

the *Lake* HOUSE



★ ★ ★ CATERING ★ ★ ★

48-Hour pre-order required | 10 person minimum | \$1.5 per person for individual to-go ware
All hot food can be served cold if instructed when ordered, with reheating instructions from Chef

Breakfast

Serves 10 people



HARD BOILED EGGS (2 PER PERSON)	\$8	10 ASSORTED MUFFINS	\$35
10 ASSORTED BAGELS W/CREAM CHEESE (REGULAR AND STRAWBERRY CREAM CHEESE)	\$40	10 ASSORTED DANISHES	\$35
		FRESH FRUIT	\$42

Lunch Boxed

All sandwiches come with kettle chips and a cookie. Prices include individual to-go ware

ROAST BEEF sliced roast beef, smoked gouda, caramelized onions, horseradish cream, ciabatta bread	\$11	VEGGIE roasted red pepper, artichokes, tomato, artisan mixed greens, sautéed mushroom, fresh mozzarella, garlic aioli, ciabatta bread	\$11
TURKEY CLUB sliced turkey, applewood smoked bacon, cheddar cheese, leaf lettuce, tomato, pesto aioli, ciabatta bread	\$12	MI CHICKEN CHERRY SALAD sweet gourmet chicken salad, cracked honey mustard aioli, artisan mixed greens, six grain wheat bread	\$12
ITALIAN salami, capicola, pepperoni, fresh mozzarella, roasted red peppers, banana peppers, sliced tomatoes, pesto, rustic baguette	\$11		



Sandwich Platters

All platters are served with a side of house made kettle chips and coleslaw

TURKEY CLUB, ROAST BEEF, ITALIAN, VEGGIE	\$80
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Kababs



Onion, pepper, zucchini, summer squash, grape tomato, romesco sauce, cranberry almond rice pilaf,
garden salad, fresh baked rolls
Priced 10 people

VEGGIE	\$150	CHICKEN	\$170
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Gluten Free options available per request

Sushi Platters



15 rolls, 8 pieces per roll, up to 3 choices **\$140**
All platters served with soy sauce, pickled ginger, wasabi

CALIFORNIA

cream cheese, avocado, red bell pepper, crab stick, cucumber

SMOKED SALMON

capers, smoked salmon, avocado, cucumber, smoked aioli

SPICY TUNA

spicy ahi tuna, cucumber, red bell pepper

SHRIMP TEMPURA

tempura shrimp, cucumber, mango pickled onion, mango wasabi aioli

CRUNCHY CRAB

crab claw meat, avocado, roasted jalapeno, spiced fried wontons, ginger aioli

Themed Bars

Serves 10 people



BURGER BAR **\$155**

All burgers are cooked to medium well

1/3lb patty, brioche bun, leaf lettuce, red onion, tomato, american, cheddar, swiss, chips, coleslaw, ketchup, mustard, mayo, pickle slices

Substitute Beyond burger patty for vegan option at no charge

TACO BAR

Choice of meat, flour tortillas, (corn tortillas available), shredded lettuce, diced tomato, onion, colby jack cheese, refried beans, spanish rice, salsa, sour cream, tortilla chips

ONE MEAT:

SHREDDED CHICKEN ASADA	\$130
GROUND BEEF	\$150
FISH (blackened mahi mahi)	\$165
BEYOND TACOS 	\$125

TWO MEATS (60%/40%):

CHICKEN & BEEF	\$140
CHICKEN & FISH	\$150
BEEF & FISH	\$160
MEAT & BEYOND 	\$160

Family Homestyle Meals



BAKED GOURMET MAC N CHEESE \$70
cavatappi noodles, blend of cheeses, Tuscan panko crumbs

STEAK & POTATO \$125
grilled bistro steak, herb roasted redskin potatoes, sweet corn, cabernet demi glace, garlic bread

CHICKEN & BROCCOLI \$100
grilled chicken breast, white sticky rice, steamed broccoli, broccoli & cheddar sauce, cheddar cheese, garlic bread

GRILLED SALMON DINNER \$185
chile-mango glazed grilled fresh Chilean salmon, cranberry almond rice pilaf, steamed broccoli, garden salad, fresh baked rolls



Gluten Free options available per request

Pasta

Serves 10 people

Served with garlic bread, a garden salad with a choice of two dressings



LASAGNA
egg sheet noodles, ground beef, marinara, parmesan, ricotta, mozzarella

\$130

PARMESAN CHICKEN
fettuccine, Italian breaded chicken breast, balsamic glaze, marinara sauce, mozzarella, shaved parmesan

\$130

CHICKEN ALFREDO
fettuccine, grilled chicken breast, alfredo sauce, shaved parmesan

\$160

BEEF STROGANOFF
egg noodles, grilled flank steak, sautéed mushrooms, peppercorn-brandy cream sauce, shaved parmesan

\$200

SHRIMP ALFREDO
fettuccine, garlic sautéed shrimp, alfredo sauce, shaved parmesan

\$200

CARBONARA PASTA
garlic herb linguine, sweet peas, grape tomatoes, sautéed mushrooms, carbonara sauce, shaved parmesan

\$110

Salads

Serves 10 people

PASTA SALAD
shell noodles, red & green bell pepper, red onion, tomatoes, cucumbers, fresh herbs, Italian vinaigrette

\$30

MARTHA'S SALAD
artisan mixed greens, goat cheese, golden raisins, red onion, granny smith apples, cashews, candied pecans, summer berry vinaigrette, balsamic glaze

\$110

REDSKIN POTATO SALAD
creamy diced redskin potatoes, red & green bell peppers, red onion, fresh herbs

\$30

SOUTHWEST SALAD
chopped romaine, artisan mixed greens, black beans, chickpeas, roasted corn salsa, diced tomatoes, queso fresco, fried corn tortillas, sunflower seeds, roasted corn vinaigrette & creamy chipotle dressing.

\$130

GARDEN SALAD
artisan mixed greens, grape tomatoes, cucumbers, shredded carrots, croutons, choice of two dressings

\$100

GRILLED PEACH SALAD
artisan mixed greens, balsamic grilled peaches, blueberries, shaved fennel, heirloom grape tomatoes, crispy prosciutto, gorgonzola, white balsamic peach vinaigrette

\$140

CAESAR SALAD
chopped romaine, shaved parmesan, croutons, Caesar dressing

\$80



Barbeque

Serves 10 people

Choice of meat, coleslaw, smoked pit beans, yeast rolls, garlic sautéed green beans, sweet hottie pickles, house BBQ sauce



ONE MEAT:

PULLED PORK BBQ \$165
PULLED ROASTED CHICKEN \$190
PULLED BRAISED BRISKET \$200

TWO MEATS (60%/40%):

PORK & CHICKEN \$185
PORK & BRISKET \$190
BRISKET & CHICKEN \$210

Desserts

Priced per dozen

FRESH BAKED COOKIES \$6
chocolate chip, or white chocolate macadamia

CHEESECAKE \$36
NY style, white chocolate swirl, chocolate & raspberry

FRUIT CRISPS \$60
mixed berry, blueberry peach, white chocolate raspberry



Gluten Free options available per request