

Lake House Reception Center

Brunch Menu

Brunches are served Buffet Style with Orange Juice, Lemonade or Southern Sweet Tea, Coffee Station, and Water

Menu I

\$25.50++ Per Person
Seasonal Fruit Display
Scrambled Eggs
Bacon & Sausage
Creole Seasoned Grits
Assortment of Biscuits & Muffins
Broccoli & Cheese Soup
Honey Glazed Carrots

Menu II

\$27.50++ Per Person
Seasonal Fruit Display
Scrambled Eggs
Bacon & Sausage
Creole Seasoned Grits
Assortment of Biscuits & Muffins
Broccoli & Cheese Soup
Honey Glazed Carrots
Cheese bake Hash Browns

Menu III

\$29.50++ Per Person
Seasonal Fruit Display
Scrambled Eggs
Bacon & Sausage
Creole Seasoned Grits
Assortment of Biscuits & Muffins
Broccoli & Cheese Soup
Honey Glazed Carrots
Cheese bake Hash Browns
Honey Glazed Ham
Green Bean Casserole

Menu IV

\$33.50++ Per Person
Seasonal Fruit Display
Scrambled Egg Casserole
Bacon & Sausage
Creole Seasoned Grits
Assortment of Biscuits & Muffins
Broccoli & Cheese Soup
Honey Glazed Carrots
Cheese bake Hash Browns
Honey Glazed Ham
Green Bean Casserole
Southern Bread Pudding



A La Carte Selections

Beverages

Soft Drinks	\$2.50++ Per Person
Mimosas & Soft Drinks	\$7.50++ Per Person
Bloody Mary Bar & Soft Drinks	\$10.50++ Per Person

Salad Bar \$3.50++ per person

Assorted greens with accompaniments and dressings.

Grits and Grillades \$5.00++ per person

Meat medallions served over stone-ground grits with gravy.

Shrimp and Grits \$6.00++ per person

Sauteed Shrimp and Bacon in a garlic Cajun-butter sauce atop southern style grits.

Carving Stations

Roasted Inside Round of Beef	\$600.00++	Up to 100 guests
Pepper Crusted Pork Tenderloin	\$600.00++	Up to 100 guests
Smoked Beef Brisket	\$500.00++	Up to 100 guests
Honey Glazed Ham	\$300.00++	Up to 100 guests
Applewood Smoked Turkey	\$300.00++	Up to 100 guests

Mashed Potato Station \$4.50++ per person

Homemade mashed potatoes with gravy, an assortment of mix-ins, and toppings.

(ex. Cheese, Sour Cream, Gravy, Bacon, Chives, etc.)

Chicken and Waffle Station \$5.50++ per person

Southern fried popcorn chicken, Belgium waffles, and assorted toppings (syrup, powdered sugar, etc.).

Butler Passed Items

Smoked Andouille Sausage	\$3.00++ Per Person
Assorted Mini Quiches	\$3.00++ Per Person
Italian Stuffed Mushrooms	\$3.00++ Per Person
Spanakopitas	\$3.50++ Per Person
Spinach Stuffed Mushrooms	\$4.00++ Per Person
Louisiana Meat Pies	\$4.00++ Per Person
Chicken Drummettes	\$4.50++ Per Person
Mini Crawfish Pies	\$5.00++ Per Person
Boudin Balls	\$5.50++ Per Person



Chicken & Sausage Gumbo
Seafood Gumbo

\$4.50++ Per Person
\$6.00++ Per Person

Soup Station \$4.50++per person

Assorted Soup Selections. Choose Three.

Lentil Tomato Soup
Potato & Bacon Soup
Curry Sweet Potato Soup
Vegetarian Tortilla Soup

Cheddar Broccoli Soup
White Bean Soup
Tomato Basil Soup
Parmesan Artichoke Soup

Included:

Experienced Event Manager
Uniformed Wait Staff
Set Up & Clean Up of the Facility
Skirted Tables, Linens, Silverware, and Glassware

A 20% service fee and 10.5% sales tax is added to all menus.

All prices are based on a 20 person minimum. Sunday events have a minimum of 50 guests. If your guest count is less than these requirements, you may purchase the minimum amount and take all remaining food. All brunches are allotted two hours for under 50 guests. Over 50 guests have an event time of three hours. A 25% deposit (minimum of \$250.00) is required to book a date. If your event total is above \$2,500, the deposit will be \$750.00. This deposit is a partial payment towards the balance, not a separate fee.



You can contact us by phone: 225-272-5568

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www.lakehousereceptioncenter.net

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