

LAKESIDE TERRACE

breakfast

SUNSHINE

assorted bagels & bakery items
with butter, preserves and cream cheese
fresh sliced seasonal fruit
scrambled eggs
seasoned red bliss potatoes, onions & peppers
crisp bacon and sausage links
granola and assorted cereals
with chilled milk and berries
chilled orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee,
herbal teas and sweeteners with milks

\$21 per person

FLORIDA SUNRISE

assortment of fresh local bakery goods
banana walnut bread & apple turnovers
chilled orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee,
herbal teas and sweeteners with milks

\$12 per person

SWEET-N-SIMPLE

warm house-made cinnamon rolls
buttery croissants with preserves
freshly brewed coffee, decaffeinated coffee,
herbal teas and sweeteners with milks

\$8 per person

HEALTHY HABITS

assortment of yogurts
locally baked bran muffins
honey almond granola bars
freshly sliced fruits & seasonal whole fruits
chilled orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee,
herbal teas and sweeteners with milks

\$14 per person

GRAND MORNING BUFFET

assorted bagels and jumbo muffins
with butter, preserves and cream cheese
warm cinnamon rolls, cream cheese spread
fresh sliced seasonal fruit
scrambled eggs with Vermont white cheddar
Yukon gold roasted breakfast potatoes
buttermilk pancakes, maple & blueberry syrup
peppered bacon, maple smoked sausage links
fresh granola and assorted cereals
with chilled milk and berries
chilled orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee,
herbal teas and sweeteners with milks

\$25 per person

BAGEL BUNCH

assorted fresh baked bagels with plain &
flavored cream cheeses, butter & preserves
freshly brewed coffee, decaffeinated coffee,
herbal teas and sweeteners with milks

\$8 per person

Buffets based on 90 minutes of continuous service and are available for 25 guests or more. An additional 15% to be applied for groups less than 25 persons. Plated breakfast menus available upon request.

All food and beverage subject to a 21% service charge and 7% sales tax

LAKESIDE TERRACE

brunch

BRUNCH IN BOCA

chilled orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee,
herbal teas and sweeteners with milks
fresh sliced seasonal fruit
granola and assorted cereals
with chilled milk and berries
assorted bagels and jumbo muffins
with butter, preserves & cream cheese
warm cinnamon rolls, cream cheese spread
scrambled eggs, Vermont white
cheddar cheese and chives
applewood smoked bacon
tossed house salad, vegetables & dressings
red skinned potato salad
chicken salad on petite croissants
banana bread French toast
with whipped sweet butter, warm
spiced peaches and warm maple syrup
carved to order roast sirloin of beef
with peppercorn crust served with
hearty mustard, horseradish cream, au jus
and silver dollar rolls

\$32 per person

ENHANCEMENTS

warm pecan rolls \$22 / dozen
chocolate or fruit filled croissants \$22 / dozen
sausage or ham biscuits \$20 / dozen
egg, ham and cheese croissant \$26 / dozen
assorted whole fruits \$15/ dozen
sliced seasonal fruits & berries \$2.5 per person
assorted fruit yogurts \$2 each

BREAKFAST BY DESIGN

for up to 75 guests

enjoy breakfast lakeside on our climate
controlled terrace let our master chef
prepare your breakfast fresh to order

chilled orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee,
herbal teas and sweeteners with milks
assorted bagels, muffins & croissants
with butter, preserves and cream cheese
warm cinnamon rolls, cream cheese spread

select four of the following items to
be served off our outdoor griddle

omelets with all the add-ins
home fried new potatoes, onions & peppers
crispy bacon or sausage links
French toast with whipped
sweet butter and warm maple syrup
buttermilk pancakes with whipped
sweet butter and warm maple syrup
cheese blintzes, strawberry & blueberry sauces

\$31 per person

ADDITIONAL ENHANCEMENTS

smoked salmon: wood smoked filet of Atlantic
salmon classically garnished \$6 per person
omelet station: made to order with an
assortment of ingredients \$6 per person
made to order bloody Mary's spice it up
or keep in mild \$7 / drink
(bartender required \$100 each)
butler passed mimosa and Bellini's \$6 / drink

