



CHEF MIKE'S
C A T E R I N G

lakesareacatering.com
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Thank you for considering Chef Mike's Catering for your special event! We are a custom catering company that curates personalized menus that fit your wants and needs and passionate about providing unique food for you. If you don't find exactly what you imagined, let's get creative!

Choose from our three tier options. Mix and match to find the perfect meal for your event. Each tier highlights what is included with the package.

Tier One Buffet

Starting at \$18 per person

Your choice of one entrée and two side items, complimentary homemade dinner roll and honey butter included. With this self-serve buffet option has something for everyone!

*White china plates, silverware and disposable napkins included

Entrée Selections

In-house smoked Pulled Pork, Chicken or
Beef on homemade steak bun

Bourbon Glazed Chicken Legs

Chicken Pot Pie

Tater Tot Hotdish

Meatloaf

Lasagna

Vegetarian Options

Quinoa Stuffed Peppers

Vegetarian Stuffed Shells

Vegetarian Lasagna

Housemade Mac N' Cheese

Side Items

Baked Beans

Potato Chips & Dip

Coleslaw

Potato Salad

Italian Pasta Salad

Housemade Mac n' Cheese

Vegetable Platter

Cowboy Baked Beans

Nutty Coleslaw with sunflower seeds and
crasins

Garden Salad

Buttered Corn

Please note current MN State Sales Tax, 18% service fee, and a travel charge for anything over 20 miles from our location will be added to all events.

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Tier Two Buffet

Starting at \$21 per person

Your choice of one entrée, two sides and a homemade dinner roll or corn muffin served with honey butter. Complimentary garden salad and two dressings included.
This self-serve buffet style option consists of delectable food options that your guests will love!
*Disposable silverware, napkins and plates are included.

Entree Selections

Dry Rub Baked Chicken
Tenderloin Tip Stroganoff
Smoked BBQ Ribs
Pork Loin served with braised cabbage
Swedish Meatballs

Vegetarian Options

Vegetarian Lasagna
Quinoa Stuffed Peppers
Vegetarian Stuffed Shells
Tri Colored Cheese Tortellini

Side Items

Green Bean Almondine
Buttered Corn
Glazed Carrots
Roasted Red Potatoes
Housemade Mac N' Cheese
Scalloped White Cheddar Cheese Potatoes
Mashed Potatoes

Tier Three Buffet

Starting at \$26 per person

Your choice of two entrées, two sides, homemade dinner roll or corn muffin served with honey butter. Complimentary garden salad and two dressings.
Browse these options for a self-serve buffet to complete any event!
*White china plates, silverware and disposable napkins included

Entrée Selections

Beef Brisket
Broiled Shrimp with Lemon Beurre Blanc
Italian Seasoned Chicken Breast Florentine
Prime Rib (Pricing may differ)
4oz Top Sirloin Steak Demi Glace
Broiled Salmon with Lemon Buttercream

Vegetarian Options

Vegetarian Lasagna
Quinoa Stuffed Peppers
Vegetarian Stuffed Shells
Tri Colored Cheese Tortellini

Side Items

Green Bean Almondine
Glazed Carrots
Parmesan Dill Red Potatoes
Housemade Mac N' Cheese
Scalloped White Cheddar Cheese Potatoes
Mashed Potatoes and Gravy
Wild Rice Pilaf
Caesar Salad
Roasted Carrot Cauliflower
Seasonal Risotto

Plated

Looking to give your guests an experience through a plated meal?

Pricing starts at \$36 per person.

*Plated options chosen from Tier Three Buffet

Service includes:

- Your choice of two entrées from Tier Three Buffet for a duet plate
- Your choice of two sides from Tier Three Buffet
 - Plated garden salad
 - Dinner rolls and honey butter
- White China plates, silverware and white linen napkin
- Water goblets and water service

Ask us about our Late Night Bite & Getting Ready Suite options!



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Specialty Buffets

ITALIAN BUFFET

1 Meat – \$18 per person

2 Meat – \$20 per person

Includes:

Cavatappi Pasta

Red Sauce & Alfredo Sauce

Caesar Salad

Breadsticks

Meat Choices:

Italian Seasoned Chicken Breast

Housemade Meatballs

Italian Sausage

TACO BAR

\$46 per person, 2 tacos each

Add pulled pork or chicken – additional
\$3.5 per person

Taco Meat

Hard & Soft Shells

Tortilla Chips

Lettuce

Shredded Cheese

Diced Onions

Jalapenos

Olives

Tomatoes

Black Beans

Taco Sauce

Sour Cream

SOUP & SANDWICH BUFFET

\$18 per person

Choice of two sandwiches:

Turkey Cheddar

Roast Beef

Italian Hoagie

Chipotle Ranch Chicken Wrap

Tuna Salad

Chicken Salad

Choice of one soup:

Chicken Wild Rice

Chicken Noodle

Ham & Potato

Buffet includes potato chips,
condiments and relishes and assorted
cookies

BYO Burger Bar

\$46 per person

1/3lb Burger

Housemade Steakbun

Sliced Cheddar Cheese

Lettuce

Tomato

Relishes and Condiments

Potato Chips

*Add brats or hotdogs for an additional
\$4.5 per person

A la Carte Hors d'oeuvres

Browse this list of hors d'oeuvres to add to any order! Hors d'oeuvres are stationary. Inquire for passed hors d'oeuvres. Pricing is per person

–Caprese Skewers–

Fresh Mozzarella, Salami, Kalamata Olives, Sun Dried Tomatoes
\$4

–House-made Meatballs–

Choose from flavors of Swedish or BBQ
\$4

–Stuffed Mushroom Caps–

Mushroom caps stuffed with provolone and Italian sausage
\$4

–Fruit Kebabs–

Seasonal fruit on a skewer
\$4

–Spinach Artichoke Dip–

Served with pita crackers and tortilla chips
\$3

–Meat & Cheese Platter–

Assortment of meat and cheese served with crackers
\$5

–Shrimp Cocktail–

\$7

–Veggie Tray–

Assortment of vegetables with hummus
\$3

–Mexican Layer Dip–

Served with tortilla chips
\$4

–Bacon-wrapped Glazed Water Chestnuts–

\$3



Add Ons

BEVERAGES

Cups are included with all beverage orders.

–Coffee Station–

Comes with creamer, sugar and stir sticks

\$18/gallon

–Water Station–

\$10/gallon

–Lemonade Station–

\$12/gallon

–Milk Station–

\$25/gallon



SWEETS

**Ask about our seasonal desserts*

–Cookies–

Chocolate Chip or Snickerdoodle

\$2

–Bars–

7–layer, Special K, Lemon

\$3

–Brownies–

\$2