

# LAKESIDE TERRACE

2018

## Holiday After Five Package

Package includes Room Rental, Dance Floor,  
Podium and Microphone,  
Complimentary Parking

Centerpieces, Creative Wall Images and Colorful Up Lighting.

### SERVED ON ARRIVAL

Peach Champagne Cocktail  
Or  
Lakeside Sunset Shooter

### BUTLER PASSED HORS D'OEUVRES SELECT FOUR

#### Cold Hors D'oeuvres

Smoked Salmon Pinwheel  
Shrimp Ceviche Shooter  
Herbed Goat Cheese and Sundried Tomato  
Phyllo Cup  
Charred Ahi Tuna, On Wonton Chip,  
With Wasabi Aioli  
Shaved Prosciutto Crostini, Cherry Marmalade  
Cream over Toast Point  
Brie and Strawberry Mousse Tartelette  
Roasted Tomato Hummus on Fried Pita Chip  
Grilled Pineapple Brochette  
Guacamole Shrimp Wonton Cup

#### Hot Hors D'oeuvres

Grilled Shrimp Sugar Cane Skewer  
Fried Artichoke Heart, Boursin Cheese  
Spinach and Feta Spanakopita  
Spicy Beef Tenderloin and Zucchini Kabob  
Jerk Chicken Lollipop  
Southwestern Chicken Eggroll with  
Creamy Avocado  
Bacon Wrapped Scallop, Brown Sugar  
Whiskey Glaze  
Crab Mac and Cheese Poppers  
Fresh Herb Quichelet  
Beef Sate, Thai Peanut Sauce  
Cozy Parmesan Asparagus & Cream Cheese  
Coconut Chicken Skewer  
Hot & Sweet Apricot Sauce  
Moroccan Lamb Chops  
(\$3 additional)

**RECEPTION DISPLAYS**  
PLEASE SELECT ONE DISPLAY

**Caprese' Display**

Fresh Mozzarella, Roma Tomatoes, Fresh Basil, Kalamata Olives  
Balsamic Pesto Drizzle

**Sushi Display**

Variety of Rolls Including Tuna, Salmon, Shrimp and Vegetables  
Pickled Ginger, Wasabi, Soy Sauce, Chop Sticks

**Cheese Board**

Sharp Cheddar, Pepper Jack, Havarti and Boursin  
Fresh Berries and Grape, Flat Breads, Crackers and Toasted French Bread

**ANTIPASTO DISPLAY**

A VARIETY OF CURED MEATS, CHEESES AND RELISHES

**CHILLED SEAFOOD DISPLAY**

SHRIMP COCKTAIL, MIDDLE NECK CLAMS AND OYSTERS WITH VODKA TOMATO RELISH  
(\$4 ADDITIONAL)

**STATIONS**

TWO HOUR SERVICE  
PLEASE SELECT TWO STATIONS

**Boca Chopped Salad**

Marinated Grilled Chicken  
Chopped Iceberg & Romaine, Avocado,  
Tomatoes, Red Onions, Carrot Ribbons, Red  
Bell Pepper, Cucumbers, Kalamata Olives,  
Basil Ranch Dressing & Raspberry  
Vinaigrette Dressings

**Chopped and Tossed Caesar Salad**

Marinated Grilled & Southern Fried Chicken  
Kalamata Olives, Sundried Tomatoes,  
Shredded Parmesan & Grilled Focaccia Bread

**Potato Mash**

Mashed Potatoes in Martini Glasses  
Yukon Gold & Roasted Garlic Red  
Sour Cream, Chives, Broccoli, Cheese Sauce,  
Sweet Butter, Bacon Bits, Lemon Garlic Aioli

**Pasta Toss**

Tortellini & Farfalle,  
Tomato Pomodoro, Reggiano Parmesan  
Cream, Artichoke Hearts, Roasted Red  
Peppers, Roasted Mushrooms, Fresh  
Asparagus, Cracked Black Pepper, Parmesan  
Cheese

