

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)

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

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

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

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

Entrees

(Choose one or two)

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

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

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Pork Medallions in a creamy sauce with a wild rice pilaf

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Grilled Chicken and our signature, homemade Alfredo sauce

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Cheesy Garlic sauce with Tomatoes and fresh Spinach

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Garlic & Wine sauce with Tomatoes and Angel Hair Pasta

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Tomatoes, Basil, and Beef served with assorted cheeses

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

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

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

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

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

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

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Baked fish fillet topped with garlic shrimp sauce

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Fillet topped with crawfish or shrimp Etouffee

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

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

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

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

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

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(Add \$8 per person)

Two bourbon glazed lamb chops baked
and served with mint jelly

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

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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.

