



THE LAKE HOUSE

EXCLUSIVE WATERFRONT CATERING



TheLakeHouse

TO BE PASSED UPON ARRIVAL

Bellinis

Prosecco

Sparkling Water with Lemon

BUTLER PASSED HORS D'OEUVRES

(Select Eight)

SAVORY

Chicken & Waffles

Grilled Jalapeño Cheese & Bacon

Japanese Beef Wrapped Scallions

Turkey Sliders

Beef Satay

Mini Beef Wellington

Pot Stickers

Mini Chicken Pot Pies

Mini Cuban Sandwiches

Prosciutto Wrapped Pears

Beef Sliders

Mini BLTs

Thai Chicken Bites

Franks en Pretzels

Meatloaf Crisp

Mini Philly Cheese Steak

SEAFOOD

Jumbo Shrimp Cocktail

Lobster Mac & Cheese Pies

Mini Lobster Rolls

Salmon & Goat Cheese Beggars Purse

Mini Seafood Po Boy

Smoked Salmon Rollups

Tuna Carpaccio

Seafood Sliders

Crab & Slaw

Crab Rangoon

Crab & Artichoke Flat

Classic Clam Puffs

VEGETARIAN

Portobello & Asparagus Steak Fries

Southwest Black Bean Spring Roll

Potato Pancakes

Apple and Onion Muffins

Apple Chip Gorgonzola Cheese

Vegetarian Cupcake

Buffalo Cauliflower Bites

Goat Cheese Crisps

Gorgonzola filled Cannolis

Eggplant & Vegetable Tart

Vegetarian Chili Croquette

Polenta Crisp Sundried Tomato

Mini Ricotta Pie

Apple Brie & Honey Bruschetta

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

Bel Paese, Brie, Jarlsberg, Sharp Cheddar, Smoked Gouda

Fontina, Pepper Jack, Gorgonzola, Chevre

Carr Water Crackers, Lavash, Breadsticks

MARKET DISPLAY OF GARDEN VEGETABLES

Blue Cheese and Balsamic Dips

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 COMBINATIONS

(Select One)

Maryland Lump Crab Cake
Ginger Slaw
Lemon Vinaigrette

Caesar Salad
Grilled Chicken Croutons
Shaved Asiago Cheese

Grilled Shrimp
Field Greens
Lemon Vinaigrette

Eggplant & Boursin Napoleon
Field Greens
Jalapeño Vinaigrette

Wild Mushroom Strudel
Wilted Spinach
Citrus Vinaigrette

Portobello Mushroom
Field Greens
Balsamic Drizzle

Red and Yellow Beet Tower
Goat Cheese & Arugula Salad
Pine Nut Vinaigrette

Carpaccio of Tuna
Baby Lettuce, Feta, Strawberries
Honey Dijon Vinaigrette

Chilled Sesame Crusted Tuna
Julienne of vegetables
Wasabi Oil

Atlantic Salmon Cake
Tomato, Cucumbers
Port Wine Reduction

or

APPETIZER

(Select One)

Lobster & Shrimp Strudel
Lemon Beurre Blanc

Seasonal Melon Dominos
Goat Cheese
Balsamic Reduction

Wild Mushroom Ravioli
Sage Brown Butter

Pan Fried Penne Pasta
Ricotta
Crushed Tomato Basil

Seafood Pot Pie
Tomato Broth

Grilled Tomato Tarte Tatin
Goat and Blue Cheese
Port Wine Reduction

Grilled Peach & Mozzarella Stack
Tequila Spiked Cilantro Vinaigrette

Orecchiette
Sweet Sausage
Parmesan Cream Sauce

SALAD

(Select One)

Waldorf Salad
Apples, Celery, Walnuts, Raisins
Lemon Mayonnaise

Caesar Salad
Parmesan Cheese Tulle

Field Greens
Walnuts, Cranberries, Blue Cheese
Balsamic Vinaigrette

Grilled Bread and Tomato Salad
Arugula
Red Wine Vinegar Reduction

ENTRÉE

(Select Three)

