

Classic Buffet Menus

Carolina Barbecue \$23.95

LakeHouse Famous "Fallin' off the Bones"
Baby Back Ribs
Slow Cooked Pulled Pork
Grilled Barbecue Chicken Breast
Cole Slaw, Potato Salad, Baked Beans,
Texas Toast

Mexican Fiesta \$19.95

Beef or Chicken Fajitas
Refried Beans
Tortilla Chips
Salsa, Guacamole, Sour Cream,
Pico de Gallo, Flour Tortillas,
Lettuce, Diced Tomato, Shredded
Cheese

The Italian Job \$21.95

Angel Hair Pasta with Fresh Tomato-
Basil Marinara
Fettuccine and Creamy Parmesan
Alfredo
Penne Pasta with Garden Vegetables
and Marinara
Garlic Bread, Tossed Salad and
Assorted Dressings

The Mountaineer \$28.95

Roasted Sliced Pork Tenderloins with
Apple and Cinnamon Glaze
Honey Dijon Chicken Breast
Garlic and Rosemary Roasted Red Skin
Potatoes
Seasonal Vegetable Medley
Braised Cabbage and Applewood
Smoked Bacon
Garden Salad Bar- Mixed Greens,
Lettuce, Tomatoes, Cucumber, Carrots,
Red Onion, Shredded Cheese, Crouton,
Hardboiled Egg, Assorted Dressings

All American Grill \$17.95

Hamburgers
All Beef Hot dogs
Buns, Lettuce, Tomato, Onion, Pickles,
Cheese,
Cole Slaw, Potato Salad, Tossed Salad

The Lake Lure \$31.95

Sliced Roasted Prime Rib of Beef
Herb Grilled Chicken Breast
Baked Dill Salmon
Seasonal Vegetable Medley
Roasted Red Skinned Potatoes
Tossed Garden Salad with Assorted
Dressings

Desserts

New York Style Cheese Cake \$3.00
Homemade Brownies \$3.00
Freshly Baked Cookies \$1.00 each
Key Lime Pie \$3.00
Creme Brulee \$5.00
Assorted Petite Fours \$5.00
Assorted Cakes, Pies, Tarts and Fresh baked cookies \$6.00

The "On the Lake" Reception

Stationary

Your choice of gourmet cheeses served with breads and crackers

Choose from 3 of our offerings:

Goat Cheese with Herbs

Danish Bleu Cheese

Cheddar with Candied Pecans

Boursin Cheese

Dill Havarti

Hot Pepper Monterey Jack

Roasted Vegetable Display with Pesto Vinaigrette

Hot Hors D'oeuvres

Spring Rolls with Oriental Mustard

Four Cheese Macaroni Bites

Roasted Garlic Herb Chicken Skewers

Wild Mushroom Filo Torte with Smoked Gouda

Chef Attended Stations (choose one)

Carved Roast Beef

Served "Au Jus" with knotted rolls, horseradish cream and whole grain mustard

Herb Roasted Pork Loin

Wine Sauce and knotted rolls

Tuscan Pasta Station

Penne pasta and cheese tortellini tossed to order in your guests choice of alfredo, marinara, or garlic oil, with selection of Italian cheese, herbs, mushrooms, chicken, bacon, ham, and assorted roasted vegetables

31.95 per person

**Minimum 35 guests*

The "Hickory Nut Gorge" Reception

Stationary

Your choice of gourmet cheeses served with breads and crackers

Choose from 3 of our offerings:

Goat Cheese with Herbs

Danish Bleu Cheese

Cheddar with Candied Pecans

Boursin Cheese

Dill Havarti

Hot Pepper Monterey Jack

Roasted Vegetable Display with Pesto Vinaigrette

Chilled Shrimp Cocktail with Horseradish Cocktail and Remoulade Sauces

Butlered Hors D'oeuvres

Asian Seafood Salad, Herb Chicken Salad and

Balsamic Grilled Vegetable Salad Spoons

Roasted Garlic Puffs

Assorted Crostinis and Canapes

Hot Hors D'oeuvres

Parmesan Encrusted Chicken Skewers and Tomato Pesto

Low Country Crab Cakes with Remoulade Bleu Cheese

Laced Meatballs

Fried Artichoke Hearts with Parmesan Dipping Sauce

Chef Attended Stations

Carved Roast Beef

Served "Au Jus" with knotted rolls, horseradish cream and whole grain mustard

Tuscan Pasta Station

Penne pasta and cheese tortellini tossed to order in your guests choice of alfredo, marinara, or garlic oil, with selection of Italian cheese, herbs, mushrooms, chicken, bacon, ham, and assorted roasted vegetables

Dessert Selection

Petit Fours, Cream Puffs, Freshly Baked Cookies and Pecan Bars

39.95 per person

**Minimum 35 guests*

A La Carte

Create your own menu with any of these creations or meet with an event specialist and let us customize an event just for you!

(all prices are per piece, we recommend a selection of 4 items, and roughly enough for each guest to have 6-7 pieces)

Hot Selections

Crab Cakes with Low Country Remoulade 3.75
Coconut Shrimp with Orange-Horseradish Sauce 4.25
Fried Green Tomatoes with Pimento Cheese 2.75
Miniature Reuben - Corned Beef & Sauerkraut with Russian Dressing on Rye Toast Points 3.75
Chorizo Pinwheels - ground Chorizo with Whole Grain Mustard, rolled in Puff Pastry and baked 2.99
Bleu Cheese Meatballs served with Garlic Aioli 2.95
Parmesan Chicken Skewers with Tomato Pesto 3.25
Brie and Raspberry in Filo Cups 2.95
Herb Parmesan Straws 1.75
Beef Tenderloin Bite Skewers with Chipolte Aioli 3.95

Skewered Button Mushrooms with Caramelized Onions and Chipolte Barbecue Sauce 2.95
Shrimp and Grits Cake Bites with Bell Pepper Coulis 3.50
Assorted Quiche Bites 2.25
Fried Artichoke Hearts and Parmesan Dipping Sauce 2.75
Assorted Sliders - Angus Beef with Caramelized Onions, Pulled Pork with Carolina BBQ, and Black Peppered Salmon with "Tobacco" Onions 3.75
Spring Rolls with Oriental Mustard 2.75
Four Cheese Macaroni Bites 1.75
Roasted Garlic Herb Chicken Skewers 2.95
Wild Mushroom Filo Torte with Smoked Gouda 2.95
Black Peppercorn Beef Skewers "Au Poivre" 2.95

Cold Selections

Assorted Chilled Soup Shooters - seasonal chilled soups 1.75
Assorted "Spoons" - Asian Seafood Salad, Balsamic Vegetable Salad, Herb Chicken Salad 1.95
Southern Style Deviled Eggs 1.25
Cherry Tomatoes with Bleu Cheese Cream and Fresh Herbs 1.45
Chilled Roasted Asparagus Wrapped with Prosciutto 2.00
Roasted Garlic Puffs 2.00
Assorted Sushi Roll (priced based on selections)

Stationary Display Items

Baked Brie in Puff Pastry with Seasonal Fruit 45.00 / Wheel - 2.75 lbs.
Chilled Smoked Salmon with Tomato-Onion Chutney and French Bread (serves 20) \$145 Individual
Garden Vegetable Crudités - seasonal vegetables in cups with assorted dipping sauces 1.95 Your choice of gourmet cheeses served with breads and crackers Choose from 3 of our offerings:
Goat Cheese with Herbs
Danish Bleu Cheese
Cheddar with Candied Pecans
Boursin Cheese
Dill Havarti
Hot Pepper Monterey Jack
Roasted Vegetable Display with Pesto Vinaigrette
Chilled Shrimp Cocktail with Horseradish Cocktail and Remoulade Sauces