

THE
LAKE HOUSE

ON CANANDAIGUA

INVITING SPACES

FRESH FLAVORS

WARM SERVICE



1970

LH

OC

Your Guide to Epicurean Delights

Our banquets are a feast for the senses. This thoughtfully crafted menu will take you on an immersive, yet flavorful journey that will elevate your dining experience.

MENU SELECTION

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FOOD & BEVERAGE SERVICE

At The Lake House on Canandaigua, our philosophy is to apply the standards of a fine restaurant to your event experience, and our methodology is simple: to streamline the planning process from start to finish. As you review the menu, you will notice a thoughtful approach to all meal periods, from breakfast to dinner and everything in between.

Our breakfast selections showcase the freshest ingredients from our in-house Baked shop. Our mid-morning and afternoon breaks will spark a conversation. Our internationally inspired lunch offerings will energize and satisfy even the most discerning palate.

Our à la carte plated dinners are tailored to offer creativity and flexibility- from multi-course dinners to epic culinary adventures.

There are no limitations - let your imagination soar.

BANQUET EVENT ORDERS

In order to procure and prepare your food and beverage banquet order, all menu selections are due 3 weeks prior to the start of the program. Our team will provide copies of banquet event orders (BEOs), to which additions or deletions can be made. When the BEOs are finalized, copies must be signed and returned to the event manager 14 business days before the start of the function.

TIMING OF BANQUET FUNCTIONS

- Buffet Services and Reception Stations are designed for 90 minutes.
- Package Morning and Afternoon Breaks are designed for 30 minutes.
- Additional fees will apply for requests to exceed these service time standards of 15% for every additional 30 minutes
- Menus are designed for indoor functions. Specialty curated menus will be provided for functions held on our event lawn and pool.

GUARANTEE

To ensure every detail is handled in a timely manner, the final guaranteed number of guests is due by 11:00 am, 5 business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Banquet Event order will be considered your minimum guarantee.

Menus and quantities are designed for a minimum of 15 guests unless otherwise specified. A charge of \$150 will be added to any function in which the minimum can not be met.

The Lake House reserves the right to add a \$150.00 fee to all pop-up event requests. A pop-up event is classified as an event that is requested within a 5-day timeframe. The menu selection for a pop-up event will be decided by The Lake House and cannot be changed within this 5-day time frame unless approval from The Lake House Executive or Banquet Chef has been granted.

Our menus are designed with dietary restrictions in mind. We will prepare specialty requests complimentary for up to 3% of the guarantee. Any additional needs will be subject to charge based on availability.

**All Menu Packages and Stations must be ordered for a minimum of 80% of the event guarantee guest count. Display and Action Stations are to be ordered in conjunction with breakfast menu.*

Dining at The Lake House is an experience unlike any other. Each and every dish is made in-house with the freshest ingredients and detailed care. Our world-class culinary team has created menus that reflect both local authenticity and inspiration from around the world. Our meats are cured and prepared in-house; our pastries are delicately designed and baked with love in our kitchen; our ingredients are sourced with integrity. Our mission is simple: to satisfy your senses with a tailored experience that elevates your event. Let us curate an unforgettable experience in Canandaigua for you and your guests.

Yours in hospitality,

Garrette Gray
Executive Chef

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Breakfast

All breakfast menus are served with chilled citrus and fruit juices, freshly brewed coffee, a selection of teas, half and half, 2% milk and almond milk. Pricing per person, unless otherwise specified.

BREAKFAST BUFFET

Sunrise | 56

Sliced Seasonal Fruits
Butter Croissants, Chocolate Croissants
Blueberry Muffins
Assorted Yogurts & Cereals
Soft Scrambled Eggs
Roasted Potatoes
Crispy Bacon, Sausage Links

On The Lake Breakfast | 55

Sliced Seasonal Fruits
Assorted Yogurts & Cereals
Stone Ground Creamy Cheddar Grits
Soft Scrambled Eggs
Hashbrowns
Buttermilk Biscuits & Sausage Gravy

Fit Some Days | 58

Fresh Seasonal Fruits
Yogurt Parfait
Assorted Quiches
Avocado Toast
Soft Scrambled Eggs
Caramelized Potatoes
Turkey Sausage

Build-Your-Own Breakfast | 68

Sliced Seasonal Fruits
Seasonal Muffin & Pastries

To Start, Select One

Warm Oatmeal, Brown Sugar, Pecans
Yogurt Parfait, Fruit Compote, Granola
Acai Chia Cups, Coconut, Berries
Smoked Gouda Stone Grits

Eggs, Select One

Soft Scrambled Eggs
Southwest Scrambled Eggs
Scrambled Egg, Mushrooms & Spinach
Scrambled Egg, Bacon & Cheddar

Potatoes, Select One

Roasted Yukon Potato
Hashbrowns
Corned Beef & Potato Hash
Patatas Bravas

Protein, Select One

Applewood Smoked Bacon
Pork Sausage
Glazed Ham
Turkey Sausage

The Griddle, Select One

Belgian Waffle, Berries
French Toast, Stewed Apple
Butter Milk Pancake, Whipped Cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Breakfast

All menu enhancements and stations must be ordered for a minimum of 80% of the event's guaranteed guest count. Display and action stations are to be ordered in conjunction with a breakfast menu.

ENHANCEMENTS

DISPLAY STATIONS

To be ordered with a breakfast menu.

◆ Smoked Salmon Display* | 24

Bagels, Chopped Eggs, Tomatoes, Capers, Onions, Cucumbers
Whipped Chive Cream Cheese

◆ Canandaigua Toast Bar | 28

Crushed Avocado, Pico De Gallo

Grilled Multigrain Toast, Chopped Bacon,

Bloody Mary Chilled Shrimp

Toppings:

Chopped Egg

Shredded Cheese

Scallion

PLATED

Plated Breakfast | 68

Includes Table Biscuits, Sweet Butter, Jams

Pre-Set Starter, Select One

Fruit Parfait, Low Fat Yogurt, Granola

Sliced Seasonal Fruit Plate

Plated Entrée Eggs / Select One

Soft Scrambled Eggs

Egg Vegetable Frittata

Eggs Benedict, Hollandaise

Plated Entrée Proteins / Select One

Pork Sausage Links

Country Ham

Smoked Applewood Bacon

Skirt Steak +\$6

Plated Entrée Sides / Select One

Breakfast Potatoes

Traditional Hashbrowns

Grilled Asparagus

ACTION STATIONS

To be ordered with a breakfast menu.

