



CUSTOM EVENTS

WEDDINGS • SOCIAL & CORPORATE EVENTS



Essentials

YEAR ROUND

(Does not apply to Holidays)

\$65

Appetizers

- choose 2 -

- Traditional (VG,GF) -or- Double Bacon Deviled Eggs (GF)
- Artichoke and Boursin Voulevant (VG)
- Caramelized Onion and Goat Cheese Tart (VG)
- Chilled Jerk Shrimp (GF)
- Crispy Pimento Cheese Arancini with Marinara Aioli (VG)
- Grilled Chicken Satay with Peanut Sauce (GF)
- Ricotta, Cucumber, Mint on Baguette (VG)
- Baby Sweet Peppers stuffed with Pimento Cheese (VG,GF)
- Chicken Waldorf on a Crostini

*VG- Vegetarian, GF- Gluten-Free, Vegan options available (refer to page 3)

Salad

- choose 1 -

CAESAR Romaine, Kale, Pancetta Crouton, Tomato, Parmesan, Toasted Bread Crumb, Classic Caesar Dressing

CHOPPED Romaine, Radicchio, Pepperoncini, Cucumber, Roasted Red Pepper, Red Onion, Pecorino, Barolo Vinaigrette

GREEK Mixed Greens, Cucumber, Olives, Feta, Balsamic Vinaigrette

Entrees

PROTEIN | CHOOSE 1 (CHOOSE 2 FOR DUET)

upgrade to an additional entrée from list for \$5 per guest

Airline Chicken Breast
baked, served with picatta cream or chicken pan jus

Salmon
grilled, served with mustard cream or horseradish crema

Short Rib
braised, served with mushroom demi or beef pan jus

Upgrade your entrée to Filet Mignon \$15

STARCH | CHOOSE 1

Boursin Mashed Potatoes
Crushed Red Skins

VEGETABLES | CHOOSE 1

Asparagus
Green Beans

*Vegetarian option included

*Gluten-Free options available (refer to page 6)

Classic Charcuterie Upgrade

for \$10 per guest

Cured Italian Meats, Assorted Imported & Domestic Cheeses,
Pickled Vegetables, Olives, Whole Grain Mustard, Fig Jam,
Crostini, Crackers



Request pricing for less than 100 guests. 22% Service Fee 8% Tax. Price subject to change.

Vegetarian Menu Options

V = Vegan Available

Appetizers

- Vegetarian Spring Roll
- Primavera Vegetables in Cucumber Cup (V)
- Red and Gold Beet Tartar on Crostini
- Grilled Vegetable Skewer (V)
- Burrata and Tomato with Pesto Candied Lemon Rind
- Gazpacho with Fresh Chopped Vegetables (V)
- Smoked Edamame Hummus (V)

Entrees

- RATATOUILLE (V)**
Roasted Red Pepper Coulis, Polenta Cake, Arugula Salad
- ZUCCHINI NOODLE PRIMAVERA (V)**
Zucchini Noodles, Roasted Vegetables, Marinara, Parmesan Cheese
- EGGPLANT PARMESAN**
Panko Breaded Eggplant, Provolone, Pasta With Marinara
- WELLINGTON (V)**
House Made Vegetable Filling Wrapped In Vegan Puff Pastry
- STUFFED ZUCCHINI (V)**
Fresh Herb Couscous and Soubise



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Enhancements

FROM THE KITCHEN

SEAFOOD DISPLAY

Shrimp Cocktail, Oysters, Crab Salad, & Seasonal Ceviche
Lemons, Mingonette, House Cocktail Sauce
\$22 Per Person

CAVIAR STATION

Selection of Caviar
Egg White, Egg Yolk, Crème Fraîche, Chive, Potato Blini
\$MKT Per Person

SORA SUSHI STATION

Assorted Sushi, Edamame, Gyoza
\$18 Per Person
\$200 Chef Fee for 1 Hour of Live Rolling Service

PRIME RIB CARVING STATION

Au Jus, Slider Buns, Horseradish Crème Fraîche
\$28 Per Person
\$200 Chef Fee for 1 Hour of Service

CHILLED BEEF TENDERLOIN

Thin Sliced Tenderloin, Caramelized Onions, Horseradish Cream, Blistered Tomatoes,
Marinated Mushrooms, Focaccia Bread
\$30 Per Person