### **Mac and Cheese Station**

American and Parmesan Cheese Sauces  
Chopped Tomato, Fresh Basil,  
Mini Beef Meatballs or Italian Sausage,  
Shrimp and Crab Blend

### **Cheeseburger Slider**

Cheddar, Havarti Cheeses, Caramelized  
Onion, Pickles, Ketchup & Mustard  
(Steak Fries in Cups \$3 additional)

### **Fish Taco Bar**

Fried or Flame Broiled Grouper  
Pico de Gallo, Guacamole, Shredded Lettuce,  
Black Bean, Roasted Corn Salsa, Avocado,  
Shredded Cheese Blend & Citrus Remoulade

### **Crab Cakes**

Chef's Jumbo Lump Crab Cakes  
Spring Mix, Mango Vinaigrette  
Citrus Remoulade  
Grilled to Order

### **Peppercorn Crusted Sirloin of Beef**

Hearty Mustard, Horseradish Cream, Au Jus

### **Pork Loin, Island Honey & BBQ Glaze**

Sweet Hawaiian Rolls

### **Shrimp Scampi**

Tender White Gulf Shrimp, Garlic, Brandy,  
Herbs & Cream  
Angel Hair Pasta

### **Quesadilla Bar**

Grilled Chicken & Marinated Steak  
Cheddar, Monterrey Jack Cheese, Spring  
Onion, Green Chiles, Tomato, Grilled to Order

### **Whole Boneless Roasted Turkey Breast**

Cranberry Mayonnaise, Grain Mustard  
Silver Dollar Rolls

### **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

### **Philly Cheese Steak Grill**

Philadelphia Steak Sandwiches  
Cheddar Cheese Sauce  
"Wit" or "Wit Out" Onions  
Grilled to Order

### **Taco Bar**

Seasoned Beef & Marinated Grilled Chicken  
Fresh Cilantro, Pico de Gallo, Sour Cream,  
Lettuce, Shredded Cheese Blend,  
Warm Soft Flour Tortillas & Crisp Corn Tortillas

### **Baked Salmon Wellington**

Whole Atlantic Salmon Side  
Baked in Puff Pastry  
Lemon and Dill Cream

### **Wok Station**

Seasonal & Asian Style Vegetables Stir Fry,  
Jasmine Sticky Rice,  
Please select two  
Beef, Chicken or Shrimp

### **Seafood Martinis**

Scallops, Shrimp, White Fish Ceviche  
Martini Glasses

Cracked Lobster, Brandy Citrus Remoulade  
(\$7 Additional)

Jumbo Chilled Shrimp  
Key Lime Cocktail Sauce

### **Beef Tenderloin Sliders**

Beef Tenderloin Sliced to Order  
Baked Brioche Buns  
Spanish Onion Marmalade  
Warm Bleu Cheese Sauce, Vermont  
White Cheddar & Chive Cheese Sauce  
Cornichon  
(\$7 Additional)

## **TWO HOUR OPEN BAR**

Brand Liquors  
Imported and Domestic Beer, Selection of House Wines  
Assorted Sodas and Bottled Water

Bartenders Fee \$125 Each  
(Recommend 1 per 65 Guests)

Served On Request  
Fresh Brewed Coffee and Decaf and Selection of Hot Teas

**\$56.00 Per Person**

## DESSERT SERVED FAMILY STYLE

Select one

A Variety of Mini Pastries Including  
Assorted Tarts, Dessert Bars  
and Truffles

A Variety of Cake Pops or Mini Cupcakes  
Vanilla, Double Chocolate, Lemon, Raspberry,  
Espresso, Dulce De Leche, Red Velvet

A Variety of French Style Macaroons  
Lemon, Dulce De Leche, Vanilla, Chocolate,  
Espresso, Raspberry, Pistachio

A Variety of Shot Glass Desserts  
Boston Cream, Chocolate Sin, Mango Madness,  
White Russian, Limoncello Jellies

## DESSERT TABLE

DECORATED

INCLUDES ALL THE ABOVE DESSERTS

\$ 15.00 PER GUEST ADDITIONAL

Fresh Brewed Coffee and Decaf and Selection of Hot Teas