

HORS D'OEUVRES

APPETIZERS SERVICE

45 Mins - Choice of 3 | \$12 per person

1 Hr - Choice of 4 | \$15 per person

2 Hrs - Choice of 6 | \$20 per person

TEMPURA JALAPENOS

Stuffed spicy tuna with cream cheese

SPANAKOPITA

With Creme Fraiche

PINCHOS MORUNOS

Kurobuta pork skewers, cumin, pimento, chili, and garlic aioli

KOBE BEEF SLIDERS

Cheddar, pickled relish, tomato, thousand island dressing

GAMBAS AL AJILLO

Sautéed shrimp garlic, parsley, white wine, red chili flakes



TUNA BISCUIT

Crispy sushi rice, spicy tuna, sushi sauce

SALMON TOWER

Salmon on wonton with spicy asian sauce

BRUSCHETTA

With garlic tomato and fresh basil

DEVILED EGGS

Mayo, vinegar, mustard and paprika

CALAMARI FRITTI

With marinara sauce and cilantro lime aioli

VEGETARIAN BLINI

Goat cheese creme fraiche

PORTOBELLO MUSHROOM

Stuffed portobello mushroom with homemade basil pesto

CHICKEN SATAY

Chicken on the stick with thai peanut sauce

SKIRT STEAK SKEWER

With chimichurri

QUICHE LORRAINE

Eggs, Gruyere cheese and ham

BBQ SHORT RIB TOSTONE

Fried plantains, charred corn salsa

MARYLAND CRAB CAKES

With chipotle aioli

YUKON GOLD POTATO BLINI

Scottish salmon and creme fraiche

SPICY SHRIMP SKEWER

Shrimps on the skewer with mango salsa

BRUNCH PACKAGE

PLATED OR BUFFET

Sat & Sun | 9:00 am - 2:00 pm

PLATED \$32

*For groups of 30 and fewer
Customized Pre-set menu*

*Guest pick one from the selections:
Selection of 2 salads or starters
Selection of 3 entrees*

plated style comes with two sides

BUFFET \$35

*For groups of 31 and over
Select the following for your guest:*

*Choice of 2 Salads or Starters
Choice of 2 Entrees
Choice of 2 Sides*

BRUNCH DELUXE \$50

Plated or Buffet

*Choice of 2 Salads or Starters
Choice of 2 Entrees
Choice of 2 Sides
+3 Hours of unlimited bottomless
mimosas*

Additional item | +\$5 per person

**Bottomless mimosas or sangria - \$18 per person
(90 mins service)**

All packages include: Regular and decaf coffee, teas, sodas, orange juice, water

SALADS:

KALE SALAD | toasted almonds, green apples, lemon preserves, lemon vinaigrette
CAESAR SALAD | shaved parmesan, brioche croutons, classic caesar dressing
BEET SALAD | arugula, goat cheese, golden & red beets, pears, pistachios, citrus vinaigrette
LAKESIDE SALAD | mixed greens, grapes, candied walnuts, hazelnuts, goat cheese, lemon vinaigrette

STARTERS:

MINI MUFFINS
SEASONAL FRUIT SALAD
GREEK YOGURT PARFAIT
MINI QUICHE LORRAINE
ASSORTED BAGELS OR CROISSANTS (\$5 additional per person for salmon or ham)

ENTREES:

NUTELLA DREAM PANCAKES | buttermilk, Nutella chocolate, strawberries, banana, topped with whipped cream & maple syrups
LAKESIDE WAFFLES | strawberries, mixed blueberries, and maple syrups
LAKESIDE OMELETTE | canadian bacon, mushroom, spinach, goat cheese, tomato, onion, and cheddar cheese
CLUB BENEDICT | choice of truffle ham or smoked salmon, two poached eggs, English muffin, hollandaise sauce
HUEVOS RANCHEROS | corn tortillas, black beans, jack cheese, red peppers, chipotle
EGG IN THE HOLE | one egg cooked inside of brioche toast, turkey sausage, and fontina
EGG WHITE FRITTATA | arugula, grilled veggies, fire-roasted tomato salsa
STEAK & EGGS | grilled New York Strip, two eggs any style, and bearnaise sauce
LAKESIDE BURRITOS | scrambled eggs, cheddar cheese, chorizo, pico de gallo, potatoes, flour tortilla
CORNED BEEF HASH | poached eggs and tomato hollandaise sauce
GRILLED VEGGIE PANINI | grilled vegetables, provolone, and tomato basil pesto
PASTA VEGGIES DELIGHT | carrots, bell peppers, zucchini, broccoli, asparagus, and tomato bouillon

SIDES:

HASH BROWN or FRENCH TOAST
ROASTED POTATOES
SCRAMBLED EGGS OR EGG WHITES
APPLEWOOD SMOKED BACON
CHICKEN APPLE SAUSAGE LINKS
TURKEY BACONS



OUR DESSERTS

\$10 PER PERSON



BREAD PUDDING

Caramelized walnuts, raisins, and french vanilla ice cream

CREME BRULEE

French vanilla custard with berries

CHOCOLATE LAVA CAKE

Vanilla ice cream, mixed nuts, and whipped cream

RUSTIC APPLE TART

Caramel drizzle a la mode

VANILLA ICE CREAM

Vanilla ice cream, mixed nuts, and whipped cream

FRESH FRUIT TART

Crème Pâtisserie, fruits medley, whole berries; strawberry, blueberries, blackberry, raspberry

BAKLAVA

Made of layers of filo filled with chopped pistachio, and honey

KALUHA TIRAMISU

Lady Fingers

CARAMEL FLAN

Crème caramel custard

CHOCOLATE SOUFFLE +\$5PP

Grand Marnier, sabayon with whipped cream

CAKE MARJOLAINE (GLUTEN FREE)

Almond flour hazelnut

GELATO

Choice of Mango, chocolate, raspberry, coconut, pistachio, vanilla, banana dulce de leche

STANDARD DINNER

SIT DOWN OR BUFFET

Everyday | 6:00 pm - 10:00 pm

additional item + \$5 per person
family style + \$8 per person

BUFFET \$48

For groups of 31 and over
Select the following for your guest:

Choice of 2 Tray Passed Appetizers
Choice of 2 Salads
Choice of 2 Entrees
Choice of 2 Sides

PLATED \$52

For groups of 30 and fewer
4 course Pre-set menu

Guest pick one from each course:
Selection of 2 appetizer to be served
Selection of 2 Salads
Selection of 3 Entrees
Selection of 2 Desserts

plated option comes with sides

DELUXE \$75

Plated or Buffet

Choice of 3 Tray Passed Appetizers
Choice of 2 Salads
Choice of 2 Entrees
Choice of 2 Sides or 2 desserts with plated
+ 3 hours of introductory open bar

All packages include: Regular and decaf coffee, teas, sodas, orange juice, water

STARTERS:

CALAMARI FRITTI | fried calamari, marinara, cilantro lime aioli
BURRATA CAPRESSE | heirloom tomatoes, balsamic reduction, pesto, micro green
MARYLAND CRAB CAKE | blue crab, organic greens, chipotle aioli
GAMBAS AL AJILLO | sauteed shrimp, garlic oil, dried red chili, parsley, white wine

SALADS:

MIXED GREEN SALAD | dried pears, cherry tomatoes and candied pecans in a hazelnut oil vinaigrette
ENDIVE SALAD | hearts of palm, blue cheese, and tarragon vinaigrette
TRI COLORED SALAD | chopped vegetables, asparagus tips, tomato, avocado, fennel citrus vinaigrette
ROSEMARY SHRIMP SALAD | baby spinach, avocado, tomato, raspberry balsamic vinaigrette
RED LEAF LETTUCE SALAD | baby spinach, dried cranberries, cherry tomatoes, honey lemon vinaigrette
LIME CHICKEN SALAD | mixed greens, asparagus, cherry tomatoes, avocado, corn, grilled chicken, lime vinaigrette

