

Other Charged Services

The Lakehouse and 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 and beer ...mix of glass ware and disposables...\$10

Wine and/or beer and 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 and clean-up Additional bars...\$150

Wedding fee: \$300

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

For planning purposes: a tent, lighting and ceremony seating for 120 would run approx: \$1900 from (artful shelter) and \$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 and set-up

NC tax is 6.75

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 and ginger dip
Cajun Grouper fingers...fried
Seared jumbo scallops..pepper & garlic crust
Thai Duck Bites..orange and 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 and 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 and grainy mustard oil
Shaved tenderloin medallions...cracked pepper and balsamic oil
Raw oyster cocktail...tabasco marinade and crackers
Ceviche of scallops and calamari
Sashimis and Tatakis & Edamame... wasabi, ginger & ponzu
\$7 to \$17 per guest

PLATTERS

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

Warm Brie in Pastry..apple - blueberry chutney

Multi Vegetable Event...Grilled and roast vegetables, marinated, smoked and blanched vegetables...dips and dressings

Chefs choice fruits and cheeses...wonderful flavors & varieties...some exotics and domestics..blossoms and 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 and capers

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

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

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

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

\$4 to \$8 per guest

SALADS

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

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

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

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

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

Capri Salad ... red and 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 drsg.

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

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

Hand cut Salsas: ..Mango salsa, Pico de Gallo, Melon Fire and 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 hand 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, Candy roasters and Spaghetti Squash....stuffing of apple, onion,
curry, rice, celery, cream, garlic and 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 and broccoli with garlic and 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 and rosemary marinade

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

Turkeys...smoked and 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 and Brownies

\$3 to \$6 per person

MEDITERRANEAN THEME

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

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

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

Buffet

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

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

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

Saffron risotto..or parmesan polenta

Crusty bread and butter

Ice tea and water

\$44 plus tax and service charge

ITALIAN THEME

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

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

Buffet

Platter, shaved prosciutto, gorgonzola, spiced walnuts, cantaloupe

Caesar Salad with some arugula , croutons and good drsg.

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

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

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

Ciabatta Bread and butter

Ice tea and water

\$45 plus tax and service charge

LOUISIANA THEME

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

Buffet

Crab and Artichoke Quiche

Tomato platter & chopt bacon, little grean beans, basil, grainy viniagrette

Cajun shredded pepper slaw

Chicken Etoufee & Grilled Andouille, Pecan Rice

Candied sweet potato with sorghum and rum

French rolls and butter

Ice tea and water

\$46 plus tax and 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

Crudite of multi color peppers and herbed cukes , celery & carrot stix
..green goddess dip

Shrimp and Grits...(side)... gumbo gravy..

Collards with onion, vinegar & fatback

Ice tea and water

\$46 plus tax and service charge

AMERICAN THEME

Chilled shrimp with horseradish cocktail

Crab stuffed mushrooms

Buffet

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

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

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 and butter

Ice tea and water

\$47 plus tax & service charge