

Lakeside Catering Special Event Menu

Classic Breakfast

Classic Continental (minimum 12)

\$6.95 each

Choose two fresh-baked pastries (Danish, muffin, scone, croissant or turnover). Fresh-brewed coffee. Orange juice.

Bobcat Breakfast Buffet (minimum 12)

\$11.50 each

Classic scrambled eggs; choice of bacon, sausage or turkey sausage; country potatoes with peppers and onions; assorted fresh-baked pastries, fresh-brewed coffee and orange juice

French Toast Breakfast (minimum 12)

\$11.50 each

Classic scrambled eggs; choice of bacon, sausage or turkey sausage; country potatoes with peppers and onions; cinnamon French toast with syrup, fresh-brewed coffee and orange juice

Construct Your Own Breakfast Bowl (minimum 12) **\$11.25 each**

Classic scrambled eggs; choice of bacon, sausage, turkey sausage or vegan tofu scramble; country potatoes with peppers and onions; quinoa kale pilaf; salsa bar; fresh-brewed coffee and orange juice

Hot Cereal Bar (minimum 12)

\$4.95 each

Choice of hot cereal, Irish oatmeal, seven-grain cereal or ancient grain with raisins, butter, brown sugar and/or seasonal fruit

Yogurt Bar (minimum 12)

\$5.25 each

Vanilla yogurt with granola and seasonal fruit

Breakfast à la carte

Baked Goods (minimum 12)

Fresh-baked Danish bow
Fresh-baked snail pastry
Fresh-baked turnover
Fresh-baked scone
Gluten free muffin
Gluten free scone

\$1.25 each

Fresh-baked croissant

\$1.59 each

Assorted bagels
with regular and strawberry cream cheese

\$2.59 each

Fruits and Parfaits (minimum 12)

Fruit salad
Whole fruit
Fruit kabobs
Fruit, cheese and turkey kabobs
Vanilla yogurt parfait

\$2.85 each

\$0.85 each

\$1.55 each

\$2.45 each

\$2.65 each

Strata/Frittata

Chef's choice vegetarian or meat option

\$3.45 each

Breakfast Additions

Two strips of bacon
Two sausage links
Two turkey sausage links
Scrambled eggs
Country potatoes

\$1.45 each

\$1.45 each

\$1.45 each

\$2.95 each

\$2.95 each

Casual Lunch

Deli Sandwiches

\$8.25 each

Make selections from the options below. Add \$0.85 per serving for gluten-free bread

Smoked Turkey

Cheddar cheese, baby greens, tomato and mayonnaise on a ciabatta roll

Roast Beef

Pepper jack cheese, red onion, baby greens and horseradish mayonnaise on a French roll

Smoked Ham

Swiss cheese, baby greens, Dijon mustard on a croissant

Smoked Turkey and Smoked Ham

Bacon, cheddar cheese, baby greens, tomato and mayonnaise on a ciabatta roll

Tuna Salad

Baby greens and sliced cucumber on multi-grain bread

Grilled Chicken Caesar Wrap

Romaine lettuce, parmesan cheese and creamy Caesar dressing

Thai Chicken Wrap

Carrots, lettuce, cilantro and bean sprouts with a spicy peanut sauce

Crispy Buffalo Chicken Wrap

Lettuce, spicy Buffalo sauce and creamy ranch dressing

Grilled Portobello Mushroom (Vegetarian)

Brie cheese, sun-dried tomato pesto, baby greens on a ciabatta roll

Buffalo Mozzarella Cheese (Vegetarian)

Sliced tomato, baby greens and basil pesto on focaccia

Cucumber and Tomato Wrap (Vegetarian)

Shredded lettuce, Kalamata olive tapenade and feta cheese

Southwestern Wrap (Vegan)

Black bean and corn salad, guacamole, romaine lettuce and pico de gallo

Mediterranean Wrap (Vegan)

Hummus, cucumber, tomatoes, spinach and balsamic glaze

Grilled Tofu Wrap (Vegan)

Thai coleslaw and cashews

Deli Platter (minimum 12)

\$10.95 each

Create-your-own sandwich buffet with a platter of smoked turkey, smoked ham, roast beef, salami, provolone, cheddar, swiss and pepper jack cheeses, lettuce, tomatoes, onions, pickles, pepperoncini, mustard, mayonnaise and assorted bread. Add \$0.85 per serving for gluten-free bread. Vegetarian options upon request.

