

WEDDINGS BY



LAKE TERRACE  
CONVENTION CENTER



All dinner selections will remain serviced for a duration of two hours and are served with house-ground regular or decaffeinated coffee, iced tea, and water unless otherwise specified.



## *Plated Dinner*

All Plated Dinner selections require a minimum of 25 guests; surcharge applies if minimum is not met. Make your selections below. Hot rolls and butter are included.

### **CHOOSE ONE SALAD**

#### **CAESAR SALAD**

Romaine lettuce, freshly baked croutons, tangy Caesar dressing on side

#### **HOUSE SALAD**

Crisp lettuce and Chef's Choice garden mix served with assorted dressings

### **CHOOSE ONE ENTRÉE**

Pork Osso Bucco / Salisbury Steak with Onions / Roasted Pork Loin / Beef Pot Roast / Home-Style Meatloaf / Homemade Lasagna with Italian Sausage / Grilled Boneless Chicken / Herb Roasted Bone-In Chicken

### **STARCH INCLUDED ENTRÉE SELECTIONS:**

Seafood and Sausage Jambalaya / Tasso and Andouille Pasta / Chicken and Shrimp Panang Curry

### **CHOOSE ONE VEGETABLE**

Chef's Choice Vegetable / Green Beans / Sautéed Zucchini and Squash / Collard Greens / Southern-Style Baby Lima Beans / Roasted Vegetables / Candied Carrots / Okra and Tomato Succotash / Corn on the Cob

### **CHOOSE ONE STARCH**

Rice Pilaf / Sweet Potato Casserole / Spinach Orzo Pasta / Roasted Rosemary Potatoes / Truffle Mac and Cheese / Yukon Gold Mashed Potatoes / Corn Pudding / Mushroom Risotto / Tri-Color Rotini Pasta with Alfredo Sauce

### **CHOOSE ONE DESSERT**

Banana Pudding / Pecan Pie / Cheesecake / Chocolate Pie / Red Velvet Cake / Key Lime Pie / Rocky Road Mousse



## *Royal Top Tier Plated Dinner*

All Top Tier Plated Dinner selections require a minimum of 50 guests; surcharge applies if minimum is not met. One Chef's Choice vegetable, hot rolls and butter are included.

### **CHOOSE ONE SALAD**

#### **ARUGULA AND GOAT CHEESE SALAD**

Fresh greens served with raspberry vinaigrette

#### **HOUSE SALAD**

Crisp lettuce and Chef's Choice garden mix served with assorted dressings

#### **CAESAR SALAD**

Romaine lettuce, freshly baked croutons, tangy Caesar dressing on side

#### **BLUE CHEESE WEDGE SALAD**

Lettuce wedge with fresh blue cheese crumbles and creamy dressing

### **\*UPGRADE YOUR SALAD**

#### **\*CAPRESE SALAD**

Roma tomatoes and basil

#### **\*CHICKEN AND SAUSAGE GUMBO**

New Orleans-style roux gumbo with roasted chicken and sausage; served hot

#### **\*CRAB BISQUE**

Summer sweet corn cream style roux with fresh crab; served hot

#### **\*CORNBREAD SALAD**

Famous cornbread salad with fresh cheeses

### **CHOOSE ONE ENTRÉE**

#### ***BEEF (7-DAY ADVANCE ORDERING REQUIRED)***

#### **6OZ FILET WITH TRUFFLE DEMI GLAZE**

Prime-beef cut filet cooked to medium

#### **4OZ FILET WITH AU POIVRE**

Prime-beef cut filet cooked to medium

#### **8OZ RIBEYE WITH TRUFFLE DEMI GLAZE**

Prime-beef cut ribeye cooked to medium

#### **8OZ NEW YORK STRIP**

Prime-beef cut NY Strip cooked to medium



## **CHICKEN AND PORK**

### **CHICKEN AND BOURSIN CREAM SAUCE**

Bone-in marinated chicken breast with a cheesy cream sauce

### **CRAB-STUFFED CHICKEN**

Marinated chicken breast stuffed with fresh crab and breadcrumbs

### **CHICKEN KIEV**

Chicken breast pounded and rolled in bread crumbs then stuffed with butter and herbs

