

Brunch Menu

Quiches & Frittatas

Spinach, Tomato & Goat Cheese
Asparagus, Mushroom & Swiss
Ham & Cheddar
Sundried Tomato, Basil & Mozzarella

Roasted Peppers, Onions & Swiss
Broccoli, Tomato & Cheddar
Fresh Herb & Parmesan
Bacon, Caramelized Onion & Blue Cheese

Yogurt Bar

Plain Yogurt, Strawberry Yogurt, Fresh Fruit, Berries, Dried Fruit,
Granola, Nuts, Chocolate Chips

Pancake Bar

Choice of Pancakes, Waffles, or French Toast
Maple Syrup, Blueberry Syrup, Fresh Berries, Chocolate Chips, Butter, Whipped Cream,

Bagel Bar

Assorted Bagels and Breads, Whipped Butter, Cream Cheese & Jams

Donut Bar

Variety of Donuts and Donut Holes with Dipping Sauces

Essentials

Scrambled Eggs
Breakfast Potatoes
Sausage, Ham, or Bacon
Assorted Muffins & Pastries
Spinach Salad
Mozzarella Caprese

Fresh Fruit
French Toast Bake
Sausage Gravy & Biscuits
Biscuits & Jam
Cinnamon Rolls
Scones

Croissants Sandwiches

Bacon, Egg & Cheese
Smoked Ham, Egg & Cheese
Maple, Sausage & Egg
Chicken Salad, Greens & Tomato
Ham & Cheddar, Lettuce, Tomato
Turkey & Provolone, Lettuce, Tomato
Turkey, Cranberry & Brie

Brioche Sliders

Classic Reuben
Pulled Pork, Dijon, Pickled Slaw
Eggplant, Marinara, Mozzarella, Ricotta
Salmon Cake, Sundried Tomato Aioli, Lettuce
Pulled Chicken, Buffalo Sauce, Blue Cheese
Crispy Chicken, Bacon, Maple Syrup
Bacon, Lettuce, Tomato, Cheddar, Herb Aioli

Bite Size Brunch Picks

Mini Quiche
Breakfast Bagel Bites
Maple Bacon Brussel Sprouts
Mini Pancake Stacks
Chicken & Waffle Skewers
Fruit Skewers
Antipasto Skewers
Shrimp & Grits Shooters
Mini Dessert Parfaits
Mini Yogurt Parfaits
Doughnut Bites
Chicken Salad Puff Pastries
Mini Muffins
Puff Pastry Wrapped Sausage
Sausage & Cheddar Crostini
Candied Bacon Strips
Deviled Eggs
French Toast Stick Shooters
Mini Caesar Salad Cups

Brunch Beverages

Coffee and Tea Station-5

regular and decaf coffee, hot water, assorted teas, assorted sugars and creamer

Premium Coffee and Tea Station- 8

regular and decaf coffee, choice of flavored coffee or hot chocolate, hot water, assorted teas, flavored syrups, assorted sugars and creamers, whipped cream, chocolate and caramel

Hot Chocolate Station- 6

hot chocolate, marshmallows, sprinkles, chocolate chips, flavored syrups, chocolate hazelnut sticks(\$), whipped cream, chocolate and caramel

Juice Bar- 5

(pick 3 juices) orange juice, apple juice, apple cider, cranberry juice, grapefruit juice, grape juice, mixed berry juice, sparkling juice, fruit garnish

Individual Beverages

lemonade- 2, iced tea- 2, sweet tea- 3, bottled water- 1, canned beverages- 2,

Groups of 25 or more

\$25 Pick a Brunch Item from each category- 1 Quiche or Frittata, 1 Breakfast Bar, 1-Essential, 1 Sandwich or Slider, and 1- Bite Size. Want to customize your own brunch menu to fit your party? Need more? Need Less? Tell us what you want and we can send you a quote.

****If Brunch is being packaged for a delivery or your group is smaller than 25, some items may be modified or unavailable.**

Service Style Options

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Drop off Service- any event taking place outside of one of Lakeside's event venues. All meals will be packaged in disposables and dropped off to the client. **Only canned and bottled beverages will be offered for purchase.** If client needs any equipment, charges will apply which will include a delivery and pick up fee, along with equipment rental and service charge.

Self-serve/ self-bus options are considered drop off service. Caterer will set up food buffet/display and come back within the stated time to take display down. Client is responsible for cleaning up all tables except the buffet. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time.

*For larger parties that need the buffet restocked an attendant fee will be charged.

Self-serve with bussers. Caterer will set up food buffet/display and stock as needed throughout the meal. Once all guests have eaten the buffet will be taken down. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time. Bussers will be on premises until dinner plates are cleaned up. Service and gratuity charges will be applied to the client's final bill.

Served, buffet-style. Caterer's staff will serve guests from a buffet. Bussers will be on premises until dinner plates are cleaned up. Once all guests have eaten the buffet will be taken down. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time. Service and gratuity charges will be applied to the client's final bill.

