



2010 Summer Wedding Specials  
*Buffet Style Menu*

*Appetizers:*

Fresh crudités 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.

\***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 amoioue)

*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)  
Chair Covers

**\$32.95** Per Person on a Friday Event. 6 Hour Seating

**\$34.95** Per Person on a Saturday Event. 6 Hour Seating

No room rental / no set up or clean up charge  
\*Additional cost will apply

Available only on select dates (see web site) . These special prices are only good on New Bookings.  
Available until dates are sold out. 200 person minimum.

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2010 Summer Wedding Specials  
*Family Style Menu*

*Appetizers:*

Fresh crudités with Dip and Cheeses with Crackers upon arrival.  
Plus choice of one hot appetizer.

*Choice Of Two 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.

\***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:*

Lakeland's famous tossed salad or Caesar salad 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)  
Chair Covers

**\$36.95** Per Person on a Friday Event. 6 Hour Seating

**\$38.95** Per Person on a Saturday Event. 6 Hour Seating

No room rental / no set up or clean up charge

\*Additional cost will apply

Available only on select dates (see web site) . These special prices are only good on New Bookings.  
Available until dates are sold out. 200 person minimum.

3/10



## *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)