◆ Eggs Your Way* | 24

Whole Eggs & Omelets

Accompaniments:

Tomatoes

Ham

Peppers

Turkey sausage

Onions

Bacon

Roasted Mushrooms

Mozzarella

Spinach

Cheddar

◆ Chicken n' Waffles | 22

Buttermilk Waffles, Southern Fried Chicken

Maple Syrup, Preserves, Whipped Butter, Hot Honey

◆ Middle Griddle French Toast | 19

Whipped Cream, Berry Compote

Bourbon Syrup, Stewed Apple

Buffet Services & Reception Stations are designed for 90 minutes. Additional fees will apply for requests to exceed these service time standards of 15% for additional 30 minutes.

◆ Attendant Required | \$200 Attendant Fee Per 35 Guests | | ◆ Optional Attendant | \$200 Attendant Fee Per 50 Guests

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Breaks

Pricing per person, unless otherwise specified. Package Morning & Afternoon Breaks are designed for 30 minutes. Minimum of 10 guests.

GOOD MORNING

Coffee Break | HALF DAY (4 HOURS) | 32 || ALL DAY (8 HOURS) | 44

Coffee Regular & Decaffeinated Coffee

Selection Of Herbal Teas

Assorted Soft Drinks & Bottled Water, Milks, Nondairy Milks

Canandaigua Sunrise | 25

Fruit Kabobs, Mini Cheese Cake Shooter, Apple Tart

Mini Stuffed Pizza, Lemonade

Trailblaze | 28

Roasted Peanuts, Cashews, Almond, M&M Trail Mix, Dried Fruit

Granola, Fruit Infused Water

Grandma's Kitchen | 28

Cookies Warm From The Oven

Chocolate Chip, Oatmeal Raisin, Snickerdoodles

Apple Turnover, Lemon Bar, Brownies, Assorted Milks

Novelties | 30

Assorted Ice Cream Novelties & Fruit Bar

Assorted Doritos Chips, A&W Root Beer

My Old Town Havana Delights | 28

Mini Cuban Sandwiches

Pork, Ham, Swiss, Pickles, Bread

Elena Ruz Sandwich

Turkey, Strawberry Preserves, Cream Cheese

Guava & Cheese Pastelitos, Cuban Coffee

V Is For Vegan | 30

Assorted Cold Pressed Juices, Chia Pudding, Overnight Oats

Sliced Seasonal Fruits

Recharge Build Your Own | 32

Greek Yogurt, Agave, Fresh Berries, Granola, Raw Almonds, Salted

Almonds, Cashews, Walnuts, Apples, Bananas, Smartfood Popcorn,

Assorted Energy Drinks

GOOD AFTERNOON

Buffalo Bill's Half-Time Snacks | 35

Fried Mac N' Cheese Bites, Fried Chicken Mac N' Cheese Bites

Buffalo Chicken Dip, Beef On Weck (Roasted Beef Slider)

Crackers, Salted Popcorn, Mini Cannoli, Soda Pop

Paradise Pub | 38

Mini Cheeseburger Slider, Bourbon Bbq Pork Slider

Mini Pretzels, House Made Potato Chips, Blue Cheese Dip, Onion Dip

Spicy Mixed Nuts, Ketchup, Yellow Mustard

Lemonade

Chips & Dips | 32

Corn Chips, Fire-Roasted Salsa, Guacamole, Spicy Feta Dip, Hummus

Grilled Pita, Crisp Vegetables, Tzatziki, Non Alcoholic Mojito

The Candy Shop | 28

Gummy Bears, Sour Worms, Twix, Snickers, Chocolate Bars, M&Ms

Assorted Soda Pops

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Breaks

Pricing per person, unless otherwise specified. Package Morning & Afternoon Breaks are designed for 30 minutes. Minimum of 10 guests.

À LA CARTE

Coffee | 10 *per guest*

Regular & Decaffeinated Coffee

Herbal Tea Selections | 10 *per guest*

Lemon, Honey

Fresh Citrus Juices | 10 *per guest*

Orange, Ruby Grapefruit

Chilled Juices | 10 *per guest*

Cranberry, Apple, Tomato, V8, Pineapple, Pineapple-Mango

Iced Tea | 10 *per guest*

Fruit-Infused Water | 10 *per guest*

Lemonade | 10 *per guest*

Granola Bars | 60 *per dozen*

Lemon, Chocolate-Coconut

Gluten-Free Muffins | 70 *per dozen*

Gluten-Free Chocolate, Gluten-Free Banana Nut

Market Muffins | 72 *per dozen*

Blueberry, Banana Nut, Lemon Poppyseed

Brownie Bars | 72 *per dozen*

Double Chocolate, Southern Pecan Blondie

Mini Cupcakes | 72 *per dozen*

Assortment of Chocolate, Lemon

Vanilla Bean, Red Velvet

Cookies | 70 *per dozen*

Chocolate Chip, Oatmeal Raisin Peanut Butter, Double Chocolate

Assorted Croissants | 72 *per dozen*

Plain, Chocolate, Almond

Bagels | 56 *per dozen*

Plain, Everything

Whole Fruit Selection | 72 *per dozen*

Salty Snacks | 7 *each*

Individual Bag Mixed Nuts, Chips, Pretzels, Trail Mix

Bottled Waters | 8 *each*

Selection of Still & Sparkling Waters

Assorted Soft Drinks | 7 *each*

Pepsi, Diet Pepsi, Sierra Mist

Assorted Candy | 7 *each*

M&Ms, Kit Kat, Snickers, Twix, Skittles, Twizzlers

Individual Juices | 9 *each*

Orange, Cranberry, Apple, Tomato Juice, Grapefruit

Bottled Coconut Water | 11 *each*

Selection of Energy Drinks | 12 *each*

Red Bull, Sugar Free Red Bull

Gatorade | 10 *each*

Snack Bars | 11 *each*

Kind Bars, Cliff Bars

Flavored Popcorn | 22

Butter, Caramel, FLX Canandaigua Cashew

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Brunch

All are served with freshly brewed coffee and selection of teas, half & half, 2% milk and almond milk. Minimum of 25 guests. Pricing per person, unless otherwise specified.

