

Deluxe Wedding Package

The LakeHouse

2022

The Deluxe Wedding Package provides guests with a range of elegant, flavorful menu options that use only the freshest of ingredients. Enjoy our breathtaking view of the Lake Ontario water and sunset while sampling a variety of our Classic Hot & Cold Hors d'oeuvres. In addition to our professionally trained and uniformed wait staff, this wedding package includes the following; Crisp White Linens, Formal Table Settings, Chiavari chairs and Imported Red & White Wine with Dinner. This package also enhances your evening by providing a delicious, upgraded sweet table. This table includes Chocolate Dipped Strawberries, Assorted Pastries, Fresh Fruit and Coffee / Tea Station



To Add an Additional HORS D'OEUVRE to
your Menu

\$2.00 per person

Hors D'oeuvres

(choose 4 from the following Hot & Cold HORS D'OEUVRES)

HOT HORS D'OEUVRES

Chicken Tenders Tempura with Sweet Plum Sauce
Cajun Chicken Fingers with Fresh Salsa
Stuffed Mushroom Caps with Herbs & Truffle Oil
Crab Cakes with Louisiana Hot Sauce
Cheese Fritters with Raspberry Sauce
Artichoke Beggars Purse
Arancia (Rice Balls with Cheese)
Arancia Shrimp
Assorted Quiche Tartlets
Vegetable Spring Rolls
Water Chestnuts wrapped in Bacon
Pot Stickers with Asian Sherry Dipping Sauce
Chicken Satay's with Peanut Sauce
Pesto Pizzas with Roasted Red Peppers
Assorted Mini Pizzas
Mini Bruschetta
Beef Satay's with Peanut Sauce
Curried Vegetable Samosas
Mini Sausage Rolls
Spanakapitas (spinach & feta in phyllo)
Chevre & Sun Dried Tomatoes in Phyllo
Crispy Crab Triangles
Mini Nouvelle Latkes with Apple Sauce
Lotus Wonton cups with Thai Chicken
Fried Dill Pickle with Ranch Dip

COLD HORS D'OEUVRES

Croustade Cups with Smoked Salmon
& Cream Cheese
Assorted Stuffed Mini Pita Breads
Smoked Salmon wrapped with
Asparagus
Chef Dianne's Shrimp Tasting Spoon
Cucumber Rounds with Herb Cream
Cheese
Stuffed Devilled Eggs
Chef Dianne's Signature Artichoke Dip
Melon Wrapped in Prosciutto
Crepe Coronets with Smoked Salmon
& Cream Cheese
Thai Vegetable Rolls with Sweet Chili
Sauce
Vegetable Sushi with Soya Sauce
Assorted Tea Sandwiches
Assorted Open Face Canapé's
Gougere Puffs with Porcini
Mushrooms
Imported & Canadian Cheeses with
Gourmet Crackers
Pumpnickel Bread with 3 Cheese
Spin Dip (Signature)
Eggplant & Hummus Dip with Pita
Triangles

Soup *(Choice of Soup or Pasta)*

- Potato and Leek
- Carrot and Orange
- Italian Wedding
- Country Vegetable
- Butternut Squash
- Broccoli and cheddar cheese
- Gazpacho Texas Melon soup (Add \$2.00 pp)

Salad *(Choose from **one** of the following)*

- Chef Dianne Salad
- Caesar Salad
- Spinach Salad
- Hydroponic Mixed Salad Greens
- Oriental Salad

Entrée *(Choose from **one** of the following)*

- Lemon Basil Breast of Chicken
- Barbeque Breast of Chicken
- Stuffed Roasted Pork Loin
- Roast Sirloin of Beef
- Stuffed Breast of Chicken (inquire within)
- Beef Tenderloin (Additional \$10.00 per person)
- Salmon Grenoble (Additional \$10.00 per person)
- Stuffed Chicken and Beef Tenderloin (Additional \$ 12.75 per person)

Side Dishes *(Choose from **two** of the following)*

- Roasted Herb Potatoes
- Basmati Rice
- Saffron Rice
- Garlic Mashed Potatoes
- Fresh sautéed Green Beans
- Fresh sautéed Baby Carrots
- Medley of Seasonal Vegetables
- Potato Croquettes
- Grilled Seasonal Vegetables



Pasta

- Penne
- Farfalle
- Fusilli
- Spaghetti
- Fettuccini
- Ravioli

Sauce

- Bolognese
- Blush/ Rose
- Alfredo
- Tomato Basil
- Marinara Sauce



Desserts

- (Choose from the following)*
- Ice Cream Crepe, Caramel Cluster,
 - Chocolate Lava Cake,
 - Apple Blossom, Raspberry Blossom
 - White and Dark Chocolate Heart shape Ice-Cream
 - Chocolate Mousse Cup with Fresh Berries
 - New York Style Cheesecake



\$89.95 per person

(13 % Tax and 15% Service Additional
Hall Charges May Apply)

Possible Upgrades and Customization
Options Available