The Lake Club

Banquet and Events Menu

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THE LAKE CLUB

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 3Flat 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/or Sky Room to Seat Up to 500 Guests

Premier Facility for Weddings and Large Events

Don Pipino Room

Able to Seat Up to 50 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 ...$25

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 and Brunch Buffets

Includes Freshly Brewed Coffee, Tea, Herbal Teas, Iced Tea and Juices
Breakfast and Brunch Buffets - 40 person Minimum

Breakfast Buffets

Traditional Continental

Selection of Baked Goods: Muffins, Sweet Breads, Assorted Danish, Bagels, Fresh Baked Croissants

Fresh Seasonal Fruit...$12

Classic Breakfast

Fresh Seasonal Fruit

Scrambled Eggs

Smoked Bacon

Breakfast Sausage

Home Fries

Toast, Bagel & English Muffin Station...$18

Signature Breakfast

Fresh Seasonal Fruit

Scrambled Eggs

Smoked Bacon

Breakfast Sausage

Potatoes O'Brien

French Toast Casserole **OR** Pancakes

Toast, Bagel & English Muffin Station...$21

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...$27

Signature Buffet

Fresh Seasonal Fruit

Attended Tossed Salad **OR** Caesar Salad

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...$30

Breakfast and Brunch — Add Ons

Chef Attended Waffle Station — Add $8

Chef Attended Omelet Station — Add $7

Yogurt Parfait Station — Add $7

Eggs Benedict — Add $6

Carved Maple Glazed Ham — Add $7

Breakfast and Brunch 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 (Add $1), Chef's Frittata or Seasonal Quiche (Add $2)

Potatoes

Home Fries, O'Brien, Hashbrowns, Skillet Smashed Redskin (Add $2)

Proteins

Applewood Bacon, Smoked Sausage Patties or Links, Turkey Sausage, Honey Glazed Ham (Add $2)

From the Griddle

Vanilla Scented French Toast, Pancakes, Belgium Waffles, French Toast Casserole (Add $2)

$22

Additional Plated — Add Ons

Corned Beef Hash

Diced Corned Beef with Potatoes, Onions and Spices

Add $6

Biscuits and Gravy

Fresh Baked Biscuits with Southern Style Sausage Gravy

Add $5

Steel Cut Oatmeal

Coarse Cut Oats with Brown Sugar or Fresh Berries

Add $4

Luncheon Selections

Includes Freshly Brewed Coffee, Tea, Herbal Teas, Iced Tea and
A Lake Club Medley of Fresh Artisan Rolls and Butter (with Salad Entrées Only)

Plated Salads

Caesar

Chopped Romaine, Croutons, Parmesan, and House Caesar Dressing...$10

Michigan Cherry

Mixed Baby Lettuces, Sun Dried Cherries, Bleu Cheese, Red Onion, Candied Pecans, and Raspberry Vinaigrette... $10

Mixed Berry

Mixed Baby Lettuces, Fresh Berries, Bleu Cheese, Toasted Spiced Pecans, Red Wine Vinaigrette...$10

Greek

Chopped Romaine, Kalamata Olives, Tomatoes, Pepperoncini, Ceci beans, Red Onion, Feta Vinaigrette...$12

Cobb

Grilled Chicken, Avocado, Bacon, Tomato, Chopped Egg, Bleu Cheese, Red Onion, topped with Red Wine and Dijon Vinaigrette...$16

Add Grilled or Blackened Chicken ...$5
Add Grilled or Blackened Salmon ...$8

Plated Sandwiches

Smoked Turkey Wrap

Cheddar, Romaine, Tomato, Bacon, Wrapped in a Whole Wheat Tortilla with Green Goddess Dressing...$12

Chicken Milanese

Parmesan and Herb Breaded Chicken, Arugula, Tomato, and Roasted Garlic Aioli, on Ciabatta...$15

