

Lunch Menu

Sandwiches and Wraps

Sandwiches can be customized into sliders upon request.

Club Sandwich

Turkey, Ham, Bacon, American, Lettuce, Tomato,
Wheat Bread or Wrap

California Club

Turkey, Bacon, Provolone, Avocado Mayo, Lettuce,
Tomato, Ciabatta Bread or Croissant

French Dip

Sliced Roast Beef, Caramelized Onions, Swiss,
Ciabatta Bread, Au Jus

Italian Cold Cut

Ham, Salami, Cappicola, Provolone, Lettuce,
Tomato, Onion, Italian Dressing, Ciabatta or Wrap

Ham & Swiss

Ham, Swiss, Lettuce, Tomato, Dijon Mayo, Ciabatta
or Croissant

Turkey & Provolone

Turkey, Provolone, Lettuce, Tomato, Mayo,
Ciabatta or Croissant

Roast Beef & Cheddar

Roast Beef, Cheddar, Lettuce, Tomato, Horseradish
Mayo, Ciabatta or Croissant

Turkey & Brie

Roasted Turkey, Creamy Brie Spread, Sliced Apple,
Caramelized Onion, Arugala, Dijon, Baguette

Rustic Italian

Prosciutto, Goat Cheese, Caramelized Onion,
Arugula, Balsamic Glaze, Rustic Baguette

Grilled Portabella

Grilled Portabella, Balsamic Marinated Cherry
Tomatoes and Red Onions, Provolone, Ciabatta

Mozzarella Caprese

Fresh Buffalo Mozzarella, Tomato, Fresh Basil,
Olive Oil, Balsamic, Ciabatta Bread

Prosciutto Caprese

Sliced Prosciutto, Fresh Buffalo Mozzarella,
Tomato, Fresh Basil, Olive Oil, Balsamic, Baguette

Grilled Chicken Caesar Wrap

Chicken Breast, Romaine, Olives, Tomato,
Provolone, Caesar Dressing

Grilled Chicken Wrap

Chicken Breast, Lettuce, Tomato, Cucumber,
Provolone, mayo

Vegetable Wrap

Marinated Mushrooms, Carrots, Cucumber, Black
Olives, Diced Tomato Romaine, Swiss & Colby

Vegan Delight

Cilantro Chickpea Spread, Avocado, Tomato,
Pickled Red Onion, Romaine, Cucumber, Ciabatta

Chicken Salad

Chicken Breast, Onion, Celery, Apple, Mayo,
Lettuce, Tomato, Croissant

Chicken Pesto

Pesto Marinated, Grilled Chicken Breast, Provolone
Pesto Mayo, Lettuce, Tomato, Ciabatta Bread

Chicken Parmesan

Grilled Chicken, Marinara, Buffalo Mozzarella,
Tomato, Basil, Ciabatta

Eggplant Parmesan

Breaded Eggplant, Marinara, Mozzarella, Tomato,
Fresh Basil, Ciabatta

Lunch Menu

Salads

Mixed Greens Salad

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

Dressing Choices

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

Caesar Salad

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

Spinach Salad

Baby Spinach, Romaine, Dried Cranberries, Almonds, Oranges, Raspberry Vinaigrette

Wedge Salad

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

Greek Salad

Mixed Greens, Feta Cheese, Red Onion, Black Olive, Cucumber, Artichokes, Grape
Tomato, Lemon Vinaigrette

Asian Salad

Napa Cabbage, Red Cabbage, Green Onions, Shredded Carrots, Chinese Noodles,
Mandarin Oranges, Asian Dressing

Antipasto Salad

Mixed Greens, Ham, Salami, Provolone, Olives, Tomatoes, Artichokes, Italian Dressing

Layered Cobb Salad

Mixed Greens, Diced Chicken, Bacon, Egg, Tomato, Olives, Blue Cheese, Cheddar,
Avocado Ranch

Proteins

Add Chicken- 3 Add Salmon- 6

Specialty Salads

Grilled Shrimp Cobb Salad

Grilled Shrimp, Romaine, Egg, Bacon, Tomato, Homemade Buttermilk Dressing

Harvest Salad

Kale and Spinach, Roasted Butternut Squash, Toasted Walnuts, Roasted Pumpkin Seeds, Candied Bacon, Goat Cheese, Pomegranate Seeds, Maple Vinaigrette

Grilled Steak Salad

Sliced Flank Steak, Mixed Greens, Diced Tomato, Corn, Onion, Queso Fresco Cheese, Scallion Ranch

Portabella Mushroom Salad

Grilled Portabella Steak, Spring Mix and Romaine, Grape Tomatoes, Pickled Red Onion, Cucumbers, Lemon Vinaigrette

