

FULL SERVICE

# Offsite Catering







Thank you for considering Lake Lawn Resort to cater your next Event! We offer On-Site, Drop Off and Pick up Services.

We cater corporate meetings & events, weddings, rehearsal dinners, birthday parties, graduations parties, anniversaries, retirement parties, family reunions, showers and more...

The following guidelines are meant to serve you and ensure your event is successful.

### ~Menu Selections~

Selections should be made no less than 30 days prior to your event. If requesting catering within 30 days, menu selections need to be given at the time of booking. Final guarantee guest count & catering order is due 14 days prior to your event. Our chef is happy to accommodate special dietary needs. Request must be made a minimum of 14 days in advance. Our culinary team is very creative, if you don't find what you're looking for, let us create a menu for you!

# ~Staffing~

Staffing will be provided for all on-location catering. Number of staff will be based on your group size, serving style and event length. If additional staff is requested, additional costs will apply. Chef fee of \$50.00 to be applied for each carving station. If we are providing & setting up tables, chairs, linens, etc. \$35.00 per person, per hour, charge to apply.

### ~Linen & Decorations~

Standard white, ivory or black tablecloths & colored napkins are available for additional costs, 2nd must be ordered a minimum of 14 days prior to event. A variety of specialty or themed linens are available for additional costs. Must be ordered a minimum of 30 days prior to your event.

### ~Event Enhancements~

We can cater more than just your food & non-alcoholic beverages. We offer a variety of recreational activities to enhance your celebration along with audio visual services and music (for specific events). We offer a wide range of equipment for your event, including linens, china, silverware, glassware, chafing dishes & serving utensils, paper & plastic products and more. Inquire about more rental items and vendor services available, let us assist you with all your planning needs.

# ~Catering Services~

On-Location Catering purchaser may keep any leftover food, disposable containers will be provided for your convenience. Drop off delivery available within a 25-mile radius, minimum of \$75.00 charge. All pick up food orders will be provided in disposable containers.

### ~Deposits & Service Charges~

We require 50% deposit for all bookings offsite and remaining balance due 30 days prior to your event. Credit card information to be given at time of booking. 24.5% Service charge and 5.5% sales tax apply to all catering.5.5% sales tax to apply to all drop off & pick up services. 15% Services charges and 5.5% sales tax will apply for all recreational activities. 24.5% service charge and 5.5% sales tax will apply for all audio-visual services.

### ~Cancellations~

Any cancellations within 31-90 days of event will cause the deposit to be forfeited. Any cancellations within 30 days of event will cause full payment to be forfeited.



# Create Your Own Hot Breakfast Buffet

Farm Fresh Scrambled Eggs \$65 serves 35

Denver Style Scrambled Eggs \$70 serves 35

Cinnamon Texas Style French Toast

Wisconsin Butter & Vermont Maple Syrup \$24 per dozen, whole pieces

Belgian Waffle

Wisconsin Butter & Vermont Maple Syrup \$8 each

Biscuits and Homestyle Country Gravy \$58 serves 35

Bacon, Egg and White Cheddar Cheese on English Muffin

on English Muffin \$9 each

Sausage, Egg and White Cheddar Cheese on English Muffin \$9 each

Steak, Egg, Refried Beans & Cheddar Cheese

Breakfast Burrito served with Salsa \$10 each

Roasted Vegetable & Cilantro

Jalapeno Jack Cheese Breakfast Burrito \$9 each

Hash Brown Potatoes

\$80 serves 35

Cheddar Hash Brown Potatoes

\$90 serves 35

Frontier Roasted Red Potatoes with Scallions

\$90 serves 35

Sugar Cured Bacon

\$22 per lb./18 pieces

Country Sausage Links

\$36 dozen

Sliced Honey Cured Ham

\$18 per lb./2oz. slice

# Fresh from our Bakery

House Baked Danish Pastries \$40 dozen

Fresh Baked Muffin Assortment \$40 dozen

Fresh Croissants, Butter & Sweet Cream Cheese Filled \$40 dozen

### **Breakfast Buffet Enhancements**

Country Egg and Omelet Station

Cheddar Cheese, Onions, Mushrooms, Bell Peppers,
Tomatoes, Jalapenos, Ham, Bacon & Country Sausage
\$18 per person
(Min. of 25 guests, must be purchased
for entire number of guests)