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LAKESIDE BRUNCH

mimosas prepared on arrival with fresh squeezed Florida orange juice
chilled orange, apple and cranberry juices
freshly brewed French vanilla, bold & decaffeinated coffee
herbal teas and sweeteners with milks
tropical fruit salad: mango, papaya, pineapple, orange & grapefruit
variety of donut holes with warm chocolate fondue
tuna and egg salad finger sandwiches
scrambled eggs with cheddar cheese and chives on brioche buns
peppered bacon or maple sausage links
fried Yukon gold potatoes
crème brulee French toast

select one display platter

Mediterranean platter: hard salami, prosciutto, fresh mozzarella and Roma tomatoes
with pesto, roasted vegetables, marinated mushrooms, feta cheese, olives,
assorted relishes, and hummus served with pita breads

or

wood smoked filet of Atlantic salmon classically garnished
served with bagels and flavored cream cheeses

select one carving station

whole boneless roasted turkey breast served with cranberry mayonnaise,
grain mustard silver dollar rolls

or

apricot ginger glazed ham carved to order and served with a spicy mustard
sauce and orange marmalade along with silver dollar rolls

\$36 per person

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LAKESIDE TERRACE

breaks

CHOCOHOLIC

colossal chocolate chunk cookies, fudge brownies
and mini chocolate candies
chilled yoo-hoo and assorted soft drinks
freshly brewed coffee, decaffeinated coffee,
herbal teas, sweeteners with milks

\$12 per person

COOKIE MONSTER

variety of freshly baked cookies
assorted soft drinks, iced tea,
whole & skim milks, freshly brewed coffee,
decaffeinated coffee, sweeteners with milks

\$10 per person
warm from griddle for added \$3 per person

SODA SHOP

waffle cut French fries with ketchup
made-to-order root beer floats
assorted soft drinks & chilled yoo-hoo
freshly brewed coffee, decaffeinated coffee,
herbal teas and sweeteners with milks

\$12 per person

GO FIT

baskets of fresh fruits, granola & nutri-grain bars,
individual yogurts, bottled spring water, V8 splash
freshly brewed coffee, decaffeinated coffee,
herbal teas, sweeteners with milks

\$10 per person

TROPIC ZONE

frosted lemon squares
giant white chocolate macadamia nut cookies,
chilled lemon and orange flavored Pellegrino
sparkling waters and bottled waters
freshly brewed coffee, decaffeinated coffee,
herbal teas, sweeteners with milks

\$12 per person

7th INNING STRETCH

buttered popcorn, roasted peanuts,
jumbo pretzels with spicy brown mustard
assorted soft drinks and bottled waters
freshly brewed coffee, decaffeinated coffee,
herbal teas, sweeteners with milks

\$11 per person

THIRST QUENCHER

assorted chilled soft drinks, lemonade and
iced tea, bottled spring waters
freshly brewed coffee, decaffeinated coffee,
and herbal teas, sweeteners with milks

\$7 per person

ENHANCEMENTS

assorted whole fruit \$15 / dozen
sliced seasonal fruits and berries \$2.5 / person
assorted fruit yogurts \$2 / each
assorted cheesecake lollipops \$28 / dozen
iced double fudge brownies \$18 / dozen
assorted bags of Ms. Vicky's chips \$2 / each
assorted oversized cookies \$22 / dozen
spicy or no spice trail snack mix \$2.5 / person
king sized candy bars \$2.5 / each
nutri grain bars 1.75 / each

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THE DAILY PLANNER

PRE-MEETING

assortment of locally baked breakfast pastries; muffins, croissants and fruit turnovers
bagels with butter, fruit preserves and cream cheeses
sliced seasonal fruits
chilled orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee, herbal teas and sweeteners with milks

MID-MORNING

assorted soft drinks, bottled spring water
freshly brewed coffee, decaffeinated coffee, herbal teas and sweeteners with milks

AFTERNOON

selection of freshly baked cookies and brownies
assorted soft drinks and bottled spring waters
freshly brewed coffee, decaffeinated coffee, herbal teas and sweeteners with milks

\$24 per person

THE EXECUTIVE PLANNER

PRE-MEETING

assortment of locally baked breakfast pastries; croissants with chocolate & almonds and fruit fillings
sliced seasonal fruits
chilled orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee, herbal teas and sweeteners with milks

MID-MORNING

assorted yogurts
assorted soft drinks, bottled spring water
freshly brewed coffee, decaffeinated coffee, herbal teas and sweeteners with milks

AFTERNOON

selection of miniature French pastries, basket of whole fresh fruits, granola bars
assorted soft drinks and bottled spring waters and bottled juice blends
freshly brewed coffee, decaffeinated coffee, herbal teas and sweeteners with milks

