

2026

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Choice of one entree and two sides

House made dinner roll with whipped honey butter.

Disposable silverware, plates, and napkins

+\$2.50/person for China plates and silverware.

ENTREES

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

Bourbon Glazed Chicken Legs GF

Signature Dry Rub Baked Chicken GF

Tater Tot Hot dish

Meatloaf

Porkloin Stroganoff GF

Swedish Meatballs

Chicken Pot Pie

Boneless Herb Crusted Pork Chop GF

Choice of one entree and two sides.

House made dinner roll with whipped honey butter. Garden salad with two dressinas.

White China plates. Silverware and a black or white linen napkin.

ENTREES

Slow Roasted Beef Brisket with Onions and Peppers GF

Signature Dry Rub Baked Chicken GF

Smoked BBQ Ribs GF

Oven Broiled Walleye GF

Carved Pork Loin Served with Braised Cabbage & Apricot Brandy Sauce GF

Tenderloin Tips Stroganoff

Breaded Chicken Parmesan Topped with Fresh Marinara

Chicken Cordon Bleu with Mornay sauce

Choice of two entrees and two sides.

House made dinner roll with whipped honey butter. Garden salad with two dressinas.

White China plates. Silverware and a black or white linen napkin.

ENTREES

Broiled Shrimp with Lemon Beurre Blanc GF

Italian Seasoned Chicken Breast Florentine GF

Signature Dry Rub Baked Chicken GF

Prime Rib (Market Price) GF

BBQ Ribs GF

4oz Top Sirloin Steak with Demi Glace GF

> Broiled Salmon with Lemon Buttercream GF

Sliced Strip Loin & Red Wine Demi Topped with Caramelized Onions and

Peppers GF

GF= Gluten Free



Parmesan Dill Red Potatoes

- Scalloped White Cheddar Cheese Potatoes
- O Roasted Garlic Mashed Potatoes and Gravy

Wild Rice Pilaf

Parmesan Risotto

House Made Mac N' Cheese

Corn Muffin

Vegetable Platter

Buttered Corn

Green Bean Almandine

Glazed Carrots

Roasted Root Vegetables

Split Top Caramelized Carrot

Baked Beans

Garden Salad

Coleslaw

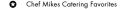
Sweet Pepper Slaw

Potato Salad

- Italian Pasta Salad
- Tomato Cucumber Vinaigrette Salad

Iello Salad

Oreo Fluff Salad



+\$2.50/person for additional side

*Ask about Vegetarian and Gluten Free options



\$1500 minimum for full service catering event

25% deposit required

5% discount if payment by cash or check

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.

SPECIALTY BUFFETS

ITALIAN BUFFET \$22/Person

Includes White china plates, silverware and a white linen napkin

Cavatappi Pasta (Red & Alfredo Sauce) · Caesar Salad · Breadsticks · Steamed Broccoli (+\$2

Choice of 1 Meat (included) · Choice of 2 Meats (+\$2)

- · Italian Seasoned Chicken Breast
- Housemade Meatballs
- · Italian Sausage

LASANGA BUFFET \$18.50/Person

Includes disposable plates and silverware

Lasagna · Caesar Salad · Breadsticks · Steamed Broccoli (+\$2)

CARIBBEAN BUFFET \$24/Person

Includes disposable plates and silverware

Choice of Jerked Chicken or Jerked Pork

Red Beans and Rice · Coleslaw · Pineapple · Roasted Sweet Potato

BREAKFAST BUFFETS

Includes disposable plates and silverware

Classic Breakfast - \$16/Person

Scrambled Eggs, Bacon & Sausage Links, Seasoned Roasted Red Potatoes

French Toast Breakfast - \$14/Person

French Toast Bake, Seasonal Mixed Fruit

Add-Ons

Caramel Rolls (by the dozen) - \$22

Yogurt Parfait Cups - \$6/person (sold by the dozen)

Seasonal Fruit Cup - \$6/person (sold by the dozen)



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SPECIALTY BUFFETS

TACO BAR \$18.50/Person, 2 Tacos each

Includes disposable plates and silverware

Includes Hard & Soft Shells · Tortilla Chips · Lettuce · Shredded Cheese · Diced Onions · Jalapenos

· Olives · Tomatoes · Black Beans · Taco Sauce · Sour Cream · Cilantro Lime Rice | +2/person|

Choice of 1 Meat

- Taco Meat
- Shredded Chicken
- · Pulled Pork
- Marinated flank steak fajita mix |+ \$2|

BYO BURGER BAR \$20/Person

Includes disposable plates and silverware

Includes 1/3lb Burger · House made Steak Bun · Sliced Cheddar Cheese · Lettuce · Tomato · Caramelized Mushroom, Bacon and Onion Mix · Relishes and Condiments · Potato Chips

Add-Ons

Brats or Hotdogs |+\$4.50/Item| (Minimum 25)
Onsite cooking | +\$2.50/Person|



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+\$2.50 White China plates, silverware and white linen napkins



A LA CARTE HORS D'OEUVRES

Browse this list of hors d'oeuvres to add to any order! Pricing reflected is per person. Stationary only.



Fresh Mozzarella, Kalamata Olives, Sun Dried Tomatoes

Meatballs |5|

BBQ

Stuffed Mushroom Caps |5|

Stuffed with provolone and Italian sausage

Fresh Fruit Skewers |4|

Fresh seasonal fruit on a skewer

Spinach Artichoke Dip |4|

Served with pita crackers and tortilla chips

Meat & Cheese Skewers |6|

Assortment of meat and cheese on a skewer

Shrimp Cocktail Shooter |7|

Served with spicy guacamole cocktail sauce or cocktail sauce

Vegetable Platter |4|

Assortment of fresh vegetables served with hummus.