### **FRENCH PORK CHOPS AND CALVADOS CRÈME SAUCE**

Large French-style pork chops grilled and topped with a smoked apple cream sauce

## **FISH**

### **CRAB-STUFFED FLOUNDER**

Flounder with tangy dill butter sauce

### **\*ENTRÉE ADD-ONS**

Double Shrimp Skewers

4oz Crab Cake

Stuffed Flounder

5oz Lobster Tail

Grilled Sea Scallops

### **CHOOSE ONE STARCH**

Truffle Mash / Garlic Mash / Rosemary Roasted Potatoes / Spinach Orzo / Rice Pilaf /

Mushroom Risotto / Sweet Potato Casserole / Creamy Polenta with Boursin Cheese Sauce /

Seafood Polenta Cake

### **CHOOSE ONE DESSERT**

Tiramisu / Chocolate Bundt Cake / Butter Rum Bundt Cake / Homemade Peanut Butter Pie

Pecan Pie / Opera Layered Chocolate Cake / Gourmet Cheesecake



## *Dinner Buffet*

All Dinner Buffet selections require a minimum of 50 guests; surcharge applies if minimum is not met. Make your selections below. Hot rolls and butter are included.

### **ONE ENTRÉE BUFFET**

CHOOSE ONE SALAD / ONE ENTRÉE / TWO VEGETABLES / ONE STARCH / ONE DESSERT

### **TWO ENTRÉE BUFFET**

CHOOSE ONE SALAD / TWO ENTRÉES / TWO VEGETABLES / ONE STARCH / ONE DESSERT

*\*Add a dessert for an additional fee per person.*

### **CHOOSE SALAD**

#### **CAESAR SALAD**

Romaine lettuce, freshly baked croutons, tangy Caesar dressing on side

#### **HOUSE SALAD**

Crisp lettuce and Chef's Choice garden mix served with assorted dressings

#### **POTATO SALAD**

Creamy potato salad with bacon

### **CHOOSE ENTRÉE (S)**

Herb Roasted Chicken with Boursin Cheese Sauce / Salisbury Steak with Onions / Jambalaya  
Southern Fried Chicken / Beef Pot Roast Stuffed Flounder with Dill Butter / Home-Style  
Meatloaf/ Homemade Lasagna with Italian Sausage / Grilled Chicken Breast / Chicken & Shrimp  
Panang Curry / Pork Osso Bucco / Tasso and Andouille Pasta

### **CHOOSE VEGETABLE (S)**

Chef's Choice Vegetable / Green Beans / Sautéed Zucchini and Squash / Collard Greens /  
Southern-Style Baby Lima Beans / Roasted Vegetables / Candied Carrots / Okra and Tomato  
Succotash / Corn on the Cob

### **CHOOSE ONE STARCH**

Rice Pilaf / Sweet Potato Casserole / Spinach Orzo Pasta / Roasted Rosemary Potatoes /Truffle  
Mac & Cheese / Yukon Gold Mashed Potatoes / Corn Pudding / Mushroom Risotto /Tri-Color  
Rotini Pasta with Alfredo Sauce

### **CHOOSE ONE DESSERT**

White Chocolate Bread Pudding / Banana Pudding / Pecan Pie / Creamy Cheesecake  
Chocolate Pie / Red Velvet Cake / Key Lime Pie / Lemon Meringue Pie / Homemade Ice Cream

*\*Add a dessert for an additional fee per person.*



## *Royal Top Tier Dinner Buffet*

All Royal Top Tier Dinner Buffet selections require a minimum of 50 guests; surcharge applies if minimum requirement is not met. Hot rolls and butter are included.

