



CUSTOM EVENTS

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WEDDINGS • SOCIAL & CORPORATE EVENTS

SOCIAL +  
CORPORATE  
*Menu*

1091 W. 10TH STREET | CLEVELAND, OHIO 44113

216.664.1135 • [LAGOCUSTOMEVENTS.COM](http://LAGOCUSTOMEVENTS.COM)

# BREAKFAST

## OFFERINGS

*-minimum 15 guests-*

### CONTINENTAL \$13

assorted muffins and pastries, sliced fruit, orange and cranberry juice, regular and decaf coffee, assorted hot teas

### HOT BREAKFAST BUFFET \$22

scrambled eggs, hash browns, bacon, sausage, toast, sliced fruit

### SOUTHERN BREAKFAST BUFFET \$27

biscuits and gravy, grits, scrambled eggs, country ham, assorted jams, southern fried potatoes

### BENEDICT BUFFET \$28

traditional benedict, hash browns, bacon, sausage, sliced fruit

*sub crab cake \$6*

*sub sliced filet \$6*



### BREAKFAST SANDWICHES

*(all available in wraps) Choose up to 2*

*Served with tater tots*

- Egg, Canadian Bacon, American Cheese, English Muffin \$12
- Egg, Sausage, Cheddar Cheese, Buttermilk Biscuit \$11
- Egg, Fresh Herbs, Swiss Cheese, English Muffin \$10
- Egg, Fried Pork, Pimento Cheese, Buttermilk Biscuit \$13
- Egg, Fried Chicken, Hot Honey, Buttermilk Biscuit \$12

## bars

### CLEVELAND BAGEL BAR \$13

choice of 2 cream cheeses · plain, strawberry, honey-almond, chive-garlic

*add on-sliced tomato, English cucumber, smashed avocado \$6*

*add on-cured salmon, capers, shallot, egg \$8*

### AVOCADO TOAST BAR \$16

fresh and smashed avocado, 9 grain toast, red onion, tomato, banana peppers

*add on bacon \$4*

## groups under 15

### WE OFFER A BREAKFAST BOX \$8.95

granola bar, whole fruit, muffin and bottle of water

# BREAKFAST

## A L A C A R T

*-minimum 15 guests-*

*selections must be for all guests  
please note any dietary restrictions*

### EGGS

- Scrambled eggs with cheddar \$5
- Frittata with cheddar ham and broccolini \$7
- Strata with spinach, tomatoes and provolone cheese \$6
- Quiche with mixed vegetables \$9
- Quiche Lorraine, bacon, onion, gruyere cheese \$9

### MEATS

- Bacon \$4
- Sausage Links \$4
- Turkey Sausage \$5
- Short Rib Hash \$10
- Thick Cut Bacon \$8

### POTATOES

- Rosemary Potatoes \$5
- Hashbrowns \$4
- Tater Tots \$4

### *breakfast add-ons*

*(Minimum order of 15 per item)*

- Yogurt Parfaits \$12
- Sliced Fruit \$6
- Assorted Granola Bars \$4
- Assorted Energy Bars \$4
- Assorted Instant Oatmeal \$4
- Overnight Oats \$6 *(oat milk or whole milk)*
- Waffles \$7
- French Toast \$7



# BREAKS

## SNACK TIME



### 7TH INNING STRETCH \$16

soft pretzels, cheese sauce, mustard, peanuts, popcorn

### CHARCUTERIE \$22

cured meats, assorted domestic cheese, olives, pickled vegetables, crostini

### TRAIL MIX BAR \$16

granola, mixed nuts, dried fruit, chocolate

### POWER BUNDLE \$24

Red Bull, almonds, beef jerky, turkey jerky, hard boiled eggs, cheddar, dark chocolate

### add-ons

*\$4 each*

ASSORTED CHIPS

ASSORTED CANDY BARS

ASSORTED ENERGY BARS



# BEVERAGE

## OPTIONS

### BREAKFAST \$5.95

Regular and Decaf Coffee  
Assorted Hot Teas  
Orange Juice  
Cranberry Juice

### BY THE GALLON

Coffee \$50  
Iced tea \$25  
Hot teas \$25  
Lemonade \$25  
Juices - Apple, Orange, Cranberry \$30  
Regular and Sugar Free Red Bull \$4 each  
Gatorade \$4 each