Bacon-Wrapped Water Chestnuts |3|

Chestnut wrapped in glazed double smoked bacon

Esquite Dip |4|

Roasted, tossed corn served with fresh lime and tortilla chips

Grilled Antipasto Skewer |5|

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





BEVERAGES & SWEETS



BEVERAGES

Cups are included with all beverage orders.

Coffee Station \$30/gallon

Comes with creamer, sugar and stir sticks

Ice Water Station \$10/gallon

Lemonade Station \$15/gallon

Milk Station \$25/gallon



SWEETS

Cookies \$25/Dozen

Chocolate Chip, Snickerdoodle, M&M, Oatmeal Raisin, Chocolate-Chocolate Chunk, Sugar

Bars \$25/Dozen

7-layer, Special K, Lemon, Brownies, Lemon Cheesecake Bars

Rolls \$22/Dozen

Caramel & Cinnamon

Mini Cheesecakes \$30/Dozen

3 dozen minimum

Cherry, Plain, Raspberry, Turtle, Oreo

*Ask about our seasonal desserts

Apple Crisp, Root Beer Floats, Peach cobbler, Cheesecake, Rhubarb Crisp

PLATED 15-35 People

\$150/person

Choice of one Entree, two sides, two Hors D'oeuvres, plated salad, and house made dinner rolls with whipped honey butter.

Water service, White china plates, silverware and linen napkin included

ENTREES Pick 2

Parmasean Encrusted Walleye 6oz

Broiled Salmon With Lemon Buttercream Sauce GF

Chicken CordonBleu with Mornay Sauce

Herb Crusted Sliced Beef Tenderloin GF

Panko Encrusted Bacon Wrapped Pork Medallion (2 4 oz portions

Salad choices

Pick 1

Sweet Summer Salad

Garden Salad

Ceasar Salad

SIDES Pick 2

Parmasean Risotto GF

Garlic Mashed Potatoes GE

Seasonal Roasted Root Vegetables GF

Split Top Roasted Carrots GF

Julienne Seasonal Vegetables GF

Optional Dessert

\$5/person

Homemade Cheesecake

Plain or Turtle

HORS D'OEUVRES Pick 2

Shrimp Shooter GF

Caprese Skewers GF

Charcuterie Skewer GF

Esquite Dip with Tortilla Chips GF

5% discount if payment by cash or check

GF= Gluten Free

*Ask about Vegetarian options



BOXED MEALS



Beverages

Canned Soda \$1.25

Bottled Water \$1.00

Boxed meals are a great option if you are looking for something convenient, quick and personalized.

Our boxed meals are perfect for company meetings, teacher in-service days, and many other gatherings.

SALADS Dressing Choices: Ranch, Honey French, Dijon Honey Mustard, Italian

Chef Salad \$10.50

Lettuce, Cheese, Carrots, Tomatoes, Ham, Turkey, Egg, Sunflower Seeds

Chicken BLT Salad \$10.50

Chicken, Bacon, Lettuce, Tomatoes, Cheese

Garden Salad \$9.50

Cucumbers, Tomato, Carrots

SANDWICHES AND WRAPS

Sandwiches and Wraps come with Sun Chips, a Pickle, and a Cookie

Turkey Sandwich \$13.00

Turkey, Cheddar Cheese, Spinach Croissant, Apple Slaw

Roast Beef Sandwich \$14.00

Roast beef on a Homemade Steak Bun, Creamy Horseradish

Italian Hoagie \$14.00

(Ham, Turkey, Salami), Sport Peppers

Chicken Bacon Chipotle Ranch Wrap \$14.00

Chicken, Tomatoes, Bacon, Cheese, Lettuce, Chipotle Ranch

SOUPS

Soup of the Week (12oz) \$6.00

Add 1/2 Sandwich for \$5

*Ask about Vegetarian and Gluten Free options

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PARTY FOOD BY THE POUND



Please note all options on this list are sold in bulk (by the pound) and must be picked up from Chef Mike's Catering location. Chef Mike's Catering does not provide a drop-off option for these menu items Chafing pans can be rented through Chef Mike's Catering.

-Pulled Pork-

\$9.50/Pound

Does not include buns or BBQ Sauce

-Pulled Chicken-

\$12.50/Pound

Does not include buns or BBQ Sauce

-Pulled Smoked Beef-

\$14/Pound

Does not include huns or BBQ Squce

-Taco Meat-

\$11.50/Pound

-Coleslaw or Potato Salad-

\$8/Pound

-Italian Pasta Salad or Mac & Peas Salad or Oreo Cookie Salad-

\$9/Pound

-Baked Beans-

\$10.50/Pound

-House made Mac N' Cheese-

\$10.50/Pound

-Sliced Slider Buns-

\$6.50/Dozen

-Steak Buns-

\$11.50/Dozen

Larger bun - ideal for pulled pork

-Dinner Rolls-

\$5.99/Dozen

-Cookies-

\$25/Dozen

Chocolate Chip, Snickerdoodle, M&M, Oatmeal Raisin, Chocolate-Chocolate Chunk, Sugar

-Dessert Bars-

\$25/Dozen

Brownie, 7-Layer, Special K, Lemon Bar

-Mini Cheesecakes-

\$30/Dozen (3 dozen minimum) Cherry, Plain, Raspberry, Turtle, Oreo

-Slider Sandwich Platter-

\$138/platter

Your choice of two: Ham, Turkey, Chicken Salad, Egg Salad, Roast Beef Served with relish tray. 25 people.





