

THE LAKE CLUB

BANQUET AND EVENTS

MENU



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The Lake Club Experience

THANK YOU FOR CHOOSING THE LAKE CLUB, THE PREMIERE DESTINATION FOR YOUR SPECIAL EVENT. FROM WEDDING CEREMONIES AND RECEPTIONS, TO CORPORATE MEETINGS AND LUNCHEONS, OR PARTIES AND OTHER SPECIAL EVENTS, OUR FACILITY FEATURES FLEXIBLE LAYOUTS, STUNNING DÉCOR, MODERN AMENITIES AND A SPECTACULAR VIEW THAT CAN NOT BE FOUND ANYWHERE ELSE IN THE MAHONING VALLEY. OUR FACILITY RESIDES ON 125 METICULOUSLY MAINTAINED ACRES OF ROLLING GREEN GROUNDS THAT WIND ALONG THE SHORES OF LAKE EVANS AND PROMISES TO PROVIDE A DINING AND SERVICE EXPERIENCE THAT REMAINS UNPARALLELED IN OUR AREA.



The Lake Club Event Facilities

VERANDA ROOM

ABLE TO SEAT UP TO 100 GUESTS
SEPARATE BUFFET ROOM AND PRIVATE BAR
ACCESS TO TERRACE AND VIEW OF LAKE EVANS
PERFECT FOR SHOWERS, HOLIDAY PARTIES, BUSINESS LUNCHEONS

SKY ROOM

ABLE TO SEAT UP TO 70 GUESTS
FEATURES 3 FLAT SCREEN TVs THAT CAN BE LOWERED FOR VIDEOS AND PRESENTATIONS
PRIVATE BAR FOR EVENTS
SPECTACULAR PANORAMIC VIEW OF LAKE EVANS

BALLROOM

CAN BE COMBINED WITH VERANDA AND SKY ROOM TO SEAT UP TO 500 GUESTS
PREMIER FACILITY FOR WEDDINGS AND LARGE EVENTS

DON PIPINO ROOM

ABLE TO SEAT UP TO 45 GUESTS
FEATURES 2 HI-DEFINITION TV'S FOR VIDEOS AND PRESENTATIONS
DESIGNED FOR INTIMATE SHOWERS, DINNERS OR BUSINESS MEETINGS

GRILLE ROOM

MEMBERS DINING FACILITY
ABLE TO SEAT UP TO 130 GUESTS
LIMITED AVAILABILITY

CUSTOMIZABLE FLOOR PLANS AND LAYOUTS AVAILABLE FOR ALL EVENT FACILITIES

Audio Visual Information

PROJECTOR WITH PORTABLE SCREEN AVAILABLE FOR SET UP ANYWHERE IN THE CLUB
WIFI AVAILABLE TO PUBLIC IN THE ENTIRE FACILITY
ALL TV'S IN FACILITY ARE CONNECTED TO DIRECTV

THE BANQUET ROOMS HAVE A BUILT-IN SOUND SYSTEM WITH MICROPHONE, AS WELL AS THE ABILITY TO PLAY THE CLUB'S STANDARD BACKGROUND MUSIC OR ACCEPT INPUT FROM AN AUXILIARY DEVICE (SUCH AS: IPAD, CD PLAYER, COMPUTER, ETC...)...NO CHARGE

CLIENTS MUST PROVIDE THEIR OWN LAPTOP, WHICH MUST HAVE AN HDMI PORT TO BE COMPATIBLE WITH THE AV SYSTEMS AT THE FACILITY

Breakfast Plated Selections

INCLUDES FRESHLY BREWED COFFEE, TEA, HERBAL TEAS, ICED TEA, JUICES AND
SEASONAL FRUIT AND ASSORTED STUFFED DANISH SERVED FAMILY STYLE

CREATE YOUR OWN BREAKFAST

CHOOSE ONE OPTION FROM EACH CATEGORY

EGGS

CHEDDAR SCRAMBLED, O'BRIEN, BENEDICT STYLE, CHEF'S FRITTATA OR SEASONAL QUICHE

POTATOES

HOME FRIES, O'BRIEN, HASHBROWNS, SKILLET SMASHED REDSKIN

PROTEINS

APPLEWOOD BACON, SMOKED SAUSAGE PATTIES OR LINKS, TURKEY SAUSAGE, HONEY GLAZED HAM

FROM THE GRIDDLE

VANILLA SCENTED FRENCH TOAST, PANCAKES, BELGIUM WAFFLES, FRENCH TOAST CASSEROLE

ADDITIONAL BREAKFAST — ADD ONS/UPGRADES

BISCUITS AND GRAVY

FRESH BAKED BISCUITS WITH SOUTHERN STYLE SAUSAGE GRAVY

STEEL CUT OATMEAL

COARSE CUT OATS WITH BROWN SUGAR OR FRESH BERRIES

Brunch Plated Trio

SOUP

CHOOSE ONE SOUP

MINISTRONE

TOMATO BISQUE

WEDDING

ENTRÉE SELECTIONS

CHOOSE ONE OPTION FROM EACH CATEGORY

CHICKEN CREPE

SERVED WITH A MUSHROOM AND HERB CREAM

OR

CHICKEN WITH GRAPES AND MUSHROOMS

SERVED WITH A RIESLING WINE SAUCE

EGGS BENEDICT

POACHED EGG, CANADIAN BACON, HOLLANDAISE SAUCE

OR

SEASONAL FRITTATA

ITALIAN STYLE OMELET WITH YOUR CHOICE OF VEGETABLES AND CHEESE

ARCANDIAN SPRING MIX

TOMATOES, RADISH, WHITE BALSAMIC

OR

CAPRESE SALAD

HEIRLOOM TOMATOES, FRESH MOZZARELLA, BASIL, SEA SALT, AND EVOO

DESSERT

SEASONAL FRUITS AND ZABAGLIONE

Breakfast and Brunch Buffets

INCLUDES FRESHLY BREWED COFFEE, TEA, HERBAL TEAS, ICED TEA AND JUICES
BREAKFAST AND BRUNCH BUFFETS - 40 PERSON MINIMUM
BUFFETS UNDER 40 GUESTS ARE SUBJECT TO AN ADDITIONAL SURCHARGE

BREAKFAST BUFFETS

TRADITIONAL CONTINENTAL

SELECTION OF BAKED GOODS: MUFFINS, SWEET BREADS,
ASSORTED DANISH, BAGELS, FRESH BAKED CROISSANTS

FRESH SEASONAL FRUIT

CLASSIC BREAKFAST

FRESH SEASONAL FRUIT

SCRAMBLED EGGS

SMOKED BACON

BREAKFAST SAUSAGE

HOME FRIES

TOAST, BAGEL & ENGLISH MUFFIN STATION

SIGNATURE BREAKFAST

FRESH SEASONAL FRUIT

SCRAMBLED EGGS

SMOKED BACON

BREAKFAST SAUSAGE

POTATOES O'BRIEN

FRENCH TOAST CASSEROLE **OR** PANCAKES

TOAST, BAGEL & ENGLISH MUFFIN STATION

BREAKFAST AND BRUNCH — ADD ONS

CHEF ATTENDED WAFFLE STATION

CHEF ATTENDED OMELET STATION

YOGURT PARFAIT AND GRANOLA STATION

BRUNCH BUFFETS

TRADITIONAL BRUNCH

FRESH SEASONAL FRUIT

ATTENDED TOSSED SALAD W/ ROLLS AND SIGNATURE
HOT PEPPERS

SCRAMBLED EGGS W/ SWEET PEPPERS & ONIONS

CHICKEN FRANCAISE **OR** CHICKEN MARSALA

PENNE W/ ALLA VODKA **OR** HOUSE MARINARA

HOME FRIES

SMOKED BACON

BREAKFAST SAUSAGE

SIGNATURE BRUNCH

FRESH SEASONAL FRUIT

ATTENDED TOSSED SALAD **OR** CAESAR SALAD W/ ROLLS
AND SIGNATURE HOT PEPPERS

OMELET STATION **OR** CHEF'S FRITTATA CREATION

FRENCH TOAST CASSEROLE

CHICKEN MILANESE **OR** CHICKEN CORDON BLEU

PENNE WITH LEMON INFUSED CREAM SAUCE

WITH PROSCIUTTO AND SWEET PEAS **OR** ORECCHIETTE
ALLA VODKA

POTATOES O'BRIEN **OR** SCALLOPED POTATOES

SMOKED BACON

BREAKFAST SAUSAGE

EGGS STRATA

CARVED MAPLE GLAZED HAM

SEASONAL FRITTATA

Luncheon Selections

INCLUDES FRESHLY BREWED COFFEE, TEA, HERBAL TEAS, ICED TEA, FRESH ARTISAN ROLLS AND BUTTER,
SIGNATURE HOT PEPPERS (WITH SALAD ENTRÉES ONLY)

