

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.

Pearl Package
2016



LAKESIDE TERRACE BOCA RATON



The Following Amenities & Services are included in our Pearl Wedding Package

- ❖ Four hour package to include: One hour cocktail reception followed by a three 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 Pearl Reception

Four Hour Open Bar

Featuring Malibu, Captain Morgan
Skyy Vodka, Dewar's, Beefeater, VO, Jim Beam, Bacardi
House Red, White and Blush Wines,
Imported and Domestic Beers
Soft Drinks, Bottled Water

Champagne Toast

One Hour Hors d'oeuvre Reception Butler Passed White Glove Service

Select Four

Cold Hors D'oeuvres

Bruschetta with Goat Cheese

Shrimp Cocktail with Key Lime Cocktail Sauce

Curried Chicken Salad in Phyllo Cup

Salami Coronette with Herb Cream Cheese

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

Endive with Whipped Bleu Cheese

Smoked Salmon Rosette with Boursin Cheese and Capers on English
Cucumber

Blackened Scallop Medallion on Kiwi Slice

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

Endive with Ceviche Seafood Salad



Hot Hors D'oeuvres

Spinach Artichoke Rangoon

Vegetable Spring Roll with Honey Mustard

Conch Fritter with Lime Cilantro Remoulade

Bite Sized Cheeseburger on Brioche

Mini Beef Wellington with Cabernet Sauce

Fried Jalapeno with Cream Cheese

Hot Spiced Chicken Lollipop

Sesame Chicken Tender with Sweet and Sour

Fried Artichoke Heart with Goat Cheese

Chicken Quesadilla Cornucopia

Brie with Raspberry En Croute

Teriyaki Beef Skewer with Soy Ginger Glaze

Bacon Wrapped Shrimp with Jalapeno Jack Cheese and Chipotle BBQ
Sauce

Apple Wood Smoked Bacon Wrapped Scallop

Coconut Shrimp with Hot and Sweet Apricot Sauce

Tandori Chicken Skewer and Mint Yogurt Sauce

Hibachi Beef and Pepper Skewer with Soy Ginger Glaze

Jumbo Lump Maryland Style Crab Cake with Lemon Aioli



Reception Displays

Please Select One Display

Imported and Domestic Cheeses

Sharp Cheddar, Pepper Jack, Havarti and Boursin

Displayed with Fresh Berries and Grapes

Flat Breads, Crackers and Toasted French Bread

Tropical Fruit Harvest

Seasonal Melons, Pineapple and Fresh Berries Accompanied by Dried
Apricots and Cranberries

Raspberry Honey Yogurt

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



Salads

Mixed Greens, Roma Tomato Wedges
Cucumber, 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

Romaine and Spinach Salad with Feta Cheese, Kalamata Olives
Red Bell Peppers, Crispy Fried Onions
Oregano 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
Sour Cream and Chive Mashed Potato
\$84

Chicken Napoli
Breast of Chicken Filled with Basil,
Fresh Mozzarella, and Sundried Tomatoes
Marinara Sauce and Wild Mushroom Risotto
\$84

Basil and Panko Crusted Pan Seared Salmon
Lemon Basil Beurre Blanc
Potatoes Anna
\$89

Tender Seared Top Sirloin
Roasted Garlic Red Wine Reduction
Yukon Gold Mashed Potato
\$89

Filet Mignon
\$99

Pan Seared Salmon with Tomato Concasse
Linguini and Crab Alfredo
\$89

Broiled Sea Bass Francese
Lemon Butter Caper Sauce
Duchesse Potato
\$94

Entrée Duets

Chicken and Shrimp
Nappa Valley Marinated Chicken Breast
Scampi Style Sautéed Shrimp
Angel Hair Pasta
\$94

Sirloin and Sea Bass
Top Sirloin with Shallot and Red Wine Demi
Sea Bass with Lemon Herb Sauce
Fingerling Potatoes with Sea Salt
\$99

Shrimp and Sirloin
Bacon Wrapped Sirloin and Crab Stuffed Shrimp
Almond Croquette Potatoes
\$99

Petit Filet and Salmon
Filet with Merlot Steak Butter
Broiled Salmon with Roasted Red Pepper Sauce
Maple Whipped Sweet Potato
\$104

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



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

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