



Lake Etta Banquets



Lake Etta Banquets & Events

4801 W 29th Ave
Gary Indiana 46406
219.949.6533

Fresh Start Breakfast Menu

Continental Breakfast \$6.99

Fresh Baked Breakfast Pastries
Butter, Honey, Fruit Preserves
Seasonal Fresh Fruit Display
Assorted Fruit Juice
Coffee, Tea

Healthy Start \$9.99

Fresh Baked Breakfast Pastries
Butter, Honey, Fruit Preserves
Assorted Bagels with Cream Cheese
Yogurt & Granola Parfaits
Seasonal Fresh Fruit Cups
Seasonal Fresh Fruit Smoothies
Assorted Fruit Juice
Coffee, Tea

All American Breakfast \$13.50

Fresh Baked Breakfast Pastries
Butter, Honey, Fruit Preserves
Farm Fresh Scrambled Eggs
Herb Roasted Breakfast Potatoes
Choice of: Bacon, Sausage, Ham
Seasonal Fresh Fruit Display
Assorted Fruit Juice
Coffee, Tea

Breakfast Enhancements

❖ Omelet Station \$6. Per person

Farm fresh eggs, prepared to order with choice of: Diced Ham, Shredded Chicken, Bacon, Cheddar, Swiss, Peppers, Onions, Mushrooms, Spinach, Mushrooms, Tomatoes

❖ Home-style Waffle Station \$5. Per Person

Made to Order Home-style Waffles, with Fresh Berry Compote, Warm Maple Syrup, Chocolate Chips, Toasted Nuts and Fresh Fruit

A La Carte Breakfast Items

Meat Offerings

Applewood Smoked Bacon
Pork Breakfast Sausage (links/patties)
Turkey Sausage (links/patties)
Turkey Bacon
Off the Bone Country Ham
Parker House Sausage

Side Offerings

Scrambled Eggs
Midwest Breakfast Potatoes
Crispy Hash Browns
Home-style Grits
Oatmeal
Buttermilk Pancakes
Home-style Waffles
Biscuits and Gravy
Vegetable Quiche
Assorted Bagels
Assorted Breakfast Pastries
Buttermilk Biscuits
Fresh Seasonal Fruit Display

Drink Offerings

Fresh Brewed Coffee
Assorted Teas
Orange Juice
Seasonal Fruit Juice
Assorted Milks

Package Pricing: 2 Meats with 3 sides \$17.50 per person

All Packages served with Coffee, Assorted Teas, Fresh Juice, Fresh Baked Breakfast Pastries

Lunch At The Lake

Boxed Lunches (served with chips, cookie & fresh fruit cup)

Grilled Vegetable Wrap \$11.00

Grilled Seasonal Veggies with Garlic Hummus, Fresh Spring Lettuce and Blue Cheese

Grilled Chicken Caesar Wrap \$11.00

All Natural Grilled Chicken Breast, Romaine Lettuce, Caesar Dressing, Shredded Parmesan Cheese

Turkey & Swiss Sandwich \$12.00

All Natural Turkey Breast, Swiss Cheese, Romaine Lettuce, Tomato, on Multi Grain

Ham & Cheddar Sandwich \$11.00

All Natural Sliced Ham, Cheddar Cheese, Romaine Lettuce, Tomato on Multi Grain

Tuna Salad Sandwich \$11.00

House-made Tuna Salad, Cheddar Cheese, Romaine Lettuce, Tomato, Shaved Onion on Multi Grain

Roasted Beef Sandwich \$12.00

House Roasted Beef, Fresh Arugula, Shaved Red Onion, Horseradish Mayo, on Toasted Kaiser Roll

Lunch Buffets (All Lunch Buffets Require a 50 Guest Minimum for events 12:00pm-5:00pm)

Taste of Tuscany \$23.00

Antipasto Platter: Traditional

Herbed Focaccia: Baked Fresh

Caprese Salad: Fresh Buffalo Mozzarella, Baby Heirloom Tomatoes, Balsamic Reduction

Caesar Salad: Fresh Romaine Lettuce, Shaved Parmesan Cheese, Cherry Tomato, Herbed Croutons

