

LAKESIDE TERRACE

2018

Holiday Plated Lunch 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 TWO

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 LUNCH

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 Two 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

\$47 per person

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