Salmon BLT

Grilled Salmon, Applewood Bacon, Romaine, and Tomato, Portuguese Bun...$18

Grilled Filet

Pickled Red Onions, Arugula, and Bleu Cheese, on a Challah Bun...$20

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 and
A Lake Club Medley of Fresh Artisan Rolls and Butter (with Salad Entrées Only)

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

$19

Add Steak ...$6

Add Grilled or Blackened Shrimp...$8

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

$20

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

$24

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

$30

Luncheon Selections

Includes Freshly Brewed Coffee, Tea, Herbal Teas, Iced Tea and
Hand Tossed Salad with Fresh Artisan Rolls and Butter

Plated Lunch Entrees

Seafood

Potato And Horseradish Crusted Cod

Haricot Verts, Smashed Yukon Gold Potatoes, Chive Oil...$17

Grilled Salmon

Citrus Butter Sauce, Asparagus, Roasted Yukon Gold Potatoes...$19

Blackened Mahi Mahi

Pineapple Salsa, Coconut and Toasted Almond Rice Pilaf...$20

Pan Fried Crab Cakes

Chive Beurre Blanc, Asparagus, Roasted Sweet Potatoes...$21

Shrimp Scampi

Sautéed Jumbo Shrimp, Garlic Steamed Spinach, Lemon Butter Sauce, Parmesan Risotto...$21

Chicken

Chicken Francaise

Sautéed Egg Battered Chicken, Lemon Wine Sauce, Smashed Yukon Gold Potatoes, Roasted Broccolini...$15

Chicken Milanese

Parmesan and Herb Breaded Chicken, Lemon and Parmesan Risotto, Arugula and Tomato Salad...$16

Chicken Parmigiano

Parmesan Breaded Chicken Topped with Marinara and Fresh Mozzarella Served with a Side of Penne...$17

Chicken Marsala

Sautéed Egg Battered Chicken, Mushroom and Marsala Wine Sauce, Roasted Potatoes, Italian Greens...$18

Chicken Cordon Bleu

Breaded Chicken Breast Topped with Gruyere and Black Forest Ham, Dijon Beurre Blanc, Spinach, Mashed Potatoes...$18

Beef

Braised Short Rib

Balsamic Glaze, Mashed Potatoes, Roasted Tomatoes, Brussels Sprout Leaves...$20

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...MP

Hors D'oeuvres Displays

Minimum 25 Guests— Display Prices Based on Two Hours

Antipasti

Charcuterie Display

Chef's Selection of the Finest Imported Meats and Cheeses, Smoked Salmon and Duck Bacon, Signature Hot Peppers, Bruschetta, Baguettes and a Variety of Crackers and Breadsticks...MP

Lake Club Signature Display

Combination of our Most Popular Displays: Antipasto and Hummus, with Seasonal Fruits...$25

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...$15

Hummus and Crudité Display

Lemon and Roasted Garlic Hummus, Roasted Red Pepper Hummus, Naan Bread, Cucumbers, Sweet Peppers, Carrots, Celery, Broccoli and Cauliflower...$10

Artisan Cheese Display

Artisan Cheeses, Fig Jam, Mustards, Grapes, Crackers, and European Breads...$9

Fresh Seasonal Fruit Display

With Yogurt Dip ...$8

Custom Created Display Menus and Pricing Available Upon Request

Hors D'oeuvres Displays

Minimum 25 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:

Large

(16-20 per lb)

Jumbo

(8-12 per lb)

extra large

(13-15 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...$15

Sushi Display

Spicy Tuna Roll, Philadelphia & California Roll, and King Crab Roll with Wasabi, Pickled Ginger, Sweet Soy, Chili Aioli, and Yuzu...$15

Custom Created Display Menus and Pricing Available Upon Request

Hors D'oeuvres

Prices Per 50 Pieces

Seafood

Cucumber Cups
with Crab and Avocado...$165

Crab Stuffed Mushrooms
$175

Sesame and Ginger Crusted Salmon
$180

Prosciutto wrapped shrimp
with Citrus and Garlic ...$195

Blackened Tuna Won Tons
with Wasabi Aioli, Pickled Peppers, Micro Cilantro...$200