Sandwich Buffet (minimum 12)

\$11.25 each

Choice of one sandwich, two salads, bottled water or soft drink

Sandwich choices:

Smoked Turkey

Cheddar cheese, baby greens, tomato and mayonnaise on a ciabatta roll

Roast Beef

Pepper jack cheese, red onion, baby greens and horseradish mayonnaise on a French roll

Tuna Salad

Baby greens and sliced cucumber on multi-grain bread

Chef's Choice (Vegetarian)

Salad choices:

Green Salad

Cucumbers, tomatoes with ranch dressing or vinaigrette

Pasta Salad

Penne, red bell peppers, red onions, yellow bell peppers, cherry tomatoes and Italian dressing

Potato Salad

Side Salads (minimum 12)

\$2.85 each

Choice of individual tossed green salads with spring mix, cherry tomatoes, cucumbers and ranch dressing; individual Caesar salads with crisp romaine croutons and creamy Caesar dressing or rustic potato salads with creamy dressing

Entrée Salads (minimum 6)

\$11.50 each

Served with dinner rolls and butter

Asian Salad

Baby greens, baby corn, mandarin oranges, sweet roasted red peppers and sesame dressing

Nicoise Salad

Baby greens, red potato, hard-boiled egg, tomatoes and ranch dressing

Southwestern Salad

Baby greens with roasted red peppers, grilled corn, tomatoes and creamy chipotle ranch dressing

Caesar Salad

Crisp romaine, herbed croutons, parmesan cheese and creamy Caesar dressing

California Cobb Salad

Crisp romaine, hard-boiled egg, bacon, tomato, blue cheese, avocado and ranch dressing

Buffets

Pasta Bar (minimum 18)

\$12.95 each

Penne with Alfredo, marinara and meat sauces; seasonal vegetables; green salad with cherry tomatoes, cucumbers and ranch dressing; dinner rolls with butter

Classic BBQ (minimum 18)

\$13.25 each

Choice of hamburgers or veggie burgers and sesame buns, sliced tomatoes, lettuce, onions, sliced American cheese, condiments, potato salad and chips

Caliente (minimum 18)

\$15.95 each

Choice of two: steak, chicken, or tofu fajitas; with peppers and onions; Spanish rice; vegan refried beans; flour and corn tortillas; salsa and sour cream

Taste of Greece (minimum 18)

\$17.95 each

Choice of chicken or tofu souvlaki with Greek potatoes; garlic green beans; Greek village salad with tomato, cucumber, feta cheese, romaine lettuce and red wine vinaigrette; dinner rolls with butter

Tri-Tip Barbecue (minimum 18)

\$19.95 each

Chimichurri, spicy tomato, roasted potato, antipasto salad, seasonal vegetables, spring mix with vinaigrette and dinner rolls. Tofu/vegetable skewers upon request.

Build-Your-Own Korean Bowl

\$10.95 each

Choice of barbecue chicken or barbecue tofu, brown rice, trio of Korean-style salads (cucumber, shredded cabbage and shredded carrot), spicy rice wine vinaigrette and chili garlic sauce

Build-Your-Own California Bowl (minimum 12)

\$10.95 each

Choice of herbed chicken or grilled herbed tofu with quinoa pilaf, kale and seasonal vegetables, vinaigrette and creamy herb dressing

Herb Garden Buffet (minimum 18)

\$24.95 each

Choice of two: lemon sage chicken, fennel-roasted pork loin with herb salsa verde or pesto-grilled portobello mushrooms; parsley whipped potatoes; green beans with shallots and thyme; arugula with tomato, cucumber and creamy basil dressing; dinner rolls with butter

Taco Bar (minimum 12)

\$9.95 each

Choice of two: carne asada, chicken a la plancha or chipotle veggies; refried beans; salsa, sour cream, shredded cheddar cheese, jalapenos, lettuce and green onions

Custom Buffet

Choice of one entrée, one salad, two sides with dinner rolls and butter

Chicken Entrées **\$17.95**

Roasted airline chicken breast with citrus herb jus
Grilled cilantro chili lime chicken breast
Chicken piccata with lemon caper sauce

Charbroiled Tri-Tip with Au Jus **\$19.95**

Flank Steak with Chimichurri **\$21.95**

Pasta Entrées **\$16.95**

Penne with sausage, peppers and onions
Pasta primavera
Cauliflower steak with piccata sauce

Buffet Salads (choose one)

Green salad
Caesar salad
Spinach salad

Sides (choose two)

Seasonal vegetables
Roasted red potatoes with rosemary and garlic
Green beans with toasted almonds
Classic mashed potatoes
Wild rice pilaf
Quinoa pilaf
Brown rice

Desserts

Specialty Desserts

\$4.25 each

Fresh fruit martini
Ricotta fritter with lemon curd mousse and blueberries
Ginger pear fritter with crème anglaise and chocolate sauce
Red wine poached pear clafoutis
Cheesecake with fresh berry compote

Chocolate-Dipped Strawberries (serves 12)

\$25.95

Cupcakes

\$19.95

Chocolate
Vanilla
Red velvet
Carmel macchiato
Eggnog

Sweet Delights (each serve 12)

