



## Buffet Style Menu

### Appetizers:

Fresh crudité's with Dip and Cheeses with Crackers upon arrival.

#### Choice Of Three Meats

**Baked Chicken** – Lakelands famous marinated baked chicken.

**Roasted Sliced Angus Beef** – Seasoned crusted Angus beef served in a brown sauce.

**Boneless Breaded Pork Chops** – Lightly dusted and served with a caramelized onion and brown sauce.

**Veal Parmesan** - Lightly breaded veal topped with bolognese and freshly grated cheeses.

**Swedish Meatballs**- Italian meatballs served in a mushroom cream sauce.

**Polish Sausage** – Fresh or smoked sausage served with choice of sauerkraut.

**Italian Sausage** – Fresh italian sausage served with roasted peppers and onions.

\* **Whole Roasted Beef Tenderloin**- Seasoned crusted served with a brown sauce.

\***Salmon**– Grilled Atlantic Salmon lightly seasoned served over a bed of wilted spinach. Served with lemon dill cream sauce.

\***Prime Rib** - 'Dry Aged', sliced and served with horse radish sauce.

\***Whole Roasted Pork Tenderloin** – Glazed pork loin topped sweet onions and dried cherries.

\***Chicken Marsala** – Sautéed Chicken Breast (finished with a sweet mushroom, basil and marsala wine sauce)

\***Chicken Piccata** – Panko Breaded Chicken Breast (finished with a lemon, caper and artichoke sauce)

\***Chicken Siciliano** – Italian Breaded Chicken Breast (served with garden fresh amougue)

#### Choice of One Pasta:

Penne with Meat Sauce

Fettuccine Alfredo

Meat Ravioli with Meat Sauce

Cheese Ravioli with Marinara

#### Choice of One Potato or Rice:

Homemade Mashed Potatoes

Garlic Roasted Red Skins

Scalloped Potatoes

Long grain Rice with Vermicelli

#### Choice of One Vegetable:

Peas and wild Mushrooms

Green Beans Almondine

Sweet buttered Corn

Glazed Baby Carrots

Prince Edward Blend

Chefs Fresh Vegetable Medley

#### Included:

Assorted salad bar with fresh rolls and butter

Fresh Fruit Tray (*in Season*)

Dessert Service – Includes Elaborate Dessert Table,

Coffee, Tea and Milk

Standard Bar Service Included - (See attached sheet)

\$ \_\_\_\_\_ Per Person on a Friday Event. \_\_\_\_ Hour Seating

\$ \_\_\_\_\_ Per Person on a Saturday Event . \_\_\_\_ Hour Seating

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

\*Additional cost will apply



## Family Style Menu

### Appetizers:

Fresh crudité's with Dip and Cheeses with Crackers upon arrival.

<i>Choice Of Two Meats</i>	<i>Choice of One Pasta</i>
<p><b>Baked Chicken</b> – Lakelands famous marinated baked chicken.</p> <p><b>Roasted Sliced Angus Beef</b> – Seasoned crusted Angus beef served in a brown sauce.</p> <p><b>Boneless Breaded Pork Chops</b> – Lightly dusted and served with a caramelized onion and brown sauce.</p> <p><b>Veal Parmesan</b> - Lightly breaded veal topped with bolognese and freshly grated cheeses.</p> <p><b>Swedish Meatballs</b>- Italian meatballs served in a mushroom cream sauce.</p> <p><b>Polish Sausage</b> – Fresh or smoked sausage served with choice of sauerkraut.</p> <p><b>Italian Sausage</b> – Fresh italian sausage served with roasted peppers and onions.</p> <p><b>* Whole Roasted Beef Tenderloin</b>- Seasoned crusted served with a brown sauce.</p> <p><b>*Salmon</b>– Grilled Atlantic Salmon lightly seasoned served over a bed of wilted spinach. Served with lemon dill cream sauce.</p> <p><b>*Prime Rib</b> - 'Dry Aged', sliced and served with horse radish sauce.</p> <p><b>*Whole Roasted Pork Tenderloin</b> – Glazed pork loin topped sweet onions and dried cherries.</p> <p><b>*Chicken Marsala</b> – Sautéed Chicken Breast (finished with a sweet mushroom, basil and marsala wine sauce)</p> <p><b>*Chicken Piccata</b> – Panko Breaded Chicken Breast (finished with a lemon, caper and artichoke sauce)</p> <p><b>*Chicken Siciliano</b> – 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><i>Choice of One Potato or Rice</i></p> <p>Homemade Mashed Potatoes Garlic Roasted Red Skins Scalloped Potatoes Long grain Rice with Vermicelli</p> <p><i>Choice of One Vegetable</i></p> <p>Peas and wild Mushrooms Green Beans Almondine Sweet buttered Corn Glazed Baby Carrots Prince Edward Blend Chefs Fresh Vegetable Medley</p> <p><b>Included</b></p> <p>Lakeland's famous tossed salad or Caesar salad with fresh rolls and butter Fresh Fruit Tray (<i>in Season</i>) Dessert Service – Includes Elaborate Dessert Table, Coffee, Tea and Milk Standard Bar Service Included - (See attached sheet)</p>

\$ \_\_\_\_\_ Per Person on a Friday Event. \_\_\_\_\_ Hour Seating

\$ \_\_\_\_\_ Per Person on a Saturday Event . \_\_\_\_\_ Hour Seating

\_\_\_\_\_ % service charge 6% sales tax . No room rental / no set up or clean up charge  
\*Additional cost will apply



## *Plate Style Menu*

### *Appetizers:*

Fresh crudities' with Dip and Cheeses with Crackers Prior to Dinner

### Choice Of Dinner Selection

Glazed Pork Tenderloin

Chicken Piccata

Chicken Marsala

Chicken Siciliano

Atlantic Salmon

Prime Rib

Filet Mignon – 8oz

Veal Chop

### Combination Plates

Chicken with Shrimp

Filet Mignon and Chicken

Crab Cakes with Salmon

Tilapia with Shrimp Scampi

Filet Mignon with Lobster

### Included:

*Chefs selection of starch and vegetable*

Pasta and salad served family style with fresh rolls and butter

Dessert Service – Includes Elaborate Dessert Table, Coffee, Tea and Milk

Standard Bar Service Included - (See attached sheet)

\$\_\_\_\_\_ Per Person on a \_\_\_\_\_ Event. \_\_\_\_\_ Hour Seating \_\_\_\_\_ Person Minimum  
\_\_\_\_\_ % 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 Crudités

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



## Dessert Menu

### Included:

Lakelands Dessert Table:  
(Assorted freshly baked cakes, flans, cookies, brownies and éclairs)

### Additional Items

Chocolate Fountain

Pastry Table

Chocolate Dipped Strawberries

Our Specialty Cheesecakes

Traditional Tiramisu

Candy Bar Sensations

Penny Candy Table

Ambrosia Salad

### All Desserts Priced Per Person

Prices do not reflect tax and service charge



## *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)