

Lake Success Buffet

Cocktail Hour

(Service for 1 hour)

Passed Hors d' Oeuvres:

Franks in Blankets
Bruschetta
Dim Sum
Mini Quiches
Deviled Eggs
Vegetable Spring Rolls

Displays:

Marinated Grilled Vegetables Gourmet Cheese & Crackers

Salads

(Please Choose One)

Mixed Garden Salad Classic Caesar Salad

Side Dishes

(Please Choose Two)

Seasonal Vegetables Creamed Spinach Roasted Rosemary Potatoes Wild Rice (Continued)

Entrées

(Please Choose Three)

North Atlantic Salmon

Grilled salmon in a champagne dill sauce

Tilapia Milanese

Parmesan encrusted Tilapia with chopped tomatoes and red onions

Chicken Française

Chicken breast in a lemon butter and white wine sauce

Chicken Mona Lisa

Pan seared chicken medallions with sautéed artichoke hearts, red pepper & asparagus

Chicken Cordon Bleu

Thin sliced chicken breast rolled with ham and Swiss cheese, and then lightly fried

Steak & Broccoli

Sliced steak with broccoli florets in a garlic soy sauce

Beef Bourguignon

Sirloin steak cubes with shallots and bacon in a beef gravy

Penne Romano

Vine ripe tomatoes, basil, and mozzarella in a light pomodoro sauce

Penne a la Vodka

The Inn's special vodka sauce

Dessert

(Please Choose Two)

Fresh Seasonal Fruit Platter • Occasion Cake • Assorted Cookies

Coffee, Decaf, Tea, and Assorted Soft Drinks

\$55 ++ per person (Minimum of 30 People)

++Indicates Plus 19% Gratuity and 8.625% Sales Tax