ENTREES:

LEMON THYME ROASTED CHICKEN | Jerusalem artichokes, Brussel sprouts, parsnip puree
GRILLED MEDITERRANEAN SEABASS | tomato, pomeod, basil pesto, potato, braised fennel, steamed spinach
GRILLED SWORDFISH | couscous, lemon coriander sauce
BLACKENED WILD SALMON | grilled seasonal vegetables, mango salsa, lemon buerre-blanc, basil pesto
FRENCH CUT PORK CHOP | Sauteed spinach, sweet potato fries, chipotle honey mustard
GRILLED LAMB CHOPS | dijon mustard sauce
STEAK FRITES | skirt steak, red wine demi-glaze, chimichurri
PRIME NEW YORK STEAK | broccoli, potato au-gratin, merlot reduction
ROYALE COUSCOUS | lamb chops stew, chicken merguez sausage, harissa, onion confit
BAKED BBQ TOFU | served with broccoli, roasted rosemary potatoes, and apricot bbq sauce
SPICY TEMPEH AND BROCCOLI RABE | served with roselle
CHICKPEA CUTLETS | with asparagus and fingerling potatoes

SIDES:

MASHED POTATOES or POTATOES AU-GRATIN
BASMATI RICE or RICE PILAF
SEASONAL GRILLED VEGETABLES
GREEN BEANS AND BABY CARROTS
BROCCOLI SAUTEED WITH GARLIC SAUCE

CLASSIC DINNER

SIT DOWN OR BUFFET

Everyday | 6:00 pm - 10:00 pm

additional item + \$5 per person
family style + \$8 per person

BUFFET \$58

*For groups of 31 and over
Select the following for your guest:*

*Choice of 2 Tray Passed Appetizers
Choice of 2 Salads
Choice of 3 Entrees
Choice of 3 Sides*

PLATED \$62

*For groups of 30 and fewer
4 course Pre-set menu*

Guest pick one from each course:

*Selection of 3 appetizers to be served
Selection of 2 Salads
Selection of 3 Entrees
Selection of 2 Desserts*

CLASSIC PLUS \$90

Plated or Buffet

*Choice of 3 Tray Passed Appetizers
Choice of 2 Salads
Choice of 3 Entrees
Choice of 3 Sides or 2 desserts with plated
+3 hours of intermediate open bar*

All packages include: Regular and decaf coffee, teas, sodas, orange juice, water

STARTERS:

CALAMARI FRITTI | fried calamari, marinara, cilantro lime aioli
BURRATA CAPRESSE | heirloom tomatoes, balsamic reduction, pesto, micro green
MARYLAND CRAB CAKE | blue crab, organic greens, chipotle aioli
BLUE NOSE BASS CEVICHE | cucumber, lime, micro cilantro, serrano peppers
MUSSELS MEUNIERE | pei mussels, pomme frites

SALADS:

BOSTON LETTUCE SALAD | avocado, tomato, dried figs, lime, honey mustard vinaigrette
ENDIVE SALAD | candied walnuts, rock shrimp, tomatoes, fresh tarragon vinaigrette
BABY ICEBERG SALAD | candied bacon, Roquefort cheese, tomatoes, blue cheese dressing
ORGANIC FIELD GREENS | mango, avocado, toasted macadamia nuts, raspberry vinaigrette

ENTREES:

MEDITERRANEAN BRANZINO | grilled, seasonal vegetables, lemon buerre-blanc, basil pesto
GRILLED AHI TUNA | sticky rice, broccoli, baby carrots, lemongrass soy emulsion
PISTACHIO CRUSTED DAY BOAT SCALLOPS | lemon sauce, pomegranate braised leeks, carrot flan, steamed asparagus
ROASTED RACK OF COLORADO LAMB | herb crusted yukon mashed potatoes, french haricot vert, lamb-thyme jus
PRIME NEW YORK 8OZ STEAK | potatoes, baby kale, sprouts, crispy maui onion rings, red wine balsamic reduction
BEEF TENDERLOIN MEDALLIONS | green peppercorn sauce
VEAL OSSO BUCO | braised veal shank, asparagus, risotto

FARRO RISOTTO | roasted butternut squash, chanterelle mushrooms, baby kale, parmigiana reggiano, cheese, sage, hazelnuts
BAKED BBQ TOFU | served with broccoli, roasted rosemary potatoes, and apricot bbq sauce
SPICY TEMPEH AND BROCCOLI RABE | served with roselle
CHICKPEA CUTLETS | with asparagus and fingerling potatoes

SIDES:

MASHED POTATOES or POTATOES AU-GRATIN
BASMATI RICE or RICE PILAF
SEASONAL GRILLED VEGETABLES
GREEN BEANS AND BABY CARROTS
BROCCOLI SAUTEED WITH GARLIC SAUCE

PREMIUM DINNER

SIT DOWN OR BUFFET

Everyday | 6:00 pm - 10:00 pm

Additional item | + \$5 per person

Family style | + \$8 per person

BUFFET \$68

For groups of 31 and over

Select the following for your guest:

Choice of 3 Tray Passed Appetizers

Choice of 2 Salads

Choice of 4 Entrees

Choice of 3 Sides

PLATED \$72

For groups of 30 and fewer

4 course Pre-set menu

Guest pick one from each course:

Selection of 3 Appetizers to be served

Selection of 2 Salads

Selection of 4 Entrees

Selection of 3 Desserts

PREMIUM PLUS \$110

Plated or Buffet

Selection of 4 Tray Passed Appetizers

Selection of 2 Salads

Selection of 4 Entrees

Selection of 3 Sides

+3 hours of premium open bar

All packages include: Regular and decaf coffee, teas, sodas, orange juice, water

STARTERS:

BURRATA CAPRESSE | heirloom tomatoes, balsamic reduction, pesto, micro green

AHI TUNA TARTE | avocado, crispy wontons, seaweed salad, sushi sauce drizzle, sesame seeds

MUSSELS MEUNIERE | pei mussels, pomme frites

BLUE NOSE BASS CEVICHE | cucumber, lime, micro cilantro, serrano peppers

CHARCUTERIE | brie, camembert, saint agur blue, parma prosciutto, pamploña chorizo, coppa salami

SALADS:

CHEF'S FIELD GREENS SALAD | petite vegetables, golden beets, toasted pecan vinaigrette

BABY ORGANIC SPINACH | quinoa, butternut squash, dried cranberries, pomegranate vinaigrette

BELGIAN ENDIVE SALAD | asparagus tips, rock shrimp in a tarragon vinaigrette

SESAME CRUSTED AHI SALAD | asian greens, napa cabbage, bean sprouts, pickled ginger, seaweed, tomato, sesame vinaigrette

LOBSTER MANGO SALAD | mixed greens, boston lettuce, jicama, tomato, mango, asparagus, onions, avocado, mango vinaigrette

ENTREES:

LAKESIDE PAELLA | lobster tail, clams, mussels, tiger shrimp, chicken, chorizo, sausage, peas, saffron rice

TIGER SHRIMP NOODLES | stir-fried noodles, shitake mushrooms, black beans sauce

GRILLED JOHN DORY | fennel confit, saffron potatoes

ALASKAN HALIBUT | potatoes crusted, basmati rice, cauliflower gratin

ROASTED NATURAL CHICKEN BREAST | long grain rice, fresh herbs, asparagus, english peas, summer black truffle vinaigrette

