

# LAKESIDE TERRACE

## Holiday Plated Dinner 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  
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,  
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 OR STATION

### Flat Bread Pizza Station

Served Fresh Off The Griddle  
Grilled Chicken, Pesto and Roasted Red Pepper,  
Garlic, Basil, Tomato and Fresh Mozzarella,  
Pepperoni and Sliced Meatball

### 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

### Quesadilla Station

Select Steak or Chicken  
Guacamole, Pico De Gallo, Sour Cream

### 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)

## PLATED DINNER

Multigrain Dinner Rolls set on Tables

### Select a Salad

Greek Salad with Fresh Romaine, Red Grape Tomatoes, Red Bermuda Onions, Greek Olives,  
Pepperoncini, English Cucumbers and Feta Cheese

Artichoke and Tomato Salad with Red Onion, Fresh Herbs, Olive Oil, Lemon Juice on Bibb Lettuce

Strawberry Spinach Salad with Blue Cheese, Avocado, Red Onion, Champagne Vinaigrette

Spring Mix Salad, with Dried Cranberries, Candied Pecans, Cherry Tomatoes,  
Lemon Champagne Vinaigrette

Caesar Salad, Focaccia Croutons, Roma Tomatoes & Shaved Asiago Cheese

## Select Two Entrees

Rosemary and Thyme Top Sirloin, Port Wine Sauce

Chicken Saltimbocca with Prosciutto, Sage, Provolone, Demi Glace

Shrimp Alfredo, Broccoli, Red Bell Pepper, Mushrooms  
(No Side Dishes)

Seabass, Lime Cilantro Butter Sauce

Chicken Francaise, Egg Batter, Lemon Juice, White Wine

Baked Herb Garlic Salmon

Flame Broiled Pork Tenderloin Port Wine Reduction, Caramelized Cipollini Onions

Dijon Crusted Roasted Prime Rib, Au Jus and Horseradish Cream  
(\$4 additional)

## Select Side Dishes

Broccolini Provencal

Maple Roasted Sweet Potatoes

Baked Risotto Cakes

Braised Brussel Sprouts

Yukon Gold Mashed Potatoes

Rainbow Carrots with Butter, Parsley

Assorted Flame Broiled Vegetables

Grilled Asparagus and Shallots

## 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

**PLEASE ASK YOUR SALES MANAGER ABOUT DESSERT UPGRADES**

Fresh Brewed Coffee and Decaf and Selection of Hot Teas

## FOUR 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)

**\$88 per person**

All Food & Beverage subject to a 21% service charge and 7% sales tax