Roasted Chicken: with Lemon Butter Cream Sauce

Rice Pilaf: Herbs De Provence

Sautéed Shrimp Provencal: Tomato and Garlic Butter

Italian Green Beans: White Wine, Shallots, Cherry Tomato

Taste of Latin America \$23.00

Tortillas: Assortment Of Corn, Flour & Blue Corn Tortillas

Fiesta Salad: Fresh Romaine Lettuce, Roasted Corn, Black Beans, Tomato, Shaved Red Onion, Queso Fresco Cheese, Avocado Ranch Dressing

Adobo Glazed Chicken: Chicken Breast Marinated and Glazed in Spicy Adobo Sauce

Fire Roasted Skirt Steak: Marinated Skirt Steak Topped with Onions and Chimichurri Sauce

Mexican Rice: Rice with Corn, Tomato, Peppers and Salas

Frijoles Borrachos: Beans Cooked with Beer, Onions, Peppers, and Tomatoes

House made Salsas, Guacamole, Shredded Lettuce, Sour Cream and Queso Fresco Cheese

Taste of Chicago \$22.00

Greek Salad: Tomatoes, Cucumbers, Feta Cheese, Kalamata Olives, Herb Vinaigrette

Italian Beef Sandwich: Thinly Sliced Roasted Beef, Sweet Peppers, Hot Giardinera, Natural Jus

Polish Sausage: Spicy Mustard and Sauerkraut

Chicago Style Hot Dog Station: Vienna Beef Hot Dogs, Sliced Tomato, Pickle Spears, Onions, Mustard, Sport Peppers, Celery Salt, on Poppy Seed Buns

Gyro Station: Pita Bread, Tomato, Onion and Cucumber Yogurt Sauce

Taste of The South \$24.00

Southern Potato Salad: Fingerling Potatoes, Farm Fresh Eggs, Celery, Pickled Relish, House Made Mayo

Country Cobb Salad: Romaine Lettuce, Corn, Tomato, Cucumber, Farm Fresh Eggs, Crumbled Blue Cheese, Bacon, and House Made Ranch Dressing

Smoked Brisket: Spiced Rubbed Beef Brisket

Grilled Chicken: All Natural Chicken with

St. Louis Style Ribs: Smoked Pork Ribs With Sweet Kentucky Bourbon BBQ Sauce

Bourbon Baked Beans: Red Beans Baked in Smokey Whisky Sauce With Onion and Bacon

Taste of Asia \$23.00

Eggrolls: Vegetable filled with Hoisin Dipping Sauce

Thai Cabbage Salad: Napa Cabbage, Red Cabbage, Peanuts, Pepper Medley, Bean Sprouts with Thai Peanut Dressing

Cucumber & Tomato Salad: Marinated Cucumbers, Tomatoes in a Sweet & Spicy Vinaigrette

Vegetable Fried Rice: Traditional Fried Rice with Seasonal Vegetables

Orange Chicken: Crispy Fried Chicken Cutlets with Traditional Orange Chicken Glaze

Beef & Broccoli: Traditional with Beef, Fresh Broccoli & Baby Corn

Plated Lunch

All Plated Lunches Include 3 Courses (Choice of Soup or Salad, Entrée & Dessert)

First Course (Choice of Soup or Fresh Salad)

Soup

- ❖ **Cream of Broccoli**
- ❖ **Tomato Basil Bisque**
- ❖ **Garden Vegetable**
- ❖ **Wild Mushroom Bisque**
- ❖ **Smoked Corn Chowder**

Salad

- ❖ **Classic Caesar:** Fresh Romaine Hearts, Shaved Parmesan Cheese, Roasted Tomato, Garlic Crouton , Classic Caesar Dressing
- ❖ **Gorgonzola & Apple Salad:** Fresh Spring Greens, Candied Pecans, Granny Smith Apples, Gorgonzola Cheese, Pink Peppercorn Vinaigrette
- ❖ **Garden Salad:** Fresh Spring Greens, Seasonal Vegetables, House Dressing

