

LIGHTHOUSE

Private Dining MENU

CANDICE GURTLER – DIRECTOR • PRIVATE DINING SALES
CGURTLER@CEDARLAKELIGHTHOUSE.COM
219.374.9283 x 2

LIGHTHOUSE CAN ACCOMMODATE 25 TO 220 GUESTS
PRICES DO NOT INCLUDE 20% SERVICE CHARGE & 7% TAX
YOU MAY CHOOSE UP TO 3 ENTREES TO GIVE YOUR GUESTS
THE CHOICE OF

BREAKFAST BRUNCH BUFFET

• \$18 PER ADULT • \$12 PER CHILD • [MINIMUM OF 25 GUESTS] •

INCLUDES: Scrambled Egg Dish • Chicken Apple Sausage • Applewood Smoked Bacon • French Toast
Herb Baked Hash Browns • Assorted Fresh Fruit Tray • Assorted Mini Muffins
Water • Coffee • Tea • Soft Drinks • Orange Juice

ADD: Butler Passed Mimosas or Raspberry Champagne Punch • \$65 per 25 servings
ADD: Any of our hors d'oeuvres to your buffet line [all hors d'oeuvres are per order]

6oz Petite Filet Mignon • \$24 served with two sides • cooked to medium

6oz Bistro Steak • \$17 served with two sides • cooked to medium

Pork Loin Chop • \$18 served with two sides

Chicken Marsala • \$17 sautéed chicken breast served with a wild mushroom marsala wine sauce • served with two sides

Chicken Piccata • \$17 sautéed chicken breast served with a lemon caper sauce • served with two sides

Chicken St. Jacques • \$17 sautéed chicken breast served with a chardonnay mushroom cream sauce with Monterey Jack cheese • served with two sides

Rotisserie Style Chicken • \$18 served with an au jus sauce • served with two sides

Grilled Norwegian Salmon • \$21 served with two sides

Smoked Gouda Chicken Salad • \$16 served atop a bed of mixed greens with fresh seasonal fruit & croissant

Pasta Primavera (Vegetarian) • \$14 linguine served with fresh sautéed vegetables and an olive oil and garlic sauce

PLATED LUNCHEON ENTRÉES

LUNCHEON AND DINNER ENTREES INCLUDE: SALAD • BREAD SERVICE • WATER • COFFEE • TEA • SOFT DRINKS

(WITH THE EXCEPTION OF THE SMOKED GOUDA CHICKEN SALAD, WHICH DOES NOT INCLUDE SALAD & BREAD SERVICE)

ANY ENTRÉE CAN BE MADE GLUTEN FREE • ALL SIDES ARE GLUTEN FREE

8OZ FILET MIGNON • \$37 served with two sides • cooked to medium

14OZ NEW YORK STRIP • \$39 served with two sides • cooked to medium

14OZ RIBEYE STEAK • \$38 served with two sides • cooked to medium

8OZ TOP SIRLOIN STEAK • \$23 served with two sides • cooked to medium

6OZ PETITE FILET MIGNON • \$30 served with two sides • cooked to medium

PORK LOIN CHOP • \$23 served with two sides

CHICKEN MARSALA • \$22 sautéed chicken breast served with a wild mushroom marsala wine sauce • served with two sides

CHICKEN PICCATA • \$22 sautéed chicken breast served with a lemon caper sauce • served with two sides

CHICKEN ST. JACQUES • \$22 sautéed chicken breast served with a chardonnay mushroom cream sauce with Monterey Jack cheese • served with two sides

ROTISSERIE STYLE CHICKEN • \$23 served with an au jus sauce • served with two sides

GRILLED NORWEGIAN SALMON • \$28 served with two sides

FLORIDA RED GROUPER • \$34 served with two sides

PASTA PRIMAVERA (VEGETARIAN) • \$14 linguine served with fresh sautéed vegetables and an olive oil and garlic sauce

PLATED DINNER ENTRÉES

SIDE SELECTIONS

CHOOSE ONE POTATO AND ONE VEGETABLE
Baked Potato • Herb Roasted Potatoes • Garlic Mashed Potatoes
Chef's Vegetables • Steamed Broccoli • Green Beans Almondine • Grilled Asparagus (\$1 up charge)

COMBINATION PLATES

ADD ONE OF THE FOLLOWING TO ANY ENTRÉE

Available anytime

Chicken Marsala \$6 • Chicken Piccata \$6 • Chicken St. Jacques \$6
Crab Stuffed Shrimp \$9 • Grilled Norwegian Salmon \$10
FL Red Grouper \$16 • Lobster Tail \$16

