

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 Evening Event Menu Options

Dinner Party Event | \$65.00 Per Person

Package Includes Coffee, Tea and Bread

Please Note: Dish preparations often change seasonally, and will reflect the LakeHouse menu during the time of year your event takes place.

Appetizers: Choose Three

- Grilled Octopus Salad
Spanish Chorizo, Chick Pea Purée, Clementine, Aged Sherry Vinegar
- Organic Farm Green Salad**
Candy-Stripe Beets, Goat Cheese, Candied Almonds, Blood Orange Vinaigrette
- Yellow Fin Tuna Tartare*
Cucumber, Crispy Potato, Chili Vinaigrette
- The Lake House Vegetable Salad
Creamed Chanterelles, Asparagus, Arugula, Soft Poached Organic Egg, Humboldt Fog Goat Cheese
- Smoked Nova Salmon & Crispy Potato Cake
Frisée, Red Onion, Capers, Horseradish Crème Fraîche
- Wild Mushroom Risotto
Hon-Shimeji Mushrooms, Asparagus, Truffled Pecorino, Shaved Truffle
- Crispy Suckling Pig
Fried Quail Egg, Parmesan Polenta, Maple Vinaigrette, Honey-Glazed Pearl Onion

Entrées: Choose Five

- Mustard-Crusted Scottish Salmon
French Lentils, Celery Root Purée, Pinot Noir Butter, Baby Red Beets
- Parmesan-Crusted Cod Filet
Littleneck Clams, Chorizo, Sautéed Calamari, Piquillo Pepper
- Caramelized Local Sea Scallops
Sunchoke Puree, Roasted Butternut Squash, Cauliflower, Radicchio, Crispy Sunchokes, Herbed Mussel
- Porcini-Crusted Wild Striped Bass
Truffle-Smashed New Potatoes, Braised Leeks, Mushroom Emulsion, Port Reduction

- Organic Herb-Roasted Chicken
Brioche- Fennel Sausage Stuffing, Pine Nuts, Golden Raisins, Broccoli Rabe, 'Cacciatore' Sauce
- Roasted Berkshire Pork Chop
Brussel Sprout, Apple & Chestnut Hash, Maple-Bacon Vinaigrette, Cranberry Mostarda
- Pepper-Crusted New Zealand Venison
Crispy Mustard Spaetzle, Raspberry Beer-Braised Cabbage, Parsnip Purée, Green Peppercorn-Cognac Jus
- Herb-Marinated Filet Mignon Steak (+\$5.00)
Roasted Garlic Potato Purée, Gorgonzola Compound Butter, Red Wine and Shallot Jus
- Crisp Long Island Duck Breast and Crisp Leg Confit
Apricot Wheatberry Pilaf, Pomegranate-Pistachio Glaze

Dessert Options: Choose Three

- Gelato & Sorbetto
(Choice of three from an assortment of flavors)
- Vanilla Bean Crème Brûlée
Palmier Cookie
- Vanilla Mascarpone Cheesecake
Seasonal Berry Coulis
- Warm Cinnamon Doughnuts
Raspberry Jam & Vanilla Cream Cheese Icing
- Valrhona Chocolate Soufflé
Salted Caramel Gelato
- Lake House Black Magic Chocolate Layer Cake
White Chocolate Mousse, Chocolate Chip Chocolate Mousse, Chocolate Ganache,
Chocolate Almond Flour, Caramel Drizzle, Toasted Meringue (Gluten Free)

Additional Event Options

Passed Hors D' Oeuvres Selections

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

Seafood:

- Tuna or Salmon Tartare on Taro Chips
- Littleneck Clam "Casino" with Leeks and Chorizo
- Lobster Salad in Puff Pastry Cups

- Fried Blue Point Oyster with Old Bay Aioli
- Smoked Salmon on Potato Pancake, Horseradish Crème Fraiche
- Lump Crab cakes with Spicy Aioli
- Herbed Shrimp Skewers with Avocado, Red Pepper Aioli

Meat:

- Grilled Baby Lamb Chops
- Filet Mignon on Garlic Toast, Gorgonzola Butter, Balsamic Onions
- Long Island Duck “Swedish Meatballs” with Port Cherry Glaze
- Lamb and Feta Sliders with Tomato Jam
- Lake House Blend Beef Sliders
- Grilled & Marinated Wagyu Beef Skewers
- Foie Gras Terrine with Riesling Apricot Compote on Brioche

Vegetarian:

- Arancini - Truffled Risotto balls with Truffled Pecorino
- Caramelized Onion, Bacon and Goat Cheese Tarts (bacon optional)
- Gougères with Porcini Ragu (Gruyere puffs)
- Truffled & Deviled Quail Eggs

Additional Offerings

Raw Bar/Seafood Selections | \$5.00 each per person

- East and West Coast Oysters with Cocktail and Mignonette
- Long Island Littleneck Clams
- Poached Colossal Shrimp Cocktail

Selection of Artisanal Cheeses & 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.