



# BANQUET MENU



## **Breakfast Buffets**

Includes 1 Hour of Service with additional charges for extended time  
Minimum of 25 guests with a one-time \$50.00 additional charge if minimum not met

### **Donuts and Coffee \$7.00/person++**

*Assorted Donuts, Muffins and Coffee*

### **Light Continental Breakfast \$8.75/person++**

*Assorted Danish and Pastries, Fresh Fruit, Bagels with Accompaniments, Coffee,  
Mighty Leaf Tea and Assorted Juices*

### **Deluxe Continental Breakfast \$13.00/person++**

*Assorted Danish, Muffins, Donuts, Pastries, Fresh Fruit, Bagels and Toast with Assorted  
Accompaniments, Assorted Yogurts, Variety of Cereal, Coffee,  
Mighty Leaf Tea, Assorted Juices and 2% Milk*

### **All American Breakfast Buffet \$14.50/person++**

*Scrambled Eggs, Hash Brown Potatoes, Pancakes with Maple Syrup,  
Choice of Bacon, Sausage or Ham, Fresh Fruit, Assorted Danish and Pastries,  
Coffee, Mighty Leaf Tea, Assorted Juices and 2% Milk*

### **Country Breakfast Buffet \$15.75/person++**

*Cheddar Scrambled Eggs, Hash Brown Potatoes, Bacon, Sausage, Ham,  
Biscuits and Gravy, Assorted Danish and Pastries, Variety of Cereals,  
Coffee, Mighty Leaf Tea, Assorted Juices and 2% Milk*

### **Brunch Buffet \$26.00/person++**

*Cheddar Scrambled Eggs, Hash Brown Potatoes, Bacon, Sausage, Ham,  
Biscuits and Gravy, Assorted Danish, Muffins, Pastries and Donuts, Variety of Cereal, Choice of  
Roast Beef or Oven Roasted Chicken, Buttermilk Mashed Potatoes,  
Garden Salad with Choice of Two Dressings, Fresh Fruit, Warm Rolls and Butter,  
Coffee, Mighty Leaf Tea, Assorted Juices and 2% Milk*

### **Omelet Station add \$3.00/person++**

*Includes: Eggs, Cheddar Cheese, Ham, Bacon, Sausage, Peppers, Onions, Mushrooms, Tomatoes,  
Jalapeño, Salsa, Ketchup, Hot Sauce and Sour Cream*

## **Plated Breakfast**

### **Sunrise Breakfast \$9.50/person++**

*Two Eggs, Two Strips of Bacon, One Sausage Patty, Hash Brown Potatoes, Toast with Butter and Fruit Jam, Coffee, Mighty Leaf Tea and Assorted Juices*

### **Pancake Stack \$8.50/person++**

*Three Buttermilk Pancakes, Maple Syrup, Choice of Two Strips of Bacon or One Sausage Patty, Coffee, Mighty Leaf Tea and Assorted Juices*

### **Eggs Benedict \$12.00/person++**

*Toasted English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce, Hash Brown Potatoes, Choice of Two Strips of Bacon or One Sausage Patty, Fresh Fruit, Coffee, Mighty Leaf Tea and Assorted Juices*

### **Steak and Eggs \$16.00/person++**

*Grilled 6 oz. Sirloin, Two Eggs Any Style, Bernaise Sauce, Hash Brown Potatoes, Toast with Butter and Fruit Jam, Coffee, Mighty Leaf Tea and Assorted Juices*

