



BANQUET MENU



Breakfast Buffets

Includes 1 Hour of Service with additional charges for extended time
Minimum of 25 guests with a one-time \$50.00 additional charge if minimum not met

Donuts and Coffee \$7.00/person++

Assorted Donuts, Muffins and Coffee

Light Continental Breakfast \$8.75/person++

Assorted Danish and Pastries, Fresh Fruit, Bagels with Accompaniments, Coffee, Mighty Leaf Tea and Assorted Juices

Deluxe Continental Breakfast \$13.00/person++

Assorted Danish, Muffins, Donuts, Pastries, Fresh Fruit, Bagels and Toast with Assorted Accompaniments, Assorted Yogurts, Variety of Cereal, Coffee, Mighty Leaf Tea, Assorted Juices and 2% Milk

All American Breakfast Buffet \$14.50/person++

Scrambled Eggs, Hash Brown Potatoes, Pancakes with Maple Syrup, Choice of Bacon, Sausage or Ham, Fresh Fruit, Assorted Danish and Pastries, Coffee, Mighty Leaf Tea, Assorted Juices and 2% Milk

Country Breakfast Buffet \$15.75/person++

Cheddar Scrambled Eggs, Hash Brown Potatoes, Bacon, Sausage, Ham, Biscuits and Gravy, Assorted Danish and Pastries, Variety of Cereals, Coffee, Mighty Leaf Tea, Assorted Juices and 2% Milk

Brunch Buffet \$26.00/person++

Cheddar Scrambled Eggs, Hash Brown Potatoes, Bacon, Sausage, Ham, Biscuits and Gravy, Assorted Danish, Muffins, Pastries and Donuts, Variety of Cereal, Choice of Roast Beef or Oven Roasted Chicken, Buttermilk Mashed Potatoes, Garden Salad with Choice of Two Dressings, Fresh Fruit, Warm Rolls and Butter, Coffee, Mighty Leaf Tea, Assorted Juices and 2% Milk

Omelet Station add \$3.00/person++

Includes: Eggs, Cheddar Cheese, Ham, Bacon, Sausage, Peppers, Onions, Mushrooms, Tomatoes, Jalapeño, Salsa, Ketchup, Hot Sauce and Sour Cream

Plated Breakfast

Sunrise Breakfast \$9.50/person++

Two Eggs, Two Strips of Bacon, One Sausage Patty, Hash Brown Potatoes, Toast with Butter and Fruit Jam, Coffee, Mighty Leaf Tea and Assorted Juices

Pancake Stack \$8.50/person++

Three Buttermilk Pancakes, Maple Syrup, Choice of Two Strips of Bacon or One Sausage Patty, Coffee, Mighty Leaf Tea and Assorted Juices

Eggs Benedict \$12.00/person++

Toasted English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce, Hash Brown Potatoes, Choice of Two Strips of Bacon or One Sausage Patty, Fresh Fruit, Coffee, Mighty Leaf Tea and Assorted Juices

Steak and Eggs \$16.00/person++

Grilled 6 oz. Sirloin, Two Eggs Any Style, Bernaise Sauce, Hash Brown Potatoes, Toast with Butter and Fruit Jam, Coffee, Mighty Leaf Tea and Assorted Juices

Coffee and Refreshments

Coffee

*Regular or Decaf
\$30.00/Gallon++*

Carafes of Chilled Juices

*Apple, Orange, Cranberry or Tomato
\$12.50/Carafe++*

Mighty Leaf Iced Tea

\$20.00/Gallon++

Assorted Muffins

\$18.00/Dozen++

Assorted Mighty Leaf Hot Teas

\$2.25/each++

Assorted Donuts

\$18.00/Dozen++

20 oz. Coke, Diet Coke, or Sprite

\$2.50/each++

Whole Fruit

\$1.50/each++

Bottled Water

\$2.50/each++

Assorted Danish

\$21.00/dozen++

Red Bull Energy Drink

\$4.00/each++

Sliced Fruit Display

\$4.00/person++

Snacks

Assorted Fresh Baked Cookie

\$18.00/Dozen++

Assorted Dry Snacks

Pretzels \$17.50/bowl++ (Feeds 20-25)
Potato Chips and French Onion Dip \$19.00/bowl++ (Feeds 20-25)
Tortilla Chips and Salsa \$19.00/bowl++ (Feeds 20-25)
Trail Mix \$25.00/bowl++ (Feeds 20-25)
Honey Roasted Peanuts \$25.00/bowl++ (Feeds 20-25)

