

# OP's Lakeside Catering

## WHAT'S INCLUDED IN EACH OF OUR MENUS:

- Professional Wedding Coordinator
- House Linens in your choice of white or ivory, chairs, table and a dance floor
- House China, Glassware and Silverware, Cake Table, Gift Table and Head Table
- Tasting to help you with your menu choice
- Cutting and serving the wedding cake
- Champagne and cheese display, in Bride and Groom's room after wedding
- GUEST ACCOMMODATIONS – We provide your guests with discounted rate accommodations at the resort hotel: One complimentary overnight accommodation will be reserved for the bride and groom for the night of their on-site reception, if your reception guest count is over 75 guests.

## ADDITIONAL FEES

There is a \$750 (plus tax) Venue/Ceremony Fee. Setup and breakdown fee of \$250 (plus tax).

## VENUE POLICIES

### FOOD AND BEVERAGE POLICIES

- No food or beverage can be brought into the wedding venue without Prior approval.
- All food or beverage items approved must be obtained by a licensed and insured business.
- Food and beverage prices are subject to change with uncertainty of industry markets.
- No food can be taken from the Venue for a Buffet Event.
- Additional fees for non-menu items.

Any setup by your vendors must be completed at least one hour prior to your guest's arrival. You are responsible for any equipment that must be returned to your vendors. Place cards, centerpieces, favors, seating charts, etc. are to be delivered the day before your reception unless otherwise agreed upon with your Event Coordinator.

- Ceremony & Reception: 5 ½ hours
- Reception Only: 5 hours
- We can extend your event for the fee of \$500.00 per hour. Based on the discretion of our banquet manager and they would need to know at least two hours before the end of your event.

WEDDING INCENTIVES – Ask about our Winter Packages. November 1st through April 30th 10% Discount: Off Each Per Person Package Price. All service charges will be calculated prior to any discounts. Restrictions: Discount does not apply to Holiday Weekends.

**\*\*\*Some Restrictions Apply\*\*\***

## PAYMENT AND CONTRACT POLICY

A non-refundable deposit, of one third of the estimated cost of your reception, is required to confirm your date. An additional one third of the balance is due 90 days prior. A tentative count

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*is due two weeks prior to your reception with a final count and payment due one week prior. Please make sure that your vendors, i.e. band members, photographers; etc. should be included in these counts. Should your actual bill be higher than estimated, the balance will be due before departure on the day of your reception.*

## **GOLD**

*Includes the following features:*

- *Five Hours of Premium Open Bar*  
*-Premium Liquors, Bottled & Draft beer, House Wine, Soft Drinks, Signature Drink*
- *One Hour Continuous Hors d' Oeuvres*
  - ◆ *Select five from "Hors d' Oeuvres" Page*
- *Two Wedding Enhancement\**
  - ◆ *Select one Chef's Display and one Chef Attended on the \*Wedding Enhancement Page*
- *Champagne Toast at Dinner`*
- *Upgraded Salad*

*Plated, Duet or Buffet \$130.00*

## **SILVER**

*Includes the following features:*

- *One Continuous Hours of Premium Open Bar*  
*-Premium Liquors, Draft Beer, House Wine, Soft Drinks, Signature Drink*
- *4 Continuous Hours of Limited Beverages & Cash Bar*  
*-Draft Beer, House Wines, Soft Drinks*
- *One Hour Continuous Hors d' Oeuvres*
  - ◆ *Select five from "Hors d' Oeuvres" Page*
- *One Wedding Enhancement\**
  - ◆ *Select from Chef's Display on the "Wedding Enhance" Page*
- *Champagne Toast at Dinner*

*Plated, Duet or Buffet 110.00*

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## BRONZE

*Includes the following features:*

- *Five Hours of Continuous Limited Beverages & Cash Bar*  
*Draft Beer, House Wines, Soft Drinks*
- *One Hour Continuous Hors d' Oeuvres*
  - ◆ *Select five from "Hors d' Oeuvres" Page*
- *One Wedding Enhancement\**
  - ◆ *Select from Chef's Display on the "Wedding Enhancement" Page*
- *Champagne Toast at Dinner*

*Plated, Duet or Buffet \$90.00*

*\*All Wedding Enhancements must be served during the Cocktail Hour\**

### *Each Package Includes Your Selection of the Following:*

- *Pre Selected Entrees or One Duet or Buffet Dinner*  
*-See \* Plated Dinner Entrees\* or \*Duet Plates\* or Buffet Selections\* Page*
- *Choice of Salad – Choice of Vegetable – Choice of Starch*
- *Fresh Hot Rolls and Butter*
- *Coffee, Tea and Decaf.*  
*-See Accompaniments Page*

