



We invite you to celebrate the arrival of your new bundle
of joy at Lakeside Terrace

Our enticing menus and superior staff will assist in
creating this memorable day.

Lakeside Terrace includes

uplights in your color
banquet chairs and tables
with floor length white linens
projector and screen

hardwood dance floor upon request

complimentary self parking for you and your guests

discounted room rates for pre and post suites

for out of town guests, based on availability



For additional information
and further details call our
wedding specialist at
561.483.8338

BABY SHOWER BRUNCH

ALL DAY BEVERAGES

STATIONED FOR SELF SERVICE

Peach Champagne Punch, Lime Mint Infused Water

Bottled Natural Spring Water

ONE HOUR WELCOME RECEPTION

SELECT ONE DISPLAY

Seasonal Fruit Display

Selection of Domestic & Tropical Fruits, Fresh Berries, and Ripe Melon

Baked Brie With Orange Marmalade, toasted French Bread

International & Domestic Gourmet Hard & Soft Cheeses

Accompanied by an Assortment of Crackers and French Baguette

SELECT THREE STATIONED HORS D'OEUVRES

Watercress and Chive Tea Sandwiches

Smoked Salmon on Dark Rye with Dill Dressing

Curried Chicken salad in Phyllo Cup

Egg Salad on Pumpernickel Bread

Bruschetta with Goat Cheese and Fresh Basil

Dates with Cream Cheese and Candied Pecans

Melon and Strawberry Skewers with Vanilla Yogurt



brunch buffet

salads

please select one

little gems caesar salad, shredded parmesan, focaccia croutons
royale salad; mixed greens, fresh strawberries, florida orange segments,
pecans, raspberry vinaigrette
bibb salad, baby bibb lettuce, chopped red onion, sliced egg,
tomatoes, roasted pine nuts, basil ranch dressing

hot items

please select three

banana bread french toast,
warm maple syrup
scrambled eggs, spring onion,
white cheddar cheese
boneless roasted turkey breast,
sage pan gravy
applewood smoked bacon
maple sausage links
green beans, cashew butter
roasted yukon gold potatoes
sautéed chicken francaise

dessert

served family style

assorted mini pastries
cream puffs, petit fours,
pear & frangipane tartlets and
chocolate dipped strawberries
flourless chocolate bites

\$ 44.00 per guest

Served. Regular Coffee, Decaf
Coffee, and Assorted Teas

based on 90 minutes of continuous service
a 21% service charge of the total food and
beverage revenue (plus all applicable taxes)

will be added

baby shower lunch buffet

ALL DAY BEVERAGES

STATIONED FOR SELF SERVICE

peach champagne punch, lime mint infused water

bottled natural spring water

SERVED

Regular Coffee, Decaf Coffee, and Assorted Teas

one hour welcome reception

select of one display

seasonal fruit display

selection of domestic & tropical fruits, fresh berries, and ripe melon

baked brie with orange marmalade, toasted french bread

international & domestic gourmet hard & soft cheeses

accompanied by an assortment of crackers and french baguette

select three hors d'oeuvres to be stationed

watercress and Chive Tea Sandwiches

Smoked Salmon on Dark Rye with Dill Dressing

Curried Chicken salad in Phyllo Cup

Deviled Egg, Truffle Cream, American Roe

Bruschetta with Goat Cheese and Fresh Basil

Dates with Cream Cheese and Candied Pecans

Fresh Herb Tartlets

Vegetable Spring Rolls, Chili Sweet and Sour

lunch buffet

salads

please select one

little gems caesar salad, shredded parmesan, focaccia croutons

royale salad; mixed greens, fresh strawberries, florida orange segments,
pecans, raspberry vinaigrette

bibb salad, baby bibb lettuce, chopped red onion, sliced egg,
tomatoes, roasted pine nuts, basil ranch dressing

hot items

please select three

penne a la vodka, gulf shrimp

chipotle skirt steak, tomatillo salsa

boneless roasted turkey breast, sage pan gravy

pan seared salmon, lemon herb sauce

green beans, cashew butter

roasted yukon gold potatoes

sautéed chicken francaise

buttery rainbow carrots

additional item \$ 4 pp

dessert

served family style

assorted mini pastries

cream puffs, petit fours,

pear & frangipane tartlets and

chocolate dipped strawberries

flourless chocolate bites

\$ 46.00 per guest

Served. Regular Coffee, Decaf

Coffee, and Assorted Teas

**based on 90 minutes of continuous
service**

**a 22% service charge of the total
food and beverage revenue (plus all
applicable taxes) will be added**

baby shower dinner reception

one hour welcome reception

select of one display

antipasto display cured deli meats, fresh mozzarella and provolone,
marinated artichokes, roasted red peppers, kalamata olives, pepperoncini

baked brie with orange marmalade, toasted french bread

international & domestic gourmet hard & soft cheeses
accompanied by an assortment of crackers and french baguette

passed hors d'oeuvres

please select three

glazed mongolian beef skewer

fresh herb tartlet

smoked salmon pumpernickel stack, dill cream cheese

curried chicken salad in phyllo cup

brie and raspberry puff

seared ahi tuna on wonton chip, wasabi aioli

cozy grilled parmesan asparagus wrap

bruschetta with goat cheese and fresh basil

chicken satay, thai peanut sauce

bacon wrapped scallop, whiskey glaze

dinner buffet

preset: lemon infused water

salads

please select one

little gems caesar salad, shredded parmesan, focaccia croutons

royale salad; mixed greens, fresh strawberries, florida orange segments,
pecans, raspberry vinaigrette

bibb salad, baby bibb lettuce, chopped red onion, sliced egg,
tomatoes, roasted pine nuts, basil ranch dressing

hot items

please select two

penne a la vodka, gulf shrimp

braised short ribs

french cut lemon and thyme,
roasted chicken

pan seared salmon, lemon herb sauce

sautéed chicken francaise

thyme spice rubbed sirloin of beef,
port wine reduction

peruvian seabass, lemongrass
chardonnay sauce

additional item \$ 5 pp

on the side

please select two

garlic mashed potatoes

buttery rainbow carrots

green beans, cashew butter

gorgonzola potato gratin

jasmine rice, lemon zest

steamed vegetables of
the season

dessert

served family style

assorted mini pastries
cream puffs, petit fours,
pear & frangipane tartlets and chocolate
dipped strawberries
flourless chocolate bites

\$ 51.00 per guest

Includes, assorted soft drinks,

bottled water

Served. Regular Coffee, Decaf
Coffee, and Assorted Teas

based on 90 minutes of continuous service

**a 22% service charge of the total food and beverage
revenue (plus all applicable taxes) will be added**

additional options

Beverages

soft drink station

assorted soft drinks, bottled water
\$ 4.00 per guest

four hour open bar

brand liquors, house wines,
assorted soft drinks and bottled water
\$ 28.00 per guest

beer and wine

includes soft drinks and bottled water
\$ 24.00 per guest

bartenders required at \$125 each
(1) per 65 adults

floral centerpieces

ranging from \$25 per table

To \$40 per table

chivari chairs or chair covers

at \$ 5 each chair