ENGAGING ENHANCEMENTS

EVENT ESSENTIALS

Poly Table Linens and Napkins, Plateware, Flatware, Water Goblet,
Memorial Table, Place Card Table, Gift Table, Folding Chairs
\$49 Per Person

HAND ROLLED CIGAR BAR

2 Hours and 30 Hand Rolled Cigars \$575
3 Hours and 50 Hand Rolled Cigars \$805
3 Hours and 75 Hand Rolled Cigars, Custom Labels, Individual Take Home Bags \$1035.00
All Come with Pre-Rolled Cigars for Purchase

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Late Night Food

PIZZA

1/2 Sheet = 15 Slices

Cheese, Pepperoni, Vegetable, Lago

\$32.00 Each

SLIDER BAR

Cheeseburger with Pickle, Fried Chicken with Pimento Cheese Spread,
Meatball with Banana Peppers and Provolone, Turkey BLT, Pulled Pork with Slaw,
Caprese with Tomato, Fresh Mozzarella, Basil, Balsamic

\$18.00 Per Person | Up to 3 Varieties

CHICKEN TENDER STATION

Traditional, Buffalo, BBQ, Creamy Peppercorn, Bleu Cheese Sauces. Tater Tots, Celery, Ketchup
\$14.00 Per Person

BREAKFAST STATION

Donuts, Assorted Breakfast Burritos, Tater Tots, Ketchup
\$16.00 Per Person

NY DELI

Turkey, Pastrami, Corned Beef, Rye, Pumpernickle, Kettle Chips, Kosher Pickle
\$18.00 Per Person



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Post Wedding Brunch

\$250 Room Fee

Room Fee Waived if Booking with Wedding Reception

Restaurant Private Dining Room at Lago or Sora | 9am-11am | \$500 Minimum Spend

Riviera Ballroom at Lago Custom Events | 9am-11am or 10am-12pm | \$1,000 Minimum Spend

Items Chosen Must Be Ordered for Your Entire Group



CONTINENTAL \$15

Assorted Muffins and Pastries, Sliced Fruit, Orange and Cranberry Juice, Regular and Decaf Coffee, Assorted Hot Teas

HOT BREAKFAST BUFFET \$22

Scrambled Eggs, Tater Tots, Bacon, Sausage, Toast, Sliced Fruit

SOUTHERN BREAKFAST BUFFET \$27

Biscuits And Gravy, Grits, Scrambled Eggs, Country Ham, Southern Fried Potatoes, Assorted Jams

BAGEL BAR \$11

Choice of 2 Cream Cheeses: Plain, Strawberry, Honey-Almond, Chive-Garlic

Add On: Sliced Tomato, English Cucumber, Smashed Avocado

Add On: Cured Salmon, Capers, Shallot, Egg

BREAKFAST SANDWICHES \$14

(All Available in Wraps)

Choose Up To 2 For Entire Group

Served with Tater Tots

Egg, Canadian Bacon, American Cheese, English Muffin

Egg, Sausage, Cheddar Cheese, Buttermilk Biscuit

Egg, Fresh Herbs, Swiss Cheese, English Muffin

Egg, Fried Pork, Pimento Cheese, Buttermilk Biscuit

Egg, Fried Chicken, Hot Honey, Buttermilk Biscuit

BREAKFAST BEVERAGE STATION \$6

Regular and Decaf Coffee, Assorted Teas, Orange Juice, Cranberry Juice

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Bridal Suite Packages

from 9am-2pm | all items ordered are for your entire group

ASSORTED WRAP TRAY \$11

Chicken Salad, Turkey, Vegetable

Gluten-Free add \$2 per person

CHIPS \$3

SLICED FRUIT \$6

HUMMUS TRIO \$18

Traditional, Red Pepper and Pesto

Served with Vegetables and Pita

CHICKEN CAPRESE SKEWERS \$6

OVERNIGHT OATS \$6

Regular or Oat Milk

PARFAIT STATION \$14

Granola, Honey Vanilla Yogurt, Berries, Sliced Fruit, Dark Chocolate

SALAD BAR \$15

Chicken Salad, Tuna Salad, Mixed Grain Salad, Chopped Salad, Rolls



THANK YOU FOR CHOOSING LAGO CUSTOM EVENTS

We'll be happy to work with you to customize your event to any specifications. Please feel free to discuss your individual needs with our team so that we can best cater to your special event.



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