\$25 per person

LAKESIDE TERRACE

lunch buffet

ITALIAN CAFE

minestrone soup
gemelli pasta salad with sundried tomatoes,
grilled zucchini and oregano vinaigrette
Caesar with focaccia croutons & Roma tomatoes
bowtie pasta with Italian sausage and marinara
oven baked salmon with aged balsamic glaze
sautéed chicken with prosciutto, spinach,
mozzarella & pesto cream
montage of grilled vegetables
warm garlic bread
macaroons and Italian cookies
brewed iced tea, coffee service

\$27 per person

BIG APPLE DELI

roasted tomato & basil bisque with garlic croutons
field greens with balsamic vinaigrette
tomato and English cucumber,
in cider and seed vinaigrette
deviled egg potato salad
sliced honey baked ham, smoked turkey breast,
roast beef, sliced provolone and Swiss cheeses,
garlic pickles, lettuce, Bermuda onion & tomatoes
mayonnaise, mustards and grated horseradish
freshly baked artisan breads
bags of kettle chips
black and white cookies
brewed iced tea, coffee service

\$25 per person

PICNIC IN THE PARK

mixed greens with green goddess dressing
red skinned potato salad
with sweet pickles and red peppers
light and crisp coleslaw
chipotle spiked bbq breast of chicken
half-pound cheeseburgers on Kaiser rolls
with condiments
stadium bratwurst with onions and peppers,
sauerkraut and brown mustard
baked macaroni and cheese
sliced watermelon with mint glaze
deep dish apple pie
brewed iced tea, coffee service

\$26 per person

RIO GRANDE

mixed greens with cilantro lime vinaigrette
tortilla chips and chile con queso
fiesta rice blend
house made & hand rolled cheese enchiladas
beef and chicken fajitas
warm flour tortillas, onions, peppers,
pico de gallo, sour cream & guacamole
warm cinnamon crisps with honey
chocolate Kahlua mousse
brewed iced tea, coffee service

\$26 per person

ENHANCEMENT

add assorted soft drinks to any menu
on consumption at \$2.50 each

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LAKESIDE TERRACE

lunch buffet

BISTRO

chef inspired selection of soup
 red skinned potato and egg salad
 with Dijon and light mayonnaise
 tropical fruit medley, mango, papaya & pineapple
 smoked turkey wrap with cranberry mayonnaise
 chicken salad with fresh basil and
 pine nuts on seven grain bread
 hot roast beef and cheddar with horseradish sauce
 kettle style potato chips
 pickle spears
 fresh baked cookies and fudge brownies
 brewed iced tea, coffee service

\$25 per person



BACKYARD BARBEQUE includes grill master chef

chilled vintage bottles of coke, diet coke & sprite
 garden salad, assorted vegetables and dressings
 deviled egg potato salad
 pesto pasta salad with sun-dried tomatoes
 chicken salad with basil and toasted pine nuts
hot off the grill
 chipotle spiked bbq chicken
 half-pound cheeseburgers on Kaiser rolls oversized
 all beef hot dogs
 cowboy beans
 steamed corn on the cob
 lattice style cherry and apple pies
 brewed iced tea, coffee service

\$30 per person

PIZZA & PASTA PALACE

Soup (select one)
 tortellini in tomato broth
 Tuscan white bean soup
 Salad (select one)
 Greek with mixed greens black olives, tomato,
 pepperoncini, cucumbers, red onion & feta cheese
 Caesar with Romaine lettuce, focaccia croutons
 shredded parmesan, Roma tomato, dressing
 Pastas (select two)
 baked stuffed shells with bolognaise
 bow tie, grilled chicken & mushrooms in marinara
 penne pasta, shrimp in vodka cream sauce
 cheese ravioli in pesto cream sauce
 linguini, broccoli, garlic, fresh herbs
 white wine and extra virgin olive oil
 Pizza (select two)
 three cheese – mozzarella, ricotta and provolone
 margherita-sliced tomato, fresh garlic, fresh
 mozzarella fresh basil and extra virgin olive oil
 3 meat – pepperoni, meatball & Italian sausage
 vegetable – spinach, mushrooms, onion, & peppers
 primavera – ricotta cream sauce, mushrooms,
 roasted red pepper and grilled chicken
 cookies and lemon squares
 brewed iced tea, coffee service

