



LAKE SHORE

EST 1860

WEDDING  
BANQUET  
MENU

6777 Lakeshore Road, Cicero, N.Y. 13039

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315-699-2797

## **Lakeshore Buffet Tier 1**

\$45++ per person (Minimum 40 people)

### **Choice of One Salad:**

Classic Caesar Salad, Fresh Spring Salad  
or Chef's Seasonal Salad

### **Choice of One Pasta:**

Pasta with Marinara, Vodka Sauce (plain or spicy)  
Alfredo or Garlic Pesto  
(add chicken \$1.50pp/shrimp \$3pp)

### **Choice of One Starch:**

Garlic Mashed Potato  
Herb Roasted Red Potatoes  
Baked Potato  
Rice Pilaf  
Israeli Couscous

### **Choice of One Vegetable:**

Herbed Garlic Seasonal Vegetable  
Butter Roasted Carrots  
Steamed Broccoli with Garlic Butter  
Green Beans with Herbed Butter

### **Choice of Two Entrées:**

Herb Crusted Pork Loin  
Lemon Rosemary Oven Roasted Chicken  
Haddock or Cod with White Wine & Lemon Beurre Blanc  
Herb Marinated Beef Shoulder Tender with Au Jus  
Chef's Choice Stuffed Flank Steak  
Chicken Parmesan  
Chicken Marsala

\*\*All packages come with Rolls & Butter, Chef's Choice of Dessert,  
Iced Tea, Lemonade, Coffee and Teas\*\*

\*BAR PACKAGES AVAILABLE AT AN ADDITIONAL COST  
*The above pricing is for food only and prices are subject to change*

## **Lakeshore Buffet Tier 2**

\$65++ per person (Minimum 40 people)

### **Chef's Table with Imported Cheeses and Fruit Display Three Passed Appetizers Included**

#### **Choice of One Salad:**

Classic Caesar Salad, Fresh Spring Salad  
or Chef's Seasonal Salad

#### **Choice of One Pasta:**

Pasta with Marinara, Vodka Sauce (plain or spicy),  
Alfredo or Garlic Pesto  
(add chicken \$1.50pp/shrimp \$3pp)

#### **Choice of One Starch:**

Garlic Mashed Potato, Herb Roasted Red Potatoes,  
Baked Potato, Rice Pilaf, Israeli Couscous

#### **Choice of One Vegetable:**

Herbed Garlic Seasonal Vegetable, Butter Roasted Carrots, Garlic Butter  
Steamed Broccoli, Green Beans with Herbed Butter, Grilled Asparagus with  
Herbed Cream Sauce

#### **Choice of Two Entrée:**

**(One of the two entrée choices can be a carving station at no  
additional cost)**

Herb Crusted Pork Loin

Lemon Rosemary Oven Roasted or Grilled Chicken

Haddock or Cod with White Wine & Lemon Beurre Blanc

Herb Marinated Beef Shoulder Tender with Au Jus

Hand-carved Turkey Breast

Atlantic Salmon Grilled or Baked in White Wine with Garlic & Lemon

Chef's Choice Stuffed Flank Steak

\*For additional market price upcharge: Filet Mignon with Cabernet Demi-  
Glacé, Carved Prime Rib or Carved Strip Steak

\*\*All packages come with Rolls & Butter, Chef's Choice of Dessert,  
Iced Tea, Lemonade, Coffee and Teas\*\*

**\*BAR PACKAGES AVAILABLE AT AN ADDITIONAL COST\***

*The above pricing is for food only and prices are subject to change*

## **Lakeshore 2 Meat Plated Option**

\$55++ per person (Minimum 40 people)

### **Choice of One Salad:**

Classic Caesar Salad, Fresh Spring Salad  
or Chef's Seasonal Salad

### **Choice of One Pasta:**

Pasta with Marinara, Vodka Sauce (plain or spicy),  
Alfredo or Garlic Pesto  
(add chicken \$1.50pp/shrimp \$3pp)

### **Choice of One Starch:**

Garlic Mashed Potato  
Herb Roaster Red Potatoes  
Baked Potato  
Rice Pilaf  
Israeli Couscous

### **Choice of One Vegetable:**

Herbed Garlic Seasonal Vegetable  
Butter Roasted Carrots  
Steamed Broccoli with Garlic Butter  
Green Beans with Herbed Butter

### **Choice of Two Entrées:**

Herb Crusted Pork Loin  
Lemon Rosemary Oven Roasted Chicken  
Haddock or Cod with White Wine & Lemon Beurre Blanc  
Garlic Herb Marinated Beef Shoulder Tender with Au Jus  
Chef's Choice Stuffed Flank Steak  
Chicken Parmesan  
Chicken Marsala

\*\*All packages come with Rolls & Butter, Chef's Choice of Dessert,  
Iced Tea, Lemonade, Coffee and Teas\*\*

\*BAR PACKAGES AVAILABLE AT AN ADDITIONAL COST\*  
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# **Lakeshore 3 Meat Plated Option or Plated Duo**

\$75++ per person (Minimum 40 people)

