

CUSTOM EVENTS



Essentials

YEAR ROUND

(Does not apply to Holidays)

\$87.95

Appetizers

- choose 2 -

Traditional (VG,GF) -or- Double Bacon Deviled Eggs (GF)

Artichoke and Boursin Voulevant (VG)

Caramelized Onion and Goat Cheese Tart (VG)

Chilled Jerk Shrimp (GF)

Crispy Pimento Cheese Arancini with Marinara Aioli (VG)

Grilled Chicken Satay with Peanut Sauce (GF)

Ricotta, Cucumber, Mint on Baguette (VG)

Baby Sweet Peppers stuffed with Pimento Cheese (VG,GF)

Chicken Waldorf on a Crostini

*VG- Vegetarian, GF- Gluten-Free, Vegan options available (refer to page 3)

Safad

- choose 1 -

CAESAR Romaine, Kale, Pancetta Crouton, Tomato, Parmesan, Toasted Bread Crumb, Classic Caesar Dressing
CHOPPED Romaine, Radicchio, Pepperoncini, Cucumber, Roasted Red Pepper, Red Onion, Pecorino, Barolo Vinaigrette
GREEK Mixed Greens, Cucumber, Olives, Feta, Balsamic Vinaigrette

Entrees

PROTEIN | CHOOSE 1 (CHOOSE 2 FOR DUET)

upgrade to an additional entrée from list for \$5 per guest

Airline Chicken Breast

baked, served with picatta cream or chicken pan jus

Salmon

grilled, served with mustard cream or horseradish crema

Short Rib

braised, served with mushroom demi or beef pan jus

Upgrade your entrée to Filet Mignon \$15

STARCH | CHOOSE 1

Boursin Mashed Potatoes

Crushed Red Skins

VEGETABLES | CHOOSE 1

Asparagus

Green Beans

*Vegetarian option included

*Gluten-Free options available (refer to page 6)

Classic Apgrade upgrade for \$49

Poly Table Linens and Napkins, Plateware, Flatware, Water Goblet, Memorial Table, Place Card Table, Gift Table, Folding Chairs



Request pricing for less than 100 guests. 22% Service Fee 8% Tax. Price subject to change.

ESSENTIALS

Vegetarian Menu Options

V = Vegan Available

Appetizers

Vegetarian Spring Roll

Primavera Vegetables in Cucumber Cup (V)

Red and Gold Beet Tartar on Crostini

Grilled Vegetable Skewer (V)

Burrata and Tomato with Pesto Candied Lemon Rind

Gazpacho with Fresh Chopped Vegetables (V)

Smoked Edamame Hummus (V)

Entrees

RATATOUILLE (V)

Roasted Red Pepper Coulis, Polenta Cake, Arugula Salad

ZUCCHINI NOODLE PRIMAVERA (V)

Zucchini Noodles, Roasted Vegetables, Marinara, Parmesan Cheese

EGGPLANT PARMESAN

Panko Breaded Eggplant, Provolone, Pasta With Marinara

WELLINGTON (V)

House Made Vegetable Filling Wrapped In Vegan Puff Pastry

STUFFED ZUCCHINI (V)

Fresh Herb Couscous and Soubise



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FROM THE KITCHEN

CHARCUTERIE

Cured Italian Meats, Assorted Imported & Domestic Cheeses,
Pickled Vegetables, Olives, Whole Grain Mustard, Fig Jam, Crostini, Crackers
\$13 Per Person

SEAFOOD DISPLAY

Shrimp Cocktail, Oysters, Crab Salad, & Seasonal Ceviche Lemons, Mingonette, House Cocktail Sauce \$22 Per Person

CAVIAR STATION

Selection of Caviar
Egg White, Egg Yolk, Crème Fraîche, Chive, Potato Blini
\$MKT Per Person

SORA SUSHI STATION

Assorted Sushi, Edamame, Gyoza \$18 Per Person \$200 Chef Fee for 1 Hour of Live Rolling Service

PRIME RIB CARVING STATION

Au Jus, Slider Buns, Horseradish Crème Fraîche \$28 Per Person \$200 Chef Fee for 1 Hour of Service

CHILLED BEEF TENDERLOIN

Thin Sliced Tenderloin, Caramelized Onions, Horseradish Cream, Blistered Tomatoes,
Marinated Mushrooms, Focaccia Bread
\$30 Per Person