### half day

\$5.95

Regular and Decaf Coffee  
Assorted Hot Teas  
Water  
Assorted Soda

### full day

\$9.95

Regular and Decaf Coffee  
Assorted Hot Teas  
Water  
Assorted Soda

# LUNCH

## OPTIONS

### buffets

#### HOT SANDWICH SPREAD \$26

pancetta and white bean soup, sandwiches: Italian, caprese, chicken parm, cucumber and tomato salad

#### SOUTHERN BBQ \$28

BBQ pork, shredded chicken, cornbread, mac and cheese, braised collard greens, baked beans, slider buns

*Add Ons*

*Texas style brisket \$9*

*Roasted beef rib \$12*

#### TACO BAR \$26

*Choose one protein*

chicken, carnitas, barbacoa or tofu, sauteed peppers and onions, black beans and rice, flour tortillas, corn tortilla chips, shredded cheddar, pico, lime cilantro sour cream, shredded lettuce, chicken tortilla soup

*Second protein \$8*

*Add Ons*

*Guacamole \$3*

*Skirt steak \$9*

*Spicy Grilled shrimp \$10*

#### SOUP AND SALAD BAR \$19

Salad: romaine, mixed greens, tomatoes, onions, carrots, cucumbers, olives, pepperoni, shredded cheese, croutons, chopped egg, peppercorn dressing and balsamic, rolls and butter

Soups: pancetta and white bean, tomato bisque, Italian wedding, beef and vegetable, vegetable, chefs seasonal

*Protein Add Ons*

*Grilled Chicken \$9 • Shrimp \$10*

*Salmon \$12 • Filet Mignon \$16 • Lobster \$22*

#### THE SICILIAN \$26

pasta with marinara, pasta with cream sauce, chicken piccata, Salerno family meatballs, Caesar salad, rolls and butter

*Add Ons*

*Lobster Gnocchi \$12*

*Veal Tortelloni \$14*

*House Cavatelli \$12*

#### PIZZA \$32

1/2 Sheet Pizzas

Cheese, Pepperoni, Vegetable, Lago

# LUNCH

## OPTIONS

*please note any dietary restrictions*



### boxes

#### **SORA SUSHI BOX \$23**

*Gyoza, Edamame, 2 Nigiri (Tuna, Salmon) Choice of 1 roll  
Spicy Tuna, Shrimp California, Salmon Acocado, Cucumber Avocado, Uma-Kyu*

*or*

*Vegetarian Box*

*Edamame, Cucumber Avocado, Uma-Kyu, Avocado 2 Crispy Rice*

#### **BOXED LUNCH \$22**

*please choose up to 2 options  
cookie, chips, pickle, whole fruit*

**Sandwich Options:** veggie, turkey club, Italian, chicken salad,  
Chopped Salad, Chef Seasonal, Caesar

*Add Ons for Salads*

*Salmon \$10*

# COCKTAIL HOUR

## M E N U

### displays

-MINIMUM 15 GUESTS-

#### CHARCUTERIE \$13

Cured Italian meats, assorted domestic and imported cheeses, pickled vegetables, olives, whole grain mustard, fig jam, crostini, crackers

#### CRUDITE \$12

Seasonal blanched and raw vegetables, herb mousseline, hummus-roasted red pepper, basil pesto, calabrian chili

#### CHAMPAGNE POACHED SALMON \$22

capers, shallot, egg white, egg yolk, creme fraiche, belini

#### ASSORTED CHEESE \$22

Assorted domestic and imported cheeses, fig jam, berries, Marcona almonds, crostini, crackers

#### SEAFOOD \$MKT PRICE

Shrimp, oysters, crab, mussels, seasonal civiche, lemons, mignonette, cocktail sauce addon

Caviar-Ostra, Blue Scampi, Smoked Trout, Alaskan Salmon, Siberian Baeri

#### SUSHI DISPLAY \$MKT PRICE

*assorted sushi, sashimi, nigiri, seaweed salad, spicy crab, edamame, soy, ginger, wasabi*

#### CHILLED BEEF TENDERLOIN \$30

thin sliced tenderloin, caramelized onions, horseradish cream, blistered tomatoes,





