



LAKE LAWN
RESORT

FULL SERVICE
Offsite Catering





Hand Passed Hors d' oeuvres



**Thank you for considering Lake Lawn Resort to cater your next Event!
We offer On-Site, Drop Off and Pick up Services.**

We cater corporate meetings & events, weddings, rehearsal dinners, birthday parties, graduations parties, anniversaries, retirement parties, family reunions, showers and more...

The following guidelines are meant to serve you and ensure your event is successful.

~Menu Selections~

Selections should be made no less than 30 days prior to your event. If requesting catering within 30 days, menu selections need to be given at the time of booking. Final guarantee guest count & catering order is due 14 days prior to your event. Our chef is happy to accommodate special dietary needs. Request must be made a minimum of 14 days in advance. Our culinary team is very creative, if you don't find what you're looking for, let us create a menu for you!

~Staffing~

Staffing will be provided for all on-location catering. Number of staff will be based on your group size, serving style and event length. If additional staff is requested, additional costs will apply. Chef fee of \$50.00 to be applied for each carving station. If we are providing & setting up tables, chairs, linens, etc. \$25.00 per person, per hour, charge to apply.

~Linen & Decorations~

Standard white, ivory or black tablecloths & colored napkins are available for additional costs, 2nd must be ordered a minimum of 14 days prior to event. A variety of specialty or themed linens are available for additional costs. Must be ordered a minimum of 30 days prior to your event.

~Event Enhancements~

We can cater more than just your food & non-alcoholic beverages. We offer a variety of recreational activities to enhance your celebration along with audio visual services and music (for specific events). We offer a wide range of equipment for your event, including linens, china, silverware, glassware, chafing dishes & serving utensils, paper & plastic products and more. Inquire about more rental items and vendor services available, let us assist you with all your planning needs.

~Catering Services~

On-Location Catering purchaser may keep any leftover food, disposable containers will be provided for your convenience. Drop off delivery available within a 25-mile radius, minimum of \$50.00 charge. All pick up food orders will be provided in disposable containers.

~Deposits & Service Charges~

We require 50% deposit for all bookings offsite and remaining balance due 30 days prior to your event. Credit card information to be given at time of booking. 24.5% Service charge and 5.5 % sales tax apply to all catering. 5.5% sales tax to apply to all drop off & pick up services. 15% Services charges and 5.5% sales tax will apply for all recreational activities. 24.5% service charge and 5.5% sales tax will apply for all audio-visual services.

~Cancellations~

Any cancellations within 31-90 days of event will cause the deposit to be forfeited. Any cancellations within 30 days of event will cause full payment to be forfeited.

LAKE LAWN CATERING

Breakfast

Create Your Own Hot Breakfast Buffet

Farm Fresh Scrambled Eggs
\$50 serves 35

Denver Style Scrambled Eggs
\$55 serves 35

Cinnamon Texas Style French Toast
Wisconsin Butter & Vermont Maple Syrup
\$19 per dozen, whole pieces

Belgian Waffle
Wisconsin Butter & Vermont Maple Syrup
\$6.50 each

Biscuits and Homestyle Country Gravy
\$48 serves 35

Bacon, Egg and White Cheddar Cheese
on English Muffin
\$9 each

Sausage, Egg and White Cheddar Cheese
on English Muffin
\$9 each

Steak, Egg, Refried Beans & Cheddar Cheese
Breakfast Burrito served with Salsa
\$10 each

Roasted Vegetable & Cilantro
Jalapeno Jack Cheese Breakfast Burrito
\$9 each

Hash Brown Potatoes
\$70 serves 35

Cheddar Hash Brown Potatoes
\$80 serves 35

Frontier Roasted Red Potatoes with Scallions
\$80 serves 35

Sugar Cured Bacon
\$18 per lb./18 pieces

Country Sausage Links
\$30 dozen

Sliced Honey Cured Ham
\$15 per lb./2oz. slice

Fresh from our Bakery

House Baked Danish Pastries
\$35 dozen

Fresh Baked Muffin Assortment
\$35 dozen

Fresh Croissants, Butter & Sweet Cream Cheese Filled
\$35 dozen

Breakfast Buffet Enhancements

Country Egg and Omelet Station
Cheddar Cheese, Onions, Mushrooms, Bell Peppers,
Tomatoes, Jalapenos, Ham, Bacon & Country Sausage
\$15 per person
(Min. of 25 guests, must be purchased
for entire number of guests)

