

BBQ BUFFET

Bone in BBQ Chicken
BBQ Pulled Pork
Mac N Cheese
Salt Potatoes
Sweet Corn
Coleslaw
Garden Salad
Rolls
\$30

COMFORT BUFFET

Slow Roasted Pot Roast
Garlic and Herb Bone in Chicken
Mac N Cheese
Garlic Mashed Potatoes
Chef Vegetable
Garden Salad
Dinner Rolls
\$35

SIT-DOWN DINNERS

Chargrilled 12oz NY Strip
Or 12 oz Prime rib
Baked Potato
Chef Vegetable
House Salad
Dinner Rolls
\$40

Rosemary ½ Chicken
Garlic mashed Potatoes
Chef Vegetable
House Salad
Dinner Rolls
\$25

ITALIAN BUFFET

Italian Bone in Chicken
Sausage and Meatballs
Baked Ziti
Italian Roasted Red Potatoes
Lakeside Greens
Chef Vegetable
Garden Salad
Dinner Rolls
\$30

SUNSET BUFFET

-Prime Rib w/ Au Jus
-Garlic and Herb Bone in Chicken
-Broiled Haddock over Rice with
Shrimp Saffron Cream Sauce
-Mac N Cheese
-Garlic Mashed Potatoes
-Chef Vegetable
-Garden Salad
-Dinner Rolls
\$40

Broiled Haddock
W/Shrimp Saffron Cream Sauce
White and wild Rice
Chef Vegetable
House Salad
Dinner Rolls
\$25

Chicken/Sausage Riggies
House Salad
Dinner Rolls
\$25

GOLD BUFFET

Choose 2 Proteins
Choose 2 Starches
Choose 2 Pastas
Choose 2 Vegetables
Choose 1 Appetizers
Choose 1 Charcuterie Board
\$45

SILVER BUFFET

Choose 2 Proteins
Choose 2 Starches
Choose 2 Pastas
Choose 2 Vegetables
Choose 1 Appetizer
\$40

BRONZE BUFFET

Choose 2 Proteins
Choose 2 Starches
Choose 1 Pasta
Choose 1 Vegetable
\$35

All Buffets include Salad and Rolls

PROTIENS

*Prime Rib w/Au jus**
*Salmon w/Citrus Hollandaise**
Pot Roast w/ Sauce Bordelaise
Garlic Herb Bone in Chicken
Pork Tenderloin w/Maple demi
Broiled Haddock w/Shrimp Saffron
Sausage Peppers and Onions
Sausage & Meatballs in Marinara
Sweet Soy Mae Ploy Chicken Breast
Pulled Pork
BBQ Bone in Chicken

STARCHES

Redskin Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Salt Potatoes
Baked Potatoes
White and Wild Rice

PASTAS

Chicken/Sausage Riggies
Pasta Primavera
Baked Ziti
Mac N Cheese
Chicken and Broccoli Alfredo
*Lobster Mac N Cheese**
*Shrimp and Spinach Linguine**

VEGETABLES

Green Beans
Sweet Corn
Zucchini & Summer Squash
Key Largo
German Blend

APPETIZERS

Lakeside Greens
Sausage and Cheese Arancini
Raspberry and Brie Tartlets
Chicken Satay
Bruschetta
Stuffed Mushrooms
Beef & Bleu Crostini
Caprese Bites
Mae Ploy Coconut Shrimp
*Mini Crab Cakes**
*Mini Beef Wellington**
*Shrimp Cocktail**
*Bacon Wrapped Scallops**

CHARCUTERIE BOARDS

Meat, Cheese, and Cracker
Assorted Fruits
Crudité

All Asterisks Indicate Gold Buffet Only

LAKESIDE BREAKFAST

Choose 2 Entrées:

Scrambled Eggs
Frittata
Assorted Mini Quiche
Waffles
Pancakes
French Toast
Biscuits and Sausage Gravy

All breakfasts include Bacon, Sausage, Home fries, Coffee, Water, and Juice.

-\$24

Booze It Up!!

-Mimosas \$100/Gallon

Served with fresh fruit embellishments.

-Specialty Cocktails \$110/Gallon

House Specials to coordinate with the season of your event.

-White or Red Sangria \$110/Gallon

With fresh fruits of the season, white or red wine, spirits, and Juices.

-Bloody Mary \$130/Gallon

Served in salt-n-pepper rimmed glasses and fresh garnishes.

LAKESIDE LUNCH

Entrée Choices:

Assorted Wraps
Assorted Sandwiches
Pulled Pork w/Rolls
Deli Platter w/Rolls
Egg, Tuna, Chicken Salad Bowls
w/Rolls

Choose 2 Salads:

Pasta Salad
Potato Salad
Coleslaw
Macaroni Salad
Green Salad
Caesar Salad

-\$24

All lunches include house made potato chips, choice of cookies, iced tea, lemonade, and water.

Box Lunches:

Assorted Wraps w/ bag chips, chocolate chip cookie, and a soft drink.
Hot dog & Cheeseburger w/bag chips, chocolate chip cookie, and a soft drink.

-\$15-

(Seating not available)

HORS D'OEUVRES

Sausage and Cheese Arancini
Raspberry and Brie Tartlets
Bruschetta
Chicken Satay
Stuffed Mushrooms
Beef & Bleu Crostini
Caprese Bites
Mae Ploy Coconut Shrimp
Mini Crab Cakes
Mini Beef Wellington
Shrimp Cocktail
Bacon Wrapped Scallops
\$125/selection for 50 pieces

CHARCUTERIE BOARDS

Crudité:

Hand cut Vegetables w/ Dill dip
\$75/25ppl~\$125/50ppl

Meat Cheese and Cracker:

Cheddar, Swiss, Pepperjack, Pepperoni, Salami, and assorted crackers.
\$100/25ppl~\$175/50ppl

Fresh Fruit:

Fresh cut fruit w/dip
\$100/25ppl~\$175/50ppl