# COCKTAIL HOUR

## M E N U

### *Hors D'oeuvres*



\$5

Traditional, Crispy Chicken, or  
Marmalade Deviled Eggs

Artichoke and Boursin Voulevant

Caramelized Onion and  
Goat Cheese Tart

Chilled Jerk Shrimp

Crispy Pimento Cheese Arancini  
with Marinara Aioli

Grilled Chicken Satay with  
Peanut Sauce

Ricotta, Cucumber, Mint on Baguette

Baby Sweet Peppers Stuffed with  
Pimento Cheese

Chicken Waldorf on a Crostini



\$6

Baby Swiss and Spinach Stuffed  
Mushrooms

Prosciutto Wrapped Midori Com-  
pressed Honeydew

Beef Satay with Chimichurri

Shrimp and Sweet Corn Fritter

Assorted Sushi

Salerno Family Meatball

Chicken and Waffle Lollipop

Coconut Shrimp with Rum Butter  
Sauce



\$8

House Made Gnocchi with  
Truffle Cream Sauce

Crispy Pork Belly with Kraut,  
Arugula, Balsamic Vinaigrette  
on Crostini

Sesame Rare Seared Tuna on Fried  
Wonton with Ginger Thai Vinaigrette

Mini Beef Wellington

Lamb Lollipop with Chimichurri

Lobster BLT  
Poached Lobster, Arugula,  
Heirloom Tomato and Bacon Aioli

Surf and Turf Skewer  
Grilled Shrimp, Sirloin Filet,  
Roasted Shallot Vinaigrette

# PLATED DINNER

## OPTIONS

*Included are salad, bread and butter, starch, vegetable, and dessert*

### PROTEINS

airline chicken \$42, salmon \$46, short rib \$46, sirloin filet \$49, 8oz filet mignon \$56, lamb chop \$54, shrimp scampi \$49, seared halibut \$58

### VEGETARIAN

eggplant parm \$40, ratatouille \$40, zucchini noodle primavera \$42, stuffed pepper \$38, vegan wellington \$46

### SALAD

Caesar, chopped, Greek, chef seasonal

### STARCH

roasted fingerling potatoes, boursin mashed, crushed red skins, Israeli couscous with fresh herbs, quinoa, mushroom and brown rice pilaf, parmesan risotto

### VEGETABLES

roasted broccoli, broccolini, asparagus, brussels sprouts, green beans, glazed baby carrots, seasonal roasted vegetables

## Desserts

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Tiramisu \$12  
Mixed berry bread pudding \$12  
Lemon bars \$11  
House made assorted cookies \$10 per half dozen  
Double chocolate brownies \$10 per half dozen  
Banana pudding \$11  
Cream puffs \$9 per half dozen  
Cannoli (2) \$9  
Nutella cheesecake \$13  
Vanilla cheesecake \$13  
Chefs apple crisp \$13  
Chocolate hazelnut and Frangelico tart \$13  
Vegan sweet potato mousse with berries \$13



# DINNER

## BUFFET

\$42

*Choose 1 of each category  
Please note any dietary restrictions*

### PROTEIN

chicken marsala or picatta, chicken parm, short rib, salmon

Add on protein \$18

Plated Vegetarian Options available

### STARCH

boursin mashed, pasta with marinara or cream sauce, roasted red skins

Add on starch \$6

### VEGETABLES

green beans, broccolini, asparagus, brussels sprouts

Add on vegetable \$5

### SALAD

chopped, Caesar, chef seasonal

Add on salad \$5



## Salerno Family \$41

meatballs, sausage, stuffed peppers, chicken parm, cavatelli, tortelloni, caesar salad, bread

## Low County Boil \$46

old bay shrimp, smoked sausage links, red potatoes, vidalia onions, sweet corn, lemons

## Classic Southern Buffet \$49

shrimp and grits, buttermilk fried chicken, mac and cheese, southern style green beans, pickled vegetable platter, mashed sweet potatoes, braised collard greens, buttermilk biscuits



