



THE LAKEHOUSE CATERING

CULINARY REVIVAL

Menu and Beverage Details

Menu & Beverage Package Details

The Lakehouse caters off-site. All pricing is subject to 9.2% tax (or updated tax adjustments made by law).

Plated and off-site events will be charged based on staffing guidelines below.

Holiday events will require a higher service charge.
If you choose to extend your event, we only charge an extension fee on venue and bar, not food and service.
Pricing is per-person and for a 3-hour event. The packages are priced at a discounted rate.

You will use this form to select your final menu and beverage selections due 1-month prior to the date of your event. Your final headcount is due 2 weeks in advance of your event date. The actual due dates will be noted in your contract.

Please answer questions and select your packages and choices below:

Client Name:

Event Date:

Event Location:

Are you hosting two events with us? If, yes, please make sure to choose your extra perks (reference bottom of this form for full description)

Are you adding a 4th hour to your event?

Menu Packages

Please place a check or 'X' next to the packages or add-on items you want to add

- Daytime Buffet & Non-Alcohol / \$46++

* Applicable for any event ending by 2 pm.

Non-Alcohol Includes:

Water, Iced Tea, Sprite, Coke, Diet Coke

*not applicable to off-site catered events

Menu Includes:

You will select the following

(2) Appetizer Station

(1) Soup or Salad

(1) Pasta

(1) Entree

(1) Side

- Buffet & Non-Alcohol / \$68++

Non-Alcohol Includes:

Water, Iced Tea, Sprite, Coke, Diet Coke

*not applicable to off-site catered events

Menu Includes:

You will select the following

(3) Hand Passed

(2) Appetizer Station

(1) Salad

(1) Soup

(1) Pasta

(1) Entrée

(2) Side

- Plated & Non-Alcohol / \$72++

Non-Alcohol Includes:

Water, Iced Tea, Sprite, Coke, Diet Coke

*not applicable to off-site catered events

Menu Includes:

You will select the following

1st Course

SHRIMP & CORN BISQUE

2nd Course

THE LAKEHOUSE SALAD

3rd Course

CHOICE OF TWO ENTREES - you will select these below.

ENTREES ARE SERVED WITH BUTTERMILK WHIPPED POTATOES AND ROASTED SEASONAL VEGETABLES

4th Course

WHITE CHOCOLATE BREAD PUDDING, DARK CHOCOLATE CHIPS, CHANTILLY

(Entree counts are required and due with your final headcount.

For entree choices and add-ons, see the "Your Menu" section below.)

Bar Packages & Beverage Options

Wine & Champagne \$22

\$6/extra hour

HOUSE RED AND WHITE WINE & HOUSE SPARKLING

Beer, Wine & Champagne \$30

\$8/extra hour

MILLER LIGHT, BUDWEISER, BUD LIGHT, MICHELOB ULTRA, ABITA AMBER
HOUSE RED AND WHITE WINE, HOUSE SPARKLING

Premium \$36

\$10/extra hour

MILLER LIGHT, BUDWEISER, BUD LIGHT,

MICHELOB ULTRA, ABITA AMBER

HOUSE RED AND WHITE WINE, HOUSE SPARKLING

TITOS, BACARDI, BOMBAY, JOSE CUERVO, JACK DANIELS, DEWARS, JUICES, SODA, TONIC, BAR FRUIT

Elite \$44

\$12/extra hour

MILLER LIGHT, BUDWEISER, BUD LIGHT, MICHELOB ULTRA

SELECT 2:

ABITA SEASONAL

BLUE MOON

STELLA

CORONA

HOUSE RED AND WHITE WINE, HOUSE SPARKLING

GREY GOOSE, TITOS, BACARDI, CAPTAIN MORGAN, BOMBAY SAPPHIRE, 1800, MAKERS MARK, CROWN ROYAL, JACK DANIELS, GLENLIVET, DEWARS, AMARETTO, JUICES, SODA, TONIC, BAR FRUIT

Beverage Add-Ons

Lemonade - \$3

Coffee - \$3

Bottles of Water - \$3

Sparkling Water -Market Price

Flavored Seltzers - Market Price

Champagne Welcome Drink - \$7 with no liquor package

Champagne Toast - \$7 with no liquor package

Specialty Cocktail to add-on to a bar package - \$8-10 based on final recipe/ingredients.

But First, Brunch - \$6 includes juices, vodka, and mix for mimosas, screwdrivers, and bloody marys.

Cash or Consumption Bar is available upon request and will require additional service charges.