Bacon Wrapped Soy Glazed Scallops
$200

Lobster Tacos
with Avocado and Micro Cilantro...$225

Pan Fried Crab Cakes
with Brioche, Remoulade, Cucumber Relish...$250

Lobster Corn Dogs
$300

Shrimp Cocktail Shooter
MP

Vegetable

Arancini Di Riso
Sweet Pepper and Fresh Mozzarella, Roasted Red Pepper
Seasonal Selections Available...$90

Potato Latkes
with Sour Cream and Chives...$120

roasted garlic, brie, and tomato crostini
$120

Roasted Red Pepper Hummus
with Toasted Pine Nuts on Mini Naan...$120

Lemon garlic hummus olive tapenade on mini naan
$120

sweet peppers, goat cheese and basil pesto crostini
$125

roasted vegetable crostini
with Lemon Ricotta Spread and Pickled Red Onions
$140

Parmesan wafers
with Goat Cheese and Seasonal Fruit...$175

Hors D'oeuvres

Prices Per 50 Pieces

Meat - Chicken - Lamb

BLT Stuffed Tomatoes

$100

Coconut and Curry Chicken Satay

with Spicy Peanut Sauce...$100

Chorizo Stuffed Bacon Wrapped Dates

$120

Pork Belly Crostini

with Brown Sugar Maple Glaze and Spicy Vegetable Slaw...$140

Mini Chicken Pot Pies

$140

House Made Meat balls

with Hot Peppers and Oil and Ricotta...$150

Sausage and Risotto Stuffed Cremini Mushrooms

$150

Mini Pulled Spicy Chicken Tacos

with Queso and Hot Sauce...$150

Fried Chicken and waffles

with Maple Dijon Sauce...$180

Petit Truffled Cheeseburgers

$190

Braised Beef Pierogis

$190

Balsamic Glazed Filet and Mushroom Skewer

$200

Mini Beef Wellington

Seared Angus Filet with Mushroom Duxelle and Dijon Wrapped in Puff Pastry...$200

Lamb and Portabella Mushroom Skewer

with Feta Sauce...$240

Assorted Flatbreads

Price Determined by Toppings

The Lake Club Entrees

2 Entrée Buffet: $33 | 3 Entrée Buffet: $39

Plated Dinner Options Available

Buffet Service—Minimum 50 People

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

Roasted Leg of Lamb

Au jus and Feta Sauce...Add $6

Carved Flank Steak

Fried Sweet and Hot Peppers, Chimichurri Sauce...Add $6

Carved Cedar Roasted Salmon

Thai Chili Glaze OR Herb Crusted...add $7

Carved Prime Rib

Fire Roasted Shallot Demi, Bleu Cheese Aioli, Pickled Red Onions..Add $8

Carved Beef Tenderloin

Balsamic Glazed Mushrooms, Port Wine Reduction...MP

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...Add $3

Walleye Francaise

Egg Battered Walleye, Lemon Wine Sauce...Add $5

Crab Crusted Salmon

Citrus Butter Sauce...Add $7

Prosciutto Wrapped Grouper

Tomato Confit, and Pesto Vinaigrette...Add $9

The Lake Club Entrees

Includes Freshly Brewed Coffee, Tea, Iced Tea and a Lake Club Medley of Fresh Artisan Rolls and Butter, Signature Hot Peppers with Attended Salad Service

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

Balsamic Glazed Chicken

Airline Chicken Breast with Balsamic Port Reduction, Roasted Tomatoes, and Carrot and Parsnip Threads

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 Artichokes and Tomatoes

Chicken Cacciatore

Sautéed Chicken Breast with Sweet Peppers, Mushrooms, and Tomatoes

The Lake Club Entrees

Includes Freshly Brewed Coffee, Tea, Iced Tea and a Lake Club Medley of Fresh Artisan Rolls and Butter, Signature Hot Peppers with Attended Salad Service