Ward Catering at Lakeside Special Occasions Menu

Full Service- Plated. Service staff will be with you throughout your meal. Dinner will be plated and served and staff will clean up at the end of the meal. Service, plate, and gratuity charges will be applied to the client's final bill. (This service is only available in Wesley Lodge. Logistics for full service in other locations will need to be approved by caterer.)

Dinnerware Options*

Dinnerware Options

- Basic disposable dinnerware (included)
- Upscale disposable dinnerware (\$3.00/person)
- Meals with disposable dinnerware that require service will also have a 20% gratuity.
- Real china and flatware on **buffet tables** (\$3.00/person plate charge, 20% gratuity)- disposable cups
- Real china on buffet, water glasses and flatware at **individual place setting** (\$4.00/person plate charge, \$1 place setting fee, 20% gratuity)
- Plated and served with water glasses and flatware at individual place setting (\$4.00/person plate charge, \$1 place setting fee, 20% gratuity)

*Service and Gratuity charges will be applied accordingly to any bill requiring any real china, silverware, or glassware.

Banquet Service Staff Charges

- Buffet Attendant- \$100 /1st attendant, \$50 for each additional attendant
- Bussers- \$15/hour per busser (minimum 2 hours)
- Servers- \$20/hour per server (minimum 3 hours)

Lunch Menu

Sandwiches and Wraps

Club Sandwich

Turkey, Ham, Bacon, American, Lettuce, Tomato,
Wheat Bread or Wrap

California Club

Turkey, Bacon, Provolone, Avocado Mayo, Lettuce,
Tomato, Croissant

French Dip

Sliced Roast Beef, Caramelized Onions, Swiss,
Ciabatta Bread

Italian Cold Cut

Ham, Salami, Cappicola, Provolone, Lettuce,
Tomato, Onion, Italian Dressing, Ciabatta or Wrap

Ham & Swiss

Ham, Swiss, Lettuce, Tomato, Dijon Mayo, Ciabatta
or Croissant

Turkey & Provolone

Turkey, Provolone, Lettuce, Tomato, Mayo,
Ciabatta or Croissant

Roast Beef & Cheddar

Roast Beef, Cheddar, Lettuce, Tomato, Horseradish
Mayo, Ciabatta or Croissant

Turkey & Brie

Roasted Turkey, Creamy Brie Spread, Sliced Apple,
Caramelized Onion, Arugala, Dijon, Baguette

Rustic Italian

Prosciutto, Goat Cheese, Caramelized Onion,
Arugula, Balsamic Glaze, Rustic Baguette

Grilled Portabella

Grilled Portabella, Balsamic Marinated Cherry
Tomatoes and Red Onions, Provolone, Ciabatta

Mozzarella Caprese

Fresh Buffalo Mozzarella, Tomato, Fresh Basil,
Olive Oil, Balsamic, Ciabatta Bread

Prosciutto Caprese

Sliced Prosciutto, Fresh Buffalo Mozzarella,
Tomato, Fresh Basil, Olive Oil, Balsamic, Baguette

Grilled Chicken Caesar Wrap

Chicken Breast, Romaine, Olives, Tomato,
Provolone, Caesar Dressing

Grilled Chicken Wrap

Chicken Breast, Lettuce, Tomato, Cucumber,
Provolone, mayo

Vegetable Wrap

Marinated Mushrooms, Carrots, Cucumber, Black
Olives, Diced Tomato Romaine, Swiss & Colby

Vegan Delight

Cilantro Chickpea Spread, Avocado, Tomato,
Pickled Red Onion, Romaine, Cucumber, Ciabatta

Chicken Salad

Chicken Breast, Onion, Celery, Apple, Mayo,
Lettuce, Tomato, Croissant

Chicken Pesto

Pesto Marinated, Grilled Chicken Breast, Provolone
Pesto Mayo, Lettuce, Tomato, Ciabatta Bread

Chicken Parmesan

Grilled Chicken, Marinara, Buffalo Mozzarella,
Tomato, Basil, Ciabatta

Eggplant Parmesan

Breaded Eggplant, Marinara, Mozzarella, Tomato,
Fresh Basil, Ciabatta

Lunch Menu

Salads

Mixed Greens Salad

Mixed Greens, Carrots, Cucumber, Tomato, Choice of Dressing

Dressing Choices

Ranch, French, Italian, Caesar, Raspberry Vinaigrette, Blue Cheese, Balsamic Vinaigrette

Pecan Salad

Romaine, Candied Pecans, Dried Cranberries, Oranges, Blue Cheese

Balsamic Vinaigrette

Walnut & Goat Cheese Salad

Romaine and Spring Mix, Candied Walnuts, Goat Cheese, Cranberries, Bacon,

Apple Cider Vinaigrette

Caesar Salad

Romaine, Caesar Dressing, Parmesan Cheese, Black Olives, Tomatoes, Croutons

Spinach Salad (V)

