

# *The Lakehouse Inn*

## *Wedding Catering Packages*

*All menus are chef driven and highlight locally and seasonally sourced ingredients*

### *Champagne Brunch Buffet*

*\$39 per person*

*Orange Juice, Apple Juice, Coffee & Hot Tea  
Champagne Toast*

#### *Appetizer Display*

*Seasonal Bruschetta*

*Housemade Meats, Local Cheeses and Crudité Board with Dips, Crackers & Bread*

#### *Choice of One Salad*

*Yogurt Parfait with Seasonal Toppings*

*Seasonal Mixed Greens Salad with Balsamic Vinaigrette*

#### *Choice of One Breakfast Selection*

*Seasonal Vegetable Frittata*

*Bacon or Sausage Frittata*

*Cinnamon French Toast with Maple Syrup*

#### *Choice of One Side*

*Herb Roasted Redskin Potatoes*

*Potato Hash with Peppers & Onions*

*Pasta Salad with Seasonal Vegetables*

*Seasonal Roasted Vegetables*

#### *Choice of One Entrée*

*Wood Fired Grilled Chicken Breast*

*Herb Roasted Chicken Legs & Thighs*

*Pot Roast with Demi Glace*

*Italian Sausage with Peppers & Onions*

*\*For Additional Entrée Selections add \$6.00 per person*

Prices subject to 18% Service Charge and applicable Sales Tax  
Menu Prices subject to change 90 days prior to the menu selection

## **Barbeque Buffet**

*\$39 per person*

*Iced Tea, Lemonade & Coffee*

*Champagne Toast*

*Appetizer Display*

*Seasonal Bruschetta*

*Housemade Meats, Local Cheeses and Crudité Board with Dips, Crackers & Bread*

*Choice of Two Sides*

*Potato Salad*

*Pasta Salad with Seasonal Vegetables*

*Cabbage Slaw*

*Seasonal Mixed Greens Salad with Balsamic Vinaigrette*

*Choice of Two Wood Grilled Entrées*

*6 oz. Beef Hamburger*

*6 oz. Beef Cheeseburger*

*Herb Marinated Chicken Breast*

*Barbeque Bone in Chicken*

*Veggie Burger*

*Served with Buns, Condiments, Lettuce, Onion & Tomato (when in season)*

*\*For Additional Entrée Selections add \$5.00 per person*

## *Traditional Buffet Menu*

*\$49 per person*

*Iced Tea, Lemonade & Coffee*

*Champagne Toast*

*Appetizer Display*

*Seasonal Bruschetta*

*Housemade Meats, Local Cheeses and Crudité Board with Dips, Crackers & Bread*

*Choice of One Salad*

*Seasonal Mixed Greens Salad with Balsamic vinaigrette*

*Seasonal Caesar Salad*

*Choice of One Starch*

*Roasted Redskin Potatoes*

*Garlic Smashed Potatoes*

*Basmati Rice*

*Cheddar Grits*

*Chef's Choice Seasonal Vegetable*

*Choice of Two Entrée's*

*Herb Marinated and Wood Fire Grilled Airline Chicken Breast*

*Maple Mustard Glazed and Wood Fired Chicken Breast*

*Pork Loin Stuffed with Spinach and Fresh Mozzarella*

*Beef Brisket, Slow roasted with Caramelized Onions*

*Short Rib, Slow Roasted with Onion Demi*

*Beef Pot Roast with Demi*

*Seasonal Whitefish, Baked with Seasonal Topping*

*Chef's Choice Vegetarian or Vegan Entrée*

*\*For Additional Entrée Selections add \$10.00 per person*

Prices subject to 18% Service Charge and applicable Sales Tax  
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## *Traditional Plated Menu*

*\$59 per person*

*Iced Tea, Lemonade & Coffee  
Champagne Toast*

*Appetizer Display  
Seasonal Bruschetta*

*Housemade Meats, Local Cheeses and Crudité Board with Dips, Crackers & Bread*

*Choice of One Salad*

*Seasonal mixed greens salad with balsamic vinaigrette*

*Seasonal Caesar Salad*

*Choice of Two Entrée's*

*Herb Marinated and Wood Fire Grilled Airline Chicken Breast*

*Maple Mustard Glazed and Wood Fired Chicken Breast*

*Pork Loin Stuffed with Spinach and Fresh Mozzarella*

*Grilled Pork Tenderloin*

*Beef Brisket, Slow roasted with Caramelized Onions*

*Short Rib, Slow Roasted with Onion Demi*

*Grilled Salmon*

*Chef's Choice Vegetarian or Vegan Entrée*

*Choice of One Starch*

*Roasted Redskin Potatoes*

*Garlic Smashed Potatoes*

*Jasmine Rice*

*Basmati Rice*

*Quinoa Blend*

*Cheddar Grits*

*Chef's Choice Seasonal Vegetable*

*Place cards (provided by guest) are required when ordering two plated entrées*

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## **Custom Catering Menus**