# DINNER

## STATIONS

*Minimum 25 guests*

### CARVING STATIONS | PER PERSON

Slow roasted prime rib \$28

Roasted beef tenderloin \$33

Peppercorn roasted new York strip \$28

Dill Roasted Atlantic Salmon \$26

Brisket \$24

Beef Tri Tip with Chimichurri \$26

Baked Halibut \$31

Roasted Leg of Lamb \$32



*1 carver per selection,  
up to 60 minutes of service \$150 per chef*

## Stations

### MINIMUM 15 GUESTS

#### TAPAS BAR \$25

chicken skewers, beef skewers, falafel, pickled vegetables,  
assorted hummus, tzatziki, pita, olives and artichoke hearts

#### WALKING SALAD \$7

chopped, Caesar, burrata

#### SLIDER BAR \$18 (CHOOSE UP TO 3)

cheeseburger with pickle, fried chicken with pimento cheese spread,  
meatball with banana peppers and provolone, turkey blt, pulled pork with slaw

Add on \$5

Lobster BLT

Brisket

#### ITALIAN \$23

Salerno family meatballs, tomato mozz skewer, minim chicken parm sands,  
lobster gnocchi cups, basil pesto pasta cups

#### GNOCCHI BAR \$24

braised short rib, poached lobster, sauteed mushrooms, mixed herbs, fresh parmesan reggiano

#### CHICKEN TENDER STATION \$18

traditional, buffalo, BBQ, tater tots, celery, creamy peppercorn, ketchup



# BAR

## PACKAGES

### Signature Bar

#### SPIRITS

Ketel One, Ketel One Citroen, Ketel One Oranje  
Kettle One Botanicals  
Tanqueray Gin  
Captain Morgan White Rum  
Captain Morgan Spiced Rum  
Hornitos Reposado Tequila  
Johnnie Walker Red Label Scotch  
Jack Daniels Whiskey  
Maker's Mark Bourbon  
Bacardi Superior, Bacardi Spiced  
Hennessy VS

#### BEER

##### *Domestic (select two)*

Bud Light  
Budweiser  
Miller Lite  
Corona

Michelob Ultra

##### *Import + Craft + local (select two)*

Fat Heads Head Hunter IPA  
Fat Heads Bumble Berry  
Great Lakes Dortmunder  
Great Lakes Hazecraft  
Great Lakes Edmund Fitzgerald Porter  
Saucey Brew Works Hefeweizen

##### *Upgrades*

High Noon Pineapple \$156  
High Noon Peach \$156

#### WINE

Lago 'Fabio Salerno Selection' Chardonnay  
Lago 'Fabio Salerno Selection' Sangiovese

*Each additional hour \$15.00 per guest*

### Premium Bar

#### SPIRITS

Belvedere Vodka, Belvedere Organics Vodka  
Nolets Gin  
Tres Generaciones Blanco Tequila  
Tres Generaciones Reposado Tequila  
Bacardi Superior, Bacardi Spiced  
Johnnie Walker Scotch  
Basil Hayden Whiskey  
Knob Creek Bourbon  
Hennessy VSOP

#### BEER

##### *Domestic (select two)*

Bud Light  
Budweiser  
Miller Lite  
Corona  
Michelob Ultra

##### *Import + Craft + local (select two)*

Fat Heads Head Hunter IPA  
Fat Heads Bumble Berry  
Great Lakes Dortmunder  
Great Lakes Hazecraft  
Great Lakes Edmund Fitzgerald Porter  
Saucey Brew Works Hefeweizen

##### *Upgrades*

High Noon Pineapple \$156  
High Noon Peach \$156

#### WINE

Lago 'Fabio Salerno Selection' Chardonnay  
Lago 'Fabio Salerno Selection' Sangiovese  
Lago 'Fabio Salerno Selection' Prosecco

*Each additional hour \$18.00 per guest*

# BAR

## UPGRADES

### INDIVIDUAL BOTTLES

Belvedere \$170

Tito's \$150

Ciroc \$150

Haku \$140

Nolet's \$140

Hendrick's \$150

Makers Private Select \$300

Bookers \$360

Woodford Reserve \$190

Suntory Ao \$280

Angel's Envy \$240

Angel's Envy Rye \$340

Johnnie Walker Blue \$460

Glenmorangie 10 Year \$160

Glenmorangie 18 Year \$390

Casaminos Blanco \$210

Casamigos Reposado \$240

Casamigos Anejo \$260

Don Julio Reposado \$285

Clase Azul Reposado \$240

Don Julio 1942 \$560

Ron Zacapa 23 \$165

Bacardi 8yr \$

