

Whitefish Lake Grill

Catering Menu

Cold appetizers

Priced for serving 50 Guests

Asian Chicken Lettuce Wrap \$75

Diced grilled chicken, almonds, spicy Asian sauce served in lettuce cups

Crab Salad stuffed tomato cups \$100

Crab salad, chive, lemon aioli, tomato cone

Vegetable Pin Wheels \$50

Diced fresh vegetables with ranch and cream cheese filling

Ham and Vegetable Pin Wheels \$50

The same as above with diced ham added

Garlic Shrimp served Chilled \$150

Garlic marinated shrimp grilled golden

Shrimp Cocktail \$150

Chilled shrimp served with cocktail sauce

Marinated Caprese Skewer \$50

grape tomatoes, mozzarella, basil, sea salt and balsamic vinaigrette

Watermelon Caprese Skewer \$50

Chilled watermelon squares, fresh mozzarella, basil, sea salt and balsamic vinaigrette

Fruit Display \$75

seasonal fresh fruits

Vegetable Tray \$75

An assortment of fresh vegetables with house made dip

Cheese Board

Domestic Cheese \$100

Imported Cheese \$150

Both served with crackers

Hot appetizers

Chicken Satay \$75

Thai peanut sauce, scallion, cilantro

Spinach Artichoke Dip \$75

Cheesy spinach artichoke served with won ton chips

Pigs In A Blanket \$30

Mini franks wrapped in croissant dough baked golden brown

Louisiana Chicken & Andouille Skewers \$100

grilled chicken, andouille sausage, red peppers, onions, Creole aioli

Mushroom Crustini \$50

three mushroom bisque, rosemary-onion creme fraiche, toast points

Goat Cheese & Caramelized Onion on cranberry toast \$50

sweet onions, goat cheese, diced pear cranberry toast points

Grilled Lamb Kabob \$150

Greek meat balls on a stick served with pita bread, cucumber yogurt dip

Gruyere & Mushroom Crustini \$100

Portabella mushroom, caramelized onions, gruyere cheese, on toasted baguette

House Made Meatballs \$75

With house made marinara sauce

Chicken Wings \$120

Buffalo, Asian or sweet barbecue sauce

Mini Chicken Quesadilla \$50

Grilled sliced chicken, red peppers, onion, tomato served with fresh made salsa

Mini Crab Cake \$100

Maryland style crab cake just smaller

Baked Crab Fondue \$150

Crab meat cream cheese scallions and seasoning with toast points

Ala Cart Catering

Salads

Price per person

Caesar Salad 2.50

Romaine heart wedge, shaved parmesan, herb crouton,
red onion house Caesar dressing

Caprese Salad 2.50

vine ripe tomatoes, mozzarella, and basil, served over fresh field greens with a balsamic reduction

Cherry Pecan Salad 2.75

Mixed greens, bleu cheese, red onion, dried cherries,
pecans, cherry vinaigrette.

Mixed Greens Salad 1.50

Mixed greens, cucumbers, grape tomatoes, red onion and shredded cheese

Entrees

Pricing subject to change for side substitutions

Beef Tenderloin 20.00

Rare cooked rosemary and garlic beef tenderloin, seasonal vegetable and roasted fingerling potatoes

London Broil 18.00

Marinated flank steak with a mushroom burgundy sauce, garlic mashed potatoes and grilled asparagus

Braised Pot Roast 15.00

Tender pot roast in natural gravy, yukon mashed potatoes, roasted baby carrots

Grilled Chicken 15.00

6 oz marinated grilled chicken breast, sweet potato mash and green beans

Braised Short Ribs 18.00

pan sauce demi glaze, butter whipped potatoes, root vegetables

10 Oz. New York Strip 20.00

Baked potato, asparagus

Parmesan Chicken 15.00

Baked parmesan encrusted chicken breast served with fettuccine Alfredo and Italian vegetable

Grilled Chicken Marsala 15.00

Marsala wine and mushroom sauce, scalloped potatoes, brussel sprouts

Herb Roasted Chicken Breast 15.00

Rosemary and sage encrusted chicken breast with garlic chive mashed potatoes,
Sautéed green beans

Herb Crusted Pork Loin 15.00

Herb crusted pork loin with fruit chutney, grilled Zucchini and sweet
potato mash

Lemon Herb Chicken Breast 15.00

Marinated chicken breast with herbed bread crumbs, lemon butter sauce, roasted red skins and sautéed squash

Pork Roast 17.00

In-house roasted pork roast with cheddar gratin potato, grilled asparagus
Steamed green beans

