

General Information

Dessert Service Includes

- Cutting and Wrapping of Wedding Cake or Cutting and Serving
(please supply napkins, bags or boxes)
- Assorted Elaborate Dessert Table

Bar Service

- Standard Bar - Included in Wedding Package
- Premium Bar - Additional Cost.

Other Amenities

- We set up a podium in the foyer for your Guest Book.
- We have smoke eaters, so that you are never bothered by smoke
- The large dance floor, water fall, and Crystal chandeliers highlight the hall.

Complimentary Champagne Toast

For the Bridal Party Table

Table And Linens

- The Head Table has linens and skirting.
- The entire table is elevated.
- We have a variety of colored napkins available at no additional charge.
- If you would like seating arrangements, when you have your final count, you may call us. We will draw a customized floor plan to suit your function.
- We do not allow confetti of any type. Clean up charge will be assessed if used.

Host

- We have a host or a hostess at each function to make sure everything runs smoothly.
- Any special request you have, make known to the host or hostess and they will take care of it.
- If you have seating arrangements, our host or hostess will help your guests find their place card and escort them to their table.

FROM THE CHEFS AT
LAKELAND MANOR

Buffet Style Menu

Appetizers:

Fresh crudités with Dip and Cheeses with Crackers upon arrival.

Choice Of Three Meats

- **Baked Chicken** – Lakelands famous marinated baked chicken.
- **Roasted Sliced Angus Beef** – Seasoned crusted Angus beef served in a brown sauce.
- **Boneless Breaded Pork Chops** – Lightly dusted and served with a caramelized onion and brown sauce.
- **Veal Parmesan** - Lightly breaded veal topped with bolognese and freshly grated cheeses.
- **Swedish Meatballs** - Italian meatballs served in a mushroom cream sauce.
- **Polish Sausage** – Fresh or smoked sausage served with choice of sauerkraut.
- **Italian Sausage** – Fresh italian sausage served with roasted peppers and onions.
- **Whole Roasted Beef Tenderloin** - Seasoned crusted served with a brown sauce.
- ***Salmon**– Grilled Atlantic Salmon lightly seasoned served over a bed of wilted spinach. Served with lemon dill cream sauce.
- ***Prime Rib** - ‘Dry Aged’, sliced and served with horse radish sauce.
- ***Whole Roasted Pork Tenderloin** – Glazed pork loin topped sweet onions and dried cherries.
- ***Chicken Marsala** – Sautéed Chicken Breast (finished with a sweet mushroom, basil and marsala wine sauce)
- ***Chicken Piccata** – Panko Breaded Chicken Breast (finished with a lemon, caper and artichoke sauce)
- ***Chicken Siciliano** – Italian Breaded Chicken Breast (served with garden fresh amougue)

Choice of One Pasta

- Penne with Meat Sauce
- Fettuccine Alfredo
- Meat Ravioli with Meat Sauce
- Cheese Ravioli with Marinara

Choice of One Potato or Rice:

- Homemade Mashed Potatoes
- Garlic Roasted Red Skins
- Scalloped Potatoes
- Long grain Rice with Vermicelli

Choice of One Vegetable

- Peas and wild Mushrooms
- Green Beans Almondine
- Sweet buttered Corn
- Glazed Baby Carrots
- Prince Edward Blend
- Chefs Fresh Vegetable Medley

Included:

- Assorted salad bar with fresh rolls and butter
- Fresh Fruit Tray (*in Season*)
- Dessert Service – Includes Elaborate Dessert Table, Coffee, Tea and Milk

FROM THE CHEFS AT
LAKELAND MANOR

Family Style Menu

Appetizers: Fresh crudités with Dip and Cheeses with Crackers upon arrival.

Choice Of Two Meats

- **Baked Chicken** – Lakelands famous marinated baked chicken.
- **Roasted Sliced Angus Beef** – Seasoned crusted Angus beef served in a brown sauce.
- **Boneless Breaded Pork Chops** – Lightly dusted and served with a caramelized onion and brown sauce.
- **Veal Parmesan** - Lightly breaded veal topped with bolognese and freshly grated cheeses.
- **Swedish Meatballs** - Italian meatballs served in a mushroom cream sauce.
- **Polish Sausage** – Fresh or smoked sausage served with choice of sauerkraut.
- **Italian Sausage** – Fresh italian sausage served with roasted peppers and onions.
- **Whole Roasted Beef Tenderloin** - Seasoned crusted served with a brown sauce.
- ***Salmon**– Grilled Atlantic Salmon lightly seasoned served over a bed of wilted spinach. Served with lemon dill cream sauce.
- ***Prime Rib** - ‘Dry Aged’, sliced and served with horse radish sauce.
- ***Whole Roasted Pork Tenderloin** – Glazed pork loin topped sweet onions and dried cherries.
- ***Chicken Marsala** – Sautéed Chicken Breast (finished with a sweet mushroom, basil and marsala wine sauce)
- ***Chicken Piccata** – Panko Breaded Chicken Breast (finished with a lemon, caper and artichoke sauce)
- ***Chicken Siciliano** – Italian Breaded Chicken Breast (served with garden fresh amougue)