\$25 per person

ENHANCEMENTS

flame broiled NY strip steak on grill \$6 per person
 add assorted soft drinks to any menu
 on consumption at \$2.50 each

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CORNER DELI

SELECT ONE SANDWICH

Lakeside club: smoked turkey, ham & bacon, Swiss cheese, lettuce and tomato on corn dusted Kaiser Roll with light sundried tomato mayonnaise

Smoked turkey wrap: mesquite smoked turkey, shredded lettuce, diced tomato and cucumber with cranberry mayonnaise wrapped in a sundried tomato and basil tortilla

French Roast: thinly sliced roast beef and whipped Boursin cheese with lettuce and tomato and Bermuda onion on fresh baked croissant

Sicilian: thinly sliced ham, genoa, and capicola layered with provolone cheese, lettuce and tomato. Dressed with a balsamic and pesto sauce on ciabatta roll

Flame Broiled Chicken: sliced grilled chicken, lettuce and tomato on hearty sever-grain bread with Wisconsin cheddar and honey mustard

Vegetarian Wrap: roasted eggplant, zucchini, spring onion, lettuce and tomato in spinach wrap with olive and roasted garlic hummus

SELECT ONE SIDE

gemelli pasta salad

Asian slaw with ginger sesame dressing

spring mix with balsamic vinaigrette

fresh cut fruit

baked potato salad

freshly brewed raspberry infused iced tea, coffee, decaffeinated coffee, herbal teas

\$16 per person

LAKESIDE TERRACE

lunch plated

Three (3) course plated lunches include choice of one salad up to three entrees and choice of one dessert. Selections for split menus must be guaranteed 72 hours prior to event.

All menus include fresh baked breads, and seasonal vegetables, ice tea and coffee service.

ENTRÉES

rosemary crusted top sirloin, merlot demi & Yukon gold mashed potatoes \$26 per person

chicken breast with Marsala sauce with confetti orzo pasta \$24 per person

sautéed tilapia with fresh lime and basil sauce served with jasmine rice \$25 per person

chicken roulade with spinach, roasted peppers & boursin cheese, red pepper sauce \$26 per person

balsamic glazed roasted salmon with jasmine sticky rice with lemon zest \$26 per person

chicken francaise with sour cream & chive mashed potatoes \$24 per person

sirloin tips, Portobello mushrooms & sun dried tomatoes in bordelaise sauce with Yukon gold mashed potatoes \$25 per person

pasta & vegetarian options available upon request

ON THE LIGHTER SIDE

salads entrees include dessert only
(2 course lunch)

classic – tuna & chicken salad over crisp garden greens with mango vinaigrette \$16 per person

lakeside chopped – marinated grilled chicken, English cucumbers, Roma tomato, carrot ribbons, Bermuda onions, hard-boiled egg with basil ranch dressing \$15 per person

SALADS

choice of one (1)

Boca chop house salad – iceberg, chopped tomato, cucumber, carrot ribbons, buttermilk ranch or balsamic vinaigrette

royal salad – romaine, spinach and iceberg lettuce with orange segments, strawberries and candied pecans raspberry Dijon vinaigrette

simply Caesar – focaccia croutons, shredded parmesan, Roma tomatoes creamy Caesar dressing

DESSERT

choice of one (1)

key lime pie with fruit sauces
lemon raspberry cake
chocolate ganache cake
mocha cheesecake
mango mousse cake

ENHANCEMENTS

chef's selection of soup \$3 per person
shrimp cocktail with sauce \$5 per person

add assorted soft drinks to any menu on consumption at \$2.50 each

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LAKESIDE TERRACE

dinner plated

Three (3) course plated dinner include choice of one salad up to three entrees and choice of one dessert.
 Selections for split menus must be guaranteed 72 hours prior to event.
 All menus include fresh baked breads, and seasonal vegetables, ice tea and coffee service.

