

**THE PUBLIC HOUSE ON THE LAKE
BANQUET MENU**

BREAKFAST BUFFET

\$15.95PP

INCLUDES:

COFFEE, TEA & SODA
ASSORTED JUICES
HOME FRIES

CHOICE OF:

SCRAMBLED EGGS
QUICHE
FRITTATA
EGGS BENEDICT
(ADD \$1.00 PER PERSON)

CHOICE OF:

BACON
SAUSAGE
HONEY BAKED HAM
SLICED TOP ROUND
(ADD \$2.00 PER PERSON)

CHOICE OF:

FRENCH TOAST
WAFFLES
MINI BAGELS & CREAM
CHEESE

CONTINENTAL

BREAKFAST

\$10.95PP

ASSORTED CHILLED JUICES
ASSORTED PASTRIES &
MUFFINS
BAGELS AND CREAM CHEESE
FRESH FRUIT
YOGURT & GRANOLA
COFFEE AND TEA

BRUNCH BUFFET

\$20.95PP

INCLUDES:

COFFEE, TEA & SODA
ASSORTED JUICES
SCRAMBLED EGGS
HOME FRIES

CHOICE OF:

BACON
BREAKFAST SAUSAGE

CHOICE OF:

FRENCH TOAST
WAFFLES
BAGELS & CREAM CHEESE

CHOICE OF:

ROAST BEEF W/ ROLLS
ROASTED TURKEY
PULLED PORK W/ ROLLS
HERB ROASTED CHICKEN
BEER BRAISED BRISKET
HONEY BAKED HAM
CHIAVETTA'S CHICKEN
BISCUITS W/ SAUSAGE
GRAVY
CHICKEN A LA KING W/
BISCUITS

CHOICE OF:

PASTA WITH MARINARA
PASTA WITH PESTO
PASTA ALFREDO
MACARONI & CHEESE
3 CHEESE TORTELLINI
SALAD
FIELD GREEN SALAD

INCLUDES COMPLIMENTARY
CAKE CUTTING

ENHANCEMENTS:

OMELETTE STATION

\$6.00PP

CHEF PREPARED OMELETTE
W/ YOUR CHOICE OF PEPPERS,
ONIONS, MUSHROOMS,
TOMATOES, SPINACH, CHEESE,
HAM OR BACON

SMOKED SALMON

\$4.00PP

SMOKED SALMON, CAPERS,
RED ONION, DILL SAUCE,
CREAM CHEESE, BAGELS

PARFAIT BAR

\$4.00PP

VANILLA YOGURT, GRANOLA,
FRESH BERRIES, DRIED
CRANBERRIES, SLICED
ALMONDS

MUFFINS & PASTRIES

\$2.00PP

ASSORTED MINI MUFFINS,
FRUIT AND CHEESE DANISHES

FRESH FRUIT PLATTER

\$40 25PPL \$ 60 50PPL

CANTELOPE, HONEYDEW,
PINEAPPLE, BERRIES, GRAPES
DEPENDING ON SEASONAL
AVAILABILITY

PUNCH

NON-ALCOHOLIC FRUIT
\$25 PER GALLON
MIMOSA \$45 PER GALLON
SIGNATURE CHAMPAGNE
COCKTAIL \$45 PER GALLON
WHITE OR RED SANGRIA
\$50 PER GALLON
MOJITO \$55 PER GALLON
BLOODY MARY \$55 PER
GALLON

BLOODY MARY BAR

ABSOLUT & ABSOLUT CITRON
HOUSE MADE BLOODY MARY
MIX, CELERY STICKS, OLIVES,
PEPPERONCINI, LEMONS,
LIMES, DILL PICKLES,
TOBACCO, HORSERADISH
ONE HOUR \$9.00PP
TWO HOUR \$12.00PP

MIMOSA BAR

SPARKLING WINE, PEACH
LIQUOR, ELDERFLOWER
LIQUOR, ORANGE JUICE,
PINEAPPLE JUICE, CRANBERRY
JUICE, FRESH BLUEBERRIES,
RASPBERRIES & ORANGES
ONE HOUR \$8PP
TWO HOUR \$10PP

