



Please allow us at Lakeland Banquet and Event Centre help you out with planning your event. We would love to work out a tailored menu just for your event. Our cater out specials for 2010 are listed below and can be modified to the items of your choice. We can create a menu to meet your budget that will leave all of your guests completely satisfied. Please contact us and we would love to take care of all your catering needs for the upcoming event.

*Menu - #1*

*Choice of Two Meats*

**Tenderloin Tips of Beef** – Seasoned crusted Angus beef served in a mushroom 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.

\* **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 Vegetable:*

Peas and wild Mushrooms

Green Beans Almodine

Sweet buttered Corn

Glazed Baby Carrots

Vegetable Medley

*Choice of One Potato or Rice:*

Homemade Mashed Potatoes

Garlic Roasted Red Skins

Scalloped Potatoes

Long grain Rice with Vermicelli

*Included:*

Assorted fresh rolls and butter

Dessert Service – Includes Cookies, Brownies & Éclairs

Beverage Service- an additional \$2.80 per person includes Bottled Water, Choice of three types of Soda & Coffee.

**\$18.95 Per Person + 6% Sales Tax + Delivery Charge/  
Delivery Charge based upon mileage**



## Catering

### Menu - #2

#### *Choice of Two Meats*

- Baked Chicken** – Lakelands famous marinated baked chicken.  
**Roasted Sliced Angus Beef** – Seasoned crusted Angus beef served in a brown sauce.  
**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.  
**\*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 Vegetable:*

- |                         |                      |
|-------------------------|----------------------|
| Peas and wild Mushrooms | Green Beans Almodine |
| Sweet buttered Corn     | Glazed Baby Carrots  |
| Vegetable Medley        |                      |

#### *Choice of One Potato or Rice:*

- |                          |                                 |
|--------------------------|---------------------------------|
| Homemade Mashed Potatoes | Garlic Roasted Red Skins        |
| Scalloped Potatoes       | Long grain Rice with Vermicelli |

#### *Included:*

- Assorted fresh rolls and butter  
Dessert Service – Includes Cookies, Brownies & Éclairs

Beverage Service- an additional \$2.80 per person  
Includes Bottled Water, Choice of three types of Soda & Coffee.

**\$14.95 Per Person + 6% Sales Tax + Delivery Charge/  
Delivery Charge based upon mileage/ Average Charge \$35.00**

This includes all set-up, paper products, chafing dishes for your event.



## HORS D'OEUVERS Menu

ESCARGOT WITH WILD MUSHROOMS

SESAME CHICKEN STRIPS

MEATBALLS WITH PLUM SAUCE

SWEDISH MEATBALLS

POLISH SAUSAGE WITH BBQ SAUCE

ITALIAN SAUSAGE

MINI BURRITOS WITH DIP

MINI TACOS

FINGER RIBS

RUMAKI

CHICKEN FINGERS

MINI-QUICHE

WATER CHESTNUTS WRAPPED WITH BACON

BREADED BEEF TIPS

BEEF TIPS BOURDELAISE

PORTABELLA MUSHROOMS

BRIE WRAPPED IN PHILLO

STUFFED ARTICHOKE HEARTS

CRAB RANGOONS

SPRING ROLLS

CHICKEN SATAY

ASPARAGUS WRAPS

### PASTA STATIONS

*TRI COLOR PASTA PRIMAVERA*

*(in olive oil , fresh garlic,, Roma Tomato and basil sauce)*

*FETTUCINI ALFREDO*

*SPINACH FLORENTINE RAVIOLI*

*(served in Marinara, Meat or Alfredo Sauces)*

### Choice of Colds

SPINACH DIP IN BREAD ROUND

SHRIMP SPREAD

LIVER PATE

SHRIMP OR CRAB DIP

GOURMET MINI SANDWICHES

TEA SANDWICHES

GRILLED EGGPLANT BOCINCINI

NACHO DIP

ASSORTED VEGETABLE TRAY WITH DIP

ASSORTED MINI DESSERTS

CHEESE, FRUIT AND CRACKER TRAY

ASSORTED LAVASH SANDWICHES

### ADDITIONALS

*Roasted Beef Tenderloin*

*Lakeland's Coconut Shrimp 16cnt*

*SCOTISH SMOKED SALMON TRAY*

*SHRIMP COCKTAIL*

*ALASKAN KING CRAB TRAY*

*FLORIDA STONE CRAB(in season)*

CALAMARI

Rack of Lamb

Crab Cakes

Sushi Station

Asst. Premium Mini Desserts and Chocolate Fountain  
With asst. fresh fruits

Assorted Gourmet Sandwiches 4.50 per person

Hot Appetizers average about 4.50 per . person

Please call for pricing of your specialized menu.