



# THE LAKE HOUSE

EXCLUSIVE WATERFRONT CATERING

## To Be Passed Upon Arrival

Sparkling "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  
Frisée, 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



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## 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

Red Hots Foot Long

Reuben

Grilled Cheese & Bacon

Beef Sliders

Pork Taquitos

Turkey Sliders

Corn Dogs

Chicken Quesadillas

Seafood Tacos

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, 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