FRENCH CUT PORK CHOP | Sautéed spinach, sweet potato fries, chipotle honey mustard

GRILLED RIB EYE STEAK | potato bacon terrine, bordelaise sauce

GRASS-FED FILET MIGNON | chanterelle mushrooms, cauliflower gratin, cabernet reduction

ROASTED RACK OF COLORADO LAMB | herb crusted yukon mashed potatoes, french haricot vert, lamb-thyme jus

FARRO RISOTTO | roasted butternut squash, chanterelle mushrooms, baby kale, parmigiana reggiano, cheese, sage, hazelnuts

BAKED BBQ TOFU | served with broccoli, roasted rosemary potatoes, and apricot bbq sauce

SPICY TEMPEH AND BROCCOLI RABE | served with roselle

CHICKPEA CUTLETS | with asparagus and fingerling potatoes

SIDES:

MASHED POTATOES or POTATOES AU-GRATIN

BASWATI RICE or RICE PILAF

SEASONAL GRILLED VEGETABLES

GREEN BEANS AND BABY CARROTS

BROCCOLI SAUTEED WITH GARLIC SAUCE

BASIC DINNER

SIT DOWN OR BUFFET

Everyday | 3:00 pm - 7:00 pm

Additional item | + \$5 per person

Family style | + \$8 per person

VALUE BUFFET \$40

For groups of 31 and over

Select the following for your guest:

Choice of 2 Salad

Choice of 2 Entrees

Choice of 2 Sides

VALUE PLATED \$45

For groups of 30 and fewer

3 course Pre-set menu

Guest pick one from each course:

Selection of 1 Salads

Selection of 2 Entrees

Selection of 2 Desserts

plated option comes with sides

BASIC DELUXE \$65

Plated or Buffet

Choice of 2 Salads

Choice of 2 Entrees

Choice of 2 Sides or 2 desserts with plated

+2.5 hours of Beer & Wine package

All packages include: Regular and decaf coffee, teas, sodas, orange juice, water

SALADS:

MIXED ORGANIC GREENS SALAD | tomatoes, candied walnuts, balsamic strawberry vinaigrette

CAESAR SALAD | shaved parmesan, brioche croutons, classic caesar dressing

GREEK SALAD | romaine, cucumbers, kalamata olives, onions, feta cheese, cherry tomatoes, red wine vinaigrette

COBB SALAD | Turkey, blue cheese, applewood bacon, avocado, tomatoes, red onion, red wine vinaigrette

ASIAN SALAD | napa cabbage, mixed greens, pickled ginger, carrots, bean sprouts, sesame ginger vinaigrette

ORGANIC KALE SALAD | organic mixed greens, kale, quinoa, and mango vinaigrette

ENTREES:

GRILLED TARRAGON CHICKEN | served with tarragon sauce

FREE RANGE CHICKEN BREAST | wild mushroom, and Madeira sauce

CHICKEN MARSALA | button mushrooms, butter, marsala wine sauce

FETTUCCINE ALFREDO | grilled chicken, alfredo sauce, garlic, white wine, parmesan

GRILLED TOP SIRLOIN | with cabernet sauce

FLAT IRON STEAK | grilled flat iron with bordelaise sauce

PETITE NEW YORK STEAK | broccoli, potato au gratin, merlot reduction

GRILLED RED SNAPPER | mango salsa

CHILEAN SEA BASS | macadamia crusted, sauteed spinach, mango lemongrass sauce

BLACK LINGUINE | tiger shrimp, saffron lobster meat, pink sauce

BLACKENED WILD SALMON | tomatoes, capers, kalamata olives, lemon, garlic, white wine with marinara sauce

RISOTTO | shitake, button, cremini, white burgundy sauce

MUSHROOM RAVIOLI | portobello mushrooms, sauteed asparagus tips, creamy marsala reduction