Beef And Pork

Italian Sausage and Peppers

Sausage with Sweet Peppers, Onions, and Tomatoes

Tuscan Stuffed Pork Loin

Boneless Pork Loin Stuffed with Prosciutto, Spinach, Asiago Cheese and Sundried Tomatoes

Topped with Roasted Garlic Rosemary Au Jus

Braised Beef Short Rib

Balsamic Glaze, Tomatoes, Brussels Sprout Leaves...Add $5

Vegetable

Eggplant Parmigiano

Fried and Topped with Marinara and Fresh Mozzarella

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

Salad and Side Options

Your Choice of One Salad, Two Accompaniments, and One Pasta

Salads

House Salad

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...Add $4

Mixed Berry salad

Mixed Lettuces, Fresh Berries, Bleu Cheese, Toasted Spiced Pecans, with Red Wine Vinaigrette...Add $4

Greek salad

Chopped Romaine, Kalamata Olives,Tomatoes, Pepperoncini, Ceci Beans, Red Onions, with Feta Vinagrette...Add $5

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

Twice Cooked Smashed Yukon Gold Potatoes with Parmesan and Lemon Oil

Caramelized Shallot and Parmesan Smashed Redskin Potatoes

Four Cheese Scalloped Potatoes

Vegetable Cous Cous

Upgraded Accompaniments

Herb Grilled Asparagus with Extra Virgin Olive Oil and Parmesan

Add $2

Bourbon Glazed Brussel Sprouts

Add $2

Citrus Roasted Asparagus

Add $2

Broccolini Olio Aglio

Add $3

Sautéed Italian Greens

Add $3

Salad and Side Options

Your Choice of One Salad, Two Accompaniments, and One Pasta

Pastas

Choose One: Penne, Orecchiette, or Rigatoni

Upgrades: Cavatelli or Cheese Tortellini...Add $3

Sauces

Fresh Marinara Sauce

Traditional Red Sauce

Roasted Red Pepper Cream

Vodka Sauce

Olio Aglio with Broccoli and Italian Sausage

Add $2

Sun Dried Tomato Pesto with Arugula and Parmesan

Add $2

Basil PestoTossed with Fresh Tomatoes

Add $2

Marsala Infused Cream Sauce with Roasted Red Peppers, And Mushrooms

Add $3

Three Cheese Alfredo

Add $3

Mediterranean Style

Kalamata Olives, Spinach, Sun Dried Tomatoes, Garlic, Olive Oil And Parmesan Broth

Add $4

Lemon Infused Cream Sauce with Prosciutto and Sweet Peas

Add $4

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

Grilled Vegetable Stack

Assorted Grilled Vegetables, Roasted Peppers, Olive Tapenade, Spinach, Goat and Fresh Mozzarella Cheeses, and Tomato Basil Butter Sauce

Suggested Lake Club Duets

Please Select One Salad, One Starch and One Vegetable from The Accompaniments to be Served with Your Duet Plate as Well as One Pasta and Sauce to be Served Family Style with Your Dinner From Page 20

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

$35

Chicken Milanese

Parmesan and Herb Breaded Chicken Topped with Arugula and Tomato Salad

Braised Beef Short Rib

Balsamic Glaze, Tomatoes, Brussels Sprout Leaves

$40

Tuscan Roasted Chicken

Airline Chicken Breast, White Wine and Rosemary Pan Sauce, Roasted Artichokes and Tomatoes

Angus Top Sirloin

Grilled and Dressed with Mushroom Cabernet Sauce

$50

Walleye Francaise

Egg Battered Walleye, Lemon Wine Sauce

Petit Angus Filet

Grilled and Dressed with Port Wine Reduction

$50

Prosciutto Wrapped Grouper

Tomato Confit, and Pesto Vinaigrette

Petit Angus Filet

Grilled and Dressed with Mushroom Cabernet Sauce

$60

Petit Angus Filet

Grilled and Dressed with Béarnaise

Roasted Lobster Tail

Six Ounce Butter Roasted Lobster Tail

MP

Recommended Family Style Menus

Maximum 100 People

Tuscan

Caprese Salad

Signature Hot Peppers and Oil with Artisan Breads

Tuscan Roasted Airline Chicken Breast, Artichokes 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

