

Lake House Reception Center

2023 Brunch Menu

Brunches are served Buffet Style with Orange Juice, Lemonade, Gourmet Coffee Station, and Water. Substitutions may be made. Please inquire if needed.

Menu I

\$31.50++ Per Person
Seasonal Fruit Display
Scrambled Eggs
Bacon & Sausage
Creole Seasoned Grits
Assortment of Biscuits & Muffins
Broccoli & Cheese Soup
Honey Glazed Carrots

Menu II

\$33.50++ 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

\$35.50++ 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

\$39.50++ 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
Bloody Mary Bar and Soft Drinks	\$10.50++ Per Person
Mimosas & Peach Bellinis Bar and Soft Drinks	\$13.50++ 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 \$6.50++ 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 Drumettes	\$4.50++ Per Person
Mini Crawfish Pies	\$5.00++ Per Person
Boudin Balls	\$5.50++ Per Person
Chicken & Sausage Gumbo	\$4.50++ Per Person
Seafood Gumbo	\$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 and linens (color options are available), Silverware, and Glassware
Table decorations (flowers or lanterns)

\$250 set up required for all Brunch events. A 20% service fee and current sales tax is added to all pricing. All prices are based on a 20 person minimum. Some dates/times have a minimum person requirement. All showers for two 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 \$1000.00. This deposit is a partial payment towards the balance. All credit card transactions are subject to a 3.5% processing fee.



You can contact us by phone: 225-248-6177
Or email us at events@lakehousebr.com
www.lakehousesereceptioncenter.net
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