

## Dinner Menu\*\*

Ward Catering at Lakeside  
Special Occasions Menu

Special Occasions Dinner Menu

All prices are per person for parties of 25 or more.

Parties smaller than 25, may have limited menu choices and a service fee.

Choice of two main courses (split), add \$2.00 to the higher priced item.

Choice of two main courses (full), add \$6.00 to the higher priced item.

## Dinner Menu

*Price includes your choice of salad, two sides, and fresh bread and butter.*

### Chicken/ Poultry

#### **Oven Roasted Chicken \$16.95**

Chicken Breast or Leg/Thigh Quarter, Herb Butter Sauce

#### **Chicken Parmesan \$18.00**

Breaded Chicken Breast, Marinara Sauce, Mozzarella, Parmesan Cheese

#### **Bruschetta Chicken \$18.00**

Garlic Marinated Chicken Breast, Tomato, Basil, Olive Oil, Garlic Sauce

#### **Stuffed Chicken Breast \$20.00**

Chicken Breast, Dressing, Spinach, Béchamel Sauce.

#### **Chicken Picatta \$18.00**

Boneless Chicken Breast, White Wine, Garlic, Olive Oil, Butter, Lemon, Capers

#### **Chicken Marsala \$18.75**

Boneless Chicken Breast, Marsala Wine, Mushrooms, Shallots, Sundried Tomato

#### **Smothered Chicken \$18.00**

Grilled Chicken Breast topped with Sautéed Mushrooms & Onions and Swiss

#### **Pretzel Chicken \$18.00**

Pan Seared, Pretzel Crusted Chicken Breast, Dijon Cream Sauce

#### **Chicken Cordon Blue \$20.00**

Breaded Chicken Breast stuffed with Ham and Swiss, Cream Sauce

#### **Mediterranean Chicken \$18.75**

Roasted Chicken Quarters, Olive Oil, White, Garlic, White Wine, Cured Bacon, Olives,  
Artichokes, Roma Tomatoes

#### **Cornish Game Hen \$20.00**

½ Game Hen, Brined, Oven Roasted, Herb Butter Sauce

## Beef

### **New York Strip- \$28.00**

8oz Hand Cut From Striploin, Pan Seared Medium Rare to Medium

### **Filet Mignon- \$32.00**

8oz Hand Cut from Tenderloin, Pan Seared Medium Rare to Medium, Red Wine Reduction  
**Add Shrimp \$**

### **Oven Roasted Prime Rib- \$26.00**

Oven Roasted, Garlic Herb Crusted, Hand Carved, Horseradish Au Jus

### **Hand Carved Top Round \$18.00**

Slow Roasted, Garlic Herb Crust, Brown Gravy

### **Beef Tenderloin \$32.00**

Oven Roasted, Pepper and Herb Crusted with a Red Wine Reduction

### **Braised Beef Tips \$22.00**

Beef Tips, Madeira Wine Sauce, Caramelized Onions

### **Beef Pot Roast \$22.00**

Chuck Roast, Red Wine Braised with Carrots, Celery, Onion, Brown Gravy

### **Braised Beef Short Ribs \$28.00**

Beef Short Ribs Braised with fresh Rosemary in a Red Wine Sauce

### **Flank Steak \$24.00**

Sliced Flank Steak topped with a choice of Chimichurri, Roasted Red Pepper Coulis, or  
Mushroom Cream Sauce

### **Beef Stroganoff \$22.00**

Braised Beef Tips and Onions in a Mushroom Cream Sauce, over Noodles

### **Brisket \$20.00**

Slow Roasted Beef Brisket Basted with Your Choice of Sauce

### **Smothered Steak \$24.00**

Sliced Flank Steak topped with Mushrooms, Onions, and Swiss Cheese

### **Beef Skewers \$22.00**

Marinated Beef Cubes Skewered and Grilled, Choice of Sauce- Teriyaki, Soy Ginger, Maple  
Bourbon, or Cilantro Lime

## Pork

**Roasted Pork Loin \$16.95**

Hand Carved Pork Loin, Rosemary, Thyme, and Garlic, Pork Gravy

**Stuffed Pork Loin \$18.00**

Hand Carved Pork Loin Stuffed with Spinach and Cornbread Dressing, Pork Gravy

**Pork Tenderloin \$18.00**

Pan Seared & Oven Roasted Pork Tenderloin, Hand Cut into Medallions, Choice of Peach, Honey Mustard, Apple Cider, or Cranberry Glaze

