



FUNCTION MENU

HOT APPETIZERS

Italian or Swedish Meatballs

100 pieces \$100

Fried Chicken Wings

Buffalo, BBQ, Teriyaki, Garlic Parmesan
50 pieces \$75

Boneless Tempura Chicken Fingers

Buffalo, BBQ, Teriyaki, Garlic Parmesan
50 pieces \$100

Chicken served with celery sticks and bleu cheese dressing



DISPLAYED HORS D'OEUVRES

Cheese and Fruit Display

Imported and domestic cheese served with fresh fruit and assorted crackers
\$4.95 per person

Vegetable Crudites

Served with dipping sauce
\$3.95 per person

Spinach and Artichoke Dip

Served in our homemade bread bowl
Serves up to 50 people \$75.00

Antipasto Display

Fresh variety of italian meats and cheeses
\$4.95 per person

Warmed Wheel of Brie

Dried Fruit, caramelized brown sugar and toasted almonds
\$55.00



PASSED HORS D'OEUVRES (COLD)

Chilled Shrimp Cocktail

Market Price

Endive Scoops with Lobster Salad

\$60

Skewered Fresh Grape Tomato and Mozzarella with Fresh Basil

\$40

State Meals Tax and 18% Gratuity Not Included



PASSED HORS D'OEUVRES (HOT)

Ordered in increments of 25 pieces, served Butler Style

Spanakopita

\$50

Petit Beef Wellington

\$50

Crispy Phyllo Wrapped Asparagus with Asiago Cheese

\$48

Phyllo Triangles with Caramelized Onion and Bleu Cheese

\$40

Baked Stuffed Mushrooms with Shrimp and Crabmeat

\$50

Fried Coconut Shrimp

\$50

Mini Crab Cakes

\$50

Scallops and Bacon

\$48



PLATED MENU

\$28.95

Choice of One

Caesar Salad

Baby Mixed Greens

Choice of Two

Baked Haddock with Seasoned Crumbs and Lemon Butter

Baked Stuffed Chicken Breast

Cranberry stuffing topped with supreme sauce

Roast Prime Rib of Beef Au Jus

9 oz

Roast Turkey with Sausage Stuffing and Giblet Gravy

Dinners Include

Warm Rolls and Butter

Mashed or Baked Potato

Vegetable

DESSERT

Choice of One

NY Cheesecake with Strawberries

Chocolate Cake with Whipped Cream

Apple Cobbler with Whipped Cream

BUFFET #1

\$24.95

Choice of Two

Baked Haddock with Seasoned Crumbs

Chicken Parmesan

Chicken Piccata with Lemon Caper Sauce

Prime Rib of Beef Au Jus

Add \$2.00 per person

Creamy Mashed Potatoes, Oven Roasted Potatoes or Pasta

Vegetable Du Jour

Rolls & Butter

Includes Mixed Green or Caesar Salad

Assorted Dessert Tray



BUFFET #2

\$19.95

Pasta or Potato Salad

Assorted Mixed Meat & Cheese Platter

OR

Assorted Chicken, Egg, Tuna or Seafood Salad

Assorted Condiment Tray with Lettuce, Tomato, Onion Pickles

Assorted Dessert Tray



BUFFET #3

\$29.95

Choice of Two

Roast Tenderloin of Beef with Roasted Red Peppers

Baked Salmon Pesto or Dijonnaise

Lakeside Chicken

Sauteed chicken tenders with sun-dried tomatoes and fresh spinach

**Creamy Mashed Potatoes with Cheddar and Scallions
or Delmonico Potatoes**

Fresh Mixed Vegetables

Rolls and Butter

Includes Mixed Green Salad with Cranberries and Roasted Almonds

Assorted Dessert Tray

State Meals Tax and 18% Gratuity Not Included





OUTDOOR FUNCTION MENU

1

\$19.95

- Hamburgers
- Hot Dogs
- BBQ Chicken
- Condiment Tray
- Baked Beans
- Corn on the Cob
- Sliced Watermelon

Choice of One

Potato & Egg Salad Macaroni Salad Mixed Baby Greens

2

\$24.95

ASSORTMENT OF WRAPS

- Turkey
- Ham
- Roast Beef
- Tuna Salad
- Chicken Cranberry Walnut Salad

- Chicken & Broccoli Alfredo
- Baked Meat & Cheese Lasagna

Salad

Choice of Two

Pasta Primavera

Penne Pasta, Julienne Vegetables, Italian Dressing

Gemelli & Sundried Tomato Salad

Spiral Shaped Pasta, Diced Tomato, Fresh Mozzarella Cheese, Fresh Basil

Chopped Cobb

Romaine Lettuce, Bacon Bits, Fresh Avocado, Eggs, Grilled Chicken, Bleu Cheese Dressing

Italian Tortellini

Cheese Tortellini, Artichoke Hearts, Provolone Cheese, Black Olives, Fresh Basil, Italian Dressing

Brownie & Cookie Platter

Assortment of Bite Size Brownies & Cookies

3

\$ Market Price

- Boiled Lobsters
- Steamers with Drawn Butter
- Roasted Potatoes
- Corn on the Cob
- Peel & Eat Shrimp
- Fresh Fruit Salad

Assortment of Brownies & Cookies

Sliced Watermelon



WEDDING



SALAD

Choice of One

Seasonal Mixed Greens with House Dressing

Caesar Salad

Lakeside Salad

Assorted fresh greens tossed with cranraisins, roasted butternut squash, candied walnuts and crumbled bleu cheese with raspberry vinaigrette dressing
Additional \$1 per person

Assorted Bread Basket



ENTREES

Choice of Two

Baked Stuffed Breast of Chicken

with spinach, sun-dried tomato, boursin cheese, topped with supreme sauce
\$35.00

Boneless Breast of Chicken

topped with lobster, asparagus and hollandaise sauce
\$40.00

Roast Pork Loin

with apple/cherry dressing, topped with apple ginger sauce
\$40.00

Herb Crusted Baked Haddock

with lemon caper butter
\$45.00

Roast Prime Rib of Beef Au Jus

\$50.00

Petit Filet Mignon

with brandy peppercorn sauce
\$55.00

Petit Filet Mignon

with baked stuffed jumbo shrimp
\$60.00



All entrees served with

Fresh Vegetables and Potato

Choice of One

Roasted Red Bliss, Garlic Mashed, Herb Rice Pilaf

Coffee / Tea

International Fruit and Cheese Display

State Meals Tax and 18% Gratuity Not Included

