



THE LAKE HOUSE

EXCLUSIVE WATERFRONT CATERING

To Be Passed Upon Arrival

White Wine
Aperol Prosecco Cocktail
Sparkling Water

Butler Passed Hors d' Oeuvres

(Please Select Six)

Seafood

Miniature Lobster Roll

Lump Crab "Louie" (GF)

Sesame Seared Wasabi Tuna

Crab Rangoon

Scallop Ceviche (GF)

Salmon Cakes

Mahi Mahi Tostado

Seafood Po' Boy

Bacon Wrapped Scallops (GF)

Seafood Fondue

Savory

Baby Lamb Chops (GF)

Steak & Potatoes (GF)

Buffalo Chicken Slider

Grilled Pork & Kimchi

General Tso's Chicken Meatballs

Short Rib & Muffin

Negimaki

Chicken Eggroll

Pork Belly, Pickled Grapes

Beef & Apple Crostini

Vegetarian

Eggplant Chip, Ricotta Cheese (GF)

Polenta Square, Tomato Chutney (GF)

Flatbread, Goat Cheese, Arugula

“Spoonful” Vegetable Crudit  (GF)

Potato Pancake, Summer Salad (GF)

Potato Crusted Eggless Tomato Quiche

Avocado Toast

Sweet Potato Tempura

Szechwan Tofu Lollipops

Beet Hummus Bruschetta

Buffalo Cauliflower Bites

Artichoke Fritters

“Reef n’ Beef”

Bar

To Be Served From A Buffet

Fried Calamari, Marinara Sauce
Mussels, Shallots & White Wine

On The Half Shell

Little Neck Clams
Blue Point Oysters

Tabasco & Horseradish
Mignonette Dressing, Cocktail Sauce
Lemon Wedges

Jumbo Shrimp Cocktail
(\$2.50++ Per Shrimp Additional)

Carpaccio of Beef

Asiago Cheese
Tomato Bruschetta

Flat Breads & 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)

Grilled Shrimp Salver
Orange & Red Grapefruit
Frisee & Baby Greens
Goat Cheese Crumble
Citrus Vinaigrette

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

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

Lattice Seafood Pie
Shrimp, Scallops & Cod
Bacon, Apple, Fennel Salad
Pomegranate Drizzle

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

Asian Barbecued Pork Belly
Bok Choy, Carrots, Green Onion Slaw
Candied Peanut Dust
Soy Sesame Oil

Bleu Cheese Flan
Red Wine Poached Pear
Matchstick Salad
Pistachio Brittle
White Balsamic

Swordfish & Scallop Kabob
Cellophane Noodles
Carrots, Cucumbers, Cilantro
Rice Wine Vinaigrette

Chicken Pot Pie
Peas, Mushrooms, Carrots
Velouté Cream
Corn & Tomato Salad

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

Prosciutto & Fruit Horizon
Micro Greens
Candied Pecans
Barrel Aged Vinegar

Lobster Corn Soufflé
Mango Tomato Salsa
Artichoke Tuile
Dill Beurre Blanc

Or

Salad

(Please Select One)

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

Watermelon & Feta “Dice”
Frisee & Baby Red Oak
Almond Brittle
Balsamic Glaze

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

Mozzarella & Tomatoes
Grilled Peach, Fennel
Seasoned Breadcrumbs
White Balsamic Vinaigrette

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

Flight of Caesar
Parmesan Bowl, Tomato Flan
Black Beans & Corn
Lime Vinaigrette

&

Pasta

(Please Select One)

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

Tortelloni Florentine
Garlic Cream
Toasted Breadcrumbs
Herbed Croustade

Spring Pea & Mushroom Risotto
Parmesan Cheese
Leek Broth
Grilled Focaccia Toast

Grilled Vegetable Ravioli
Filetto di’ Pomodoro
Fried Basil
Pesto Flatbread

Lasagna
Ricotta, Mozzarella
Bolognese Sauce
Olive Oil Scented Crisp

Cavatappi Primavera
Aglio e Olio
Fried Goat Cheese
Parmesan Crouton

Entrée(s)

(Please Select Two)

Sliced Chateaubriand
Sauce Perigourdine

Mustard Crusted Pork Tenderloin
Sauce Marsala

Statler Chicken Breast
Currants, Goat Cheese, Almonds
Apricot Glazed

Parmesan Crusted Chicken
Artichokes, Lemon, Ricotta
Lemon Caper Sauce

Boneless Coq Au Vin
Pearl Onions, Mushroom Duxelles
Red Wine Reduction

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

Sea Bass
Manilla Clams, White Beans
White Wine Clam Broth

(*) Single entrée option only

Filet Mignon
Barolo Demi-Glace

Braised Short Ribs
Fried Shallots

Seared Scallops
Lemon Crumble
Blood Orange Broth

Fillet of Sole
Crab Herb Salpicon
Citrus Beurre Blanc

Salmon Fillet
Spinach & Feta Cheese
Lemon Cream

Seafood Navarin
Vegetables, Potatoes
White Wine Cream

(*) Surf & Turf
Shrimp Skewer
Sauce Bercy

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)