*All prices are subject to a 7% NYS Sales Tax. A 20% is added for all food & beverage service. 15% is rendered to service personnel and 5% to supervisory to sales personnel. Prices subject to change.*

### **Plated Dinner Entrees**

*Choose Three Form the Following Selections:*

*Ala Carte Menu \$27.00 ++ pp*

*Choose Three Form the Following Selections*

#### **Beef**

#### **Sliced Tenderloin of Beef**

*Sliced Tenderloin of Beef, Roasted Mushrooms, Bordelaise Sauce*

#### **Grilled 7oz Filet Mignon**

*\*\*Bronze Package Additional Charge of \$2 ++ Per Person*

#### **8oz New York Sirloin**

*Grilled and Served with a Shallot, Cabernet Demi*

# *OP's Lakeside Catering*

## *Roasted Prime Rib of Beef Au Jus*

*Horseradish Aioli*

## *Italian Roast Beef*

*Herb Encrusted, Slow Roasted, Barolo Wine Sauce*

## *Seafood*

### *Encrusted Salmon*

*Topped with a Panko Cream Cheese, Mandarin Orange Crust, Citrus Hollandaise Sauce*

### *Baked Boston Cod*

*Topped With a Shallot & Herb Bread Crumb*

### *Shrimp Scampi*

*Sautéed Shrimp in a Garlic, Butter, Parsley Sauce over Rice*

### *Mediterranean White Fish*

*Broiled Cod, Topped With Sliced Tomatoes, Red Onion, Swiss Cheese*

### *Seafood Marinara*

*Shrimp, Scallops & Mussels in a Marinara Sauce over your choice of Starch*

## *Poultry*

### *Chicken Parmesan*

*Breaded Chicken Cutlet, Tomato Sauce, Melted Mozzarella Cheese*

### *Vermont Cheddar Chicken*

*Marinated Grilled Chicken Breast, Mushrooms, Cheddar Cheese Green Onion Garnish*

### *Chicken Francaise*

*Lightly Egg Battered Chicken Breast, Lemon White Wine Parsley Sauce*

### *Chicken Cordon Bleu*

*Chicken Breast Stuffed with Ham & Swiss Cheese, Mornay Sauce*

### *Chicken Toscana*

*Sautéed Chicken Breast, Mushroom, Lemon White Wine Sauce, Topped With Prosciutto, Melted Mozzarella Cheese*

### *Chicken Marsala*

*Sautéed Chicken, Marsala Mushroom Sauce*

### *Stuffed Chicken Breast*

*Apple and Vegetable Stuffing, Orange Marmalade Sauce*

## *Vegetarian*

### *Asparagus & Mushroom Risotto*

*Creamy Arborio Rice, Asparagus, Cremini Mushrooms, White Wine Vegetable Stock, Reggiano Parmesan Cheese*

# *OP's Lakeside Catering*

## ***Stuffed Portobello Mushroom***

*Twin Stuffed Mushrooms, Filled with, Spinach, Roasted Red Peppers  
Feta Cheese, Parmesan Cheese, Cheddar Cheese*

## ***Pasta Primavera***

*Broccoli, Mushrooms, Zucchini, Red Onion, Grape Tomatoes,  
Penne Pasta, Garlic White Wine Sauce, Parmesan Cheese*

## ***Duet Plates***

*Choice of One Entrée or Combine your Favorite.*

## ***Surf & Turf***

*Petite 5oz Lobster Tail and Filet Mignon, Drawn Butter  
\*Additional Charge Based on Market Price\**

## ***Marinated Chicken & Sliced Roast Beef***

*Grilled Marinated Chicken and Sliced  
Top Round of Beef*

## ***Broiled Salmon & Shrimp Scampi***

*Broiled Salmon, Shrimp Lemon White Wine Butter Garlic Sauce*

## ***Petite Filet Mignon & Stuffed Chicken***

*5oz Filet Mignon Beef Demi, and  
Stuffed Chicken Breast, Mornay Sauce*

## ***Stuffed Portobello Mushrooms & Grilled Vegetables***

*Filled With Spinach, Feta Cheese, Parmesan Cheese  
Roasted Red Peppers, Grilled Zucchini, Grilled Egg plant*

## ***All Duet Plate Selections are accompanied By the Following:***

*Choice of Salad, Choice of Vegetable, Choice of Starch  
Rolls, Butter, Coffee, Tea or Decaf*

