



Hors D'oeuvres

Appetizer Displays/Boards

Seasonal Vegetables & Dip, Assorted Cheeses & Crackers, Fresh Fruit \$7.95
(Hummus, Dill, or Scallion Ranch)

Gourmet Cheese Board \$6.95
Domestic & Imported Cheese with Assorted Crackers, Breads, and Spreads

Charcuterie Board \$8.95
Cured Meats, Domestic & Imported Cheeses, Marinated Vegetables and Olives, Fruits, Candied Nuts, Jams, Spreads, Crackers and Breads

Heirloom Tomatoes & Burrata \$7.95
Heirloom Tomatoes, Fresh Burrata, Herb Olive Oil, Balsamic Reduction, Marinated Vegetables, Toasted Breads

Antipasto Platter \$7.95
Marinated Artichokes & Roasted Red Peppers, Vegetables, Tapenades, Salami, Anchovies (optional), Fresh Mozzarella, Toasted Breads

Seasonal Vegetables & Dip \$3.25
(Hummus, Dill, or Scallion Ranch)

Domestic Cheese and Crackers \$4.25
Cubed Domestic Cheeses, Grapes, Crackers

Fresh Cut Fruit \$3.50
Seasonal Variety- Chef's Choice

Smoked Cheddar Cheese Ball \$3.00
Assorted Crackers

Breads & Spreads \$3.50
Homemade Breads, Crackers, Onion Jam, Hawaiian Dip, Chef Choice Spread

Brie with Honey, Cranberries & Almonds \$4.25
Wedges of Creamy Brie, Dried Cranberries & Almonds covered with Honey, Crackers

All appetizers must be ordered in individual quantities of 20 or more.

Dips & Crostini

Creamy Spinach & Artichoke Dip Tortilla Chips (add Vegetables \$2)	\$2.75
Hot Buffalo Chicken Dip Tortilla Chips (add Vegetables \$2)	\$2.75
Sausage & Cheddar Dip Tortilla Chips (add Vegetables \$2)	\$2.75
White Bean, Ricotta, & Sage Dip Toasted Breads & Crackers	\$2.75
Bruschetta Crostini Fresh Tomatoes, Garlic, Basil & Olive Oil, Toasted Crostini, Balsamic Reduction, Parm	\$2.50
Beef & Horseradish Crostini Horseradish Aioli, Beef Tenderloin, Caramelized Onions	\$4.25
Sundried Tomato Crostini Sundried Tomato & Basil Whipped Cream Cheese, Roasted Tomatoes	\$2.50
Apricot & Prosciutto Crostini Apricot Relish, Whipped Goat Cheese, Shaved Prosciutto	\$2.50
Cranberry & Walnut Crostini Creamy Brie, Dried Cranberries, Toasted Walnuts, Honey	\$2.50
Smoked Salmon Crostini Lemon Crème Fraîche, Smoked Salmon, Capers, Dill	\$3.50
Roasted Corn Crostini Whipped Feta, Roasted Corn, Tomatoes, Cilantro	\$2.50

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Skewers & Shooters

Mozzarella Caprese Bites or Cup Buffalo Mozzarella, Seasonal Tomatoes, Basil, Olive Oil	\$2.75
Antipasto Skewer Salami, Cheese, Artichokes, Olives, Tomatoes	\$2.75
Italian Sausage & Pepper Sausage, Peppers & Onions, (Skewered or Not) with Marinara Sauce	\$2.75
Ginger Teriyaki Chicken Skewer	\$3.75
Seasonal Fruit Skewer	\$2.75
Shrimp Cocktail Shooter Bloody Mary Cocktail Sauce	\$4.75
Tortellini Pasta Cup Cheese Tortellini, Olives, Artichokes, Red Peppers, Red Onion, Sweet Italian	\$3.25
Crudit� Cup Fresh Seasonal Vegetable with Hummus, Scallion Ranch, or Dill Dip	\$3.25
7 Layer Cups Refried Beans, Green Onion, Black Olives, Seasoned Sour Cream, Tomatoes, Cheddar, Cilantro, Tortilla Chips	\$3.75
Salad Shooters Caesar; Caprese; Cobb; or Arugula, Bacon & Berry	\$3.25
Risotto Shooters Parmesan & Herb; Roasted Corn; Butternut Squash	\$3.25

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Extras

Chicken Salad Puff Pastries Homemade Mini Pastry Puffs filled with Chicken Salad	\$2.50
Salami Coronets	\$2.00
Southwest Pinwheels	\$2.00
Spinach & Sundried Tomato Pinwheels	\$2.00
Phyllo Wrapped Parmesan Asparagus	\$2.75
Mini Phyllo Cups Spinach & Artichoke or Sausage & Cheddar	\$2.00
Prosciutto Wrapped Melon with Balsamic	\$3.25
Bacon Wrapped Jalapenos Jalapeno Halves filled with Cheddar Cheese Blend and wrapped in Bacon	\$3.00
Pastry Wrapped Jalapenos Jalapeno Halves stuffed with Cream Cheese and wrapped in Pastry	\$3.00
Mini Lobster Roll Lobster Meat, lemon Aioli, Herbs, Toasted Mini Coney Bun	\$3.75
Mini Shrimp Po'boy Lightly Breaded Shrimp, Green Onion Remoulade, Toasted Mini Coney Bun	\$3.75
Mini Fish Tacos Breaded Tilapia, Sweet Corn Salsa, Lemon Dill Aioli	\$3.75
Crab Stuffed Shrimp Butterflied Shrimp Stuffed with Crab & Bread Crumb Filling, Scallion & Garlic Aioli	\$3.75