### **TOP TIER ONE ENTRÉE BUFFET**

CHOOSE ONE SALAD / ONE ENTRÉE / TWO VEGETABLES / ONE STARCH / ONE DESSERT

*\*Add a dessert for an additional fee per person.*

### **TOP TIER TWO ENTRÉE BUFFET**

CHOOSE ONE SALAD / TWO ENTRÉES / TWO VEGETABLES / ONE STARCH / ONE DESSERT

*\*Add a dessert for an additional fee per person.*

### **CHOOSE ONE SALAD**

#### **ARUGULA AND GOAT CHEESE SALAD**

Fresh greens served with raspberry vinaigrette

#### **CAESAR SALAD**

Romaine lettuce, freshly baked croutons, tangy Caesar dressing on side

#### **HOUSE SALAD**

Crisp lettuce and Chef's Choice garden mix served with assorted dressings

#### **BLUE CHEESE WEDGE SALAD**

Lettuce wedge with fresh blue cheese crumbles and creamy dressing

### **\*UPGRADE YOUR SALAD**

#### **\*CAPRESE SALAD**

Roma tomatoes and basil

#### **\*CHICKEN AND SAUSAGE GUMBO**

New Orleans-style roux gumbo with roasted chicken and sausage; served hot

#### **\*CRAB BISQUE**

Summer sweet corn cream style roux with fresh crab; served hot

#### **\*CORNBREAD SALAD**

Famous cornbread salad with fresh cheeses



### **CHOOSE ENTRÉE (S)**

#### **SEAFOOD IMPERIAL**

Shrimp, scallops and crawfish in a creamy garlic sauce

#### **GRILLED RIBEYE**

Grilled to medium

#### **SMOKED NEW YORK STRIP LOIN**

Smoked New York strip cooked to medium

#### **VEAL MARSALA**

Crispy veal topped with Marsala sauce served over pasta

#### **GRILLED SNAPPER**

Generous portion of seasoned fish with butter sauce

### **CHOOSE ONE VEGETABLE**

Chef's Choice Vegetable / Green Beans / Sautéed Zucchini and Squash / Collard Greens  
Southern-Style Baby Lima Beans / Roasted Vegetables / Candied Carrots / Okra and Tomato  
Succotash / Corn on the Cob

### **CHOOSE ONE STARCH**

Truffle Mash / Garlic Mash / Rosemary Roasted Potatoes / Spinach Orzo / Rice Pilaf /  
Mushroom Risotto / Sweet Potato Casserole / Creamy Polenta with Boursin Cheese Sauce /  
Seafood Polenta Cake

### **CHOOSE ONE DESSERT**

Tiramisu / Chocolate Bundt Cake / Butter Rum Bundt Cake / Homemade Peanut Butter Pie  
Pecan Pie / Opera Layered Chocolate Cake / Gourmet Cheesecake

*\*Add a dessert for an additional fee per person.*



A large, ornate rectangular frame with intricate scrollwork and floral patterns at the corners and midpoints of the sides.

# *Receptions*

The reception menu is for a minimum of 50 guests. Surcharge will apply if minimum is not met. All carved hubs are served buffet style. All selections are served for a duration of 1.5 hours.

All reception selections are served with house-ground coffee, iced tea, and water.



## *The Daylily*

CHOOSE ONE OPTION FROM THE CARVING OR PASTA HUB / ONE OPTION FROM THE DIP HUB / THREE OPTIONS FROM THE TERRACE SECTION UNDER HORS D'OEUVRES

## *The Magnolia*

CHOOSE TWO OPTIONS FROM THE CARVING OR PASTA HUB / ONE OPTION FROM THE DIP HUB / FOUR OPTIONS FROM THE TERRACE OR GARDEN SECTIONS UNDER HORS D'OEUVRES

## *The Sunflower*

CHOOSE TWO OPTIONS FROM THE CARVING HUB OR PASTA HUB / ONE OPTION FROM THE SEAFOOD OR POULTRY HUB / FIVE OPTIONS FROM THE TERRACE, GARDEN OR PROMENADE SECTIONS UNDER HORS D'OEUVRES