## ***Buffet Selections***

*Choice of Three from the Following Selections*

### ***Chicken***

*Chicken Ala Vodka  
Chicken Parmesan  
Chicken Alfredo  
Chicken & Broccoli  
Chicken Rosemary  
Chicken Marsala  
Chicken Francaise*

### ***Pasta***

*Penne Ala Vodka  
Orecchiette Bolognese  
Penne Primavera  
Rigatoni Pomodoro  
Pasta Alfredo*

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## **Beef**

Marinated Sliced flank Steak  
Sliced Roast Beef  
Beef Tips with Mushrooms  
Beef Stir Fry

## **Pork**

Pork Au Poivre  
Pork & Pineapple  
Pork & Garlic Stir Fry

## **Seafood**

Seafood Alfredo  
Seafood Fra Diavolo  
Baked Cod  
Broiled Salmon

## **Vegetarian**

Stuffed Portobello Mushroom  
Vegetable Lasagna  
Asparagus Creamy Risotto

*All Menus Are Served with Rolls, Butter, Salad, and Dessert.*

*Our chef can customized any buffet entrée to fit your needs.*

*Special Request on any items not present on our menu may be subject to a price increase.*

## **DINNER ACCOMPANIMENTS**

### **SALADS**

*(Choice of One)*

#### **Garden Salad**

*Mixed Lettuce and Field Greens, Cucumbers, Grape Tomatoes, Red Onion, Croutons*

#### **Caesar Salad**

*Romaine Lettuce, Tossed with Caesar Dressing, Croutons, Parmesan Cheese*

#### **Chilled Pasta Salad**

*Penne Pasta, Diced Red Onion, Grape Tomatoes, Broccoli, Carrots  
Cheese, Pepperoni, Salami, Italian Vinaigrette*

### **Upgraded Salads**

#### **Caprese Salad**

*Vine Ripe Tomatoes, Fresh Water Mozzarella, Fresh Basil,  
Olive Oil, Seasoning, Balsamic Drizzle*

*3.95++ pp*

#### **Summer Chopped**

*Chopped Romaine, Diced Cucumbers, Tomatoes, Red Onion,  
Blue Cheese, Avocado, White Balsamic Dressing*

*4.95++ pp*

#### **Beet Salad**

*Roasted Beets, Field Greens, Goat Cheese, Candied Walnuts, Balsamic Dressing*

*\$5.95++ pp*

#### **Brussels Sprouts & Kale Salad**

*Chopped Brussels Sprouts, Kale, Walnuts, Cranberries,  
Blue Cheese, Crispy Onions, Balsamic Dressing*

*6.95++ pp*

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## STARCH

*(Choice of one)*

*Rice Pilaf, Baked Potato, Twice baked Potatoes, Roasted Red Potatoes, Garlic Parmesan Mashed, and Boiled Baby Reds with Garlic, Butter, and Parsley*

## Vegetables

*(Choice of One)*

*Mixed Vegetable, Honey Glazed Carrots, Peas & Onions, Sweet Kernel Corn or Farm Fresh in Season, Broccoli, and Green Beans*

## Upgraded Vegetables

*Add 3.75++ pp*

*Roasted Asparagus, Braised Brussels Sprouts with Crispy Prosciutto,*

## HOT HORS D'OEUVRES

*Swedish Meatballs*

*Italian Meatballs*

*Vegetable Spring Roll*

*Coconut Chicken Skewer*

*Cocktail Franks in Puff Pastry*

*Arancini Rice Balls*

*Mac & Cheese Bites*

*Mini Crab Cakes*

*Assorted Quiche*

*Spanakopita*

*Brie & Raspberry Phyllo Dough*

*Chicken Satay or Beef*

*Asparagus in Phyllo Dough*

*Crab Stuffed Mushrooms*

*Cheese Stuffed Mushrooms*

*Scallops & Bacon*

## COLD HORS D'OEUVRES

*Melon & Prosciutto Skewers*

*Antipasto Skewers*

*Caprese Skewers*

*Bruschetta Bread*

*Pear, Blue & Prosciutto Skewers*

*Cucumber Rounds with Cream Cheese & Salmon*

*Shrimp Cocktail Butlered (\$2. ++ Per person up Charge for Bronze Package)*

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## WEDDING ENHANCEMENTS

### CHEF DISPLAYS

(Minimum of 50 pp)

#### **Gourmet Slider Bar**

*A Trio of Petite Chicken, Cheese Burger & Pulled Pork Sliders Accompanied by Cole Slaw, Mae Ploy Relish, Caramelized Onions, Mustard, Ketchup, BBQ Sauce*

