



L I G H T H O U S E

PRIVATE DINING LUNCHEON MENU

Available 11:00 a.m. to 3 p.m. Lunch entrees are served with house salad, bread service, coffee, and lemonade or raspberry iced tea. Please limit to **no more than 3 selections**:

Petite Filet Mignon (6 oz.) served with garlic mashed potatoes & chef's vegetables	\$19
Bistro Steak served with garlic mashed potatoes & chef's vegetables	\$16
Atlantic Salmon grilled, brushed with chili butter, and served with garlic mashed potatoes & chef's vegetables	\$18
Rotisserie Style Chicken served with garlic mashed potatoes, chicken au-jus & chef's vegetables	\$16
Chicken Marsala sautéed chicken breast, wild mushroom Marsala wine sauce, garlic mashed potatoes and chef's vegetable	\$16
Pasta Primavera seasonal vegetables and penne pasta tossed with marinara, Alfredo, or olive oil & garlic sauce	\$13
Smoked Gouda Chicken Salad atop a mixed field of greens and seasonal fruit (served with a croissant, no house salad) (Minimum of 20)	\$15

SOUPS:

Chicken Tortilla	\$4
Tomato Basil	\$5
Cream of Potato	\$4
Lobster Bisque	\$6
Chicken Noodle	\$3
Vegetable Beef Barley	\$3
Wild Mushroom with Brandy Cream	\$5
Clam Chowder	\$6

DESSERTS:

Fair Oaks Ice Cream	\$4
Butter Pecan, Vanilla Bean or Chocolate	
Mini Crème Brulee	\$4
Chocolate Cake	\$5
Assorted Dessert Bars	\$5
PUNCH: serves approximately 25	
Non-alcoholic	\$50
Punch with alcohol	\$65
Mimosas	\$65
Sangrias (red or white)	\$75

**All steaks are cooked to medium. Please direct questions to your coordinator.



LIGHTHOUSE

PRIVATE DINING DINNER MENU

Available 6:00 p.m. to 10 p.m. Dinner entrees are served with a choice of 2 sides, house salad, bread service, coffee, and lemonade or raspberry iced tea. Please limit to **no more than 3 selections**:

Filet Mignon (8oz.)	\$35	<u>CHOOSE 2 SIDES:</u>
Petite Filet Mignon (6oz.)	\$28	Baked Potato
Top Sirloin Steak (8oz.)	\$20	Herb Roasted Potatoes
Grilled Atlantic Salmon	\$26	Garlic Mashed Potatoes
Sea Bass, Pan Seared, Asian Style	\$32	Chef's Vegetables
Rotisserie Style Chicken	\$23	Steamed Broccoli
Chicken Marsala	\$20	Green Beans Almandine
Pasta Primavera (Vegetarian)	\$13	Grilled Asparagus (additional charge may be required)

Create a combination plate by choosing an entrée above and adding at an additional cost:

Sea Bass \$15	Atlantic Salmon \$8	Lobster \$14
Chicken Marsala \$6	Stuffed Shrimp \$6	

HORS D'OEUVRES SELECTIONS:

(Per 50 pieces)

BBQ Meatballs	\$60	Jumbo Shrimp Cocktail	\$100
Egg Rolls w/Plum & Mustard Sauce (BBQ Pork, chicken or Vegetable)	\$85	Bruschetta	\$75
Bacon Wrapped Scallops	\$100	Assorted Garden Fresh Vegetables	\$70
Crab Dip w/Corn Tortilla Chips	\$110	Fresh Seasonal Fruit	\$85
Artichoke Spinach Dip	\$85	Smoked Salmon Platter	\$75
Crab Stuffed Shrimp	\$120	Deviled Eggs	\$50
Crab Stuffed Mushroom Caps	\$95	Assorted Cheese Tray & Crackers	\$75
Buffalo or Ranch Style Chicken Wings	\$65		

SOUPS:

Chicken Tortilla	\$4
Tomato Basil	\$5
Cream of Potato	\$4
Lobster Bisque	\$6
Chicken Noodle	\$3
Vegetable Beef Barley	\$3
Wild Mushroom with Brandy Cream	\$5
Clam Chowder	\$6

DESSERTS:

Fair Oaks Ice Cream	\$4
Butter Pecan, Vanilla Bean or Chocolate	
Mini Crème Brulee	\$4
Chocolate Cake	\$5
Assorted Dessert Bars	\$5

**All steaks are prepared medium.
Please direct questions to your coordinator.



LIGHTHOUSE

3 HOUR BAR PACKAGES

BASIC BAR \$16

- 2 house wines
- 1 draft beer
- Bar vodka
- Bar rum
- Bar gin
- Bar tequila
- Bar whiskey
- Bar scotch
- Bar amaretto
- Bar peach schnapps

CALL BAR \$19

- 3 house wines
- 2 draft beers
- Seagrams 7
- Seagrams VO
- Jack Daniels
- Jim Beam
- So Comfort
- Bacardi
- Absolut
- Capt. Morgan
- Cuervo
- Beefeaters
- J&B
- Christian Bros Brandy

PREMIUM BAR \$21

- 4 house wines
- 2 draft beers
- Canadian Club
- Malibu Rum
- Stoli
- Tanqueray
- Dewars
- Red Label
- Disaronno
- Makers Mark

ULTRA BAR \$25

- 5 house wines
- 2 draft beers
- Black Label
- Crown Royal
- Ketel One
- Grey Goose
- Hennessy
- Kahlua
- Baileys
- Bombay Sapphire

1 hour extra bar available for an additional \$5 Basic, \$6 Call, \$7 Premium and \$8 Ultra.
There will be a \$75 bartender fee applied to Cash bar services and small private parties.

Bottled beer is available at an additional charge.

Security officer may be required.

HOUSE WINE LIST

Crane Lake Red Wines: Merlot, Cabernet

Crane Lake White Wines: Moscato, Chardonnay

Please contact your coordinator for a complete list of available wines.

EXTRAS

- Chair covers \$3
- Sash \$1.50
- Table linens \$12-\$18
- Colored napkins \$.60

- Piano rental \$75
- Microphone \$25
- Audio/Visual \$150
- Bartender fee \$75

- Security \$30/hr.
- Gazebo \$500-\$750
- Gratuuity 20%
- Sales tax 7%