BRUNCH BUFFET

Finger Lake Boat Ride Brunch | 95

Sliced Seasonal Fruits, Sweet Cornbread

Iceberg Wedge Salad

Bacon | Blue Cheese Crumble | Cucumbers | Onions | Tomatoes | Ranch Dressing

Grilled Vegetable Station

Roasted Garlic Hummus | Tzatziki | Chimichurri

Sliced Smoked Atlantic Salmon, Cream Cheese, Plum Tomatoes, Red Onions, Capers, Chopped Egg, Mini Bagel

Brioche French Toast, Whipped Butter, Warm Maple Syrup

Stewed Apples

*Scrambled Eggs

Honey Glazed Roasted Carrots, Fresh Herbs

Home-Style Potatoes, Fresh Herbs

Mini, Cheesecake, Breakfast Pastries, Coffee Cake

◆ Omelet & Fresh Egg Station

Chef attended, your choice of fresh brown eggs, egg beaters or egg whites

Fillings:

Tomatoes	Country Ham
Peppers	Turkey
Onions	Bacon
Roasted Mushrooms	Mozzarella
Spinach	Cheddar

◆ Attendant Required | \$200 Attendant Fee Per 35 Guests | | ◆ Optional Attendant | \$200 Attendant Fee Per 50 Guests

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Lunch

All lunch buffets are served with iced tea and lemonade. Pricing per person, unless otherwise specified. Buffet Services & Reception Stations are designed for 90 minutes. Additional fees will apply for requests to exceed these service time standards of 15% for additional 30 minutes.

LUNCH BUFFET

The Deli Board | 65

Mesclun Greens Salad

Grape Tomatoes | Carrots | Peppers | Croutons | Lemon Herb Vinaigrette

Tri-Color Pasta Salad

Sweet Onions | Marinated Peppers | Tomatoes

Artichoke | Cucumbers | Pesto Vinaigrette

Turkey, Cured Ham

Walnut Apple Chicken Salad, Tuna Salad

Shaved Red Onion, Lettuce, Tomatoes, Pickles, Mayo, Mustard

White, Multigrain, Wheat, Croissant Bun, Swiss, Pepper Jack, Cheddar

Chips | Individual Bags Of Regular Potato, BBQ, Cheddar

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Double Fudge Brownies

Cookies

Whole Fruit

Enhancements | +15

Reuben

Corned Beef | Sauerkraut | Swiss | Rye Bread

Philly Cheesesteak

Peppers | Onions | Melted Cheese

Cuban Sandwich

Ham | Mojo Pork | Swiss | Pickles | Spicy Mustard

The Power Bowl | 70

Asian Salad

Broccoli Slaw | Local Greens | Ginger Soy Vinaigrette

Miso Soup, Sesame Rice Cracker

Build Your Own Bowl

Protein, Select One

Tuna Tataki

Ginger Marinated Flank Steak

Teriyaki Chicken

Sweet Chili Tofu

Starch, Select One

Quinoa

Brown Rice

Japanese White Rice

Toppings, Select Six

Cucumbers

Seaweed Salad

Roasted Corn

Pickled Ginger

Grilled Pineapple

Macadamia Nuts

Radish

Broccoli

Tomatoes

Mushrooms

Carrots

Kimchi

Sauces

Sriracha Ponzu, Sweet Teriyaki

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Lemongrass Rice Pudding

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Lunch

All lunch buffets are served with iced tea and lemonade. Pricing per person, unless otherwise specified. Buffet Services & Reception Stations are designed for 90 minutes. Additional fees will apply for requests to exceed these service time standards of 15% for additional 30 minutes.

LUNCH BUFFET

Gourmet Sandwich Counter | 72

Artisan Greens

Shaved Carrots | Tomatoes | Pickled Red Onions | Sweet Corn | Shredded Cheddar | Lemon Vinaigrette | Blue Cheese & Ranch Dressing

Creamy Red Bliss Potato Salad

Grilled Mediterranean Vegetable Salad

Soup, Select One

Chicken Noodle

Roasted Tomato Basil

Sandwiches, Select Three

Shrimp Salad, Spicy Mayo, Croissant Bun

Grilled Vegetable & Portabella, Wheat Wrap

Walnut Apple Chicken Salad, Tomato Wrap

Roast Beef, Basil Mayo, French Baguette

Jerk Chicken Salad, Mango Relish, Arugula, Spinach Wrap

Turkey, Avocado Mayo, Lettuce, Bacon, Tomato, Wheat Bread

Salami, Mortadella, Provolone, Sun Dried Tomato Mayo, Focaccia

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Cookies, Apple Tart

The Barn Yard | 76

Chopped Iceberg

Hard Boiled Eggs | Tomatoes | Cucumbers | Grilled Bacon | Herb Croutons
Blue Cheese Dressing

Creamy Pasta Salad

Sweet Apple Cabbage Slaw

Soup, Select One

Chicken Corn Chowder

Roasted Tomato Basil

Entrées

Grilled Sweet Bbq Chicken

Sweet Roasted Baby Peppers

Cajun Shrimp

Sweet Corn & Black Bean Succotash

Slow Roasted Pulled Pork

Carolina Bbq Sauce

Smoked Beef Brisket

Bourbon Guava Bbq Sauce, Crispy Onions

Sides

Four Cheese Mac N' Cheese

Green Beans & Caramelized Onions

Jalapeño Cornbread

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Carrot Cake Shooter

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Lunch

All lunch buffets are served with iced tea and lemonade. Pricing per person, unless otherwise specified. Buffet Services & Reception Stations are designed for 90 minutes. Additional fees will apply for requests to exceed these service time standards of 15% for additional 30 minutes.