Second Course

- ❖ **Oven Roasted Breast of Chicken:** Swiss Chard, Creamy Polenta, Natural Chicken Jus **\$23.00**
- ❖ **Herbed Roasted Breast of Chicken:** French Green Beans, Whipped Potatoes, Basil Cream Sauce **\$23.00**
- ❖ **Grilled Fillet of Salmon:** Rice Pilaf, Vegetable Medley, Lemon Butter Sauce **\$25.00**
- ❖ **Pan Seared Red Snapper:** Roasted Corn, Baby Corn and Roasted Tomato Succotash, Parsnip Puree, Red Pepper Sauce **\$24.00**
- ❖ **Petite Filet Mignon:** Roasted Fingerling Potatoes, Italian Green Beans, Cabernet Reduction **\$26.50**
- ❖ **Grilled Hanger Steak:** Roasted Potato Medley, Braised Kale, Cracked Pepper Sauce **\$24.00**

Third Course

- ❖ **French Apple Tart:** Apple Tart on Puff Pastry with Cinnamon Ice Cream
- ❖ **Chocolate Dream:** Chocolate Cake, Chocolate Mousse with Dark Chocolate Sauce & Fresh Berries
- ❖ **Pineapple Caramel Cake:** Fresh Pineapples, Butter Cake, Rum Caramel Sauce
- ❖ **Traditional Cheesecake:** New York Style Cheesecake, Raspberry Sauce, Fresh Berries

Reception Hors d' Oeuvres

Cold Offerings

- ❖ Shrimp Cocktail
- ❖ Caramelized Pear & Goat Cheese Tarts
- ❖ Tomato & Mozzarella Skewer
- ❖ Open Faced Finger Sandwiches
- ❖ Seafood Salad on Wonton Crisp (Additional \$1.50 per person)
- ❖ Crab Deviled Eggs (Additional \$1.50 per person)
- ❖ Jerk Chicken Deviled Eggs
- ❖ Cajun Shrimp Canapé
- ❖ Caesar Salad on Stick

Hot Offerings

- ❖ Mini Maryland Crab Cakes (Additional \$1.50 per person)
- ❖ Grilled Baby Lamb Chops (Additional \$1.50 per person)
- ❖ Chicken Lollipops
- ❖ Fried Catfish Skewer
- ❖ Mini Cheese Quesadilla
- ❖ Pesto Chicken Flatbread
- ❖ Buffalo Chicken Flatbread
- ❖ Braised Short-Rib Sliders (Additional \$1.50 per person)
- ❖ Grilled Jerk Chicken Skewers
- ❖ Mini Grilled Cheese & Tomato Bisque Shooter
- ❖ Assorted Mini Eggrolls

Reception Package includes 5 Hor d'Oeuvres from above menu at \$16.95 per person

Assorted Food Displays

- ❖ Seasonal Fresh Fruit Display 65.00
- ❖ Assorted Cheese and Cracker Display 75.00
- ❖ Seasonal Fresh Vegetable Display 55.00
- ❖ Seasonal Grilled Vegetable Display 60.00
- ❖ Italian Pasta Salad 45.00
- ❖ Seven Layer Salad 45.00
- ❖ Broccoli Salad 55.00
- ❖ Roasted Chicken Salad 65.00
- ❖ Seafood Salad 65.00
- ❖ Garden Cobb Salad 45.00

Plated Dinner

All Plated Dinners Include Four Courses (Soup, Salad, Entrée & Dessert)

First Course

- ❖ **Cream of Broccoli Soup**
- ❖ **Tomato Basil Bisque**
- ❖ **Garden Vegetable Soup**
- ❖ **Wild Mushroom Bisque**
- ❖ **Smoked Corn Chowder**
- ❖ **Lobster Bisque**
- ❖ **Roasted Butternut Squash Soup**

Second Course

- ❖ **Classic Caesar:** Fresh Romaine Hearts, Shaved Parmesan Cheese, Roasted Tomato, Garlic Crouton , Classic Caesar Dressing
- ❖ **Gorgonzola & Apple Salad:** Fresh Spring Greens, Candied Pecans, Granny Smith Apples, Gorgonzola Cheese, Pink Peppercorn Vinaigrette
- ❖ **Garden Salad:** Fresh Spring Greens, Seasonal Vegetables, House Dressing
- ❖ **Roasted Beet Salad:** Fresh Spring Greens, Roasted Red & Yellow Beets, Crumbled Goat Cheese, Citrus Honey Vinaigrette