Healthy Enhancements

Sliced Fresh Seasonal Fruits & Berries
\$10 per person

Fresh Whole Fruit
\$36 dozen

Individual Assorted Fruit & Plain Yogurt
\$6 each

Steel Cut Oatmeal
Served with Buttermilk & Brown Sugar
\$15 per gallon, serves 20



Plus applicable Service Charge and Sales Tax.

LAKE LAWN CATERING

Sandwiches & Wraps

Sandwiches & Burgers

Italian Beef
in Garlic Bell Peppers & Onion, Beef Jus
\$20 lb. with 6 Mini Hoagies

Chef Award Winning Barbecue Pulled Pork
\$18 lb. with 8 Slider Buns

Chef Award Winning Brisket
\$22 lb. with 8 Slider Buns

Hot Shaved Ham
\$15 lb. with 6 Mini Hoagies

Bourbon Chipotle BBQ Grilled Chicken Breast
\$78 dozen/3oz. piece, served with Mini Hoagies

Char-Grilled 1/4 lb. Hamburgers
\$72 per dozen, served with Buns

Grilled Veggie Burger
\$72 per dozen, served with Buns

Wisconsin Beer Bratwurst
\$96 per dozen, served with Buns

Specialty Bratwurst
Ask about our seasonal flavors
Market Price

6oz. All Beef Hot Dogs
\$60 per dozen, served with Buns

Finger Sandwiches
Sliced Ham, Sliced Turkey with Cheddar Cheese
Chicken, Egg or Ham Salad
\$28 per dozen (sold per dozen)

Petite Deli Sandwiches on Mini Hoagies
Ham & Swiss, Roast Beef & Cheddar
Turkey & Provolone, Egg Salad, Tuna or Chicken Salad
\$48 per dozen (sold per dozen)

Sandwiches include appropriate condiments
Ketchup, Mustard, Mayonnaise, Pickle Relish

Sandwich Enhancements

Sliced Wisconsin Cheese Tray
Choice of American, Cheddar & Swiss
\$12 per lb./16 slices

Sliced Tomatoes, Onions, Lettuce & Pickles
\$8 per person

Wraps

Smoked Turkey, Provolone Frisse
Sun-Dried Tomato Aioli on a Tomato Wrap
\$84 per dozen/whole wrap

Chicken Caesar Wrap
Grilled Chicken, Romaine, Pecorino,
Caesar Dressing, on a Spinach Wrap
\$84 per dozen/whole wrap

Apple Wood Bacon, Lettuce, Tomato
Mayo on Whole Wheat Wrap
\$84 per dozen/whole wrap

Grilled Vegetable
Field Greens with Red Pepper Hummus, on Whole Wheat Wrap
\$84 per dozen/whole wrap

Grilled Chicken
Bacon, Cheddar, Ranch Aioli on a Flour Tortilla
\$84 per dozen/whole wrap

Boxed Lunches

(Choose up to 3 options)
Includes House Made Pasta Salad, Chips, Whole Fresh Seasonal
Fruit, Cookie, Condiments and Soft Drink or Bottled Water

Marinated Grilled Vegetables
with Soft Herb French Cheese
wrapped in a Honey Whole Wheat Wrap
\$24 each

Slow Roasted Sliced Turkey
Garden Tomato, Bermuda Onion, Leaf Lettuce,
Swiss Cheese and Mustard Sauce on a Hawaiian Bun
\$24 each

Buffalo-Style Grilled Chicken Breast
Avocado, Bermuda Onion, Leaf Lettuce and
Maytag Blue cheese on a Kaiser Roll
\$24 each

