



LAKEHOUSE

BOUTIQUE CATERING

Click to enter.

Experience

LAKEHOUSE BOUTIQUE CATERING

We're a nimble, select team of seasoned party planners, talented chefs and professional servers dedicated to helping you plan and enjoy your perfect garden party, rustic picnic, celebratory shower, rehearsal dinner, lake-side, barn or backyard wedding, brunch, lobster bake, BBQ or business gathering.

We invite you to page through this planner and contact us at (603) 279-0011 and lhbcatering@theCman.com.

Photos by Millyard Studios, Hinkley Photo, J Harper Photography and Eric McCallister Photography with assistance from Mindy Rossignol at Private Weddings and Events



Refreshing.



BREAKFAST TABLES

Breakfast buffet items are priced per guest.

There is a 10-person minimum for all breakfast options, unless otherwise noted.

Locally-roasted Common Man Joe fair trade coffee and assorted teas are included with all breakfast options

RATTLESNAKE ISLAND 14.99

Assorted Pastries *Croissants and sweet breads.*

Chilled Fruit Juices

BEAR ISLAND 17.99

Assorted Pastries *Croissants and sweet breads.*

Fresh Fruit Salad • Granola and Organic Yogurts

Chilled Fruit Juices

GOVERNOR'S ISLAND 21.99

20-guest minimum

Choice of... Scrambled Eggs *Cheddar cheese and chives.*

Quiche Lorraine OR Quiche Florentine

Choice of... Crisp Bacon OR Maple Sausage

Accompanied by...

Seasoned Breakfast Potatoes • Fresh Fruit Salad

Assorted Pastries and Sweet Breads • Chilled Fruit Juices

BREAKFAST TABLE EXTRAS

Add to any of the breakfasts above. • Priced per person.

Smoked Salmon Display *Salmon, capers, hard boiled eggs,*

bagel chips and dill cream cheese. 6.99

Homemade Apple Cider Donut Bar 4.99

Chilled Shrimp and Lobster Tail *Horseradish cocktail sauce.* Market Price

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RUSTIC PICNICS

*There is a 20-person minimum for all rustic picnics.
Picnic lunches are served with assorted Coca-Cola products,
bottled water, house-made kettle chips and condiments.*

18.99 per person

CHOOSE TWO SANDWICHES

Prosciutto and Fresh Mozzarella *Basil and tomato on focaccia bread.*

Smoked Turkey and Cheddar *Honey Dijon mustard sauce, lettuce, tomato
and caramelized onions in a lavash wrap.*

Veggie Wrap *Tomato, cucumber, spinach, roasted red pepper, portabella mushroom
and hummus in a lavash wrap.*

Roast Beef and Boursin *Lettuce, tomato and red onion on a brioche roll.*

Curry Chicken Salad *Cranberries, candied pecans, lettuce and tomato
on ciabatta bread.*

CHOOSE ONE SIDE

Red Bliss Potato Salad • Greek Pasta Salad • Fresh Fruit Salad

Camp Super Slaw
*Broccoli, kohlrabi, carrot and red cabbage
tossed with an apple cider dressing.*

CHOOSE ONE DESSERT

Chocolate Chip Cookie • Oatmeal Raisin Cookie

Brownie • Granola Bar

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LUNCH TABLES

There is a 20-person minimum for all lunch tables.

Lunches are served with assorted Coca-Cola products, bottled water, house-made kettle chips and condiments.

BARNDOR ISLAND 20.99

Garden Salad *Homemade buttermilk ranch and house balsamic vinaigrette.*

Build-Your-Own Sandwiches *Assorted deli meats, breads, cheeses and vegetables.*

Pasta Salad • House-made Cookies and Brownies

LAGO CUCINA 22.99

Caesar Salad • Ciabatta Garlic Bread • Lago Eggplant *Served over polenta.*

Gnocchi Carbonara • Marinated Roasted Vegetable Platter • Petite Cannoli

LOON ISLAND 21.99

Uncommon Salad *Mixed greens, candied hazelnuts, Gorgonzola and balsamic vinaigrette dressing.*

Salad Toppers: Grilled Chicken, Grilled Salmon and Grilled Portabella Mushroom

Baked Macaroni and Cheese • Marinated Roasted Vegetable Platter • Fresh Fruit Salad

