



The Lake Club Wedding

Five Hour Affair
(Min of 75 guests)

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Your Cocktail Hour Presentation will include:

Italian Station

- Cavatelli with Broccoli Rabe & Sausage
- Orecchiette Primavera
- Sauté of Veal "Piccata Style"
- Our authentic International Salumeria Display

Gourmet Carving Station

- Chef's Carving Stuffed Loin of Pork with a Pepperoncini Sauce
- Roast Tom Turkey with Sauce Au Jus

Tuscan Style Antipasto Table

- Grilled Vegetables with Extra Virgin Olive Oil
- Chef's Fresh Sliced Fruit
- Tuscan Antipasto Salad, International Cheese Platter
- Marinated and Grilled Portabella Mushrooms
- Vine Ripe Tomatoes & Buffalo Mozzarella Herb Oil
- Assorted Bread & Bruschetta Display

Your Dinner to Follow

Champagne Toast
Three Leaf Salad, Shaved Pecorino Romano, Apples, Walnuts & Raspberry Vinaigrette
Intermezzo

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|--------------------|----|-------------------|----|----------------------|
| -Prime Rib | | -Chateaubriand | | -Filet Mignon |
| -Filet of Flounder | or | - Salmon Dijonais | or | -Red Snapper |
| -Chicken Roulade | | -Chicken Toscana | | -Chicken Cordon Bleu |

All Entrees are served with Chef's Vegetable and Potato Selection

Wedding Tier Cake with Bridal Ornament

Fresh Brewed Columbian Coffee and Brewed Decaffeinated Coffee

Espresso with Sambuca & Anisette, International Cordials,
Assorted Italian Butter Cookies & Italian Pastries

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Premium Open Bar -Valet Parking – Direction Cards – Seating Cards

\$90.00 / \$95.00 / \$100.00
(Plus NYC Sales Tax and Service)