

*WELCOME TO LOST LAKE
RESTAURANT*



*DINNER PACKAGE
2016*

Thank you for your interest in Lost Lake Golf Club Restaurant for your private function. We strive to give our guests five star quality service and gourmet food in a comfortable, natural, yet elegant atmosphere. Lost Lake is family owned and operated. We have been in the golf course and restaurant business since 1979 and feel we bring the benefit of experience to our customers, which is reflected in our service.

Enclosed in this packet is an extensive selection of dinner menus, including many of our most popular items. We have tried to vary the menu and the prices to give you a wide range of possibilities. In addition, we will be happy to customize menus to meet any specific themes or requirements that you may have. Custom buffet menus are available on request. Please feel free to call me at 772-220-3515 with any questions once you have reviewed the contents of this package. Again, thank you for your interest in Lost Lake and I look forward to hearing from you soon.

**Carolyn Sanborn
General Manager**

Dinner includes your choice of garden or Caesar salad, fresh vegetable du jour, starch where appropriate, an assortment of homemade dinner rolls.
Also included are coffee, tea, iced tea and lemonade.

POULTRY ENTREES

HERB CRUSTED CHICKEN AND EGGPLANT STACK

Boneless breast of chicken coated with fresh herbs and Parmesan cheese, stacked with sauteed eggplant and mozzarella cheese, drizzled with a pink marinara sauce and served with orzo pilaf.
22.00

PARMESAN CRUSTED CHICKEN

Boneless breast of chicken coated with fresh herbs and Parmesan cheese, sautéed in olive oil, topped with our plum tomato pesto cream sauce, served with jasmine rice and roasted asparagus.
21.00

CHICKEN MARSALA

Boneless breast of chicken sautéed with fresh mushrooms and scallions in marsala wine, served over bow tie pasta or mashed potatoes.
22.00

CHICKEN MERLOT WITH WILD MUSHROOMS

Boneless breast of chicken and wild mushrooms pair well in a rich merlot sauce, served with haricot verts and roasted potatoes.
22.00

PINOT GRIGIO CHICKEN

Fresh asparagus and a salsa of roasted Roma tomatoes are served on a parmesan crusted chicken breast, drizzled with a light pinot grigio sauce, served with jasmine rice pilaf.
22.00

CHICKEN FRANCAIS

Boneless chicken breast egg battered, sauteed in lemon butter with scallions, fresh mushrooms and capers, served with rice pilaf.
22.00

SPINACH AND CHEESE CHICKEN ROLLATINI

Boneless breast of chicken stuffed with fresh spinach, ricotta and mozzarella cheeses, panko breaded, topped with a creamy sun-dried tomato cream sauce, served on a bed of jasmine rice pilaf.

22.00

CHICKEN MILANESE

Boneless chicken breast panko breaded, sauteed in olive oil for a light crisp coating, topped with lemon vinaigrette arugula and cherry tomato salad, accompanied by truffled mashed potatoes.

21.00

BEEF AND PORK ENTREES

ROAST PRIME RIB OF BEEF

A perfect choice for a banquet, this sterling silver beef is served au jus with horseradish sauce.

26.00

HORSERADISH CRUSTED SIRLOIN OF BEEF

A crusting of garlic, horseradish and herbs make this flavorful entrée perfect for a crowd, drizzled with a cabernet demi-glace, served with mashed potatoes and haricot verts.

25.00

ROASTED BEEF TENDERLOIN

Choice beef tenderloin wrapped with bacon and roasted to perfection, finished with a caramelized mushroom brandy sauce.

28.00

ROASTED FLANK STEAK MARSALA

Sterling silver flank steak roasted medium rare, topped with marsala mushroom sauce, served with garlic mashed potatoes or bow tie pasta.

24.00

FENNEL AND GARLIC CRUSTED PORK ROAST

Pork roast crusted with fennel, garlic and herbs, slow roasted for tenderness and flavor, served with a warm apple cranberry compote.

23.00

BACON WRAPPED PORK LOIN ROAST

Pork loin rubbed with garlic and fresh herbs, wrapped in bacon and seared for crispness, slow roasted for tenderness, topped with natural gravy and served with smashed red potatoes.

23.00

MEATLOAF

Maybe your theme is retro. Try our homemade meatloaf served with mashed potatoes, gravy and green beans almondine. On the other hand, allow us to add some gourmet flavors for a twist to a classic dish.

19.00

SEAFOOD ENTREES

All of our seafood dishes are prepared with only fresh fish. Fish may be subject to seasonal availability and therefore another fish of equal quality may be substituted with the client's knowledge. Most species of fish will work in any of the following preparations.

GROUPE MARSALA

Fresh grouper sautéed with mushrooms in a light marsala wine sauce.