Baby Spinach, Romaine, Dried Cranberries, Almonds, Oranges, Raspberry Vinaigrette

Wedge Salad

Layered Wedges of Iceberg, Tomatoes, Bacon, Red Onion, Crumbled Blue Cheese,
French

Greek Salad

Mixed Greens, Feta Cheese, Red Onion, Black Olive, Cucumber, Artichokes, Grape
Tomato, Lemon Vinaigrette

Asian Salad

Napa Cabbage, Red Cabbage, Green Onions, Shredded Carrots, Chinese Noodles,
Mandarin Oranges, Asian Dressing

Antipasto Salad

Mixed Greens, Ham, Salami, Provolone, Olives, Tomatoes, Artichokes, Italian Dressing

Layered Cobb Salad

Mixed Greens, Diced Chicken, Bacon, Egg, Tomato, Olives, Blue Cheese, Cheddar,
Avocado Ranch

Proteins

Add Chicken- 4 Add Salmon- 6 Add Shrimp- 6

Lunch Sides

Italian Pasta Salad
Potato Salad
Caprese Salad
Cucumber Salad
Macaroni Salad
Tortellini Pasta Salad
Vegetables & Hummus
Fruit Salad
Individual Bagged Chips
Chips & Salsa

Homemade Soups

(\$3 to add soup to a package)

Minestrone
Vegetable
Roasted Tomato Basil
Lemon Chicken Orzo
Chicken Noodle
Italian Wedding
Baked Potato
Clam Chowder

Lunch/Dinner Displays & Extras

Displays

Heirloom Tomatoes & Burrata

Heirloom Tomatoes, Fresh Burrata, Herb Olive Oil, Balsamic Reduction, Marinated Vegetables, Toasted Breads

Seasonal Vegetables and Fruit with Dip

(hummus, dill, or scallion ranch)

Charcuterie Board

Cured Meats, Domestic & Imported Cheeses, Marinated Vegetables and Olives, Fruits, Candied Nuts, Jams, Spreads, Crackers and Breads

Domestic Cheese and Crackers

Cubed Domestic Cheeses, Grapes, Crackers

Brie with honey, Cranberries, & Almonds

Wedges of Creamy Brie, Cranberries, and Almonds covered with Honey, Crackers

Extras

Crudité Cups

Fresh seasonal vegetables with humus, scallion ranch, or dill dip

Mozzarella Caprese Bites or Shooters

Buffalo Mozzarella, Cherry Tomatoes, Basil, Olive Oil, Balsamic

Tortellini Pasta Shooters

Cheese Tortellini, Olives, Artichokes, Red Peppers, Red Onion, Sweet Italian

Italian Pasta Shooter

Pasta, Salami, Cheese, Red Pepper, Black Olives, Garlic, Italian

Chicken Salad Puff Pastries

Homemade Mini Pastry Puffs filled with Chicken Salad

Antipasto Skewer

Salami, Cheese, Artichokes, Olives, Tomatoes, Tortellini

7 layer Cups

Refried Beans, Green Onion, Black Olives, Seasoned Sour Cream, Tomatoes, Cheddar,
Cilantro, Tortilla Chips

Bacon Wrapped Shrimp

Shrimp Wrapped in Applewood Bacon with Creole Aioli

Mini Shrimp Po'Boy

Lightly Breaded Shrimp, Green Onion Remoulade, Toasted Mini Coney Bun

Mini Lobster Roll

Lobster Meat, Mayo, Lemon, Herbs, Toasted Mini Coney Bun

Arancini

Breaded Italian Rice Ball stuffed with Mozzarella Cheese, Marinara

Prosciutto & Melon

Melon, Sliced Prosciutto, Arugula with lemon Vinaigrette, Shaved Parmesan, Balsamic

Specialty Lunch Plates

Kabobs

Choice of a Grilled Chicken or Beef Kabob, Grilled Vegetable Kabob, Rice Pilaf, and
Choice of Sauce: Teriyaki, Soy Ginger, Maple Bourbon, or Cilantro Lime

Parmesan Crusted Chicken

Parmesan Breaded Chicken Breast, Mornay Sauce, Roasted Fingerling Potatoes,
Charred Green Beans and Cherry Tomatoes

Steak Pizzaiola

Sliced Ribeye topped with Fresh Garlic, Basil, Oregano, & Tomatoes;
Pappardelle with Pomodoro Sauce, Broccolini

Pan Seared Salmon

Seared Salmon, Acini Di Pepe Pasta with and Julienne Carrots, Parsley-Caper
Vinaigrette, Blistered Cherry Tomatoes, Asparagus