VEGETABLE LASAGNA | eggplant, zucchini, spinach, mozzarella, parmesan, ricotta marinara, bechamel

PASTA PRIMAVERA | carrots, bell peppers, zucchini, broccoli, asparagus, tomato bouillon

ANGEL HAIR PASTA | fresh tomatoes, basil, garlic, olive oil

SIDES:

MASHED POTATOES or POTATOES AU-GRATIN

BASMATI RICE or RICE PILAF

SEASONAL GRILLED VEGETABLES

GREEN BEANS AND BABY CARROTS

BROCCOLI SAUTEED WITH GARLIC SAUCE

LUNCH PACKAGE

PLATED OR BUFFET

Everyday | 11:00 am - 2:30 pm

Additional item | + \$5 per person

Family style | + \$8 per person

BUFFET

\$36

*For groups of 31 and over
Select the following for your guest:*

*Choice of 2 Salads
Choice of 2 Entrees
Choice of 2 Sides*

PLATED

\$40

*For groups of 30 and fewer
Customized Pre-set menu*

*Guest pick one from each course:
Selection of 2 Salads
Selection of 2 Entrees
Selection of 1 dessert*

**Plated option comes with sides*

LUNCH DELUXE

\$56

Plated or Buffet

*Choice of 2 Salads
Choice of 2 Entrees
Choice of 2 Sides
+ Your Choice of 2 Hours Open Bar;
Unlimited bottomless mimosas or Beer &
Wine Package*

All packages include: Regular and decaf coffee, teas, sodas, orange juice, water

SALADS:

LAKESIDE SALAD | mixed greens, grapes, candied walnuts, hazelnuts, goat cheese, lemon vinaigrette
MIXED GREENS SALAD | tomatoes, candied walnut, balsamic strawberry vinaigrette
CAESAR SALAD | shaved parmesan, brioche croutons, classic caesar dressing |
SUMMER SALAD | baby mixed greens, Boston lettuce, frisee, strawberries, candied walnut, passion fruit vinaigrette
KALE AND QUINOA SALAD | toasted almonds, green apples, lemon preserves, lemon vinaigrette

ENTREES:

CHICKEN PICCATA | with capers and lemon butter
CHICKEN TAGINE | mixed vegetables and couscous
SOUTHWEST CHICKEN PASTA | bell peppers, onions, chipotle cream sauce
BLACKENED CHICKEN SANDWICH | lettuce, avocado, tomato basil mayo, french baguette
KOBE BURGER | lettuce, tomato, grilled onions, harissa mayo, brioche bun
SHORT RIB PANINI | tomato, gruyere, horseradish aioli, French baguette, shoes string french fries
FLAT IRON STEAK | grilled iron steak with bordelaise sauce
SKIRT STEAK CARNE ASADA STYLE | marinated in lime and Spanish condiments

BAKED DOVER SOLE | capers and lemon sauce

GRILLED RED SNAPPER | mango salsa

ALMOND CRUSTED TILAPIA | lemon cilantro sauce

GRILLED WILD SALMON | sauteed spinach, tomatoes, Kalamata olives, capers, garlic wine sauce

POTATO CRUSTED SALMON | basmati rice, and lobster sauce

SEAFOOD LINGUINE | tiger shrimps, clams and calamari, garlic, white wine

POTATO & KALE ENCHILADAS or BLACK BEANS & CHEESE QUESADILLAS | with roasted chili sauce

PINEAPPLE CASHW QUINOA STIR FRY

VEGETABLE LASAGNA | eggplant, zucchini, spinach, mozzarella, parmesan, ricotta marinara, bechamel

PASTA PRIMAVERA | carrots, bell peppers, zucchini, broccoli, asparagus, tomato bouillon

SIDES:

MASHED POTATOES

POTATOES AU-GRATIN

BASMATI RICE

SEASONAL VEGETABLES

FRENCH FRIES OR ONION RINGS