# **Healthy Enhancements**

Sliced Fresh Seasonal Fruits & Berries \$10 per person

> Fresh Whole Fruit \$36 dozen

Individual Assorted Fruit & Plain Yogurt \$6 each

Steel Cut Oatmeal

Served with Buttermilk & Brown Sugar \$5 per person (min. 25 guests)





# Sandwiches & Burgers

### Italian Beef

in Garlic Bell Peppers & Onion, Beef Jus \$24 lb. with 6 Mini Hoagies

### Chef Award Winning Barbecue Pulled Pork \$22 lb. with 8 Slider Buns

# Chef Award Winning Brisket

\$26 lb. with 8 Slider Buns

# Hot Shaved Ham

\$18 lb. with 6 Mini Hoagies

### Bourbon Chipotle BBQ Grilled Chicken Breast \$94 dozen/3oz.piece, served with Mini Hoagies

Char-Grilled ¼ lb. Hamburgers \$108 per dozen, served with Buns

### Grilled Veggie Burger

\$108 per dozen, served with Buns

### Wisconsin Beer Bratwurst

\$108 per dozen, served with Buns

### Specialty Bratwurst

Ask about our seasonal flavors Market Price

### 6oz. All Beef Hot Dogs

\$84 per dozen, served with Buns

### Finger Sandwiches

Sliced Ham, Sliced Turkey with Cheddar Cheese Chicken, Egg or Ham Salad \$36 per dozen (sold per dozen, per selection)

### Petite Deli Sandwiches on Mini Hoagies

Ham & Swiss, Roast Beef & Cheddar Turkey & Provolone, Egg Salad, Tuna or Chicken Salad \$72 per dozen (sold per dozen)

Sandwiches include appropriate condiments Ketchup, Mustard, Mayonnaise, Pickle Relish

### Sandwich Enhancements

### Sliced Wisconsin Cheese Tray

Choice of American, Cheddar & Swiss \$16 per lb./16 slices

Sliced Tomatoes, Onions, Lettuce & Pickles \$8 per person

# **Wraps**

# Smoked Turkey, Provolone Frisse

Sun-Dried Tomato Aioli on a Tomato Wrap \$120 per dozen/whole wrap

### Chicken Caesar Wrap

Grilled Chicken, Romaine, Pecorino, Caesar Dressing, on a Spinach Wrap \$120 per dozen/whole wrap

### Apple Wood Bacon, Lettuce, Tomato

Mayo on Whole Wheat Wrap \$120 per dozen/whole wrap

### Grilled Vegetable

Field Greens with Red Pepper Hummus, on Whole Wheat Wrap \$120 per dozen/whole wrap

### Grilled Chicken

Bacon, Cheddar, Ranch Aioli on a Flour Tortilla \$120 per dozen/whole wrap

### **Boxed Lunches**

(Choose up to 3 options)
Includes House Made Pasta Salad, Chips, Whole Fresh Seasonal
Fruit, Cookie, Condiments and Soft Drink or Bottled Water

### Marinated Grilled Vegetables

with Soft Herb French Cheese wrapped in a Honey Whole Wheat Wrap \$24 each

# Slow Roasted Sliced Turkey

Garden Tomato, Bermuda Onion, Leaf Lettuce, Swiss Cheese and Mustard Sauce on a Hawaiian Bun \$24 each

### Buffalo-Style Grilled Chicken Breast

Avocado, Bermuda Onion, Leaf Lettuce and Maytag Blue cheese on a Kaiser Roll \$24 each

### Finely Shaved Country Smoked Ham

Garden Tomato, Bermuda Onion, Leaf Lettuce, Baby Swiss Cheese and Whole Grain Mustard on a Pretzel Roll \$24 each

### Slow Roasted Shaved Prime Rib

Garden Tomato, Bermuda Onion, Leaf Lettuce and Muenster Cheese with Horseradish cream on a Hawaiian Bun \$24 each

### Carolina Turkey Breast

with Walnut Salad and Gruyere Cheese on a Croissant \$24 each



# Create Your Own Buffet

### Salads

### Garden Salad

with Cherry Tomato, Cucumber and Carrot Shreds, Two dressings \$245 serves 35

### Caesar Salad

with Garlic Herb Focaccia Croutons, Shredded Parmesan and Creamy Anchovy-Garlic Dressing \$280 serves 35