New Orleans Tilapia

Seared Tilapia topped with Shrimp and Cajun Cream Sauce; Wild Rice; Asparagus

Orange Chicken

Tempura Battered Chicken tossed in an Orange Chili Glaze, Steamed Broccoli and
Carrots, Jasmine Rice

Enchilada

Choice of Chicken or Pork wrapped in a Tortilla with Cheese and Green Chilies, Red or
Green Enchilada Sauce; Rice, Corn, Black Beans and Sour Cream

Verde Chicken

Seared Chicken Breast topped with Green Chili Sauce, Tomatoes and Mexican Cheese,
Spanish Rice and Roasted Corn

Portabella Pesto (V)

Grilled Portabella Mushrooms, Bowtie Pasta tossed in Homemade Herb Pesto, Blistered
Cherry Tomatoes & Asparagus

Strolling Stations

Salad & Baked Potato Bar- \$15.95

(Pick your salad and pick your dressings)

Potato Toppings

Sour Cream, Butter, Cheese Sauce, Broccoli, Bacon, Chives, Salsa

*Mixed Green Salad Toppings

Olives, Shredded Cheese, Diced Ham, Diced Chicken, Egg, Cucumbers, Tomatoes, Nuts, Onions

*Caesar Salad Toppings

Olives, Tomatoes, Egg, Diced Chicken, Parmesan Cheese, Croutons

Pick 2 Dressings

Ranch, Italian, French, Balsamic Vinaigrette, Raspberry Vinaigrette, Caesar, Blue Cheese

Taco Bar- \$18.95

(add \$1.25 for additional proteins or Extras)

Protein (pick 2)

Seasoned Beef, Shredded Chicken, Pulled Pork, Grilled Chicken, Grilled Portabella Mushrooms, \$Grilled Steak, or \$Sautéed Shrimp

Includes

Flour Tortilla, Tortilla Chips, Sour Cream, Lettuce, Tomato, Cheese, Salsa, Banana Peppers, Cheese Sauce

Extras (pick 2)

Spanish Rice, Yellow Rice, Cilantro Lime Rice, Refried Beans, Black Beans, Roasted Corn, Corn Salsa, Corn Bread, Peppers & Onions, Guacamole, White Queso, Pico De Gallo, Pickled Cabbage, Avocado Sauce, Salsa Verde, Chipotle Sauce, Siracha, \$ Street Corn

Hot Slider Bar- \$14.95

(pick 2)

Pulled Pork

Pickled Red Onions, Banana Peppers, Vinegar Slaw, BBQ Sauce, Brown Mustard, Onion Straws

Beef Patties

Lettuce, Tomato, Raw Onion, Caramelized Onion, Cheese, Ketchup, Mustard, Mayo, Pickle Chips

Pulled Chicken

Crumbled Blue Cheese, Wing Sauce, BBQ Sauce, Banana Peppers, Pickle Chips

Meatballs

Pick 1-Sweet Chili lime, BBQ, Bourbon, Marinara

(Add Fried Pickle Chips to the Slider Bar \$2.00)

Cold Slider Bar- \$14.95

(pick 1)

Traditional

Turkey, Ham, Salami, Roast Beef

Lettuce, Tomato, Raw Onion, Pickles, Swiss Cheese, Cheddar Cheese, Mustard, Mayo, Horseradish Aioli

Italian

Ham, Pepperoni, Cappicola, Salami

Lettuce, Tomato, Raw Onion, Banana Peppers, Provolone, Mozzarella, Italian Seasoning, EVO & Vinegar, Italian Dressing, Garlic Aioli

Rustic (\$2)

Prosciutto, Ham, Salami, Turkey

Spinach, Arugula, Tomato, Sliced Melon, Buffalo Mozzarella, Onion Jam, Apricot Jam, Pesto, Bruschetta, Goat Cheese Whip, Dijon

Gourmet Mac & Cheese Bar- \$22.95

Traditional, White Cheddar, and Lobster Mac & Cheese

Toppings: Broccoli, Spring Peas, Tomatoes, Green Onions, Bacon, Pepperoni, Diced Ham, Chorizo, Gorgonzola, Parmesan, Crispy Onions, Banana Peppers, Parmesan Bread Crumbs

(\$Add Sliced Chicken, Baby Shrimp or Pulled Pork)

Pretzel Bar- \$9.95

Soft Pretzels & Pick 3-5 Dips

Savory Dips:

Cheese Sauce, Spicy Nacho Cheese, Cream Cheese, Siracha, Beer Cheese, Brown Mustard, Honey Mustard, BBQ, Marinara, Bacon Ranch Sauce

Sweet Dips

Caramel Sauce, Chocolate Sauce, Chocolate Hazelnut Dip, Peanut Butter Marshmallow Cream, Cinnamon Cream Cheese