\$5.95++ pp

#### **Smoked Salmon Display**

*Cold Smoked Salmon, served with Diced Red Onion, Capers, Sliced Baguette Bread. Herb Mustard*

\$4.95++ pp

#### **Charcuterie Display**

*Imported Italian & Domestic Meats, Imported & Domestic Cheeses Mediterranean Olives, Mustards, Assorted Nuts, Green & Red Grape Garnish*

\$6.50++ pp

#### **Hummus & Tabouli Display**

*Tabouli, Hummus, Pita Bread, Crackers, Grilled Vegetables, Imported Olives Roasted Red Peppers, Artichokes*

\$4.95++ pp

#### **International Fruit & Cheese Display**

*Imported & Domestic Cheeses, Fresh Seasonal Fruit, Crackers*

\$5.25+++ pp

#### **Fresh Crudités Display**

*Fresh Raw Vegetables Served with Gourmet Dips*

\$3.95+= pp

### **CHEF ATTENDED STATION**

(Minimum of 50 pp)

#### **Pasta Station**

*Chef Attended; cooked to Order. Choice of 2 Pastas, Alfredo, Marinara, Pink Cream Sauce With your choice of Spinach, Mushrooms, Peppers, Sausage, Baby Shrimp, Artichokes, Garlic, Onions, Olives, Broccoli, Parmesan Cheese*

\$4.95++ pp

#### **Macaroni & Cheese Station**

*Vermont Cheddar, Cream, Parmesan Cheese, Choice of the Following: Mushrooms, Baby Shrimp, Spinach, Sausage, Caramelized Onions*

\$4.95++ pp



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## **Nacho Station**

*Crispy Nacho Chips Topped with Choice of: Nacho Cheese, Taco Meat, Diced Tomatoes  
Jalapeño Peppers, Olives, Salsa, Sour Cream, Guacamole*

*\$3.95++ pp*

## **Asian Stir Fry**

*Seasoned Beef or Chicken, Sliced Carrots, Celery, Onions, Broccoli, Brown Rice  
Soy, Ginger, Mae Ploy, Sesame Oil, Sesame Seeds*

*\$5.95++ pp*

## **OP's Famous Raw Bar**

*\*(Bronze And Silver Package there is an up Charge of \$4.00++ per person)*

*Station of Oysters, Clams Shrimp Lobster and Ahi Tuna, with Mignon Sauce,  
Cocktail Sauce, Lemons*

*\*Market Price\**

## **Chef Attended Carving Stations**

### **Whole Roasted Turkey**

*Corn Bread Stuffing, Sliced Rolls Cranberry Relish, Turkey Gravy*

*8.95++ pp*

### **Prime Rib of Beef Au Jus**

*Au Jus, Horseradish Mayo, Sliced Rolls*

*13.95++ pp*

### **Roasted New York Sirloin**

*Mushroom Bordelaise, Creamy Blue Cheese Sauce, Sliced Rolls*

*11.95++ pp*

### **Slow Baked Pit Ham**

*Rum Raisin Sauce, Sliced Rolls*

*7.95++ pp*

## **Assorted Appetizers**

### **HOT HORS D'OEUVRES**

<i>Swedish Meatballs</i>	<i>.....</i>	<i>\$165.00 per 100pcs / \$90.00 per 50pcs</i>
<i>Italian Meatballs</i>	<i>.....</i>	<i>\$165.00 per 100pcs / \$90.00per 50pcs</i>
<i>Vegetable Spring Roll</i>	<i>.....</i>	<i>\$135.00 per 100pcs / \$77.50 per 50pcs</i>
<i>Coconut Chicken Skewer.....</i>	<i>.....</i>	<i>\$275.00 per 100pcs / \$147.50 per 50pcs</i>
<i>Cocktail Franks in Puff Pastry</i>	<i>.....</i>	<i>\$175.00 per 100pcs / \$95.00 per 50pcs</i>
<i>Arancini Rice Balls.....</i>	<i>.....</i>	<i>\$225.00 per 100pcs / \$120.00 per 50pcs</i>

