



The Lake Club Gala

5 ½ Hour Affair
(Min of 75 guests)

Your Cocktail Hour Presentation will include:

Your affair begins with a sumptuous selection of hot Hors-D'oeuvres and Bruschettas. These platters will be passed continuously throughout the first hour of your affair.

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 Peppercorn Sauce
- Roast Tom Turkey with Sauce Au Jus

Tuscan Style Antipasto Table

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

Your Dinner to Follow

Champagne Toast
Three Leaf Salad, Asiago Cheese & Raspberry Vinaigrette
Intermezzo

Surf and Turf (Filet Mignon & Shrimp Scampi)
Chicken Cordon Bleu

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

Tiered Wedding Cake

Fresh Brewed Columbian Coffee and Brewed Decaffeinated Coffee

The Lake Club's 'Grande Viennese' Tables

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

\$125.00

(Plus NYC Sales Tax & 18% Gratuity)