Finely Shaved Country Smoked Ham
Garden Tomato, Bermuda Onion, Leaf Lettuce, Baby Swiss
Cheese and Whole Grain Mustard on a Pretzel Roll
\$24 each

Slow Roasted Shaved Prime Rib
Garden Tomato, Bermuda Onion, Leaf Lettuce and Muenster
Cheese with Horseradish cream on a Hawaiian Bun
\$24 each

Carolina Turkey Breast
with Walnut Salad and Gruyere Cheese on a Croissant
\$24 each



Plus applicable Service Charge and Sales Tax.

LAKE LAWN CATERING

Create Your Own Buffet

Salads

Garden Salad
with Cherry Tomato, Cucumber and Carrot Shreds,
Two dressings
\$175 serves 35

Caesar Salad
with Garlic Herb Focaccia Croutons, Shredded Parmesan and
Creamy Anchovy-Garlic Dressing
\$210 serves 35

Pre-Made Salads

Creamy Coleslaw
American Potato Salad
Baked Potato Salad with Bacon, Cheddar Cheese & Chives
Bowtie Farfalle with Sun-Dried Tomato Salad
Chili-Lime, Jicama Cilantro Salad
Cucumber & Onion Champagne Vinaigrette Salad
Smokey Bacon Ranch Vegetable Salad
Golden Jewel Grain Salad
BLT Penne Pasta Salad
\$12 per lb.
(Minimum of 5 lb. order)

Homemade Soups

Wisconsin Beer Cheese
with White Cheddar Popped Popcorn
\$60
Cream of Broccoli & Cheese
\$60
Chicken Noodle
\$60
Cream of Chicken Gnocchi
\$60
Vegetable
\$60
New England Clam Chowder
\$80
Classic Lobster Bisque
\$90
Ground Beef Chili
\$80
(Soups per gallon, serves 20)

Starch

Garlic Mashed Potatoes
\$105 serves 35
Roasted Herb Red Potatoes
\$105 serves 35
Au Gratin Potatoes
\$122 serves 35
Baked Potatoes
with Butter & Sour Cream
\$48 per dozen
Candied Sweet Potatoes
\$105 serves 35
Buttered Noodles
\$75 serves 35
Camp Fire Baked Beans
\$78 serves 35
Lemon, Pepper, Garlic Jasmine Rice
\$65 serves 35
Minnesota Wild & White Rice Onion Blend
\$65 serves 35
Traditional Sage Dressing
\$65 serves 35

Vegetable

Salted Herb Green Beans
\$70 serves 35
Corn on the Cob with Drawn Butter
\$105 serves 35, half cobs
Beer Brazed Glazed Carrots
\$70 serves 35
Buttered Sweet Corn
\$60 serves 35
Grilled Broccolini
\$88 serves 35
California Blend
\$60 serves 35
Balsamic Roasted Glazed with Speck Brussel Sprouts
\$105 serves 35
Chef's Seasonal Vegetables
Market Price



Plus applicable Service Charge and Sales Tax.