HOT CHOCOLATE BAR

FRESH HOT COCOA, HOUSE-
MADE MARSHMALLOWS,
WHIPPED CREAM, SYRUPS,
PEPPERMINT STICKS
\$3PP
SPIKED \$6PP

**THE PUBLIC HOUSE ON THE LAKE
BANQUET MENU**

***LUNCH MENUS ARE
SERVED UNTIL 3:30PM***

**SIT DOWN LUNCH A
\$17.95**

CHOICE OF 3:
HOUSE SALAD W/ CHICKEN
CEASAR SALAD W/ CHICKEN
GREEK SALAD W/ CHICKEN
BAKED MACARONI AND
CHEESE
CHICKEN AVOCADO WRAP
CHICKEN CAESAR WRAP
GREEK CHICKEN WRAP
CHICKEN SALAD PITA
TURKEY CLUB
LOBSTER ROLL (ADD \$6)
GRILLED VEGGIE & HUMMUS
WRAP

CHOICE OF 1:
SIDE SALAD
FRESH CUT FRIES
CHIPS

INCLUDES:
COFFEE, TEA & SODA
CHEF'S CHOICE DESSERT
OR CAKE CUTTING

**THE BUFFALONIAN
\$22 PER PERSON**

BEEF ON WECK SLIDERS
BUFFALO CHICKEN WINGS
FIELD GREEN SALAD
BUFFALO MACARONI &
CHEESE
ASSORTED COOKIE PLATTER
COFFEE, HOT TEA, & SODA

**SIT DOWN LUNCH B
\$21.95**

CHOICE OF :
FIELD GREEN SALAD
CAESAR SALAD

CHOICE OF 3:
6OZ. FILET OF BEEF +\$1
6OZ. GRILLED SALMON
CRAB CAKE
CHICKEN MARSALA
PESTO GRILLED CHICKEN
BREAST
PANKO CRUSTED CHICKEN
WITH MARINARA SAUCE
CHICKEN PICCATA
CHICKEN MILANESE
SEAFOOD SCAMPI WITH
SHRIMP & SCALLOPS
LOBSTER ROLL (ADD \$4)
EGGPLANT PARMESAN
VEGETARIAN LASAGNA

CHOICE OF:
MASHED POTATOES
RICE PILAF
OVEN ROASTED POTATOES
LINGUINI W/ MARINARA

INCLUDES:
SEASONAL VEGETABLE
COFFEE, TEA & SODA
CHEF'S CHOICE DESSERT
OR CAKE CUTTING

**LUNCHEON BUFFET A
\$17.95**

CHOICE OF 2:
FIELD GREEN SALAD
CAESAR SALAD
3 CHEESE TORTELLINI
SALAD
MACARONI SALAD
COLESLAW
POTATO SALAD
PASTA MARINARA
BAKED MACARONI & CHEESE

CHOICE OF 2:
BEEF ON WECK SLIDERS
PULLED PORK SLIDERS
CHICKEN AVOCADO WRAP
CHICKEN CAESAR WRAP
GREEK CHICKEN WRAP
CHICKEN SALAD PITA
TURKEY CLUB
ROASTED TURKEY W/
CRANBERRY MAYO
TUNA SALAD PITA
GRILLED VEGGIE & HUMMUS
WRAP

INCLUDES:
COFFEE, TEA OR SODA
CHEF'S CHOICE DESSERT
OR CAKE CUTTING

**LUNCHEON BUFFET B
\$21.95**

CHOICE OF:
FIELD GREEN SALAD
CAESAR SALAD

CHOICE OF 2:
ROASTED TURKEY W/ GRAVY
HERB ROASTED CHICKEN
CHICKEN FLORENTINE
CHIAVETTA'S CHICKEN
CHICKEN CACCIATORE
ROAST BEEF W/ ROLLS
PULLED PORK W/ ROLLS
BEER BRAISED BRISKET
HONEY BAKED HAM
MEATBALLS
ITALIAN SAUSAGE W/
PEPPERS & ONIONS
BEEF STROGONOFF
SHRIMP STIR FRY
GRILLED SALMON W/
LEMON BEURRE BLANC
SEAFOOD SCAMPI WITH
SHRIMP & SCALLOPS
TOFU STIR FRY
STUFFED SHELLS
MEAT OR VEGGIE LASAGNA
(ADDITIONAL SELECTIONS \$3
PER PERSON)

