

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 (optional) 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 may 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

Lunch 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,
Toasted Homemade 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- \$14.95

(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 Shredded Pork)

Pretzel Bar- \$8.95

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

Mock-tail and Bar station available upon request

Groups of 15 or more

\$15 Pick 3- Mix and Match Sandwich, Salad, and/or Soup

(\$ Upcharge for Specialty Salads)

\$20 Choose a Lunch Specialty Plate and Salad or Soup

\$25 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 15, some items may be modified.**

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)