TOWN DOCKS 30.99

Fresh New England Lobster Roll • Traditional Cole Slaw

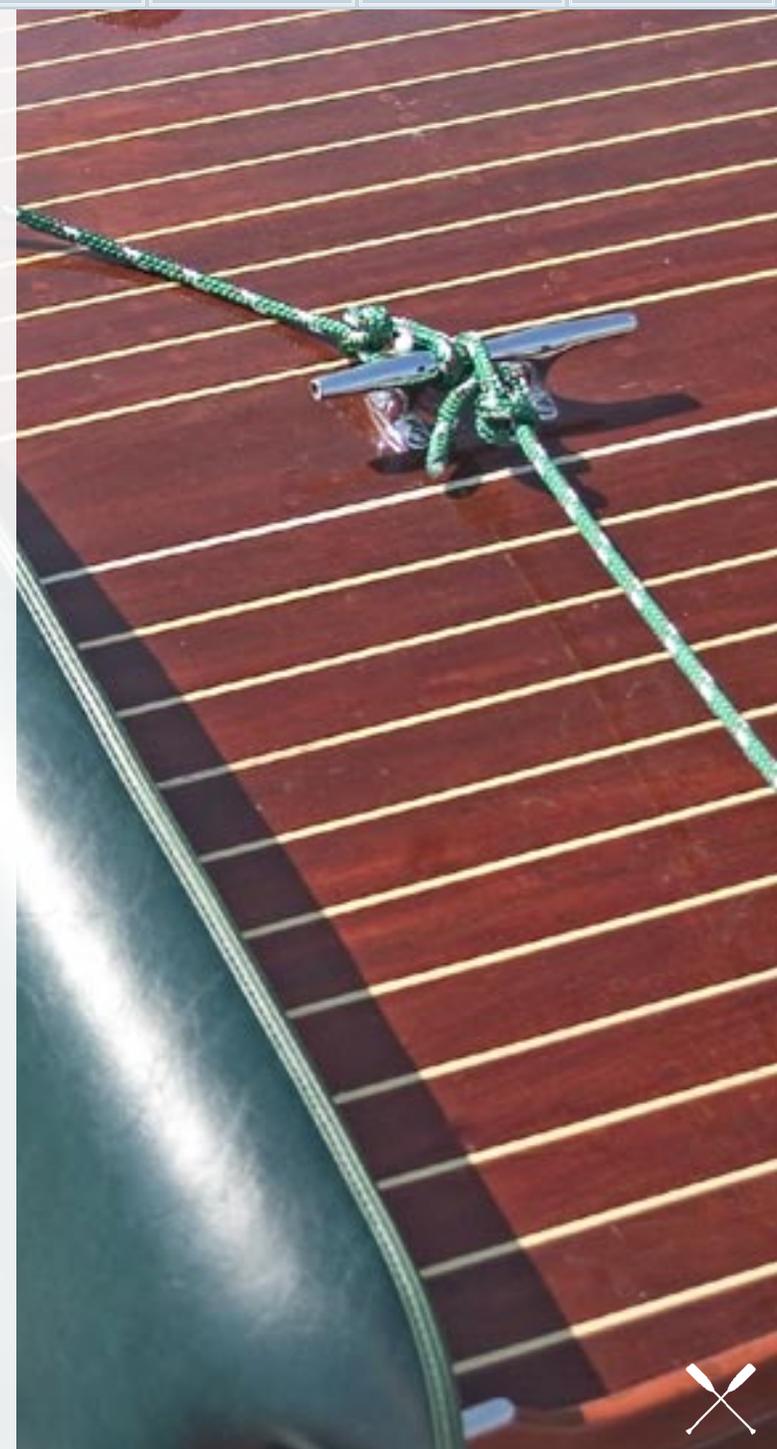
House-made Potato Salad • Corn on the Cob • Sliced Watermelon

LUNCH TABLE EXTRAS

Add to any of the lunches above. Priced per person.

Lobster Corn Chowder 5.99 • New England Clam Chowder 3.99 • Gazpacho 3.99

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COCKTAIL PARTIES

HORS D'OEUVRE DISPLAYS *Priced per person*

Domestic and Imported Cheese Display *Fresh fruit and crackers.* 6.99

Chilled Fresh Vegetable Crudit  *Seasonal vegetables with garden herb dip.* 5.99

Tapas Platter *Grilled vegetables, olives, marinated mushrooms, hummus and toasted pita triangles.* 6.99

Antipasto Platter *Italian meats, cheeses and tuna, marinated olives and mushrooms, roasted peppers, artichoke hearts and grilled onions with toasted breads.* 9.99