CHOICE OF:
RICE PILAF
MASHED POTATOES
PESTO PASTA
PASTA WITH MARINARA

**THE PUBLIC HOUSE ON THE LAKE
BANQUET MENU**

**DINNER BUFFET A
\$25.95**

BUFFET INCLUDES:

FIELD GREENS SALAD
ROLLS & BUTTER
VEGETABLE DE JOUR
COFFEE, TEA OR SODA
CHEF'S CHOICE DESSERT
OR CAKE CUTTING

CHOICE OF:

PASTA MARINARA
PASTA ALFREDO
PESTO PASTA
MACARONI & CHEESE

CHOICE OF 2:

ROASTED TURKEY W/ GRAVY
HERB ROASTED CHICKEN
CHICKEN FLORENTINE
CHIAVETTA'S CHICKEN
CHICKEN CACCIATORE
ROAST BEEF W/ ROLLS
PULLED PORK W/ ROLLS
BEER BRAISED BRISKET
HONEY BAKED HAM
MEATBALLS
ITALIAN SAUSAGE W/
PEPPERS & ONIONS
BEEF STROGONOFF
SHRIMP STIR FRY
GRILLED SALMON W/
LEMON BEURRE BLANC
SHRIMP & SCALLOP SCAMPI
TOFU STIR FRY
STUFFED SHELLS
MEAT OR VEGGIE LASAGNA

INCLUDES:

VEGETABLE DU JOUR
COFFEE, TEA OR SODA
CHEF'S CHOICE DESSERT
OR CAKE CUTTING

**DINNER BUFFET B
\$31.95**

BUFFET INCLUDES:

VEGETABLE OR CHEESE
PLATTER
ROLLS & BUTTER
VEGETABLE DU JOUR
COFFEE, TEA & SODA
CHEF'S CHOICE DESSERT
OR CAKE CUTTING

CHOICE OF:

FIELD GREEN SALAD
CAESAR SALAD

CHOICE OF 3:

PASTA MARINARA
PASTA ALFREDO
PESTO PASTA
MACARONI & CHEESE
RICE PILAF
ROASTED BABY POTATOES
MASHED POTATOES

CHOICE OF 2:

ROASTED TURKEY W/ GRAVY
HERB ROASTED CHICKEN
CHICKEN FLORENTINE
CHIAVETTA'S CHICKEN
CHICKEN CACCIATORE
ROAST BEEF W/ ROLLS
PULLED PORK W/ ROLLS
BEER BRAISED BRISKET
HONEY BAKED HAM
MEATBALLS
ITALIAN SAUSAGE W/
PEPPERS & ONIONS
BEEF STROGONOFF
SHRIMP STIR FRY
GRILLED SALMON W/
LEMON BEURRE BLANC
SHRIMP & SCALLOP SCAMPI
PRIME RIB (ADD \$1.50)
(ADDITIONAL SELECTIONS \$3
PER PERSON)

SIT DOWN DINNER

ENTREES ARE NOT LIMITED TO
THE SELECTION LISTED BELOW.
THIS IS A GENERAL GUIDE TO
SOME OF OUR COMMONLY
REQUESTED ITEMS.

