

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*



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 80z. |31| Demi-glace topped with mushroom merlot

Chicken Prosciutto 60z. |28| Stuffed gruyère cheese topped with capers and demi-glace

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

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Plated Continued

SALADS

Sweet Summer Salad g

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

Fresh Garden Salad g

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



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 gf



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.



CHEF MIKE'S

Tich One Buffet

Starting at \$19.50 per person Your choice of one entrée and two side items, complimentary housemade dinner roll with whipped honey butter. Find something for everyone with this self serve buffet option! *White china plates. silverware and a white linen napkin included

ENTRÉE SELECTIONS

In-House Smoked Pulled Pork, Chicken or Beef on Steak Bun

Bourbon Glazed Chicken Legs

Tater Tot Hotdish

Meatloaf

Lasagna

Boneless Herb Crusted Pork Chop

VEGETARIAN OPTIONS

Quinoa Stuffed Peppers Vegetarian Stuffed Shells

Vegetarian Lasagna

SIDE ITEMS

Baked Beans

Potato Chips & Dip

Coleslaw

Potato Salad

Italian Pasta Salad

House made Mac n' Cheese

Vegetable Platter

Nutty Coleslaw with Sunflower Seeds and Crasins

Garden Salad

Buttered Corn

Oreo Fluff Salad

Jello Salad

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Tier Two Buffet

Starting at \$22.50 per person Your choice of one entrée, two sides and a housemade dinner roll or corn muffin served with whipped honey butter. Complimentary garden salad and two dressings included.

*White china plates. silverware and a white linen napkin included

ENTREE SELECTIONS

Dry Rub Baked Chicken

Smoked BBQ Ribs

Pork Loin served with Braised Cabbage

Swedish Meatballs

Breaded Chicken Parmesan topped with fresh Marianra

VEGETARIAN OPTIONS

Vegetarian Lasagna

Quinoa Stuffed Peppers

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

Cavatappi Pasta to accompany Chicken Parmesan on entree selection

Tier Three Buffet

Starting at \$27 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.

*White china plates. silverware and a white linen napkin included

ENTRÉE SELECTIONS

Broiled Shrimp with Lemon Beurre Blanc

Italian Seasoned Chicken Breast Florentine

Prime Rib (Market Price)

4oz Top Sirloin Steak Demi Glace

Broiled Salmon with Lemon Buttercream

Sliced Strip Loin & Red Wine Demi topped with caramelized onions and peppers

VEGETARIAN OPTIONS

Vegetarian Lasagna

Quinoa Stuffed Peppers

Vegetarian Stuffed Ravioli

Vegetable Wellington

SIDE ITEMS

Green Bean Almondine

Glazed Carrots

Parmesan Dill Red Potatoes

House made Mac N' Cheese

Scalloped White Cheddar Cheese Potatoes

Roasted Garlic Mashed Potatoes and Gravy

Wild Rice Pilaf

Caesar Salad

Roasted Root Vegetable

Split Top Caramelized Carrot

Specialty Buffet

ITALIAN BUFFET

1 Meat – \$19 per person 2 Meat – \$21 per person

Includes: Cavatappi Pasta Red Sauce & Alfredo Sauce Caesar Salad Breadsticks

Meat Choices: Italian Seasoned Chicken Breast Housemade Meatballs Italian Sausage Kielbasa

<u>SOUP & SANDWICH</u> <u>BUFFET</u>

\$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

Your choice of one meat: Taco Meat, Shredded Chicken, Pulled Pork Marinated flank steak fajita mix |additional \$2|

Hard & Soft Shells Tortilla Chips Lettuce Shredded Cheese Diced Onions Jalapenos Olives Tomatoes Black Beans Taco Sauce Sour Cream

A la carte: Cilantro Lime Rice [\$2]

BYO Burger Bar

\$17 per person

1/3lb Burger Housemade Steakbun Sliced Cheddar Cheese Lettuce Tomato Caramelized mushroom, bacon and onion mix Relishes and Condiments

Potato Chips

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

*White China plates, silverware and white linen napkin included







A la Carte Hors doeuvres

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 Crudité 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

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Add Ong

BEVERAGES Cups are included with all beverage orders.

-Coffee Station-Comes with creamer, sugar and stir sticks \$18/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

-Assorted Dessert Station-We will work with you to create three desserts to add to a dessert station, perfect for your event and guests to enjoy. \$12.00 per person

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