LUNCH BUFFET

Brick Oven Pizza Party | 65

(15 Guest Minimum)

Caesar Salad

Romaine | Shaved Parmesan | Crouton | Caesar Dressing

Picnic Salad

Local Greens | Cucumbers | Onions | Tomatoes | Balsamic Dressing

Pizza | Select Two

Margarita - Tomato | Basil

Sausage | Broccoli | Parmesan

Tuscan Three Cheese

Chicken Bacon Ranch Dressing

Classic Cheese & Pepperoni

Vegetable - Mushrooms | Peppers | Tomatoes | Onions

Garlic Bread Sticks

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Assorted Cookies

The All-American Cook Out | 75

(25 Guest Minimum)

Build Your Own Salad Bar

Toppings

Romaine

Pickled beets

Iceberg

Blue cheese dressing

Olives

Ranch dressing

Heirloom tomatoes

Balsamic dressing

Pickled cucumbers

Lemon vinaigrette

Shaved carrots

Croutons

Corn

Firecracker Cole Slaw

Creamy Potato Salad

Orzo Pasta Salad

From The Kitchen | Select Three

Chicken Breast

Mahi-Mahi

Angus Burger

Turkey Burger

Hot Dogs All-Beef

Vegan Burger

Sides

Four Cheese Mac N' Cheese

Southern Baked Beans

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Apple Pie

Strawberry Shortcake Shooter

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Lunch

All lunch buffets are served with iced tea and lemonade. Pricing per person, unless otherwise specified. Buffet Services & Reception Stations are designed for 90 minutes. Additional fees will apply for requests to exceed these service time standards of 15% for additional 30 minutes.

LUNCH BUFFET

Build-Your-Own Lunch Buffet | 75

(35 Guest Minimum)

Salad, Select Two

Baby Greens

Local Greens | Jicama | Grapefruit | Avocado | Citrus Poppy Seed Vinaigrette

Caesar Salad

Romaine | Crouton | Shaved Parmesan | Caesar Dressing

Wedge Salad

Iceberg | Bacon | Tomatoes | Blue Cheese Crumble | Ranch Dressing

Panzanella Salad

Mozzarella | Tomatoes | Arugula | Onion | Capers | Focaccia | Aged Balsamic

Entrées, Select Three

Lemon Roasted Chicken Thigh (Cacciatore)

Capers | Olive | Basil | Peppers | Tomato

Mojo Roasted Pulled Pork

Sour Orange Onions | Fresh Lime

Mahi-Mahi

Papaya Sweet Corn Salsa

Seared Salmon

Citrus Lavender Beurre Blanc

Chicken Milanese

Oven-Dried Tomato | Arugula

Eggplant Parmesan

Tomato Sauce | Basil | Mozzarella

Grilled Flank Steak

Chimichurri

Starch, Select One

Mexican Rice

Mac N' Cheese

Baked Beans

Herb Roasted Potatoes

Baked Sweet Potato Maple Butter

Vegetables, Select One

Glazed Carrots

Southern Green Beans

Roasted Zucchini & Yellow Squash

Broccolini

Dessert, Select Three

Key Lime Pie

Banana Pudding

Chocolate Coconut Cream Parfait

Cheesecake (Gf)

Carrot Cake

Tollhouse Cookie

Strawberry Shortcake Parfait

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Lunch

All lunch buffets are served with iced tea and lemonade. Pricing per person, unless otherwise specified. Buffet Services & Reception Stations are designed for 90 minutes. Additional fees will apply for requests to exceed these service time standards of 15% for additional 30 minutes.

PLATED LUNCH

Build-Your-Own Plated Lunch

(35 Guest Minimum)

Salad, Select One

Baby Greens

Local Greens | Jicama | Grapefruit | Avocado | Citrus Poppy Seed Vinaigrette

Caesar Salad

Romaine | Crouton | Shaved Parmesan | Caesar Dressing

Wedge Salad

Iceberg | Bacon | Tomatoes | Blue Cheese Crumble | Ranch Dressing

Panzanella Salad

Mozzarella | Tomatoes | Arugula | Onion | Capers | Focaccia | Aged Balsamic

Entrées, Select Two

Lemon Roasted Chicken Thigh (Cacciatore) | 68

Capers | Olive | Basil | Peppers | Tomato

Mojo Roasted Pulled Pork | 66

Sour Orange Onions | Fresh Lime

Mahi-Mahi | 72

Papaya Sweet Corn Salsa

Seared Salmon | 72

Citrus Lavender Beurre Blanc

Chicken Milanese | 62

Oven-Dried Tomato | Arugula

Eggplant Parmesan | 56

Tomato Sauce | Basil | Mozzarella

Grilled Flank Steak | 72

Chimichurri

Starch, Select One

Mexican Rice

Mac N' Cheese

Baked Beans

Herb Roasted Potatoes

Baked Sweet Potato Maple Butter

Vegetables, Select One

Glazed Carrots

Southern Green Beans

Roasted Zucchini & Yellow Squash

Broccolini

Dessert, Select One

Key Lime Pie

Banana Pudding

Chocolate Coconut Cream Parfait

Cheesecake (Gf)

Carrot Cake

Tollhouse Cookie

Strawberry Shortcake Parfait

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Reception

Minimum order of 20 pieces.

PASSED CANAPES

Price per piece. The Lake House recommends 3-4 pieces per person for a one hour event, 5-6 pieces per person for a two hour event, and 8-10 pieces per person for events over two hours.