### **Pre-Made Salads**

Creamy Coleslaw
American Potato Salad
Baked Potato Salad with Bacon, Cheddar Cheese & Chives
Bowtie Farfalle with Sun-Dried Tomato Salad
Chili-Lime, Jicama Cilantro Salad
Cucumber & Onion Champagne Vinaigrette Salad
Smokey Bacon Ranch Vegetable Salad
Golden Jewel Grain Salad
BLT Penne Pasta Salad

\$15 per lb. (Minimum of 5 lb. order)

# **Homemade Soups**

Wisconsin Beer Cheese

with White Cheddar Popped Popcorn \$80

Cream of Broccoli & Cheese \$80

Chicken Noodle

\$80

Cream of Chicken Gnocchi

\$80

Vegetable

\$80

New England Clam Chowder

\$90

Classic Lobster Bisque

\$110

**Ground Beef Chili** 

\$90

(Soups per gallon, serves 20)

### Starch

**Garlic Mashed Potatoes** 

\$126 serves 35

Roasted Herb Red Potatoes

\$126 serves 35

Au Gratin Potatoes

\$146 serves 35

**Baked Potatoes** 

with Butter & Sour Cream \$57 per dozen

**Candied Sweet Potatoes** 

\$126 serves 35

**Buttered Noodles** 

\$90 serves 35

Camp Fire Baked Beans

\$95 serves 35

Lemon, Pepper, Garlic Jasmine Rice

\$78 serves 35

Minnesota Wild & White Rice Onion Blend

\$78 serves 35

Traditional Sage Dressing

\$80 serves 35

# **Vegetable**

Salted Herb Green Beans

\$84 serves 35

Corn on the Cob with Drawn Butter

\$105 serves 35, half cobs

Beer Brazed Glazed Carrots

\$84 serves 35

**Buttered Sweet Corn** 

\$74 serves 35

Grilled Broccolini

\$105 serves 35

California Blend

\$74 serves 35

Balsamic Roasted Glazed with Speck Brussel Sprouts

\$126 serves 35

Chef's Seasonal Vegetables

Market Price





# **Poultry**

### Seared Herb Marinated Breast of Chicken

Roasted Corn Salsa \$132 serves 35

### Grilled Tequila Lime Chicken Breast

Tequila Cream \$132 serves 35

### Rotisserie Whole Chicken

Jalapeno BBQ Sauce \$120 serves 35

### Stuffed Breast of Airline Chicken

\$124 serves 35

### Grilled Amish Chicken Breast

Apricot Chipotle Chutney \$134 serves 35

# Sliced Turkey in Natural Juices

\$105 serves 35

### Chicken Parmesan

Port Marinara Sauce \$105 serves 35

### **Pork**

### Barbecue Baby Back Ribs

\$105 serves 35

### Sliced Ham

Bourbon Glaze with Maple Cherry Redeye Gravy \$98 serves 35

### Apple Sage Dressing Stuffed Pork Loin

with Cranberry Juslier \$98 serves 35

# Grilled Smoked Kielbasa

with Peppers & Onions, Shandy Beer BBQ Sauce \$85 serves 35

### Seafood

# Crusted Baked North Atlantic Cod

Lemon Pinot Blanc \$110 serves 35

### Black Sesame Seed Crusted Grouper

Wasabi Teriyaki Glazed \$165 serves 35

### Cast Iron Pan Seared Salmon

Napolito Salsa \$125 serves 35

### Beef

### Salted Angus Round of Beef

Cremini Mushroom Merlot Demi \$140 serves 35

### Blackened Angus Hanger Steak

Red Eye Hunters Sauce \$168 serves 35

### Marinated Skirt Steak

Teriyaki Glaze \$158 serves 35

### **Angus Beef Filet Tournedos**

Georgia Sweet Onion Confit Cabernet Demi \$295 serves 35

### Beef Bourguignon

\$125 serves 35

### Country Style Meatloaf

Blend of Beef & Pork \$85 serves 35

### Gravy

Turkey, Chicken, Beef or Pork \$28 per gallon

### **Pasta**

### Baked Ground Beef Mostaccoli

Topped with Cheese \$80 serves 35

# Spaghetti & Meatball Marinara

\$80 serves 35

### Beef Lasagna

\$95 serves 32

### Vegetarian Lasagna

\$98 serves 32

### **Rolls & Muffins**

### **Assorted Dinner Rolls**

\$12 per dozen

# **Bread Sticks**

\$15 per dozen

### Jalapeno Cornbread Muffins

\$12 per dozen

Inquire about a Roasted Pig to Compliment any Buffet.



