



# 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 viniagrette 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