Beef Wellington
Madeira Sauce

Filet Mignon
Goat Cheese
Balsamic Syrup

French Wing Tip Chicken
Apple Currant
Honey Lime

Grilled Chicken
Peaches & Tomatoes
Sweet Onion Salsa

Crispy Bacon Wrapped Monkfish
Beurre Blanc

Roast Monkfish
Sake Broth

Tilapia Oscar
Crabmeat & Asparagus
White Wine Veloute

Sliced Tenderloin of Beef
Lake House Steak Sauce

Filet Mignon
Cabernet Reduction
Horseradish Cream

Chicken & Lemon
Lake House Sweet Butter
Lemon Grass

French Wing Tip Chicken
Asian Infused
Soy Marinade

Salmon en Croute
Mustard Dill

Lemon Panko Crusted Scrod
Herb Crème Fraiche

Grilled Mango Ginger Swordfish
Tropical Rum Broth

The Lake House Baked Rolls and Flat Breads

Chef will prepare appropriate vegetable and potato to accompany your entrée(s)

Vegetarian Entrée is always available as a fourth selection.

DESSERT

(Available at \$5.00 per person additional charge)

Hot Chocolate Croissant Baked Pudding
Vanilla Anglaise

Hot Deep Dish Berry Pie
Tahitian Vanilla Bean

Tiramisu
Frangelico Frost
Brandy Snap Basket

Hot Chocolate Soufflé
Macerated Raspberry

Vanilla Ice Cream Crepe
Hot Pecan Carmel

Grand Marnier Soaked Bananas
Brown Sugar, Vanilla Ice Cream
Chocolate Pocket

Custom Designed Wedding Cake

Coffee/Tea/Brewed Decaffeinated Coffee

BEVERAGE

(Served at all Bars)

Spiced Almonds

Wasabi Peas

NAME BRAND BAR

Absolut, Absolut Citron & Kurrant, Johnny Walker Red, Bacardi, Beefeater

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, Coors 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

TheLakeHouse

ENHANCEMENT SUGGESTIONS

Stations

SAUTÉ

Chicken and Veal
Wild Mushrooms
Marsala Wine, Capers
Lake House Butter, Risi Bisi
\$7.00 per person

WOK

Chicken & Cashews
Beef & Broccoli
Fried Rice, Won Ton Noodles
Hot Mustard, Soy Sauce
\$6.00 per person

HIBACHI

Beef, Chicken & Seafood Kabobs
Char Siu Marinade
Japanese Vegetables, Moo Shu Pancakes
\$8.00 per person

PASTA

Penne, Farfalle, Orecchiette
Filetto di Pomodoro
Primavera Aglio e olio
\$5.00 per person

CARVING

Osso Buco
From a Cast Iron Kettle
and
Corned Beef
Party Rye, Deli Mustard
\$8.00 per person

WAFFLE

Chicken Tenders
Pulled Pork or Short Ribs
Homemade Waffle Minis
Honey Maple Syrup
\$6.00 per person

RAW BAR

Chilled Jumbo Shrimp, Cherry Stone Clams, Bluepoint Oysters
Lemon Wedges, Cocktail Sauce, Horseradish
Sriracha and Oyster Crackers
Market Price

SUSHI DISPLAY

California Rolls, Amaebi
Sakae, Temaki, Spicy Tuna
Wasabi, Pickled Ginger, Soy Sauce
\$8.00 per person

DIM SUM CART(S)

Vegetable Pot Stickers
Pork Dumplings, Crab Rangoon
Hot Mustard, Soy Sauce
\$5.00 per person

VIENNESE TABLE

Cheese Cake, Oreo Smash Pie, Lemon Charlotte Royale

Carrot Cake, Black Forest Cake, Coconut Cake

Chocolate and White Chocolate Mousse

Chocolate Dipped Strawberries & Pretzels

French and Italian Pastries

Sliced Honey Dew, Cantaloupe, Watermelon, Pineapple

Oranges, Kiwi, Grapes, Strawberries

\$12.00 per person

TO BE PLACED IN THE CENTER OF EACH TABLE

French and Italian Pastries

Chocolate Dipped Strawberries & Pretzels

\$6.00 per person

DESSERT CART(S)