$50

Mediterranean

Chopped Greek Salad

Signature Hot Peppers and Oil with Artisan Breads

Roasted Leg of Lamb with Feta Sauce and Cous Cous

Tabbouleh - Bulgar Wheat Salad

Oregano and Lemon Roasted Walleye with Tomato Confit

Mediterranean Style Orecchiette with Kalamata Olives, Feta, Spinach, Sun Dried Tomatoes, and Parmesan Broth

Herb Marinated Grilled Vegetables

$57

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

$75

Chef Inspired Action Stations

Other Station Options Available Upon Request to Add to Your Existing Menus

Smashed Potato Station

Smashed Yukon Gold Potatoes
Scallions, Bacon, Cheddar Cheese,
Caramalized Onions, Balsamic Glazed Mushrooms,
Sauteed Italian Greens, Roasted Corn, Crispy Shallots
Choose 2 of 3 to Add—Curried Shrimp, Braised Beef
Or Lobster…$10
Add On $10
A La Cart $13

Garden Salad Bar

Field Greens, Baby Spinach and Romaine, Red Onions,
Mushrooms, Hard Boiled Egg, Carrots, Grape
Tomatoes, Seasonal Fresh Berries, Candied Pecans,
Signature Hot Peppers, Cucumbers, Chic Peas,
Shredded Cheddar and Mozzarella, Shaved Parmesan,
Blue Cheese Crumbles, Croutons
Chicken, Beef and Shrimp
Assorted Dressings
Add On $12
A La Cart $15

Chef Attended Pasta Station

Penne, Tortellini and Orecchiette
Meatballs, Roasted and Pulled Chicken, Italian
Sausage, Fresh Vegetables, Spinach
Add Shrimp…$8
Sauces: House Marinara, Traditional Red Sauce, Basil
Pesto or Alfredo
Add Or $13
A La Cart $16

Attended 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
Add On $14
A La Cart $19

Pressed Sandwich Bar

Tomato and Basil Bisque, Tomato, Hot Peppers,
Cucumber Salad, Italian Style Potato and Green Bean
Salad
Tortellini Pasta Salad, Kalamata Olives, Artichokes,
Sun Dried Tomato Pesto, and Feta
Cuban Sandwich, Reuben, and Grilled Vegetable
Pressed Sandwiches
Add On $14
A La Cart $18

Risotto Station

Arborio Rice with a Selection of Seasonal Vegetables
Parmigiana Cheese, Goeat Cheese, Smoked Cheddar and
Asiago
Tomato Sauce, Basil Pesto, Sun Dried Tomato Pesto
Roasted Chicken, Prosciutto, Barbecued Pork
Add Lobster and Shrimp…$10
Add On $16
A La Cart $22

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
Add On $18
A La Cart $24

Late Night Snacks

Minimum 50 People

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...$13

The Lake Club Drive-Thru

Hamburgers / Cheeseburgers, Lettuce, Tomatoes, Mustard, and Ketchup Served with Fresh Cut Fries in a Carry Out Package...$12

The Lake Club Soft Pretzel Station

Fresh Baked Soft Pretzels or Pretzel Nuggets in Original Pretzel or Cinnamon Flavors, Served with Warm

Nacho Cheese, Marinara or a Sweet Cream Cheese Frosting...$9

Breakfast Sandwiches

(choose two)

English Muffin, Fried Egg, Mortadella, Arugula, Tomato, and Cayenne Pepper Aioli, with Hash Brown Potatoes

or

Chorizo, Sweet Peppers, and Cheddar Burrito, with Hash Brown Potatoes

or

Whole Grain English Muffin, Egg Whites, Turkey Sausage and Tomato

$12

French Fry Station

Fresh Cut Fries, Malt Vinegar, Ketchup, Roasted Garlic Aioli, Scallions, Nacho Cheese, Beef Gravy, Cheese Curds...$10