Menu Options

Your Menu

v = vegetarian gf = gluten-free

PLATED: plated entree choices

- BLACKENED GULF FISH, CHARRED TOMATOES, ROASTED SHALLOTS, ARUGULA, PRESERVED LEMON VINAIGRETTE
- CHARGRILLED CHICKEN BREAST, CRUSHED HERBS, ROASTED GARLIC CLOVES, CITRUS-HERB BUTTER
- CHARGRILLED CENTER CUT PORK CHOP, APPLE-SMOKE BACON, MELTED ONIONS, ROSEMARY, CANE CRUSHER SAUCE (\$5 upcharge)
- EIGHT OUNCE FILET OF BEEF, ROASTED GARLIC BUTTER, ITALIAN PARSLEY (\$10 upcharge; if you select this option, you can have 3 total entree choices)
- MIXED GRILL (served with petite portions of fresh gulf fish and a meat option; this is an ideal choice for larger groups and/or clients who cannot provide entree counts ahead of time)

Select your meat option below:

- CHICKEN
- PORK (\$5 upcharge)
- FILET OF BEEF (\$10 upcharge)

HAND PASSED: Available to add to plated or buffet for \$5.50

- LOUISIANA SEAFOOD CAKES, RAVIGOTE
- NATCHITOCHES CRAWFISH PIES, RED REMOULADE
- SEAFOOD STUFFED MUSHROOMS, CREOLE BORDELAISE
- SEARED TUNA TOSTADA, CILANTRO, CUCUMBER, SPICY MAYO
- FRIED BOUDIN, SPICY MUSTARD
- BEEF SLIDERS, WHITE CHEDDAR, CARAMELIZED ONIONS, SPICY MAYO
- PULLED PORK SLIDERS, PICKLED CUCUMBERS, SLAW, SPICY BBQ
- BACON, CARAMELIZED ONION, GOAT CHEESE STUFFED MUSHROOMS, BALSAMIC
- CAPRESE ON KNOTTED SKEWERS (v, gf)
- BRIE PUFF PASTRY, PECAN CHUTNEY (v)
- GOAT CHEESE WITH FIG COMPOTE ON CROSTINI (v)

APPETIZER TABLE: Available to add to plated or buffet \$9

- IMPORTED & DOMESTIC CHEESES, FRESH & DRIED FRUIT, SPICED & CANDIED NUTS, CRACKERS
- UPSCALE DELI SANDWICHES (only available to parties of 50 guests or less)
- HUMMUS IN INDIVIDUAL CUPS WITH VEGETABLES (only available to parties of 50 guests or less) (v, gf)
- HUMMUS, MIXED OLIVES, SUN-DRIED TOMATOES, FETA, EVOO, FRIED PITAS (v, gf without pitas)
- BLACKENED GULF SHRIMP CHEESECAKE, SWEET PEPPER GLAZE, CRACKERS
- CREAMED SPINACH & ARTICHOKE DIP WITH FRIED PITAS (v)

SPECIALTY GRAZING: Available to add to plated or buffet \$12

- LOUISIANA-STYLE CHARCUTERIE - HOUSEMADE TASSO, GRILLED BOUDIN, SMOKEY ANDOUILLE, PICKLED VEGETABLES, SPICY MUSTARD, PRESERVES, HONEY, ARTISANS BREADS, CRACKERS
- SMOKED ATLANTIC SALMON, RED ONIONS, CAPERS, PRESSED EGGS, HERBED-CREAM CHEESE, CRACKERS
- TRADITIONAL CHARCUTERIE

Menu Options continued

Your Menu

v = vegetarian gf = gluten-free

SOUP AND SALAD: Available to add to buffet \$10

- SHRIMP & CORN BISQUE
- GUMBO YAYA WITH JAZZMEN RICE
- LAKEHOUSE SALAD, MIXED LETTUCES, STRAWBERRIES, CANDIED PECANS, BLEU CHEESE, SHAVED RED ONIONS, SHERRY VINAIGRETTE (v, gf)
- GREEN APPLE SALAD, MIXED LETTUCES, SHAVED GRANNY SMITHS, SUGARED WALNUTS, FETA, PICKLED ONIONS, PRESERVED LEMON VINAIGRETTE (v, gf)

PASTA: Available to add to buffet \$11

- GULF SHRIMP, CRUSHED TOMATOES, BABY SPINACH, PARMESAN CREAM PASTA
- GRILLED CHICKEN, MUSHROOMS, ROASTED GARLIC, BABY SPINACH, PESTO CREAM PASTA
- ITALIAN SAUSAGE, BROCCOLI, ROASTED RED PEPPERS, ONIONS, PARMESAN, WHITE WINE SAUCE PASTA
- POTATO GNOCCHI, SEASONAL VEGETABLES, TOASTED ALMONDS, LEMON VINAIGRETTE (v) (can use a vegetarian entrée on plated)
- WILD MUSHROOM RISOTTO, WHITE WINE, PARMESAN CHEESE (v, gf) (can use a vegetarian entrée on plated)