LAKE LAWN CATERING

Entrees

Poultry

Seared Herb Marinated Breast of Chicken

Roasted Corn Salsa

\$105 serves 35

Grilled Tequila Lime Chicken Breast

Tequila Cream

\$105 serves 35

Rotisserie Whole Chicken

Jalapeno BBQ Sauce

\$95 serves 35

Stuffed Breast of Airline Chicken

\$99 serves 35

Grilled Amish Chicken Breast

Apricot Chipotle Chutney

\$108 serves 35

Sliced Turkey in Natural Juices

\$85 serves 35

Chicken Parmesan

Port Marinara Sauce

\$82 serves 35

Pork

Barbecue Baby Back Ribs

\$88 serves 35

Sliced Ham

Bourbon Glaze with Maple Cherry Redeye Gravy

\$82 serves 35

Apple Sage Dressing Stuffed Pork Loin

with Cranberry Juslier

\$85 serves 35

Grilled Smoked Kielbasa

with Peppers & Onions, Shandy Beer BBQ Sauce

\$68 serves 35

Seafood

Crusted Baked North Atlantic Cod

Lemon Pinot Blanc

\$95 serves 35

Black Sesame Seed Crusted Grouper

Wasabi Teriyaki Glazed

\$138 serves 35

Cast Iron Pan Seared Salmon

Napolito Salsa

\$102 serves 35

Beef

Salted Angus Round of Beef

Cremini Mushroom Merlot Demi

\$115 serves 35

Blackened Angus Hanger Steak

Red Eye Hunters Sauce

\$140 serves 35

Marinated Skirt Steak

Teriyaki Glaze

\$132 serves 35

Angus Beef Filet Tournedos

Georgia Sweet Onion Confit Cabernet Demi

\$275 serves 35

Beef Bourguignon

\$105 serves 35

Country Style Meatloaf

Blend of Beef & Pork

\$68 serves 35

Gravy

Turkey, Chicken, Beef or Pork

\$22 per gallon

Pasta

Baked Ground Beef Mostaccioli

Topped with Cheese

\$58 serves 35

Spaghetti & Meatball Marinara

\$65 serves 35

Beef Lasagna

\$78 serves 32

Vegetarian Lasagna

\$82 serves 32

Rolls & Muffins

Assorted Dinner Rolls

\$10 per dozen

Bread Sticks

\$12 per dozen

Jalapeno Cornbread Muffins

\$10 per dozen

Inquire about a Roasted Pig to Compliment any Buffet.



Plus applicable Service Charge and Sales Tax.

LAKE LAWN CATERING

Plated Lunch

All entrees include Salad, Choice of One Starch & Vegetable, unless specified, Freshly Baked Rolls and Wisconsin Butter
Freshly brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

Salads

(Choose one)

Baby Hearts of Romaine Wrap

English Cucumber, Grape Tomatoes, Garlic Croutons, Fresh Shaved Parmesan, Caesar Dressing

California Mini Iceberg Lettuce Wedge

Shredded Carrots, Grape Tomatoes, Green Onions, Sliced English Cucumbers
Maytag Bleu Cheese Green Goddess Dressing

Baby Spinach Salad

Mandarin & Blood Oranges, Bermuda Onions, Smokehouse Bacon, Rice Noodles, Clover Honey Vinaigrette

Sliced Seasonal Fruit

Sliced Fruit Seasonal Fruit & Berries. Strawberry Rhubarb Dressing

Entrees

(Choose Two)

Lakeview Chicken Salad

Hand-Picked Field Greens, Chevre, Candied Pecans, Cran-Raisins, Poached Asian Pears and Grilled Breast of Chicken, Lemongrass vinaigrette, served with a Cup of Soup
\$25

Chicken Caesar Salad

Baby Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing, served with a Cup of Soup
\$26

Add: Seared Wasabi Crusted Ahi Tuna \$34; Grilled Chicken \$27; New York Strip Steak \$35

Seared Herb Marinated Breast of Chicken

6oz., Roasted Corn Salsa
\$26

Frenched Amish Chicken Breast

6oz., Fresh Herb-Marinated Chicken Pineapple Sage Beurre Blanc, Julienne Panetta Bacon
\$29

Sliced Turkey

With Mashed Potatoes and Traditional Sage Dressing, Turkey Gravy & Cranberry Chutney
\$28

Bacon Chicken Wrap

Jalapeno Jack Cheese Stuffed Breast of Bell & Evans Chicken Breast, Crush Red Pepper Apple Jelly Glaze
\$28

Stuffed Airline of Chicken

Chipotle Honey Corn Bread
\$30

Pan Duroc 8 oz. Boneless Chop

Smoked Paprika Chili Grits, Grilled Broccolini, Honey Crisp Apple Butter
\$34



Plus applicable Service Charge and Sales Tax.