Lunch/Dinner Beverages

Coffee and Tea Station- 5

regular and decaf coffee, hot water, assorted teas, assorted sugars and creamer

Premium Coffee and Tea Station- 8

regular and decaf coffee, choice of flavored coffee or hot chocolate, hot water, assorted teas, flavored syrups, assorted sugars and creamers, whipped cream, chocolate, and caramel

Hot Chocolate Station- 6

hot chocolate, marshmallows, sprinkles, chocolate chips, flavored syrups, chocolate hazelnut sticks(\$), whipped cream, chocolate and caramel

Infused Water Station- 2

strawberry basil, citrus, cucumber, or raspberry mint

Juice Bar- 5

(pick 3 juices) orange juice, apple juice, apple cider, cranberry juice, grapefruit juice, grape juice, mixed berry juice, sparkling juice, fruit garnish

Individual Beverages

lemonade- 2, iced tea- 2, sweet tea- 3, bottled water- 1, sparkling water- 2, canned beverages- 2,

Groups of 25 or more

\$18 Pick: 2 Sandwiches, 1 Salad, and 2 Lunch Sides

\$25 Choose a Lunch Specialty Plate and Salad

(1 choice per group. Groups of 40 or more- \$6 upcharge to add a second choice)

\$30 Pick 5- Mix and Match any Sandwiches, Salads, Sides, Extra or Displays, and Drink Station

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Service Style Options

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Full Service- Plated. Service staff will be with you throughout your meal. Dinner will be plated and served and staff will clean up at the end of the meal. Service, plate, and gratuity charges will be applied to the client's final bill. (This service is only available in Wesley Lodge. Logistics for full service in other locations will need to be approved by caterer.)

Dinnerware Options*

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Banquet Service Staff Charges

- Buffet Attendant- \$100 /1st attendant, \$50 for each additional attendant
- Bussers- \$15/hour per busser (minimum 2 hours)
- Servers- \$20/hour per server (minimum 3 hours)

Dinner Menu**

Special Occasions Dinner Menu

All prices are per person for parties of 25 or more.

Parties smaller than 25, may have limited menu choices and a service fee.

Choice of two main courses, add \$6.00 to the higher priced item.

Dinner Entrees

Price includes your choice of salad, two sides, and fresh bread and butter.

Chicken/ Poultry- \$24.00

Oven Roasted Chicken

Chicken Leg/Thigh, Herb Butter Sauce

Chicken Parmesan

Breaded Chicken Breast, Marinara Sauce, Mozzarella, Parmesan Cheese

Bruschetta Chicken

Garlic Marinated Chicken Breast, Tomato, Basil, Olive Oil, Garlic Sauce

Parmesan Crusted Chicken

Parmesan Breaded Chicken Breast, Mornay Sauce

Chicken Picatta

Floured Chicken Breast, White Wine, Garlic, Olive Oil, Butter, Lemon, Capers

Smothered Chicken

Grilled Chicken Breast topped with Sautéed Mushrooms & Onions and Swiss

Pretzel Chicken

Pan Seared, Pretzel Crusted Chicken Breast, Dijon Cream Sauce

Mediterranean Chicken

Roasted Chicken Quarters, Olive Oil, White, Garlic, White Wine, Cured Bacon, Olives,
Artichokes, Roma Tomatoes

Cornish Game Hen

½ Game Hen, Brined, Oven Roasted, Herb Butter Sauce

Chicken & Broccoli Alfredo

Grilled Chicken, Creamy Alfredo, Broccoli, Penne

Beef

New York Strip- \$40.00

8oz Hand Cut From Striploin, Pan Seared Medium Rare to Medium

Filet Mignon- \$42.00

8oz Hand Cut from Tenderloin, Pan Seared Medium Rare to Medium, Herbed Brown Butter

Add Shrimp \$8.00

Oven Roasted Prime Rib- \$32.00

Oven Roasted, Garlic Herb Crusted, Hand Carved, Horseradish Au Jus

Beef Tenderloin \$38.00

Oven Roasted, Pepper and Herb Crusted with a Red Wine Reduction

Braised Beef Tips \$26.00

Beef Tips, Madeira Wine Sauce, Caramelized Onions

Beef Pot Roast \$26.00

Chuck Roast, Red Wine Braised with Carrots, Celery, Onion, Brown Gravy

Beef Stroganoff \$26.00

Braised Beef Tips and Onions in a Mushroom Cream Sauce, over Noodles

Beef Skewers \$26.00

Marinated Beef Cubes Skewered and Grilled, Choice of Sauce- Teriyaki, Soy Ginger, Maple Bourbon, or Cilantro Lime

Pork

Roasted Pork Loin \$24.00

Hand Carved Pork Loin, Rosemary, Thyme, and Garlic, Pork Gravy

Pork Tenderloin \$26.00

Pan Seared & Oven Roasted Pork Tenderloin, Hand Cut into Medallions, Choice of Peach, Honey Mustard, Apple Cider, or Cranberry Glaze