### **CARVED HUB**

Ham / Turkey / Andouille Sausage

### **SEAFOOD HUB**

Stuffed Flounder with Dill Butter Sauce / Fried Delta Farm Raised Catfish / Seafood Imperial with Scallops and Shrimp

### **PASTA HUB**

Homemade Lasagna / Italian Chicken Penne Pasta / Cajun Sausage and Shrimp Pasta

### **POULTRY HUB**

Herb Roasted Chicken Breast with Boursin Cream Sauce / Chicken Pot Pie

### **DIP HUB**

#### **PIMENTO AND CHEESE**

Medley of cream cheese, cheddar cheese, jalapeño and pimento

#### **DILL PICKLE DIP**

Zesty house-made Southern favorite with pickle, cream and seasoning blend

#### **HUMMUS**

Greek spread made from chickpeas and blended with olive oil, lemon juice, salt and garlic; served with pita bread

#### **SPINACH DIP**

Creamy spinach dip served with pita bread

#### **\*SMOKED TUNA**

Tuna dip with crisp corn chips; mayonnaise based



**\*CRAB DIP**

Snow crab dip with house-made chips

**HORS D'OEUVRES**

**TERRACE**

Swedish Meat Balls / Chipotle and Cajun Sausage Skewer / Tomato Pie / Truffle Deviled Eggs

**GARDEN**

Shrimp and Andouille Corn Muffin / Blackened Chicken Tartlet / Boursin Chicken Salad / Crawfish Bruschetta / Chicken Sate / Pecan-Crusted Chicken Tenders

**PROMENADE**

Teriyaki Beef Skewers / Mini Crab Cakes / Fried or Classic Shrimp Cocktail / Caprese Skewer

*Menu Enhancements a La Carte*

Menu enhancements have a minimum of 50 pieces. These add-ons are available with any food and beverage option. \*\*Live action stations are subject to a chef fee.

**CARVED HUB**

\*\*Ham

\*\*Turkey

\*\*Prime Rib

Andouille Sausage

**SEAFOOD HUB**

Stuffed Flounder with Dill Butter Sauce

Fried Delta Farm Raised Catfish

Seafood Imperial with Scallops and Shrimp

**PASTA HUB**

Homemade Lasagna

Cajun Sausage and Shrimp Pasta

Italian Chicken Penne Pasta

**POULTRY HUB**

Herb Roasted Chicken Breast with Boursin Cream Sauce

Chicken Pot Pie

**DIP HUB**

**PIMENTO AND CHEESE**

Medley of cream cheese, cheddar cheese, jalapeño and pimento

**DILL PICKLE DIP**

Zesty house-made southern favorite with pickle, cream and seasoning blend



#### HUMMUS

Greek spread made from chickpeas and blended with olive oil, lemon juice, salt and garlic; served with pita bread

#### SPINACH DIP

Creamy spinach dip; served with pita bread

#### \*SMOKED TUNA

Yellow-fin tuna dip with crisp corn chips and cream

#### \*CRAB DIP

Snow crab dip with house-made chips

#### HORS D'OEUVRES

All hors d'oeuvres selections require a minimum of 50 pieces minimum preorder. All hors d'oeuvres are passed for duration of 30 minutes. After this time, they will be placed for self-service. Prices are per piece.

#### TERRACE

Swedish Meatballs / Chipotle and Cajun Sausage Skewer / Tomato Pie / Truffle Deviled Eggs

#### GARDEN

Shrimp and Andouille Corn Muffin / Blackened Chicken Tartlet / Boursin Chicken Salad  
Crawfish Bruschetta / Chicken Sate / Pecan-Crusted Chicken Tenders

#### PROMENADE

Teriyaki Beef Skewers / Mini Crab Cakes / Fried or Classic Shrimp Cocktail / Caprese Skewer

### *\*Reception Add-On Platters*

Each item below requires a minimum of 25 guests. These add-ons are available with any reception option and are priced per person.