LAKE LAWN CATERING

Plated Lunch

All entrees include Salad, Choice of One Starch & Vegetable, unless specified, Freshly Baked Rolls and Wisconsin Butter
Freshly brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

Baby Back Barbeque Ribs

Half rack of Ribs, Chef Billings Award Winning BBQ Sauce

\$28

Apple Sage Dressing Stuffed Pork Loin

With Cranberry Jusler

\$26

Sliced Ham

Bourbon Glaze with Maple Cherry Redeye Gravy

\$27

Hanger Steak 6oz.

Pan Seared, Red Eye Gravy, Cauliflower Leek Garlic Mash, Beer Braised Baby Carrots

\$38

Beef Bourguignon

Served on a Bed of Pasta or Mashed Potatoes, Vegetable

\$28

Country Style Meatloaf

Blend of Beef & Pork

\$29

Beef or Vegetable Lasagna

\$25

Maple Seared Salmon 6oz.

Lemon Curd Maple Syrup, Mild Mushroom Bread Pudding, Beer-Braised Carrots

\$32

Black Sesame Seed Crusted Grouper

Wasabi Teriyaki Glazed

\$30

Crusted Baked North Atlantic Cod

Lemon Pinot Blanc

\$28

Enhance your Luncheon Experience with a Cup of Soup

(Choose One)

Cream of Minnesota Wild Rice Soup, Ham, Onions & Celery

Cream of Tomato, Fresh Tomatoes, Herbs & Seasonings, Crostini, Crème Fraiche

Old Fashioned Chicken Noodle, Diced Fresh Vegetables, Wide Noodles, Robust Chicken Broth

Wisconsin Beer Cheese Soup, Old Milwaukee Beer, topped with White Cheddar Popped Popcorn

\$8 per person

Complete your Luncheon Experience with one of our Tantalizing Desserts

View our Dessert Menu



Plus applicable Service Charge and Sales Tax.

LAKE LAWN CATERING

Plated Dinner

All entrees include Salad, Choice of One Starch & Vegetable, unless specified. Freshly Baked Rolls and Wisconsin Butter
Freshly brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

Salads

(Choose one)

Baby Hearts of Romaine Classic Caesar

House Made Garlic Croutons, Shaved Parmesan cheese, Cherry Tomatoes, Creamy Caesar Dressing, Parmesan Bowl

Midwest Greens

Iceberg, Romaine Leaf Lettuce, Escarole, Radicchio, Edge Tomato, Shredded Carrot, Dried Cranberries,
Indian Fry Bread Croutons, Aged Balsamic Vinaigrette

Pinnacle Salad

Mix of Fresh Field Greens, Spinach, Enoki Mushrooms, English Cucumbers, Tear Drop Tomato,
Belgium Endive, Pear Vinaigrette

Entrees

(Choose Two)

Breast of Chicken Anglaise 7oz.

Danielson Sugarbush Chili Maple Drizzle

\$39

Pan Seared Frenched Chicken Breast 7oz.

Sage Shallot Pinot Noir Glaze

\$38

Seared Herb Marinated Breast of Chicken 6oz.

Roasted Corn Salsa

\$37

Cracker Jack Airline Chicken

Cracker Jack Crusted 6 oz. Breast of Chicken, Lemon Curd Maple Drizzle

\$36

Sliced Turkey

With Mashed Potatoes and Traditional Sage Dressing

Turkey Gravy & Cranberry Chutney

\$32

Bacon Chicken Wrap

Jalapeno Jack Cheese Stuffed Breast of Bell & Evans Chicken Breast,

Crush Red Pepper Apple Jelly Glaze

\$41

Stuffed Breast of Airline Chicken

Fig & Sour Apple stuffed Breast of Chicken, Honey Crisp Bourbon Apple Butter Demi

\$38

Double Cut Duroc Pork Chop

Seared 12 oz. Duroc Pork Chop, Honey Crisp Apple Butter Demi

\$43

Baby Back Barbeque Ribs

Half rack of Ribs, Chef Billings Award Winning BBQ Sauce

\$32



Plus applicable Service Charge and Sales Tax.