PLATED SALADS

CAESAR

CHOPPED ROMAINE, CROUTONS, PARMESAN, AND HOUSE CAESAR DRESSING

MICHIGAN CHERRY

MIXED BABY LETTUCES, SUN DRIED CHERRIES, BLEU CHEESE, RED ONION, CANDIED PECANS, AND RASPBERRY VINAIGRETTE

MIXED BERRY

MIXED BABY LETTUCES, FRESH BERRIES, BLEU CHEESE, TOASTED SPICED PECANS, RED WINE VINAIGRETTE

GREEK

CHOPPED ROMAINE, KALAMATA OLIVES, TOMATOES, PEPPERONCINI, CECI BEANS, RED ONION, FETA VINAIGRETTE

COBB

GRILLED CHICKEN, AVOCADO, BACON, TOMATO, CHOPPED EGG, BLEU CHEESE, RED ONION, TOPPED WITH RED WINE AND
DIJON VINAIGRETTE

ADD GRILLED OR BLACKENED CHICKEN

ADD GRILLED OR BLACKENED SALMON

PLATED SANDWICHES

SMOKED TURKEY WRAP

CHEDDAR, ROMAINE, TOMATO, BACON, WRAPPED IN A WHOLE WHEAT TORTILLA WITH GREEN GODDESS DRESSING

CHICKEN MILANESE

PARMESAN AND HERB BREADED CHICKEN, ARUGULA, TOMATO, AND ROASTED GARLIC AIOLI, ON CIABATTA

SALMON BLT

GRILLED SALMON, APPLEWOOD BACON, ROMAINE, AND TOMATO, PORTUGUESE BUN

GRILLED FILET

PICKLED RED ONIONS, ARUGULA, AND BLEU CHEESE, ON A CHALLAH BUN

SALADS SERVED WITH WEDDING SOUP OR SOUP DU JOUR

SANDWICHES SERVED WITH HOUSE SALAD, ROSEMARY AND PARMESAN CHIPS, OR PASTA SALAD

Luncheon Selections

INCLUDES FRESHLY BREWED COFFEE, TEA, HERBAL TEAS, ICED TEA, FRESH ARTISAN ROLLS AND BUTTER,
SIGNATURE HOT PEPPERS (WITH SALAD ENTRÉES ONLY)
LUNCH BUFFETS - 40 PERSON MINIMUM
BUFFETS UNDER 40 GUESTS ARE SUBJECT TO AN ADDITIONAL SURCHARGE

LUNCH BUFFETS

SOUP, SALAD AND FLATBREADS

WEDDING SOUP, TOMATO BISQUE, OR CHEF'S SOUP DU JOUR

CHOOSE TWO FLATBREADS:

MARGHERITA, PEPPERONI, MEDITERRANEAN, SAUSAGE AND
HOT PEPPERS OR CHEESE

CHOICE OF ATTENDED SALADS:

CAESAR, MICHIGAN CHERRY, GREEK, MIXED FIELD
WITH GRILLED CHICKEN

ADD STEAK

ADD GRILLED OR BLACKENED SHRIMP

CHEF'S DELI LUNCHEON

ATTENDED HOUSE TOSSED SALAD **OR** PASTA SALAD

SLICED TURKEY BREAST, HONEY GLAZED HAM AND ROAST
BEEF

CHEDDAR, SWISS AND PROVOLONE CHEESES

BEEF STEAK TOMATOES, BERMUDA ONIONS, LEAF LETTUCE
AND PICKLE SPEARS

KETCHUP, MUSTARD, MAYONNAISE AND HORSERADISH SAUCE

SELECTION OF BREADS: WHOLE WHEAT AND WHITE
LAKE CLUB CHIPS

ASSORTMENT OF HOME STYLE
COOKIES

THE ALL AMERICAN LUNCH COOKOUT

ALL AMERICAN POTATO SALAD, SOUTHERN COLESLAW AND
SEASONAL FRESH FRUIT SALAD

BLACK ANGUS HAMBURGERS, GRILLED HOT DOGS, COUNTRY
BAKED BEANS, CORN ON THE COB, MAC N' CHEESE

PICKLE RELISH, CONEY ISLAND CHILI, SHREDDED CHEESE,
SLICED BEEF STEAK TOMATOES, BERMUDA ONIONS, LEAF
LETTUCE, SWEET RELISH AND PICKLE SPEARS

MUSTARD, MAYONNAISE AND KETCHUP

COOKIES AND BROWNIES

SOUTHERN STYLE BARBECUE

POTATO SALAD, SOUTHERN STYLE OIL AND VINEGAR SLAW

CORN ON THE COB, THREE CHEESE BAKED MACARONI AND
CHEESE, COUNTRY STYLE BAKED BEANS

PULLED PORK, BARBECUED BABY BACK RIBS AND CHICKEN,
SOUTHERN STYLE GREENS, AND FRUIT COBBLER

Plated Entree Selections

INCLUDES FRESHLY BREWED COFFEE, TEA, HERBAL TEAS, ICED TEA, HAND TOSSED SALAD WITH FRESH ARTISAN ROLLS AND BUTTER, AND SIGNATURE HOT PEPPERS
PRICING REFLECTS LUNCH/DINNER PORTION

Seafood

POTATO AND HORSERADISH CRUSTED COD

HARICOT VERTS, SMASHED YUKON GOLD POTATOES, CHIVE OIL

GRILLED SALMON

CITRUS BUTTER SAUCE, ASPARAGUS, ROASTED YUKON GOLD POTATOES

BLACKENED MAHI MAHI

PINEAPPLE SALSA, COCONUT AND TOASTED ALMOND RICE PILAF

SHRIMP SCAMPI

SAUTÉED JUMBO SHRIMP, GARLIC STEAMED SPINACH, LEMON BUTTER SAUCE, PARMESAN RISOTTO

PAN FRIED CRAB CAKES

CHIVE BEURRE BLANC, ASPARAGUS, ROASTED SWEET POTATOES

Chicken

CHICKEN FRANCAISE

SAUTÉED EGG BATTERED CHICKEN, LEMON WINE SAUCE, SMASHED YUKON GOLD POTATOES, ROASTED BROCCOLINI

CHICKEN MILANESE

PARMESAN AND HERB BREADED CHICKEN, LEMON AND PARMESAN RISOTTO, ARUGULA AND TOMATO SALAD

CHICKEN PARMIGIANO

PARMESAN BREADED CHICKEN TOPPED WITH MARINARA AND FRESH MOZZARELLA SERVED WITH A SIDE OF PENNE

CHICKEN MARSALA

SAUTÉED EGG BATTERED CHICKEN, MUSHROOM AND MARSALA WINE SAUCE, ROASTED POTATOES, ITALIAN GREENS

CHICKEN CORDON BLEU

BREADED CHICKEN BREAST TOPPED WITH GRUYERE AND BLACK FOREST HAM, DIJON BEURRE BLANC, SPINACH, MASHED POTATOES

Beef

BRAISED SHORT RIB

BALSAMIC GLAZE, MASHED POTATOES, ROASTED TOMATOES, BRUSSELS SPROUT LEAVES

GRILLED SIRLOIN 8 OZ./ STRIP STEAK 10 OZ./ FILET MIGNON 6 OZ.