Pecan Chicken Salad

Romaine, Candied Pecans, Dried Cranberries, Oranges, Chicken, Blue Cheese Balsamic Vinaigrette

Chopped Salad

Diced Chicken, Mixed Greens, Cucumber, Tomato, Red Onion, Corn, Crumbled Bacon, Cheddar, Ranch

Grilled Salmon Salad

Grilled Salmon, Spring Mix, Tomatoes, Pickled Red Onions, Cucumbers, Avocado, Citrus Vinaigrette

Salads can be displayed traditionally, as individual shooter cups or can be deconstructed as a salad bar- additional charges apply

Homemade Soups

Minestrone, Roasted Tomato Basil, Vegetable, Lemon Chicken Orzo, Chicken Noodle, Chicken Tortilla, Italian Wedding, Spinach Egg Drop, Tuscan, Baked Potato, Corn Chowder, Clam Chowder, Butternut Squash

Specialty Plates

Kabobs

Choice of a Grilled Chicken or Beef Kabob, Grilled Vegetable Kabob, Rice Pilaf, and
Choice of Sauce: Teriyaki, Soy Ginger, Maple Bourbon, or Cilantro Lime

Parmesan Crusted Chicken

Parmesan Breaded Chicken Breast, Mornay Sauce, Roasted Fingerling Potatoes,
Charred Green Beans and Cherry Tomatoes

Steak Pizzaiola

Sliced Ribeye topped with Fresh Garlic, Basil, Oregano, & Tomatoes;
Pappardelle with Pomodoro Sauce, Broccolini

Pan Seared Salmon

Seared Salmon, Acini Di Pepe Pasta with and Julienne Carrots, Parsley-Caper
Vinaigrette, Blistered Cherry Tomatoes, Asparagus

New Orleans Tilapia

Seared Tilapia topped with Shrimp and Cajun Cream Sauce; Wild Rice; Asparagus

Orange Chicken

Tempura Battered Chicken tossed in an Orange Chili Glaze, Steamed Broccoli and
Carrots, Jasmine Rice

Coconut Curry Shrimp

Sautéed Shrimp, Coconut Curry Sauce, Jasmine Rice, Bok Choy and Broccoli

Enchilada

Choice of Chicken or Pork wrapped in a Tortilla with Cheese and Green Chilies, Red or
Green Enchilada Sauce, Yellow Rice, Corn, Black Beans, Sour Cream

Verde Chicken

Seared Chicken Breast topped with Green Chili Sauce, Tomatoes and Mexican Cheese,
Spanish Rice and Corn

Vegetarian Lasagna Rollatini

Summer Vegetables rolled up in Ricotta and Lasagna Noodles, topped with A White
Cream Sauce, Asparagus, Cheesy Garlic Bread

Seafood Cannelloni

Pasta stuffed with Shrimp, Crab, and Ricotta, Blush Alfredo Sauce,
Zucchini, Red Peppers & Onions

Portabella Pesto

Grilled Portabella Mushrooms, Bowtie Pasta tossed in Homemade Herb Pesto, Blistered
Cherry Tomatoes, Asparagus

Salmon Cakes

Homemade Salmon Cakes with Lemon Dill Sauce, Herb Risotto, Spring Peas

New England Boil

Corned Beef, Fried Cabbage, Roasted Carrots, New Red Skin Potatoes

Lunch Displays & Extras

Displays

Heirloom Tomatoes & Burrata

Heirloom Tomatoes, Fresh Burrata, Herb Olive Oil, Balsamic Reduction, Marinated
Vegetables, Toasted Breads

Seasonal Vegetables and Fruit with Dip

(hummus, dill, or scallion ranch)

Charcuterie Board

Cured Meats, Domestic & Imported Cheeses, Marinated Vegetables and Olives, Fruits,
Candied Nuts, Jams, Spreads, Crackers and Breads

Domestic Cheese and Crackers

Cubed Domestic Cheeses, Grapes, Crackers

Brie with honey, Cranberries, & Almonds

Wedges of Creamy Brie, Cranberries, and Almonds covered with Honey, Crackers

Extras

Crudité Cups

Fresh seasonal vegetables with humus, scallion ranch, or dill dip

Mozzarella Caprese Bites or Salad

Buffalo Mozzarella, Cherry Tomatoes, Basil, Olive Oil, Balsamic

Tortellini Pasta Salad

Cheese Tortellini, Olives, Artichokes, Red Peppers, Red Onion, Sweet Italian

Italian Pasta Salad

Pasta, Salami, Cheese, Red Pepper, Black Olives, Garlic, Italian

Chicken Salad Puff Pastries

Homemade Mini Pastry Puffs filled with Chicken Salad

Antipasto Skewer

Salami, Cheese, Artichokes, Olives, Tomatoes, Tortellini

7 layer Cups

Refried Beans, Green Onion, Black Olives, Seasoned Sour Cream, Tomatoes, Cheddar,
Cilantro, Tortilla Chips