ENTRÉE: Available to add to buffet \$12

- 'DIRTY' JAMBALAYA, COCHON DE LAIT, SMOKEY CHICKEN THIGHS, ANDOUILLE, LONG GRAIN RICE, CREOLE TRINITY, HERBS
- PANEED CHICKEN BREAST CITRUS HERB BUTTER (only available to parties of 50 guests or less)
- GRILLED CHICKEN BREAST, PRESERVED LEMON, ROASTED GARLIC, ITALIAN PARSLEY
- CHARGRILLED CENTER PORK CHOP, ROSEMARY, CANE CRUSHER SAUCE
- GULF SHRIMP & GRITS, CREOLE TRINITY, SCALLIONS, TOASTED GARLIC, ABITA AMBER BBQ BISQUE (can make into grits bar - add grillades \$5 upcharge)
- SLOW-ROASTED BOTTOM ROUND OF BEEF-CONFIT GARLIC CLOVES & GRILLED ONION GRAVY
- HICKORY-SMOKEED BRISKET, SPICY VINEGAR BBQ GLAZE, RUSTIC CHIMICHURRI

CARVING STATION: (includes carving chef) available to add to buffet

- OVEN-ROASTED TURKEY, FIG SPREAD, ARTISAN BREADS (\$10 pp)
- HONEY-CRUSTED HAM SLICED, CREOLE MUSTARD, ARTISAN BREADS (\$10 pp)
- GARLIC & HERB CRUSTED ROUND OF BEEF, HORSERADISH CREAM, ARTISAN BREADS (\$12 pp)
- HOUSE-SMOKEED PRIME RIB AU JUS, HORSERADISH CREAM, ARTISAN BREADS (\$15 pp)
- OVEN-ROASTED FILET OF BEEF, GARLIC AIOLI, ARTISAN BREADS (\$20 pp)

SIDE: Available to add to buffet \$5.50

- BUTTERMILK WHIPPED YUKON GOLD POTATOES (v, gf)
- CHEDDAR & MELTED ONION POTATO GRATIN (v)
- SMOTHERED RED POTATOES WITH CARAMELIZED ONIONS & ITALIAN PARSLEY (v, gf)
- CRUSHED CORN GRITS WITH ROSEMARY & GARLIC (v)
- GRILLED & ROASTED SEASONAL VEGETABLES (v, gf)
- HARICOT VERT WITH GARLIC-HERB BUTTER (v, gf)

DESSERT: Available to add to buffet \$7

- WHITE CHOCOLATE BREAD PUDDING (v)
- ASSORTED COOKIES (v)
- TRIPLE CHOCOLATE BROWNIES (v)
- MINI BEIGNETS (v)
- MINI MOOSE CUPS

LATE NIGHT HAND PASSED: Available to add to plated or buffet \$5.50

- BEEF SLIDERS, WHITE CHEDDAR, CARAMELIZED ONIONS, SPICY MAYO
- PULLED PORK SLIDERS, PICKLED CUCUMBERS, SLAW, SPICY BBQ
- PARMESAN TRUFFLE FRENCH FRIES (v)
- MINI BEIGNETS (v)

Children's Pricing

The Children's Buffet Dinner Menu includes non-alcoholic beverages.

0-3 years old - Free

4-12 years old - Half-Price

Over 12 and under 21 - Full Price (will not be charged for any alcohol)

Children's Plated Dinner Menu, includes non-alcoholic beverages - \$22

Chicken Tenders and Fries with Dipping Sauce

Service Charge

Off-site Service Charges

Client shall be charged 20% of food and beverages OR the below pricing, whichever is greater.

Off-site catered events located within a 30-mile radius of Lacombe/Mandeville are based on the following service timeframe:

4 hours - for load up, travel, set-up

3 hours - for event

3 hours - for clean-up, travel, unload

10-hour total shift (\$26/staff member per each additional hour required)

up to 50 guests: \$1,200

51-100 guests: \$2,200

101-200 guests: \$4,200

*any event exceeding \$20,000 or over 200 guests will require special pricing

Booking More than One Event with Us

If you book multiple events with us within the same calendar year, for example a rehearsal dinner and wedding reception, we do offer these additional complimentary perks to add-on to your packages.

Buffet-Style Events Receive:

- One hand passed to add-on to your package.
- Champagne welcome drink

Plated-Style Events Receive:

- One hand passed to add-on to your package.
- Champagne Welcome Drink OR Champagne Toast