BEEF SELECTIONS SERVED WITH CHEF'S CHOICE OF VEGETABLE AND POTATO, AND BÉARNAISE SAUCE OR PORT REDUCTION

Hors D'oeuvres Displays

MINIMUM 20 GUESTS— DISPLAY PRICES BASED ON TWO HOURS

ANTIPASTI

CHARCUTERIE DISPLAY

CHEF'S SELECTION OF THE FINEST IMPORTED MEATS AND CHEESES, SMOKED SALMON AND DUCK PROSCIUTTO, SIGNATURE HOT PEPPERS, BRUSCHETTA, BAGUETTES AND A VARIETY OF CRACKERS AND BREADSTICKS

LAKE CLUB SIGNATURE DISPLAY

COMBINATION OF OUR MOST POPULAR DISPLAYS: ANTIPASTO AND HUMMUS, WITH SEASONAL FRUITS

ANTIPASTO DISPLAY

SELECTION OF DOMESTIC MEATS AND CHEESES, ROASTED PEPPERS, HOT PEPPERS AND OIL, MARINATED OLIVES, OLIVE TAPENADE, BROCCOLINI SALAD, AND BAGUETTES, CRACKERS AND BREADSTICKS

HUMMUS AND CRUDITÉ DISPLAY

LEMON AND ROASTED GARLIC HUMMUS, ROASTED RED PEPPER HUMMUS, NAAN BREAD, CUCUMBERS, SWEET PEPPERS, CARROTS, CELERY, BROCCOLI AND CAULIFLOWER

ARTISAN CHEESE DISPLAY

ARTISAN CHEESES, FIG JAM, MUSTARDS, GRAPES, CRACKERS, AND EUROPEAN BREADS

FRESH SEASONAL FRUIT DISPLAY

WITH YOGURT DIP



CUSTOM CREATED DISPLAY MENUS AND PRICING AVAILABLE UPON REQUEST

Hors D'oeuvres Displays

MINIMUM 20 GUESTS— DISPLAY PRICES BASED ON TWO HOURS

RAW BAR

CHILLED SEAFOOD DISPLAY

BUILD YOUR PERFECT SEAFOOD EXTRAVAGANZA FROM OUR SELECTION OF THE FINEST AND FRESHEST SEAFOOD AVAILABLE
SERVED WITH SEASONAL MIGNONETTE, SAFFRON AIOLI, COCKTAIL SAUCE AND LEMONS

(MINIMUM 3 PIECES EACH PER GUEST)

LOBSTER CLAWS

JONAH CRAB CLAWS

EAST AND WEST COAST OYSTERS

(MINIMUM 50 PIECES)

SMOKED SALMON

JUMBO SHRIMP

MARKET PRICE

SHRIMP COCKTAIL DISPLAY

SERVED WITH COCKTAIL SAUCE AND LEMON

CHOICE OF:

EXTRA LARGE

(13-15 PER LB)

JUMBO

(8-12 PER LB)

COLOSSAL

(6-8 PER LB)

MARKET PRICE

CARVED TUNA DISPLAY

SEARED RARE TUNA, WASABI, PICKLED GINGER, SWEET SOY GLAZE, CRISPY WON TON SKINS, SEAWEED SALAD, YUZU
VINAIGRETTE, AND MANGO JALAPENO CHUTNEY

SUSHI DISPLAY

SPICY TUNA ROLL, PHILADELPHIA & CALIFORNIA ROLL, AND KING CRAB ROLL WITH WASABI, PICKLED GINGER, SWEET SOY,
CHILI AIOLI, AND YUZU

