



CATERING ✦ DELIVERY ✦ PICK-UP ✦ DROP-OFF

281 Daniel Webster Highway (Route 3) | Meredith, NH | 603-279-0011 | lhbcatering@theCman.com | lakehouseboutiquecatering.com

Experience

LAKEHOUSE BOUTIQUE CATERING

We're a nimble, select team of seasoned party planners and talented chefs dedicated to helping you plan and enjoy your perfect garden party, celebratory shower, rehearsal dinner, lake-side 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.

We will drop off and set up for you!

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



Refreshing

BREAKFAST TABLES

Breakfast tables are priced per guest.

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

Location and guest counts need to be discussed with event planners.

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

RATTLESNAKE ISLAND 18.99

Assorted Breakfast Sandwiches & Burritos

Hashbrown Casserole | Fresh Fruit Salad | Chilled Fruit Juices

GOVERNOR'S ISLAND 24.99

20-guest minimum

Choice of... Western Frittata OR Florentine Frittata

Quiche Lorraine OR Quiche Florentine

Choice of... Crisp Bacon OR Maple Sausage

Accompanied by...

Hashbrown Casserole | 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 7.99

Salmon | Capers | Hard-Boiled Eggs | Bagel Chips | Dill Cream Cheese

Homemade Apple Cider Donut Bar 7.99

Stuffed Pancakes OR White Chocolate-Dusted French Toast 5.99

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



BOX LUNCHES

*There is a 20-person minimum for all box lunches.
Location and guest counts need to be discussed with event planners.*

*Box lunches are served with assorted Coca-Cola® products,
bottled water, house-made kettle chips, and condiments.*

21.99 per person

CHOOSE TWO (2) SANDWICHES OR SALADS

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 focaccia bread.

Waldorf Chicken Salad

Apples, celery, grapes, pecans, lettuce, and tomato on focaccia bread.

Cobb Salad

*Grilled chicken, mixed greens, bacon, heirloom tomatoes, Gorgonzola cheese,
hard-boiled egg, and avocado with a side of bleu cheese dressing.*

Field Greens Salad with Grilled Chicken — side of lemon vinaigrette dressing.

CHOOSE ONE (1) SIDE

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

Mediterranean Chickpea Salad

Camp Super Slaw

Broccoli, kohlrabi, carrot, and red cabbage tossed with an apple cider dressing.

CHOOSE ONE (1) 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.
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*Lunches are served with assorted Coca-Cola® products, bottled water,
house-made kettle chips and condiments.*

BARNDOR ISLAND 23.99

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 24.99

Caesar Salad | Ciabatta Garlic Bread

Lago Chicken Parmesan over Penne

Spring Gnocchi – *Snap peas, oven-roasted tomatoes, and lemon beurre blanc.*

Marinated Roasted Vegetable Platter | Petite Cannoli

LOON ISLAND 23.99

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

Salad Toppers: Grilled Chicken | Grilled Salmon | Grilled Portabella Mushroom

House-made Mac 'n Cheese | Marinated Roasted Vegetable Platter | Fresh Fruit Salad

Grilled Chilled Flank Steak 8.99 additional per guest

TOWN DOCKS 42.99

Fresh New England Lobster Roll | Traditional Cole Slaw

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

House-Made Potato Salad | Corn on the Cob | House-Made Kettle Chips | Sliced Watermelon

— LUNCH TABLE EXTRAS —

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

Lobster Corn Chowder 6.99 | New England Clam Chowder 4.99 | Gazpacho 3.99

Mediterranean Chickpea Salad 3.99 | Kale Caesar Salad – *with house-made croutons* 3.99

Camp Super Slaw

Broccoli, kohlrabi, carrot, and red cabbage tossed with an apple cider dressing 3.99

Street Corn Dip – *with tortilla chips* 6.99 | Marinated Vegetable Platter 6.99

House-Made Mac 'n Cheese 3.99

Sesame Noodle Salad — *with scallions* 3.99

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COCKTAIL PARTIES

Location and guest counts need to be discussed with event planners.

HORS D'OEUVRE DISPLAYS *Priced per person.*

There is a 20-person minimum for hors d'oeuvre displays..