Bacon Wrapped Shrimp

Shrimp Wrapped in Applewood Bacon with Creole Aioli

Mini Shrimp Po'Boy

Lightly Breaded Shrimp, Green Onion Remoulade, Toasted Mini Coney Bun

Mini Lobster Roll

Lobster Meat, Mayo, Lemon, Herbs, Toasted Mini Coney Bun

Arancini

Breaded Italian Rice Ball stuffed with Mozzarella Cheese, Marinara

Prosciutto Wrapped Melon

Melon Wrapped in Sliced Prosciutto, Arugula with lemon Vinaigrette, Balsamic

Strolling Stations

Salad & Baked Potato Bar- \$15.95

(Pick your salad and pick your dressings)

Potato Toppings

Sour Cream, Butter, Cheese Sauce, Broccoli, Bacon,
Chives, Salsa

*Mixed Green Salad Toppings

Olives, Shredded Cheese, Diced Ham, Diced Chicken,
Egg, Cucumbers, Tomatoes, Nuts, Onions

*Caesar Salad Toppings

Olives, Tomatoes, Egg, Diced Chicken, Parmesan
Cheese, Croutons

Pick 2 Dressings

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

Taco Bar- \$18.95

(add \$1.25 for additional proteins or Extras)

Protein (pick 2)

Seasoned Beef, Shredded Chicken, Pulled Pork,
Grilled Chicken, Grilled Portabella Mushrooms,
\$Grilled Steak, or \$Sautéed Shrimp

Includes

Flour Tortilla, Tortilla Chips, Sour Cream, Lettuce,
Tomato, Cheese, Salsa, Banana Peppers, Cheese Sauce

Extras (pick 2)

Spanish Rice, Yellow Rice, Cilantro Lime Rice, Refried
Beans, Black Beans, Roasted Corn, Corn Salsa, Corn
Bread, Peppers & Onions, Guacamole, White Queso,
Pico De Gallo, Pickled Cabbage, Avocado Sauce, Salsa
Verde, Chipotle Sauce, Siracha, \$ Street Corn

Hot Slider Bar- \$14.95

(pick 2)

Pulled Pork

Pickled Red Onions, Banana Peppers, Vinegar Slaw,
BBQ Sauce, Brown Mustard, Onion Straws

Beef Patties

Lettuce, Tomato, Raw Onion, Caramelized Onion,
Cheese, Ketchup, Mustard, Mayo, Pickle Chips

Pulled Chicken

Crumbled Blue Cheese, Wing Sauce, BBQ Sauce,
Banana Peppers, Pickle Chips

Meatballs

Pick 1-Sweet Chili lime, BBQ, Bourbon, Marinara

(Add Fried Pickle Chips to the Slider Bar \$2.00)

Cold Slider Bar- \$14.95

(pick 1)

Traditional

Turkey, Ham, Salami, Roast Beef

Lettuce, Tomato, Raw Onion, Pickles, Swiss Cheese,
Cheddar Cheese, Mustard, Mayo, Horseradish Aioli

Italian

Ham, Pepperoni, Cappicola, Salami

Lettuce, Tomato, Raw Onion, Banana Peppers,
Provolone, Mozzarella, Italian Seasoning, EVO &
Vinegar, Italian Dressing, Garlic Aioli

Rustic (\$2)

Prosciutto, Ham, Salami, Turkey

Spinach, Arugula, Tomato, Sliced Melon, Buffalo
Mozzarella, Onion Jam, Apricot Jam, Pesto, Bruschetta,
Goat Cheese Whip, Dijon

Gourmet Mac & Cheese Bar- \$22.95

Traditional, White Cheddar, and Lobster Mac & Cheese

Toppings: Broccoli, Spring Peas, Tomatoes, Green
Onions, Bacon, Pepperoni, Diced Ham, Chorizo,
Gorgonzola, Parmesan, Crispy Onions, Banana
Peppers, Parmesan Bread Crumbs

(\$Add Sliced Chicken, Baby Shrimp or Pulled Pork)

Pretzel Bar- \$9.95

Soft Pretzels & Pick 3-5 Dips

Savory Dips:

Cheese Sauce, Spicy Nacho Cheese, Cream Cheese,
Siracha, Beer Cheese, Brown Mustard, Honey Mustard,
BBQ, Marinara, Bacon Ranch Sauce

Sweet Dips

Caramel Sauce, Chocolate Sauce, Chocolate Hazelnut
Dip, Peanut Butter Marshmallow Cream, Cinnamon
Cream Cheese

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- 2, iced tea- 2, sweet tea- 3, bottled water- 1, sparkling water- 2, canned beverages- 2,

Mock-tail and Bar station available upon request

Groups of 20 or more

\$15 Pick 3- Mix and Match Sandwich, Salad, and/or Soup
(\$ Upcharge for Specialty Salads)

\$25 Choose a Lunch Specialty Plate and Salad or Chef Choice Soup
(1 choice per group. Groups of 40 or more- \$6 upcharge to add a second choice)

\$30 Pick 5- Mix and Match any Sandwich, Salad, Soup, Lunch Extra or Display

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

****If Lunch is being packaged for a delivery or your group is smaller than 20, some items may be modified or unavaialable.**

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*

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)- disposable cups
- 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)

Dinner 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 \$3.00 to the higher priced Item.

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

Dinner Entrees

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

Chicken/ Poultry

Oven Roasted Chicken \$18.95

Chicken Leg/Thigh, Herb Butter Sauce

Chicken Parmesan \$20.00

Breaded Chicken Breast, Marinara Sauce, Mozzarella, Parmesan Cheese

Bruschetta Chicken \$20.00

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

Stuffed Chicken Breast \$20.00

Chicken Breast, Dressing, Spinach, Béchamel Sauce.

Chicken Picatta \$20.00

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

Chicken Marsala \$20.75

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

Smothered Chicken \$20.00

Grilled Chicken Breast topped with Sautéed Mushrooms & Onions and Swiss

Pretzel Chicken \$20.00

Pan Seared, Pretzel Crusted Chicken Breast, Dijon Cream Sauce

Chicken Cordon Blue \$22.00

Breaded Chicken Breast stuffed with Ham and Swiss, Cream Sauce

Mediterranean Chicken \$20.75

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

Cornish Game Hen \$22.00

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

Beef

New York Strip- \$34.00

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

Filet Mignon- \$36.00

8oz Hand Cut from Tenderloin, Pan Seared Medium Rare to Medium, Red Wine Reduction
Add Shrimp \$6.00

Oven Roasted Prime Rib- \$28.00

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

Hand Carved Top Round \$20.00

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 \$26.00

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 \$22.00

Slow Roasted Beef Brisket Basted with Your Choice of Sauce

Smothered Steak \$26.00

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

Beef Skewers \$23.00

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

Pork

Roasted Pork Loin \$18.95

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

Stuffed Pork Loin \$22.00

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

Pork Tenderloin \$20.00

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 \$20.00

Lightly Breaded Pork loin topped with Mushroom Gravy

Honey Glazed Ham \$22.00

Oven Baked, Sweet Pineapple, Honey Glaze

Osso Bucco \$28.00

Braised Pork Shank, Herbed Brown Sauce

Baby Back Ribs \$28.00

Dry Rub, Slow Roasted, Basted in BBQ

Pork Chops \$22.00

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

Seafood Entrees

Lake Erie Perch- Market Price

Hand Breaded, Homemade Tartar Sauce

Salmon \$24.00

Pan Seared, Basted in Honey Soy Glaze

Salmon Oscar \$30.00

Pan Seared Salmon topped with Crabmeat and Hollandaise

Pecan Crusted Tilapia \$22.00

Oven Baked, Lemon Brown Butter Sauce

Parmesan Crusted Tilapia \$22.00

Oven Baked, White Wine Cream Sauce

Sea Bass \$36.00

Pan Seared, Mushroom & Bok Choy, Red Wine Soy

Garlic Shrimp \$22.00

Sautéed, Garlic, Olive Oil, Butter, Parsley

Bruschetta Shrimp \$22.00

Tomato, Basil, Olive Oil, Garlic Sauce

Jumbo Scallops \$34.00

Pan Seared, Lemon Brown Butter Sauce

Maryland Crab Cake \$32.00

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

Lobster Mac and Cheese \$24.00

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 2nd 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 Bread
<input type="radio"/> Cavatappi	<input type="radio"/> Bolognese	<input type="radio"/> Vegetables	
	<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 Scallopini | <input type="radio"/> Mushroom Ravioli | <input type="radio"/> Lobster Macaroni |
| | <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- 2, iced tea- 2, sweet tea- 3, 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*

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)- disposable cups
- 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)