ICE SCULPTURES ARE AVAILABLE UPON REQUEST

CUSTOM CREATED DISPLAY MENUS AND PRICING AVAILABLE UPON REQUEST

Hors D'oeuvres

PRICES PER 50 PIECES

ARANCINI

SWEET PEPPER AND FRESH MOZZARELLA

ROASTED RED PEPPER

ROASTED CORN AND CHEDDAR

MARGHERITA

ROASTED ARTICHOKE AND SPINACH

SEASONAL SELECTIONS AVAILABLE

CHICKEN

THAI CHICKEN SATAY

SWEET CHILI MARINADE

TANDOORI CHICKEN SATAY

LIME SCENTED YOGURT

MINI CHICKEN POT PIES

SAVORY CRUST, MIREPOIX

MINI CHICKEN TACOS

PULLED BLACKENED CHICKEN, FRESH CABBAGE SLAW, LIME MUSTARD AIOLI

FRIED CHICKEN AND WAFFLES

MAPLE DIJON SAUCE

Hors D'oeuvres

PRICES PER 50 PIECES

CROSTINI, CANAPES & WAFERS

“BLT” STUFFED TOMATOES

APPLEWOOD BACON, ARUGULA, CAMPARI TOMATO

SLOW ROASTED TOMATO AND BRIE CROSTINI

ROASTED GARLIC SPREAD, FRIED PARSLEY

ROASTED RED PEPPER HUMMUS CANAPE

TOASTED MINI NAAN, PINENUTS

LEMON AND ROASTED GARLIC HUMMUS CANAPE

TOASTED MINI NAAN, OLIVE TAPENADE, FETA CHEESE

POTATO LATKES

HERBED SOUR CREAM, SNIPPED CHIVES

ROASTED VEGETABLE CROSTINI

LEMON RICOTTA SPREAD, PICKLED RED ONIONS

CAPRESE CROSTINI

SLOW ROASTED TOMATOES, FRESH MOZZARELLA, BASIL PESTO SPREAD

PROSCIUTTO AND GOAT CHEESE CROSTINI

LOCAL HONEY, WILD ARUGULA, BALSAMIC

PORK BELLY CROSTINI

BROWN SUGAR MAPLE GLAZE, SPICY VEGETABLE SLAW

WILD MUSHROOM CROSTINI

HERBED RICOTTA SPREAD, PETITE GREENS

MINI CAESAR SALAD CUPS

PARMESAN CRISP CUP, MINI CAESAR SALAD, SHAVED PARMESAN

PARMESAN WAFER

WHIPPED GOAT CHEESE, SEASONAL FRUIT, LOCAL HONEY

SEASONAL FLATBREADS

Hors D'oeuvres

PRICES PER 50 PIECES

SEAFOOD

SESAME CRUSTED SALMON

WASABI AIOLI, MICRO CILANTRO

BLACKENED AHI TUNA

CRISP WON TON, WASABI AIOLI, PICKLED PEPPERS, CILANTRO

TUNA POKE CONES

SESAME MARINATED TUNA, THAI CHILI AIOLI, MICRO CILANTRO

BACON WRAPPED SHRIMP

ASIAN BARBECUE MARINADE, APPLEWOOD BACON

PROSCIUTTO WRAPPED SHRIMP

CITRUS AND GARLIC MARINADE

MINI LOBSTER TACOS

"HERBED LOBSTER SALAD", AVOCADO CREMA

CRAB STUFFED MUSHROOMS

PAN FRIED CRAB CAKES

TOASTED BRIOCHE, REMOULADE, CUCUMBER RELISH

LOBSTER CORN DOGS

ROASTED GARLIC AND LEMON AIOLI

JUMBO SHRIMP COCKTAIL SHOOTERS

POACHED JUMBO SHRIMP, HOUSE COCKTAIL SAUCE

BACON WRAPPED SCALLOPS

SOY GLAZE

CRAB AND CUCUMBER CUPS

LUMP CRAB SALAD, AVOCADO CREMA

Hors D'oeuvres

PRICES PER 50 PIECES

BEEF AND LAMB

CHORIZO STUFFED DATES

APPLEWOOD BACON WRAPPED

ANTIPASTI SKEWER

GENOA SALAMI, AGED PROVOLONE, OLIVES, ARTICHOKE, GRAPE TOMATO

HOUSE MADE MEATBALLS

HOT PEPPERS AND OIL, HERBED RICOTTA

SAUSAGE AND RISOTTO STUFFED MUSHROOMS

ITALIAN SAUSAGE, ARBORIO RICE, PARMESAN

BRAISED BEEF PIEROGIS

HORSERADISH CREMA

PETIT TRUFFLE CHEESEBURGERS

SESAME SEED BUN, CHEDDAR, ROMAINE, TOMATO

FILET AND PORTABELLA SKEWER

BALSAMIC DRIZZLE

MINI BEEF WELLINGTON

ANGUS FILET, MUSHROOM DUXELLE, PUFF PASTRY

LAMB AND PORTABELLA SKEWER

FETA SAUCE

The Lake Club Entrees

TWO ENTRÉE BUFFET | THREE ENTRÉE BUFFET

MINIMUM OF 40 PEOPLE; BUFFETS UNDER 40 ARE SUBJECT TO PER PERSON SURCHARGE

INCLUDES ATTENDED SALAD STATION WITH ARTISAN ROLLS, BUTTER AND SIGNATURE HOT PEPPERS; (1) PASTA WITH SAUCE;
(2) ACCOMPANIMENTS; FRESHLY BREWED COFFEE, TEA, AND ICED TEA

FROM THE CARVING BOARD

CARVED TURKEY BREAST

CRANBERRY PEAR CHUTNEY, GREEN GODDESS DRESSING

CARVED ROSEMARY AND GARLIC ROASTED PORK LOIN

WITH SUN DRIED CHERRY CABERNET SAUCE

CARVED POLYNESIAN BRINED PORK LOIN

SOY, BROWN SUGAR, AND LEMONGRASS BRINE, YUM YUM
SAUCE, SCALLION AIOLI

CARVED ANGUS COUNTRY CLUB SIRLOIN

AU JUS AND HORSERADISH CREAM

CARVED TUSCAN STUFFED PORK LOIN

BONELESS PORK LOIN STUFFED WITH PROSCIUTTO,
SPINACH, ASIAGO CHEESE AND SUNDRIED TOMATOES
TOPPED WITH ROASTED GARLIC ROSEMARY AU JUS

CARVED CEDAR ROASTED SALMON

THAI CHILI GLAZE OR HERB CRUSTED

ROASTED LEG OF LAMB

AU JUS AND FETA SAUCE

CARVED PRIME RIB

FIRE ROASTED SHALLOT DEMI, BLEU CHEESE AIOLI,
PICKLED RED ONIONS

CARVED BEEF TENDERLOIN

BALSAMIC GLAZED MUSHROOMS, PORT WINE
REDUCTION

FISH

POTATO AND HORSERADISH CRUSTED COD

CABBAGE, CARROT, CUCUMBER SLAW, AND
WASABI AIOLI

HERB CRUSTED SALMON

PANKO AND HERB CRUST, DILL BEURRE BLANC

ITALIAN BAKED WHITEFISH

BAKED WHITEFISH TOPPED WITH ITALIAN STYLE

BREADCRUMBS AND ROMA TOMATOES

BLACKENED MAHI MAHI

WITH PINEAPPLE AND MANGO SALSA

CRAB CRUSTED SALMON

CITRUS BUTTER SAUCE

WALLEYE FRANCAISE

EGG BATTERED WALLEYE, LEMON WINE SAUCE

PROSCIUTTO WRAPPED GROUPER

TOMATO CONFIT, AND PESTO VINAIGRETTE

PAN SEARED SEA BASS

LEMON, BUTTER AND WHITE WINE SAUCE

CRAB CRUSTED SEA BASS

LOBSTER BISQUE SAUCE

The Lake Club Entrees

TWO ENTRÉE BUFFET | THREE ENTRÉE BUFFET

MINIMUM OF 40 PEOPLE; BUFFETS UNDER 40 ARE SUBJECT TO PER PERSON SURCHARGE

INCLUDES ATTENDED SALAD STATION WITH ARTISAN ROLLS, BUTTER AND SIGNATURE HOT PEPPERS; (1) PASTA WITH SAUCE; (2) ACCOMPANIMENTS; FRESHLY BREWED COFFEE, TEA, AND ICED TEA