HOT CANAPES

10

Falafal | Lemon Tahini Sauce
Lamb Meatball | Spicy Tomato Sauce
Pork Skewer | Bourbon Glaze
Chicken Satay | Curry Peanut Sauce | Green Onions
Beef Wellington | Bearnaise Sauce

12

“Chicken Waffle” | Mashed Potato | Bourbon Hot Honey
Smoked Brisket | Biscuit | Jalapeño
Crab Cake | Old Bay Aioli
Pigs in a Blanket | Creole Mustard
Bao Bun | Pork Belly | Pickled Veggie | Spicy Mayo

CHILLED CANAPES

8

Crispy Ramen Deviled Egg | Tamari | Miso | Scallion
Whipped Ricotta Toast | Confit Tomato | Parmesan
Compressed Melons Skewers | Prosciutto | Yuzu Crème Fresh
Seasonal Bruschetta | Basil | Parmesan | Balsamic Glaze | Tomato Or Beets
Caprese Bocconcini | Tomato Jam | Basil

10

Shrimp Cocktail | Smoked Horseradish | Cocktail Sauce
Tuna Tartare | Miso Mayo | Yuzu | Wasabi | Sesame
Beef Carpaccio | Crostini | Horseradish
Shrimp “Blt” | Peppered Bacon Jam | Lettuce | Tomato Avocado
Mousse | House Bun
Bagel Spice Gougères | Pastrami Salmon | Cream Cheese

IN A JAR CANAPES

14

(Minimum 20)

*Spicy Ahi Poke | Rice | Macadamia Nuts | Furikake | Seaweed | Wonton
Smoked Salmon Parfait | Cucumbers | Egg Salad | Masago | Micro Celery
*Shrimp Ceviche | Mirco Cilantro | Chips
Shrimp Salad | Louie Sauce | Avocado | Endive
Heirloom Tomato & Mozzarella | Cilliengini | Basil Pesto | Balsamic Glaze
Grilled Vegetables & Hummus | Pita Chips
Surf & Turf | Wagyu Beef Tartar | Smoked Oyster Aioli | Potato Chips

DESSERT CANAPES

7

(Minimum 20)

Apple Tarts
Banana Pudding
Carrot Cake Shooter
Brownie Bites
Key Lime Tart
Éclair
Milk Chocolate Mousse
Chocolate Dipped Strawberries
Tiramisu Shooter
Mini Cupcakes
Mini Crème Brulée

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Reception

Pricing per person, unless otherwise specified. All Menu Enhancements and Stations must be ordered for a minimum of 80% of the event is guaranteed guest count.

DISPLAY STATIONS

COLD STATIONS

Seaside | 38

Jumbo Shrimp
Snow Crab Claws
*Peruvian Ceviche
Plantain Chip
*Ahi Tuna Tartare
Wonton Crisp

Accompaniments

Cocktail Sauce | Lemon Wedges | Horseradish Cream Sauce

Local Cheeses | 22

Baguette | Crackers | Dried Fruits | Grapes & Nuts

Charcuterie & Cheese Board | 32

Artisanal Cured Meats | Local Cheeses | Rustic Breads | Pickles
Mustards | Crackers | Grilled Bread

HOT STATIONS

Build-Your-Own "Taco" Bar | 26

Roasted Pulled Pork, Jerk Pulled Chicken

Accompaniments

Pico De Gallo | Pickled Jalapenos | Tortilla | Pickled Onions |
Green Onions | Sour Cream | Guacamole | Salsa Roja

Slider Station | 32

Crispy Chicken
Special Sauce, Dill Pickles

All Beef
Cheddar Cheese, Tomato Jam,

Jerk Pork
Sweet Bbq, Pickled Vegetable

Eggplant Parmesan
Spicy Tomato Sauce, Basil, Mozzarella

Falafel
Tzatziki, Tomato, Hummus

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Reception

Pricing per person, unless otherwise specified. Minimum order of 40 portions, unless otherwise noted. Must order a minimum of 80% of the guarantee.

DISPLAY STATIONS

DESSERT STATIONS

Shooter, Trifles, Verrines, Tart | 82 Dozen

Milk Chocolate Mousse

Passion Fruit

White Chocolate Carrot Cake

Banana Pudding

Tiramisu Kahlua

Strawberry Shortcake

Cookies & Milk

NY Apple Tart

Double Chocolate Cake

Gelato Cart | 32

Select Three Flavors

Vanilla

Chocolate

Strawberry

Raspberry

Cookie & Cream

Mint Chocolate Chip

Coffee

Seasonal Topping

CARVING STATIONS

◆ Roasted Pork Loin | 22

Maple Bourbon Demi, Cornbread

◆ Slow Roasted Prime Rib* | 28

Horseradish Cream, Assorted Mustards, Parker House Rolls

◆ Rotisserie Turkey | 26

Pan Jus, Southern Biscuits

ENHANCEMENTS

◆ Pasta Station | 28

Shrimp Radiatori

Mushrooms | Caramelized Onions | Parmesan Garlic Cream

Beef Bolognese Rigatoni

Roasted Garlic | San Marzano Tomato Sauce

Tuscan Vegetables Campanale

Zucchini | Squash | Kale | Tomato | Pesto

◆ Attendant Required | \$200 Attendant Fee Per 20 Guests

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Dinner

All dinner buffets are served with freshly brewed coffee and selection of teas, half and half, 2% milk and almond milk. Pricing per person, unless otherwise specified. Buffet Services & Reception Stations are designed for 90 minutes. Additional fees will apply for requests to exceed these service time standards of 15% for additional 30 minutes.