## **Chef's Table with Imported Cheeses and Fruit Display**

### **Three Passed Appetizers Included**

#### **Choice of One Salad:**

Classic Caesar Salad, Fresh Spring Salad  
or Chef's Seasonal Salad

#### **Choice of One Pasta:**

Pasta with Marinara, Vodka sauce (plain or spicy),  
Alfredo or Garlic Pesto  
(add chicken \$1.50pp/shrimp \$3pp)

#### **Choice of One Starch:**

Garlic Mashed Potato, Herb Roasted Red Potatoes,  
Baked Potato, Rice Pilaf, Israeli Couscous

#### **Choice of One Vegetable:**

Herbed Garlic Seasonal Vegetable, Butter Roasted Carrots,  
Steamed Broccoli with Garlic Butter, Green Beans with Herbed Butter,  
Grilled Asparagus with Herbed Cream Sauce, Chef Robert Anthony Greens

#### **Choice of Two/Three Entrée:**

Filet Mignon with Cabernet Demi-Glace  
Lemon Rosemary Roasted Chicken  
Cod with White Wine & Lemon Beurre Blanc  
Bronzed Atlantic Salmon Grilled or Baked with Maple Bourbon Glaze  
Chicken Francaise

\*\*All packages come with Rolls & Butter, Chef's Choice of Dessert.  
Iced Tea, Lemonade, Coffee and Teas\*\*

\*BAR PACKAGES AVAILABLE AT AN ADDITIONAL COST\*  
*The above pricing is for food only and prices are subject to change*

## **Passed Appetizer Options:**

- Fried Meatballs (Red Sauce and Parmesan) \$1.00/pc
- Beef Wellington in Phyllo Cup \$1.50/pc
- Shrimp Cocktail (Cocktail Sauce & Lemon Wedges) \$2.00/pc
- Bacon Wrapped Scallops (Honey Mustard Cream) \$3.00/pc
- Caprese Bites (Balsamic Glaze) \$1.00/pc
- Coconut Shrimp \$1.00/pc
- Spanakopita \$1.50/pc
- Sausage Stuffed Mushrooms \$1.25/pc
- Smoked Salmon & Chive Cream Cheese on Crostini \$1.25/pc
- Pot Stickers (vegetable or chicken) with Thai Chili or Thai Soy Sauce  
\$1.50/pc
- Bruschetta on Crostini \$1.00/pc
- Chef Robert Anthony Greens on Crostini \$1.00/pc

## **Stationed Appetizer:**

*(Add \$5 per person or three for \$12 per person)*

- Spinach Artichoke Dip with Flat Bread
- Seasonal Fruit Platter
- Imported Cheese Platter
- Vegetable Crudit  with Two Dips
- Peel and Eat Shrimp and Cocktail Sauce with Fresh Lemon Wedges
- House-made Pizzas (Choose 3: Pepperoni, Margherita, Sausage & Banana  
Peppers, Cheese or Vegetable)
- Grilled Vegetables with Flat Bread and Hummus

## **Station Options & Late-Night Snacks**

### **Pasta Station:**

*(\$3 per person / \$5 per person with choice of chicken or shrimp)*

Marinara, Vodka (plain or spicy) or Alfredo  
Rigatoni or Penne

### **Mashed or Baked Potato Bar Station:**

*(\$ 3 per person)*

Mashed Red Potatoes with Assorted Toppings:  
Sour Cream, Shredded Cheddar Cheese, Bacon, Scallions

### **Pizza Station:**

*(\$ 3 per person)*

Choice of 3 pizzas  
Pepperoni  
Margherita  
Vegetable  
Sausage & Banana Pepper

### **Taco Bar Station:**

*(\$3 per person choice of 1 or \$5 for both)*

Ground Beef or Shredded Chicken  
Hard & Soft Shells  
Cheese, Lettuce, Tomato, Onion, Olive  
Salsa, Sour Cream & Guacamole

### **Nacho Bar:**

*(\$3 per person with 1 meat or \$5 for both)*

Ground Beef or Shredded Chicken  
Tortilla Chips  
Nacho Cheese Sauce, Lettuce, Tomato, Onion, Olive & Jalapeno  
Salsa, Sour Cream & Guacamole

## **Brunch/Shower Tier 1**

\$18++ per person

Assorted Danish and Pastries  
Scrambled Eggs or Quiche (1meat/1 vegetable)  
Bacon & Sausage  
Diced Breakfast Potatoes

## **Brunch/Shower Tier 2**

\$20 ++ per person

Assorted Danish and Pastries  
Scrambled Eggs or Quiche (1 meat/1 vegetable)  
Bacon & Sausage  
Diced Breakfast Potatoes  
French Toast or Pancakes with Maple Syrup and Butter

## **Brunch/Shower Tier 3**

\$25++ per person

Assorted Danish and Pastries  
Scrambled Eggs or Quiche (1 meat/1 vegetable)  
Bacon & Sausage  
Diced Breakfast Potatoes  
French Toast or Pancakes  
Maple Syrup and Butter  
Fresh Fruit & Yogurt  
Fresh Spring Salad with Grilled Chicken

\*\* All brunches include iced tea, lemonade, coffee and teas \*\*

\*Mimosa, Bellini and/or Bloody Mary Bar can be added for an extra cost\*