LAKE LAWN CATERING

Plated Dinner

All entrees include Salad, Choice of One Starch & Vegetable, unless specified, Freshly Baked Rolls and Wisconsin Butter
Freshly brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

Apple Sage Dressing Stuffed Pork Loin

With Cranberry Jusler

\$35

Boston Cut New York Strip Steak

Seared 12 oz. Boston Cut New York Angus Strip Steak. Port Demi

\$52

Angus Hanger Steak Hunter Style

Seared 10 oz. Angus Hanger Steak, Mushroom, Tarragon, Tomato Ragout

\$47

Salted Seared Norwegian Salmon 7 oz.

Lavador Garlic Fumet

\$41

Grape Seed Seared Seabass 6 oz.

Tequila Cilantro Lime Pinot Blanc Beurre Noisette

\$45

Crusted Baked North Atlantic Cod

Lemon Pinot Blanc

\$34

Roasted Vegetable Lasagna

Portobello Mushrooms, Artichokes, Zucchini, Spanish Onions, Red Peppers and Kalamata Olives,
Ricotta and Parmesan Cheese, Port Marinara-Fredo

\$28

Enhance your Dinner Experience with a Cup of Soup

(Choose One)

Tomato Basil Sweet Purple Basil, Tomato Sherry Crème Fraiche

Beer & Sweet Corn Chowder, Fresh Cut Corn Roasted with Fine Herbs Finished with Sam Adams Lager
Cauliflower Leek Potato Soup, Leeks Frits

Wisconsin Beer Cheese Soup, Old Milwaukee Beer, topped with White Cheddar Popped Popcorn
\$8 per person

Complete your Dinner Experience with one of our Tantalizing Desserts

View our Dessert Menu



Plus applicable Service Charge and Sales Tax.

LAKE LAWN CATERING

Plated Meal Options

Plated Lunch & Dinner Starch & Vegetable Options

(Choose one Starch and Vegetable, unless specified)

Starch

Cauliflower Leek Mash
Smoked Paprika Grits
Garlic Yukon Gold Mash
Roasted Red Bliss
Au Gratin
Roasted Sweet Corn Creamy Polenta

Vegetable

Asparagus Baby Carrot Bundle
Bacon Wrapped Peppers and Green Beans
Grilled Broccolini
Grilled Herbed Baby Bok Choy
Maple Rutabaga Mash

Individual Desserts

Compliment your Luncheon or Dinner
(Choose one for entire group)

Rich Flourless Chocolate Cake
Vanilla Sauce, Sweet Whipped Cream

Carrot Cake
Dark, Fruity, and Moist

New York Style Cheesecake
Fresh Strawberry Topping

Key Lime Pie
Florida Keys Style, Lemon Vodka Cream

Double Chocolate Cake
Rich and Decadent

Dutch Apple Pie
Freshly Baked, Streusel Topping

Texas Pecan Pie
Texas Hill Country Pecans

Crème Brule Cheesecake
Madagascar Vanilla, Bourbon Caramel

Tiramisu
Mascarpone Cream, Soft Sponge Cake, Cappuccino Crème

\$8 each

House Made Gourmet Cupcakes

Chocolate Chocolate Mousse
Chocolate Peanut Butter
Red Velvet with Cream Cheese Frosted
and White Chocolate Shavings

Chocolate Raspberry
Lemon Meringue
Spiced Apple with Salted Caramel Frosting
Vanilla with Vanilla Buttercream

(Choose one Flavor)
\$4.25 /cupcake

Dessert Buffet

Choose from our Dessert Menu that offers a variety of Desserts
Sold per Dozen or Whole Cakes and Pies



Plus applicable Service Charge and Sales Tax.

