

lakesareacatering.com | 218-851-7119 | greatfood@lakesareacatering.com



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.

Ties 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 a white linen napkin 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.

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!

*White China Plates. silverware and a white linen napkin included

Entree Selections

Dry Rub Baked Chicken

Tenderloin Tip Stroganoff

Smoked BBO 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 a white linen napkin 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

Cacsai Galad

Roasted Carrot Cauliflower

Seasonal Risotto



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

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

TACO BAR

\$16 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

BYO Burger Bar

\$16 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 doenvres

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







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BEVERAGES

Cups are included with all beverage orders.

-Coffee Station-Comes with creamer, sugar and stir sticks \$48/gallon

> -lce Water Station-\$10/gallon

-Lemonade Station-\$12/gallon

> -Milk Station-\$25/gallon







SWEETS

-Cookies-Chocolate Chip, M & M, Double Chocolate Chip, Peanut Butter \$3

–Bars– 7–layer, Special K, Lemon, Brownies, Lemon Cheesecake Bars \$3

*Ask about our seasonal desserts Apple Crisp, Root Beer Floats, Peach cobbler, Cheesecake, Rhubarb Crisp