



CUSTOM EVENTS

WEDDINGS • SOCIAL & CORPORATE EVENTS



SOCIAL + CORPORATE

Breakfast Menu

@LAGOCUSTOMEVENTS | #LAGOCUSTOMEVENTS

216.664.1135 • LAGOCUSTOMEVENTS.COM

BREAKFAST

- BEST PREPARED FOR 10+ GUESTS -

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, tater tots, assorted jams, southern fried potatoes

BENEDICT BUFFET \$24

traditional benedict, hash browns, bacon, sausage, sliced fruit

sub crab cake -or- sliced tenderloin +6



BREAKFAST SANDWICHES \$14

choose up to 2 (all available in wraps). 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, shredded beef short rib, caramelized onions, swiss cheese, english muffin

bars

ASSORTED BAGEL BAR \$13

choice of 2 cream cheeses: plain, strawberry, honey-almond, chive-garlic

add-ons: sliced tomato, english cucumber, smashed avocado, cured salmon, capers, shallot, egg

AVOCADO TOAST BAR \$16

fresh, smashed avocado, nine-grain toast, red onion, tomato, banana peppers

add-ons: bacon \$4 or 6-minute egg \$3

groups under 10

CUSTOMIZED MENU

ask us how we can customize a menu specifically for your group size or dietary needs

** please note any dietary restrictions for your group

BREAKFAST

A L A C A R T E

- B E S T P R E P A R E D F O R 1 0 + G U E S T S -

A L L I T E M S C H O S E N W I L L B E P R E P A R E D F O R A L L G U E S T S

EGGS

- scrambled eggs \$5
- cheddar scrambled eggs \$6
- frittata with cheddar, ham, broccoli \$7
- strata with spinach, tomatoes, provolone cheese \$6
- quiche with mixed vegetables \$9
- quiche lorraine with bacon, onion, gruyere cheese \$9

MEATS

- bacon \$4
- thick-cut bacon \$6
- sausage links \$4
- turkey sausage \$5

POTATOES

- short rib hash \$12
- rosemary potatoes \$5
- hash browns \$4
- tater tots \$4

breakfast add-ons

- yogurt parfaits \$10
- sliced fruit \$6
- assorted granola bars \$4
- assorted energy bars \$4
- assorted instant oatmeal \$4
- overnight oats (*oat milk or whole milk*) \$6
- waffles \$7
- french toast \$7

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SNACKS



7TH INNING STRETCH \$16

peanuts, popcorn, soft pretzels, cheese sauce, mustard

CHARCUTERIE \$13

cured meats, assorted domestic cheese, olives, pickled vegetables, crostini

TRAIL MIX BAR \$11

mixed nuts, dried fruit, chocolate

POWER BUNDLE \$16

almonds, beef jerky, turkey jerky, hard boiled eggs, cheddar cheese, dark chocolate

add-ons

\$4 each (per person)

assorted chips

assorted candy bars

assorted energy bars

red bull energy drinks

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BEVERAGE

OPTIONS

BREAKFAST \$5.95

(per person)

regular and decaf coffee
assorted hot teas
orange juice
cranberry juice

BY THE GALLON

coffee \$50
iced tea \$25
hot teas \$25
lemonade \$25
juices - apple, orange, cranberry \$30

OTHER OPTIONS

(per person)

regular and sugar free red bull \$4
gatorade \$4
sparkling water \$4



4 hour

\$5.95 (per person)

regular and decaf coffee
assorted hot teas
bottled water
assorted soda

8 hour

\$9.95 (per person)

regular and decaf coffee
assorted hot teas
bottled water
assorted soda



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SOCIAL + CORPORATE *Lunch Menu*

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LUNCH

buffets

SOUTHERN BBQ \$28

shredded pork, shredded chicken, cornbread, mac and cheese, braised collard greens, baked beans, slider buns, assorted bbq sauces

add-ons: texas style brisket \$9 / roasted beef rib \$12

TACO BAR \$24

choose one protein. additional protein \$8pp

chicken, barbacoa, carnitas, or tofu, sautéed peppers and onions, black beans and rice, flour tortillas, corn tortilla chips, shredded cheddar, pico, lime cilantro sour cream, shredded lettuce, chicken tortilla soup

add-ons: guacamole \$3 / skirt steak \$9 / spicy grilled shrimp \$10 / lobster \$16

THE SICILIAN \$24

chicken piccata, salerno family meatballs, penne with marinara, penne with parmesan cream caesar salad, house bread

add-ons: lobster gnocchi \$12 / veal tortellini \$14

THE SORA POKE BAR \$22

edamame, seaweed salad, carrot, arugula, nori, sesame seed, soy sauce, spicy mayo & house 1000 island

choose two: salmon, tuna, spicy tuna, spicy crab, tofu or avocado

includes sora house salad, gyoza, & mini desserts

THE SORA B.Y.O. BOWL BAR \$22

sauteed onion, carrot, scallion, edamame, sprouts, rice, soy & unagi sauce, spicy mayo, house 1000 island

choose one: chicken thigh, crispy chicken or shrimp

includes sora house salad, gyoza, & mini desserts

SOUP AND SALAD BAR \$19

salad: romaine, mixed greens, tomatoes, onions, carrots, cucumbers, olives, pepperoni, shredded cheese, croutons, chopped egg, peppercorn dressing and balsamic, rolls and butter

soups: pancetta and white bean, tomato bisque, italian wedding, beef & vegetable, vegetable, chef's seasonal

protein add-ons: sliced avocado \$3 / grilled or blackened chicken \$8 / shrimp \$10 / salmon \$12 / steak \$16