Roasted Pork Shoulder \$24.00

Slow Roasted, Hand Pulled, Optional BBQ Sauce

Honey Glazed Ham \$26.00

Oven Baked, Sweet Pineapple, Honey Glaze

Osso Bucco \$32.00

Braised Pork Shank, Herbed Brown Sauce

Baby Back Ribs \$28.00

Dry Rub, Slow Roasted, Basted in BBQ

Pork Chops \$24.00

Hand Cut, Breaded, Pan Seared, Pan Sauce

Seafood Entrees

Lake Erie Perch- 32

Hand Breaded, Homemade Tartar Sauce

Salmon \$24.00

Pan Seared, Basted in Honey Soy Glaze

Sea Bass \$38.00

Pan Seared, Mushroom & Bok Choy, Red Wine Soy

Garlic Shrimp \$24.00

Sautéed, Garlic, Olive Oil, Tomatoes, Butter, Parsley

Jumbo Scallops \$36.00

Pan Seared, Lemon Brown Butter Sauce

Maryland Crab Cake \$32.00

Hand Made, Oven Baked, Jumbo Lump Crab, Cajun Remoulade

Lobster Mac and Cheese \$24.00

Cavatappi Pasta, 3 Cheese Béchamel Sauce, Lobster

Other Entrees- \$24.00

Ravioli

Cheese or Mushroom with Marinara or Cream Sauce

Lasagna

Vegetable or Traditional

Eggplant Parmesan

Lightly Breaded Eggplant, Marinara, Mozzarella

Portabella Pasta (V)

Grilled Portabella Mushrooms, Roasted Tomatoes, Asparagus, Farfalle, Herbed Pesto

Butternut Squash Ravioli *

Butternut Squash Ravioli, Caramelized Onions, Brown Butter

Ratatouille (V)

Quinoa, Roasted Vegetables & Tomatoes, Olive Oil, Herbs

Starch

Roasted Mashed Red Skin Potatoes

Buttered, Garlic, or Parmesan

Seasoned Oven Roasted Red Skins

Baked Potato

Butter, Sour Cream

Potato Au Gratin

Thinly Sliced Potato Layers with Cream, Onions, and Cheddar

Whipped Sweet Potatoes

Root Vegetables

Parsnips, Carrots, Potatoes, Onions

Rice

Rice Pilaf, Wild Grain Rice, Spanish Rice, Yellow Rice, Jasmine Rice

Creamy Risotto

Herb & Parmesan, Corn & Bacon, Spring Pea, Mushroom

Pasta Aglio e Olio

Choice of Pasta, Garlic and Olive Oil, Parsley, Lemon, Parmesan

Penne Pasta & Marinara

Orzo Carbonara

Orzo Pasta, Cream, Parmesan, Applewood Smoked Bacon

Pesto Farfalle

Bowtie Pasta, Homemade Herb Pesto, Parmesan

Macaroni and Cheese

German Spätzle

Dumpling like Noodle, Creamy Cheese or Butter & Herb Sauce

Vegetable

Fresh Green Beans

Seasoned, Slivered Onions, Oven Roasted

Fresh Green Beans & Blistered Cherry Tomatoes

Seasoned and Tossed in Olive Oil, Oven Roasted and Charred

Chop House Vegetables

Green Beans, Baby Carrots, Button Mushrooms, Rosemary, Olive Oil

Candied Brussel Sprouts

Crispy Brussel Sprouts, Pecans, Bacon, Sweetened with Maple

Honey Soy Roasted Carrots and Brussel Sprouts

Seasoned, Oven Roasted, Honey Soy Glaze

Roasted Carrots

Seasoned, Oven Roasted, Baby or Sliced

Roasted Asparagus

Oven Roasted, Garlic, Olive Oil

Summer Vegetable Medley

Roasted Zucchini, Squash, Carrots

Roasted Corn

Skillet Street Corn

Oven Roasted Corn, Cream, Queso Fresco, Spices, Cilantro

Roasted Broccoli and/or Cauliflower

Vegetable Medley

Choice of Seasonal Colorful Vegetables, Oven Roasted

Salads

Mixed Green Salad

Mixed Greens, Carrots, Cucumber, Tomato, Choice of Dressing

Dressing Choices

Ranch, French, Italian, Caesar, Raspberry Vinaigrette, Blue Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine, Caesar Dressing, Parmesan Cheese, Black Olives, Tomatoes, Croutons

Wedge Salad

Layered Wedges of Iceberg, Tomatoes, Bacon, Red Onion, Crumbled Blue Cheese, French

Spinach Salad

Baby Spinach, Romaine, Dried Cranberries, Almonds, Oranges
Raspberry Vinaigrette

Pecan Salad

Romaine, Candied Pecans, Dried Cranberries, Oranges, Blue Cheese
Balsamic Vinaigrette

Walnut & Goat Cheese Salad

Romaine and Spring Mix, Candied Walnuts, Goat Cheese, Cranberries, Bacon,
Apple Cider Vinaigrette

Breads

Choice of Bread and Butter

Fresh Dinner Roll

Sweet Yeast Rolls

Sliced Italian

Garlic Bread

Bread Sticks

Specialty Dinner**

Specialty Menu is for parties of **50 or more**.