SALADS

choice of one (1)

lake side salad – iceberg, teardrop tomatoes, cucumber sticks basil ranch dressing or balsamic vinaigrette

Caesar twist – split hearts of romaine with Roma tomatoes and parmesan cheese crisp with cream Caesar dressing

iceberg wedge – Roma tomatoes and spiced pecans, Applewood smoked bacon with Boursin buttermilk ranch dressing

DUO ENTRÉES

sirloin & sea bass – flame broiled filet with red wine reduction, pan seared sea bass with tarragon beurre blanc, roasted fingerling potatoes \$40 per person

shrimp & sirloin – bacon wrapped sirloin with roasted garlic jus, crab stuffed shrimp with croquette potatoes \$40 per person

chicken & shrimp – Napa valley marinated chicken breast, scampi style sautéed shrimp with linguini Provencal \$38 per person

DESSERT

choice of one (1)

fresh pineapple cheesecake
 dulce de leche cheesecake
 cinnamon roll bread pudding
 lemon almond tart
 chocolate ganache cake

ENTRÉES

roisserie style chicken, French cut, with sherry, thyme & shallots, roasted chicken jus, chive & garlic mashed potatoes \$29 per person

crab filled sea bass with braised leeks and lemon fennel beurre blanc, new potatoes filled with whipped sweet potatoes \$37 per person

top sirloin lightly seasoned with rosemary, caramelized onions and red wine reduction \$31 per person

basil and panko crusted salmon with lemon basil beurre blanc, Yukon gold mashed potato \$30 per person

chicken Napoli breast filled with basil, fresh mozzarella and sundried tomatoes with marinara, creamy risotto \$30 per person

braised short ribs, slow cooked, garlic and chive smashed red potato \$29 per person

pan seared salmon with tomato relish served with linguini and crab Alfredo \$31 per person

beef strip loin slow roasted with a smoky chipotle citrus rub served with Yukon gold mashed potatoes with garlic & shallot jus \$34 per person

pasta & vegetarian options available upon request

ENHANCEMENTS

substitute filet mignon for sirloin at market price

add assorted soft drinks to any menu on consumption at \$2.50 each

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LAKESIDE TERRACE

dinner buffet

CLASSIC CHOICE

knot style dinner rolls pre-set on tables
tossed house salad with assorted dressings
roasted corn and crab chowder
sliced seasonal fruits and berries
London broil with field mushrooms, charred
onions and sauce merlot
blackened gulf snapper with a lemon tarragon
beurre blanc
roasted chicken with fennel,
peppers and fresh thyme
Capri vegetable blend
scalloped potatoes with chives
chef's selection of freshly prepared desserts
brewed ice tea and coffee service

\$36 per person

(select two entrees for \$32 per person)

BOCA GRAND

knot style dinner rolls pre-set on tables
cream of roasted tomato bisque with fresh basil
spinach & arugula with pancetta bacon
and crumbled blue cheese
shrimp and marinated vegetable pasta salad
sliced peppercorn sirloin
with sautéed burgundy mushrooms
roisserie French cut chicken
roasted salmon, braised leeks and basil cream
oven roasted Yukon gold potatoes
sautéed French green beans, fresh garlic, and
toasted slivered almonds
chef's selection of assorted mini pastries
brewed ice tea and coffee service

\$38 per person

(select two entrees for \$34 per person)

SICILIAN

Caesar salad station with an attendant
Caprese salad with balsamic drizzle
antipasto salad including cured meats,
cheeses and relishes
table set baskets of grilled focaccia
with garlic and herb infused olive oil
chicken Roma with spinach, prosciutto
and provolone, pesto cream
mojo marinated grilled pork medallions
with caramelized fennel & onions
gemelli pasta, gulf shrimp, pomodoro sauce
rice pilaf with orzo
roasted vegetables
lemon cream tart
cappuccino tiramisu
brewed ice tea and coffee service

\$38 per person

(select two entrees for \$34 per person)

ENHANCEMENTS

bananas foster station fresh prepared caramelized
bananas glazed with brown sugar, butter and rum
served with French vanilla ice cream \$8 per person

family style served chocolate dipped strawberries
and diamonds of chocolate decadence \$24 / table

add assorted soft drinks to any menu
on consumption at \$2.50 each

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are available for 25 guests or more.

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less than 25 persons.

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KEYS GETAWAY

knot style dinner rolls pre-set on tables
 largo garden salad with fresh orange segments, strawberries, candied pecans and pineapple, mango dressing
 tomato, cucumber and papaya salad
 cheese burger in paradise sliders
 fried grouper fingers, key lime tartar sauce
 flame broiled mojo chicken over island rice
 rum spiked sweet potatoes
 shrimp and crab mac and cheese
 marinated grilled vegetables
 banana cream pie
 lemon tart
 key lime pie
 brewed ice tea and coffee service

\$38 per person
 (select two entrees for \$34 per person)