CHICKEN

CHICKEN MILANESE

PARMESAN AND HERB BREADED CHICKEN TOPPED WITH ARUGULA AND TOMATO SALAD

CHICKEN FRANCAISE

SAUTÉED EGG BATTERED CHICKEN, LEMON WINE SAUCE

CHICKEN MARSALA

PAN SEARED CHICKEN, MUSHROOM AND MARSALA WINE SAUCE

CHICKEN PARMIGIANO

PARMESAN BREADED CHICKEN TOPPED WITH MARINARA AND FRESH MOZZARELLA

CHICKEN CORDON BLEU

BREADED CHICKEN BREAST TOPPED WITH GRUYERE AND BLACK FOREST HAM, DIJON BEURRE BLANC

CHICKEN CACCIATORE

SAUTÉED CHICKEN BREAST WITH SWEET PEPPERS, MUSHROOMS, AND TOMATOES

CHICKEN SALTIMBOCCA

BREADED CHICKEN BREAST TOPPED WITH PROSCIUTTO, SAGE, AND FONTINA, WITH A MADEIRA WINE SAUCE

CHICKEN PEPPERONATA

SAUTÉED CHICKEN BREAST, FRIED SWEET AND HOT PEPPERS, WHITE WINE AND HERBS

TUSCAN ROASTED CHICKEN

AIRLINE CHICKEN BREAST, WHITE WINE AND ROSEMARY PAN SAUCE, ROASTED ARTICHOKE AND TOMATOES

BALSAMIC GLAZED CHICKEN

AIRLINE CHICKEN BREAST WITH BALSAMIC PORT REDUCTION, ROASTED TOMATOES, AND CARROT AND PARSNIP THREADS

BEEF AND PORK

ITALIAN SAUSAGE AND PEPPERS

SAUSAGE WITH SWEET PEPPERS, ONIONS, AND TOMATOES

BRAISED BEEF SHORT RIB

BALSAMIC GLAZE, TOMATOES, BRUSSELS SPROUT LEAVES

VEGETABLE

EGGPLANT PARMIGIANO

FRIED AND TOPPED WITH MARINARA AND FRESH MOZZARELLA

EGGPLANT ROLLATINI

PAN FRIED BREADED EGGPLANT STUFFED WITH ROASTED PEPPERS, SAUTÉED BABY SPINACH, AND RICOTTA AND MOZZARELLA CHEESES

QUINOA STUFFED SWEET PEPPERS

TRI-COLORED PEPPERS STUFFED WITH A VEGETABLE, QUINOA, AND FETA STUFFING

GRILLED VEGETABLE LASAGNA

GRILLED VEGETABLES LAYERED WITH PASTA, RICOTTA, MARINARA, AND PROVOLONE



Buffet Salad and Side Options

ATTENDED SALAD STATION WITH ARTISAN ROLLS, BUTTER AND SIGNATURE HOT PEPPERS; (1) PASTA WITH SAUCE;
(2) ACCOMPANIMENTS

SALADS

HOUSE SALAD

SEASONAL BABY LETTUCES WITH GRAPE TOMATOES, CUCUMBERS, OLIVES, AND RED ONIONS, WITH CHOICE OF DRESSING

CAESAR SALAD

CHOPPED ROMAINE, CROUTONS, PARMESAN, WITH HOUSE CAESAR DRESSING

MICHIGAN CHERRY SALAD

MIXED BABY LETTUCES, SUN DRIED CHERRIES, BLEU CHEESE, RED ONION, CANDIED PECANS, WITH RASPBERRY
VINAIGRETTE

MIXED BERRY SALAD

MIXED LETTUCES, FRESH BERRIES, BLEU CHEESE, TOASTED SPICED PECANS, WITH RED WINE VINAIGRETTE

GREEK SALAD

CHOPPED ROMAINE, KALAMATA OLIVES, TOMATOES, PEPPERONCINI, CECI BEANS, RED ONIONS, WITH FETA
VINAIGRETTE

ACCOMPANIMENTS

SEASONAL VEGETABLE MEDLEY

ROASTED ITALIAN VEGETABLES

HARICOT VERTS WITH CARAMELIZED ONIONS AND MUSHROOMS

GREEN BEANS WITH HERB BUTTER, GARLIC, AND TOMATOES

ROASTED GARLIC SMASHED YUKON GOLD POTATOES

BUTTERMILK AND CHIVE WHIPPED REDSKIN POTATOES

HERB ROASTED REDSKIN POTATOES

ROASTED SWEET AND YUKON GOLD POTATOES

CARAMELIZED SHALLOT AND PARMESAN SMASHED REDSKIN POTATOES

UPGRADED ACCOMPANIMENTS

HERB GRILLED ASPARAGUS WITH EXTRA VIRGIN OLIVE OIL AND PARMESAN

BOURBON GLAZED BRUSSEL SPROUTS

CITRUS ROASTED ASPARAGUS

BROCCOLINI OLIO AGLIO

SAUTÉED ITALIAN GREENS

TWICE COOKED SMASHED YUKON GOLD POTATOES WITH PARMESAN AND LEMON OIL

FOUR CHEESE SCALLOPED POTATOES

Buffet Salad and Side Options

ATTENDED SALAD STATION WITH ARTISAN ROLLS, BUTTER AND SIGNATURE HOT PEPPERS; (1) PASTA WITH SAUCE;
(2) ACCOMPANIMENTS

PASTAS

CHOOSE ONE: PENNE, ORECCHIETTE, OR RIGATONI

UPGRADES: CAVATELLI OR CHEESE TORTELLINI

SAUCES

SEASONAL OPTIONS ARE AVAILABLE UPON REQUEST

FRESH MARINARA SAUCE

TRADITIONAL RED SAUCE

ROASTED RED PEPPER CREAM

VODKA SAUCE

OLIO AGLIO WITH BROCCOLI AND ITALIAN SAUSAGE

BASIL PESTO TOSSED WITH FRESH TOMATOES

MEDITERRANEAN STYLE

KALAMATA OLIVES, SPINACH, SUN DRIED TOMATOES, GARLIC, OLIVE OIL AND PARMESAN BROTH

LEMON INFUSED CREAM SAUCE WITH PROSCIUTTO AND SWEET PEAS

GLUTEN FREE PLATED OPTIONS

PAN SEARED CHICKEN

HARICOT VERTS, LEMON PARMESAN RISOTTO TOPPED WITH MARSALA GLAZED MUSHROOMS

CARAMELIZED CAULIFLOWER "STEAK"

SHAVED PARMESAN, SAUTÉED SPINACH, ROASTED TOMATOES, TOPPED WITH CABERNET SYRUP

QUINOA STUFFED SWEET PEPPERS

VEGETABLE AND QUINOA STUFFING, BASIL PESTO, FETA

PAN SEARED SALMON

PARMESAN RISOTTO, ROASTED ASPARAGUS, AND A LEMON AND GARLIC BUTTER SAUCE

GRILLED FILET

SERVED WITH MUSHROOMS AND ONIONS, ASPARAGUS, AND HERB ROASTED YUKON GOLD POTATOES

Suggested Lake Club Duets

INCLUDES A SALAD WITH ARTISAN ROLLS, BUTTER AND SIGNATURE HOT PEPPERS; (1) PASTA WITH SAUCE;
(2) ACCOMPANIMENTS

CHICKEN PEPPERONATA

SAUTÉED CHICKEN BREAST, FRIED SWEET AND HOT PEPPERS,
WHITE WINE AND HERBS

POTATO AND HORSERADISH CRUSTED COD

CABBAGE, CARROT, CUCUMBER SLAW, AND WASABI AIOLI

CHICKEN MILANESE

PARMESAN AND HERB BREADED CHICKEN TOPPED WITH
ARUGULA AND TOMATO SALAD

BRAISED BEEF SHORT RIB

BALSAMIC GLAZE, TOMATOES, BRUSSELS SPROUT LEAVES

TUSCAN ROASTED CHICKEN

AIRLINE CHICKEN BREAST, WHITE WINE AND ROSEMARY PAN
SAUCE, ROASTED ARTICHOKE AND TOMATOES

ANGUS TOP SIRLOIN

GRILLED AND DRESSED WITH MUSHROOM CABERNET SAUCE

WALLEYE FRANCAISE

EGG BATTERED WALLEYE, LEMON WINE SAUCE

PETIT ANGUS FILET

GRILLED AND DRESSED WITH PORT WINE REDUCTION

PROSCIUTTO WRAPPED GROUPEL

TOMATO CONFIT, AND PESTO VINAIGRETTE

PETIT ANGUS FILET

GRILLED AND DRESSED WITH MUSHROOM CABERNET SAUCE

PETIT ANGUS FILET

GRILLED AND DRESSED WITH BÉARNAISE

ROASTED LOBSTER TAIL

SIX OUNCE BUTTER ROASTED LOBSTER TAIL

PETIT ANGUS FILET

GRILLED AND DRESSED WITH BÉARNAISE

CRAB CRUSTED SEA BASS

LOBSTER BISQUE SAUCE

Recommended Family Style Menus

MAXIMUM 150 PEOPLE

TUSCAN

CAPRESE SALAD

SIGNATURE HOT PEPPERS AND OIL WITH ARTISAN BREADS

TUSCAN ROASTED AIRLINE CHICKEN BREAST, ARTICHOKE AND MUSHROOMS, WHITE WINE
AND ROSEMARY PAN SAUCE

BRAISED SHORT RIBS WITH BALSAMIC REDUCTION

SAUTÉED BEANS AND GREENS

HOMEMADE RICOTTA GNOCCHI WITH TOMATO BASIL CREAM

HERB ROASTED REDSKIN POTATOES

NAPA VALLEY

CHARCUTERIE BOARD

TOMATO BISQUE

ROASTED BEET AND ARUGULA SALAD

PAN SEARED SALMON

PAN ROASTED CHICKEN

GRILLED MARINATED VEGETABLES

RISOTTO PRIMAVERA

STEAKHOUSE

FRENCH ONION SOUP AND CAESAR SALAD

SIGNATURE HOT PEPPERS AND OIL WITH ARTISAN BREADS

SLOW ROASTED TENDERLOIN OF BEEF WITH COGNAC AND MUSTARD CREAM

JUMBO SHRIMP SCAMPI WITH LEMON AND PARMESAN RISOTTO

TWICE COOKED YUKON GOLD POTATOES WITH TRUFFLE BUTTER AND PARMESAN

GRILLED ASPARAGUS

LOBSTER MAC AND CHEESE

Chef Inspired Action Stations

ADDITIONAL STATION OPTIONS AVAILABLE UPON REQUEST

GARDEN SALAD BAR

SEASONAL SALADS AVAILABLE UPON REQUEST

SMASHED POTATO BAR

SMASHED YUKON GOLD POTATOES
SCALLIONS, BACON, CHEDDAR CHEESE,
CARAMELIZED ONIONS, BALSAMIC GLAZED MUSHROOMS,
SAUTEED ITALIAN GREENS, ROASTED CORN, CRISPY SHALLOTS
CHOOSE 2 OF 3 TO ADD—CURRIED SHRIMP, BRAISED BEEF
OR LOBSTER