Crab and Artichoke Dip *Toasted pita triangles and assorted crackers.* 7.99

Roasted Marinated Vegetable Platter *Fresh seasonal vegetables and dip.* 6.99

HORS D'OEUVRE DISPLAYS *Priced per 25 pieces*

Antipasto Kabob *Marinated Italian vegetables and cheeses.* 49.99

Heirloom Tomato Bruschetta Crostini *Fresh tomatoes, basil and a balsamic drizzle.* 39.99

Artichoke and Goat Cheese Croquette 39.99

Flat Bread Pizzas *Assorted with chef's selection of toppings.* 39.99

Lobster Fresh Rolls *Old Bay seasoned Julianne vegetables.* 87.99

Crab Salad-Stuffed English Cucumber Caps 69.99

Ahi Tuna Poke Wontons *Guacamole, macadamia nuts, Sriracha aioli and soy syrup.* 79.99

Lobster Quesadilla *Cilantro lime sour cream.* 79.99

Prosciutto-Wrapped Shrimp *Marinated and grilled.* 84.99

Shrimp Cocktail *Horseradish cocktail sauce and fresh lemon.* 82.99

Prosciutto-Wrapped Melon 54.99

Roast Beef-Wrapped Asparagus Spears *Garlic Boursin spread.* 54.99

Sesame Chicken Satay *Spicy Thai peanut dipping sauce.* 49.99

Sesame Beef Satay *Spicy Thai peanut dipping sauce.* 49.99

BBQ Pulled Pork *Served on cornbread.* 64.99

Curried Chicken Salad *Served in lettuce cups.* 49.99

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COCKTAIL PARTIES *continued*

CHEF-ATTENDED HORS D'OEUVRE STATIONS

There is a 20-person minimum for all cocktail stations.

Priced per person • There is a 50. Chef fee per station

MACARONI AND CHEESE STATION 17.99

Four-Cheese Macaroni and Cheese *Ritz* topping.

Lobster Macaroni and Cheese *Ritz* topping.

Macaroni and Cheese Carbonara *Tossed with pancetta and garden peas. Ritz* topping.

RAW BAR 16.99

Oysters, little neck clams, jumbo shrimp, cocktail and Tobasco sauces, horseradish, lemons, red wine vinaigrette.

Chilled Lobster Tails Market Price

MINI SLIDER STATION 10.99

Burgers, pulled pork, and BBQ chicken sliders

served on toasted buns with assorted slaws and traditional fixings.

MINI TACO BAR 9.99

Cilantro and lime-marinated beef, fish and chicken mini tacos served with sautéed onions, peppers, Spanish rice, traditional fixings and mini corn taco shells.

BUILD YOUR OWN SUSHI MARTINI BAR 14.99

Begin with a martini glass and a scoop of sticky white or brown rice.

Add tuna poke, shrimp, salmon, teriyaki steak, teriyaki chicken, black and white sesame seeds, avocado, radish, kimchi, cucumber, pickled cabbage, carrot straws, edamame, shitake mushrooms, pickled ginger, chili garlic, wasabi aioli, wonton crisps, wakame salad, soy sauce, Sriracha, wasabi peas, scallions and nori crisp.

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BUFFET TABLES

Priced per person • There is a 20-person minimum for all buffet tables.

Buffets include artisan, multi-grain rolls, flavored whipped butter, two salad choices and a fresh seasonal vegetable.

2-ENTRÉE CHEF'S TABLE 42.99

3-ENTRÉE CHEF'S TABLE 45.99

SALADS

Garden Salad *Mixed greens, cucumbers, carrots, red onion, tomatoes, house vinaigrette and ranch dressings.*

Broccoli-Bacon Salad *Raisins and a tangy red wine mayonnaise.*

Uncommon Salad *Mixed greens, candied hazelnuts, Gorgonzola and balsamic vinaigrette.*

Thai Noodle Salad

Grilled Marinated Vegetable Platter

Tortellini Pesto Salad

Panzanella Salad *Fresh tomatoes, cucumbers, mozzarella, basil, homemade ciabatta croutons, mixed greens and house vinaigrette.*

Spinach Salad *Baby spinach, chopped egg, bacon, red onion, mushrooms, feta cheese and Dijon vinaigrette.*

SIDES

Buttermilk Scallion Mashed Potatoes

Ancient Grain and Quinoa Blend

Creamy Goat Cheese and Leek Polenta

Grilled Potato Salad *Bacon vinaigrette.*

Leek and Potato Gratin

House-made Mac 'n Cheese

Stuffed Sweet Bell Peppers *Chorizo sausage and quinoa stuffing. (addl. 3. per person)*

continued

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BUFFET TABLES *continued***ENTRÉES**

