

Baby & Shower Menus

Pre-Lunch Hot & Cold Hors d'oeuvres
From \$11.95 per Person
(Full List available upon Request)

Plated Luncheon #1

Mixed Salad Greens with Raspberry Vinaigrette Chicken Crepe or Broccoli & Cheddar Cheese Crepe Saffron Rice

California Grilled Vegetables
Fresh Assorted Market Rolls
Chocolate Mousse Cup with Fresh Fruit & Mango Coulis Fresh
Freshly Brewed Coffee & Tea
\$36.95 per Person

Plated Luncheon #2

Grilled Lemon Basil Chicken
Roasted Herb Potatoes
Fresh Seasonal Vegetables
Traditional Caesar Salad
Assorted Market Rolls
Ice Cream Crepe with Raspberry Coulis
Freshly Brewed Coffee & Tea
\$ 35.95 per Person



Buffet Menu

Boneless BBQ Breast of Chicken
Penne Pasta with Blush Sauce
Grilled Vegetables
Traditional Greek Salad
Assorted Market Rolls
Fresh Fruit Display
Hostess Can Bring in Desserts
Freshly Brewed Coffee & Tea
\$ 39.95 per Person

Brunch Menu

Belgium Waffles With Assorted Toppings
Omelet's Prepared to Order
Crispy Bacon OR Farmers Sausages, Breakfast Potatoes
Smoked Salmon with Cream Cheese, Capers & Onion,
Toast, Butter & Preserves
Home Made Banana Loaf & Lemon Poppy Seed
Fresh Fruit Display
Assorted Small Pastries
Freshly Brewed Coffee & Tea
\$ 52.95 per Person



Cocktail Reception #1

Assorted Fancy Tea Sandwiches, Wraps & Pitas
Assorted Deli Sandwiches, Wraps & Pitas
Raw Vegetables & Dip
Imported & Domestic Cheeses
Artichoke Dip with Rainbow Corn Chips
Fresh Fruit Display
Assorted Small Pastries
Freshly Brewed Coffee & Tea
\$36.95 per Person

Cocktail Reception# 2 Butler Passed Hot & Cold Hors d'oeuvres

Mini Bruschetta
Thai Vegetable Rolls
Avocado Toast Bites
Beef Satay with Szechuan Sauce
Crab Cakes with Louisiana Hot Sauce
Lotus Wonton Cups with Thai Chicken

Antipasto Skewers with Salami, Green Olive, Bocconcini & Roasted Red Pepper Bocconcini & Cherry Tomato Skewer with Fresh Basil drizzled with Balsamic Vinaigrette Or choose from our complete list

Fresh Fruit Display
Hostess Can Bring in Desserts Coffee & Tea
\$44.95 per Person

The Lake House List of Hors d'oeuvres

Chicken Tenders Tempura with Sweet Plum Sauce Stuffed Mushroom Caps with Herbs & Truffle Oils

> Crab Cakes with Louisiana Hot Sauce Grilled Cajun or Garlic Shrimp Coconut Shrimp

French Style Chicken in Puff Pastry

Assorted Quiche Tartlets

Vegetable Spring Rolls with Black Bean Puree

Chicken Satays with Szechuan Sauce

Spanakopitas (spinach & feta in phyllo)

Assorted Mini Pizzas

Mini Bruschetta

Beef Satay with Peanut Sauce

Curried Vegetable Samosas

Lotus Wonton Cups with Thai Chicken

Bacon Wrapped Scallops

Gorgonzola Bites drizzled with Balsamic Vinegar

Gougere Puffs with Porcini Mushrooms

Sweet & Sour or BBQ Meatballs

Croustade Cups with Smoked Salmon & Cream Cheese

Cucumber Rounds with Herb Cream Cheese

Stuffed Devilled Eggs

Prosciutto & Melon Skewer

Thai Vegetable Rolls with Sweet Chili Sauce

Antipasto Skewers with Salami, Green Olive, Bocconcini & Roasted Red Pepper

Imported & Canadian Cheeses with Gourmet Crackers

Pumpernickel Bread with Spinach Dip

Spinach & Artichoke Dip with Mini Pita

Avocado Toast Bites

Bocconcini & Cherry Tomato Skewer with Fresh Basil drizzled with Balsamic Vinegar Possible Upgrades and Customization Options Available

The Lake House

Price includes all necessary linen, china, stemware & professional staffing
Fresh Fruit can be substituted for Dessert if Hostess is bringing in Dessert
Smart Serve Bartender

\$150.00

House Red & White Wine 750 ml Bottle

\$38.00

Mimosa

\$6.25 ea.

Pre Luncheon Hors d'oeuvres (List Available Upon Request)

from \$11.95 per Person

Non Alcoholic Punch & Unlimited Soft Drinks

\$4.25 per Person

Pasta Course add on

\$4.75 per Person

Antipasto Platter available per Table of 8-10 Guests

\$75.00