DINNER BUFFET

Rose Tavern | 115

Salads, Select Two

Wedge Salad

Blue Cheese Crumble | Bacon | Roasted Tomatoes | Cucumbers | Poppy Seed Dressing

Charred Brussel Caesar Salad

Parmesan | Crispy Brussels | Pink Pepper | Caesar Dressing

Broccoli Salad

Bacon | Sunflower Seeds | Cranberries | Baked Cheddar | Carrots | White Wine Dressing

Entrées, Select Three

Roasted Breast Of Turkey

Grilled NY Strip Steak Bourbon Sauce

Charred Salmon

Lemon Buerre Blanc

Grilled Cauliflower Steak

Hummus Purée

Sides

Maple Glazed Carrots

Bourbon Baked Beans

Charred Broccolini

Four Cheese Mac N' Cheese

Baked Potato Bar

Desserts

Cheesecake

Mediterranean | 92

Dips

Hummus

Baba Ghanoush

Tabbouleh

Crackers

Meat & Cheese

Imported Cured Meats, Local Cheese

Salad

Escarole Caesar Salad

Escarole | Romaine | Classic Caesar Dressing | Herb Crouton | Marinated Tomato | Parmesan

Panzanella

Cornbread | Red Onion | Heirloom Tomato | Cucumber | Arugula | Mozzarella | Basil | Red Wine Vinaigrette

Entrées

Chicken Cacciatore

Olives | Tomato | Onion | Peppers

Lamb & Veal Kafta

Lentil Stew | Crispy Shallots | Pita

Gyros Bar

Marinate Grilled Chicken | Tzatziki

Chickpea Falafel

Coconut Yogurt Sauce

Sides

Rosemary Fingerling Potatoes

Balsamic Grilled Vegetables

Turmeric Rice

Desserts

Baklava

Saffron Panna Cotta

Asian Sensation | 95

Appetizers

Noodle Salad

Scallion | Snow Peas | Peppers | Ginger Soy Vinaigrette

Tuna Poke Bar

Cucumber | Seaweed Sald | Pickled Ginger | Corn | Kimchi | Napa Cabbage | Peanuts | Ponzu

Potstickers

Chicken Or Pork | Sweet Soy

Entrées

Mongolian Beef

Broccoli | Low Mein Noodles

Kung Pao Chicken

Assorted Vegetables

Bbq Pork Steamed Buns

Maple Orange Glaze

Duck Spring Rolls

Thai Chili Sauce

Sides

Vegetable Fried Rice

Steamed White Rice

Garlic Green Beans

Japanese Eggplant

Desserts

Coconut Tart

Lemongrass Rice Pudding

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Dinner

All plated dinners are served with freshly brewed coffee and selection of teas, half and half, 2% milk and almond milk. Pricing per person, based on selected entrée. For pre-selected choice of dinners, the price per person will be determined by the higher priced entrée.

PLATED DINNER

Salad, Select Two

Baby Arugula

Orange | Cucumber | Tomatoes | Spiced Walnuts | Vanilla Scented
White Balsamic Vinaigrette

Caesar Salad

Romaine | Shaved Parmesan | Stew Tomatoes | Herb Crouton |
Caesar Dressing

Panzanella Salad

Mozzarella | Tomatoes | Arugula | Onion | Capers | Focaccia |
Aged Balsamic

Entrées, Select One

Honey 5 Spicy Chicken Breast | 130

Orange Gastrique

Braised Short Rib Of Beef | 130

Port Reduction

Blue Cheese Crusted Filet Of Beef | 145

Veal Demi

Grilled Salmon | 130

Fennel Citrus Salad

Miso Glazed Seabass | 150

Charred Tomato Stew

*Petite Filet & Grilled Shrimp Duo | 165

Veal Demi | Fennel-Charred Orange Cream

*Petite Filet & Seared Chilean Seabass Duo | 165

Veal Demi | Fennel & Charred Tomatoes

Braised Short Rib & Grilled Salmon Duo | 155

Fennel Salad | Port Reduction

Starch, Select One

Whipped Potatoes

Louisiana Wild Rice

Fingerling Potatoes

Potato Gratin

Vegetables, Select One

Grilled Asparagus

Roasted Broccolini

Wilted Spinach With Bacon

Honey Glazed Carrots

Dessert, Select One

Key Lime Tart

Toasted Meringue | Raspberry Coulis | Fresh Berries

New York Cherry Cheesecake

Chantilly Cream | Strawberry Coulis

Carrot Cake

Cream Cheese Frosting | Pecans

Chocolate Flourless Torte

Fresh Berries | Raspberry Coulis

Tiramisu

Mascarpone Mousse | Chocolate Sauce

VEGAN, VEGETARIAN, GF

Sweet Corn Risotto | Wild Mushrooms | 95

Roasted Pickled Cauliflower | Red Pepper Hummus | 110

Crispy Tofu | Hearts Of Palm "Crab Cake" | 110

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Late Night Bites

Pricing per person, unless otherwise specified. Minimum order of 25 portions, unless otherwise noted. Must order a minimum of 80% of the guarantee.

Street Food Market Stand | 36

All Beef Cheddar Sliders

Mini Hot Dogs

Crispy Chicken Tenders

French Fry Cups

Traditional Condiments

Taco Bar | 36

Mojo Chicken

Carne Asada

Crispy Tofu | Pickled Onions

Frequentem Beer-Battered Mahi-Mahi

Traditional Condiments

Asian Take Out | 36

Choice Of Three

Duck & Vegetable Spring Roll

Crab Rangoon

General Tso's Chicken Meatball

Mini Vegetable Lo Mein

Fried Rice

Duck Sauce, Sweet Chili, Chili Crunch, Sweet & Sour

Popcorn Bar | 26

Pre-Bagged In Individual Portions For Grab & Go Or In Bowls With Bags On The Side For Guests To Help Themselves

Assortment Of Freshly Popped Popcorn

Choice Of Two

Movie Theater, Chili Crunch, Cheddar Cheese, Truffle, Chipotle Caramel Corn

The Deck Oven Pizza | 22

Margherita | Tomatoes | Basil

Pepperoni Pizza | Hot Honey

Bbq Chicken | Caramelized Onions

Brussels Sprouts | Ricotta | Truffle Honey

Who Twisted My Pretzels | 22

Traditional Pretzels

Garlic-Parmesan Pretzel Bites

Beer Cheese, Spicy Brown Mustard, Garlic Parmesan Ranch Dressing

Sweet Treats | 22

Chocolate Covered Strawberries

Cake Pops

Mini Cupcakes

Milkshake Bar | 24

Vanilla Ice Cream | Chocolate Ice Cream | Strawberry Ice Cream

M&M | Chocolate Chips | Oreos | Sprinkles

◆ Enhancement: Booze It Up! Add a shot to any milkshake | 10

◆ Attendant Required | \$200 Attendant Fee Per 35 Guests | | ◆ Optional Attendant | \$200 Attendant Fee Per 50 Guests

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Desserts

Pricing per person, unless otherwise specified. Minimum order of 25 portions, unless otherwise noted. Must order a minimum of 80% of the guarantee.

