

## *LAKESIDE TERRACE BOCA RATON*



In your dreams, your wedding is perfect, the reception amazing,  
and the food exquisite.

It is your moment to celebrate. We invite you to begin your  
new life together at the  
Lakeside Terrace Boca Raton.

The Lakeside Terrace Catering Manager will provide  
personalized service to create a celebration that reflects your  
style and individuality. The perfect place, the perfect details and  
personalized support come together to create a truly perfect  
moment.

Diamond Package  
2016



## *LAKESIDE TERRACE BOCA RATON*



### The Following Amenities & Services are included in our Diamond Wedding Package

- ❖ Five hour package to include: One hour cocktail reception followed by a four hour dinner reception
- ❖ White glove service
- ❖ Complimentary wedding cake
- ❖ Suite accommodations for the newlyweds at the Hilton Suites for the evening of their wedding with champagne amenity
- ❖ A professional banquet captain for your special day
- ❖ Champagne toast
- ❖ Complimentary white linens and chair covers or chivari chairs
- ❖ Complimentary dance floor
- ❖ Special group rates for guest accommodations
- ❖ Referral service for musicians, florists, décor, photographers, ice sculptures, specialty linens, favors, etc.



To enhance your wedding reception, we have specialty items available for an additional fee

- ❖ Designer and specialty chair covers and sash upgrades
- ❖ Specialty table linen upgrades
- ❖ Valet parking
- ❖ Elegant pinched vases for floral centerpiece arrangements
- ❖ Culinary upgrades
- ❖ Colorful theatrical lighting to enhance tabletop presentation



## **The Diamond Reception**

### **Five Hour Open Bar**

Grey Goose, Johnny Walker Red, Crown Royal,  
Tanqueray, Captain Morgan, Bacardi  
Premium Red, White, Blush Wines, Imported and Domestic Beers  
Soft Drinks, Bottled Water

### **One Hour Hors d'oeuvre Reception**

**Butler Passed White Glove Service**

Select Five

#### *Cold Hors D'oeuvres*

Bruschetta with Goat Cheese

Shrimp Cocktail with Key Lime Cocktail Sauce

Curried Chicken Salad in Phyllo Cup

Gazpacho Shooters

Antipasto Skewer with Fresh Mozzarella, Black Olive, Sundried Tomato  
and Artichoke

Endive with Ceviche

Smoked Salmon Pinwheels on Pumpernickel

Blackened Scallop Medallion on Kiwi Slice

Prosciutto Wrapped Cantaloupe with Raw Sugar Sage Glaze

Charred Ahi on Cucumber with Wasabi Aoli

Shaved Beef Tenderloin with Scallion and Horseradish Cream on  
Rosemary Baquette Toast

Endive with Ceviche Seafood Salad



*Hot Hors D'oeuvres*

Spinach Artichoke Rangoon

Shrimp Spring Roll with Orange Sweet and Sour

Thin Sliced Beef Tenderloin on Crostini with Mustard Cream

Duck Spring Roll with Hoisin Sauce

Mini Beef Wellington with Cabernet Sauce

Jumbo Lump Crab Cake with Citrus Remoulade

Hot Spiced Chicken Lollipop

Sesame Chicken Tender with Sweet and Sour

Fried Artichoke Heart with Goat Cheese

Brie with Raspberry En Croute

Hibachi Beef Skewer with Soy Ginger Glaze

Bacon Wrapped Shrimp with Jalapeno Jack Cheese and Chipotle BBQ  
Sauce

Apple Wood Smoked Bacon Wrapped Scallops

Coconut Shrimp with Hot and Sweet Apricot Sauce

Tandori Chicken Skewer and Mint Yogurt Sauce

New Potatoes with Sour Cream and Chive Whipped Potato

Hibachi Beef and Pepper Skewer with Soy Ginger Glaze

Jumbo Lump Maryland Style Crab Cake with Lemon Aioli



## **Reception Displays and Stations**

Please Select One of the Following

### **Imported and Domestic Cheeses**

Sharp Cheddar, Pepper Jack, Havarti and Boursin

Displayed with Fresh Berries and Grapes

Flat Breads, Crackers and Toasted French Bread

### **Mediterranean Platter**

Hard Salamis, Prosciutto, Roasted Vegetables, Marinated Mushrooms,  
Olives and Other Relishes,

