



Kevin McFadden 609-820-0200

McFaddensCatering.com

LakesideManor.com



## *Lakeside Manor Additional Menu Options Sample*

### *Additional Appetizers Options:*

*-Freshly Sliced Cantaloupe and Honeydew Melon wrapped with finely sliced Proscuitto*

*-Tricolor Tortellini with baby peas and pancetta in a light Alfredo Sauce  
Served with freshly grated Locatelli Romano cheese*

*-Tuscan Potato Leek Soup with Kale*

*Minestrone*

*Italian Wedding Soup  
mini meatballs, escarole and rice*

### *Additional Salad Options:*

*Caesar Salad: Crisp romaine hearts, roasted garlic dressing, baguette croutons  
fresh parmesan cheese*

*Romaine Lettuce with Smoked Mozzarella Cheese and Pecans in a  
Raspberry Vinaigrette Dressing*

*Mixed Greens with Mandarin Oranges & Toasted Almonds served  
in a Mandarin Dressing*

*Bibb Lettuce & Radicchio with Wild Mushrooms served in a  
Herb Vinaigrette Dressing*

*Radicchio, Romaine & red Leaf with Macadamia Nuts served in a Vinaigrette Dressing*

*Baby Spinach leaves with Toasted Almonds and Dried Cranberries in a  
Honey Dijon Dressing*

### *Additional Dessert Options:*

*Mousse Cakes with Fresh Fruit or Raspberry Coulis & Crème Chantilly*

*Field Strawberries in Crème Rouge*

*Potpourri of Fruit in Vanilla Rum Syrup*

*Tri colored Melon & Kiwi Fruit served in Lime Caramel*

*Chocolate Decadence with Crème Chantilly*

### *Additional Entrée Options*

#### ***Poultry***

*-Grilled Chicken breast with Wild Mushrooms served in a Marsala Sauce*

*-Chicken Breast Stuffed with Zucchini, Roasted Peppers & Goat Cheese*

*-Chicken Celestine: Fresh Mushrooms, diced Tomatoes, Shallots & Garlic in a White Wine & Cognac Sauce*

*-Saffron Chicken with Sage & Wild Mushrooms in a White Wine Sauce*

*-Chicken Saltimbocca: Chicken breast layered with thinly sliced Prosciutto topped with Mozzarella Cheese in a Deep Demi-Glaze*

*-Grilled Chicken with Roasted Peppers & Mozzarella Cheese*

*-Grilled Chicken Topped with a fresh Mango Salsa*

#### ***Beef***

*-Beef Tenders with Sabayon & Wild Mushroom Sauté*

*-Tenderloin Madagascar with Tri Color Peppercorns*

*-Herb Marinated New York Strip Steak with Sauce Gorgonzola*

*-Beef Filet Mignon with Béarnaise Sauce*

*-New York Strip in a Red Wine and Mushroom Demi-Glaze*

*-Grilled London Broil with Shitake Mushrooms*

#### ***Seafood***

*Paupiettes of Sole Stuffed with Herbs or Crabmeat, served in a Lemon Dill Buerre Blanc*

*-Sautéed Shrimp & Scallops over Fettuccine with Saffron Crème Sauce*

*-Shrimp Stuffed Pompano*

*-Mahi Mahi in a Spicy Tomato Sauce with Olives & Capers*

*-Crabs Terranova*

*-Orange Roughy in a Light Mustard Dill Sauce*

*-Shrimp Scampi over Wild Rice or Fettuccine*

*-Tilapia Almandine with Lemon Piquant Sauce*

*-Salmon Provencale in a Light Lemon-Dill Herb Sauce*

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#### ***Veal***

*-Veal Brociolone: Stuffed Veal Paupiettes*

*-Escallops of Veal Saltimbocca*  
*-Veal Chops marinated in fine Herbs*  
*-Roasted Veal with Glazed Fennel, Tomato & Rosemary*