Gourmet Pasta Bar \$28.00/ \$36.00 (add a 2nd specialty dish, and appetizer)

Pasta Bar Choices: Select 1 from each column (pasta, sauce, extras, bread).

<u>Pasta</u>	<u>Sauce</u>	<u>Extras</u>	<u>Bread</u>
<input type="radio"/> Spaghetti	<input type="radio"/> Marinara	<input type="radio"/> Grilled Chicken	<input type="radio"/> Italian Bread
<input type="radio"/> Penna	<input type="radio"/> Bruschetta	<input type="radio"/> Italian Sausage	<input type="radio"/> Dinner Roll
<input type="radio"/> Bowtie	<input type="radio"/> Alfredo	<input type="radio"/> Sautee Shrimp	<input type="radio"/> Garlic Bread
<input type="radio"/> Fettuccini	<input type="radio"/> Primavera	<input type="radio"/> Meatballs	<input type="radio"/> Bread Stick
<input type="radio"/> Linguini	<input type="radio"/> Ala Vodka	<input type="radio"/> Clams & Mussels	<input type="radio"/> Focaccia Bread
<input type="radio"/> Cavatappi	<input type="radio"/> Bolognese	<input type="radio"/> Vegetables	
	<input type="radio"/> Basil Pesto		

Specialty Dishes: Select 1 item

- | | | |
|--|--|--|
| <input type="radio"/> Baked Ziti | <input type="radio"/> Eggplant Parmesan | <input type="radio"/> Butternut Squash Ravioli |
| <input type="radio"/> Baked Vegetable Ziti | <input type="radio"/> Chicken Parmesan | <input type="radio"/> Cheese Ravioli |
| <input type="radio"/> Stuffed Shells | <input type="radio"/> Bruschetta Shrimp | <input type="radio"/> Meat Lasagna |
| <input type="radio"/> Spinach Stuffed Shells | <input type="radio"/> Bruschetta Chicken | <input type="radio"/> Seafood Cannelloni |
| <input type="radio"/> Lemon Chicken Scallopini | <input type="radio"/> Mushroom Ravioli | <input type="radio"/> Lobster Macaroni |
| | <input type="radio"/> Summer Ravioli | |

Salad Choice: Select 1 Item

- | | | |
|---|---------------------------------------|-------------------------------------|
| <input type="radio"/> Mixed Green Salad | <input type="radio"/> Wedge Salad | <input type="radio"/> Caesar Salad |
| <input type="radio"/> Spinach Salad | <input type="radio"/> Antipasti Salad | <input type="radio"/> Caprese Salad |

Dressing Choices:

Ranch, French, Vinaigrette, Italian, Blue Cheese, Caesar, Oil & Vinegar

Appetizer Choice: Select 1 from Category A, additional per person charge for Category B

<u>Category A</u>	<u>Category A</u>	<u>Category B \$4.00 upcharge</u>
<input type="radio"/> Bruschetta Crostini	<input type="radio"/> Arancini & Marinara	<input type="radio"/> Gourmet Cheese & Charcuterie Display
<input type="radio"/> Olive Tapenade & Bread	<input type="radio"/> Italian Sausage & peppers	<input type="radio"/> Shrimp Cocktail
<input type="radio"/> Fresh Fruit Display	<input type="radio"/> Fried Zucchini \$	<input type="radio"/> Steamed Mussels with toasted Crostini
<input type="radio"/> Antipasto Shooters	<input type="radio"/> Sesame Aioli	<input type="radio"/> Heirloom Tomatoes & Burrata
<input type="radio"/> Vegetables and Dip	<input type="radio"/> Prosciutto & Melon	

(add \$2 for each extra choice in category A)

Dessert Choice: Choose 1 Item

- | | | |
|--|----------------------------------|-------------------------------------|
| <input type="radio"/> Cannoli | <input type="radio"/> Cookies | <input type="radio"/> Tiramisu |
| <input type="radio"/> Chocolate Mousse | <input type="radio"/> Cheesecake | <input type="radio"/> Bread Pudding |

Lunch/Dinner Beverages

Coffee and Tea Station- 5

regular and decaf coffee, hot water, assorted teas, assorted sugars and creamer

Premium Coffee and Tea Station- 8

regular and decaf coffee, choice of flavored coffee or hot chocolate, hot water, assorted teas, flavored syrups, assorted sugars and creamers, whipped cream, chocolate and caramel

Hot Chocolate Station- 6

hot chocolate, marshmallows, sprinkles, chocolate chips, flavored syrups, chocolate hazelnut sticks(\$), whipped cream, chocolate and caramel