## **Coffee and Refreshments**

### **Coffee**

*Regular or Decaf  
\$30.00/Gallon++*

### **Carafes of Chilled Juices**

*Apple, Orange, Cranberry or Tomato  
\$12.50/Carafe++*

### **Mighty Leaf Iced Tea**

*\$20.00/Gallon++*

### **Assorted Muffins**

*\$18.00/Dozen++*

### **Assorted Mighty Leaf Hot Teas**

*\$2.25/each++*

### **Assorted Donuts**

*\$18.00/Dozen++*

### **20 oz. Coke, Diet Coke, or Sprite**

*\$2.50/each++*

### **Whole Fruit**

*\$1.50/each++*

### **Bottled Water**

*\$2.50/each++*

### **Assorted Danish**

*\$21.00/dozen++*

### **Red Bull Energy Drink**

*\$4.00/each++*

### **Sliced Fruit Display**

*\$4.00/person++*

## **Snacks**

### **Assorted Fresh Baked Cookie**

\$18.00/Dozen++

### **Assorted Dry Snacks**

Pretzels \$17.50/bowl++ (Feeds 20-25)  
Potato Chips and French Onion Dip \$19.00/bowl++ (Feeds 20-25)  
Tortilla Chips and Salsa \$19.00/bowl++ (Feeds 20-25)  
Trail Mix \$25.00/bowl++ (Feeds 20-25)  
Honey Roasted Peanuts \$25.00/bowl++ (Feeds 20-25)

### **Fresh Fudge Brownies and Lemon Bars**

\$22.00/dozen++

### **Candy Bars**

Choose From Snickers, Reese's Peanut Butter Cups, Twix or M&M's  
\$2.50/each++

### **Assorted Desert Bars**

\$25.00/dozen++

### **Popcorn**

Includes Carnival Style Popcorn Machine, Popcorn, Butter and Baskets  
\$100.00++ for 2 Hour Rental  
\$75.00++ Charge for Each Additional Hour

## **Themed Breaks**

### **Afternoon Break \$5.50/person++**

Fresh Baked Cookies, Chips with Dip and Pretzels

### **The Chocoholic \$8.75/person++**

Chocolate Chip Cookies, Fudge Brownies, M&M's and Chocolate Dipped Pretzels

### **Healthy Break \$7.50/person++**

Fresh Fruit, Yogurt Dip, Granola Bars,  
Vegetable Crudités with Low-Fat Dip and Pretzels

## **On The Go Boxed Lunches**

*All Boxed Lunches Include Whole Fruit, Freshly Baked Cookie, Condiments and Choice of Co-ca-Cola Products or Bottled Water*

### **Ham, Turkey or Roast Beef Sandwich \$11.50/person++**

*Assorted Deli Sandwiches on Kaiser Roll with Swiss Cheese, Lettuce and Tomato*

### **Chicken or Tuna Salad Sandwich \$11.50/person++**

*Serve on a Croissant with Swiss Cheese, Lettuce and Tomato*

## **Plated Lunch**

*Includes choice of Fries, Chips or Side Salad,  
Coffee, Mighty Leaf Tea and Freshly Baked Cookie*

### **Classic Cheeseburger \$13.00/person++**

*1/2 Pound Burger, Pretzel Bun, Sliced American Cheese, Lettuce, Tomato and Onion*

### **Chicken Bacon Ranch Wrap \$12.50/person++**

*Garlic Herb Wrap, Grilled Chicken, Ranch, Bacon,  
Lettuce, Tomato and Shredded Cheese*

### **Prime Rib Sandwich \$17.00/person++**

*Juicy Prime Rib, Horseradish Mayo, Swiss Cheese,  
Caramelized Onions on an Onion Bun*

### **Caprese Sandwich \$10.00/person++**

*Fresh Mozzarella, Tomato, Basil, Pesto Mayo, Shaved Red Onion,  
Balsamic Vinaigrette on a Baguette*

### **Blackened Tilapia \$13.00/person++**

*Blackened Tilapia, Tartar Sauce, Lettuce and Tomato on a Hoagie Bun*

### **Ham and Brie \$12.50/person++**

*Honey Glazed Ham, Imported Brie, Ligonberry Chutney and Greens on a Pretzel Bun*

## **Luncheon Salads**

*Includes Freshly Baked Cookie, Coffee and Mighty Leaf Tea*

### **Classic Caesar \$10.00/person++**

*Romaine Lettuce, Garlic Croutons, Shredded Parmesan and Caesar Dressing*

### **Chicken Caesar Salad \$13.00/person++**

*Grilled Chicken, Romaine Lettuce, Garlic Croutons,  
Shredded Parmesan and Caesar Dressing*

