

Lakeside Dinner Buffet Menu**

Conference, Business Meeting and Retreat Menu

All prices are for parties of 25 or more.

Additional Choices:

\$2.25pp to add an additional side

\$6.00pp to add the 2nd main option for everyone

(additional choices will be charged at group quantity)

Main Course (Pick One)- \$28.00pp

(parties of **50 or more** can pick 2 that will be split evenly)

Oven Roasted Chicken

Chicken Leg/Thigh, Herbed Butter Sauce

Parmesan Crusted Chicken

Parmesan Breaded, Mornay Sauce

Bruschetta Chicken Breast

Garlic Marinated, Tomatoes, Basil, Garlic, Olive Oil

Pretzel Chicken

Pretzel Breaded, Dijon Cream Sauce

Chicken Parmesan

Herb Breaded, Marinara, Mozzarella

Cornish Game Hen

½ Game Hen Roasted, Herbed Butter Sauce

Oven Roasted Turkey

Oven Roasted Turkey Breast, Gravy

Garlic Shrimp

Garlic, Olive Oil, Tomatoes, Butter, Parsley

Ginger Soy Salmon

Pan Seared, Basted in Ginger Soy Glaze

Lasagna

Traditional or Vegetable

Eggplant Parmesan

Lightly Breaded, Marinara, Mozzarella

Pork Tenderloin

Roasted, Hand Cut Medallions, Cranberry Glaze

Breaded Pork Loin

Hand Cut, Breaded, Pan Seared, Pan Sauce

Braised Pull Pork

Slow Roasted, Hand Pulled, BBQ Sauce Optional

Roasted Pork Loin

Rosemary, Thyme, Garlic, topped with Pork Gravy

Glazed Ham

Oven Baked, Sweet Glaze

Braised Beef Tips

Pan Sauce, Caramelized Onions & Mushrooms

Beef Pot Roast

Braised Beef, Carrots, Onions, Celery, Gravy

Beef Tenderloin (\$6)*

Oven Roasted, Hand Cut, Red Wine Sauce

Prime Rib (\$6)*

Hand Carved, Horseradish Au Jus

Stuffed Portabella

Ricotta, Sundried Tomato, Cheese, Bread Crumbs

-Portabella Pasta (V)

Portabella, Tomatoes, Asparagus, Herbed Pesto, Farfalle

Dinner Sides (Pick One from each Column)

Starch Choice

- Mashed Potatoes
- Roasted Red Skins
- Whipped Sweet Potatoes
- Baked Potato
- Parmesan & Herb Risotto
- Rice Pilaf
- Bread Dressing
- Macaroni & Cheese
- Herbed Pesto Farfalle
- Baked Penne
- Penne Pasta
- (Marinara, Cream, or Olive Oil)

Vegetable Choice

- Fresh Green Beans
- Roasted Corn
- Carrots
- Seasonal Vegetable Medley
- Roasted Carrots & Brussel
- Chop House Vegetables
- Asparagus
- Broccoli Au gratin
- Candied Brussel Sprouts
- Green Beans & Roasted Cherry Tomatoes

Salad Choices:

- Mixed Greens Salad
- Caesar Salad
- Wedge Salad
- Spinach Salad (V)

Desserts (Pick 1)

- Assorted Cookies
- Chocolate Mousse
- Cup Cakes (Chef Choice)
- Bread Pudding

- Homemade Brownies
- Italian Cannoli
- Cheese Cake
- Peach Cobbler

- Assorted Desserts
(parties of 50 or more)
*Chef Choice

Included

- Roll & Butter
- Drink Station with lemonade, iced tea, and water (available during meal service)
- *Other Beverages can be purchased from our Beverage & Snack Menu

Dinner Extras (to be added to a dinner choice)

(Appetizers can be served with the meal or up to 1 hour before)

- Vegetables & Dip/Cheese & Crackers \$4.00pp
- Spinach & Artichoke Dip \$2.50pp
- Sausage & Cheddar Dip \$2.25pp
- Bruschetta & Olive Tapenade with Crostini \$2.50pp
- Cocktail Meatballs \$2.25pp
- Bacon Wrapped Water Chestnuts- \$2.25
- Southwest Pinwheels- \$2.00pp
- Buffalo Cauliflower- \$2.50pp
- Fried Zucchini- \$2.25pp
- Stuffed Mushrooms-\$2.25pp
- Seasonal Fruit- \$2.25pp

Dinner Service Guidelines

*All dinner buffets will be available for no longer than 90 minutes. At this time a person from our staff will come and remove all food and beverages. Due to health and safety guidelines all items left on the buffet will be discarded at this time. If beverages need to be available before or after the meal, then a drink package must be purchased.