Cheese & Charcuterie

Cheese, charcuterie, seasonal preserves, nuts, berries, grapes, crackers, and crostini. 10.99

Blackened Shrimp Dip – *with avocado hummus. Served with house-made tortilla chips.* 8.99

Chilled Fresh Vegetable Crudit  – *Seasonal vegetables with garden herb dip.* 6.99

Tapas Platter – *Grilled vegetables, olives, marinated mushrooms, hummus, and toasted pita triangles.* 7.99

Antipasto Platter – *Italian meats, cheeses, tuna, marinated olives and mushrooms, roasted peppers, artichoke hearts, and grilled onions with toasted breads.* 10.99

Street Corn Dip – *with tortilla chips.* 6.99

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

HORS D'OEUVRES *Priced per 25 pieces.*

Zucchini Garlic Parmesan Cakes – *Roasted tomato sour cream.* 49.99

Lakehouse Deviled Eggs – *Chili and poppy-infused deviled eggs topped with onion jam.* 79.99

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 Tartlet – *Sun-dried tomato pesto.* 39.99

Asian Lobster Summer Rolls – *with julienne vegetables and miso vinaigrette.* 99.99

Crab Salad-Stuffed English Cucumber Caps 89.99

Ahi Tuna Poke – *on wonton crisp.* 89.99

Prosciutto-Wrapped Shrimp – *Marinated.* 94.99

Shrimp Cocktail – *Horseradish cocktail sauce and fresh lemon.* 89.99

Prosciutto-Wrapped Melon 58.99

Roast Beef-Wrapped Asparagus Spears – *Garlic Boursin spread.* 64.99

Curried Chicken Salad – *Served in lettuce cups.* 49.99

Chilled Chicken Cordon Bleu 84.99

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COCKTAIL PARTIES

(Continued)

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HORS D'OEUVRE STATIONS

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

HOUSE-MADE MAC 'N CHEESE STATION 19.99

Four-Cheese Mac 'n Cheese – *Ritz® topping.*

Lobster Mac 'n Cheese – *Ritz® topping.*

Mac 'n Cheese Carbonara – *Tossed with pancetta and garden peas with Ritz® topping.*

UDON NOODLE BAR 14.99

Sesame and Soy-Marinated Beef and Chicken | Sautéed Vegetables | Udon Noodles

Crab Rangoon | Spring Rolls

Served with Lakehouse-branded Chinese take-out boxes with chop sticks and fortune cookies.

MINI SLIDER STATION 12.99

Sliders: Burgers | Pulled Pork | BBQ Chicken

Served on toasted buns with assorted slaws and traditional fixings.

MINI TACO BAR 11.99

Cilantro and Lime-Marinated Chicken

Beef | Fish | Sautéed Onions & Peppers | Mini Corn Taco Shells

Served with Spanish rice and traditional fixings.

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BUFFET TABLES

Priced per person

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

Location and guest counts need to be discussed with event planners.

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

2-Entrée Chef's Table 55.00 | **3-Entrée Chef's Table** 60.00

CHOOSE TWO (2) SALADS

Garden Salad

Mixed greens, cucumbers, carrots, red onion, tomatoes, house vinaigrette, and ranch dressing.

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.

Mediterranean Chickpea Salad

SIDES

Buttermilk Scallion Mashed Potatoes

Ancient Grain and Quinoa Blend

Creamy Goat Cheese and Leek Polenta

Potato Salad – Bacon vinaigrette.

Leek and Potato Gratin

House-Made Mac 'n Cheese

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BUFFET TABLES

(Continued)

ENTRÉES

Roasted Sliced Sirloin – *Demi-glaze.*

Bourbon Steak Tips

Grilled Marinated Flank Steak – *Chimichurri sauce.*

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

Statler Chicken – *Caramelized shallot au jus.*

Balsamic Glazed Chicken Caprese

Grilled Atlantic Salmon – *Scallion pesto.*

Honey Garlic Shrimp – *Broccoli rabe over brown rice.*

Baked Haddock – *Lobster cream sauce.*

Crab Cakes – *Red pepper remoulade.*

Pork Loin – *Pancetta crisp and apple demi-glaze.*

Creamy Polenta – *with seasonal vegetable noodles, olive and artichoke pomodoro sauce, and herbed ricotta.*

Spinach Ravioli – *with roasted tomato, snap peas, and beurre blanc sauce.*

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DINNER TABLES

Priced per person.

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

Location and guest counts need to be discussed with event planners.