#### FRESH FRUIT TRAY

Fresh-cut daily to order with pineapple, honeydew melon and cantaloupe

#### VEGETABLE CRUDITÉ WITH CREAM HERB DIPPING SAUCE

Carrots, cauliflower and broccoli

#### CUBED CHEESE WITH CRACKERS

Swiss, pepper jack and cheddar

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# *Beverage Services*

The beverage menu requires a bartender fee of  
for every 100 guests attending the event.



## *Open Bar*

There is a minimum of 75 guests per open bar option. Pricing below is per person per hour. No bartender fee required.

### **NAME BRAND BAR**

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Dewar's Scotch, Jim Beam Bourbon, Crown Royal, Jose Cuervo Tequila, Malibu Rum, Amaretto, Domestic Beer, House Wine, Assorted Soft Drinks, Juices and Bottled Waters

### **PREMIUM BRAND BAR**

Bacardi 8 Rum, Johnny Walker Black Scotch, Grey Goose Vodka, Bombay Sapphire Gin, Amaretto Di Saronno, Patron Silver Tequila, Crown Special Reserve, Gentleman Jack Whiskey, Domestic and Imported Beer, Domestic and Imported Wine, Assorted Soft Drinks, Juices and Bottled Waters

## *Cash Bar*

Cash bar service requires a bartender fee per one hundred guests. There is a minimum of 50 guests per event.

Name Brand Cocktail, Premium Brand Cocktail, Imported Bottled Beer, Domestic Bottled Beer, Domestic Wine, Cordials, Assorted Soft Drinks, Juices and Bottled Waters

## *Hosted Bar*

Hosted bars are available upon request. The lessee will choose the hosted dollar amount. After this amount is depleted, the bar will become a cash bar. Event coordinator will monitor.

Name Brand Cocktail, Premium Brand Cocktail, Imported Bottled Beer, Domestic Bottled Beer, Domestic Wine, Cordials, Assorted Soft Drinks, Juices and Bottled Waters



## *Non-Alcoholic Beverages*

Each beverage is based on consumption served by the gallon with a minimum of three gallons.  
Juices are served by carafe with a minimum of three carafes.

### HOUSE-GROUND COFFEE

Served regular or decaffeinated

### ICED TEA

Sweetened or unsweetened

### LEMONADE / FRUIT PUNCH

Chilled with a hint of tart

### ASSORTED JUICES

Chilled apple, orange or cranberry juices

### ASSORTED SOFT DRINKS AND BOTTLED WATER

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# *Wedding Services*

At Lake Terrace Convention Center, we like to simplify your planning.

After meeting our policy minimum of \$7,000, clients receive the following complimentary services to enhance your wedding day.





## *Reception Room*

### TWO FABRIC PROSCENIUMS WITH LED LIGHTS

Beautiful fabric draped from ceiling to floor highlighted by bright LED lights

### THREE CHANDELIERS

Sparkling chandeliers suspended over dance floor or staging

### SCREEN AND PROJECTOR: CUSTOM MESSAGE

Elevated large screen and projector prominently displays bride and groom names or any message

### AMBIENT LIGHTING

Specialty lighting to highlight the dance floor or staging

### STAGING WITH PIPE AND DRAPE

Attractive stages to elevate the bride and groom's seating, DJ, or cakes

### DANCE FLOOR

Faux black marble dance floor fits any reception

## *Ceremony Room*

### ONE CHANDELIER

A sparkling chandelier suspended over the stage

### STAGE LIGHTING

Specialty lighting to highlight the staging

### FLAT STAGING WITH PIPE AND DRAPE

A single flat stage of up to 16x24 ft in size

### LAVALIERE MICROPHONE

A wearable microphone for the officiate to use



## *\*Wedding Menu Add-Ons*

CHOCOLATE TRUFFLES

CHOCOLATE DIPPED STRAWBERRIES

CHAMPAGNE PER BOTTLE

Based on consumption