Assorted fresh-baked cookies
Brownie squares
Lemonberry jazz bars

\$10.95

Assorted decadent dessert squares

\$16.95

Pecan tartlet
Caramel Apple Tartlet
Peach crumb bar
Raspberry crumb bar
Strawberry bars (gluten free upon request)
Peaches and cream bars (gluten free upon request)

Bakery Fresh Sheet Cakes (half serves 30, full serves 60)

Half Sheet **\$79.95**
Chocolate or vanilla

Full Sheet **\$159.95**
Chocolate or vanilla

Ice Cream Sundae Bar (minimum 40) \$4.75 each

Choice of one ice cream: chocolate, vanilla or strawberry
Choice of two sauces: chocolate, strawberry or caramel
Choice of three toppings: crushed Oreo cookies, Heath Bar pieces, Butterfinger pieces, chocolate chips, Reese's Pieces, rainbow sprinkles or chopped almonds

Ice Cream Bars

Chocolate-coated vanilla bar (serves 24) **\$36.95**
Mexican fruit bar (serves 24) **\$34.95**
Ice cream sandwich (serves 24) **\$36.95**
Drumstick (serves 24) **\$45.95**
Push Pop (serves 24) **\$29.95**
Ice cream cookie (serves 12) **\$39.95**

Reception Menu

Appetizers (each serve 12)

Chicken

\$18.95

Chicken Satay

Chicken skewers with spicy peanut sauce

Chicken Yakitori

Chicken skewers with sesame seeds and served with Yakitori dipping sauce

Tandoori Chicken

Skewered Indian spiced chicken served with yogurt cucumber sauce

Spanish Chicken Kebabs

Smoked paprika and garlic

Chicken Pot Stickers

Served with sweet chili sauce

Japanese Rice Cakes with Ginger Chicken

Sriracha aioli and scallions

Seafood

\$19.95

Shrimp Kebabs

Pineapple and basil ginger glaze

Lemongrass Prawns

Sweet chili dipping sauce

Coconut-Encrusted Shrimp

Pineapple dipping sauce

Smoked Salmon

Served in cucumber rounds with dill cream cheese

California Sushi Rolls

Japanese rice cakes with ginger-poached shrimp, wasabi mayonnaise and scallions

Beef and Pork

<i>Tenderloin Lollipop</i> Served with blue cheese	\$24.95
<i>Rosemary Beef Skewers</i> Served with dipping sauce	\$21.95
<i>Pepper-Crusted Beef Canape</i> Served with horseradish aioli	\$21.95
<i>Pork Pot Stickers</i> Served with sweet chili sauce	\$18.95
<i>Mini Stuffed Potatoes</i> Bacon, shallots and crème fraiche	\$15.95
<i>Stuffed Mushrooms</i> Sausage and tomato pesto	\$15.95

Vegetarian

\$16.95

California Sushi Rolls

Chevre and Dried Tomato Tart

Whipped goat cheese and sun-dried tomato tarts

Caprese Skewers

Bocconcini cheese with tomato and basil pesto dipping sauce

Bruschetta

Fresh mozzarella cheese, tomato herb and basil

Blue Cheese Mousse Tartlet

Toasted Walnut

Strawberry, Brie and Balsamic Bruschetta

Stuffed Mushrooms

Feta cheese, spinach and sun-dried tomatoes

Spanakopita

Vegetarian Pot Stickers

Served with sweet chili sauce

Chickpea Paella Croquettes

Platters and Trays

<i>Cheese Tray (serves 25)</i>	\$95.95
Assorted domestic cheese with fruit garnish and assorted crackers	
<i>Seasonal Fresh Fruit Platter</i>	
Medium (serves 25)	\$56.95
Large (serves 40)	\$89.95
<i>Crudite Platter (serves 25)</i>	\$56.96
Crisp garden vegetables with ranch dressing	
<i>Trio Hummus (serves 25)</i>	\$69.95
Roasted red pepper, chipotle and traditional hummus served with crisp pita chips	
<i>Artichoke Dip (serves 25)</i>	\$69.95
Creamy artichoke and spinach cheese dip served with toasted baguette rounds	
<i>Antipasto Platter (serves 35)</i>	\$114.95
Marinated mushrooms and artichokes, olives, roasted peppers, cured salami, capicola with toasted baguette rounds	
<i>Roasted Vegetable Antipasto (serves 35)</i>	\$89.95
Assorted olives, marinated mushrooms, artichoke hearts, roasted baby vegetables and crostini	
<i>Charcuterie Board (serves 25)</i>	\$95.95
Capicola, salami, mortadella, black forest ham, Dijon mustard and kalamata olives served with toasted baguette rounds	
<i>Shrimp Cocktail (serves 25)</i>	\$69.95
Two pounds of fresh shrimp with cocktail sauce and lemons	
<i>Seven Layer Dip (serves 25)</i>	\$59.95
Layers of refried beans, guacamole, red salsa, shredded cheddar, olives, sour cream and green onions with tortilla chips	
<i>Fresh Guacamole (serves 25)</i>	\$39.95
with house-made salsa and fresh tortilla chips	
<i>Mediterranean Bruschetta Hummus Platter (serves 25)</i>	\$79.95
Roasted garlic hummus with extra virgin olive oil, classic hummus, tzatziki dip, carrot and celery sticks, cucumber slices, sliced bell peppers with pita chips	