Individual Shooters & Trifles | 84 Per Dozen

Panna Cotta | Seasonal Fruit Compote

Ny Caramel Apple | Roasted Apple | Caramel Crème | Shortbread Crust

Double Chocolate | Chocolate Sponge | Chocolate Cream

Banana Pudding | Cookie Crust | Banana | Pastry Cream

Carrot Cake | Carrot Cake | Cream Cheese Mousse | Pecans

Tiramisu | Kahlua Mascarpone Mousse | Espresso Cake

Strawberry Shortcake | Champagne Pickled Strawberries | Vanilla Chantilly

Milk & Cookie Shooters | Whole Milk & Chocolate Chip Cookie

Mini Tarts | 74 Per Dozen

Fruit & Cream | Assorted Fruits | Vanilla Pastry Cream

Chocolate Caramel | Chocolate Crust | Salted Caramel | Chocolate Ganache

Key Lime | Vanilla Chantilly

Mini Pies | Blueberry Cobbler | Apple Crumble | Peach

Bars & Hand Helds | 64 Per Dozen

Lemon Bar | Shortbread Crust | Lemon Curd

Salted Chocolate Brownies | Cacao Nibs

Blondies | Candied Pecans | Butterscotch Chips

Cookies | Available In Assorted Flavors

Fruit Crumb Bar | Shortbread Crust | Seasonal Fruit Jam | Oat Streusel

Vanilla Cheesecake Bites | Chantilly

Chocolate Covered Strawberries

Miniature Cream Puff | Vanilla Cream | Seasonal Fruit

Miniature Eclairs | Chocolate Cream

Cannoli | Sweetened Ricotta Whip | Chocolate Chips

STATIONARY PRESENTATIONS

Milkshake Bar | 24

Vanilla Ice Cream | Chocolate Ice Cream | M&M | Chocolate Chips
| Oreos | Sprinkles

◆ Enhancement: Booze It Up! Add a shot to any milkshake | 10

Gourmet S'mores | 20

Graham Crackers | Chocolate Shortbread | Two Varieties Of
House-Made Marshmallows | Dark | Milk | White Chocolate Bark
| Sticks

Hot Cocoa Bar | 12

House-Made Cocoa Mix | Mini Marshmallows | Chocolate
Sprinkles | Meringue Puffs

◆ Crème Brûlée | 17

Fresh Fruit Compote

Chocolate Fountain | 28

Pound Cake | Strawberries | Marshmallows | Assorted Cookies

◆ Cannoli Station | 22

Whipped Ricotta & Chocolate Chip | Peanut Butter Chocolate
Ganache | Raspberry Crumble | Pistachio | Rainbow Sprinkles |
Mixed Nuts | Micro Chocolate Chips | Caramel Pearls

Sheet Cakes

Vanilla, Vanilla | Double Chocolate | Strawberries & Cream |
NY Carmel Apple | Funfetti

Half-Sheet Cake | \$400 (40 Servings)

Full-Sheet Cake | \$800 (80 Servings)

◆ Attendant Required | \$200 Attendant Fee Per 35 Guests | | ◆ Optional Attendant | \$200 Attendant Fee Per 50 Guests

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Cocktail Service

A bartender fee of \$100.00 per hour will be applied to all host and cash bars.

HOST BAR

Host pays for amount guests consume

Classic Cocktails 14	Classic Wine 14
Premium Cocktails 15	Premium Wine 15
Elite Cocktails 16	Elite Wine 17
Classic Beer 8	Craft Beer 9
Sodas & Juices 4.50	Draft Beer 10

Martinis & Manhattans

Classic | 15 Premium | 16 Elite | 18

PACKAGE BAR

Classic Brands

Two Hours | 40 || Three Hours | 50 || Four Hours | 60

Premium Brands

Two Hours | 55 || Three Hours | 65 || Four Hours | 75

Elite Brands

Two Hours | 70 || Three Hours | 80 || Four Hours | 90

Wine & Beer Bar

Lake House Wine, Lake House Beer, Soda

Two hours | 40 || Three Hours | 45 || Four Hours | 50

Toasts

Lake House Sparkling Wine | 14 *per glass*

Lake House Champagne | 25 *per glass*

Elite Wine | 15 *per glass*

ADD ON

Add a signature cocktail to your event. Price may increase for special requests and based on your selected bar package. Shots are not permitted.

SPECIAL PRODUCT REQUESTS

Specialty product requests or off menu product requests are based on availability and are subject to a \$150 stocking fee and purchase of all products ordered at retail cost.

GRATUITY

All prices are subject to 18% gratuity paid to wait and bar staff, 5% hotel fee and applicable NYS sales tax. We ask that you confirm the total number of guests five business days prior to the event. This number is your guarantee and we will be able to increase not decrease.

Bar Packages

Ask your Event Coordinator about wine options with dinner.

CLASSIC PACKAGE

WHITE

Ruffino Pinot Grigio
Robert Mondavi Private Selection Chardonnay

RED

Robert Mondavi Private Selection Pinot Noir
Troublemaker Red Blend

ROSÉ

The Beach By Whispering Angel

SPARKLING

Ruffino Prosecco

VODKA

"Bar Water", Local

GIN

Copley London Dry Gin

RUM

Cruzan White & Spiced Rum

TEQUILA

Mi Campo Blanco & Reposado

MEZCAL

--

RYE

Old Overholt Rye

BOURBON

Jim Beam

SCOTCH

Dewars White Label

BRANDY

--

BOTTLE

Labatt Blue Light, Corona

CRAFT

--

DRAFT

Von Trapp Bohemian Pilsner
Naked Dove Amber
Stella Artois
Big Ditch 'Hayburner' Ipa