COMPOSED PASTA STATION

PRICING BASED ON THE NUMBER OF COMPOSED PASTAS CHOSEN

TORTOLONI WITH PROSCIUTTO AND PEAS

TOSSED IN A LEMON AND PARMESAN CREAM

PENNE A LA VODKA

TOSSED IN A VODKA LACED TOMATO AND BASIL CREAM

RIGATONI WITH SAUSAGE AND PEPPERS

TOSSED WITH ITALIAN SAUSAGE, SWEET AND HOT PEPPERS, HOUSE MARINARA

GNOCCHI BOLOGNESE

HOUSEMADE RICOTTA GNOCCHI, RICH MEAT SAUCE, BASIL, PARMESAN

RIGATONI CARBONARA

ITALIAN SAUSAGE, PANCETTA, ALFREDO SAUCE

FISH TACO STATION

BLACKENED TUNA, SWEET CHILI GLAZED SHRIMP, GRILLED
MAHI MAHI

OIL AND VINEGAR SLAW, PICKLED PEPPERS, RED ONION,
GREEN HERB SAUCE, SWEET CHILI AIOLI, WASABI AIOLI,
TOMATOES, JALAPENOS, PINEAPPLE SALSA WITH HARD AND
SOFT SHELLS

Chef Inspired Action Stations

ADDITIONAL STATION OPTIONS AVAILABLE UPON REQUEST

RISOTTO STATION

ARBORIO RICE WITH A SELECTION OF SEASONAL VEGETABLES PARMIGIANA CHEESE, GOAT CHEESE, SMOKED CHEDDAR AND ASIAGO

TOMATO SAUCE, BASIL PESTO, SUN DRIED TOMATO PESTO

ROASTED CHICKEN, PROSCIUTTO, BARBECUED PORK

ADD LOBSTER AND SHRIMP

ASIAN NOODLE STATION

ASIAN RAMEN NOODLES, BROCCOLI, ZUCCHINI, SQUASH, CARROTS, RED ONION, SHITAKE MUSHROOMS, NAPA CABBAGE, SWEET PEPPERS, EDAMAME, WATER CHESTNUTS, SCALLIONS, AND CHILI PEPPERS

MEATS: FLANK STEAK, CHICKEN, SHRIMP

SAUCES: SWEET CHILI, SWEET SOY, COCONUT CURRY

Late Night Snacks

NACHO STATION

WARM NACHO CHEESE, CORN TORTILLA CHIPS, SEASONED GROUND BEEF, CILANTRO LIME CHICKEN, FRESH TOMATOES,SCALLIONS, BLACK OLIVES, SOUR CREAM, PICKLED JALAPENOS, AND ROASTED CORN AND BLACK BEAN SALSA

THE LAKE CLUB DRIVE-THRU

HAMBURGERS / CHEESEBURGERS, LETTUCE, TOMATOES, MUSTARD, AND KETCHUP SERVED WITH FRESH CUT FRIES IN A CARRY OUT PACKAGE

AUNTIE ANNE'S PRETZEL TRUCK

FRESH BAKED SOFT PRETZELS IN ORIGINAL AND CINNAMON SUGAR FLAVORS, FRESH LEMONADE, SERVED WITH CHOICE OF DIPPING SAUCE

FRESH BAKED SOFT PRETZELS IN ORIGINAL AND CINNAMON SUGAR FLAVORS, MINI PRETZEL DOGS, FRESH LEMONADE, SERVED WITH CHOICE OF DIPPING SAUCE

BREAKFAST SANDWICHES

(CHOOSE TWO)

ENGLISH MUFFIN, FRIED EGG, MORTADELLA, ARUGULA, TOMATO, AND CAYENNE PEPPER AIOLI, WITH HASH BROWN POTATOES

CHORIZO, SWEET PEPPERS, AND CHEDDAR BURRITO, WITH HASH BROWN POTATOES

WHOLE GRAIN ENGLISH MUFFIN, EGG WHITES, TURKEY SAUSAGE AND TOMATO, WITH HASH BROWN POTATOES

FRENCH FRY STATION

FRESH CUT FRIES, MALT VINEGAR, KETCHUP, ROASTED GARLIC AIOLI, SCALLIONS, NACHO CHEESE, BEEF GRAVY, CHEESE CURDS

PERSONAL PAN PIZZAS

(CHOOSE TWO)

PERSONALIZED 6 INCH PIZZA

PEPPERONI, TOMATO SAUCE AND MOZZARELLA CHEESE

BRIER HILL

WHITE WITH HOT PEPPERS, SPINACH, SAUSAGE AND MOZZARELLA

MEATBALL WITH HOT PEPPERS AND PROVOLONE

MINI MILKSHAKES

CHOCOLATE WITH OREO COOKIE RIM, VANILLA WITH RAINBOW SPRINKLE RIM, STRAWBERRY WITH AMARETTO COOKIE RIM

Dessert Menu

ADDITIONAL DESSERTS AND PRICES AVAILABLE UPON REQUEST

CHEF ATTENDED FLAMBÉ STATION

BANANAS FOSTER / STRAWBERRIES REBECCA / CHERRIES JUBILEE

SERVED WITH VANILLA ICE CREAM

ICE CREAM SUNDAE BAR

VANILLA AND CHOCOLATE ICE CREAM

TOPPINGS: REESE'S PIECES, M&M'S, CRUSHED OREOS, BUTTER FINGERS, CHOPPED NUTS, SPRINKLES,
CHERRIES, CARAMEL SAUCE AND HOT FUDGE

CHEESECAKE DISPLAY

ASSORTED SEASONAL CHEESECAKES WITH CHEF'S GARNISH

CHOCOLATE LAVA CAKE

WARM CHOCOLATE CAKE SERVED WITH RASPBERRY SAUCE AND VANILLA GELATO

BUTTER RUM CAKE

HOMEMADE WARM BUTTER CAKE WITH MACERATED BERRIES AND WHIPPED CREAM

SEASONAL BERRIES AND ZABAGLIONE

MARSALA INFUSED ZABAGLIONE CREAM WITH FRESH BERRIES AND PIROULINE COOKIE

CARAMELIZED PECAN BALL

VANILLA ICE CREAM ROLLED IN ROASTED PECANS, TOPPED WITH CHOCOLATE SAUCE AND WHIPPED CREAM

ASSORTED HOUSE-BAKED COOKIES AND BROWNIES

DESSERT SHOOTERS

MINIMUM 25 PER FLAVOR

LEMON MERINGUE

TIRAMISU

BERRIES AND ZABAGLIONE

SALTED CARAMEL CHEESE CAKE

Specialty Breaks

AVAILABLE IN ADDITION TO BREAKFAST **OR** LUNCH

ENERGY BREAK

GOURMET CHEESE DISPLAY

FRESH SEASONAL HUMMUS WITH VEGETABLE CRUDITE

GRANOLA BARS

ASSORTED SOFT DRINKS

BOTTLED WATER

SWEET AND SALTY

ASSORTED COOKIES AND BROWNIES

PEANUTS, PRETZELS AND MIXED NUTS

TORTILLA CHIPS AND SALSA

ASSORTED SOFT DRINKS

BOTTLED WATER

AFTERNOON REFRESHER

FRESH BREWED REGULAR AND DECAFFEINATED COFFEE

GRANOLA BARS

WHOLE FRUIT

FRESH BAKED COOKIES

ASSORTED SOFT DRINKS

BOTTLED WATER

Wedding Packages

ALL LAKE CLUB WEDDING PACKAGES INCLUDE:

