, Pretzels
Oreos & Rice Crispy Treats
Strawberries, Pineapple, Banana, Mango
French & Italian Pastries

To Be Placed In The Center Of Each Table

(\$9.00 ++ per person)

Hot Chocolate Croissant Baked Pudding
Vanilla Ice Cream
Caramel Sauce
Pretzel Dust

Dessert Cart(s)

(\$8.00 ++ per person)

Lemon Lush Shooter
Chocolate & White Chocolate Mousse
Strawberry Shortcake
Trifle

Dessert Cart(s)

(\$8.00 ++ per person)

Chocolate, Banana, Rice, Tapioca, Vanilla
Strawberry & Toffee Pudding
Vanilla Wafers, Cannoli Chips

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
Bailey's Irish Whipped Cream, Waffle Cones
Bread Pudding, Southern Comfort Sauce

Baked Alaska Presentation

(\$8.00 ++ per person)

Vanilla, Chocolate & Strawberry Ice Cream
Banana Walnut Sponge Cake
Flamed Meringue

Bananas Foster Flambé Presentation

(\$8.00 ++ per person)

Vanilla Ice Cream, Bananas
Orange Zest, Meyers Dark Rum

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 Bean Burritos
Churros

Pizzetta
Cheese, Pepperoni & Mushroom

Ham & Swiss, Roast Beef & Brie Wraps
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



Beverage Enhancements
(Available at an additional Fee)

Premium Bar

(\$10.00 ++ per person)

Ciroc, Ciroc 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, Ciroc, Ciroc 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