CHILDREN'S MENU [10 & UNDER] • \$8

Available anytime

CHICKEN FINGERS & FRIES • MAC & CHEESE • GRILLED CHEESE & FRIES • HOT DOG & FRIES • KID'S STEAK & FRIES

BBQ MEATBALLS • \$60
EGG ROLLS (WITH PLUM AND MUSTARD SAUCE - YOUR CHOICE OF BBQ PORK, CHICKEN OR VEGETABLE) • \$85
BACON WRAPPED SCALLOPS • \$135
CRAB DIP (WITH CORN TORTILLA CHIPS) • \$120
ARTICHOKE SPINACH DIP (WITH CORN TORTILLA CHIPS) • \$85
CRAB STUFFED SHRIMP • \$120
CRAB STUFFED MUSHROOM CAPS • \$120
BUFFALO OR RANCH STYLE CHICKEN WINGS • \$75
JUMBO SHRIMP COCKTAIL • \$100
BRUSCHETTA • \$75
ASSORTED GARDEN FRESH VEGETABLES • \$70
FRESH SEASONAL FRUIT • \$85
SMOKED SALMON PLATTER • \$100
DEVILED EGGS • \$50
ASSORTED CHEESE TRAY & CRACKERS • \$75
TOSSED HOUSE SALAD (CHOICE OF THREE DRESSINGS) • \$50
PASTA SALAD • \$75
CHICKEN MARSALA, CHICKEN PICCATA OR CHICKEN ST. JACQUES • \$85
SMOKED GOUDA CHICKEN SALAD • \$125

HORS D'OEUVRE SELECTIONS

• PRICED PER 50 PIECES •
Available anytime

SOUP SELECTIONS

Available anytime

CHICKEN NOODLE • \$3 per person
 CHICKEN TORTILLA • CREAM OF POTATO • \$4 per person
 TOMATO BASIL • WILD MUSHROOM WITH BRANDY CREAM • CREAM OF ASPARAGUS • CREAM OF CAULIFLOWER • \$5 per person
 LOBSTER BISQUE • CLAM CHOWDER • \$6 per person

DESSERT SELECTIONS

Available anytime

FAIR OAKS ICE CREAM [CHOCOLATE, BUTTER PECAN OR VANILLA] \$4
MINI CRÈME BRULEE \$4 • **CHOCOLATE CAKE** \$5 • **ASSORTED DESSERT BARS** \$5

*Hosted/Tab or Cash Bars will be charged a bartender fee of \$25 per hour (minimum of 3 hours)
 Your bartender fee is included if you choose one of our bar packages*

3 HOUR BEER & WINE • \$16 PER PERSON (EXTRA HOUR \$5)

2 House Wines • 2 Domestic Draft Beers

3 HOUR BASIC BAR • \$18 PER PERSON (EXTRA HOUR \$6)

Two House Wines • Two Domestic Draft Beers • House Vodka • House Rum • House Gin • Jimador Tequila
House Whiskey • House Scotch • House Amaretto • House Peach Schnapps • House Apricot Schnapps

3 HOUR CALL BAR • \$21 PER PERSON (EXTRA HOUR \$7)

Three House Wines • Two Domestic Draft Beers • Seagrams 7 • Seagrams VO • Jack Daniels • Southern Comfort • Bacardi
Absolut • Svedka Vanilla • Svedka Raz • Captain Morgan • Malibu Rum • Jimador • Beefeaters • J&B

3 HOUR PREMIUM BAR • \$23 PER PERSON (EXTRA HOUR \$8)

Four House Wines • Two Domestic Draft Beers • Seagrams 7 • Seagrams VO • Jack Daniels • Southern Comfort • Bacardi
Absolut • Svedka Vanilla • Svedka Raz • Captain Morgan • Malibu Rum • Jimador • Beefeaters • J&B • Canadian Club
Stoli • Tanqueray • Dewars • Red Label • Disaronno • Makers Mark • Jameson • Rumchata

3 HOUR ULTRA BAR • \$27 PER PERSON (EXTRA HOUR \$9)

Four House Wines • Two Domestic Draft Beers • Seagrams 7 • Seagrams VO • Jack Daniels • Southern Comfort
Bacardi • Absolut • Svedka Vanilla • Svedka Raz • Captain Morgan • Malibu Rum • Jimador • Beefeaters • J&B • Canadian Club
Stoli • Tanqueray • Dewars • Red Label • Disaronno • Makers Mark • Jameson • Rumchata • Black Label • Crown Royal
Ketel One • Grey Goose • Hennessy • Kahlua • Baileys • Bombay Sapphire

HOUSE WINES MERLOT • CABERNET • PINOT NOIR • CHARDONNAY • PINOT GRIGIO • WHITE ZINFANDEL • MOSCATO