

The LakeHouse Lodge & Spa Caterer ~ Chef Lark Lindsey

828-551-4828

HOT APPETIZER STATIONS..(or as entree)

Crepe station...luxurious fillings  
Lump crab cakes...tabasco aioli  
Exotic raviolis ..lots of choices  
Italian calamari , herb tempura mushrooms & cauliflower..marinara  
Fried Oysters...accompaniments  
Wings...exotic seasonings or chicken fritters  
Conch fritters...spicy mango mustard  
Vegetables tempura...ponzu & ginger dip  
Cajun Grouper fingers...fried  
Seared jumbo scallops..pepper & garlic crust  
Thai Duck Bites..orange & lemongrass glaze  
\$6 - \$12 per guest as appetizer

SPECIALTY MEATBALLS

Bison meatballs with chipotle & red wine  
Ground Lamb Kefta..Turkish spices  
Veal Meatballs..Marsala  
Italian fennel sausage bites  
Venison balls with parsley, onion & red wine  
Turkey & mushroom meatballs  
Chicken-onion-apple-curry cream  
Vegetarian Meatballs with curry cream  
\$4 to \$6 per guest

CHILLED APPETIZER FEATURES...iced

Chilled shrimps..cocktail horseradish  
Lobster carpaccio..sherry drizzle & grainy mustard oil  
Shaved tenderloin medallions...cracked pepper & balsamic oil  
Raw oyster cocktail...tabasco marinade & crackers  
Ceviche of scallops & calamari  
Sashimi's & Tamaki's & Edamame... wasabi, ginger & ponzu  
\$7 to \$17 per guest

## PLATTERS

Euro-Pate' Platter...toasted pistachios, cornichon, sliced pears & fresh figs (in season), croutinis

Warm Brie in Pastry...apple - blueberry chutney

Multi Vegetable Event...Grilled/roasted vegetables, marinated, smoked & blanched vegetables...dips & dressings

Chefs choice fruits & cheeses...wonderful flavors...some exotics & domestics..blossoms/buds for garnish

Raw vegetable platter...seasonal picks, crushed avocado spread, colored bulb tomatoes in herbs...green goddess dip

Smoked Salmon Platter...home-smoked with birch ...aioli & capers

Mediterranean Antipasto Platter...gin soaked olives, oregano-garlic olives, shaved salami & Parma ham..cheeses, peppers, pickles, pesto, crusty bread

Carved Ham with chili glaze, bread & butter pickles..crusty bread

Melon platter ...red & yellow watermelons, green melons & others..mint buds

Deviled Egg Platter...Pickled Okras, Black-eye Pea salsa..buds & flowers

\$4 to \$8 per guest

## SALADS

Caesar salad. home made dressing..red onion & croutons

Grilled Caesar Salad...romaine hearts, dressed & wood grilled

Eggplant-Greek Salad... onion, tomato, oregano, cukes, feta, lemon dressing

Chef's salad..traditional & seasonal toppers, blossoms & buds!

Big City Salad..spring greens, pancetta, spiced walnuts, peccorino, pears, grapes, pepper & balsamic

Capri Salad ... red & yellow tomatoes, fresh mozzarella, basil & balsamic

Five Veggie Cole Slaw..colorful...traditional cider dressing

California Spinach Salad..watercress, napa, red onion, pineapple, Asian dressing

Southern Corn Salad, pickled okra, green tomato, herbs, peppers...creole dressing

Fresh Avocado-Mango Salad.. bibb hearts, macadamias, citrus-honey dressing

Apple Salad..pecans, raisins, celery, cheddar cubes, citrus mayo

H& cut Salsas: ..Mango salsa, Pico de Gallo, Melon Fire & Ice,

Green tomato-bacon, Grilled Veg salsa, Black-eye pea salsa

PREPARED SALADS: Pasta salad, Tabouleh, Potato Salad, Egg Salad,

Chicken Salad, Shrimp Salad, Hummus, Fruit Salad..all home made with

herbs & rustic appeal.. edible blossoms & buds to garnish

\$3 to \$7 per guest

## STUFFED SPECIALTIES

Portabellas....cheeses, onion, garlic, sundry tomatoes, fresh herbs & spice

Eggplant halves....cheeses, roma, parmesan, onion, italian fennel sausage, marinara

Zucchini's....onion, peppers, parmesan, romas, crumbs, garlic, parsley

Butternuts, C&y roasters & Spaghetti Squash....stuffing of apple, onion, curry, rice, celery, cream, garlic & thyme