Classic Sundae
Vanilla Bean Ice Cream
Hot Fudge, Wet Walnuts
Whipped Cream & Maraschino Cherry

Chocolate Mousse
Ginger Snap Basket
White Chocolate Shavings
Seasonal Berries

Hot Oreo Bread Pudding
Carmel Swirl
Vanilla Crème Anglaise

Ice Cream Sandwich
Chocolate Chip Cookies
Chocolate Ice Cream

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

(\$7.00 ++ per person)

Carving

Bacon Wrapped Pork Loin
Braised Short Ribs
Chunky Apple Compote
Crispy Red Cabbage
Corn Bread

Hibachi

Boneless Spare Ribs
Duck & Lychee Nut Kabobs
Soba Noodle Salad
Hot Mustard

Crêpe

Traditional & Wheat
Shrimp & Crab
Chicken Florentine
Bistro Salad

Sushi Display (\$12.00 ++)

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

Pasta

Ravioletti, Rigatoni
Vodka Sauce
Brown Butter Lemon
Parmesan Cheese
Garlic Knots

Sauté

Macaroni & Cheese
Lobster, Scallops, Chicken
Brussels Sprouts Salad
Toasted French Bread

Wok

General Tso Chicken
Orange Beef
Vegetable Fried Rice
Won Ton Noodles

Hot "Raw" Bar (MP)

Shrimp Etouffee
Oysters Rockefeller, Jonah Crab
Clams Casino, Lemon Wedges
Cocktail Sauce, Horseradish

Savory Rolling Cart(s)

(\$7.00 ++ per person)

Tater Tots

Traditional, Pulled Pork, Nacho Cheese
Sweet Potato, Chili, Red Onion
Old Fashion, Poblanos, Black Bean
Lime Wedges

Panni

Classic BLT
Roast Beef & Cheddar
Reuben
Hose Made Chips

Antojitos

Mexican Street Corn
Adobo Pork Emparedado
Pequano Nachos
Lime Crema & Pico di Gallo

The "Gobbledygook"

House Cut Fries
Macaroni Salad
Scrambled Eggs, Cheese Slices
Bacon & Sausage

Dim Sum

Chicken & Green Onion
Pork & Slaw
Soba Noodles, Peanut Sauce
Chili & Soy Sauces

Junk Food Snacks

Grilled Cheese Hot Dog Grinder
Onion Rings
Frito Chili Pie
Ultimate Poutine

Just Desserts!!!

(\$15.00 ++ per person)

Limoncello Mascarpone Cheese, Carrot
Chocolate Temptation, Red Velvet & Oreo Mousse Cakes
Apple, Coconut Custard & Key Lime Pies
Cannoli, Miniature Eclairs
Chocolate Dipped Strawberries

Bananas Foster Flambe

(\$6.00++ per person)

Vanilla Ice Cream
Bananas, Cinnamon
Brown Sugar. Dark Rum

Alternating Desserts

(\$6.00 ++ per person)

Deep Dish Apple Caramel Cobbler
Old Fashion Chocolate Cobbler
Chantilly Cream

Wake Me Up, Please

Dessert Cart(s)

(\$6.00 ++ per person)

Tiramisu

Mocha Mousse

Coffee Trifle

Cappuccino Crème Brûlée

I Just Got Shot, Ouch!

Dessert Cart(s)

(\$6.00 ++ per person)

Milk & Cookie Shooters

Chocolate Chip, Oatmeal, Snickerdoodles

Vanilla Rum & Espresso Vodka Chocolate Milk Shots

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

Burn Baby Burn

Crepe Suzette Flambé

(\$6.00 ++ per person)

Traditional and Nutella Crepes

Cointreau Liqueur & Orange Segments

Butter & Brown Sugar

Some More Smores, Please...

(\$6.00 ++ per person)

Graham Crackers, Chocolate Chip, Ginger Snap

Marshmallow Fluff

Milk Chocolate, Kit Kat & Reese Peanut Butter Cups

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)

Egg and Cheese Sandwiches
French Fries

Crème Brulee Donuts
Fried Oreos

Chicken Wings, Mild & Hot
Bleu Cheese, Celery Sticks

Miniature Chicken Burritos
Churros

Loaded Potato Chips
Sour Cream, Cheddar Cheese, Bacon

Mini Chicken Parmesan
Fried Ravioli

Pretzels & Beer Cheese
Knishes, Spicy Brown Mustard

Donut Hole Skewers
Chocolate & Coffee Dipping Sauces

All Beef Hot Dogs
Fried Potato Strings

Buffalo Chicken Fingers
Waffle Fries

Grilled Cheese & Bacon
Sweet Potato Fries

Bacon, Lettuce & Tomato
Curley Fries

Pizza Bagels
Cheese & Pepperoni

Petite Meatball Wedge
Miniature Calzones

Beef Sliders
Onion Rings

Peanut Butter & Jelly Tacos
Peanut Butter & Fluff Tacos

Corn Dog Lollipops
Potato Wedges

Cold Crispy Chicken
Potato Salad



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