

THE LAKEHOUSE

GREAT SOUTH BAY

Catered Events at The LakeHouse

For elegant intimate gatherings as well as large-scale events, at your home or ours, let The LakeHouse host your special gathering. With panoramic views of the Great South Bay, signature gourmet cuisine, and personalized touches tailored to each event, we make sure that yours is an occasion to remember. We are always excited to show off our beautiful location on the Great South Bay. Located at 135 Maple Avenue in Bay Shore, New York, we offer 8 boat slips, a large deck, fire pit overlooking the water, spacious outdoor seating, a 25-person private dining room with a window to our state of the art Chef's Kitchen, and various party accommodations for up to 150 guests.

We are happy to help you create a unique, locally-inspired, personalized menu to delight any palate.

Pricing at The Lake House is always initially based on a food and beverage minimum which varies depending upon the size of the party, areas of the restaurant, days and times. Menu prices vary but all food and beverage costs go towards meeting the food & beverage minimum. Not included in this minimum are a 20% gratuity, 5% administrative fee, and 8.625% NYS sales tax.

Please call The LakeHouse to determine the minimum food and beverage cost for your individual event. 631-666-0995. Menu selections subject to availability and seasonality.



All Daytime Event Menu Options

Buffet Station Event | \$40.00 Per Person

Includes Coffee, Tea & Bread

Entrees: Choose Three

- Grilled Marinated Skirt Steak
- Eggs Benedict
- Buttermilk Biscuits & Sausage Gravy
- Duck Confit Hash & Eggs
- LakeHouse Butcher's Blend Burger
- Grilled Marinated Filet Mignon, Horseradish Crème Fraiche (+\$5 p/p)
- Buttermilk Biscuits & Sausage Gravy
- Duck Confit Hash & Eggs
- Roasted Rack of Lamb (+\$8 p/p)
- Roasted Rack of Berkshire Pork
- Red Wine Braised Short Ribs (+\$5 p/p)
- Roasted Organic Chicken Breast
- Saffron Risotto- Gulf Shrimp, Zucchini, Tomato, Basil (add Lobster + \$MKT)
- Baked Parmesan-Crusted Cod Filet
- Seared Yellowfin Tuna Au Poivre (+\$5 p/p)
- Slow-Baked Scottish Salmon, Mint Yogurt Vinaigrette
- Roasted Black Angus Sirloin

Side Dishes: Choose Three

- Smoked Applewood Bacon
- Hash Browns
- Mashed Yukon Potatoes with Roasted Garlic
- Green Apple, Yam, Blue Cheese and Caramelized Onion Gratin
- Soft Parmesan Polenta
- Wild Mushroom Risotto with Asparagus and Truffle Oil
- Heirloom Tomato Salad with Burrata and Basil
- Goat Cheese, Potato, and Leek Gratin
- French Green Beans with Toasted Almond and Shallot
- Farm Green Salad with Goat Cheese, Candied Almond, Golden Beet, and Blood Orange Vinaigrette
- Roasted Seasonal Vegetables
- Baby Spinach, Caramelized Shallot, Gorgonzola Vinaigrette (Excellent with Marinated Skirt Steak)
- Orecchiette Pesto, Fresh Mozzarella and Heirloom tomato

Desserts:

- Vanilla Bean Cheesecake, Seasonal Fruit Coulis
- Warm Valrhona Chocolate Bouchons

Full Service Brunch Day Party | \$40 Per Person

One Bellini or Mimosa for each guest + \$10 Per Person

Select Five Entree Options & Two Desserts (guests may choose)

Includes One Basket of Pastries per table & Coffee or Tea

- Eggs Benedict
Poached Eggs, Ham, Hollandaise, English Muffin
- Vanilla Bean Grand Marnier French Toast
Powdered Sugar, Candied Almonds
- Smoked Nova Salmon & Crispy Potato Cake
Frisée, Red Onion, Capers, Horseradish Crème Fraîche
- Duck Confit Hash & Eggs
Poached Eggs, Duck Fat Potatoes, Shredded Duck Confit, Asparagus
- Buttermilk Biscuits & Sausage Gravy
Honey-Glazed Ham, Cheddar Cheese, Poached Egg, Scallions
- LH Steak & Eggs
Herb-Marinated Skirt Steak, Two Eggs, Toasted Brioche
- Warm Seafood Crepes
Shrimp, Crab, Lobster, Baby Spinach, Tarragon, Leeks
- Winter Vegetable Salad
Creamed Chanterelles, Grilled Asparagus, Baby Arugula, Soft Poached Organic Egg,
Humboldt Fog Goat Cheese

Desserts

- Valrhona Chocolate Soufflé
- Vanilla Mascarpone Cheesecake

[OR]

Family Style Desserts

- Valrhona Chocolate Bouchons
- Mini Vanilla Mascarpone Cheesecakes

Additional Selections | \$5 Per Person (each)

- Sides of Bacon, Sausage, Duck Fat Hash Browns, Herb Frites for the table
- First Course Salad or Fruit

Luncheon Party Menu Selections | \$50 Per Person

Full Service - Three Courses

Includes Coffee, Tea & Bread

Appetizers: Choose Two

- Wild Mushroom Risotto
- Hon-shimeji Mushrooms, Truffled Pecorino, Asparagus
- Organic Farm Green Salad
- Candy-Stripe Beets, Goat Cheese, Candied Almonds, Blood Orange Vinaigrette
- Chopped LakeHouse Salad
Sweet Corn, Garden Tomatoes, Grapes, Manchego Cheese, Belgian Endive, Sherry Vinaigrette
- Fresh Seasonal Soup