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Mac & Cheese Bites.....	\$150.00 per 100pcs / \$85.00 per 50pcs
Mini Crab Cakes.....	\$230.00 per 100pcs / \$125.00 per 50pcs
Assorted Quiche.....	\$150.00 per 100pcs / \$85.00 per 50pcs
Scallops & Bacon.....	\$350.00 per 100pcs / \$185.00 per 50pcs
Spanakopita.....	\$140.00 per 100pcs / \$90.00 per 50pcs
Brie & Raspberry Phyllo Dough.....	\$225.00 per 100pcs / \$122.50 per 50Pcs
Chicken or Beef Satay.....	\$230.00 per 100pcs / \$125.00 per 50pcs
Asparagus In Phyllo Dough.....	\$280.00 per 100pcs / \$150.00 per 50pcs
Crab Stuffed Mushrooms.....	\$320.00 per 100pcs / \$170.00 per 50pcs
Cheese Stuffed Mushrooms.....	\$230.00 per 100pcs / \$125.00 per 50pcs

## COLD HORSE D'OEUVRES

Melon & Prosciutto Skewers.....	\$280.00 per 100pcs / \$150.00 per 50pcs
Antipasto Skewers .....	\$230.00 per 100pcs / \$125.00 per 50pcs
Chilled Shrimp Cocktail.....	\$500.00 per 100.00pcs / \$280.00 per 50pcs
Bruschetta Bread.....	150.00 per 100.00pcs / 85.00 per 50pcs
Pear, Blue & Prosciutto Skewers .....	275.00 per 100pcs / 147.50 per 50pcs
Cucumber Rounds with Cream Cheese & Salmon.....	225.00 per 100pcs / 122.50 per 50pcs

## Late Night Party Snacks

13.00++ pp, per hour

Soft Pretzel Sticks, With Dipping Sauces Home Made Snack & Nut Mix  
Cured Meats, Cheeses and Grilled Vegetables, Bread & Crackers

## Beverages

OP's Lakeside Catering offers a variety of top-quality brands of beverages. If your group requests a special product that we do not carry, you will be charged the retail price for all ordered bottles or cases. A variety of cordials, kegs of beer and additional liquors available upon request.

All bar packages include liquor, house wine, domestic and imported beer, bottled water and soft drinks and are not included in meal packages.

\*One bartender per 75 guests is provided complimentary with Fixed Price Hosted Bar.

\*Bartender fee of \$50 for the first hour and \$25 for each additional hour per bar will apply should sales not exceed \$300 per hour per bar average on Consumption Bar.

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## **FIXED PRICE HOSTED BAR**

### **TIER ONE:**

FIRST HOUR	\$15.00 per person
SECOND HOUR	\$11.00 per person
THIRD HOUR	\$9.00 per person
EACH ADDITIONAL HOUR	\$7.00 per person

### **TIER ONE BAR INCLUDES:**

Jim Beam, Captain Morgan, Marker's Mark, Johnny Walker Red & Black, VO, Jack Daniels, Bacardi White Rum, Tito's Vodka, Malibu Rum, Jose Cuervo Tequila, Triple Sec, Peachtree, Sweet & Dry Vermouth, Tanqueray, and Seagram's Dewar's

Woodbridge House Wine: Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel, Moscato, and Champagne

Domestic Beer: Bud, Bud Light, Coors Light, Non-Alcoholic Beer

Imported Beer: Corona, Heineken, Labatt's and Stella

Specialty Beer: Adirondack, Davidson's, Shocktop, Sam Adams, and Common Roots

Assorted Mixers: Bottled Water and Soft Drinks

## **FIXED PRICE HOSTED BAR**

### **TIER TWO:**

FIRST HOUR	\$12.00 per person
SECOND HOUR	\$8.00 per person
THIRD HOUR	\$6.00 per person
EACH ADDITIONAL HOUR	\$4.00 per person

### **TIER TWO BAR INCLUDES:**

House Brand Vodka, Gin, Rye, Rum, Bourbon, Scotch, Tequila, Triple Sec, Sweet & Dry Vermouth

Woodbridge House Wine: Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel and Champagne

Domestic Beer: Bud, Bud Light, Coors Light, Non-Alcoholic Beer

Imported Beer: Corona, Heineken, and Labatt's

Assorted Mixers: Bottled Water and Soft Drinks

## **Consumption Bars, Cash Bars and Fixed Price Hosted Bar Pricing**

	Cash	Consumption
Mixed Drink per drink	\$8.50	\$6.50
Domestic Beer per bottle	\$5.50	\$4.25
Imported Beer per bottle	\$7.00	\$5.25
House Wine per glass	\$9.50	\$7.50
Soft Drinks per drink	\$3.00	\$2.25
Bottled Water per bottle	\$3.00	\$2.25
Cordials per drink, upon prior request	\$9.50	\$7.50

- Consumption Bar prices-based Tier One liquors.
- Consumption and Fixed Price bar prices, add 20% service charge and applicable state tax.
- Cash bar include service charge and applicable state tax.