*Custom catering menus are available and give you the opportunity to create a personalized, tailor-made menu for you and your guests. The catering chef will work closely with you to craft your own personalized menu that shows off your personal taste and style.*

*Price will vary based on final menu selections.*

### **Starters**

#### ***Local Cheese Board***

*Includes an assortment of local cheeses with accompaniments and crackers*

*\$6 per guest*

#### ***Charcuterie Board***

*Includes an assortment of house made charcuterie with accompaniments and crackers*

*\$8 per guest*

#### ***Local Cheese & Charcuterie Board***

*Includes an assortment of local cheeses, house made charcuterie with accompaniments and crackers*

*\$10 per guest*

#### ***Fresh Crudité Display***

*Includes an assortment of fresh, seasonal vegetables and ranch dip*

*\$5 per guest*

#### ***Fresh Fruit Display***

*(Available summer through late fall)*

*Includes an assortment of fresh seasonal fruits and yogurt dip*

*\$7 per guest*

#### ***Wood Fired Pizza Display***

*Includes an assortment of cheese, pepperoni & veggie pizzas*

*\$7 per guest*

#### ***Seasonal Bruschetta***

*\$5 per guest*

#### ***Baked Brie with Seasonal Jam and Crostini***

*\$6 per guest*

#### ***Shrimp Cocktail***

*Served with cocktail sauce (2.5 pieces per person)*

*\$13 per person*

Prices subject to 18% Service Charge and applicable Sales Tax  
Menu Prices subject to change 90 days prior to the menu selection

## ***Menu Compliments***

### ***Wine Tasting***

#### ***Traditional Wine Tasting***

*Includes a sample of four Lakehouse Inn wines led by one of our winery staff  
\$6/person*

#### ***Premium Wine Tasting***

*Includes a sample of four Lakehouse Inn wines led by one of our winery staff, cheese & crackers and a souvenir wine glass  
\$15/ person*

### ***Campfire on the Beach***

*(Weather Permitting/Available at Dusk)*

*Enjoy a campfire on the beach at dusk complete with marshmallows & smores.  
\$50*

### ***Children's Meals***

*(Children 12 and under)*

#### ***Plated Option***

*Chicken fingers & french fries, served with ranch dressing & ketchup  
\$10*

#### ***Buffet Option***

*50% off selected buffet package menu, not available on plated menus  
Children under 5 will be no charge for buffet style meals*

### ***Vegetarian and/or Vegan Option***

*Chef's choice seasonal vegetarian and/or vegan dish available upon request  
Price will be equal to selected catering package menu*

### ***Allergy Substitutions***

*With advance notice, substitutions may be made for food allergies, however, we are unable to guarantee that any menu item can be completely free of allergens.*

# ***Beverage Service***

*The Lakehouse Inn & Winery will supply all beer, wine, spirits & soft drinks for events held on premises. Bar service will be provided on a consumption basis (the customer is charged for what is consumed). The customer has flexibility to select the Lakehouse Inn wines, spirits and beers to be offered at their event. These selections are made from the standard Lakehouse Inn offerings below. If the customer requests items not part of the standard offerings, The Lakehouse Inn may be able to offer these items but the customer will be required to pay for the quantity requested regardless of whether it is consumed at the event or not. State liquor license prohibits the take home of any beer or liquor purchased at The Lakehouse Inn Winery.*

## ***Lakehouse Inn House Selections***

- Lakehouse Inn wines ranging from sweet whites to dry reds*
- Italian Prosecco (Sparkling Wine)*
  
- Domestic & Premium Beer-selections vary by season*
  
- Gin- Tanqueray*
- Blended Scotch-Dewar's*
- Whiskey-Gentlemen's Jack*
- Bourbon-Maker's Mark*
- Rum-Bacardi and/or Captain Morgan's*
- Vodka-Tito's and/or Grey Goose*
  
- Soft Drinks-Coke, Diet Coke, Sprite*

## ***Bar Charges***

- Domestic Beer-\$3 each*
- Premium Beer-\$4 each*
- Lakehouse Inn Wine-\$19-\$40/bottle*
- Mixed Drinks-\$8 each*
- Soft Drinks-\$2 each*
- Prosecco-\$16 per bottle*

- A \$75 bartender fee will be added to the final bill if a bartender is required for the event and alcohol beverage sales do not exceed \$500.*
- A maximum of 3 types of beer & 3 types of wine may be selected for your event.*
- Selections may vary based on availability. We reserve the right to make comparable substitutions.*
- Prices are subject to change without notice.*

*Bar Estimate-The Lakehouse Inn can estimate the bar cost for your event based on your selections, size of event and length of service. For Example: For a 4 hour service bar, we estimate \$16 per person for wine and beer packages and \$20 per person for full bar packages.*