Entrée Options: Choose Three

- Steak Frites
Marinated Petite Filet Mignon, Hand Cut French Fries, Gorgonzola Butter
- Organic Chicken Paillard
Arugula, Heirloom Tomatoes, Orzo Pesto, Grilled Garden Vegetables
- Pan Roasted Scottish Salmon
Spring Vegetable Israeli Couscous, Baby Kale, Yogurt Vinaigrette
- Parmesan-Crusted Cod Fish
Littleneck Clams, Chorizo, Sautéed Calamari, Piquillo Pepper
- Salmon Nicoise Salad
Olives, Haricot Vert, Baby Arugula, Fingerling Potatoes, Hard Boiled Organic Egg
- LakeHouse Vegetable Salad
Creamed Wild Mushrooms, Grilled Asparagus, Baby Arugula, Soft Poached Organic Egg, Humboldt Fog Goat Cheese
- LakeHouse Seasonal Pasta
Customized by the Chef using fresh seasonal ingredients

Dessert Options:

- Valrhona Chocolate Soufflé
- Vanilla Bean Mascarpone Cheese Cake

[OR]

Family Style Desserts: Choose Two

- Valrhona Chocolate Bouchons
- Warm Cinnamon Doughnuts with Jam and Chocolate
- Mini Vanilla Bean Cheesecakes

Additional Selections:

Appetizers | \$4.00 Per Person (each)

- Blue Fin Tuna Tartare
Cucumber, Crispy Potato, Chili Vinaigrette
- Smoked Nova Salmon & Crispy Potato Cake
Frisée, Red Onion, Capers, Horseradish Crème Fraîche

Entrees with our Chef's Seasonal Preparation | \$6.00 Per Person (each)

- Roasted Berkshire Pork Chop
- Grilled Marinated Black Angus Skirt Steak
- Crisp Long Island Duck Breast and Crisp Leg Confit
- Steamed Local Fresh Seasonal Fish (Based on availability)
- Pan Roasted Prime Petite Filet Mignon (\$9 charge) Seasonal Preparation

Additional Event Options

Passed Hors D' Oeuvres Selections

\$7 per person per selection or \$25 per person for four selections (per hour)

Seafood:

- Blue Fin Tuna Tartare* on Homemade Potato Chips with Ginger Aioli
- Maine Crab Cakes* with Remoulade
- Herbed Salmon Gravlax on Potato Pancakes with Chive Crème Fraiche
- Grilled Scallops with Smoked Bacon
- Grilled Herbed Shrimp Skewers with Avocado and Red Pepper Aioli

Meat:

- Grilled Hanger Steak
Served with Blue Cheese Compound Butter or Balsamic Onion Marmalade on Garlic Crostini
- Grilled Baby Lamb Chops with Black Olive Tapenade or with Artichoke and Garlic Aioli
- Foie Gras Terrine with Riesling Poached Apricots on Brioche (+\$4.00)

- Five Spice Duck and Shiitake Skewers

Vegetarian:

- Arancini - Truffled Risotto balls with Truffled Pecorino
- Ratatouille Tarts with Goat Cheese
- Heirloom Tomato Tartlets with Basil and Fresh Mozzarella
- Roasted Dates with Bacon and Almonds
- Caramelized Onion, Bacon and Goat Cheese Tarts (bacon optional)
- Gougères with Porcini Ragu (Gruyere puffs)
- Herbed Focaccia with Feta, Kalamata Olive & Minted Grape Tomatoes

Additional Selections based on Market Price:

- Maine Lobster Rolls with avocado and bacon
- Raw Lucky 13 Oysters* with Mignonette
- Chilled Stone Crab Claws with Yuzu Mayonnaise
- Littleneck Clams with leeks and chorizo
- Fried Oysters with Local Corn Salsa and Old Bay Aioli
- Potato Leek Soup with Smoked Salmon & Crème Fraiche
- Heirloom Tomato Gazpacho with Peekytoe Crab and Avocado (Seasonal, crab optional)

Raw Bar/Seafood Selections:

- East and West Coast Oysters with Cocktail and Mignonette (+\$5.00 per person)
- Long Island Littleneck Clams (+\$5.00 per person)
- Poached Jumbo Shrimp Cocktail (+\$5.00 per person)
- Crab and/or Lobster (Market Price)
- Selection of Artisanal Cheeses and Cured Meats (+\$8 per person)

Includes the following:

- Cured Meats: Fennel Salami, Saucisson Sec, Foie Gras Mousse, Duck Prosciutto, Bayonne Ham
- Cheeses: Humboldt Fog Goat, Petit Basque Sheep, Brillat-Savarin Triple Crème Cow, Bleu d 'Auvergne

Beverage Package Options

All Beverage Packages for 4 Hours (and include soda)

Unlimited Bellini's and Mimosas | \$16 Per Person

Unlimited Tap Wine and Tap Beer | \$25 Per Person

LakeHouse Basic Alcohol Package | \$40 per person

Includes but is not limited to the following:

- Beefeater, Bacardi, Tito's, Dewar's, Tanqueray, Sauza, Buffalo Trace
- Tap Wine - A varied selection of fine wines, which rotate seasonally
- Draft Beer - A selection of distinctive ales and pilsners, both imported and domestic

LakeHouse Premium Alcohol Package | \$60 per person

Includes but is not limited to the following:

- Grey Goose, Ketel 1, Johnny Walker Black Label, Makers Mark, Patron, El Dorado, Hendricks
- Tap Wine - A varied selection of fine wines, which rotate seasonally
- Draft Beer - A selection of distinctive ales and pilsners, both imported and domestic

Consumption Bar

You may also choose to run an *open tab* in which guests may choose their drinks individually. Please ask our events planner for further details.