LAKE LAWN CATERING

Hors d'oeuvres

Cold

- Crab Meat California Roll
Soy Sauce
\$54
- Chilled Jumbo Shrimp
Sauce Louis
\$60
- Salmon Pinwheel Canapes
\$50
- Ham and Cheese Pinwheel Canapes
\$48
- Shaved New York Steak Wrapped Asparagus
Arugula & Herb Cheese
\$59

Hot

- Chinese Vegetable Egg Roll
Plum Sauce
\$48
- Meatloaf Muffin
\$48
- Mini Beef Wellington
Fresh Rosemary Sauce
\$58
- Cozy Shrimp
Lime Yogurt Honey
\$60
- Beef Kabob
Diablo Sauce
\$56
- Mini Crab Cakes
Creole Mustard
\$61
- Franks in a Blanket
\$38
- Meatballs
BBQ or Swedish
\$40
- Mini Cheeseburgers
\$50
- Mini Chicken Wellington
Pinot Noir Thyme Sauce
\$52
- All above are priced per dozen.
Minimum of Two Dozen per Selection

Cold

(continued)

- International & Wisconsin Artisan Cheese & Sausage
Assorted Crackers & Lavash
\$13 per person
- Fresh Seasonal Crudités
Assorted Olives & Dip
\$10 per person
- Spinach and Artichoke Dip
with Sliced Baguettes or Tortilla Chips
\$50 per half gallon/serves 25
- Sliced Fresh Seasonal Fruits & Berries
\$10 per person

Carvery Stations

- County Smoked Honey Ham
Rum Orange Marmalade
\$300 serves 40
- Roasted Herb Marinated Carolina Bone-less Whole Turkey
Cranberry Chutney, Turkey Gravy
\$300 serves 40
- Brown Sugar Caramelized Crusted Pork Loin
Fresh Granny Smith Apples Cabernet Sauvignon Compote
\$175 serves 20
- Seared Whole Beef Tenderloin
Truffle Essence Sauce
\$425 serves 30
- Slow Wood Oven Roasted Angus Prime Rib
Au jus, Creamy Horseradish, Fine Champagne Vinegar Mustard
\$400 serves 35
- Roasted Aged New York Strip
Fresh Rosemary Wild Mushroom Sauce
\$375 serves 35
- Smoked Beef Brisket
Chef Billings Barbecue Sauce
\$275 serves 30
- Snacks**
- Individual Bag Chips
\$4 each
- Pretzels
\$18 serves 10
- Tortilla Chips with Salsa
\$25 serves 10



Plus applicable Service Charge and Sales Tax.

LAKE LAWN CATERING

Reception Stations

Pricing based on Minimum of Three Stations or Two Stations Combined with a Carvery Station.
Not offered as a Meal Option. Minimum of 35 Guests.

Midwest Baked Potato Bar

Baked Potatoes, Bermuda Onions, Plum Tomatoes, Scallions, Chives, Sautéed Mushrooms, Shredded Cheddar Cheese, Smoke House Bacon Bits, Sour Cream, Wisconsin Butter, Aioli Beer Cheese Sauce

\$14 per person

Tex Mex Fajitas

Marinated Skirt Steak, Chicken, Sautéed Julienne Spanish Onions, Bell Peppers, Cilantro, Shredded Lettuce, Sour Cream, Guacamole, Salsa, Monterey Jack Manchego Cheese, Warm Flour & Corn Tortillas

\$20 per person

Mac & Cheese

Tri-Colored Penne, Bow Tie, Tortellini, Cheddar Ale Sauce, Smoked Provolone Mornay Sauce, Chopped Bacon, Baby Bay Shrimp, Chorizo Sausage, Sweet Italian Sausage, Herbed diced Chicken Breast, Fresh Broccoli, Bell Peppers, Green Peas, Sun-Dried Tomatoes, Mushrooms, Shredded Cheddar

\$18 per person

Chicago Italian

Tri-Colored Penne, Bow tie, Tortellini, Baby Bay Shrimp, Smoked Diced Chicken, Sweet Italian Sausage, Fresh Broccoli, Bell Peppers, Green Peas, Onions, Sun-Dried Tomatoes, Mushrooms, Shredded Parmesan, Alfredo, Basil Pesto Cream & Fresh Marinara