# Plated Lunch

All entrees include Salad, Choice of One Starch & Vegetable, unless specified, Freshly Baked Rolls and Wisconsin Butter
Freshly brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

### Salads

(Choose one)

# Baby Hearts of Romaine Wrap

English Cucumber, Grape Tomatoes, Garlic Croutons, Fresh Shaved Parmesan, Caesar Dressing

# California Mini Iceberg Lettuce Wedge

Shredded Carrots, Grape Tomatoes, Green Onions, Sliced English Cucumbers Maytag Bleu Cheese Green Goddess Dressing

### Baby Spinach Salad

Mandarin & Blood Oranges, Bermuda Onions, Smokehouse Bacon, Rice Noodles, Clover Honey Vinaigrette

### Sliced Seasonal Fruit

Sliced Fruit Seasonal Fruit & Berries. Strawberry Rhubarb Dressing

### **Entrees**

(Choose Two)

### Lakeview Chicken Salad

Hand-Picked Field Greens, Chevre, Candied Pecans, Cran-Raisins, Poached Asian Pears and Grilled Breast of Chicken, Lemongrass vinaigrette, served with a Cup of Soup

\$29

### Chicken Caesar Salad

Baby Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing, served with a Cup of Soup \$30

Add: Seared Wasabi Crusted Ahi Tuna \$34; Grilled Chicken \$32; New York Strip Steak \$39

# Seared Herb Marinated Breast of Chicken

6oz., Roasted Corn Salsa

\$30

### Frenched Amish Chicken Breast

6oz.,Fresh Herb-Marinated Chicken Pineapple Sage Beurre Blanc, Julienne Panetta Bacon \$34

### Sliced Turkey

With Mashed Potatoes and Traditional Sage Dressing, Turkey Gravy & Cranberry Chutney \$33

### Bacon Chicken Wrap

Jalapeno Jack Cheese Stuffed Breast of Bell & Evans Chicken Breast, Crush Red Pepper Apple Jelly Glaze \$33

### Stuffed Airline of Chicken

Chipotle Honey Corn Bread

\$35

# Pan Duroc 8 oz. Boneless Chop

Smoked Paprika Chili Grits, Grilled Broccolini, Honey Crist Apple Butter \$39



Plated Lunch

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Freshly brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

### Baby Back Barbeque Ribs

Half rack of Ribs, Chef Billings Award Winning BBO Sauce \$32

### Apple Sage Dressing Stuffed Pork Loin

With Cranberry Jusller

\$32

### Sliced Ham

Bourbon Glaze with Maple Cherry Redeye Gravy

\$31

### Hanger Steak 6oz.

Pan Seared, Red Eye Gravy, Cauliflower Leek Garlic Mash, Beer Braised Baby Carrots \$45

### Beef Bourguignon

Served on a Bed of Pasta or Mashed Potatoes, Vegetable

\$32

### Country Style Meatloaf

Blend of Beef & Pork

\$33

### Beef or Vegetable Lasagna

\$29

### Maple Seared Salmon 6oz.

Lemon Curd Maple Syrup, Mild Mushroom Bread Pudding, Beer-Braised Carrots \$38

# Black Sesame Seed Crusted Grouper

Wasabi Teriyaki Glazed

\$34

# Crusted Baked North Atlantic Cod

Lemon Pinot Blanc

\$32

# **Enhance your Luncheon Experience with a Cup of Soup**

(Choose One)

Cream of Minnesota Wild Rice Soup, Ham, Onions & Celery
Cream of Tomato, Fresh Tomatoes, Herbs & Seasonings, Crostini, Crème Fraiche
Old Fashioned Chicken Noodle, Diced Fresh Vegetables, Wide Noodles, Robust Chicken Broth
Wisconsin Beer Cheese Soup, Old Milwaukee Beer, topped with White Cheddar Popped Popcorn
\$8 per person

# Complete your Luncheon Experience with one of our Tantalizing Desserts

View our Dessert Menu



Plated Dinner

All entrees include Salad, Choice of One Starch & Vegetable, unless specified. Freshly Baked Rolls and Wisconsin Butter
Freshly brewed Coffee. Decaffeinated Coffee. Tea and Iced Tea

### Salads

(Choose one)

# Baby Hearts of Romaine Classic Caesar

House Made Garlic Croutons, Shaved Parmesan cheese, Cherry Tomatoes, Creamy Caesar Dressing, Parmesan Bowl