Third Course

- ❖ **Oven Roasted Breast of Chicken:** Swiss Chard, Creamy Polenta, Natural Chicken Jus **\$27.00**
- ❖ **Herbed Roasted Breast of Chicken:** French Green Beans, Whipped Potatoes, Basil Cream Sauce **\$27.00**
- ❖ **Cornish Game Hen:** Stuffed with Wild Rice, Seasonal Root Vegetable Medley, Mushroom Sauce **\$28.00**
- ❖ **Grilled Fillet of Salmon:** Rice Pilaf, Vegetable Medley, Lemon Butter Sauce **\$29.00**
- ❖ **Pan Seared Red Snapper:** Roasted Corn, Baby Corn and Roasted Tomato Succotash, Parsnip Puree, Red Pepper Sauce **\$28.00**
- ❖ **Maryland Crab Cakes:** Potato Puree, Sautéed Asparagus, Lemon Burre Blanc **\$30.00**
- ❖ **Petite Filet Mignon:** Roasted Fingerling Potatoes, Italian Green Beans, Cabernet Reduction **\$34.00**
- ❖ **Braised Beef Short Rib:** Truffle Whipped Potatoes, Glazed Baby Carrots, Pinot Noir Reduction **\$32.00**
- ❖ **Grilled Hanger Steak:** Roasted Potato Medley, Braised Kale, Cracked Pepper Sauce **\$31.00**
- ❖ **Roasted Rack of Lamb:** Wild Mushroom Risotto, Seasonal Vegetable Medley, Cabernet Reduction **\$34.00**

Fourth Course

- ❖ **French Apple Tart:** Apple Tart on Puff Pastry with Cinnamon Ice Cream
- ❖ **Chocolate Dream:** Chocolate Cake, Chocolate Mousse with Dark Chocolate Sauce & Fresh Berries
- ❖ **Pineapple Caramel Cake:** Fresh Pineapples, Butter Cake, Rum Caramel Sauce
- ❖ **Traditional Cheesecake:** New York Style Cheesecake, Raspberry Sauce, Fresh Berries
- ❖ **Traditional Tiramisu:** Espresso Anglaise, Lady Finger Cookies, Mascarpone Mousse

Lake Etta Buffets

All Buffet Dinners Are Served With Tossed Garden Salad, Fresh Baked Bread, Lemonade & Iced Tea
1 Entrée \$23.50 ~ 2 Entrees \$26.50 ~ 3 Entrees \$31.50

Accompaniments

- ❖ Garlic Mashed Potatoes
- ❖ Butter Mashed Potatoes
- ❖ Herb Roasted Fingerling Potatoes
- ❖ Potatoes Au Gratin
- ❖ Rosemary Roasted Red Potatoes
- ❖ Candied Sweet Potatoes
- ❖ Rice Pilaf
- ❖ Wild Mushroom Risotto
- ❖ Roasted Root Vegetable Medley
- ❖ Sautéed Green Beans
- ❖ Lemon Buttered Broccoli
- ❖ Grilled Asparagus (Additional \$1.50 per person)
- ❖ Honey Roasted Carrots
- ❖ California Blend Vegetables

Entrees

- ❖ Whole Roasted Chicken with Natural Gravy
- ❖ Southern Fried Chicken
- ❖ Herb Crusted Chicken Breast with Lemon Cream Sauce
- ❖ Chicken Parmesan with White Wine Tomato Sauce
- ❖ Roasted Breast of Turkey with Natural Gravy
- ❖ Cornish Game Hens with Natural Gravy
- ❖ Stuffed Chicken Breast with White Wine Sauce
- ❖ Roasted Beef with Mushroom Gravy
- ❖ Braised Beef Short-Ribs with Cabernet Sauce (Additional \$1.50 per person)
- ❖ Grilled Salmon with Lemon Butter Sauce (Additional \$1.50 per person)
- ❖ Southern Fried Catfish
- ❖ Pan Seared White Fish with Basil Pesto Cream Sauce
- ❖ Roasted Pork Loin with Demi Glace Sauce

Desserts

- ❖ Double Chocolate Cake with Chocolate Mousse
- ❖ Vanilla Cake with American Buttercream and Fresh Berries
- ❖ Red Velvet Cake with Cream Cheese Frosting
- ❖ Traditional Cheesecake with Raspberry Sauce and Fresh Berries
- ❖ Apple & Pear Cobbler with Vanilla Ice Cream