ENGAGING ENHANCEMENTS

HAND ROLLED CIGAR BAR

2 Hours and 30 Hand Rolled Cigars \$575
3 Hours and 50 Hand Rolled Cigars \$805
3 Hours and 75 Hand Rolled Cigars, Custom Labels, Individual Take Home Bags \$1035.00
All Come with Pre Rolled Cigars for Purchase

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ENHANCEMENTS page 4

Late Night Food

PIZZA

1/2 Sheet = 15 Slices
Cheese, Pepperoni, Vegetable, Lago
\$32.00 Each

SLIDER BAR

Cheeseburger with Pickle, Fried Chicken with Pimento Cheese Spread,

Meatball with Banana Peppers and Provolone, Turkey BLT, Pulled Pork with Slaw,

Caprese with Tomato, Fresh Mozzarella, Basil, Balsamic

\$18.00 Per Person | Up to 3 Varieties

CHICKEN TENDER STATION

Traditional, Buffalo, BBQ, Creamy Peppercorn, Bleu Cheese Sauces. Tater Tots, Celery, Ketchup \$14.00 Per Person

BREAKFAST STATION

Donuts, Assorted Breakfast Burritos, Tater Tots, Ketchup \$16.00 Per Person

NY DELI

Turkey, Pastrami, Corned Beef, Rye, Pumpernickle, Kettle Chips, Kosher Pickle \$18.00 Per Person



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Post Wedding Brunch

\$250 Room Fee

Room Fee Waived if Booking with Wedding Reception
Restaurant Private Dining Room at Lago or Sora | 9am-11am | \$500 Minimum Spend
Riviera Ballroom at Lago Custom Events | 9am-11am or 10am-12pm | \$1,000 Minimum Spend
Items Chosen Must Be Ordered for Your Entire Group



CONTINENTAL \$15

Assorted Muffins and Pastries, Sliced Fruit, Orange and Cranberry Juice, Regular and Decaf Coffee, Assorted Hot Teas

HOT BREAKFAST BUFFET \$22

Scrambled Eggs, Tater Tots, Bacon, Sausage, Toast, Sliced Fruit

SOUTHERN BREAKFAST BUFFET \$27

Biscuits And Gravy, Grits, Scrambled Eggs, Country Ham, Southern Fried Potatoes, Assorted Jams

BAGEL BAR \$11

Choice of 2 Cream Cheeses: Plain, Strawberry, Honey-Almond, Chive-Garlic

Add On: Sliced Tomato, English Cucumber, Smashed Avocado

Add On: Cured Salmon, Capers, Shallot, Egg

BREAKFAST SANDWICHES \$14

(All Available in Wraps)

Choose Up To 2 For Entire Group

Served with Tater Tots

Egg, Canadian Bacon, American Cheese, English Muffin Egg, Sausage, Cheddar Cheese, Buttermilk Biscuit Egg, Fresh Herbs, Swiss Cheese, English Muffin Egg, Fried Pork, Pimento Cheese, Buttermilk Biscuit Egg, Fried Chicken, Hot Honey, Buttermilk Biscuit

BREAKFAST BEVERAGE STATION \$6

Regular and Decaf Coffee, Assorted Teas, Orange Juice, Cranberry Juice

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Bridal Suite Packages

from 9am-2pm | all items ordered are for your entire group

ASSORTED WRAP TRAY \$11

Chicken Salad, Turkey, Vegetable Gluten-Free add \$2 per person

CHIPS \$3

SLICED FRUIT \$6

HUMMUS TRIO \$18

Traditional, Red Pepper and Pesto Served with Vegetables and Pita

CHICKEN CAPRESE SKEWERS \$6

OVERNIGHT OATS \$6

Regular or Oat Milk

PARFAIT STATION \$14

Granola, Honey Vanilla Yogurt, Berries, Sliced Fruit, Dark Chocolate

SALAD BAR \$15

Chicken Salad, Tuna Salad, Mixed Grain Salad, Chopped Salad, Rolls



THANK YOU FOR CHOOSING LAGO CUSTOM EVENTS

We'll be happy to work with you to customize your event to any specifications. Please feel free to discuss your individual needs with our team so that we can best cater to your special event.



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