# Midwest Greens

Iceberg, Romaine Leaf Lettuce, Escarole, Radicchio, Edge Tomato, Shredded Carrot, Dried Cranberries, Indian Fry Bread Croutons, Aged Balsamic Vinaigrette

### Pinnacle Salad

Mix of Fresh Field Greens, Spinach, Enoki Mushrooms, English Cucumbers, Tear Drop Tomato, Belgium Endive, Pear Vinaigrette

# **Entrees**

(Choose Two)

### Breast of Chicken Anglaise 7oz.

Danielson Sugarbush Chili Maple Drizzle

\$46

### Pan Seared Frenched Chicken Breast 7oz.

Sage Shallot Pinot Noir Glaze

\$45

### Seared Herb Marinated Breast of Chicken 6oz.

Roasted Corn Salsa

\$42

### Cracker Jack Airline Chicken

Cracker Jack Crusted 6 oz. Breast of Chicken, Lemon Curd Maple Drizzle

\$43

### Sliced Turkey

With Mashed Potatoes and Traditional Sage Dressing Turkey Gravy & Cranberry Chutney

\$38

### Bacon Chicken Wrap

Jalapeno Jack Cheese Stuffed Breast of Bell & Evans Chicken Breast,

Crush Red Pepper Apple Jelly Glaze

\$48

# Stuffed Breast of Airline Chicken

Fig & Sour Apple stuffed Breast of Chicken, Honey Crisp Bourbon Apple Butter Demi

### Double Cut Duroc Pork Chop

Seared 12 oz. Duroc Pork Chop, Honey Crisp Apple Butter Demi \$49

### Baby Back Barbeque Ribs

Half rack of Ribs, Chef Billings Award Winning BBQ Sauce

£

# Plated Dinner

All entrees include Salad, Choice of One Starch & Vegetable, unless specified, Freshly Baked Rolls and Wisconsin Butter
Freshly brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

### Apple Sage Dressing Stuffed Pork Loin

With Cranberry Jusller

\$42

### Boston Cut New York Strip Steak

Seared 12 oz. Boston Cut New York Angus Strip Steak. Port Demi \$58

### Angus Hanger Steak Hunter Style

Seared 10 oz. Angus Hanger Steak, Mushroom, Tarragon, Tomato Ragout \$52

### Salted Seared Norwegian Salmon 7 oz.

Lavador Garlic Fumet \$48

### Grape Seed Seared Seabass 6 oz.

Tequila Cilantro Lime Pinot Blanc Beurre Noisette \$50

### Crusted Baked North Atlantic Cod

Lemon Pinot Blanc

\$42

# Roasted Vegetable Lasagna

Portobello Mushrooms, Artichokes, Zucchini, Spanish Onions, Red Peppers and Kalamata Olives, Ricotta and Parmesan Cheese, Port Marinara-Fredo \$35

# **Enhance your Dinner Experience with a Cup of Soup**

(Choose One)

Tomato Basil Sweet Purple Basil, Tomato Sherry Crème Fraiche Beer & Sweet Corn Chowder, Fresh Cut Corn Roasted with Fine Herbs Finished with Sam Adams lager Cauliflower Leek Potato Soup, Leeks Frits

Wisconsin Beer Cheese Soup, Old Milwaukee Beer, topped with White Cheddar Popped Popcorn \$8 per person

# Complete your Dinner Experience with one of our Tantalizing Desserts

View our Dessert Menu



Plated Meal Options,

# Plated Lunch & Dinner Starch & Vegetable Options

(Choose one Starch and Vegetable, unless specified)

Starch

Vegetable

Cauliflower Leek Mash Smoked Paprika Grits Garlic Yukon Gold Mash Roasted Red Bliss Au Gratin

Roasted Sweet Corn Creamy Polenta

Asparagus Baby Carrot Bundle
Bacon Wrapped Peppers and Green Beans
Grilled Broccolini
Grilled Herbed Baby Bok Choy
Maple Rutabaga Mash

# **Individual Desserts**

Compliment your Luncheon or Dinner (Choose one for entire group)