Roasted Sliced Sirloin *Dijon mustard glaze.* ♦

Balsamic and Rosemary-Marinated Steak Tips

Grilled Marinated Flank Steak *Sweet Asian slaw.* ♦

Lago Chicken Piccata *Chicken breast, garlic, capers, preserved lemon and butter over linguini.*

Grilled Chicken Breast *Caramelized shallot au jus.*

Balsamic Glazed Chicken Caprese

Grilled Atlantic Salmon *Scallion pesto.*

Honey Garlic Shrimp *Broccoli rabe over brown rice.*

Haddock *Garlic, almond and caper sauce.*

Crab Cakes *Red pepper remoulade.*

Pork Loin *Honey and garlic roasted, topped with apple chutney and pecans.*

Baked Goat Cheese Polenta *Three-bean ragout.*

Spinach Ravioli *Parmesan cream sauce.*

BBQ Tofu Skewers *Portabella mushroom, tomato and scallions.*



♦ Not recommended for drop off events.

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PLATED DINNERS

Priced per person • There is a 20-person minimum for plated dinners.

Plated dinners include artisan breads, butter, choice of one salad, choice of starch and fresh seasonal vegetable.

CHOOSE ONE SALAD OR ONE SOUP

Garden Salad *Mixed greens, cucumbers, carrots, red onion, tomatoes and house vinaigrette.*

Spinach Salad *Baby spinach, chopped egg, bacon, red onion, mushrooms, feta cheese and Dijon vinaigrette.*

Caesar Salad *House-made Caesar dressing, Parmesan crostini and shaved Parmesan cheese.*

Fresh Burrata Salad *Heirloom tomatoes, grilled peaches, prosciutto, arugula and basil vinaigrette. (addl. 4.99 per person)*

New England Clam Chowder • Tomato Basil Bisque

Lobster Corn Chowder *(addl. 2. per person)*

CHOOSE ONE STARCH

Buttermilk Scallion Mashed Potatoes • Ancient Grain and Quinoa Blend

Roasted Fingerling Potatoes

CHOOSE UP TO TWO ENTRÉES

(Third entrée, additional 2. per guest)

Balsamic-Glazed Chicken Caprese 36.99

Lago Chicken Piccata *Chicken breast, garlic, capers, preserved lemon and butter over linguini. 35.99*

Grilled Atlantic Salmon *Scallion pesto. 37.99*

Roasted Sliced Sirloin *Dijon mustard glaze. 40.99*

Balsamic and Rosemary-Marinated Steak Tips 39.99

Spinach Ravioli *Parmesan cream sauce. 36.99*

Baked Goat Cheese Polenta *Three-bean ragout. 34.99*

Pork Loin *Honey and garlic roasted, topped with apple chutney and pecans. 37.99*



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DINNER TABLES

Priced per person • There is a 50. Chef fee per station • There is a 20-person minimum for all dinner tables.

LAKE-SIDE GRILL 46.99

Herbed, Char-Grilled Chicken Breast • Grilled Sirloin Steak *Parsley pesto.*

Swordfish, Scallop and Shrimp Kabobs *(addl. 12. per person)*

Char-grilled Corn, Watermelon and Lobster Summer Salad

Marinated Mozzarella and Tomato Salad *Heirloom cherry tomatoes and scallion pesto.*

Grilled Summer Vegetables Au Gratin • Caramelized Leek and Gorgonzola Corn Bread

Artisan Rolls *Flavored whipped butter.* • Summer Fruit Tarts

BBQ 32.99

Fresh Garden Salad *Buttermilk ranch and house vinaigrette dressings.*

Herbed Fingerling Potato Salad • Half-husked Corn on the Cob *Cilantro lemon butter.*

Summer Ratatouille Tortellini Salad

Hamburgers, Cheeseburgers, Hot Dogs and Common Man-made Veggie Burgers

BBQ Bone-in Chicken *(addl. 4.99 per person)*

BBQ Pork Ribs *(addl. 6.99 per person)*

House-made Jalapeño Corn Bread *Whipped butter.* • Sliced Watermelon Basket

TOWN DOCKS' LOBSTER BAKE Market Price

New England Clam Chowder

Docks' Summer Salad *Mixed greens, watermelon, blueberries, feta and red onion with a balsamic glaze.*

Grilled Chicken Breast *(addl. 4.99 per person)*

Beer-Braised New England Steamers *(addl. cost per person based on the market price)*