ALL ENTREES INCLUDE THE
FOLLOWING:

SEASONAL VEGETABLE
ROLLS & BUTTER
COFFEE, TEA & SODA
CHEF'S CHOICE DESSERT
OR CAKE CUTTING

CHOICE OF 1:

FIELD GREEN SALAD
CAESAR SALAD
CUP OF SOUP DU JOUR

CHOICE OF:

MASHED POTATOES
RICE PILAF
OVEN ROASTED POTATOES
LINGUINI W/ MARINARA

CHOOSE 3:

10OZ. NY STRIP STEAK \$50
8OZ. FILET MIGNON \$50
6OZ FILET & 4OZ LOBSTER
TAIL \$55
6OZ FILET & SALMON \$50
6OZ FILET & SHRIMP \$50
CARVED PRIME RIB \$45
RED WINE BRAISED SHORT
RIBS \$40
ROASTED PORK TENDERLOIN
\$35
BONE-IN PORK CHOP \$35
1/2 ROASTED CHICKEN \$35
CHICKEN PARMESAN \$30
CHICKEN MARSALA \$30
CHICKEN MILANESE \$30
BRUSCHETTA GRILLED
CHICKEN \$30

SESAME CRUSTED TUNA
\$40

PAN SEARED SALMON \$40
SHRIMP AND SCALLOP
SCAMPI \$35
LOBSTER MAC AND CHEESE
\$45
BUTTER POACHED LOBSTER
TAIL \$55
PASTA PRIMAVERA \$25
EGGPLANT PARMESAN \$25
TOFU & VEGETABLE STIR
FRY \$25

**PRICES ARE SUBJECT TO
CHANGE DEPENDING ON
MARKET**

*PLACE CARDS ARE REQUIRED
WITH EACH GUEST'S MEAL
CHOICE OR WE CAN PROVIDE
THEM FOR 75 CENTS A PIECE*

MENU ITEMS MAY BE TAILORED
TO YOUR PREFERENCES AND
SEASONALITY

**THE BUFFALONIAN
\$22 PER PERSON**

BEEF ON WECK SLIDERS
BUFFALO CHICKEN WINGS
FIELD GREEN SALAD
BUFFALO MACARONI &
CHEESE
ASSORTED COOKIE PLATTER
COFFEE, HOT TEA, & SODA
ADD ASSORTED PIZZA'S \$4PP

**THE PUBLIC HOUSE ON THE LAKE
BANQUET MENU**

HORS D'OEUVRES (PRICED PER 50 PIECES)

VEGETABLE STUFFED MUSHROOMS \$80
SAUSAGE STUFFED MUSHROOMS \$100
CRAB STUFFED MUSHROOMS \$150
BACON WRAPPED SCALLOPS \$150
BACON WRAPPED SHRIMP \$125
BACON WRAPPED FILET \$150
COCONUT SHRIMP \$125
MEATBALLS (BBQ, SWEDISH OR ITALIAN) \$75
ASSORTED GOURMET PIZZAS LG \$20+ SHEET \$35+
ASSORTED FLATBREADS \$75
CHICKEN SATAYS \$100
BEEF SATAYS \$150
BRUSCHETTA \$75
MINI MARYLAND CRAB CAKES \$150
SHRIMP COCKTAIL \$150
OLD BAY PEEL & EAT SHRIMP \$150
CAPRESE SKEWERS \$80
CHICKEN WINGS 50 \$110 100 \$220
SLIDERS
 BEEF ON WECK \$125
 CHEESEBURGER \$125
 PULLED PORK \$125
 BEYOND BURGER \$175
CHEESE TRAY 30PPL \$75 50PPL \$125
VEGETABLE TRAY 30PPL \$75 50PPL \$100
FRUIT PLATTER W/ STRAWBERRY YOGURT DIP 30PPL \$75
 50PPL \$110
ASIAN POTSTICKERS \$ 75
HOUSE MADE BEEF ON WECK EGGROLLS \$125
HOUSE MADE PIZZA LOGS \$100
HOUSE MADE REUBEN EGGROLLS \$125
FRIED RAVIOLI W/ MARINARA \$75
MOZZARELLA STICKS \$75
PIEROGIS \$75
CLAMS CASINO \$150
BUFFALO CHICKEN DIP \$75 25PPL \$150 50PPL
SPINACH ARTICHOKE DIP \$75 25PPL \$150PPL
BANANA PEPPER DIP \$75 25PPL \$150PPL
HUMMUS W/ FRESH VEGGIES \$80 25PPL \$110 50PPL
SASHIMI TUNA WONTONS \$115
DEVILED EGGS \$60
FRESH OYSTERS – \$3 PER OYSTER

