

# Lake House Reception Center

## 2021 Served Dinner Menu

12323 Old Hammond Hwy. Baton Rouge, La. 70816

225.248.6177 or [events@lakehousebr.com](mailto: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

\$37.50 per person for Friday-Saturday events

\$32.50 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.

A \$250++ set up fee is required for all served meals.

## 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, House Wines & Spiked Punch

\$13.50 Per Person

Domestic Bottled Beer, House Wines, and Soft Drinks

Call Brand Liquor, Bottled Beer, House Wines, &

Champagne

\$17.50 Per Person

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

Premium Brand Liquor, Bottled Beer, House Wines, &

Champagne

\$20.50 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.



### **Butler Passed Items:**

BBQ or Italian Style Meatballs \$3.00++ Per Person  
Smoked Andouille Sausage \$3.00++ Per Person  
Assorted Miniature Quiches \$3.00++ Per Person  
Chicken Nuggets \$3.00++ Per Person  
Italian Stuffed Mushrooms \$3.00++ Per Person  
Spanakopitas \$3.50++ Per Person  
Miniature Egg Rolls \$3.50++ Per Person  
Spinach Stuffed Mushrooms \$4.00++ Per Person  
Louisiana Meat Pies \$4.00++ Per Person  
Fried Crab Balls \$4.00++ Per Person  
Chicken Drumettes \$4.50++ Per Person  
Cajun Fried Boudin Balls \$5.50++ Per Person



### **Details & Reserving Your Date**

To reserve a date and time, we require a signed contract and a partial payment of 25% of event total cost.

Deposit is not to be less than \$1000.

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

The deposit for smaller events is to be no less than \$250.

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 prices.

DJ services, Cake, Flowers and other vendors booked through Lake House do not have gratuity added.

A credit card processing fee of 3.5% applies to all payments made via this method.

Security is required for all events starting at 1pm or later.

Afternoon events are \$100 (4hrs) or Evening events are \$200



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