### **Shrimp Caesar Salad \$15.00/person++**

*Fresh Shrimp, Romaine Lettuce, Garlic Croutons,  
Shredded Parmesan, and Caesar Dressing*

### **Wedges Salad \$9.00/person++**

*Iceberg Wedge, Bacon, Tomato, Red Onion, Bleu Cheese Crumbles,  
Cucumber, Hardboiled Eggs and Bleu Cheese Dressing*

### **Mixed Berry Salad \$11.00/person++**

*Mixed Spring Greens, Spinach, Strawberries, Raspberries, Blueberries,  
Vanilla Scented Almonds and Chevre Cheese*

### **Mixed Berry Salad with Chicken \$13.00/person++**

*Grilled Chicken, Mixed Spring Greens, Spinach, Strawberries, Raspberries, Blueberries,  
Vanilla Scented Almonds and Chevre Cheese*

### **Dressing Choices**

*Balsamic Vinaigrette, Bleu Cheese, Caesar, French, Honey Mustard,  
Strawberry Vinaigrette, Ranch, Raspberry Vinaigrette*

## **Themed Buffets**

*All Buffets Include Coffee, Mighty Leaf Tea and Dessert Selection  
Includes 1 Hour of Service with Additional Charges for Extended Time  
Buffets Will Be Prepared Based on the Number of Guests and Are Not All You Can Eat*

### **Mexican Buffet \$22.00/person++**

*Fajitas Chicken, Taco Beef, Flour Tortillas, Corn Taco Shells, Traditional Toppings,  
Enchiladas, Spanish Rice, Refried Beans, Tortilla Chips and Salsa*

### **Italian Buffet \$24.00/person++**

*Traditional Lasagna, Rigatoni Bolognese, Chicken Alfredo or Chicken Parmesan,  
Italian Salad and Garlic Bread*

### **All American Buffet \$19.00/person++**

*Grilled Burgers, Brats and Hot Dogs, Buns and Condiments, Molasses Baked Beans,  
Classic Potato Salad, Pasta Salad, Potato Chips and Dips*

### **Summer BBQ Buffet \$25.00/person++**

*Smoked BBQ Ribs (Pork or Beef) and Slow Roasted BBQ Chicken, Classic Potato Salad, Corn On  
The Cob, Coleslaw and Garden Salad*

### **Polish Buffet \$22.00/person++**

*Italian and Polish Sausage with Peppers and Onions, Sauerkraut, Cabbage and Onions, Pierogies  
and Kluski Noodles*

### **Deli Buffet \$19.00/person++**

*Mixed Green Salad, Pasta Salad or Soup Du Jour  
Sliced Ham, Roasted Turkey and Roast Beef, Assorted Cheeses,  
Assorted Bread, Classic Toppings and Condiments, Potato Chips and Dip*

### **Dessert Options**

*Chocolate Cake, Carrot Cake, Red Velvet Cake, Assorted Dessert Bars,  
Assorted Cookies or New York Cheesecake with Toppings*

## **Salad Enhancements**

### **Swan Lake Salad add \$3.00/person++**

*Mix of Spring Greens, Spinach, Arugula, Cherry Tomatoes,  
Cucumbers and Shaved Carrots*

### **Classic Caesar Salad add \$3.00/person++**

*Romaine Lettuce, Garlic Croutons, Shredded Parmesan and Caesar Dressing*

### **Mixed Berry Salad add \$4.50/person++**

*Mixed Spring Greens, Spinach, Strawberries, Raspberries, Blueberries,  
Vanilla Scented Almonds and Chevre Cheese*

### **Pear Salad add \$5.00/person++**

*Mixed Spring Greens, Spinach, Arugula, Sliced Pears, Gorgonzola Cheese,  
Toasted Pecans and Port Wine Vinaigrette*

### **Soup Du Jour add \$4.00/person++**

*Mixed Spring Greens, Spinach, Strawberries, Raspberries, Blueberries,  
Vanilla Scented Almonds and Chevre Cheese*