Greek Antipasto Platter (serves 35)

\$109.95

Goat cheese-stuffed sweet cherry peppers, salami, capicola, dried sausage, marinated artichokes, roasted red bell peppers, sun-dried tomatoes, marinated feta cheese, marinated olives, and hummus with pita chips and toasted sourdough rounds

Summer Rolls (serves 25)

\$79.95

Rice paper rolls with cucumber, carrot, radish, green onions, cellophane noodles, butter lettuce and fresh basil served with peanut sauce

Add shrimp or chicken

\$95.95

Bar Service

\$4.99 per person

Bar service includes bartender(s), appropriate glassware, bar table linen, setup and breakdown.

Wine and beer service price does not include the cost of the product served.

An appropriate permit is required for service.

Bar service must match the event guest count.

Bar service shuts down 30 minutes prior to the event end time.

Beverages

*Small (serves nine)
Medium (serves 15)
Large (serves 36)*

Coffee
(regular and decaf)

Small	\$19.95
Medium	\$32.95
Large	\$75.95

Tea Service

Small	\$16.95
Medium	\$29.95
Large	\$75.95

Water

Small	\$8.95
Medium	\$15.95
Large	\$36.95

Spa Water

Small	\$13.95
Medium	\$21.95
Large	\$45.95

Lemonade

Small	\$12.95
Medium	\$21.95
Large	\$45.95

Iced Tea
(sweetened or unsweetened)

Small	\$12.95
Medium	\$21.95
Large	\$45.95

Orange Juice

Small	\$12.95
Medium	\$21.95
Large	\$45.95

Hot Chocolate

with whipped cream

Small	\$22.95
Medium	\$32.95
Large	\$75.95

Hot Apple Cider

Small	\$22.95
Medium	\$32.95
Large	\$75.95

Individual Beverages

Bottled Water	\$1.25 each
Assorted Soft Drinks	\$1.25 each
<i>Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Diet Dr. Pepper</i>	

Plated Service

Served Entrees

Salad choices

\$4.95 each

- Marinated pear tomato salad with bocconcini and tangerine balsamic dressing
- Apple and arugula salad with shaved parmesan and sherry vinaigrette
- Spinach salad with mango orange and mint dressing
- Poached pear and arugula salad with balsamic glaze and shaved parmesan
- Spring mix with shaved prosciutto, grilled peaches and seasonal creamy lemon dressing

Entrees

Prepared with appropriate sauce, accompaniments and dinner rolls with butter
Two choices maximum and additional charges will apply

Beef

Flat Iron Steak Santa Fe

\$26.95

Poblano chili sauce, cotija cheese and salsa fresca, scallion whipped potatoes and citrus herbed asparagus

Five Spice Sirloin Steak

\$26.95

Ginger demiglace, wasabi potatoes and sesame soy green beans

Grilled Tenderloin Steak

\$29.95

Rosemary jus, Dijon aioli chive potatoes and seasonal vegetables

Poultry

\$23.95

Chicken Supreme

Preserved lemon, walnuts, herb salsa verde and potatoes croquette

Chicken Francaise

Citrus tarragon sauce, herbed cous cous and vegetable provencal

Seared Chicken Breast

Shiitake mushroom jus, scallion jasmine rice and haricot verts

Seafood

\$29.95

Seared Salmon

Tomato cucumber relish and warm potato salad

Roasted Halibut

Citrus caper white wine sauce, chive risotto cake and baby greens

Vegetarian

\$16.95

Caponata

Baked herb polenta and seasonal vegetables

Ratatouille en croute

Tender vegetables baked in puff pastry and finished with baby arugula and tomato vinaigrette

Crepes

Delicate savory crepes filled with marscapone and ricotta cheese and finished with sautéed mushrooms

Mushroom Ragout (Vegan)

Creamy polenta and seasonal vegetables

Desserts

\$4.95

Raspberries, marscapone, pineapple, brown sugar caramel over pound cake

Chocolate mousse with raspberry and orange zest

Strawberries with ricotta cream and almonds

Blueberry marscapone crepes

Citrus curd with berries