PROFESSIONAL EVENT PLANNER
WHITE OR IVORY LINENS AND NAPKINS
A STANDARD 5 HOUR ROOM RENTAL AT THE FACILITY
CAKE CUTTING

OPTIONAL UPGRADES

CEREMONY PACKAGE

OFFERED ONLY IF ACCOMPANIED BY RECEPTION

ROSE GARDEN CEREMONY
WHITE RECEPTION CHAIRS
CHILLED BOTTLED WATER PROVIDED FOR GUESTS
OUTSIDE SOUND SYSTEM

OUTDOOR COCKTAIL HOUR

FULL OUTDOOR BAR SET UP
COCKTAIL TENT TO SHADE ANY FOOD DISPLAYS
HIGH TOP TABLES IN LAWN

SPECIALTY LINENS, CHAIRS, AND TABLE RENTALS

PRICING AVAILABLE UPON REQUEST

VALET PARKING

PRICING AVAILABLE UPON REQUEST

CIGAR BAR

CIGAR AVAILABILITY AND PRICING AVAILABLE UPON REQUEST

ALL DRESS CODE AND APPEARANCE STANDARDS APPLY TO ALL GUESTS DURING TASTINGS,
REHEARSALS AS WELL AS DURING THE WEDDING

PLEASE CONTACT THE LAKE CLUB OFFICE FOR DETAILS

Shuttle Service

WEDDING/SPECIAL EVENT TRANSPORTATION FOR LAKE CLUB CLIENTS
OUR SHUTTLE BUS CAN ACCOMMODATE UP TO 27 PASSENGERS!

SHUTTLE SERVICE OPTIONS

- \$375.00 (MINIMUM TOTAL) - MINIMUM OF 3 HOURS FOR BOOKING; TO ACCOUNT FOR 1 ½ HOUR AT THE BEGINNING OF THE EVENT AND 1 ½ HOUR AT THE END OF THE EVENT. (1-DESTINATION DROP-OFF)
 - \$125.00 PER HOUR (IF DESTINATION IS WITHIN A 15 MILE RADIUS OF THE LAKE CLUB).
 - \$175.00 PER HOUR (IF DESTINATION IS 15 MILES OR MORE AWAY FROM THE LAKE CLUB).
 - 2-DESTINATION DROP-OFF ADD AN ADDITIONAL \$50 PER HOUR.
- \$750.00 - SHUTTLE TO BE AVAILABLE FOR THE DURATION OF EVENT (IE. 6 HOURS, PICK-UP 30 MINUTES PRIOR TO COCKTAIL HOUR AND DROP-OFF 30 MINUTES AFTER RECEPTION ENDS).
 - \$1,500.00 - FULL ACCESS TO SHUTTLE ALL DAY (UNLIMITED TRIPS).

FOOD AND BEVERAGE

- FOOD MUST BE ORDERED THROUGH THE LAKE CLUB.
- CLIENTS ARE RESPONSIBLE FOR BRINGING BEVERAGES.

Bridal Suite Menu

FRESH FRUIT AND PASTRY PLATTER

SEASONAL FRUIT WITH RASPBERRY YOGURT DIP, ASSORTED MUFFINS, DANISH, AND BREAKFAST BREADS

MEZZE PLATTER

ROASTED GARLIC AND LEMON HUMMUS, OLIVES, CUCUMBER SALAD, BABY CARROTS, FETA CHEESE, TOASTED MINI NAAN

ASSORTED PLATTER OF WRAPS

SERVED WITH FRESH CUT POTATO CHIPS

GRILLED CHICKEN WRAP

SHREDDED ROMAINE, PROVOLONE, TOMATO WITH BASIL PESTO AIOLI, FLOUR TORTILLA

TURKEY "BLT" WRAP

LETTUCE, TOMATO, SWISS, APPLEWOOD BACON, GREEN GODDESS DRESSING, FLOUR TORTILLA

ROASTED VEGETABLE WRAP

ZUCCHINI, SWEET PEPPERS, SPINACH, TOMATOES, AND CARROTS, CHEDDAR, AND RANCH DRESSING IN A WHOLE WHEAT TORTILLA

DELI MEAT AND CHEESE PLATTER

SMOKED HAM, SHAVED TURKEY, SALAMI, AND ROAST BEEF

CHEDDAR, SWISS, PROVOLONE, AND AMERICAN

LETTUCE, TOMATO, SHAVED RED ONION, ROASTED PEPPERS, PICKLES

MAYONNAISE, BASIL PESTO AIOLI, AND MUSTARD

ASSORTED MINI ROLLS AND FRESH CUT POTATO CHIPS

PIZZA

(12 INCH, 8 CUT)

PEPPERONI

TOMATO SAUCE, ARTISAN PEPPERONI, SHREDDED MOZZARELLA

MARGHERITA

TOMATO SAUCE, FRESH MOZZARELLA, BASIL

MEDITERRANEAN

GARLIC AND OLIVE OIL CRUST, BABY SPINACH, OLIVES, TOMATOES, ARTICHOKES, RED ONION, MOZZARELLA AND FETA CHEESES

WEDDING PACKAGES

Supreme Plated Package

Menu Selections

CRAFT YOUR PLATED MEAL WITH EXECUTIVE CHEF MICHAEL STROLLO AND YOUR
EVENT COORDINATOR

CHARGES WILL BE ADDED TO THE PER PERSON TOTAL

Included Amenities

ANTIPASTO DISPLAY

SERVED SALAD COURSE (HOUSE OR CAESAR)

SERVED PASTA COURSE (NON UPGRADED PASTAS)

Beverage Service

CHAMPAGNE TOAST FOR BRIDAL PARTY

PREMIUM LIQUOR PACKAGE AND SIGNATURE BEER & WINES
(BASED ON 5 HOURS)

Suggested Beverage Upgrades

PREMIUM BEER & WINE

PLATINUM LIQUOR

PLATINUM WINE & BEER: PRICING BASED UPON SELECTION
TABLE-SIDE WINE SERVICE PROVIDED DURING DINNER

FOR HORS D'OEUVRE AND DISPLAYS, ENTRÉES, PASTAS AND OTHER SELECTIONS
PLEASE REFER TO PAGES 11 THRU 20

WEDDING PACKAGES

Platinum Buffet Package

Cocktail Hour

ANTIPASTI
CHOICE OF ANY (3) HORS D'OEUVRES

Reception

CHOICE OF (1) SERVED SALAD
CHOICE OF (2) ENTREES
CHOICE OF (2) CARVING STATIONS
CHOICE OF (1) PASTA WITH SAUCE
CHOICE OF (2) ACCOMPANIMENTS
CHOICE OF (1) LATE NIGHT SNACK

ALL UPGRADED SALADS, SIDES AND PASTAS INCLUDED

Beverage Service

CHAMPAGNE TOAST FOR ALL GUESTS AND BRIDAL PARTY
PLATINUM LIQUOR PACKAGE WITH SIGNATURE BEER & WINES
(BASED ON 5 HOURS)

Suggested Beverage Upgrades

PREMIUM BEER & WINE
PLATINUM WINE & BEER: PRICING BASED UPON SELECTION

Included Amenities

VALET PARKING
COAT CHECK
WHITE GLOVE SERVICE
SECURITY SERVICE
COOKIE DISPLAY FEE

FOR HORS D'OEUVRE AND DISPLAYS, ENTRÉES, PASTAS AND OTHER SELECTIONS
PLEASE REFER TO PAGES 11 THRU 20

WEDDING PACKAGES

PREMIUM BUFFET PACKAGE

COCKTAIL HOUR

CHOICE OF (1) ARANCINI, (1) CROSTINI/CANAPES, AND (1) CHICKEN HORS D'OEUVRE
CHOICE OF EITHER ARTISAN CHEESE DISPLAY OR HUMMUS & CRUDITE DISPLAY

RECEPTION

CHOICE OF (1) ATTENDED SALAD: HOUSE OR CAESAR
CHOICE OF (2) ENTREES
CHOICE OF (1) CARVING STATION
CHOICE OF (1) PASTA WITH SAUCE
CHOICE OF (2) ACCOMPANIMENTS