## **Reception Specialties**

**Vegetable Crudités with Tzatziki Dip or Hummus \$3.50/person++**

**Seasonal Fresh Fruit Display \$4.25/person++**

**Domestic and Imported Cheeses \$4.50/person++**

*With Assorted Gourmet Crackers*

**Seasonal Fresh Fruit and Cheese Display \$5.25/person++**

**Antipasti Display \$8.50/person++**

*Imported Italian Meats, Cheeses, Mozzarella and Roasted Vegetables*



## **Cold Hors d'Ouevres**

Served in Trays of 50

**Steakhouse Bruschetta \$105.00/tray++**

**Mozzarella Tomato Skewers \$85.00/tray++**

**Traditional Shrimp Cocktail \$140.00/tray++**

**Firecracker Shrimp \$160.00/tray++**

**Herb Grilled Black Tiger Shrimp \$150.00/tray++**

*With Fresh Mango Salsa*

**Oysters on the Half Shell \$150.00/tray++**

*With Lemon and Cocktail Sauce*

**Sushi \$175.00/tray++**

*Spicy Tuna Roll, Cucumber Roll and Salmon Roll*

**Seared Tenderloin \$195.00/tray++**

*Crostini, Boursin Cheese and Spiced Mustard*

## **Hot Hors d'Ouevres**

*Served in Trays of 50*

**Shrimp and Grits Spoons \$135.00/tray++**

**Cheeseburger Sliders \$125.00/tray++**

*American Cheese, Ketchup and Pickle on a Pretzel Bun*

**French Fry Shooters \$75.00/tray++**

*Ketchup and Sea Salt*

**Mac and Cheese Bites \$95.00/tray++**

*Bacon, Toasted Panko and Truffle Oil*

**Sea Scallops \$150.00/tray++**

*With Sweet Bacon Gastrique*

**Mini Meat Balls \$95.00/tray++**

*With Marinara Sauce*

**Asiago and Sausage Stuffed Mushrooms \$95.00/tray++**

**Bacon Wrapped Goat Cheese Stuffed Dates \$115.00/tray++**

**Honey Mustard and Prosciutto Palmiers \$115.00/tray++**

## **Plated Dinner**

*All Entrees are Served with Choice of Starch, Choice of Vegetable  
Swan Lake Salad, Coffee, Mighty Leaf Tea, Dinner Rolls and Butter*

### **Wild Salmon \$28.00/person++**

*Grilled Salmon Filet Served with Limoncello Beurre Blanc and Tropical Salsa*

### **Pecan Chicken \$22.00/person++**

*Seasoned and Pecan Crusted Chicken Breast with Hollandaise Sauce*

### **Stuffed Airline Chicken Breast \$25.00/person++**

*Roasted Airline Chicken Breast Stuffed with Apples and Gouda Cheese  
Topped with a Sweet Marsala Demi Glace*

### **Chicken Scallopini \$26.00/person++**

*Panko Crusted Chicken Breast Topped with Prosciutto di Parma, Provolone  
and Sage in a Madeira Demi Glace*

### **Pistachio Crusted Grouper \$28.00/person++**

*Pistachio Crusted Fresh Florida Grouper with a White Chocolate Almond Cream Sauce*

### **Filet Mignon \$38.00/person++**

*Center Cut 8oz. Grilled Filet  
with House Made Steak Sauce, Steak Butter and Tobacco Onions*

### **Prime Rib \$34.00/person++**

*12oz. Queen Cut Slow Roasted Standing Prime Rib  
with Choice of Natural Au Jus or Bacon Bordelaise and Tiger Horseradish Sauce*

### **Surf and Turf #1 \$36.00/person++**

*Grilled Center Cut 6oz. Filet with House Made Steak Sauce, Steak Butter and Tobacco Onions  
along with a 4oz. Crab Cake with Roasted Red Pepper Sauce*

### **Surf and Turf #2 \$52.00/person++**

*Grilled Center Cut 6oz. Filet with House Made Steak Sauce, Steak Butter and Tobacco Onions  
along with a 6oz. Freshwater Lobster Tail with Drawn Butter*

