

Deluxe Wedding Package

The LakeHouse

2014

The Deluxe Wedding Package provides guests with a range of elegant, flavorful menu options that use only the freshest of ingredients. Enjoy our breathtaking view of the Lake Ontario water and sunset while sampling a variety of our Classic Hot & Cold Hors d'oeuvres. In addition to our professionally trained and uniformed wait staff, this wedding package includes the following; Crisp White Linens, Formal Table Settings, Chiavari chairs and Imported Red & White Wine with Dinner. This package also enhances your evening by providing a delicious, upgraded sweet table. This table includes Chocolate Dipped Strawberries, Assorted Pastries, Fresh Fruit and a full Coffee Service.



To Add an Additional HORS D'OEUVRE to
your Menu

\$2.00 per person

Hors D'oeuvres

(choose 4 from the following Hot & Cold HORS D'OEUVRES)

HOT HORS D'OEUVRES

Chicken Tenders Tempura with Sweet Plum Sauce
Cajun Chicken Fingers with Fresh Salsa
Stuffed Mushroom Caps with Herbs & Truffle Oil
Crab Cakes with Louisiana Hot Sauce
Cheese Fritters with Raspberry Sauce
Artichoke Beggars Purse
Arancia (Rice Balls with Cheese)
Arancia Shrimp
Assorted Quiche Tartlets
Vegetable Spring Rolls with Black Bean Puree
Water Chestnuts wrapped in Bacon
Pot Stickers with Asian Sherry Dipping Sauce
Chicken Satay's with Peanut Sauce
Pesto Pizzas with Roasted Red Peppers
Assorted Mini Pizzas
Mini Bruschetta
Beef Satays with Peanut Sauce
Curried Vegetable Samosa
Mini Sausage Rolls
Spanakapitas (spinach & feta in phyllo)
Chevre & Sun Dried Tomatoes in Phyllo
Crispy Crab Triangles
Mini Nouvelle Latkes with Apple Sauce
Lotus Wonton cups with Thai Chicken
Chipotle Cornmeal Fritters with Aged Cheddar & Cilantro

COLD HORS D'OEUVRES

Croustade Cups with Spiced Vegetables
Croustade Cups with Smoked Salmon & Cream Cheese
Assorted Stuffed Mini Pita Breads
Smoked Salmon wrapped with Asparagus
Chef Dianne's Shrimp Tasting Spoon
Cucumber Rounds with Herb Cream Cheese
Herb Crepes with Spinach & Pimento Cream
Roquefort Grapes with Toasted Almonds
Stuffed Devilled Eggs
Chef Dianne's Signature Artichoke Dip
Melon Wrapped in Prosciutto
Crepe Coronets with Smoked Salmon & Cream Cheese
Thai Vegetable Rolls with Sweet Chili Sauce
Vegetable Sushi with Soya Sauce
Assorted Tea Sandwiches
Assorted Open Face Canapé's
Gougere Puffs with Porcini Mushrooms
Blinis with Sour Cream & Caviar
Imported & Canadian Cheeses with Gourmet Crackers
Pumpnickel Bread with 3 Cheese Spin Dip (Signature)
Eggplant & Hummus Dip with Pita Triangles



Soup *(Choice of Soup or Pasta)*

Potato and Leek
Carrot and Orange
Italian Wedding
Country Vegetable
Butternut squash
Broccoli and cheddar cheese
Gazpacho Texas Melon soup (Add \$2.00 pp)

Pasta

Penne
Farfalle
Fusilli
Spaghetti
Fettuccini
Stuffed Agnelotti

Sauce

Bolognese
Blush
Alfredo
Tomato Basil
Marinara Sauce

Salad *(Choose from **one** of the following)*

Chef Dianne Salad
Caesar Salad
Spinach Salad
Hydroponic Mixed Salad Greens
Oriental Salad

Entrée *(Choose from **one** of the following)*

Lemon Basil Breast of Chicken
Barbeque Breast of Chicken
Stuffed Roasted Pork Loin
Roast Sirloin of Beef
Stuffed Breast of Chicken (inquire within)
Beef Tenderloin (Additional \$10.20 per person)
Salmon Grenoble (Additional \$10.20 per person)
Stuffed Chicken and Beef Tenderloin (Additional \$5.10 per person)



Side Dishes *(Choose from **two** of the following)*

Roasted Herb Potatoes
Basmati Rice
Saffron Rice
Garlic Mashed Potatoes
Fresh sautéed Green Beans
Fresh sautéed Baby Carrots
Medley of Seasonal Vegetables
Potato Croquettes
Grilled Seasonal Vegetables



Desserts

*(Choose **one** from the following)*

Ice Cream Crepe
Strawberry Shortcake
Apple Blossom
White and Dark Chocolate Heart shape Ice-Cream
Chocolate Mousse Cup with Fresh Berries
New York Style Cheesecake



\$79.75 per person

(Taxes and Gratuities Not Included
Hall Charges May Apply)

Possible Upgrades and Customization
Options Available