Rich Flourless Chocolate Cake

Vanilla Sauce, Sweet Whipped Cream

Carrot Cake

Dark, Fruity, and Moist

New York Style Cheesecake

Fresh Strawberry Topping

Key Lime Pie

Florida Keys Style, Lemon Vodka Cream

Double Chocolate Cake Rich and Decadent **Dutch Apple Pie** 

Freshly Baked, Streusel Topping

Texas Pecan Pie

Texas Hill Country Pecans

Crème Brule Cheesecake

Madagascar Vanilla, Bourbon Caramel

Tiramisu

Mascarpone Cream, Soft Sponge Cake, Cappuccino Crème

\$10 each

# **House Made Gourmet Cupcakes**

Chocolate Chocolate Mousse Chocolate Peanut Butter Red Velvet with Cream Cheese Frosted and White Chocolate Shavings Chocolate Raspberry
Lemon Meringue
Spiced Apple with Salted Caramel Frosting
Vanilla with Vanilla Buttercreme

(Choose one Flavor) \$8 /jumbo cupcake

# **Dessert Buffet**

Choose from our Dessert Menu that offers a variety of Desserts Sold per Dozen or Whole Cakes and Pies





### Cold

### Crab Meat California Roll

Soy Sauce \$62

### Chilled Jumbo Shrimp

Sauce Louis \$68

# Salmon Pinwheel Canapes

\$58

# Ham and Cheese Pinwheel Canapes

\$55

### Shaved New York Steak Wrapped Asparagus

Arugula & Herb Cheese \$68

### Hot

### Chinese Vegetable Egg Roll

Plum Sauce \$55

### Meatloaf Muffin

\$55

# Mini Beef Wellington

Fresh Rosemary Sauce \$65

# Cozy Shrimp

Lime Yogurt Honey \$69

### Beef Kabob

Diablo Sauce \$63

### Mini Crab Cakes

Creole Mustard \$70

### Franks in a Blanket

\$43

# Meatballs

BBQ or Swedish \$46

### Mini Cheeseburgers

\$57

# Mini Chicken Wellington

Pinot Noir Thyme Sauce \$60

All above are priced per dozen. Minimum of Two Dozen per Selection

### Cold

(continued)

### International & Wisconsin Artisan Cheese & Sausage

Assorted Crackers & Lavash \$13 per person

### Fresh Vegetables Crudités

Assorted Olives & Dip \$12 per person

### Spinach and Artichoke Dip

with Sliced Baguettes or Tortilla Chips \$57 per half gallon/serves 25

### Sliced Fresh Seasonal Fruits & Berries

\$10 per person

# **Carvery Stations**

### Country Smoked Honey Ham

Rum Orange Marmalade \$345 serves 40

### Roasted Herb Marinated Carolina Bone-less Whole Turkey

Cranberry Chutney, Turkey Gravy \$345 serves 40

# Brown Sugar Caramelized Crusted Pork Loin

Fresh Granny Smith Apples Cabernet Sauvignon Compote \$200 serves 20

### Seared Whole Beef Tenderloin

Truffle Essence Sauce \$485 serves 30

### Slow Wood Oven Roasted Angus Prime Rib

Au jus, Creamy Horseradish, Fine Champagne Vinegar Mustard \$460 serves 35

### Roasted Aged New York Strip

Fresh Rosemary Wild Mushroom Sauce \$455 serves 35

### Smoked Beef Brisket

Chef Billings Barbecue Sauce \$345 serves 30

### Snacks

# Individual Bag Chips

\$4 each

### Pretzels

\$18 serves 10

### Tortilla Chips with Salsa

\$25 serves 10



Reception Stations,

Pricing based on Minimum of Three Stations or Two Stations Combined with a Carvery Station.

Not offered as a Meal Option, Minimum of 35 Guests.

### Midwest Baked Potato Bar

Baked Potatoes, Bermuda Onions, Plum Tomatoes, Scallions, Chives, Sautéed Mushrooms, Shredded Cheddar Cheese, Smoke House Bacon Bits, Sour Cream, Wisconsin Butter, Aioli Beer Cheese Sauce

\$16 per person

# Tex Mex Fajitas

Marinated Skirt Steak, Chicken, Sautéed Julienne Spanish Onions, Bell Peppers, Cilantro, Shredded Lettuce, Sour Cream, Guacamole, Salsa, Monterey Jack Manchego Cheese, Warm Flour & Corn Tortillas

\$23 per person

### Mac & Cheese

Tri-Colored Penne, Bow Tie, Tortellini, Cheddar Ale Sauce, Smoked Provolone Morney Sauce, Chopped Bacon, Baby Bay Shrimp, Chorizo Sausage, Sweet Italian Sausage, Herbed diced Chicken Breast, Fresh Broccoli, Bell Peppers, Green Peas, Sun-Dried Tomatoes, Mushrooms, Shredded Cheddar