Potatoes....chive, bacon, cheeses, garlic, parsley & rosemary

Peppers... all colors...tomatoes, cheese, chorizo sausage or seafood, rice

Roma tomatoes..spinach, garlic, crumbs, goat cheese, virgin oil

\$3 to \$7 per guest

## SIDES

Spring vegetables...Pea pods, asparagus, onion, carrot

Summer vegetables...slivered peppers, cabbage, squashes, onion, herbs

European little green beans with fresh basil & tarragon

Roast vegetables..herb crusted beets, carrots, turnips & fall crops

Florets..blanched cauliflower & broccoli with garlic & herbs or hollandaise

\$3 to \$4 per guest

## MORE SIDES

Jasmine rice with wild rice

Saffron Risotto

Mushroom Risotto

Mexican Rice

Six Bean Bake

Roast Corn Ears

Roast Red Potatoes

Mashed potato varieties

Sorghum sweet potatoes..rum glaze

Pasta with alfredo

Pasta with butter, herbs & parmesan

\$2 to \$4 per guest

## BARBECUES & FISH FRYS

Hickory smoked pork...ENC vinegar sauce & KC sweet sauce

Smoked Pork Loin... jerk spiced, pineapple mango chutney

Smoke-Roast Prime Rib...mustard-garlic-chipotle crust

BBQ young Lamb...oak wood ..wine & rosemary marinade

BBQ Chickens...wood smoked...pulled & carved at service

Turkeys...smoked & beer-cider brined...Mango BBQ Sauce

Smoked Ducks...Tea, Citrus & Apple wood smoked

Barbecued Shrimp...cajun butter & crab boil spices..peel on

Smoked Trout filets or grilled trout filets..capers, butter & lemon

Fried Catfish Station...spiced crust...green tabasco lemon sauce

Fried Grouper Station....Mango Salsa... lemon sauce

BBQS are priced in packages w/ sides & bev....\$23 to \$35 per guest

## HOUSE DESSERTS

Cobblers: Apple, Peach, Blueberry

Pies: Key lime pie, Apple pie

Cakes: Chocolate Mousse Cake, Carrot Cake, Strawberry Shortcake

Custards, Cream Brulees, Flans

Gourmet Cookies & Brownies

\$3 to \$6 per person

## MEDITERRANEAN THEME

Blanched florets & crisp vegs ..creamy tahini-white bean-lemon spread

Platter: Warm brie in phyllo... pineapple-pomegranate chutney,

Platter..gorgonzola stuffed dates & figs, spiced pistachios & grapes

### **Buffet**

Romaine hearts...feta, tomatoes, olives, red onion, lemon-oregano dressing

Smoked Salmon...grapevine smoked..grape leaves, caper berries & fennel in virgin oil

Leg of Lamb & Moussaka...(stewed eggplant & Italian sausage)

Saffron risotto..or parmesan polenta

Crusty bread & butter

Ice tea & water

\$44 plus tax & service charge

## ITALIAN THEME

Canape..Italian white bean puree..cracklings & rosemary in endive

Crispy Calamari, mushrooms & cauliflower...tempura crisped...live station

### **Buffet**

Platter, shaved prosciutto, gorgonzola, spiced walnuts, cantaloupe

Caesar Salad with some arugula , croutons & good dressing

Stuffed Zucchini's...onion, cheeses, crumbs, romas, herbs

Chicken Scallopini...portabella, sage, basil & marsala

Linguine...parsley & parmesan...Alfredo on the side

Ciabatta Bread & butter

Ice tea & water

\$45 plus tax & service charge

## LOUISIANATHEME

Combo Appetizer from the Quarter: Chilled Oyster Cocktail w/tabasco  
Boiled Shrimp & Crawfish (cajun flavor)..side of horseradish sauce  
Sharp cheese spread, crackers, grapes

### Buffet

Crab & Artichoke Quiche  
Tomato platter & chopt bacon, little green beans, basil, grainy vinaigrette  
Cajun shredded pepper slaw  
Chicken Etouffee & Grilled andouille, Pecan Rice  
Candied sweet potato with sorghum & rum  
French rolls & butter  
Ice tea & water  
\$46 plus tax & service charge

## SOUTHERN THEME

Interesting sharp cheese blends w/ pecan crust..crackers..strawberries & grapes

### Live Station

Fried Oysters, fried green tomato bites, & okras...peach remoulade

### Buffet

Combo Platter: deviled eggs & smoked mushrooms  
Carved ham with mustard-chili crust, biscuits & spicy tomato jam  
Crudités of multi color peppers & herbed cukes , celery & carrot stix ..green goddess dip  
Shrimp & Grits...(side)... gumbo gravy..  
Collards with onion, vinegar & fatback  
Ice tea & water  
\$46 plus tax & service charge

## AMERICAN THEME

Chilled shrimp with horseradish cocktail

Crab stuffed mushrooms

### Buffet

Fruits & cheeses, domestics & exotics, berries, grapes & melons, blossom buds & edible flowers

Big City Salad...spring greens, pancetta cracklings, spiced walnuts, pears, peccorino cheese, grapes & balsamic dressing

The vegs: green beans w/ basil & bacon...grilled vidalias & boiled peanuts

Broiled roma tomatoes with garlic-parmesan-parsley & crumbs

Parmesan Mashed Potatoes

Prime Rib ...carved by the chef....horseradish cream

Crusty Rolls & butter

Ice tea & water

\$47 plus tax & service charge

## OTHER CHARGED SERVICES

The Lakehouse & the caterer allow guests to provide their own alcohol products....our revenues are earned through an alcohol surcharge which includes the handling, ice, mixers, etc.

Unopened containers are returned to the client.

Alcohol revenues are surcharged as follows:

Minimum charge \$5 per guest..beer only with disposables

Wine & beer ...mix of glass ware & disposables...\$10

Wine &/or beer & alcohol & appropriate mixers...\$16

Cake fee \$1.50

Champagne toast...\$3

Coffee.....\$2

Sodas as beverage...\$2

Lemon Julep Punch \$2

Gingered Peach Punch \$2

Bartenders \$25 per hour...minimum 6 hours..includes set-up & clean-up Additional bars...\$150

Wedding fee: \$300

Our wedding executive plans & works with clients to ensure a perfect delivery..this person serves as the wedding captain

For planning purposes: a tent, lighting & ceremony seating for 120 would run approx: \$1900 from (artful shelter) & \$2300 from (pro' party)

Receptions exceeding four hours are charged \$250 per additional hour.

Service charge is 22% to 25% depending on type of service & set-up

NC tax is 7.75