Fresh Fudge Brownies and Lemon Bars

\$22.00/dozen++

Candy Bars

Choose From Snickers, Reese's Peanut Butter Cups, Twix or M&M's
\$2.50/each++

Assorted Desert Bars

\$25.00/dozen++

Popcorn

Includes Carnival Style Popcorn Machine, Popcorn, Butter and Baskets
\$100.00++ for 2 Hour Rental
\$75.00++ Charge for Each Additional Hour

Themed Breaks

Afternoon Break \$5.50/person++

Fresh Baked Cookies, Chips with Dip and Pretzels

The Chocoholic \$8.75/person++

Chocolate Chip Cookies, Fudge Brownies, M&M's and Chocolate Dipped Pretzels

Healthy Break \$7.50/person++

Fresh Fruit, Yogurt Dip, Granola Bars,
Vegetable Crudités with Low-Fat Dip and Pretzels

On The Go Boxed Lunches

All Boxed Lunches Include Whole Fruit, Freshly Baked Cookie, Condiments and Choice of Co-ca-Cola Products or Bottled Water

Ham, Turkey or Roast Beef Sandwich \$11.50/person++

Assorted Deli Sandwiches on Kaiser Roll with Swiss Cheese, Lettuce and Tomato

Chicken or Tuna Salad Sandwich \$11.50/person++

Serve on a Croissant with Swiss Cheese, Lettuce and Tomato

Plated Lunch

*Includes choice of Fries, Chips or Side Salad,
Coffee, Mighty Leaf Tea and Freshly Baked Cookie*

Classic Cheeseburger \$13.00/person++

1/2 Pound Burger, Pretzel Bun, Sliced American Cheese, Lettuce, Tomato and Onion

Chicken Bacon Ranch Wrap \$12.50/person++

*Garlic Herb Wrap, Grilled Chicken, Ranch, Bacon,
Lettuce, Tomato and Shredded Cheese*

Prime Rib Sandwich \$17.00/person++

*Juicy Prime Rib, Horseradish Mayo, Swiss Cheese,
Caramelized Onions on an Onion Bun*

Caprese Sandwich \$10.00/person++

*Fresh Mozzarella, Tomato, Basil, Pesto Mayo, Shaved Red Onion,
Balsamic Vinaigrette on a Baguette*

Blackened Tilapia \$13.00/person++

Blackened Tilapia, Tartar Sauce, Lettuce and Tomato on a Hoagie Bun

Ham and Brie \$12.50/person++

Honey Glazed Ham, Imported Brie, Ligonberry Chutney and Greens on a Pretzel Bun

Luncheon Salads

Includes Freshly Baked Cookie, Coffee and Mighty Leaf Tea

Classic Caesar \$10.00/person++

Romaine Lettuce, Garlic Croutons, Shredded Parmesan and Caesar Dressing

Chicken Caesar Salad \$13.00/person++

*Grilled Chicken, Romaine Lettuce, Garlic Croutons,
Shredded Parmesan and Caesar Dressing*

Shrimp Caesar Salad \$15.00/person++

*Fresh Shrimp, Romaine Lettuce, Garlic Croutons,
Shredded Parmesan, and Caesar Dressing*

Wedges Salad \$9.00/person++

*Iceberg Wedge, Bacon, Tomato, Red Onion, Bleu Cheese Crumbles,
Cucumber, Hardboiled Eggs and Bleu Cheese Dressing*

Mixed Berry Salad \$11.00/person++

*Mixed Spring Greens, Spinach, Strawberries, Raspberries, Blueberries,
Vanilla Scented Almonds and Chevre Cheese*

Mixed Berry Salad with Chicken \$13.00/person++

*Grilled Chicken, Mixed Spring Greens, Spinach, Strawberries, Raspberries, Blueberries,
Vanilla Scented Almonds and Chevre Cheese*

Dressing Choices

*Balsamic Vinaigrette, Bleu Cheese, Caesar, French, Honey Mustard,
Strawberry Vinaigrette, Ranch, Raspberry Vinaigrette*

Themed Buffets

*All Buffets Include Coffee, Mighty Leaf Tea and Dessert Selection
Includes 1 Hour of Service with Additional Charges for Extended Time
Buffets Will Be Prepared Based on the Number of Guests and Are Not All You Can Eat*

Mexican Buffet \$22.00/person++

*Fajitas Chicken, Taco Beef, Flour Tortillas, Corn Taco Shells, Traditional Toppings,
Enchiladas, Spanish Rice, Refried Beans, Tortilla Chips and Salsa*