Infused Water Station- 2

strawberry basil, citrus, cucumber, or raspberry mint

Juice Bar- 5

(pick 3 juices) orange juice, apple juice, apple cider, cranberry juice, grapefruit juice, grape juice, mixed berry juice, sparkling juice, fruit garnish

Individual Beverages

lemonade- 2, iced tea- 2, sweet tea- 3, bottled water- 1, sparkling water- 2, canned beverages- 2,

Desserts

The following desserts can be added to menu options for \$3.00pp. Other desserts may be available upon request including dessert bars with toppings and assorted desserts

Cheesecake
Chocolate Cake
Brownie Parfait Cup
Chocolate Mousse Parfait Cup
Caramel Bread Pudding
Fruit Cobbler
Fruit Crisp
Pineapple upside Cake
Caramel Apple Spiced Cake
Brownies
Assorted Cookies
Cream Puffs
Cannoli

Want to customize your own Dinner menu to fit your party? Need more? Need Less? Tell us what you want and we can send you a quote.

Service Guidelines

*All buffets will be available for 90 minutes. Certain special events may require a longer timeline, but it must be approved by caterer. At this time a person from our staff will come and remove all food and beverages. Due to health and safety guidelines all items left on the buffet will be discarded at this time. If beverages need to be available before or after the meal, then a drink package must be purchased.

** The Menu is intended for groups of 25 people or more. Groups smaller than 25 people should be approved by the caterer and certain menu items may not be available. **(An additional \$150 Charge will apply for each meal service for parties smaller than 25.)**

*****Prime Rib and Beef Tenderloin** must be purchased for your entire group. Both are available as carving stations (service charges will apply) or can be pre-carved and placed in a chafer for self-serve/self-bus options, this type of presentation may cause cooking to continue and may cause beef to be more done than desired.

****Menu selections should be turned in as soon as possible and no longer than 3 weeks before your event. Final head counts for each group are due 2 weeks prior to the event. If final head counts are not received by Ward Catering no later than 2 weeks before the event, the original head count will be the guaranteed head count for the invoice. We will do our best to accommodate any increase to the final head count up to 72 hours before the event (charges will apply accordingly). However, if the head count decreases the original final head count will remain in place on the invoice.

*****Table Cloths are not included. If you would like table cloths for you **food buffet display** you can purchase them through Events (Lakeside) or Ward Catering. If you would prefer to purchase them through Ward Catering, we only offer black linens for the food buffet tables. We charge a flat fee of \$50.00 for events within Lakeside

Service Style Options

Drop off Service- any event taking place outside of one of Lakeside's event venues. All meals will be packaged in disposables and dropped off to the client. **Only canned and bottled beverages will be offered for purchase.** If client needs any equipment, charges will apply which will include a delivery and pick up fee, along with equipment rental and service charge.

Self-serve/ self-bus options are considered drop off service. Caterer will set up food buffet/display and come back within the stated time to take display down. Client is responsible for cleaning up all tables except the buffet. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time.

*For larger parties that need the buffet restocked an attendant fee will be charged.

Self-serve with bussers. Caterer will set up food buffet/display and stock as needed throughout the meal. Once all guests have eaten the buffet will be taken down. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time. Bussers will be on premises until dinner plates are cleaned up. Service and gratuity charges will be applied to the client's final bill.

Served, buffet-style. Caterer's staff will serve guests from a buffet. Bussers will be on premises until dinner plates are cleaned up. Once all guests have eaten the buffet will be taken down. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time. Service and gratuity charges will be applied to the client's final bill.

Full Service- Plated. Service staff will be with you throughout your meal. Dinner will be plated and served and staff will clean up at the end of the meal. Service, plate, and gratuity charges will be applied to the client's final bill. (This service is only available in Wesley Lodge. Logistics for full service in other locations will need to be approved by caterer.)

Dinnerware Options*

Dinnerware Options

- Basic disposable dinnerware (included)
- Upscale disposable dinnerware (\$3.00/person)
- Meals with disposable dinnerware that require service will also have a 20% gratuity.
- Real china and flatware on **buffet tables** (\$3.00/person plate charge, 20% gratuity)- disposable cups
- Real china on buffet, water glasses and flatware at **individual place setting** (\$4.00/person plate charge, \$1 place setting fee, 20% gratuity)
- Plated and served with water glasses and flatware at individual place setting (\$4.00/person plate charge, \$1 place setting fee, 20% gratuity)

*Service and Gratuity charges will be applied accordingly to any bill requiring any real china, silverware, or glassware.

Banquet Service Staff Charges

- Buffet Attendant- \$100 /1st attendant, \$50 for each additional attendant
- Bussers- \$15/hour per busser (minimum 2 hours)
- Servers- \$20/hour per server (minimum 3 hours)