

2023 EXECUTIVE OFF- PREMISE BUFFET DINNER MENUS

Minimum of 20 guests Taxes & Delivery Additional

BUFFET MENU ONE

Fresh Atlantic Poached Salmon with
Dill Mayonnaise

Hand Carved Chateaubriand
served with Fresh Béarnaise Sauce

Roasted Fanned Potatoes

Snow Peas with Apple & Red Bell Peppers

Baby Leaf Salad with Raspberry Vinaigrette

Fresh Market Breads & Whipped Butter

Assorted Small French Pastries

Fresh Fruit Platter

\$69.95 per person

BUFFET MENU THREE

Beef Brochettes

Chicken Brochettes

Saffron Rice

Fresh Sautéed Green Beans Almandine

Fresh Sautéed Carrot Batons

Caesar Salad

Tomato & Cucumber Vinaigrette

Assorted Dinner Rolls & Whipped Butter

Warm Apple Blossom

\$38.95 per person

BUFFET MENU TWO

Pasta Shells Stuffed with Ricotta
Cheese & Pesto

Grilled Lemon Basil Chicken Breast

Almond Potato Croquettes

Grilled Seasonal Vegetables

Mixed Green Salad

Assorted Breads & Rolls

Fresh Fruit Torte

\$32.95 per person

BUFFET MENU FOUR

Stuffed Breast of Chicken with Spinach, Roasted

Red Pepper & Asiago Cheese

Penne Pasta Ala Vodka

Fingerling Potatoes

Fresh Sautéed Zucchini

Quinoa & Wheat Berry Salad

Hydroponic Baby Greens with Balsamic Vinaigrette

Assorted Market Rolls

Ice Cream Crepe with Raspberry Coulis

\$46.95 per person

Possible Upgrades and Customizations available to fit Both Needs &
Event Wait Staff, Bartenders, Party Rentals & Chefs Additional
Additional Charge for HST & Delivery

THE LAKEHOUSE