Choice of One Pasta

- Penne with Meat Sauce
- Fettuccine Alfredo
- Meat Ravioli with Meat Sauce
- Cheese Ravioli with Marinara

Choice of One Potato or Rice:

- Homemade Mashed Potatoes
- Garlic Roasted Red Skins
- Scalloped Potatoes
- Long grain Rice with Vermicelli

Choice of One Vegetable

- Peas and wild Mushrooms
- Green Beans Almondine
- Sweet buttered Corn
- Glazed Baby Carrots
- Prince Edward Blend
- Chefs Fresh Vegetable Medley

Included:

- Lakelands famous tossed salad or Caesar salad with fresh rolls and butter
- Fresh Fruit Tray (*in Season*)

FROM THE CHEFS AT
LAKELAND MANOR

Plate Style Menu

Appetizers:

Fresh crudities' with Dip and Cheeses with Crackers Prior to Dinner

Call for Market Pricing:

Choice Of Dinner Selection

- *Glazed Pork Tenderloin*
- *Chicken Piccata*
- *Chicken Marsal*
- *Chicken Siciliano*
- *Atlantic Salmon*
- *Prime Rib*
- *Filet Mignon – 8oz*
- *Veal Chop*

Combination Plates

- *Chicken with Shrimp*
- *Filet Mignon and Chicken*
- *Crab Cakes with Salmon*
- *Tilapia with Shrimp Scampi*
- *Filet Mignon with Lobster*

Included:

Chefs selection of starch and vegetable

Pasta and salad served family style with fresh rolls and butter

Dessert Service – Includes Elaborate Dessert Table, Coffee, Tea and Milk

Standard Bar Service Included - (See attached sheet)

\$ _____ Per Person on a _____ Event. _____ Hour Seating _____ Person Minimum
_____ % service charge 6% sales tax . No room rental / no set up or clean up charge

*Additional cost will apply



Bar Service Menu

Basic Bar Service - \$_____per guest

Red, Blush & White Wine, Soft Drinks, Beer, Juices - Orange, Tomato, Cranberry & Grapefruit and Garnishes

Standard Bar Service - \$_____per guest (included with Weddings)

House Brands - Gin, Whiskey, Scotch, Vodka, Rum, Sweet & Dry Vermouth, Bourbon, Red, Blush & White Wine, Soft Drinks, Beer, Juices - Orange, Tomato, Cranberry & Grapefruit and Garnishes

Call Bar Service - \$_____per guest

7 Crown, Canada House, Duggan's Scotch, Smirnoff Vodka, Seagram's Vodka, Castillo Silver Rum, Bacardi Rum, Captain Morgan Spiced Rum, Peach Schnapps, Seagrams Gin, Beer, Red, Blush & White Wine, Soft Drinks, Juices - Orange, Tomato, Cranberry & Grapefruit and Garnishes

Premium Bar Service - \$_____per guest

Tanqueray Gin, Canadian Club, Dewers Scotch, Smirnoff & Absolute Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniels, Peach Schnapps, Red, White & Blush Wines, Soft Drinks, Beer, Juices - Orange, Tomato, Cranberry & Garnishes

Cash Bar -

- Bartender Fee of \$75.00 each
- House Table Wine - \$15/ bottle - recommend 2 bottles / table to serve 10 people
- (Merlot, Chardonnay, White Zinfandel or Cabernet Sauvignon)
- House Champagne or Spumonti - \$15/ bottle
- Cordials, Cognacs & Port available upon request at additional charge
- Martini Bar available upon request at additional charge
- Specialty Wine List Available upon request
- Add 3 cordials to any bar after dinner: Kahlua, Bailey's, Frangelico, Amaretto, Sambucca (\$2.95/ person)

FROM THE CHEFS AT
LAKELAND MANOR

Hors D'oeuvres

Call for Market Prices

• *Chilled Gulf Shrimp*

• *Chink Wing and Drumlett*

• *Italian Meatbals - with choice of sauce*

• *Mushroom Caps Seafood or Pork*

• *Satay- Chicken or Beef*

• *Shrimp Toast*

• *Crab Rangoon*

• *Vegetable Spring Rolls*

• *Blackened Beef Tips*

• *Spanakopita*

• *Stuffed Portabella Mushrooms*

• *Fresh Crudités-Seasonal Fresh Vegetables and Dip*

• *International Cheese Platter*

• *With Assorted Crackers*

• *Hummus & Relish Platter*

• *Crab & Artichoke Dip*

Snack Baskets

• *Mini Pretzels per basket*

• *Tortilla Chips and Salsaper basket*

• *Assorted Nutsper basket*

• *Spicy Bar Mix per basket*

Late Night Snacks

• *Deep Dish Pizza*

• *White Castles*

• *Coneys*



Included:

Lakeland's Dessert Table:

(Assorted freshly baked cakes, flans, cookies, brownies and éclairs)

Additional Items

- Chocolate Fountain
- Pastry Table
- Chocolate Dipped Strawberries
- Our Specialty Cheesecakes
- Traditional Tiramisu
- Candy Bar Sensations
- Penny Candy Table
- Ambrosia Salad

All Desserts Priced Per Person

Prices do not reflect tax and service charge