



## CUSTOM EVENTS

---

WEDDINGS • SOCIAL & CORPORATE EVENTS



# DINNER MENU

groups of 10 or less must order each item for your entire group

## PLATED DINNER OPTIONS

All plated dinners come with bread and butter

### PROTEIN

**airline chicken breast** with citrus beurre blanc, pan gravy, or marsala with mushrooms \$13.50 per guest

**farroe island salmon** with lemon caper beurre blanc, or brown butter sage \$17.95 per guest

**short rib** with mushroom demi, or thyme demi \$13.95 per guest

**pork loin** with cherry port reduction, or pork gravy \$11.95 per guest

**sirloin filet** with peppercorn sauce, gorgonzola beurre fondue, or mushroom demi \$24.95 per guest

**filet 6oz.** with peppercorn sauce, gorgonzola beurre fondue, or mushroom demi \$36.95 per guest

**crab cake** with creole aioli, or mustard caper aioli \$15.75 per guest

### VEGETARIAN OPTIONS

**eggplant parmesan** \$10.95 per guest

**cauliflower steak with lentils** \$13.50 per guest

**chefs seasonal** \$12.95 per guest

### STARCH | \$4.95 per guest

mashed sweet potatoes maple brown sugar  
roasted fingerling potatoes  
crushed red skins

pasta with marinara or parmesan cream sauce  
Israeli couscous + zucchini + squash + herbs  
quinoa + kale + carrot + tomato  
mushroom and brown rice pilaf

mashed potatoes | choose 1  
boursin, cheddar + chive, sour cream + scallion  
garlic + brown butter, gorgonzola + parsley

### VEGETABLES | \$5.95 per guest

garlic roasted broccoli  
broccolini

asparagus

brussels sprouts

green beans

glazed baby carrots

roasted mushrooms

roasted root vegetables

roasted summer/winter squash

### SALAD | \$5.95 per guest

classic caesar

chopped - tomatoes + cucumbers + onions + white balsamic dressing

nuts & berries - spring mix + berries + nuts + goat cheese + vanilla vinaigrette

greek - olives + cucumbers + feta + balsamic oil and herbs

chopped romaine - pancetta + chopped boiled egg + onion + gorgonzola + peppercorn dressing

### DESSERT | \$6.95 per guest

caramel apple cheesecake

lemon twist cheesecake

peanut butter mousse

key lime pie mousse

chocolate cake

All prices subject to change. Not inclusive of 22% service charge and 8% tax.



## BUFFET PACKAGES

*\$29.95 per guest  
choose 1 from each category  
vegetarian options available (seasonal)*

### PROTEIN OPTIONS

chicken marsala  
pork loin with cherry port reduction  
short rib with herb demi  
salmon with lemon caper butter  
**additional protein \$10.95 per guest**

### STARCH OPTIONS

garlic mashed potatoes  
pasta with marinara or parmesan cream  
roasted red skins  
**additional starch \$4.95 per guest**

### VEGETABLE OPTIONS

green beans  
broccoli  
asparagus  
brussels sprouts  
**additional vegetables \$5.95 per guest**

### SALAD OPTIONS

chopped salad  
classic caesar  
greek salad

*All prices subject to change. Not inclusive of 22% service charge and 8% tax.*

**\$37.95 per guest**  
choose 1 from each category  
vegetarian options available (seasonal)

**PROTEIN OPTIONS**

pistachio crusted chicken  
pork tenderloin with pan gravy  
maryland crab crake with creole aioli  
salmon with brown butter sage  
sirloin filet  
grilled shrimp  
**additional protein \$12.95 per guest**

**STARCH OPTIONS**

boursin mashed potatoes  
crushed red skins  
quinoa + kale + tomato + spinach  
Israeli couscous + squash + herbs  
**additional starch \$4.95 per guest**

**VEGETABLE OPTIONS**

roasted root vegetables  
broccoli  
asparagus  
brussels sprouts  
**additional vegetables \$5.95 per guest**

**SALAD OPTIONS**

chopped salad  
classic caesar  
greek salad  
nuts & berries



**\$47.95**  
choose 2 proteins and starch | choose 1 vegetable and salad  
vegetarian options available (seasonal)

**PROTEIN OPTIONS**

chicken marsala  
pork loin with cherry port reduction  
short rib with herb demi  
salmon with lemon caper butter  
sirloin filet  
grilled shrimp

**STARCH OPTIONS**

garlic mashed potatoes  
pasta with marinara or parmesan cream  
roasted red skins  
quinoa + kale + tomato + spinach  
Israeli couscous + squash + herbs

**VEGETABLE OPTIONS**

green beans  
broccoli  
asparagus  
brussels sprouts  
glazed baby carrots

**SALAD OPTIONS**

chopped salad  
classic caesar  
greek salad  
nuts & berries

All prices subject to change. Not inclusive of 22% service charge and 8% tax.