## **Build Your Own Buffets**

All Buffets Include Swan Lake Salad, Dinner Rolls with Butter and One Dessert Selection  
Includes 1 Hour of Service with Additional Charges for Extended Time  
Buffets Will Be Prepared Based on the Number of Guests and Are Not All You Can Eat

**Choose Two Entrees, One Starch and One Vegetable**  
**\$31.00/person++**

**Choose Three Entrees, One Starch and One Vegetable**  
**\$36.00/person++**

### **Entree Selections**

#### **Grilled Beef Tenderloin**

Beef Tenderloin Grilled and Sliced and  
Served with a Bacon Bordelaise

#### **Filet Tips**

Beef Tenderloin Tips, Button Mushrooms and  
Pearl Onions in a Balsamic Bordelaise

#### **Roasted Chicken**

Herb Roasted Chicken Served with  
Rosemary Madeira Demi Glace

#### **Rigatoni Bolognese**

Ground Veal and Pork, Red Wine Tomato  
Sauce and Parmesan Cheese

#### **Roasted Pork Loin**

Herb Encrusted Sliced Pork Loin  
Served with a Honey Mustard Sauce

#### **Italian Chicken**

Seared Chicken Breast, Zesty White Wine  
Sauce, Peppadews and Pepperoncini

#### **Grilled Salmon**

Grilled Salmon Filet Served with Limoncello  
Beurre Blanc and Tropical Salsa

#### **Pistachio Crusted Grouper**

Pistachio Crusted Grouper with  
White Chocolate Almond Cream Sauce

#### **Artichoke Wellington**

Artichokes, Sweet Bell Peppers, and  
Mascarpone Cheese in Phyllo Dough and  
Served with Roasted Red Pepper Sauce

#### **Swiss Steak and Gravy**

Seasoned Cubed Steak Cooked in Your  
Choice of Mushroom or Tomato Gravy

### **Carving Station**

A One Time \$75.00 Carving Fee will be Added to Final Bill

#### **Prime Rib add \$8.00/person++**

Served with a Bacon Bordelaise and Tiger Horseradish Sauce

#### **Beef Tenderloin add \$6.00/person++**

Served with Rosemary Demi Glace

#### **Nueske Spiral Cut Ham add \$4.00/person++**

Served with Honey Bourbon Glaze

## **Starch Selections**

*Rosemary Roasted Red Skin Potatoes*

*Buttermilk Mashed Potatoes*

*Roasted Garlic Mashed Potatoes*

*Risotto Milanese*

*Rice Pilaf*

*Mediterranean Couscous*

## **Vegetable Selections**

*Roasted Corn and Roasted Red Peppers*

*Green Beans with Caramelized Onions*

*Roasted Root Vegetables*

*Sugar Snap Peas*

*Zucchini and Squash Blend*

*Honey Glazed Carrots*

## **Dessert Selections**

*Chocolate Cake*

*Carrot Cake*

*Red Velvet Cake*

*Assorted Dessert Bars*

*Assorted Cookies*

*New York Style Cheesecake with Toppings*

## **Vegan and Vegetarian Selections**

*Black Bean Tacos*

*Tofu Spaghetti*

*Egg Plant Parmesan with/without Cheese*

*Spinach and Mushroom Lasagna*

*Deli Options: Turkey or Bologna*

*Sloppy Joes*

*Tofu Spinach Scramble*

*Vegan Meringues*

*Peanut Butter Brownies*

*Vegan Cheesecake*

### **Additional Add Ons**

*Hot Dog \$2.00/Hot Dog++*

*Hamburger Patties \$3.00/Patty++*

*Chicken Breast \$6.00/Chicken Breast++*

*Extra Ground Beef add \$2.00/person++*

*Extra Beef add \$8.00/person++*

*Quartered Chicken \$6.00/Quarter++*

*Extra Sausage add \$2.50/Link++*

*Extra Deli Meat add \$1.50/person++*

*Extra Pork Loin add \$6.00/person++*

## **Beverage Service**

Champagne and/or Sparkling Grape Juice Toast \$3.00/glass++

Swan Lake Sangria \$46.00/gallon++

Swan Lake Champagne Punch \$44.00/gallon++

Swan Lake Festive Punch (Non-Alcoholic) \$12.00/gallon++

## **Open/Cash Bar Options**

*All Bars Include: Coca-Cola, Diet Coke, Sprite, Q Club Tonic, Q Club Soda, Zing Zing Bloody Mary Mix, Assorted Juices and Garnishments*

