

# Lakeland Manor

## Plated Style Dinner

### **One Hour Hors D'Oeuvres Reception**

Includes Vegetable Crudite with Spring Dip  
Three Hor d'Oeuvres of your choice  
(excluding chilled shrimp)

### **Choice of One Signature Salad**

Caesar Salad  
Market Salad with choice of two Dressings  
Lakeland's House Salad  
Sandra's Vineyard Salad  
Served with Fresh Bread & Rolls

### **Dinner Entree with Appropriate Starch and Vegetables**

#### **Elaborate Dessert Table Standard Bar**

#### **Plated Dinner Choice Entrees**

##### **Chicken Marsala**

Panko Breaded Chicken Breast with a Creamy Mushroom Marsala Sauce

##### **Chicken Piccata**

Panko Breaded Chicken Breast with Capers and Artichoke Hearts in a Lemon Wine Sauce

##### **Traverse City Chicken**

Roasted Breast of Chicken with Traverse City Cherry Sauce

##### **Whole Roasted Pork Tenderloin**

Glazed pork loin topped with sweet onions and dried Michigan cherries

##### **Baked Tilapia**

##### **Slow Roasted Prime Rib**

Served with a Au Jus & Horseradish Sauce  
Price does not include applicable room rental

*(Additional cost per person for a combination of any two Dinner Entrees (Duet Plate))*

#### **Plated Dinner Select Entrees**

##### **Chicken Marsala**

Panko Breaded Chicken Breast with a Creamy Mushroom Marsala Sauce

##### **Chicken Piccata**

Panko Breaded Chicken Breast with Capers and Artichoke Hearts in a Lemon Wine Sauce

##### **Prosciutto Wrapped Stuffed Chicken Breast**

Chicken Breast stuffed with Chef's Famous Risotto wrapped in prosciutto

##### **Chicken En Croute**

Pan seared Chicken Breast stuffed with Spinach and Brie wrapped in a puff pastry topped with Béarnaise Sauce

# Lakeland Manor

## Plated Style Dinner

**Grilled Atlantic Salmon**

**Baked Tilapia**

**Grilled New York Strip**

served with a zip sauce

### **Plated Dinner House Specialties Entrees**

**Sliced Beef Tenderloin**

With Pinot Noir Sauce

**Lamb Chops**

Seared to medium and served with a Bordelaise Sauce

**Herb Seared Filet Mignon**

Topped with a Stilton Crust and a Zip Sauce

**Grilled Swordfish**

Served with a warm Pineapple Salsa

**Jumbo Lump Crab Cakes**

Topped with a Roasted Red Pepper Cream Sauce

### **Plated Dinner Vegetarian Entrees**

**Pasta Primavera**

Pasta al Dente with Fresh Seasonal Vegetable topped with Marinara or Alfredo Sauce

**Stuffed Ravioli**

Wild Mushroom Stuffed Ravioli or a 3 Cheese Ravioli with fresh Tomatoes, Basil, Garlic and Olive Oil

**Baked Portabella Mushrooms**

Portabella Mushroom filled with Spring Vegetables, Fresh Herbs and topped with a White Wine Reduction

**Vegetable Stir Fry**

Marinated Tofu Stir Fired with Assorted Vegetables, served with Basmati Rice

**Lentils Aleise**

Simmered Lentils with Rapini, Asparagus, Slow Roasted Sweet Potato Wedges, Diced Roasted Assorted Vegetables

**Gluten Free & Vegan Options Also Available**

### **Children's Entrees**

Served with Carrot and Celery Sticks or Fresh Fruit, or scoop of Vanilla Ice Cream, Beverage and appropriate Condiments

**Choice of:**

**Chicken Fingers and French Fries**

**Hot Dog and French Fries**

**Grilled Cheese and French Fries**

**Penne or Bow Tie Pasta**

Tossed with Butter and Parmesan Cheese or Marinara Sauce

**Home Made Macaroni & Cheese**

# Lakeland Manor Plated Style Dinner

*(Applies to Children 10 and under)*