1 1/2 lb. Fresh Maine Lobsters *Drawn butter. (addl. cost per person based on the market price)*

House-made Corn Bread *Whipped butter.* • Parsley-Boiled Red Potatoes

New England-Style Coleslaw • Native Corn on the Cob

Strawberry Shortcake

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DINNER TABLES *continued*

LAGO COSTA CUCINA 35.99

Caesar Salad • Lago Antipasto

Penne Pasta *Tossed with pesto sauce and aged Parmesan cheese.*

Chicken Marsala • Seafood Alfredo

Meatballs and Sausage *(addl. 5. per person)*

Garlic Bread and Artisan Rolls *Served with olive oil, cracked pepper and shredded Parmesan cheese.*

Tiramisu

DINNER TABLE EXTRAS

Priced per person

Lobster Corn Chowder 5.99

New England Clam Chowder 3.99

Gazpacho 3.99

Loaded, Twice-Baked Potato 3.99

Heirloom Tomatoes and Fresh Mozzarella Salad *Basil balsamic drizzle.* 3.99



SARA AND JUSTIN
5.11.18
S&J

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DESSERTS

Flavored Coffee Bar 6.99

Locally-roasted Common Man Joe fair trade coffee, assorted flavoring syrups, sugars, rock candy swizzle sticks, cinnamon sticks and homemade whipped cream.

New York Style Cheesecake *Fresh berry sauce.* 5.99

Lago Tiramisu 6.99

Assorted Mini Pastries 5.99

Carrot Cake *Cream cheese frosting.* 5.99

Assorted House-made Cookies, Brownies and Dessert Bars 4.99

Jumbo, Chocolate-Covered Strawberries 3.99

Cupcakes

Chocolate, vanilla, red velvet, lemon, chocolate peanut butter and jelly roll. 8.99

Strawberry Shortcake

Macerated strawberries, homemade biscuits, whipped cream and Common Man white chocolate shavings. 5.99

Donut Cart *Warm and cold apple cider.* 6.99

Assortment of Fresh-Baked Goods

Mini cheesecakes and pastries, mousses, petit fours and layer cakes. 12.99



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OFF-SITE CATERING & DROP-OFF SERVICES

A 9% NH state tax, 15% gratuity and 5% service fee is added to all food and non-alcoholic beverages purchased.

Our off-site catering fee begins at 800. for a 4-hour period and includes chef, servers, house linens, china, silverware and glassware. Set up and breakdown are included in this fee.

- There is a 20-person minimum for off-site catering services.
- A 100. charge will be incurred for every hour (or portion thereof) over the initial 4-hour period.

Our drop-off service fee begins at 100. and includes ready-to-eat food and quality plastic ware.

- There is a 20-person minimum for drop-off catering services.

We offer off-site, chef-attended dinners featuring custom menus. Pricing for these events varies.

We offer family-style dinners for an additional fee of 7. per guest.

ADDITIONAL INFORMATION

A guaranteed guest count is required 10 days prior to your event. The final guaranteed guest count is non-negotiable and non-refundable.

Our ivory house linens (napkins and tablecloths) are included in the catering fee. We offer linens in a variety of colors, for an additional fee of 12. per table cloth and 2. per napkin.

Lakehouse Boutique Catering does not provide centerpieces, cake cutting set, favors, place cards, tables, chairs and other items not referenced as included above. Please contact our event planners if you have any questions.

Lakehouse Boutique Catering is NOT licensed for the sale of alcohol for off-site catering. All alcoholic beverages must be purchased by the contact for off-site catering.

A deposit is required to reserve your event and secure your event date. This deposit must be returned with your signed contract.

A payment of half the estimated food and beverage total is required three months prior to the date of your event. The final payment is due one week prior to the event, after we receive your guaranteed guest count (please see above).

All deposits are non-refundable. Discounted Common Man gift cards may not be used as payment for events.

CANCELLATION POLICY

You may cancel your non-wedding event any time prior to 30 days before set event date without additional penalty, however, the catering fee deposit is non-refundable. If you cancel less than 30 days prior to your event, you will be charged 50% of the cost of food in addition to the non-refundable deposit. If you cancel your event within 7 days of the event date, you will be charged 100% of the food cost and the non-refundable deposit.

Wedding cancellations must be made 6 months prior to the scheduled event. All deposits are non-refundable.



Your event planner...

JENNIFER BROWN

Catering and Events Manager

Lakehouse Boutique Catering

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Original