**Roasted Pork Shoulder \$16.95**

Slow Roasted, Hand Pulled, Optional BBQ Sauce

**Pork Schnitzel \$18.00**

Lightly Breaded Pork loin topped with Mushroom Gravy

**Honey Glazed Ham \$18.00**

Oven Baked, Sweet Pineapple, Honey Glaze

**Osso Bucco \$26.00**

Braised Pork Shank, Herbed Brown Sauce

**Baby Back Ribs \$28.00**

Dry Rub, Slow Roasted, Basted in BBQ

**Pork Chops \$20.00**

Choice of Boneless, Breaded, or Stuffed Pork Chops, Brown Pan Gravy

## Seafood Entrees

**Lake Erie Perch- Market Price**

Hand Breaded, Homemade Tartar Sauce

**Salmon \$22.00**

Pan Seared, Basted in Honey Soy Glaze

**Salmon Oscar \$28.00**

Pan Seared Salmon topped with Crabmeat and Hollandaise

**Pecan Crusted Tilapia \$17.00**

Oven Baked, Lemon Brown Butter Sauce

**Parmesan Crusted Tilapia \$17.00**

Oven Baked, White Wine Cream Sauce

**Sea Bass \$32.00**

Pan Seared, Mushroom & Bok Choy, Red Wine Soy

**Garlic Shrimp \$20.00**

Sautéed, Garlic, Olive Oil, Butter, Parsley

**Bruschetta Shrimp \$20.00**

Tomato, Basil, Olive Oil, Garlic Sauce

**Jumbo Scallops \$32.00**

Pan Seared, Lemon Brown Butter Sauce

**Maryland Crab Cake \$28.00**

Hand Made, Oven Baked, Jumbo Lump Crab, Cajun Remoulade

**Lobster Mac and Cheese \$22.00**

Cavatappi Pasta, 3 Cheese Béchamel Sauce, Lobster

## **Starch**

### **Roasted Mashed Red Skin Potatoes**

Buttered, Garlic, or Parmesan

### **Seasoned Oven Roasted Red Skins**

### **Twice Baked Potato**

Carved out Potato Skins filled with Buttery Mash

### **Potato Au Gratin**

Thinly Sliced Potato Layers with Cream, Onions, and Cheddar

### **Whipped Sweet Potatoes**

### **Root Vegetables**

Parsnips, Carrots, Potatoes, Onions

### **Rice**

Rice Pilaf, Wild Grain Rice, Spanish Rice, Yellow Rice, Jasmine Rice

### **Creamy Risotto**

Butternut Squash, Herb & Parmesan, Corn & Bacon, Spring Pea, Mushroom

### **Pasta Aglio e Olio**

Choice of Pasta, Garlic and Olive Oil, Parsley, Lemon, Parmesan

### **Penne Pasta & Marinara**

### **Orzo Carbonara**

Orzo Pasta, Cream, Parmesan, Applewood Smoked Bacon

### **Pesto Farfalle**

Bowtie Pasta, Homemade Herb Pesto, Parmesan

### **Macaroni and Cheese**

### **German Spätzle**

Dumpling like Noodle, Creamy Cheese or Butter & Herb Sauce

## **Vegetable**

### **Fresh Green Beans**

Seasoned, Slivered Onions, Oven Roasted

### **Fresh Green Beans & Blistered Cherry Tomatoes**

Seasoned and Tossed in Olive Oil, Oven Roasted and Charred

### **Chop House Vegetables**

Green Beans, Baby Carrots, Button Mushrooms, Rosemary, Olive Oil

### **Candied Brussel Sprouts**

Crispy Brussel Sprouts, Pecans, Bacon, Sweetened with Maple

### **Honey Soy Roasted Carrots and Brussel Sprouts**

Seasoned, Oven Roasted, Honey Soy Glaze

### **Roasted Carrots**

Seasoned, Oven Roasted, Baby or Sliced

### **Roasted Asparagus**

Oven Roasted, Garlic, Olive Oil

### **Summer Vegetable Medley**

Roasted Zucchini, Squash, Carrots

### **Roasted Corn**

### **Skillet Street Corn**

Oven Roasted Corn, Cream, Queso Fresco, Spices, Cilantro

### **Roasted Broccoli and/or Cauliflower**

### **Vegetable Medley**

Choice of Seasonal Colorful Vegetables, Oven Roasted

## Salads

### **Mixed Green Salad**

Mixed Greens, Carrots, Cucumber, Tomato, Choice of Dressing

#### **Dressing Choices**

Ranch, French, Italian, Caesar, Raspberry Vinaigrette, Blue Cheese, Balsamic Vinaigrette