MEDITERRANEAN

grilled pita bread, hummus & baba ghanoush
 Greek salad with Kalamata olives, pepperoncini's, red onion and feta cheese
 buffalo mozzarella, plum tomatoes drizzled with basil infused olive oil
 flame broiled pork tenderloin with authentic three spice rub & roasted red pepper coulis
 lemon and garlic chicken breast, sundried tomatoes and artichoke hearts
 cioppino with mussels, clams, prawns, and cod in flavorful tomato broth
 roasted Tuscan vegetables
 garlic and spinach rice
 fruit tarts
 cream puffs
 baklava
 brewed ice tea and coffee service

\$38 per person
 (select two entrees for \$34 per person)



CAROLINA CLASSIC includes grill master chef

tossed house salad with assorted vegetables & dressings
 Dijon and dill red skinned potato salad

creamy coleslaw
 macaroni-n-cheese

hot off the grill

deep smoked BBQ pork ribs
 hickory smoked sausage
 montage of seasoned grilled vegetables
 buttermilk fried chicken
 baked potatoes with sour cream & chives and sweet cream butter with crumbled bacon
 apple cobbler and vanilla ice cream
 vanilla wafer banana pudding
 raspberry infused sweet tea and coffee service

\$35 per person

COLD HORS D'OEUVRES \$120 / 50 pieces

shaved beef tenderloin with scallions & horseradish cream on rosemary baguette
endive with ceviche seafood salad
smoked salmon rosette with soft alouette cheese and capers on toast
marinated antipasto skewer with Kalamata olives, fresh mozzarella and artichoke heart
blackened scallop medallion on kiwi slice
shrimp cocktail, lemon & key lime cocktail sauce

HOT HORS D'OEUVRES \$120 / 50 pieces

twice baked new potatoes with sour cream & chive
chicken quesadilla cornucopias
mini beef wellington with cabernet sauce
Thai shrimp with mandarin chili sauce
jerk chicken sate with mango salsa
sesame chicken tender with sweet and sour
fried artichoke hearts, goat cheese & marinara
brie with raspberry en-croute
Thai peanut chicken skewer
apple smoked bacon wrapped scallops
jumbo lump Maryland style crab cake with lemon aioli
coconut crusted butterfly shrimp with hot and sweet apricot sauce

HOT HORS D'OEUVRES \$175 / 50 pieces

flame broiled marinated baby lamb chops with garlic, rosemary and cumin jus

COLD HORS D'OEUVRES \$100 / 50 pieces

bruschetta with goat cheese on crostini
toast points with whipped boursin cheese & black grape
mini phyllo shell with curried chicken salad
deviled eggs with sweet pickle and paprika
melon skewers with strawberry and honey yogurt
salami cornets with herb cream cheese

HOT HORS D'OEUVRES \$100 / 50 pieces

mini cheese burgers on brioche
vegetable spring rolls with hot mustard
southern fried chicken strips with buttermilk ranch
all beef ultimate pigs-in-a-blanket
meatballs, any style... BBQ, Swedish or marinara
chicken wings, any style... buffalo, BBQ, or Asian
pork and vegetable pot stickers with teriyaki, ginger and scallions
roasted corn and crab fritters with lime cilantro remoulade

HOT HORS D'OEUVRES \$135 / 50 pieces

Hibachi beef and pepper skewer with soy ginger glaze
bacon wrapped shrimp with jalapeno jack cheese and chipotle BBQ sauce

LAKESIDE TERRACE

reception displays

GARDEN VEGETABLES

display of seasonal vegetables, asparagus, celery, cherry tomatoes, cucumber, carrot sticks, colored peppers and mushrooms, with creamy herb dip

\$4.5 per person

CHEESE BOARD

sharp cheddar, pepper jack, Havarti and Boursin with fresh berries and grapes along with flat breads, crackers and toasted French bread

\$6.5 per person

SEAFOOD MARTINI'S

scallops, shrimp and white fish ceviche

\$9 per person

fresh cracked lobster in brandy citrus remoulade

market price

jumbo shrimp cocktail with spicy cocktail sauce

\$10 per person

MEDITERRANEAN

capicola, hard salami, prosciutto, fresh mozzarella and Roma tomatoes with pesto, roasted vegetables, marinated mushrooms, feta cheese, olives and other relishes, hummus and pita breads