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Extras Continued

Meatballs Swedish, BBQ, or Sweet Chili Glaze	\$3.00
Tempura Chicken Chunks Orange Sesame Sauce	\$3.75
Bacon Wrapped Bourbon Chicken	\$3.25
Bacon Wrapped Shrimp with Creole Aioli	\$3.75
Shrimp Apricot Lightly Breaded Shrimp, Marmalade & Apricot Brandy Glaze	\$3.75
Mini Maryland Crab Cakes & Remoulade	\$3.75
Fried Artichokes & Lemon Aioli	\$2.75
Candied Truffled Brussel Sprouts Flash Fried Brussel Sprouts, Maple Truffle Glaze, Candied Pecans, Bacon, Butternut Squash Aioli	\$3.25
Fried Zucchini & Sesame Aioli	\$3.00
Roasted Cauliflower & Scallion Ranch Dip Lobster Meat, lemon Aioli, Herbs, Toasted Mini Coney Bun	\$2.25
Mini Franks in Puff Pastry	\$2.25
Arancini Breaded Rice Balls Stuffed with Cheese, Marinara	\$3.00
Reubencini Breaded Rice Balls (Corned Beef, Sauerkraut, Cheese, Risotto), 1000 Island	\$3.00

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Specialty Sliders

Pulled Pork Slider Slow Roasted Pork, Pickled Red Onion, Fried Banana Peppers, BBQ Aioli	\$3.75
Mini Beef Slider Cheddar Cheese, Caramelized Onions	\$3.75
Classic Reuben Slider Corned Beef, Sauerkraut, Swiss, 1000	\$3.75
Chicken Parmesan Slider Grilled Chicken, Marinara, Buffalo Mozzarella, Basil	\$3.75
Salmon Slider Salmon Cake, Sundried Tomato Aioli, Lettuce	\$3.75
Pulled Chicken Slider Pulled Chicken, Buffalo Sauce, Blue Cheese	\$3.75
BLT Slider Bacon, Lettuce, Tomato, Cheddar, Herb Aioli	\$3.75
Caprese Slider Buffalo Mozzarella, Tomato, Basil, Olive Oil	\$3.75
Turkey Cranberry Slider Roasted Turkey, Creamy Brie Spread, Cranberry Compote	\$3.75

*All Sliders on the appetizer menu are displayed on platters. If you would like deconstructed sliders for guest to make themselves, we have slider bar options on our specialty menu.

*Most of our sandwiches on our Specialty lunch menu can be made into sliders upon request.

***Customized appetizers can be priced and created upon request**

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Appetizer Service Style Options

Drop off Service- any event taking place outside of one of Lakeside's venues or Ward Catering Preferred Venues. All meals will be packaged in disposables and dropped off to the client. Only canned and bottled beverages will be offered. If client needs any equipment, charges will apply which may include a rental, delivery and pick up fee.

Self-serve/ self-bus option. Caterer will set up food buffet/display and come back later to take display down. Client is responsible for cleaning up all tables except the buffet. If there are leftovers that client would like to keep, they are responsible for packaging them up. For larger parties that need the buffet restocked an attendant fee will be charged.

Self-serve with bussers. Caterer will set up food buffet/display and stock as needed throughout the meal. Bussers will be on premises until plates are cleaned up. Caterer will clean up buffet area once the client is finished with meal. **Service and gratuity charges** will be applied to the client's final bill.

Passed Appetizers. Caterer's staff will serve guests from Trays. (This requires a staging area) Some appetizers may also be presented on a buffet. Servers will be on premises until cocktail hour is complete and plates are cleaned up. Caterer will clean up buffet area if applicable. **Service and gratuity charges** will be applied to the client's final bill.

Dinnerware Options

- Disposable dinnerware (included)
- Upscale disposable dinnerware (\$3.00/person)
- Meals with disposable dinnerware that require service will also have an 20% gratuity.
- Real china and flatware on **buffet tables** (\$3.00/person plate charge, 20% gratuity)
- Real china on buffet, water glasses and flatware at **individual place setting** (\$4.00/person plate charge, \$1 place setting fee, 20% gratuity)
- Plated and served with water glasses and flatware at individual place setting (\$4.00/person plate charge, \$1 place setting fee, 20% gratuity)

*Service and Gratuity charges will be applied accordingly to any bill requiring any real china, silverware, or glassware.

Banquet Service Staff Charges

- Buffet Attendant- \$50 each
- Bussers- \$15/hour per busser (minimum 2 hours)
- Servers- \$20/hour per server (minimum 3 hours)



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