Italian Buffet \$24.00/person++

*Traditional Lasagna, Rigatoni Bolognese, Chicken Alfredo or Chicken Parmesan,
Italian Salad and Garlic Bread*

All American Buffet \$19.00/person++

*Grilled Burgers, Brats and Hot Dogs, Buns and Condiments, Molasses Baked Beans,
Classic Potato Salad, Pasta Salad, Potato Chips and Dips*

Summer BBQ Buffet \$25.00/person++

*Smoked BBQ Ribs (Pork or Beef) and Slow Roasted BBQ Chicken, Classic Potato Salad, Corn On
The Cob, Coleslaw and Garden Salad*

Polish Buffet \$22.00/person++

*Italian and Polish Sausage with Peppers and Onions, Sauerkraut, Cabbage and Onions, Pierogies
and Kluski Noodles*

Deli Buffet \$19.00/person++

*Mixed Green Salad, Pasta Salad or Soup Du Jour
Sliced Ham, Roasted Turkey and Roast Beef, Assorted Cheeses,
Assorted Bread, Classic Toppings and Condiments, Potato Chips and Dip*

Dessert Options

*Chocolate Cake, Carrot Cake, Red Velvet Cake, Assorted Dessert Bars,
Assorted Cookies or New York Cheesecake with Toppings*

Salad Enhancements

Swan Lake Salad add \$3.00/person++

*Mix of Spring Greens, Spinach, Arugula, Cherry Tomatoes,
Cucumbers and Shaved Carrots*

Classic Caesar Salad add \$3.00/person++

Romaine Lettuce, Garlic Croutons, Shredded Parmesan and Caesar Dressing

Mixed Berry Salad add \$4.50/person++

*Mixed Spring Greens, Spinach, Strawberries, Raspberries, Blueberries,
Vanilla Scented Almonds and Chevre Cheese*

Pear Salad add \$5.00/person++

*Mixed Spring Greens, Spinach, Arugula, Sliced Pears, Gorgonzola Cheese,
Toasted Pecans and Port Wine Vinaigrette*

Soup Du Jour add \$4.00/person++

*Mixed Spring Greens, Spinach, Strawberries, Raspberries, Blueberries,
Vanilla Scented Almonds and Chevre Cheese*

Reception Specialties

Vegetable Crudités with Tzatziki Dip or Hummus \$3.50/person++

Seasonal Fresh Fruit Display \$4.25/person++

Domestic and Imported Cheeses \$4.50/person++

With Assorted Gourmet Crackers

Seasonal Fresh Fruit and Cheese Display \$5.25/person++

Antipasti Display \$8.50/person++

Imported Italian Meats, Cheeses, Mozzarella and Roasted Vegetables

Cold Hors d'Ouevres

Served in Trays of 50

Steakhouse Bruschetta \$105.00/tray++

Mozzarella Tomato Skewers \$85.00/tray++

Traditional Shrimp Cocktail \$140.00/tray++

Firecracker Shrimp \$160.00/tray++

Herb Grilled Black Tiger Shrimp \$150.00/tray++

With Fresh Mango Salsa

Oysters on the Half Shell \$150.00/tray++

With Lemon and Cocktail Sauce

Sushi \$175.00/tray++

Spicy Tuna Roll, Cucumber Roll and Salmon Roll

Seared Tenderloin \$195.00/tray++

Crostini, Boursin Cheese and Spiced Mustard

Hot Hors d'Ouevres

Served in Trays of 50

Shrimp and Grits Spoons \$135.00/tray++

Cheeseburger Sliders \$125.00/tray++

American Cheese, Ketchup and Pickle on a Pretzel Bun

French Fry Shooters \$75.00/tray++

Ketchup and Sea Salt

Mac and Cheese Bites \$95.00/tray++

Bacon, Toasted Panko and Truffle Oil

Sea Scallops \$150.00/tray++

With Sweet Bacon Gastrique

Mini Meat Balls \$95.00/tray++

With Marinara Sauce

Asiago and Sausage Stuffed Mushrooms \$95.00/tray++

Bacon Wrapped Goat Cheese Stuffed Dates \$115.00/tray++

Honey Mustard and Prosciutto Palmiers \$115.00/tray++

Plated Dinner

*All Entrees are Served with Choice of Starch, Choice of Vegetable
Swan Lake Salad, Coffee, Mighty Leaf Tea, Dinner Rolls and Butter*