LAKE-SIDE GRILL 46.99

Herbed, Char-Grilled Chicken Breast

Grilled Flank Steak – *Chimichurri sauce.*

Blackened Shrimp Kabobs

Potato Salad – *with bacon vinaigrette.*

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

Marinated Vegetable Platter | Caramelized Leek and Gorgonzola Corn Bread

Artisan Rolls – *Flavored whipped butter.* | Dessert Bars

BBQ 36.99

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

Herbed Fingerling Potato Salad | Corn on the Cob

Summer Ratatouille Tortellini Salad

Hamburgers | Cheeseburgers | Hot Dogs | Common Man-Made Veggie Burgers

BBQ Bone-in Chicken Additional 4.99 per person

BBQ Pork Ribs Additional 6.99 per person

House-Made Jalapeño Corn Bread – *Whipped butter.*

Street Corn Additional 2.99 per person

Sliced Watermelon Basket

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DINNER TABLES

(Continued)

TOWN DOCKS' LOBSTER BAKE 85.99

New England Clam Chowder

Docks' Summer Salad

Mixed greens, watermelon, blueberries, feta, red onion, and balsamic glaze.

Grilled Kielbasa

Grilled Chicken Breast Additional 5.99 per person

Beer-Braised New England Steamers Additional 7.99 per person

1¼ lb. Fresh Maine Lobsters – *Drawn butter.*

House-Made Corn Bread – *Whipped butter.*

Parsley-Boiled Red Potatoes | New England-Style Coleslaw

Native Corn on the Cob

Strawberry Shortcake

LAGO COSTA CUCINA 44.99

Caesar Salad

Lakehouse Salad – *Lemon and olive-oil dressed arugula, slow-roasted tomatoes, shaved red onion, kalamata olives, shaved Asiago cheese, and spiced pumpkin seeds.*

Chicken Marsala | Seafood Alfredo

Meatballs and Sausage Additional 5.99 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 6.99

New England Clam Chowder 4.99

Heirloom Tomatoes and Fresh Mozzarella Salad

Basil balsamic drizzle. 4.99

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DESSERTS

Location and guest counts need to be discussed with event planners.

Coffee & Tea Station 3.99

Locally-Roasted Common Man Joe fair trade coffee | Assorted Flavoring Syrups
Sugars | Rock Candy Swizzle Sticks | Cinnamon Sticks | House-Made Whipped Cream

New York-Style Cheesecake – *Fresh berry sauce.* 5.99

Lago Tiramisu 6.99

S'mores Charcuterie Box 7.99

(10-person minimum)

Marshmallows | Graham Crackers
Chocolate-Covered Graham Crackers | Assorted Chocolates
Served with bamboo skewers.

Dessert Bars 5.99

Carrot Cake – *Cream cheese frosting.* 5.99

Assorted House-Made Cookies and Brownies 3.99

Chocolate-Covered Strawberries 5.99

Cupcakes 6.99

Chocolate | Vanilla | Red Velvet | Chocolate Peanut Butter

Strawberry Shortcake 5.99

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

Donut Cart 7.99

Served with warm and cold apple cider.



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DROP-OFF, DELIVERY, AND PICK-UP SERVICES

- Prices are valid through 2023.
- An 8.5% NH state tax is added to all food and non-alcoholic beverages purchased.
- There is a 20-person minimum for drop-off deliveries.
- Our drop-off service fee begins at 100. and includes ready-to-eat food and quality plastic ware.
- Full package drop-off of quality disposable serving utensils and chafing dishes is an additional 350. per 50 guests. Inquire with event planner.

ADDITIONAL INFORMATION

- A guaranteed guest count is required 14 days prior to your event. The final guaranteed guest count is non-negotiable and non-refundable. Final payment is due 14 days prior to your event.
- 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, which is the delivery drop-off fee.
- 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 two weeks prior to the event, after we receive your guaranteed guest count (please see above).
- All deposits are non-refundable. Common Man gift cards and bonus cards may NOT be used as payment for events.

CANCELLATION POLICY

- You may cancel your event any time prior to 14 days before set event date without additional penalty, however, the delivery drop-off fee is non-refundable.
- If you cancel less than 14 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.

All deposits are non-refundable.



*For more information
contact an event planner...*

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PROUD MEMBER OF NEW HAMPSHIRE'S COMMON MAN FAMILY



 Denotes Common Man Roadside locations

theCman.com