Personal Pan Pizza

(Choose two)

Personalized 6 inch Pizza
Pepperoni, Tomato Sauce and Mozzarella Cheese

Briar Hill

White with Hot Peppers, Spinach, Sausage and Mozzarella

Meatball with Hot Peppers and Provolone

$10

Dessert Menu

Additional Desserts and Prices Available Upon Request

Chef Attended Flambé Station

Bananas Foster / Strawberries Rebecca / Cherries Jubilee

Served with Vanilla Ice Cream...$9

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream

Toppings: Reese's Pieces, M&M's, Crushed Oreos, Butter Fingers, Gummy Bears, Chopped Nuts, Sprinkles, Cherries, Strawberry Topping, Caramel Sauce and Hot Fudge...$8

Cheesecake Display

Assorted Seasonal Cheesecakes with Chef's Garnish...$8

Chocolate Lava Cake

Warm Chocolate Cake Served with Raspberry Sauce and Vanilla Gelato...$8

Butter Rum Cake

Homemade Warm Butter Cake with Macerated Berries and Whipped Cream...$8

Seasonal Berries and Zabaglione

Marsala Infused Zabaglione Cream with Fresh Berries and Pirouline Cookie...$8

Caramelized Pecan Ball

Vanilla Ice Cream rolled in Roasted Pecans, topped with Chocolate Sauce and Whipped Cream...$7

Assorted House-Baked Cookies

$5

Dessert Shooters

Minimum 25 per flavor—Choose two

Lemon Meringue

Tiramisu

Berries and Zabaglione

Salted Caramel Cheese Cake

$3 Each

Specialty Breaks

Available in Addition to Breakfast **OR** Lunch

Energy Break

Gourmet Cheese Display

Fresh Seasonal Hummus with Carrots and Celery

Granola Bars

Assorted Soft Drinks

Bottled Water

$15

Sweet and Salty

Assorted Cookies and Brownies

Peanuts, Pretzels and Mixed Nuts

Tortilla Chips and Salsa

Assorted Soft Drinks

Bottled Water

$12

Afternoon Refresher

Fresh Brewed Regular and Decaffeinated Coffee

Granola Bars

Whole Fruit

Fresh Baked Cookies

Assorted Soft Drinks

Bottled Water

$12

Beverage Station

Fresh Brewed Regular and Decaffeinated Coffee

Tea, Iced Tea and Lemonade

Assorted Soft Drinks

Bottled Water

$7

Wedding Packages

All Lake Club Wedding Packages Include:

Professional Event Planner

White or Ivory Linens and Napkins

(Specialty Linens are Available at an Additional Fee)

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

$1300

Outdoor Cocktail Hour

Full Outdoor Bar

Butlered Hors D'oeuvres Available

High Cocktail Tables in Lawn

$1000

Specialty Linens, Chairs, and Table Rentals Available

Pricing Available Upon Request

Valet Parking

$250 for the First 200 Guests

$100 Each Additional 100 Guests

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

Wedding Packages

Signature Buffet Package

Cocktail Hour

Artisan Cheese Display or Hummus and Crudité Display

Choose Two Passed Vegetable Hors D'oeuvres

Reception

Attended House Salad **OR** Caesar Salad

Choose Two from the Entree / Carving Station Selections; One Pasta with Sauce; and Two Sides

Any Listed Upcharges Will Be Added to the Per Person Total

Beverage Service

Champagne Toast for Bridal Party

Signature Bar Package (5 hour)

Upgrade Bar Package

Premium: Add +$2 | Platinum: add $5

$67 for Saturdays (May through October)

$60 Any Other Day or Time

Premium Buffet Package

Cocktail Hour

Antipasto Display

Choose One Meat, One Seafood and One Vegetable Hors D'oeuvre

Reception

Attended House Salad, Caesar Salad, **OR** Mixed Berry Salad

Choose Two Non-Upgrade Entrees, One Non-Upgrade Carving Station, One Pasta with Sauce and Two Sides