To Be Rolled Throughout the Room

Mocha and Vanilla Shakes

Fruit Tarts

Homemade Donuts

Elephant Ears

\$8.00 per person

ADULT SUNDAE BAR

Vanilla, Chocolate & Coffee Ice Cream

Crushed Oreos, Chocolate Chips, M&M's

Jack Daniels Sliced Bananas, Rum Raisins, Walnuts

Absolut Basil Strawberries, Kahlua Chocolate & Bacardi Carmel Sauces

Baileys Irish Whipped Cream

Waffle Cones

Bread Pudding Southern Comfort Sauce

\$11.00 per person

LATE NIGHT SNACK

Grilled Cheese
American, Monterey Jack
Tomatoes, Bacon
White & Rye Bread
\$4.00 per person

Individual Pizza
Three Cheese
Pepperoni, Sausage
\$4.00 per person

Ham, Egg & Cheese Sandwich
Fresh Cut Fries
Melted American
\$5.00 per person

Beef & Turkey Sliders
Sweet Potato Fries
Onion Rings
\$6.00 per person

Chocolate Donuts
Chocolate Dipped Elephant Ears
Zeppole, Powdered Sugar
Black & White Shakes
\$6.00 per person

Chocolate Chip Cookies
Brownies & Blondies
Chocolate Dipped Fruits
Chocolate Milk
\$4.00 per person

Chicken Wings
Honey Sriracha
Blue Cheese, Ranch
Carrot & Celery Sticks
\$6.00 per person

Mini Hot Dogs
NY Style Pretzels
Popcorn, Peanuts
Ice Cream Sandwiches
\$6.00 per person

M&M's, Reese's Pieces
Miniature Milky Ways,
Mounds, Almond Joys, Skittles
Reese's Peanut Butter Cups
\$7.00 per person

BEVERAGE

PREMIUM BRAND BAR

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, Coors Light, Heineken, Amstel Light
Sodas, Mixers, Grapefruit Juice, Cranberry Juice
Grenadine, Bloody Mary Mix, Sour Mix and Bar Fruit

\$10.00 per person

MARTINI STATION

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

\$5.00 per person

INTERNATIONAL COFFEE AND CORDIAL CART

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

\$7.00 per person

TheLakeHouse

BAR/BAT MITZVAH

Young Adults Menu

To be served from a Buffet

(Select Five)

Mini Flat Bread Pizza
Franks en Croute
Potato Pancakes
Beef Sliders
Vegetable Pot Stickers
Mac and Cheese Bites

Mini Egg Rolls
Fried Mozzarella
Chicken Fingers
Mini Ruebens
Corn Dogs
Mini Grilled Cheese

Make Your Own Personal Dessert
To Be Served at Dessert
Individual Deep Dish Pies
Apples, Blueberries, Bananas, Lemon
Chocolate, Cinnamon, Meringue, Coconut Crumble

Pizza Station
Cheese, Buffalo Chicken
Vegetable & Turkey Sausage

Make Your Own Beverage
Grape, Orange, Lemon, Lime, Cola, Root Beer

APPETIZER

Served

(Select One)

Seasonal Melon Dominos
Goat Cheese
Balsamic Reduction

Penne Pasta
Marinara Sauce

Grilled Tomato Tarte Tatin
Mozzarella, Parmesan
Marinara Drizzle

Chicken Mac and Cheese

BUFFET DINNER

Salads

Caesar Salad
Garlic Croutons

Field Green Salad
Vinaigrette Dressing

Entrée

(Select Three)

Chicken Française
Honey Dipped Fried Chicken
Sliced Flank Steak
Three Cheese Lasagna

Sesame Crusted Chicken
Barbecue Chicken Wing Lollipops
Stir Fried Beef and Broccoli
Fusilli Bolognese

Accompaniments

(Select Two)

Stir Fried Vegetables
Garlic Mashed Potatoes
Onion Rings

Seasonal Vegetables
Steak Fries
Rice Pilaf

The Lake House Baked Rolls and Flat Breads

Custom Designed Bar/Bat Mitzvah Cake

SUNDAE BAR

Vanilla, Chocolate, Strawberry, Cookies & Cream
Rainbow Sprinkles
Chocolate, Raspberry & Carmel Sauce, Hot Fudge
Walnuts, M&M's
Reese's Pieces, Maraschino Cherries
Waffle Cones
Homemade Whipped Cream

UNLIMITED BEVERAGE BAR

Make Your Own Beverage
Grape, Orange, Lemon, Lime, Cola, Root Beer
Bottled Water & Juices