\$21 per person

# Chicago Italian

Tri-Colored Penne, Bow tie, Tortellini, Baby Bay Shrimp, Smoked Diced Chicken, Sweet Italian Sausage, Fresh Broccoli, Bell Peppers, Green Peas, Onions, Sun-Dried Tomatoes, Mushrooms, Shredded Parmesan, Alfredo, Basil Pesto Cream & Fresh Marinara

\$20 per person

### Taste of the Far East

Chicken Tempura, Teriyaki Sauce; Angus Beef Stir Fry, Hoisin Sauce; Garden Fresh Vegetable Stir Fry, Oyster Sauce, Bok Choy, Celery, Straw Mushrooms, Baby Corn, Water Chestnuts, Sugar Snap Peas, Carrots, Onion & Peppers Chinese Fried Rice

\$28 per person

### Nacho Bar

Seasoned Ground Beef, Refried Beans, Nacho Cheese, Shredded Lettuce, Diced Tomatoes, Diced onions, Sliced Black Olives, Sliced Jalapenos, Sour Cream and Salsa, Corn Tortilla Chips

\$14 per person

### **Guacamole Station**

Avocados, Diced Tomato, Diced Jalapenos, Diced Onions, Shaved Green Onions, Chopped Garlic, Chopped Cilantro, Lemons and Limes, Tortilla Chips

\$18 per person



# Desserts + Beverages

### **Desserts**

# Rich Flourless Chocolate Cake

\$110 serves 12.

### Carrot Cake

\$83 serves 12

### Turtle Cheesecake

\$110 serves 12

# Vanilla Cheesecake with Strawberry Sauce

\$110 serves 12

### Crème Brule Cheesecake

Madagascar Vanilla, Bourbon Caramel \$110 serves 12

### Tiramisu

Mascarpone Cream, Soft Sponge Cake, Cappuccino Creme \$184 serves 32

### Key Lime Pie

Florida Keys Style \$62 serves 8

# Apple, Cherry, Blueberry, Peach Pie

\$64 serves 8

### Bourbon Pecan Pie

\$72 serves 8

# Dutch Oven Apple, Peach or Cherry Cobbler

\$170 serves 25

# Rum Raisin Bread Pudding

\$160 serves 25

# House Made Gourmet Cupcakes

Chocolate Chocolate Mousse Chocolate Raspberry, Chocolate Peanut Butter Lemon Meringue

Spiced Apple with Salted Caramel Frosting Vanilla and Vanilla Buttercream Red Velvet with Cream Cheese Frosting and White Chocolate Shavings

\$60 per dozen

# Fresh Baked Cookies

Chocolate Chip, Peanut Butter, Snickerdoodle, Double Chocolate Chip, Oatmeal Raisin \$45 per dozen

### Dark Chocolate Fudge Brownies or Blondies \$40 per dozen

### Mini Pastries

Lemon Meringue Tart, Mini Chocolate Chip Cheesecake, Cream Horns, Assorted Mousse Cups, Mini Crème Brule, Assorted Truffles, Chocolate Eclairs, Linzar bars, Caramel Chocolate Cups, Turtle Tarts, Almond Squared, Assorted Petit Fours \$45 per dozen

# **Beverages**

# Freshly Brewed Coffee

\$60 per gallon

# Freshly brewed Decaffeinated Coffee

\$60 per gallon

# Hot Chocolate with Mini-Marshmallows

\$40 per gallon

# Gourmet Selection of Tazo Teas with Lemon

\$4 per person

### Chilled Fruit Juice

\$8 each

### Milk Pints

\$4 each

# Lake Lawn's Traditional Pink Lemonade

\$40 per gallon

### Fresh Brewed Iced Tea with Lemon Wedges

\$45 per gallon

### Fruit Punch with Sliced Fruit

\$40 per gallon

### Hot Apple Cider

\$40 per gallon

### Rockstar Energy Drinks

\$8 each

### Selection of Soft Drinks by the Can

Pepsi, Diet Pepsi, Mountain Dew, Mist Twist and Orange Crush \$4.75 each

### Flavored Mineral Water

(List Flavors) \$5 each

# Spring Bottled Water

\$4 each

### Gatorade

\$5.50 each