### **Open Bar Option One**

*Buy the Wine by the Bottle, Beer by the Bottle, and/or Keg, and/or Hard Liquor Per Drink (Top or Premium - Choose One). The Amount of Wine Bottles, Beer Bottles, and/or Keg, and/or Cocktail Drinks (Premium or Top Shelf) you choose to buy is completely up to you. See below for our Wine, Beer and Hard Liquor choices. For Example: You may decide to purchase Three Domestic Kegs, 20 Bottles of Wine and 100 Top Shelf Cocktails to have at your event. With this option, you pay for the quantity of alcohol.*

### **Open Bar Option Two**

*Everyone over the Age of 21 is charged a fixed amount per person, depending on which package you choose. With this option, you pay for the quantity of people.*

### **Top Shelf Open Bar Package \$37.00/person++ for Four Hours**

*Includes Top Shelf Liquor (See Below for Brands),  
Draft Beer (Miller Lite, Bud Light, 312 and Stella),  
2 Red Wine Choices, 2 White/Moscato Wine Choices (See Brands Below)*

### **Premium Open Bar Package \$32.00/person++ for Four Hours**

*Includes Premium Liquor (See Below for Brands),  
Draft Beer (Miller Lite, Bud Light, 312 and Stella),  
2 Red Wine Choices, 2 White/Moscato Wine Choices (See Brands Below)*

*Swan Lake Resort Open Bar Packages are for Four (4) Hours  
We recommend One (1) Hour for Cocktail Hour and Three (3) Hours for the Event*

### **After Four (4) Hours, Drink Price will be as Follows:**

Top Shelf Liquors \$8.00/drink++  
Premium Liquors \$6.50/drink++  
House Wines \$5.75/drink++

Domestic Beers \$3.75/drink++  
Import Beers \$4.75/drink++  
Sodas and Juices \$2.25/drink++

**Wine Selections \$22.00/bottle++**

Chardonnay  
Cabernet  
Merlot  
Zinfandel  
Pinot Noir  
White Zinfandel  
Pinot Grigio  
Cupcake Moscato  
Crane Lake Riesling

**Premium Hard Liquor \$6.50/glass++**

Vodka - Tito's  
Gin - Beefeater  
Rum - Bacardi  
Whiskey - Jack Daniels (Jameson)  
Bourbon - Jim Beam  
Scotch - Johnny Walker Red  
Tequila - Jose Cuervo Gold  
Liqueurs - Lazzaroni Amaretto, DeKuypers, Triple Sec, Bailey's and Kahlua

**Top Shelf Hard Liquor \$8.00/glass++**

Vodka - Grey Goose  
Gin - Tangueray  
Rum - Bacardi  
Whiskey - Crown Royal  
Bourbon - Woodford Reserve  
Scotch - Glenlivet 12 Year Old  
Tequila - Patron  
Liqueurs - Grand Marnier, Chambord, Bailey's, Lazzaroni Amaretto,  
Lazzaroni Sambuca and Frangelico

**Domestic Beer Bottles \$3.50/bottle++**

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, MGD 64

**Micro/Import Beer Bottles \$4.75/bottle++**

Fat Tire, Alpha King, 312, Stella, Corona, Guinness, Bell's Two Hearted, Amstel Light

**Domestic Draft Beer \$250.00/keg++**

Budweiser, Bud Light, Coors Light, Miller Lite, Blue Moon, Sam Adam's

**Micro/Import Draft Beer \$350.00/keg++**

Evil Czech, Fat Tire, Alpha King, 312, Stella, New Castle

**Bartender Fee \$75.00/Bartender++**

Swan Lake Resort requires One (1) Bartender per 100 guests

Per State Law, Swan Lake Resort reserves the right to deny service of alcohol to guests at any time