DINNER BUFFETS

50 GUEST MINIMUM

ALL DINNER PACKAGES INCLUDE 1 SALAD CHOICE AND 2 SIDE CHOICES

DINNER PACKAGE 1

CHOICE OF 1 MEAT - 8 OZ PORTION \$18.00

CHOICE OF 2 MEATS - 4 OZ PORTION EACH \$18.00 OR 2 - 8OZ PORTIONS FOR \$28.00

CHOICE OF 3 MEATS - 4 OZ PORTION EACH \$26.00

TOP SIRLOIN STEAK	LEMON ROSEMARY CHICKEN BREAST	
SLICED ROAST BEEF	PARMESAN ENCRUSTED CHICKEN BREAST	
ROAST PORK LOIN	FRIED CHICKEN	SMOKED HAM

DINNER PACKAGE 2

CHOICE OF 1 MEAT - 8 OZ MEAT PORTIONS \$20.00

CHOICE OF 2 MEATS - 2 4 OZ PORTIONS \$20.00 OR 2 - 8 OZ PORTIONS FOR \$38.00

CHOICE OF 3 MEATS - 4 OZ PORTIONS EACH \$32.00

GRILLED NEW YORK STRIP	LEMON ROSEMARY CHICKEN BREAST
PRIME RIB	PARMESAN ENCRUSTED CHICKEN BREAST
ROAST PORK LOIN	CHICKEN MARSALA
LONDON BROIL	BAKED LEMON CRUSTED COD

DINNER PACKAGE 3

SURF AND TURF

CHOICE OF 1 MEAT AND 1 SEAFOOD \$45.00

GRILLED NEW YORK STRIP	GRILLED SCALLOPS
GRILLED RIBEYE STEAK	GRILLED SHRIMP
PRIME RIB	SNOW CRAB
LONDON BROIL	LOBSTER TAIL

PRICING SUBJECT TO CHANGE FOR CRAB AND LOBSTER FOR MARKET PRICES

ITALIAN PASTA BUFFET

PENNE PASTA AND FETTICHINI	MEATBALLS OR ITALIAN SAUSAGE	
GRILLED CHICKEN	ALFREDO & MARINARA SAUCES	GARLIC TOAST

CHOICE OF HOUSE SALAD OR CAESAR SALAD \$18.00

BBQ PULLED PORK BUFFET

INCLUDES DINNER ROLLS AND CHOICE OF 2 SIDES

CHOICE OF THREE SAUCES FOR PORK \$14.00

FAMILY STYLE PICNIC

INCLUDES CHOICE OF 2 MEATS AND 2 SIDES WITH ROLLS OR BUNS \$16.00

ITALIAN SAUSAGES

BEER BRAISED BRATS

FRESH GROUND CHUCK PATTIES

ALL BEEF FRANKS

HOUSE VEGGIE BURGERS

MARINATED CHICKEN BREAST

TACO BAR

SEASONED GROUND CHUCK WITH SOFT & HARD TACO SHELLS \$10.00

INCLUDES - LETTUCE, TOMATOES, SHREDDED CHEESE, ONIONS AND SOUR CREAM

EXTRAS: AVOCADO + \$1.00

CHIPS & SALSA + \$1.00

ADD SEASONED SHREDDED CHICKEN + \$2.

ADD REFRIED BEANS \$1.00

ADD SPANISH RICE \$1.00

BURGER BAR

FRESH GROUND BEEF PATTIES WITH BUNS \$10.00

AMERICAN, PEPPER JACK AND SWISS CHEESES

INCLUDES: MUSTARD, KETCHUP, MAYO, PICKLES, ONIONS, LETTUCE AND TOMATOE

COMES WITH POTATO CHIPS, ADD FRENCH FRIES + \$1.00

ADD BACON + \$1.00

ADD SIDE DISHES \$2.00 EACH

Salads

Caesar Salad

Caprese Salad

Cherry Pecan Salad

Mixed Greens Salad

Side Dish

Butter Whipped Potatoes
Cheddar Scalloped Potatoes
Garlic Mashed Red Potatoes
Sweet Potato Mash
Homemade Mac and Cheese
Glazed baby Carrots
Roasted Asparagus
Roasted Fingerlings
Fresh Steamed Green Beans
Baked Potatoes
Seasonal Oven Roasted Vegetables
House Made Potato Salad
Baked Beans
Creamy Pasta Salad
Italian Pasta Salad
Stuffing

A note from the chef:

In addition to our catering menu we can collaborate and customize your menu to fit your special day. Whatever it may be that you would like for your event we will do our best to accommodate your needs. Special family menus, entrees not found on our catering menu, vegetarian, vegan, gluten free dishes. It's your special day let us help you make it the day you've been dreaming of.