



Lake Creek Lodge Restaurant

Event Menus

*All food and beverages are subject to 20% gratuity
All dinners are served with a beverage bar; ice tea, lemonade and water*

HORS D' OEUVRES

SM serves approx. 25, LG serves approx. 50

Antipasto Tray \$150 SM \$300 LG
Prosciutto, ham, salami, figs & olives, cherry tomatoes, almonds & cashews

Assorted Cheese Board \$135 SM \$275 LG
Cheddar, Monterey Jack and Pepper Jack cheeses, served with assorted crackers and garnish

Vegetable Tray \$90 SM \$180 LG
Carrots, celery, cauliflower and other seasonal vegetables with ranch dipping sauce

Fruit Tray \$100 SM \$200 LG
Fresh pineapple, strawberries, cantaloupe, honeydew and watermelon

Bruschetta w/Toasted Crostini \$90 SM \$180 LG
House made toasted crostini served with a cherry tomato bruschetta

Brie Bites \$140SM \$280 LG
Puff pastry with Brie, strawberries, and pistachios drizzled with honey

Spinach & Artichoke Dip \$75 SM \$150 LG
Served with toasted Ciabatta bread

Chicken Skewers w/ Teriyaki Sauce \$100
Grilled chicken with a tangy teriyaki dipping sauce, 3 dozen

DESSERT

Warm Chocolate Cake \$8
Made in house served with fresh strawberries and whipped cream

Bread Pudding \$6
Rich bread pudding finished with raspberry Coulis

Crème Brulee \$8
A classic favorite with a touch of lemongrass

Assorted Homemade Cookies \$2

Cream Cheese Brownies \$8

Stuffed Mushrooms \$75
House made mushroom caps stuffed with a blend of spinach, cheese & herbs, 4 dozen

Gouda Stuffed Meatballs \$150 SM \$300LG
Served in traditional barbeque sauce, 3 dozen

Sweet Potato Shrimp Cakes \$85
Shrimp cakes made with sweet potatoes, green onion and our own special spices, served with lemon aioli sauce, 4 dozen

Pineapple, Bacon, Shrimp \$150 SM \$300LG
Pineapple and shrimp wrapped in bacon and served on a skewer

Chicken Apple Sliders \$160 SM \$310 LG
Chicken salad (with celery, bell pepper, onion, dried cranberries, aioli) served on a crisp apple round slice and topped with pecans

Pita with Hummus \$110 SM \$220 LG
Warm pita served with roasted red pepper hummus

Caprese Skewers \$120 SM \$240 LG
Cherry tomatoes, mozzarella balls, and fresh basil drizzled with a balsamic reduction

BREAKFAST

Light Continental \$12
Oatmeal with Toppings, Fresh Fruit, Granola with yogurt and Homemade Pastries

Hearty Continental \$16
Scrambled Eggs, Bacon, Sausage, Fresh Fruit and Rhubarb Coffee Cake

Grab-n-Go Continental \$10
Traditional English Muffin filled with eggs, cheese and choice of bacon, ham or sausage patty. Individually wrapped

All Breakfasts include juice and drip coffee or tea.

BUFFET CATERING MENU

Includes fresh baked rolls, seasonal vegetables, includes choice of dressing for fresh spring salad and your choice of one of the following starches on the buffet line (parties over 50 choose two):

- ❖ Rice Pilaf, Au gratin potatoes, Roasted garlic mashed potatoes, Jasmine rice, Creamy Parmesan Orzo, Roasted Red Potatoes

**Price is per person. B-Buffer price P-Plated price*

Pork Loin	\$31	Chicken Marsala	B\$31 P\$33
Slow roasted pork loin seasoned with sage, salt and pepper		Seared chicken breast served in a traditional Marsala wine reduction and topped with sautéed mushrooms	
Herb Turkey	\$32	Grilled Beef Tri-Tip	\$36
Roasted turkey rubbed with lemon juice and sweet white onion		Grilled to medium rare peppercorn crusted with sautéed cherry tomatoes and onion demi	
Grilled Flank Steak	\$33	Herbed Salmon	\$37
Grilled flank steak served with creamy mushroom thyme sauce		Wild Pacific Salmon in a blend of fresh herbs and served with Dill Beurre Blanc	
Chicken Parmesan	\$31	Homemade Pasta	\$31
Pan fried chicken encrusted with Japanese breadcrumbs, Italian herbs and parmesan cheese served over noodles		Homemade pasta served with a roasted Roma tomato sauce and a blend of special herbs	
Chicken Piccata	B\$32 P\$33	Braised Baby Back Ribs	\$36
Pan seared chicken breast with a creamy white wine reduction topped with lemon and capers		Served in a spicy barbeque sauce	
Pan Seared Mahi Mahi	\$36		
Served in a garlic butter white wine sauce			

PLATED CATERING MENU

Plated entrees are individually served with steamed seasonal vegetables, choice of: wild rice medley, au gratin potatoes, roasted garlic mashed potatoes or jasmine rice; includes choice of dressing for fresh spring salad, fresh rolls, iced tea, lemonade, coffee and tea.
per person

Rosemary Pork Loin	\$33	Chicken Fettuccini Alfredo	\$33
Tender pork loin pan seared and seasoned with rosemary, salt and pepper		Pan seared chicken served over a bed of fettuccini noodles and topped with homemade Alfredo sauce	
8 oz. Flat Iron Steak	\$33	Chicken Parmesan	\$35
Hearty hand cut steaks grilled to perfection and served with a red wine shallot sauce		Breaded chicken topped with marinara and served over noodles and sprinkled with parmesan cheese	
Herb Crusted Salmon	\$37	Rack of Elk	\$48
Wild Pacific Salmon in a blend of fresh herbs and served with Dill Beurre Blanc		Medium rare rack of elk with mushroom onion marsala	
Vegetarian Lasagna	\$29	Filet Mignon	\$43
This Italian favorite is classically done with all fresh ingredients		Pink peppercorn encrusted with a roasted garlic demi glaze	