## CARVING STATIONS

*chef fee of \$150.00 per station*

### **SLOW ROASTED PRIME RIB | \$400.00**

with au jus + horseradish aioli | serves 20

### **ROAST TENDERLOIN | \$375.00**

with truffle demi glace + horseradish aioli | serves 25

### **ROASTED PORK LOIN | \$300.00**

with apple cider reduction + cherry port reduction | serves 20

### **PEPPERCORN ROASTED NEW YORK STRIP LOIN | \$250.00**

with red wine jus | serves 35

### **DILL ROASTED ATLANTIC SALMON | \$300.00**

with lemon dill crème fraiche on fresh | serves 30

### **BRISKET | \$250.00**

with slider buns + cole slaw + bbq sauce | serves 30

### **HERB ROASTED TURKEY BREAST | \$300.00**

with cranberry chutney | serves 25

*All prices subject to change. Not inclusive of 22% service charge and 8% tax.*





## STATIONS

*minimum 25 guests*

### **ASIAN NOODLE STATION | \$18.95 PER GUEST**

rice noodles, miso broth, shrimp, tofu, chicken, green onions, garlic, peanut sauce, bean sprouts, peanuts, cilantro, sriracha served with chinese to go boxes and chopsticks

### **TAPAS BAR | \$18.95 PER GUEST**

garlic and mint-marinated chicken skewers, beef tenderloin kababs, falafel, mediterranean vegetables, hummus, tzatziki, pita, marinated olives and artichokes

### **WALKING SALAD STATION | \$4.95 PER GUEST**

individually portioned salads in 5oz cups  
chopped-caesar-greek  
*add chicken for \$2.75 per guest*

### **WALKING TACO | \$8.95 PER GUEST**

corn chips, chili (tofu chili upon request), sour cream, tomatoes, lettuce, shredded cheddar

### **SLIDER BAR | (CHOOSE 3) \$14.95 PER GUEST**

beef or cheese burger on sesame brioche lettuce and pickle, eggplant parmesan on brioche, meatball on pretzel bun, buffalo chicken with lettuce celery blue cheese on brioche, pulled pork with grain mustard on pretzel bun

### **MASHED POTATO BAR | \$16.95 PER GUEST**

mashed idaho potatoes or mashed red skin potatoes served with chopped applewood smoked bacon, caramelized onions, shredded cheddar, smoked gouda, chopped broccoli, chived sour cream, gravy, butter

### **MACARONI AND CHEESE BAR | \$16.95 PER GUEST**

penne in cheese sauce served with cheddar cheese, goat cheese, pulled pork, bacon, caramelized onions, blistered tomatoes, scallions

### **TATER TOT BAR | \$8.95 PER GUEST**

cheese sauce, goat cheese, bacon, caramelized onion, scallions

*All prices subject to change. Not inclusive of 22% service charge and 8% tax.*

---

## COFFEE STATIONS

GOURMET REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS | **\$2.95 per guest**

**CORDIAL COFFEE STATION | \$6.95 per guest**

gourmet regular and decaf coffee, with display of Baileys, Kahlua and Frangelico

**CHOCOLATE CORDIAL COFFEE STATION | \$8.95 per guest**

gourmet regular and decaf coffee, with display of chocolate cordial cups with Baileys, Kahlua and Frangelico with chocolate sauce, caramel sauce and whipped cream



---

## DESSERTS

**\$7.95 per guest**

caramel apple cheesecake

lemon twist cheesecake

peanut butter mousse

key lime pie mousse

double mousse cake

chocolate cake

*All prices subject to change. Not inclusive of 22% service charge and 8% tax.*

# BAR PACKAGES

## CONSUMPTION

SODA | \$2 per guest  
DOMESTIC BEER | \$4 per guest  
IMPORT + CRAFT + LOCAL BEER | \$6 per guest  
LAGO 'FABIO SALERNO SELECTION' WINES | \$8 per guest  
SIGNATURE SPIRITS | \$7 per guest  
PREMIUM SPIRITS | \$9 per guest

