



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

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



Plated

Included with all plated options are your choice of two entrees, two sides, plated salad, and house made dinner rolls and whipped honey butter baskets.

White china plates, silverware and white linen napkins included, along with water goblets and water service

ENTREES

Choose Two

Italian Seasoned Chicken Breast Florentine |28| 

Broiled Salmon |31| 

Topped with lemon beurre blanc

Sired Beef Tenderloin 6oz. |42| 


Topped with terragon compoud Butter

Chicken Cordon Bleu |29|

Topped with smoked Canadian bacon, gruyère cheese, mornay sauce and cranberry compote

Top Sirloin Steak 8oz. |31| 

Demi-glance topped with mushroom merlot

Chicken Prosciutto 6oz. |28| 

Stuffed gruyère cheese topped with capers and demi-glance

Blue Cheese Stuffed Shrimp |30|

Topped in lemon buttercream sauce

Prime Rib 

(Market Price)

In-house Smoked Pork Prime |28|

Accompanied with apple chutney

Vegetarian Manicotti |25|

Four blend cheese, spinach and peppers

Vegetarian Stuffed Peppers |26|

Sauteed italian vegetables with artesian 7-grain blend

Plated Continued

SALADS

Choose One

Sweet Summer Salad

Fresh mixed greens topped with strawberries, candied pecans, feta cheese, poppyseed dressing

Fresh Garden Salad

Local mixed greens topped with heirloom cherry tomatoes, julien carrots and cucumber

SIDES

Choose Two

Parmesan Dill Red Potatoes

Wild Rice Pilaf

Split top Carmalized Carrot


Green Bean Almondine

Julian Vegetable Medley

Roasted Garlic Mashed Potatoes

Scalloped White Cheddar Cheese Potato

Parmesan Risotto

All side options are gluten free 



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.

A la Carte Hors d'Oeuvres

Browse this list of hors d'oeuvres to add to any order!

Pricing reflected is per person and for stationary hors d'oeuvres.

Additional \$.50 per person for passed hors d'oeuvres.

Caprese Skewers |4|

Fresh Mozzarella, Kalamata Olives, Sun Dried Tomatoes

Meatballs |4|

BBQ

Stuffed Mushroom Caps |4|

Stuffed with provolone and Italian sausage

Fresh Fruit Skewers |4|

Fresh seasonal fruit on a skewer

Spinach Artichoke Dip |3|

Served with pita crackers and tortilla chips

Meat & Cheese Skewers |5|

Assortment of meat and cheese on a skewer

Shrimp Cocktail Shooter |7|

Served with spicy guacamole cocktail sauce or cocktail sauce

Mini Crudit  Cups |4|

*Assortment of fresh vegetables served with hummus. *Passed only**

Vegetable Platter |3|

*Assortment of fresh vegetables served with hummus. *Stationary only**

Bacon-Wrapped Water Chestnuts |3|

Chestnut wrapped in glazed double smoked bacon

Tortilla Chip Esquite Cup |3|

Roasted, tossed corn served with fresh lime in a tortilla cup

Grilled Antipasto Skewer |5|

Served cold, grilled mushrooms, onion, artichoke, zucchini and pita

Add Ons

BEVERAGES

Cups are included with all beverage orders.

–Coffee Station–

Comes with creamer, sugar and stir sticks
\$18/gallon

–Ice 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**