



Luncheon Menu

Two Meat Buffet or Family Style

Choice of Two Meats

Baked Chicken
Roast Sirloin of beef
Veal Parmesan
Boneless Pork Chops
Swedish Meatballs
Polish Sausage
Italian Sausage

Choice of One Pasta

Penne with Meat Sauce
Fettuccine Alfredo

Choice of One Potato

Homemade Mashed Potatoes
Garlic Roasted Red Skins
Scalloped Potatoes

Choice of One Vegetable

Peas with mushrooms and onions
Sweet Buttered Corn
Green Beans Almondine
Glazed baby Carrots
Prince Edward Blend
Chefs Fresh Vegetable Medley

Also Includes:

Garden Fresh Salad, Assorted Fresh Rolls and Butter

Two Chefs Choice Salads with Buffet

Assorted Dessert Table
Coffee, Tea, and Soft Drinks

\$ _____ Per Person _____ Hour Seating _____ Person Minimum

_____ % service charge 6% sales tax . No room rental / no set up or clean up charge



Bridal and Baby Shower

Two Meat Buffet or Family Style

Includes:

Garden Fresh Salad, Assorted Fresh Rolls and Butter
Two chefs Choice Salads with Buffet

Choice of Two Meats

Baked Chicken
Roast Sirloin of beef
Veal Parmesan
Boneless Pork Chops
Swedish Meatballs
Polish Sausage
Italian Sausage

Choice of One Pasta

Penne with Meat Sauce
Fettuccine Alfredo

Choice of One Potato

Homemade Mashed Potatoes
Garlic Roasted Red Skins
Scalloped Potatoes

Choice of One Vegetable

Peas with mushrooms and onions
Sweet Buttered Corn
Green Beans Almondine
Glazed baby Carrots
Prince Edward Blend
Chefs Fresh Vegetable Medley

Also Includes:

Coffee, Tea, Soft Drinks

\$15.95 Per Person 3 Hour Seating _____ Person Minimum

15 % service charge 6% sales tax . No room rental / no set up or clean up charge

3/10



Brunch Menu

Two Meat Buffet Includes:
Chefs at Fresh Omelet and Waffle Station

Choice of Two Meats	Choice of One Pasta
<p>Baked Chicken – Lakeland’s famous marinated baked chicken.</p> <p>Roasted Sliced Angus Beef – Seasoned crusted Angus beef served in a brown sauce</p> <p>Boneless Breaded Pork Chops – Lightly dusted and served with a caramelized onion and brown sauce.</p> <p>Veal Parmesan - Lightly breaded veal topped with Bolognese and freshly grated cheeses.</p> <p>Swedish Meatballs- Italian meatballs served in a mushroom cream sauce.</p> <p>Breakfast Sausage – Fresh linked sausage.</p> <p>Bacon – Sliced hickory smoked bacon.</p> <p>Ham – Smoked ham.</p> <p>*Catch Of The Day– White fish lightly seasoned served over a bed of wilted spinach.</p> <p>*Chicken Marsala – Sautéed Chicken Breast (finished with a sweet mushroom, basil and marsala wine sauce)</p> <p>*Chicken Piccata – Panko Breaded Chicken Breast (finished with a lemon, caper and artichoke sauce)</p> <p>*Chicken Siciliano – Italian Breaded Chicken Breast (served with garden fresh amougue)</p>	<p>Penne with Meat Sauce Fettuccine Alfredo Meat Ravioli with Meat Sauce Cheese Ravioli with Marinara</p> <p>Choice of One Potato or Rice</p> <p>Hash Browns Home Style Garlic Roasted Red Skins Scalloped Potatoes Homemade Mashed Long grain Rice with Vermicelli</p> <p>Choice of One Vegetable</p> <p>Peas and wild Mushrooms Green Beans Almondine Sweet buttered Corn Glazed Baby Carrots Prince Edward Blend Chefs Fresh Vegetable Medley</p> <p>Included</p> <p>Assorted salad bar with assorted breakfast breads, fresh rolls and butter Fresh Fruit Tray (<i>in Season</i>) Dessert Service – Includes Elaborate Dessert Table Beverage Service Included - (Orange Juice, Milk, Punch, Coffee, Tea and Soft Drinks) <i>*Champagne Mimosa's \$2.25 per guest.</i></p>

\$_____ Per Person on a Saturday or Sunday Event ._____ Hour Seating
_____ % service charge 6% sales tax . No room rental / no set up or clean up charge
*Additional cost will apply.



Hors D' oeuvres

Hors D' oeuvres

Chilled Gulf Shrimp

Chick Wing and Drumletts

Italian Meatballs. With choice of sauce

Mushroom Caps. Seafood or Pork

Satay Chicken or Beef

Shrimp Toast.

Crab Rangoon

Vegetable Spring Rolls

Blackened Beef Tips

Spanakopita

Stuffed Portabella Mushrooms

Fresh Crudité's

Seasonal Fresh Vegetables and Dip

International Cheese Platter

With Assorted Crackers

Hummus & Relish Platter.

Crab & Artichoke Dip

Snack Baskets

Mini Pretzels

Tortilla Chips and Salsa

Assorted Nuts

Spicy Bar Mix

Late Night Snacks

Deep Dish Pizza

White Castles

Coney Dogs



Bar Service Menu

Basic Bar Service

\$_____per guest

Red, Blush & White Wine, Soft Drinks, Beer, Juices - Orange, Tomato, Cranberry & Grapefruit and Garnishes

Standard Bar Service

\$_____per guest (included with Weddings)

House Brands - Gin, Whiskey, Scotch, Vodka, Rum, Sweet & Dry Vermouth, Bourbon, Red, Blush & White Wine, Soft Drinks, Beer, Juices - Orange, Tomato, Cranberry & Grapefruit and Garnishes

Call Bar Service

\$_____per guest

7 Crown , Canada House, Duggan's Scotch, Smirnoff Vodka, Seagram's Vodka, Castillo Silver Rum, Bacardi Rum, Captain Morgan Spiced Rum, Peach Schnapps, Seagrams Gin, Beer, Red, Blush & White Wine, Soft Drinks, Juices - Orange, Tomato, Cranberry & Grapefruit and Garnishes

Premium Bar Service

\$_____per guest

Tanquery Gin, Canadian Club, Dewers Scotch, Smirnoff & Absolute Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniels, Peach Schnapps, Red, White & Blush Wines, Soft Drinks, Beer, Juices - Orange, Tomato, Cranberry & Garnishes

Cash Bar

Bartender Fee of \$75.00 each

House Table Wine - \$15/ bottle - recommend 2 bottles / table to serve 10 people
(Merlot, Chardonnay, White Zinfandel or Cabernet Sauvignon)

House Champagne or Spumonti - \$15/ bottle

Cordials, Cognacs & Port available upon request at additional charge

Martini Bar available upon request at additional charge

Specialty Wine List Available upon request

Add 3 cordials to any bar after dinner: Kahlua, Bailey's, Frangelico, Amaretto, Sambucca
(\$2.95/ person)