Feta and Provolone Cheeses

Roasted Eggplant Dip, Hummus and Pita Bread

### **Caprese' Display**

Fresh Mozzarella, Roma Tomatoes, Fresh Basil, Kalamata Olives and  
Balsamic Pesto Drizzle

### **Duck Quesadillas Station**

Roast Duck, Smoked Gouda, Spring Onion and Hoisin Sauce



### Shrimp Scampi

Tender White Gulf Shrimp Prepared with Garlic, Brandy, Herbs and Cream. Quickly Tossed With Angel Hair Pasta

### Crab Cakes

Chef's Own Jumbo Lump Recipe for Crab Cakes  
Presented Over Spring Mix with Mango Vinaigrette and Finished with Citrus Remoulade

### Pasta Bar

#### Tortellini and Bowtie Pastas

Tomato Pomodoro, Reggiano and Parmesan Cream

Grilled Chicken, Italian Sausage

Artichoke Hearts, Roasted Red Peppers, Fresh Basil, Garlic

Roasted Mushrooms, Fresh Asparagus, Parmesan Cheese

### Baked Wheel of Brie

Layered with an Apricot Glaze and Wrapped with Puff Pastry  
Garnished with Fresh Fruit, Served with Crunchy French Bread



## **Salads**

Mixed Baby Greens, Red and Yellow Teardrop Tomatoes  
English Cucumbers, Carrot Ribbons  
Buttermilk Ranch or Balsamic Vinaigrette

Romaine, Spinach and Iceberg Lettuce with Mandarin Oranges,  
Strawberries and Candied Pecans  
Raspberry Dijon Vinaigrette

Caesar Salad with Focaccia Croutons, Parmesan Crisp  
Roma Tomato  
Creamy Style Caesar Dressing

Spring Mix Greens, Toasted Walnuts, Apples, Grape Tomatoes  
Bleu Cheese and Mango Vinaigrette





## Entrees

All entrees accompanied by Chef's Selection of Fresh Vegetables  
and Warm Bread Basket

Herb Roasted Chicken  
French Cut Breast with Rosemary, Thyme and Truffle Glaze  
Yukon Gold Mashed Potato  
\$95

Chicken Roulade  
Goat Cheese, Spinach, Roasted Red Pepper  
Wild Mushroom Risotto  
\$99

Cedar Plank Salmon  
Balsamic Orange Zest Glaze  
Potatoes Anna  
\$101

Tender Seared Top Sirloin  
Roasted Garlic Red Wine Reduction  
White Truffle Mashed Potatoes  
\$101  
Filet Mignon  
\$111

Crab Stuffed Sea Bass  
Lemon Butter Sauce and Braised Leeks  
Duchesse Potato  
\$106

Sliced Tenderloin of Beef  
Peppercorn Brandy Sauce  
Sour Cream and Chive Mashed Potato  
\$109

## **Entrée Duets**

Chicken and Shrimp  
Nappa Valley Marinated Chicken Breast  
Scampi Style Sautéed Shrimp  
Angel Hair Pasta  
\$106

Sirloin and Sea Bass  
Top Sirloin with Shallot and Red Wine Demi  
Sea Bass with Lemon Herb Sauce  
Fingerling Potatoes with Sea Salt  
\$111

Shrimp and Sirloin  
Bacon Wrapped Sirloin and Crab Stuffed Shrimp  
Almond Croquette Potatoes  
\$111

Petit Filet and Salmon  
Filet with Merlot Steak Butter  
Broiled Salmon with Roasted Red Pepper Sauce  
Maple Whipped Sweet Potato  
\$116



Ask your Sales Manager about These Culinary Upgrades

**Appetizers**

Seafood Bisque, Crème Fraiche  
Crab Filled Ravioli with Basil Cream  
Melons Wrapped in Prosciutto  
Chilled Jumbo Shrimp Cocktail, Remoulade and Cocktail Sauces  
Beefsteak Tomatoes, Fresh Mozzarella, Balsamic Reduction  
Lobster or Ceviche Martinis  
Crab Cake on Field Greens, Mango Vinaigrette

**Stations**

Chilled Seafood Stations  
Wild Mushroom Station  
Gourmet Sliders Station  
Wok or Stir Fry Stations  
Sushi Boats

**Family Style Desserts**

Pastry Swans  
Chocolate Dipped Strawberries  
Decadence Diamonds  
Assorted Tarts  
Petit Fours

*All Prices are subject to a taxable 21% service charge and 6% sales tax*