PREMIUM PACKAGE

WHITE

Treana Sauvignon Blanc
Fox Run Vineyards Unoaked Chardonnay

RED

Violet Hill Pinot Noir
Liberty School Cabernet Sauvignon

ROSÉ

Muga Rosé

SPARKLING

Dr. Frank's Celebre

VODKA

Tito's

GIN

Beefeater

RUM

Bacardi

TEQUILA

Casa Noble Blanco & Reposado

MEZCAL

Del Maguey Vida Mezcal

RYE

Rittenhouse Rye

BOURBON

Maker's Mark

SCOTCH

Johnny Walker Red Label

BRANDY

Courvoisier VS

BOTTLE

Labatt Blue Light, Corona

CRAFT

Three Heads The Kind, Blue Moon

DRAFT

Von Trapp Bohemian Pilsner
Naked Dove Amber
Stella Artois
Other Half Green City Ipa
Big Ditch 'Hayburner' Ipa

ELITE PACKAGE

WHITE

Living Roots Chardonnay
Fox Run Vineyards Dry Riesling

RED

Violet Hill Pinot Noir
Routestock Cabernet Sauvignon

ROSÉ

Chateau Pesquie Les Terrasses Rosé

SPARKLING

Louis De Sacy Champagne

VODKA

Ketel One

GIN

Bombay Sapphire

RUM

Captain Morgan Vanilla Spiced Rum

TEQUILA

Patron Silver & Patron Reposado

MEZCAL

Del Maguey Vida Mezcal

RYE

High West Lake House Private Label Rye

BOURBON

Woodford Reserve

SCOTCH

Johnny Walker Black Label

BRANDY

Courvoisier VSOP

BOTTLE

Labatt Blue Light, Corona

CRAFT

Three Heads The Kind, Blue Moon

DRAFT

Von Trapp Bohemian Pilsner
Naked Dove Amber
Stella Artois
Other Half Green City Ipa
Big Ditch 'Hayburner' Ipa

Signature Cocktails

Signature cocktails are priced to accommodate 50 guests.

VODKA BASE

Moscow Mule | 750

Vodka | Lime | Ginger Beer

Espresso Martini | 800

Vodka | Espresso | Coffee Liqueur

Lemon Drop Martini | 750

Vodka | Lemon | Demerara

Asian Pear | 800

Vodka | Lemon | Rosemary | Pear

GIN BASE

Classic Negroni | 800

Gin | Campari | Sweet Vermouth

French 75 | 800

Gin | Lemon | Orange Liqueur | Club Soda

Bee's Knees | 750

Gin | Lemon | Honey

Rosemary Gin Fizz | 750

Gin | Lemon | Rosemary | Club Soda

RUM BASE

Mojito | 750

Rum | Lime | Demerara | Mint | Club Soda

Dark & Stormy | 750

Rum | Lime | Ginger Beer

Classic Daiquiri | 750

Rum | Lime | Demerara

Painkiller | 800

Rum | Pineapple Juice | Orange Juice | Coconut

N/A COCKTAILS

MargNorita | 700

Seedlip Spice | Lime | Agave

PaNoma | 700

Seedlip Spice | Grapefruit | Lime | Agave | Soda

WhiskNo Sour | 700

Lyer's American Malt | Lemon | Demerara

TEQUILA BASE

Margarita | 750

Tequila | Lime | Agave

Paloma | 750

Tequila | Lime | Grapefruit | Soda

Mexican Sidecar | 800

Tequila | Orange Liqueur | Lemon | Demerara

Mexican Mule | 750

Tequila | Lime | Ginger Beer

BOURBON & WHISKEY BASE

Old Fashioned | 800

Bourbon | Demerara | Bitters

Whiskey Sour | 800

Bourbon | Lemon | Demerara

Kentucky Mule | 750

Bourbon | Lime | Ginger Beer

Classic Manhattan | 800

Whiskey | Sweet Vermouth | Bitters

ADD ON

Add a signature cocktail to your event. Price may increase for special requests and based on your selected bar package. Shots are not permitted.

SPECIAL PRODUCT REQUESTS

Specialty product requests or off menu product requests are based on availability and are subject to a \$150 stocking fee and purchase of all products ordered at retail cost.

GRATUITY

All prices are subject to 18% gratuity paid to wait and bar staff, 5% hotel fee and applicable NYS sales tax. We ask that you confirm the total number of guests five business days prior to the event. This number is your guarantee and we will be able to increase not decrease.

MENU STANDARDS

All menu items and pricing are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. The Lake House reserves the right to make a product substitution in the case that the factors listed above deem the product out of our reasonable control. A minimum number ordered is required for all Menu Enhancements or Stations. All Menu Enhancement and Stations must be ordered for a minimum of 80% of the event guaranteed guest count.

TAXES AND SERVICE CHARGES

18% gratuity paid to wait and bar staff, 5% hotel fee and applicable NYS sales tax. We ask that you confirm the total number of guests five working days prior to the event. This number is your guarantee and we will be able to increase not decrease.

PLATED SELECTIONS

A maximum of 3 entrée selections to include a vegetarian will be permitted for all plated menus. If more than one entrée is selected for a plated meal, the price for the menu will be determined by the highest priced entrée.

For pre-selected entrée, a per entrée final guarantee must be submitted 10 days prior and the final event guarantee 72-hours in advance. Group is required to denote entrée selection with guest place cards.

For tableside selection, an additional \$38+ per guest will be applied on top of the meal price to cover the additional product required for service. Entrée sides will be the same for all guests.

FOOD POLICIES

The Lake House does not allow any food or beverages to be brought in from the outside by guests due to city, state, health and liquor laws. The Lake House maintains exclusive rights to provide, control and maintain all food and beverage services throughout The Lake House.

All food and beverage must be purchased through The Lake House for consumption on premise. Any leftover food or nonalcoholic beverage cannot be taken off property at the conclusion of your event. The Lake House will purchase any reasonable special items or product from a licensed approved vendor. Gluten-free or specialty products must be guaranteed 10 business days prior to the event. All menu prices are subject to service charges, taxes, and any applicable fees as outlined in this document and event contracts.

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770 S MAIN ST, CANANDAIGUA, NY 14424