

Lake House Reception Center

Served Dinner Menu

12323 Old Hammond Hwy. Baton Rouge, La. 70816

225.248.6177 or events@lakehousebr.com



Includes:

Skirted tables, linens, chairs, silverware, fine china, wait staff, set up and clean up of the facility

Personalized set up of facility

Decorative centerpieces on each table (Silks and/or Lanterns)

Event Manager to coordinate your event

Use of the property and facility for a 3 hour Reception. 2 hours for less than 50 guests.

(Additional time may be purchased.)

Background music via our sound system

Microphone, Speaker with Aux capabilities & Podium

Complimentary Wi-Fi

\$36.50 per person for Friday-Saturday events

\$31.50 per person for Sunday-Thursday events



All entree selections include a house salad, entree, one starch, one vegetable, roll and one dessert.

Southern Iced Tea, Water, and Gourmet Coffee Station included

Choose a second entree for an additional \$3/person. A minimum of 50 guests is required for two entrees.

Salads

(Choose one)

House Salad

Mixed Greens with Tomato, Cucumber, Herb Croutons and our House Dressing

Sensation Salad

Romaine and green leaf lettuce, tossed
with sunflower kernels, Parmesan cheese,
and homemade sensation dressing

Caesar Salad

Crisp romaine lettuce tossed with Parmesan Cheese,
homemade garlic butter croutons, and a
creamy Caesar dressing

Mandarin Orange Salad

Mixed greens tossed with mandarin oranges, toasted
almonds, red onions, and poppy seed dressing

Entrees

(Choose one or two)

Chicken and Sausage Jambalaya

Authentic Creole Chicken & Smoked Sausage
Served with rice, Spaghetti or Penne Pasta

Shrimp or Crawfish Etouffee

Buttery blend of Onion, Celery, Bell pepper and Garlic
Served with White Rice

Roasted Garlic & Herb Pork

Pork Medallions in a creamy sauce with a wild rice pilaf

Creamy Chicken Alfredo Pasta

Grilled Chicken and our signature, homemade Alfredo sauce

Tuscan Garlic Chicken Pasta

Cheesy Garlic sauce with Tomatoes and fresh Spinach

Tomato Basil Mushroom Chicken

Garlic & Wine sauce with Tomatoes and Angel Hair Pasta

Lasagna with Meat Sauce

Tomatoes, Basil, and Beef served with assorted cheeses

Spaghetti and Meatballs

Homemade Meatballs with Beef, Italian Sausage and
Parmesan served with Spaghetti noodles

Chicken Madeline

Chicken breast served over a creamy spinach
madelaine, topped with Parmesan cheese

Chicken Marmalade

Citrus and herb marinated chicken breast glazed
in a jalapeno orange marmalade

Chicken Cordon Bleu Pasta

Breaded chicken breast and ham, served over pasta
with a cream based Gruyere sauce

Chicken Tchoupitoulas

Grilled chicken breast served over diced potatoes,
mushrooms, and tasso. Served with bearnaise sauce

Southern Fried Fish

Fillet topped with a lemon dill butter sauce
and served with a hush puppie

Bayou Baked Fish

Baked fish fillet topped with garlic shrimp sauce

Atchafalaya Fried Fish

Fillet topped with crawfish or shrimp Etouffee

Trout Almondine

Trout fillet baked in a lemon-butter garlic sauce and
topped with toasted almonds

Shrimp Scampi

Shrimp sauteed in white wine, lemon, and garlic
sauce served atop a bed of pasta with garlic toast

Beef Bourguignon

Marinated beef tips in a burgundy wine
sauce and served atop a bed of rice or pasta

Filet Mignon

8oz.(Add \$6 per person) or 10oz. (Add \$8 per person)
Filet Mignon served with a Au Poivre sauce

Rib Eye

10oz. (Add \$8 per person) or 12oz. (Add \$10 per person)
Rib Eye served with a Bourbon sauce

Mint Julep Lamb Chops

(Add \$8 per person)
Two bourbon glazed lamb chops baked
and served with mint jelly

Shrimp or Crawfish Elegante

Shrimp in a mushroom and white wine sauce served
with penne or bowtie pasta

Louisiana Creole Gumbo

Creole style Chicken & Sausage gumbo
served with rice
(Add \$2 per person for Duck and Andouille)
(Add \$3 per person for Shrimp & Crab)

Soup Choices
(Add \$5 per person)

Lentil Tomato Soup
Cheddar Broccoli Soup
Potato & Bacon Soup
White Bean Soup
Curry Sweet Potato Soup
Tomato Basil Soup
Vegetarian Tortilla Soup
Parmesan Artichoke Soup
Chicken & Sausage Gumbo

Starch & Vegetable Choices

Steamed green beans
Sugar snap peas
Steamed broccoli
Sautéed vegetable medley
Honey glazed carrots
Dill potatoes
Oven roasted potatoes
Garlic mashed potatoes
Corn Maque Choux
Creole creamed corn
Potatoes Au Gratin
Sweet potato casserole
Lemon and herb rice
Wild rice

Dessert Choices

Southern Bread Pudding with Rum Sauce
Traditional Pecan Pie
Apple Pie
Mississippi Mud Pie
Strawberry Shortcake
Chocolate Layered Cake
Original Cheesecake with your choice of toppings:
Strawberry, Assorted Berries, Caramel, Chocolate

Hosted Bar Packages

A bartender is provided at no extra charge. Packages are unlimited for the time of the reception.

*Ask about our signature drink packages!

Soft Drinks

\$2.50 Per Person

Coke, Diet Coke, Sprite, Dr. Pepper and Nestea

Bottled Beer and House Wines

\$12.50 Per Person

Domestic Bottled Beer, House Wines, and Soft Drinks

Call Brand Liquor, Bottled Beer, House Wines, & Champagne

\$15.50 Per Person

Call Brand Mixed Drinks, Domestic Bottled Beer, House Wines, Champagne and Soft Drinks

Premium Brand Liquor, Bottled Beer, House Wines, & Champagne

\$19.50 Per Person

Premium Brand Mixed Drinks, Domestic Bottled Beer, House Wines, Champagne and Soft Drinks

Domestic Bottled Beer includes Budweiser, Bud Light, Coors Light, Miller Lite and/or other labels as well.

*Beer upgrades available at an additional price per person.

*House wines are Chardonnay, Merlot, Cabernet and White Zinfandel.

Cash Bar

\$350.00++ Set Up Fee if No Alcohol Package is Purchased
Set Up Fee is Waived if Paired with An Alcohol Package.

Details & Reserving Your Date

To reserve a date and time, we require a signed contract and a partial payment of \$1000.

(If your event total is less than \$2500, then the deposit will be 25% of the total)

The remaining balance will be divided into monthly payments, with the final payment due one month prior to your event. 20% gratuity and current taxes are added to all packages.

All events scheduled after 5pm, require a \$200 security fee.

Building fee of \$250 for all served events is required.



Event time slots are for three hours
(50 or more ppl) plus set up times

Additional Hour(s):

\$500.00++ for each additional hour
with soft drinks

\$250.00 plus 1/3 of the bar total ++
for an added hour with bar package

Security fee will be added to
additional time depending on the
event end time.