29.00

MIXED SEAFOOD PLATTER

Fresh catch broiled in lemon butter, garlic crusted shrimp and a crabcake are accompanied by fingerling potatoes and carrot wrapped asparagus.

30.00

SEA BASS PROVENCAL

Fresh sea bass roasted with lemon butter, garlic, fresh tomatoes, herbs and a touch of white wine.

Market

SEARED CATCH with WHITE WINE BEURRE BLANC

Fresh catch of your choice seared to a golden brown, finished with scallions, capers and fresh tomatoes in a sauvignon beurre blanc, served with haricot verts and golden mashed potatoes.

Market

HERB CRUSTED SALMON WITH DILL SAUCE

Fresh salmon lightly crusted with herb infused panko crumbs, baked to a golden brown, served on a pool of creamy dill sauce.

24.00

SWEET AND SAVORY SALMON

Fresh salmon marinated in a sweet and savory blend of brown sugar and soy sauce with hints of garlic and lemon, served with vegetable orzo pilaf.
23.00

SNAPPER FRANCAIS

Fresh snapper egg coated, sauteed in lemon butter with scallions, fresh mushrooms, capers and white wine.
28.00

PARMESAN CRUSTED MAHI

Fresh mahi dressed in our panko parmesan crusting, drizzled with olive oil and baked golden brown, finished with a plum tomato basil cream sauce and served with orzo pilaf.
26.00

Please note that prices do not include 6% sales tax and 20% gratuity.

There is a 200.00 dance floor set up fee if one is required. Other dining room set up fees if assessed are dependent on complexity of floor plans.

Dessert and hors d'oeuvres are not included. Please see attached dessert and hors d'oeuvres menus for selection and prices.

DESSERTS

We offer a wide variety of cakes, pies, ice cream desserts, crepes and more. We will be happy to help you choose a dessert which would compliment your dinner choices. The following is only a partial list of our dinner endings. Most desserts are priced at 4.00 per person. Certain specialty items may have an additional charge.

Ask us about making your special celebration cake (birthday, anniversary, etc.) If you would like to bring a celebration cake (such as birthday, anniversary, graduation, etc) we will be happy to cut and serve at no additional fee. However, all desserts must be purchased from a licensed commercial facility. Due to health regulations we are unable to serve homemade items.

Crepes - Please ask about the variety of crepes we offer.

Key lime pie

Fruit Pies ala Mode - Choose from apple, blueberry, or fruits of the forest

Apple, berry, peach or mixed fruit crisp, served ala mode.

Black and white cake stack with vanilla crème and hot fudge.

Assorted ice cream pies.

Hot fudge brownie sundae

Caramel apple strudel with cinnamon ice cream

Banana cream pie

Chocolate cream pie

Cream puff stack with fresh strawberries

Pistachio Bundt Cake

Ice cream with homemade cookies

Assorted Cupcakes

Pumpkin spice layer cake with cinnamon frosting

Assorted cakes

Chocolate trifle**

Cranberry trifle**

Our dessert choices change frequently as we discover new recipes in our kitchen. Ask us for a special request and we will do what we can to accommodate you.

**These desserts are limited to smaller luncheons (under 50)

HORS D'OEUVRES

All hors d'oeuvres are priced per person and are cocktail sized except where indicated. They may be served butlered or arranged in chafing dishes.

BEEF AND PORK

Franks in blankets	2.50
Cocktail meatballs	2.00
Teriyaki beef skewers	2.00
Philly cheese steak en crouete	2.50
Skewered beef sirloin chimichurri	2.25
Beef Tenderloin bruschetta (per piece)	2.50
Bacon Deviled Eggs	1.50
Bacon Stuffed Mushrooms	2.00

POULTRY

Bacon wrapped stuffed chicken bites	2.00
Coconut crusted chicken bites	2.00
Skewered chicken chimichurri	2.50
Chicken Cordon Bleu bites	2.25
Buffalo Chicken Cupcakes	2.00
Spanakopita Chicken Meatballs	2.00

SEAFOOD

Scallop rumaki (per piece)	2.00
Mini crab cakes (per piece)	2.00
Seared tuna skewers	2.50
Bacon wrapped shrimp (per piece)	1.25
Shrimp bruschetta	2.00
Coconut shrimp	2.50
Large shrimp cocktail	3.00
Conch fritters	2.75

VEGETARIAN

Miniature bruschetta	1.25
Brie cheese stuffed with sun dried tomato and basil	2.00
Panko crusted brie with mixed berry salsa	2.00
An assortment of hard and soft cheeses arranged with assorted crackers .	2.50
Crudite - raw vegetable display with ranch dip	2.25
Assorted flatbread pizzas	1.50
Blue cheese and herb stuffed mushrooms	1.50
Spanakopita Veggie Balls	1.75