Wild Salmon \$28.00/person++

Grilled Salmon Filet Served with Limoncello Beurre Blanc and Tropical Salsa

Pecan Chicken \$22.00/person++

Seasoned and Pecan Crusted Chicken Breast with Hollandaise Sauce

Stuffed Airline Chicken Breast \$25.00/person++

*Roasted Airline Chicken Breast Stuffed with Apples and Gouda Cheese
Topped with a Sweet Marsala Demi Glace*

Chicken Scallopini \$26.00/person++

*Panko Crusted Chicken Breast Topped with Prosciutto di Parma, Provolone
and Sage in a Madeira Demi Glace*

Pistachio Crusted Grouper \$28.00/person++

Pistachio Crusted Fresh Florida Grouper with a White Chocolate Almond Cream Sauce

Filet Mignon \$38.00/person++

*Center Cut 8oz. Grilled Filet
with House Made Steak Sauce, Steak Butter and Tobacco Onions*

Prime Rib \$34.00/person++

*12oz. Queen Cut Slow Roasted Standing Prime Rib
with Choice of Natural Au Jus or Bacon Bordelaise and Tiger Horseradish Sauce*

Surf and Turf #1 \$36.00/person++

*Grilled Center Cut 6oz. Filet with House Made Steak Sauce, Steak Butter and Tobacco Onions
along with a 4oz. Crab Cake with Roasted Red Pepper Sauce*

Surf and Turf #2 \$52.00/person++

*Grilled Center Cut 6oz. Filet with House Made Steak Sauce, Steak Butter and Tobacco Onions
along with a 6oz. Freshwater Lobster Tail with Drawn Butter*

Build Your Own Buffets

All Buffets Include Swan Lake Salad, Dinner Rolls with Butter and One Dessert Selection
Includes 1 Hour of Service with Additional Charges for Extended Time
Buffets Will Be Prepared Based on the Number of Guests and Are Not All You Can Eat

Choose Two Entrees, One Starch and One Vegetable
\$31.00/person++

Choose Three Entrees, One Starch and One Vegetable
\$36.00/person++

Entree Selections

Grilled Beef Tenderloin

Beef Tenderloin Grilled and Sliced and
Served with a Bacon Bordelaise

Filet Tips

Beef Tenderloin Tips, Button Mushrooms and
Pearl Onions in a Balsamic Bordelaise

Roasted Chicken

Herb Roasted Chicken Served with
Rosemary Madeira Demi Glace

Rigatoni Bolognese

Ground Veal and Pork, Red Wine Tomato
Sauce and Parmesan Cheese

Roasted Pork Loin

Herb Encrusted Sliced Pork Loin
Served with a Honey Mustard Sauce

Italian Chicken

Seared Chicken Breast, Zesty White Wine
Sauce, Peppadews and Pepperoncini

Grilled Salmon

Grilled Salmon Filet Served with Limoncello
Beurre Blanc and Tropical Salsa

Pistachio Crusted Grouper

Pistachio Crusted Grouper with
White Chocolate Almond Cream Sauce

Artichoke Wellington

Artichokes, Sweet Bell Peppers, and
Mascarpone Cheese in Phyllo Dough and
Served with Roasted Red Pepper Sauce