ANY LISTED UPCHARGES WILL BE ADDED ON AT A PER PERSON RATE

BEVERAGE SERVICE

CHAMPAGNE TOAST FOR BRIDAL PARTY
PREMIUM LIQUOR PACKAGE WITH SIGNATURE BEER & WINES
(BASED ON 5 HOURS)

SUGGESTED BEVERAGE UPGRADES

PREMIUM BEER & WINE
PLATINUM LIQUOR
PLATINUM WINE & BEER: PRICING BASED UPON SELECTION

FOR HORS D'OEUVRE AND DISPLAYS, ENTRÉES, PASTAS AND OTHER SELECTIONS
PLEASE REFER TO PAGES 11 THRU 20

WEDDING PACKAGES

SIGNATURE BUFFET PACKAGE

COCKTAIL HOUR

CHOICE OF (1) ARANCINI AND (1) CROSTINI & CANAPES

CHOICE OF EITHER ARTISAN CHEESE DISPLAY OR HUMMUS & CRUDITE DISPLAY

RECEPTION

ATTENDED SALAD: HOUSE

CHOICE OF (1) ENTRÉE

CHOICE OF (1) CARVING STATION

CHOICE OF (1) PASTA WITH SAUCE

CHOICE OF (2) ACCOMPANIMENTS

ANY LISTED UPCHARGES WILL BE ADDED ON AT A PER PERSON RATE

BEVERAGE SERVICE

CHAMPAGNE TOAST FOR BRIDAL PARTY

SIGNATURE LIQUOR PACKAGE WITH SIGNATURE BEER & WINE
(BASED ON 5 HOURS)

SUGGESTED BEVERAGE UPGRADES

PREMIUM LIQUOR, WINE & BEER

PLATINUM LIQUOR

PLATINUM WINE & BEER: PRICING BASED UPON SELECTION

FOR HORS D'OEUVRE AND DISPLAYS, ENTRÉES, PASTAS AND OTHER SELECTIONS
PLEASE REFER TO PAGES 11 THRU 20

Beverage Packages

ONE OPTION FROM BEER AND WINE CATEGORIES MUST BE CHOSEN WHEN INCLUDING A LIQUOR PACKAGE
EVENTS UNDER 50 GUESTS OR UNDER 3 HOURS WILL BE CHARGED ON A CONSUMPTION BASIS
BARTENDER FEE FOR CASH BARS AND CONSUMPTION BARS PER 100 GUESTS

SIGNATURE LIQUOR

SEAGRAM'S 7
CAPTAIN MORGAN
SMIRNOFF
GORDON'S GIN
MALIBU
BACARDI
JIM BEAM
J&B RARE
SAUZA TEQUILA
KESSLER'S WHISKEY
McCORMICK VODKA
McCORMICK GIN
TEN HIGH BOURBON
LAUDER'S SCOTCH
PARAMOUNT RUM
LAPRIMA TEQUILA
AMARETTO
PEACH SCHNAPPS

PREMIUM LIQUOR

CANADIAN CLUB
JACK DANIELS
ABSOLUT
KETEL ONE
TITOS
BEEFEATER
TANQUERAY
JIM BEAM
BACARDI
CAPTAIN MORGAN
MALIBU
DEWARS
CUERVO GOLD
AMARETTO
PEACH SCHNAPPS
BAILEYS
KAHLUA

PLATINUM LIQUOR

CROWN ROYAL RESERVE
CROWN ROYAL
JACK DANIELS
ABSOLUT
GREY GOOSE
BELVEDERE
TITOS
BOMBAY SAPPHIRE
BEEFEATER
TANQUERAY
MAKER'S MARK
WOODFORD RESERVE
JIM BEAM
BACARDI
CAPTAIN MORGAN
MALIBU
CHIVAS REGAL
DEWARS
CUERVO 1800
CUERVO GOLD
DISARONNO AMARETTO
PEACH SCHNAPPS
BAILEYS
KAHLUA
COINTREAU

SPECIALTY BEVERAGE OPTIONS

BELLINI'S, MIMOSAS OR SANGRIA

BLOODY MARY'S

BOURBON AND SCOTCH BAR

CREATE YOUR OWN SIGNATURE DRINK

BEER, WINE, AND SOFT DRINK BAR

UPGRADE - IMPORT/CRAFT BEER/ PREMIUM WINE

UNDERAGE SOFT DRINK BAR

BOURBON OR WHISKEY, MARTINI
AND CORDIAL STATIONS AVAILABLE
UPON REQUEST

Beverage Packages

SIGNATURE WINE

CANYON ROAD

WHITE ZINFANDEL

CHARDONNAY

CABERNET

MERLOT

PINOT GRIGIO

WOODBIDGE

RIESLING

SAUVIGNON BLANC

MOSCATO

PINOT NOIR

PREMIUM WINE

KENDALL JACKSON

CHARDONNAY

LOUIS MARTINI

CABERNET

TANGLEY OAKS

MERLOT

DUCKHORN DECOY

SAUVIGNON BLANC

MEIOME

PINOT NOIR

SANTA MARGARITA

PINOT GRIGIO

HOGUE

RIESLING

LINDEMAN'S

MOSCATO

MEIOME

ROSE

PLATINUM WINE

OUR WINE LIST IS AVAILABLE FOR UPGRADED
WINE SELECTIONS—PER CONSUMPTION

SIGNATURE BEER

MILLER LITE

COORS LIGHT

LABATT BLUE

MILLER 64

SAM ADAMS

ANGRY ORCHARD

**ADDITIONAL DOMESTIC OPTIONS
MAY BE ADDED UPON REQUEST AT NO
ADDITIONAL CHARGE**

PREMIUM BEER

BLUE MOON

CORONA / CORONA LIGHT

HEINEKEN / HEINEKEN LIGHT

COLUMBUS IPA

DOS EQUIS

FAT TIRE

PERONI

SIERRA NEVADA

STELLA

**PACKAGE INCLUDES SIGNATURE BEERS LISTED
ABOVE**

PLATINUM BEER

ADDITIONAL IMPORT AND CRAFT BEERS ARE
AVAILABLE UPON REQUEST BUT MAY INCUR AN
UPCHARGE

The Lake Club Team

1140 PAULIN ROAD

POLAND, OHIO 44514

PLEASE CONTACT FOR MORE INFORMATION

NATALIE PECCHIA —EVENT AND SALES COORDINATOR

NPECCHIA@THELAKECLUBOHIO.COM

(330) 549-3996 EXT. 1108

KELLEE RASETA —EVENT AND SALES COORDINATOR

KRASETA@THELAKECLUBOHIO.COM

(330) 549-3996 EXT. 1102

THE LAKE CLUB TEAM

CHRIS SAMMARTINO—CHIEF OPERATING OFFICER

JEFF MAYERS—GENERAL MANAGER

CHRIS BELLINO—HEAD GOLF PROFESSIONAL

CHRIS BROWN—GOLF COURSE SUPERINTENDENT

DON CONFOEY—DIRECTOR OF GOLF

LUANN GREGORY—OFFICE ADMINISTRATOR

MICHELLE MATTHEWS—FOOD AND BEVERAGE MANAGER

LONA MESHULA—DIRECTOR OF HORTICULTURE

ALYSSA MORUCCI—RECEPTIONIST

GEORGE NEIL—DIRECTOR OF OPERATIONS

NATALIE PECCHIA —EVENT AND SALES COORDINATOR

KELLEE RASETA —EVENT AND SALES COORDINATOR

JOE SAFAREK—MARKETING MANAGER

MICHAEL STROLLO—EXECUTIVE CHEF

KALANGE VASSELL—EVENT MANAGER

DOUG WEBB—BANQUET CHEF



THE LAKE CLUB

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