### **Caesar Salad**

Romaine, Caesar Dressing, Parmesan Cheese, Black Olives, Tomatoes, Croutons

### **Wedge Salad**

Layered Wedges of Iceberg, Tomatoes, Bacon, Red Onion, Crumbled Blue Cheese, French

### **Spinach Salad**

Baby Spinach, Romaine, Dried Cranberries, Almonds, Oranges

Raspberry Vinaigrette

### **Pecan Salad**

Romaine, Candied Pecans, Dried Cranberries, Oranges, Blue Cheese

Balsamic Vinaigrette

### **Walnut & Goat Cheese Salad**

Romaine and Spring Mix, Candied Walnuts, Goat Cheese, Cranberries, Bacon,

Apple Cider Vinaigrette

## Breads

Choice of Bread and Butter

**Fresh Dinner Roll**

**Homemade Focaccia**

**Sweet Yeast Rolls**

**Sliced Italian**

**Garlic Bread**

**Bread Sticks**

**Honey Butter**

**Whipped Butter**

**Herbed Butter**

**Butter Packets**

**Olive Oil and Balsamic Vinegar**

## Specialty Dinner\*\*

Specialty Menu is for parties of **50 or more**.

**Gourmet Pasta Bar \$24.00/ \$32.00** (add a 2<sup>nd</sup> pasta, sauce, and appetizer of choice)

**Pasta Bar Choices:** Select 1 from each column (pasta, sauce, extras, bread).

<u>Pasta</u>	<u>Sauce</u>	<u>Extras</u>	<u>Bread</u>
<input type="radio"/> Spaghetti	<input type="radio"/> Marinara	<input type="radio"/> Grilled Chicken	<input type="radio"/> Italian Bread
<input type="radio"/> Penna	<input type="radio"/> Bruschetta	<input type="radio"/> Italian Sausage	<input type="radio"/> Dinner Roll
<input type="radio"/> Bowtie	<input type="radio"/> Alfredo	<input type="radio"/> Sautee Shrimp	<input type="radio"/> Garlic Bread
<input type="radio"/> Fettuccini	<input type="radio"/> Primavera	<input type="radio"/> Meatballs	<input type="radio"/> Bread Stick
<input type="radio"/> Linguini	<input type="radio"/> Ala Vodka	<input type="radio"/> Clams & Mussels	<input type="radio"/> Focaccia
<input type="radio"/> Cavatappi	<input type="radio"/> Bolognese	<input type="radio"/> Vegetables	<input type="radio"/> Bread
	<input type="radio"/> Basil Pesto		

**Specialty Dishes:** Select 1 item

- |  |  |  |
|--|--|--|
| <input type="radio"/> Baked Ziti             | <input type="radio"/> Eggplant Parmesan  | <input type="radio"/> Butternut Squash Ravioli |
| <input type="radio"/> Baked Vegetable Ziti   | <input type="radio"/> Chicken Parmesan   | <input type="radio"/> Cheese Ravioli           |
| <input type="radio"/> Stuffed Shells         | <input type="radio"/> Bruschetta Shrimp  | <input type="radio"/> Meat Lasagna             |
| <input type="radio"/> Spinach Stuffed Shells | <input type="radio"/> Bruschetta Chicken | <input type="radio"/> Seafood Cannelloni       |
| <input type="radio"/> Lemon Chicken          | <input type="radio"/> Mushroom Ravioli   | <input type="radio"/> Lobster Macaroni         |
| <input type="radio"/> Scallopini             | <input type="radio"/> Summer Ravioli     |  |

**Salad Choice:** Select 1 Item

- |   |                                       |                                     |
|---|---------------------------------------|-------------------------------------|
| <input type="radio"/> Mixed Green Salad | <input type="radio"/> Wedge Salad     | <input type="radio"/> Caesar Salad  |
| <input type="radio"/> Spinach Salad     | <input type="radio"/> Antipasti Salad | <input type="radio"/> Caprese Salad |