\$7 per person

CHILLED SEAFOOD

large cooked shrimp cocktail, key lime cocktail sauce and citrus remoulade, blue point oysters with vodka tomato relish, cherry stone clams on the half shell

market price

optional ice sculpture available

LAKESIDE SALAD BAR

assorted greens, tomatoes, cucumbers, red onion, black olives, pepperoncini's, crumbled blue cheese, crumbled feta cheese, strawberries, grapes, candied pecans, almonds, dried cranberries, raspberry vinaigrette, ranch and balsamic vinaigrette dressing

\$7 per person

FRUIT HARVEST

seasonal melons, pineapple and fresh berries accompanied by dried apricots and cranberries served with a raspberry yogurt dipping sauce

\$6 per person

BAKED BRIE

brie wheel layered with an apricot glaze and wrapped with puff pastry garnished with fresh fruit and served with crunchy French bread

\$5 per person

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LAKESIDE TERRACE

action stations

◆ FISH TACO BAR

fried or flame broiled grouper, pico de gallo, guacamole, shredded iceberg lettuce, black bean and roasted corn salsa, avocado, shredded cheese blend and citrus remoulade

\$9 per person

◆ CRAB CAKE BAR

chef's own jumbo lump crab cakes presented over spring mix with mango vinaigrette and finished with citrus remoulade, grilled to order

\$8 per person

◆ OPEN WOK STIR FRY (patio only)

beef, chicken or shrimp (select two) with vegetables, stir fried to order, served over jasmine sticky rice pan stir fry

\$9 per person

◆ SHRIMP SCAMPI

tender white gulf shrimp prepared with garlic, brandy, herbs and cream quickly tossed with angel hair pasta

\$8 per person

◆ POTATO MASH

Yukon gold mashed and roasted garlic red skin smashed in martini glasses, sour cream & chives, broccoli & cheese, sweet creamery butter with bacon and lemon garlic aioli

\$7 per person

◆ CHOPPED SALAD STATION

marinated grilled chicken, chopped iceberg and romaine, avocado, tomatoes, red onions, carrot ribbons, red bell pepper, cucumbers, Kalamata olives, basil ranch dressing and raspberry vinaigrette

\$8 per person

◆ LETTUCE WRAPS

crisp lettuce cups with BBQ hand pulled pork, shitake mushrooms, spring onion and cilantro

\$7 per person

◆ PASTA BAR

tortellini & bowtie pastas, tomato pomodoro, Reggiano and parmesan cream, grilled chicken, Italian sausage, artichoke hearts, roasted red peppers, fresh basil, garlic, roasted mushrooms, fresh asparagus, parmesan cheese

\$9 per person

◆ = stations that require an attendant,
\$100 / 75 guests

All food and beverage subject to a 21% service charge and 7% sales tax

LAKESIDE TERRACE

action stations

◆ GRILLED CHEESE

country sour dough bread with American & smoked provolone, choice of smoked turkey, applewood smoked bacon or Virginia ham
grilled to order

\$7 per person

CHEESEBURGER SLIDERS

sliders on freshly baked brioche buns, cheddar and Havarti cheeses, Bermuda onion, pickle slices, ketchup and mustard

\$7 per person

(steak fried in cups \$2 per person additional)

TACO BAR

seasoned beef and marinated grilled chicken fresh cilantro, pico de gallo, sour cream, lettuce, guacamole, shredded cheese blend, warm soft flour tortillas and warm crisp corn tortilla shells

\$7 per person

◆ NEW ENGLAND LOBSTER

New England style hot dog buns filled with fresh cooked Maine lobster with mayonnaise and lemon zest aioli
grilled to order

\$15 per person

◆ PHILLY CHEESE STEAK GRILL

Philadelphia steak sandwiches, "wit" or "wit out" onions & peppers, finished with cheddar cheese sauce
grilled to order

\$8 per person

◆ MAC-N-CHEESE STATION

American and parmesan cheese sauces, tomato, fresh basil, bell peppers and mini beef meatballs or Italian sausage

\$8 per person

◆ FLATBREAD PIZZAS

served fresh off the griddle, grilled chicken, pesto and roasted red pepper garlic, basil, tomato and fresh mozzarella capicola, pepperoni and sliced meatball

\$6 per person

◆ = stations that require an attendant,
\$100 / 75 guests

Carving Stations Require an attendant Fee of \$100 / 75 guests

carving stations

TURKEY

whole boneless roasted turkey breast
with cranberry mayonnaise
grain mustard
with silver dollar rolls
\$150 each (serves 35 guests)

BEEF

roast sirloin of beef with peppercorn crust
with hearty mustard, horseradish cream
au jus
with silver dollar rolls
\$225 each (serves 25 guests)