LATE NITE

NACHO BAR

CORN TORTILLA CHIPS, NACHO CHEESE, PICO DE GALLO, PICKLED
JALAPENOS, SOUR CREAM, PICKLED ONIONS, BLACK BEANS
ADD GUACAMOLE \$1PP
\$6PP

BAVARIAN PRETZEL BAR

BAVARIAN PRETZEL STICKS, BEER CHEESE SAUCE, CREAM CHEESE,
SPICY MUSTARD
\$6PP

CHICKEN WING TRIO

HOT, MEDIUM, MILD, BBQ, 4914 SAUCE, SRIRACHA HONEY BBQ, CAJUN
DRY RUB, LOGANBERRY HABANERO, CHIPOTLE BBQ
\$10PP

DESSERT

COOKIE DISPLAY

CHOCOLATE CHIP
PEANUT BUTTER
SUGAR
BLONDIES
BROWNIES
COFFEE & TEA
\$5PP

DESSERT DISPLAY

ASSORTED CHEESECAKE
ASSORTED CAKES
BROWNIES
ASSORTED COOKIES
BLONDIES
MINI CUPCAKES
COFFEE & TEA
\$8PP

ICE CREAM SUNDAE BAR

VANILLA & CHOCOLATE ICE CREAM
CHOCOLATE & CARAMEL SAUCE
WHIPPED CREAM, SPRINKLES, CANDY PIECES, CHERRIES, NUTS
\$8PP

THE PUBLIC HOUSE ON THE LAKE BANQUET MENU

BAR OPTIONS

BEVERAGE PACKAGES:	2 HOUR	3 HOUR	4 HOUR
BEER, WINE, SODA, AND LIQUOR	\$14.95	\$19.95	\$23.95
BEER, WINE, SODA, AND CALL LIQUOR	\$17.95	\$22.95	\$26.95
BEER, WINE, SODA, AND PREMIUM LIQUOR	\$20.95	\$25.95	\$29.95
BEER, WINE, AND SODA	\$13.95	\$18.95	\$23.95

*ADDITIONAL CHARGE PER HOUR FOR CRAFT BEER
DEPENDING ON SELECTION

COCKTAIL PARTY PACKAGE

CHOOSE FROM THREE HORS D'OEUVRES SERVED FOR 1 HOUR
2 HOUR 3 HOUR

BEER, WINE, SODA, AND LIQUOR	\$22.95	\$27.95
BEER, WINE, SODA, AND CALL LIQUOR	\$25.95	\$30.95
BEER, WINE, SODA, AND PREMIUM LIQUOR	\$28.95	\$33.95
BEER, WINE, AND SODA	\$21.95	\$26.95

*ADDITIONAL CHARGE PER HOUR FOR CRAFT BEER
DEPENDING ON SELECTION

ADD ONS:

CASE OF DOMESTIC BOTTLES \$70

CASE OF CRAFT BOTTLES \$95+

DOMESTIC 1/2 KEG \$250

CRAFT CYLINDER \$210+

*THE OPTIONS ARE ENDLESS! OUR BAR MANAGER CAN WORK WITH
YOUR PREFERENCES AND SEASONALITY

BOTTLE OF CALL LIQUOR \$60+

BOTTLE PREMIUM LIQUOR \$80+

FEATURING THE FOLLOWING BREWERIES: 42 NORTH, 12 GATES,
RESURGENCE, BROOKLYN, GRIMM, SOUTHERN TIER, EBC, GREAT
LAKES, BELLS, AND SAM ADAMS

TALLY OR CASH BAR ALSO AVAILABLE

THERE WILL BE A \$20 PER HOUR CHARGE FOR A BARTENDER OR
BEVERAGE SERVER.

WINE MAY BE PROVIDED DURING DINNER AT AN ADDITIONAL COST
DEPENDING ON SELECTION.

HOUSE CHAMPAGNE TOAST MAY BE ADDED TO DINNER FOR AN
ADDITIONAL \$4.

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE PLUS ERIE
COUNTY SALES TAX