Swiss Steak and Gravy

Seasoned Cubed Steak Cooked in Your
Choice of Mushroom or Tomato Gravy

Carving Station

A One Time \$75.00 Carving Fee will be Added to Final Bill

Prime Rib add \$8.00/person++

Served with a Bacon Bordelaise and Tiger Horseradish Sauce

Beef Tenderloin add \$6.00/person++

Served with Rosemary Demi Glace

Nueske Spiral Cut Ham add \$4.00/person++

Served with Honey Bourbon Glaze

Starch Selections

Rosemary Roasted Red Skin Potatoes

Buttermilk Mashed Potatoes

Roasted Garlic Mashed Potatoes

Risotto Milanese

Rice Pilaf

Mediterranean Couscous

Vegetable Selections

Roasted Corn and Roasted Red Peppers

Green Beans with Caramelized Onions

Roasted Root Vegetables

Sugar Snap Peas

Zucchini and Squash Blend

Honey Glazed Carrots

Dessert Selections

Chocolate Cake

Carrot Cake

Red Velvet Cake

Assorted Dessert Bars

Assorted Cookies

New York Style Cheesecake with Toppings

Vegan and Vegetarian Selections

Black Bean Tacos

Tofu Spaghetti

Egg Plant Parmesan with/without Cheese

Spinach and Mushroom Lasagna

Deli Options: Turkey or Bologna

Sloppy Joes

Tofu Spinach Scramble

Vegan Meringues

Peanut Butter Brownies

Vegan Cheesecake

Additional Add Ons

Hot Dog \$2.00/Hot Dog++

Hamburger Patties \$3.00/Patty++

Chicken Breast \$6.00/Chicken Breast++

Extra Ground Beef add \$2.00/person++

Extra Beef add \$8.00/person++

Quartered Chicken \$6.00/Quarter++

Extra Sausage add \$2.50/Link++

Extra Deli Meat add \$1.50/person++

Extra Pork Loin add \$6.00/person++

Beverage Service

Champagne and/or Sparkling Grape Juice Toast \$3.00/glass++

Swan Lake Sangria \$46.00/gallon++

Swan Lake Champagne Punch \$44.00/gallon++

Swan Lake Festive Punch (Non-Alcoholic) \$12.00/gallon++

Open/Cash Bar Options

All Bars Include: Coca-Cola, Diet Coke, Sprite, Q Club Tonic, Q Club Soda, Zing Zing Bloody Mary Mix, Assorted Juices and Garnishments

Open Bar Option One

Buy the Wine by the Bottle, Beer by the Bottle, and/or Keg, and/or Hard Liquor Per Drink (Top or Premium - Choose One). The Amount of Wine Bottles, Beer Bottles, and/or Keg, and/or Cocktail Drinks (Premium or Top Shelf) you choose to buy is completely up to you. See below for our Wine, Beer and Hard Liquor choices. For Example: You may decide to purchase Three Domestic Kegs, 20 Bottles of Wine and 100 Top Shelf Cocktails to have at your event. With this option, you pay for the quantity of alcohol.

Open Bar Option Two

Everyone over the Age of 21 is charged a fixed amount per person, depending on which package you choose. With this option, you pay for the quantity of people.

Top Shelf Open Bar Package \$37.00/person++ for Four Hours

*Includes Top Shelf Liquor (See Below for Brands),
Draft Beer (Miller Lite, Bud Light, 312 and Stella),
2 Red Wine Choices, 2 White/Moscato Wine Choices (See Brands Below)*

Premium Open Bar Package \$32.00/person++ for Four Hours

*Includes Premium Liquor (See Below for Brands),
Draft Beer (Miller Lite, Bud Light, 312 and Stella),
2 Red Wine Choices, 2 White/Moscato Wine Choices (See Brands Below)*

*Swan Lake Resort Open Bar Packages are for Four (4) Hours
We recommend One (1) Hour for Cocktail Hour and Three (3) Hours for the Event*

After Four (4) Hours, Drink Price will be as Follows:

Top Shelf Liquors \$8.00/drink++
Premium Liquors \$6.50/drink++
House Wines \$5.75/drink++

Domestic Beers \$3.75/drink++
Import Beers \$4.75/drink++
Sodas and Juices \$2.25/drink++

Wine Selections \$22.00/bottle++

Chardonnay
Cabernet
Merlot
Zinfandel
Pinot Noir
White Zinfandel
Pinot Grigio
Cupcake Moscato
Crane Lake Riesling

Premium Hard Liquor \$6.50/glass++

Vodka - Tito's
Gin - Beefeater
Rum - Bacardi
Whiskey - Jack Daniels (Jameson)
Bourbon - Jim Beam
Scotch - Johnny Walker Red
Tequila - Jose Cuervo Gold
Liqueurs - Lazzaroni Amaretto, DeKuypers, Triple Sec, Bailey's and Kahlua

Top Shelf Hard Liquor \$8.00/glass++

Vodka - Grey Goose
Gin - Tangueray
Rum - Bacardi
Whiskey - Crown Royal
Bourbon - Woodford Reserve
Scotch - Glenlivet 12 Year Old
Tequila - Patron
Liqueurs - Grand Marnier, Chambord, Bailey's, Lazzaroni Amaretto,
Lazzaroni Sambuca and Frangelico

Domestic Beer Bottles \$3.50/bottle++

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, MGD 64

Micro/Import Beer Bottles \$4.75/bottle++

Fat Tire, Alpha King, 312, Stella, Corona, Guinness, Bell's Two Hearted, Amstel Light

Domestic Draft Beer \$250.00/keg++

Budweiser, Bud Light, Coors Light, Miller Lite, Blue Moon, Sam Adam's

Micro/Import Draft Beer \$350.00/keg++

Evil Czech, Fat Tire, Alpha King, 312, Stella, New Castle

Bartender Fee \$75.00/Bartender++

Swan Lake Resort requires One (1) Bartender per 100 guests

Per State Law, Swan Lake Resort reserves the right to deny service of alcohol to guests at any time