BEEF

thyme roasted prime rib cooked medium
served with horseradish sauce
and port wine jus
with silver dollar rolls
\$250 each (serves 30 guests)

FISH

whole Atlantic salmon
wrapped and baked in puff pastry
with lemon dill cream
\$125 each (serves 15 guests)

BEEF WELLINGTON

whole tenderloin beef wellington
with sun dried tomato
wild mushroom duxelle
with madeira sauce
\$225 each (serves 20 guests)

HAM

apricot glazed pit ham
with apricot marmalade
with brioche rolls
\$225 each (serves 50 guests)

PORK

slow roasted smoky BBQ pork loin
with cheddar biscuits
\$150 each (serves up to 45 guests)

LAKESIDE TERRACE

bar service

Required Bartender Fee of \$125 / 65 guests

PREMIUM LIQUORS

Crown Royal Whiskey
 Maker's Mark Bourbon
 Tanqueray Gin
 Bacardi Select Rum
 Johnny Walker Red Scotch
 Cuervo 1800 Tequila
 Absolut Vodka

Hosted \$8 / drink
 Cash \$8.5 / drink

hourly packages include wine,
 imported and domestic beers
 along with sodas, juices and mixers

1 hour \$12 per person
 2 hours \$21 per person
 3 hours \$28 per person
 4 hours \$35 per person

STANDARD LIQUORS

Canadian Club Blended Whiskey
 Jim Beam Bourbon
 Beefeater's Gin
 Bacardi Light Rum
 Dewar's Scotch
 Cuervo Gold Tequila
 SKYY Vodka

Hosted \$6 / drink
 Cash \$6.5 / drink

hourly packages include wine,
 imported and domestic beers
 along with sodas, juices and mixers

1 hour \$10 per person
 2 hours \$17 per person
 3 hours \$23 per person
 4 hours \$28 per person

DOMESTIC BEERS

Budweiser
 Bud Light
 Miller Lite
 Michelob Ultra
 Coors Light

Hosted \$4.5 / drink
 Cash \$5 / drink

IMPORTED & SPECIALTY BEERS

Sam Adams
 Corona
 Heineken

Hosted \$5.5 / drink
 Cash \$6 / drink

WINE

Chardonnay
 Pinot Grigio
 Cabernet Sauvignon
 Merlot
 White Zinfandel

Hosted \$6 / glass
 Cash \$6.5 / glass

CORDIALS

Amaretto Disaronno
 Bailey's Irish Cream
 Frangelico
 Kahlua
 Sambuca Romana

Hosted \$8 / drink
 Cash \$8.5 / drink

CORDIALS

Drambuie
 Chambord
 Godiva
 Grand Marnier
 Courvoisier VSOP

Hosted \$9.5 / drink
 Cash \$10 / drink

BEER & WINE & SODA

1 hour \$8 per person
 2 hours \$14 per person
 3 hours \$19 per person
 4 hours \$24 per person

Specialty Bar Options Available, including mojito bars, margarita bars, craft brews and many more.
 Ask your Sales Manager for details.

All food and beverage subject to a 21% service charge and 7% sales tax

LAKESIDE TERRACE

dessert stations

SELF SERVE SUNDAE BAR

vanilla & chocolate ice cream
hot fudge, caramel & strawberry toppings
crushed oreo cookies, M&M's, gummy bears,
coconut, whipped cream and cherries,

\$7 per person
(minimum 30 guests)

PINEAPPLE PALM TREE

uniquely displayed fresh cubes of seasonal fruit
and pound cake with toasted coconut fondue

\$7 per person

BANANAS ON FIRE

sliced bananas flambéed with brandy & rum
then tossed in brown sugar and cinnamon butter
served over vanilla bean ice cream

\$8 per person

SODA SHOP

old fashioned root beer & orange soda with
vanilla ice cream in a soda shop fountain glass
topped with whipped cream
straw and spoon included

\$6 per person

S'MORES

s'mores to order with fire roasted marshmallows,
honey graham crackers and
your choice of four popular chocolate bars

\$7 per person

SWEET "FUNDUE"

whole strawberries, bananas, marshmallows,
rice krispy squares, fudge brownies and
assorted donut holes
with hot fudge, strawberry & caramel sauces,
finish your creation with
coconut, candied pecans or colored sprinkles

\$7 per person
(minimum 100 guests)

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