** The Dinner Menu is intended for Conferences, Business Meetings, and Retreat groups of 25 people or more. Groups smaller than 25 people should be approved by the caterer and certain menu items may not be available. **(An additional \$150 Charge will apply for each meal service for parties smaller than 25.)**

*****Prime Rib and Beef Tenderloin** must be purchased for your entire group. Both are available as carving stations (service charges will apply) or can be pre-carved and placed in a chafar for self-serve/self-bus options, this type of presentation may cause cooking to continue and may cause beef to be more done than desired.

****Menu selections should be turned in as soon as possible and no longer than 3 weeks before your event. Final head counts for each group are due 2 weeks prior to the event. If final head counts are not received by Ward Catering no later than 2 weeks before the event, the original head count will be the guaranteed head count for the invoice. We will do our best to accommodate any increase to the final head count up to 72 hours before the event (charges will apply accordingly). However, if the head count decreases the original final head count will remain in place on the invoice.

*****Table Cloths are not included. If you would like table cloths for you food buffet display you can purchase them through events or Ward Catering. If you would prefer to purchase them through Ward Catering, we only offer black linens for the food buffet tables. We charge a flat fee of \$50.00.

Service Style Options

Drop off Service- any event taking place outside of one of Lakeside's event venues. All meals will be packaged in disposables and dropped off to the client. **Only canned and bottled beverages will be offered for purchase.** If client needs any equipment, charges will apply which will include a delivery and pick up fee, along with equipment rental and service charge.

Ward Catering at Lakeside

Self-serve/ self-bus options are considered drop off service. Caterer will set up food buffet/display and come back within the stated time to take display down. Client is responsible for cleaning up all tables except the buffet. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time.
*For larger parties that need the buffet restocked an attendant fee will be charged.

Self-serve with bussers. Caterer will set up food buffet/display and stock as needed throughout the meal. Once all guests have eaten the buffet will be taken down. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time. Bussers will be on premises until dinner plates are cleaned up. Service and gratuity charges will be applied to the client's final bill.

Served, buffet-style. Caterer's staff will serve guests from a buffet. Bussers will be on premises until dinner plates are cleaned up. Once all guests have eaten the buffet will be taken down. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time. Service and gratuity charges will be applied to the client's final bill.

Full Service- Plated. Service staff will be with you throughout your meal. Dinner will be plated and served and staff will clean up at the end of the meal. Service, plate, and gratuity charges will be applied to the client's final bill. (This service is only available in Wesley Lodge. Logistics for full service in other locations will need to be approved by caterer.)

Dinnerware Options

- Disposable dinnerware (included)
- Upscale disposable dinnerware (\$3.00/person)
- Meals with disposable dinnerware that require bussers will also have a 20% gratuity.
- Real china and flatware on **buffet tables**, disposable cups at drink station (\$3.00/person plate charge, staff and 20% gratuity)
- Real china on buffet, water glasses and flatware at **individual place setting** (\$4.00/person plate charge, \$1 place setting fee, staff and 20% gratuity)
- Plated and served with water glasses and flatware at individual place setting (\$4.00/person plate charge, \$1 place setting fee, staff and 20% gratuity)

*Service and Gratuity charges will be applied accordingly to any bill requiring any real china, silverware, or glassware.

Banquet Service Staff Charges

- Buffet Attendant- \$100 /1st attendant, \$50 for each additional attendant
- Bussers- \$15/hour per busser (minimum 2 hours)
- Servers (plated meal)- \$20/hour per server (minimum 3 hours)