## BEER BAR

### DOMESTIC (SELECT TWO)

Bud Light  
Budweiser  
Miller Lite

### IMPORT + CRAFT + LOCAL (SELECT TWO)

Labatt Blue  
Corona Extra  
Fat Heads Head Hunter IPA  
Great Lakes Dortmunder

*\$16/guest | 3 hours of continuous service  
\$4/hour each additional hour*

## WINE BAR

Lago 'Fabio Salerno Selection' Pinot Grigio  
Lago 'Fabio Salerno Selection' Chardonnay  
Lago 'Fabio Salerno Selection' Sangiovese  
Lago 'Fabio Salerno Selection' Red Blend  
Lago 'Fabio Salerno Selection' Prosecco

*\$16/guest | 3 hours of continuous service  
\$4/hour each additional hour*

## BEER + WINE BAR

### DOMESTIC (SELECT TWO)

Bud Light  
Budweiser  
Miller Lite

### IMPORT + CRAFT + LOCAL (SELECT TWO)

Labatt Blue  
Corona Extra  
Fat Heads Head Hunter IPA  
Great Lakes Dortmunder

Lago 'Fabio Salerno Selection' Pinot Grigio  
Lago 'Fabio Salerno Selection' Chardonnay  
Lago 'Fabio Salerno Selection' Sangiovese  
Lago 'Fabio Salerno Selection' Red Blend  
Lago 'Fabio Salerno Selection' Prosecco

*\$18/guest | 3 hours of continuous service, \$4/hour each additional hour*

*\*Beers not listed may be available for purchase. Client will be charged for all cases purchased and will be allowed to take home anything not consumed.*

One bartender per 75 guests at a rate of \$150/bartender. All bar packages include bottled water, juices and soft drinks. Coffee and tea available at an additional charge. All food and beverage is subject to 22% service charge and 8% sales tax. All pricing is subject to change.

*All prices subject to change. Not inclusive of 22% service charge and 8% tax.*



## SIGNATURE BAR

### SPIRITS

Ketel One, Ketel One Citroen, Ketel One Oranje  
Tanqueray  
Captain Morgan White Rum  
Captain Morgan Spiced Rum  
Olmeca Altos Plata Tequila  
Johnnie Walker Red Label Scotch  
Jack Daniels Whiskey  
Bulleit Bourbon

### BEER

#### *Domestic (select two)*

Bud Light  
Budweiser  
Miller Lite

#### *Import + Craft + Local (select two)*

Labatt Blue  
Corona Extra  
Fat Heads Head Hunter IPA  
Great Lakes Dortmund

### WINE

Lago 'Fabio Salerno Selection' Chardonnay  
Lago 'Fabio Salerno Selection' Sangiovese

*2 hours \$21/guest*

*3 hours \$25/guest*

*4 hours \$30/guest*

*Each additional hour \$8/guest*

## PREMIUM BAR

### SPIRITS

Ketel One, Ketel One Citroen, Ketel One Oranje  
Nolets  
Bacardi  
Maestro Dobel Tequila  
Johnnie Walker Black Label Scotch  
Jack Daniels Whiskey  
Maker's Mark Bourbon  
Captain Morgan Spiced Rum

### BEER

#### *Domestic (select two)*

Bud Light  
Budweiser  
Miller Lite

#### *Import + Craft + Local (select two)*

Labatt Blue  
Corona Extra  
Fat Heads Head Hunter IPA  
Great Lakes Dortmund

### WINE

Lago 'Fabio Salerno Selection' Chardonnay  
Lago 'Fabio Salerno Selection' Sangiovese  
Lago 'Fabio Salerno Selection' Prosecco

*2 hours \$29/guest*

*3 hours \$35/guest*

*4 hours \$41/guest*

*Each additional hour \$10/guest*

*Titos \$3.00 per guest to add-on  
All premium Liquors \$5.00 per guest to add-on*

*All prices subject to change. Not inclusive of 22% service charge and 8% tax.*

## ENHANCEMENTS

### MIMOSA BAR

Selection of fresh fruits and juices paired with Lago 'Fabio Salerno Selection' Prosecco.  
Available to add to any Lago Custom Events bar package.

*\$9 per guest*

*If adding to an existing bar \$3 per guest*

### BLOODY MARY BAR

Selection of spicy, savory and pickled accoutrements to pair with our Signature and Premium vodkas.  
Available to add to any Lago Custom Events bar package.

*Absolut Vodka \$9 per guest*

*Belvedere Vodka \$11 per guest*

*If adding to an existing bar \$5 per guest*

### CIGAR BAR

A unique addition to any event.

*Market price per guest*

### MANHATTAN

Add all of the necessities to make your favorite Manhattan.

Available to add to Signature + Premium bar packages.

*\$2 per guest*

### MARTINI

Sweet and Dry vermouth and assorted accoutrement

*\$5.00 per guest*

*All prices subject to change. Not inclusive of 22% service charge and 8% tax.*