Any Listed Upcharges Will be Added to the Per Person Total

Beverage Service

Champagne Toast for Bridal Party

Premium Bar Package (5 hour)

Upgrade Bar Package

Platinum: Add $3

$87 for Saturdays (May through October)

$80 Any Other Day or Time

For Hors D'oeuvre and Displays, Entrées, Pastas and other Selections
Please Refer to Pages 10 thru 16

Wedding Packages

Platinum Buffet Package

Cocktail Hour

Charcuterie Display or Raw Bar
Carved Tuna or Sushi Display
Choose any 3 Hors D'oeuvres

Reception

Served Salad: Choice of Any Salad
Choose Any Two Entrees, Two carving stations,
One pasta with any Sauce and Any Two Sides
Choose One Late Night Snack

Beverage Service

Champagne Toast for Bridal Party and All Guests
Platinum Bar Package (5 hour)
Sky Room or Outdoor Cocktail Hour *(weather permitting)*

Included Amenities

Valet Parking / Coat Check / White Glove Service
Security Services Provided
Cookie Display Fee Included
Package Includes All Upgraded Food Items as Part of Selection Process

$107 for Saturdays (May through October)
$100 Any Other Day or Time

Supreme Plated Package

Menu Selections

Work With Your Sales and Event Coordinator to Create a Menu that Exceeds the Needs of Your Event
Charges Will Be Added to the Per Person Total

Included Amenities

Antipasto Display
Served Salad
Pasta Course

Beverage Service

Champagne Toast for Bridal Party
Premium Bar Package (5 hour)

Upgrade Bar Package

Platinum: add $3

$40 Additional to Plated Dinner Price

Beverage Packages

Package Prices Based on 50 Person and 3 Hour Minimum

Events Under 50 Guests or Under 3 Hours will be Charged on a Consumption Basis

Signature Bar

$16 - per person: 3 hours
$17 - per person: 4 hours
$18 - per person: 5 hours

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
Coors Light
Miller Light
Labatt
MGD 64

Premium Bar

$19 - per person: 3 hours
$20- per person: 4 hours
$21 - per person: 5 hours

Canadian Club
Jack Daniels
Absolut
Ketel One
Titos
Beefeater
Tanqueray
Jim Beam
Bacardi
Captain Morgan
Malibu
Dewars
Cuervo Gold
Disaronno Amaretto
Peach Schnapps
Baileys
Kahlua
Coors Light
Miller Light
Labatt
MGD 64

Platinum Bar

$23 - per person: 3 hours
$24- per person: 4 hours
$25- per person: 5 hours

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
Johnnie Walker Black
Cuervo 1800
Cuervo Gold
Disaronno Amaretto
Peach Schnapps
Baileys
Kahlua
Grand Marnier
Cointreau
Coors Light
Miller Light
Labatt
MGD 64

Imported and Craft Beer Optional By Request Based Upon Availability

Beverage Packages

Package Prices Based on 50 Person and 3 Hour Minimum

Events Under 50 Guests or Under 3 Hours will be Charged on a Consumption Basis

Signature and Premium Wine Selections

Canyon Road
White Zinfandel
Chardonnay
Cabernet
Merlot
Pinot Grigio

Woodbridge
White Zinfandel
Chardonnay
Cabernet
Merlot
Pinot Grigio

Platinum Wine Selections

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

Specialty Beverage Options

Beer, Wine and Soft Drink Bar

$12 Per Person

Upgrade Signature or Premium Bar to Supreme Wine Selections

$3 per person

Underage Soft Drink Bar

$6.50 per person

Bellini's, Mimosas or Sangria

$75 per batch

Bloody Mary's

$100 per batch

Create Your Own Signature Drink

MP

Specialty Champagne or Wine, Bourbon or Whiskey, Martini and Cordial Stations Available

The Lake Club Team

1140 Paulin Road

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Please Contact For More Information

Betsy Bresnahan—Event and Sales Coordinator

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The Lake Club Team

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Lona Meshula
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Notes

THE LAKE CLUB

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