Dressing Choices:

*Ranch, French, Vinaigrette, Italian, Blue Cheese, Caesar, Oil & Vinegar*

**Appetizer Choice:** Select 1 from Category A, additional per person charge for Category B and C

<u>Category A</u>	<u>Category B \$2.00</u>	<u>Category C \$4.00</u>
<input type="radio"/> Bruschetta Crostini	<input type="radio"/> Arancini & Marinara	<input type="radio"/> Gourmet Cheese & Charcuterie Display
<input type="radio"/> Olive Tapenade & Bread	<input type="radio"/> Italian Sausage & peppers	<input type="radio"/> Shrimp Cocktail
<input type="radio"/> Fresh Fruit Display	<input type="radio"/> Fried Zucchini \$ Sesame Aioli	<input type="radio"/> Steamed Mussels with toasted Crostini
<input type="radio"/> Antipasto Shooters	<input type="radio"/> Prosciutto Wrapped Melon	<input type="radio"/> Heirloom Tomatoes & Burrata
<input type="radio"/> Vegetables and Dip		

(add \$2 for each extra choice in category A)

**Dessert Choice:** Choose 1 Item

- |  |  |  |
|--|--|--|
| <input type="radio"/> Cannoli          | <input type="radio"/> Cookies          | <input type="radio"/> Tiramisu Parfait |
| <input type="radio"/> Chocolate Mousse | <input type="radio"/> Cheesecake Bites | <input type="radio"/> Bread Pudding    |



## Lunch/Dinner Beverages

### **Coffee and Tea Station- 3**

regular and decaf coffee, hot water, assorted teas, assorted sugars and creamer

### **Premium Coffee and Tea Station- 6**

regular and decaf coffee, choice of flavored coffee or hot chocolate, hot water, assorted teas, flavored syrups, assorted sugars and creamers, whipped cream, chocolate and caramel

### **Hot Chocolate Station- 3**

hot chocolate, marshmallows, sprinkles, chocolate chips, flavored syrups, chocolate hazelnut sticks(\$), whipped cream, chocolate and caramel

### **Infused Water Station- 2**

strawberry basil, citrus, cucumber, or raspberry mint

### **Juice Bar- 5**

(pick 3 juices) orange juice, apple juice, apple cider, cranberry juice, grapefruit juice, grape juice, mixed berry juice, sparkling juice, fruit garnish

### **Individual Beverages**

lemonade- 1, iced tea- 1, sweet tea- 2, bottled water- 1, sparkling water- 2, canned beverages- 2,

### **Mock-tail and Bar station available upon request**

### **Bar Set- Ups \$4.25**

Includes: Cups, Ice, Soft Drinks, 3-Mixers, Lemons, Limes, Cocktail Napkins, Stirrers

**Want to customize your own Dinner menu to fit your party? Need more? Need Less? Tell us what you want and we can send you a quote.**

## Service Style Options

### Service Style Options

**Drop off Service-** any event taking place outside of one of Lakeside's 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 delivery and pick up fee.

**Self-serve/ self-bus options are considered drop off service.** 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 left overs 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 dinner 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.

**Served, buffet-style.** Caterer's staff will serve guests from a buffet. Bussers will be on premises until dinner plates are cleaned up. Caterer will clean up buffet area once the client is finished with their meal. Service and gratuity charges will be applied to the client's final bill.

**Full Service- Plated.** Service staff will be with you throughout your meal. Dinner will be plated and served and staff will clean up at the end of the meal. Service, plate, and gratuity charges will be applied to the client's final bill. (This service is only available in Wesley Lodge. Logistics for full service in other locations will need to be approved by caterer.)

### Dinnerware Options\*

- disposable dinnerware (included)
- upscale disposable dinnerware (\$2.50/person )
- Meals with disposable dinnerware that require service will also have an 18% gratuity charge.
- real china and flatware on **buffet tables** (\$3.00/person plate charge, 18% gratuity)
- real china on buffet, water glasses and flatware at **individual place setting** (\$3.00/person plate charge, \$1 place setting fee, 18% gratuity)
- Plated and served with water glasses and flatware at individual place setting (\$3.00/person plate charge, \$1 place setting fee, 18% 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)