

Lake Creek Lodge Restaurant

Event Menus



Use of Lodge Dining Room ~ \$250.00 venue fee

25 person minimum. All food and beverages are subject to 18% 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

Brie on Crostini \$100 SM \$200 LG
Served with grapes and a lightly toasted crostini

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

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

Chicken Skewers w/Peanut Sauce \$108
Served with coconut peanut dipping sauce and cucumber salad, 3 dozen

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

Barbeque Style Meatballs \$75
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

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):

- ❖ Wild rice medley with mixed vegetable
- ❖ Au gratin potatoes
- ❖ Roasted garlic mashed potatoes
- ❖ Jasmine rice

per person

Sage Pork Loin \$31
Slow roasted pork loin seasoned with sage, salt and pepper

Herb Turkey \$32
Roasted turkey rubbed with lemon juice and sweet white onion

Grilled Flank Steak \$33
Grilled flank steak served with creamy mushroom thyme sauce

Chicken Parmesan \$31
Pan fried chicken encrusted with Japanese breadcrumbs, Italian herbs and parmesan cheese

Chicken Marsala \$32
Seared chicken breast served in a traditional Marsala wine reduction and topped with sautéed mushrooms

Grilled Beef Tri-Tip \$35
Grilled to medium rare and topped with a tasty red wine shallot sauce

Herbed Salmon \$37
Wild Pacific Salmon in a blend of fresh herbs and served with Dill Beurre Blanc

Homemade Pasta \$31
Homemade pasta served with a roasted Roma tomato sauce and a blend of special herbs

Pan Seared Sturgeon Market Price
Fresh and topped with a chanterelle mushroom and sundried tomato 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. Salad dressing choices: Bleu Cheese, Balsamic Vinaigrette or Japanese Vinaigrette

per person

Chicken Piccata \$32

Pan seared chicken cutlet served in a creamy white wine reduction sauce with capers and lemon

Chicken Marsala \$32

Seared chicken breast served in a traditional Marsala wine reduction and topped with sautéed mushrooms

Sage Pork Loin \$31

Tender pork loin pan seared and seasoned with sage, salt and pepper

8 oz. Flat Iron Steak \$33

Hearty hand cut steaks grilled to perfection and served with a red wine shallot sauce

Herb Crusted Salmon \$37

Wild Pacific Salmon in a blend of fresh herbs and served with Dill Beurre Blanc

Vegetarian Lasagne \$29

This Italian favorite is classically done with all fresh ingredients

Cajun Red Snapper \$34

Pan fried red snapper with Cajun spices, served with a homemade pineapple salsa

Chicken or Tofu Gyro \$27

Marinated chicken or tofu, fresh vegetables, tzatziki sauce and feta cheese served in a warm pita

Chicken Fettuccini Alfredo \$33

Pan seared chicken served over a bed of fettuccini noodles and topped with homemade Alfredo sauce

Parties of 20-25 can pre-order 1 entrée option.

Parties of 26 or more can pre-order 2 entrée options.

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

Pittaya's Crème Brulee \$8

A classic favorite with a touch of lemongrass

Assorted Homemade Cookies \$2

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.