



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

2025

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



Plated

Includes: 2 entrées, 2 sides, salad, dinner rolls with whipped honey butter, white china, silverware, napkins, 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 tarragon compound Butter

Chicken Cordon Bleu |29|

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

Top Sirloin Steak 8oz. |31| 

Demi-glaze topped with mushroom merlot

Chicken Prosciutto 6oz. |28| 

Stuffed gruyère cheese topped with capers and demi-glaze

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 



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Tier 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!

*Includes china plates. silverware and a white linen napkin

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
Craisins

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 Stuff 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 Buffets

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

Steamed Broccoli (+\$2)

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

Jalapeños

Olives

Tomatoes

Black Beans

Taco Sauce

Sour Cream

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

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

\$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

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 and tortilla chips



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

–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



LATE NIGHT BITES

The perfect end to a perfect night! After a long evening of celebrating and dancing, why not surprise your guests with a late-night bite to eat? This trendy take on the midnight snack is something your guests will remember! Minimum order of \$200.

–Pub Pretzel Bar–

Soft Pretzel served with Stout Beer Cheese, Stoneground Mustard
\$7

–Nacho Bar–

Tortilla Chips served with queso dip, salsa and guacamole
\$6

–Pulled Pork Sliders–

Housemade sliced slider bun, BBQ sauce and mustard
\$7

–Loaded Mac & Cheese –

Housemade Mac N' Cheese topped with a variety of cheeses, jalapeños and bacon bits
\$4

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Getting Ready Suite Menu

Your wedding day is the one most important days of your life. With that, comes a rigorous schedule, friends and family to greet, and many photos to document it all. While you're soaking up every single moment of your celebration, there's one thing you can't forget to do—you still have to eat! Browse this list of getting ready suite options for you and your wedding party. *Please note suite orders may only be made with a booked wedding with Chef Mike's Catering. There is a \$200 minimum on all suite orders. Any items will be dropped off to the suites.

–Yogurt Parfait–

Vanilla Greek Yogurt, fresh tri-berry mix, granola
\$6 per person

–Fresh Fruit Skewers–

Fresh fruit served with an Amaretto yogurt dip
\$36/dozen

–Caramel or Cinnamon Rolls–

Homemade fresh rolls
\$22/dozen

–Sweet Cinnamon Strudel Loaf–

Homemade fresh rolls
\$3 per person

–Chocolate Strawberry–

Strawberries dipped in a chocolate ginoche
\$6 per person

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–Meat & Cheese Platter–

Assorted meats, cheeses, olives, mini crackers, and bagel chips. 20 people
\$100 per platter

–Veggie Platter –

Assorted seasonal veggies served with hummus. 20 people
\$80 per platter

–Cookie Platter–

Choice of two kinds of cookie: Chocolate Chip, Snickerdoodle, M&M,
Oatmeal Raisin. Chocolate–Chocolate Chunk, Sugar
\$25/dozen

–Dessert Bar Platter–

Choice of two kinds: Brownie, 7–Layer, Special K, Lemon Bar
\$19/dozen

–Antipasto Skewers–

Cold skewer with pita bread, grilled artichoke, marinated mushroom, oven
roasted tomato, calamata olive, pepperoni, asparagus & pita toast
\$48/dozen

–Slider Sandwich Platter–

Your choice of two: Ham, Turkey, Chicken Salad, Egg Salad, Roast Beef
Served with relish tray
\$120 per platter



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BOXED MEALS

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. 10 order minimum per item.

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

Chef Salad \$8.50

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

Chicken BLT Salad \$10.50

Chicken, Bacon, Lettuce, Tomatoes, Cheese

Beef Taco Salad \$11.00

Lettuce, Cheese, Tomatoes, Black Olives, Sour Creme, Taco Sauce, Taco Meat

SANDWICHES AND WRAPS

All 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 \$12.00

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*

5% discount if payment by cash or check

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Graduation Party Guide

Congratulations on your graduation! Graduating is a huge accomplishment and deserves to be celebrated with friends, family, and delicious food!

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 bulk graduation food. Chafing pans can be rented through Chef Mike's Catering.

–Pulled Pork–

Does not include buns or BBQ Sauce
\$8 per pound

–Pulled Chicken–

Does not include buns or BBQ Sauce
\$9 per pound

–Pulled Smoked Beef–

Does not include buns or BBQ Sauce
\$10 per pound

–Taco Meat–

\$9 per pound

–Coleslaw or Potato Salad–

\$7 per pound

–Italian Pasta Salad or Mac & Peas Salad or Oreo Cookie Salad–
\$8 per pound

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–Baked Beans–
\$9 per pound

–House made Mac N' Cheese–
\$9 per pound

–Sliced Slider Buns–
\$5.50 per dozen

–Steak Buns–
Great for pulled pork sandwiches
\$10 per dozen

–Cookie Platter–
Choice of two kinds of cookie: Chocolate Chip, Snickerdoodle, M&M,
Oatmeal Raisin. Chocolate–Chocolate Chunk, Sugar
\$25/dozen

–Dessert Bar Platter–
Choice of two kinds: Brownie, 7–Layer, Special K, Lemon Bar
\$19/dozen

–Slider Sandwich Platter–
Your choice of two: Ham, Turkey, Chicken Salad, Egg Salad, Roast Beef
Served with relish tray. 25 people.
\$120 per platter



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