\$17 per person

Taste of the Far East

Chicken Tempura, Teriyaki Sauce; Angus Beef Stir Fry, Hoisin Sauce; Garden Fresh Vegetable Stir Fry, Oyster Sauce, Bok Choy, Celery, Straw Mushrooms, Baby Corn, Water Chestnuts, Sugar Snap Peas, Carrots, Onion & Peppers Chinese Fried Rice

\$24 per person

Nacho Bar

Seasoned Ground Beef, Refried Beans, Nacho Cheese, Shredded Lettuce, Diced Tomatoes, Diced onions, Sliced Black Olives, Sliced Jalapenos, Sour Cream and Salsa, Corn Tortilla Chips

\$12 per person

Guacamole Station

Avocados, Diced Tomato, Diced Jalapenos, Diced Onions, Shaved Green Onions, Chopped Garlic, Chopped Cilantro, Lemons and Limes, Tortilla Chips

\$16 per person



Plus applicable Service Charge and Sales Tax.

LAKE LAWN CATERING

Desserts & Beverages

Desserts

Rich Flourless Chocolate Cake

\$96 serves 12.

Carrot Cake

\$72 serves 12

Turtle Cheesecake

\$96 serves 12

Vanilla Cheesecake with Strawberry Sauce

\$96 serves 12

Crème Brule Cheesecake

Madagascar Vanilla, Bourbon Caramel

\$96 serves 12

Tiramisu

Mascarpone Cream, Soft Sponge Cake, Cappuccino Creme

\$160 serves 32

Key Lime Pie

Florida Keys Style

\$54 serves 8

Apple, Cherry, Blueberry, Peach Pie

\$56 serves 8

Bourbon Pecan Pie

\$64 serves 8

Dutch Oven Apple, Peach or Cherry Cobbler

\$150 serves 25

Rum Raisin Bread Pudding

\$140 serves 25

House Made Gourmet Cupcakes

Chocolate Chocolate Mousse

Chocolate Raspberry, Chocolate Peanut Butter

Lemon Meringue

Spiced Apple with Salted Caramel Frosting

Vanilla and Vanilla Buttercream

Red Velvet with Cream Cheese Frosting and

White Chocolate Shavings

\$48 per dozen

Fresh Baked Cookies

Chocolate Chip, Peanut Butter, Snickerdoodle,

Double Chocolate Chip, Oatmeal Raisin

\$38 per dozen

Dark Chocolate Fudge Brownies or Blondies

\$32 per dozen

Mini Pastries

Lemon Meringue Tart, Mini Chocolate Chip Cheesecake,
Cream Horns, Assorted Mousse Cups, Mini Crème Brule,

Assorted Truffles, Chocolate Eclairs, Linzar bars,

Caramel Chocolate Cups, Turtle Tarts,

Almond Squared, Assorted Petit Fours

\$45 per dozen

Beverages

Freshly Brewed Coffee

\$50 per gallon

Freshly brewed Decaffeinated Coffee

\$50 per gallon

Hot Chocolate with Mini-Marshmallows

\$30 per gallon

Gourmet Selection of Tazo Teas with Lemon

\$3 per person

Chilled Fruit Juice

\$6 each

Milk Pints

\$4 each

Lake Lawn's Traditional Pink Lemonade

\$35 per gallon

Fresh Brewed Iced Tea with Lemon Wedges

\$40 per gallon

Fruit Punch with Sliced Fruit

\$35 per gallon

Hot Apple Cider

\$35 per gallon

Rockstar Energy Drinks

\$6.50 each

Selection of Soft Drinks by the Can

Pepsi, Diet Pepsi, Mountain Dew, Mist Twist and Orange Crush

\$4.75 each

Flavored Mineral Water

(List Flavors)

\$5 each

Spring Bottled Water

\$4 each

Gatorade

\$5.50 each



Plus applicable Service Charge and Sales Tax.



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