SANDWICH, SOUP, AND SALAD \$26

sandwiches: chicken parm, italian, or caprese. pancetta and white bean soup. cucumber and tomato salad

PIZZA \$32

1/2 sheet pizzas

cheese, pepperoni, vegetable or luca (*evoo, smoked mozzarella, coppa, oven-dried tomato*)

custom toppings available upon request

LUNCH

OPTIONS



boxes

SORA SUSHI BOX \$18

gyoza, edamame, (2) nigiri (tuna or salmon)
choice of (1) roll : spicy tuna, shrimp california, salmon avocado,
cucumber avocado, uma-kyu (*pickled plum, cucumber, obba*)
or

VEGETARIAN BOX \$16

edamame, cucumber avocado, uma-kyu, (2) avocado crispy rice

BOXED LUNCH \$16

includes: cookie, chips, pickle, whole fruit
sandwich options (choose one): veggie, turkey club, italian, chicken salad
salad options (choose one): chopped salad, chef's seasonal, or caesar

protein add-ons: sliced avocado \$3 / grilled or blackened chicken \$8 / shrimp \$10 / salmon \$12 / steak \$16

groups under 10

CUSTOMIZED MENU

ask us how we can customize a menu specifically for your group size or dietary needs

** please note any dietary restrictions for your group

SNACKS



7TH INNING STRETCH \$16

peanuts, popcorn, soft pretzels, cheese sauce, mustard

CHARCUTERIE \$13

cured italian meats, assorted domestic and imported cheeses, pickled and marinated vegetables, olives, whole grain mustard, fig jam, crostini, crackers

TRAIL MIX BAR \$11

mixed nuts, dried fruit, chocolate

POWER BUNDLE \$16

almonds, beef jerky, turkey jerky, hard boiled eggs, cheddar cheese, dark chocolate

add-ons

\$4 each (per person)

assorted chips
assorted candy bars
assorted energy bars
red bull energy drinks

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BEVERAGE OPTIONS

4 hour

\$5.95

(per person)

regular and decaf coffee
assorted hot teas
water
assorted soda

8 hour

\$9.95

(per person)

regular and decaf coffee
assorted hot teas
water
assorted soda

COCKTAIL HOUR

M E N U

displays

MINIMUM 15 GUESTS

CHARCUTERIE \$13

cured italian meats, assorted domestic and imported cheeses, pickled and marinated vegetables, olives, whole grain mustard, fig jam, crostini, crackers

CRUDITÉ \$12

seasonal blanched and raw vegetables, herb mousseline, roasted red pepper hummus

CHAMPAGNE POACHED SALMON \$22

capers, shallot, egg white, egg yolk, creme fraiche, belini

ASSORTED CHEESE \$13

assorted domestic and imported cheeses, fig jam, honey, berries, Marcona almonds, crostini, crackers

SEAFOOD \$MKT

shrimp, oysters, crab, mussels, ceviche, lemons, mignonette, cocktail sauce

add-ons: osetra caviar, blue scampi, smoked trout, alaskan salmon, siberian baeri

SORA SUSHI STATION \$18

assorted sushi, edamame, gyoza

\$200 Chef Fee for 1 Hour of Live Rolling Service

CHILLED BEEF TENDERLOIN \$30

thin-sliced tenderloin, caramelized onions, horseradish cream, blistered tomatoes

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COCKTAIL HOUR

M E N U

hors d'oeuvres



\$5

choice of: sriracha, double-bacon
or avocado deviled eggs

artichoke and boursin bites

caramelized onion and
goat cheese tart

veggie spring roll

chicken satay with peanut sauce

ricotta, cucumber, mint
on baguette

baby sweet peppers stuffed
with pimento cheese

crispy rice with spicy tuna
or truffle avocado



\$6

potato gnocchi cup with
truffle cream

baby swiss and
spinach stuffed mushrooms

jerk shrimp cocktail

prosciutto wrapped
midori compressed honeydew

bacon-wrapped scallop

beef satay
with chimichurri

shrimp and sweet corn fritter

salerno family meatballs
in a cup



\$8

crispy pork belly
with kraut, arugula,
balsamic vin on crostini

sesame seared tuna with
soy and wasabi

mini beef wellington

coconut shrimp
with rum butter

chicken and waffle skewer

lamb lollipops

lobster arancini

assorted sushi



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Dinner Menu

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COCKTAIL HOUR

M E N U

displays

MINIMUM 15 GUESTS

CHARCUTERIE \$13

cured Italian meats, assorted domestic and imported cheeses, pickled and marinated vegetables, olives, whole grain mustard, fig jam, crostini, crackers

CRUDITE \$12

seasonal blanched and raw vegetables, herb mousseline, roasted red pepper hummus

CHAMPAGNE POACHED SALMON \$22

capers, shallot, egg white, egg yolk, creme fraiche, belini

ASSORTED CHEESE \$13

assorted domestic and imported cheeses, fig jam, honey, berries, Marcona almonds, crostini, crackers

SEAFOOD \$MKT

shrimp, oysters, crab, mussels, ceviche, lemons, mignonette, cocktail sauce

add-ons: osetra caviar, blue scampi, smoked trout, alaskan salmon, siberian baeri

SORA SUSHI STATION \$18

assorted sushi, edamame, gyoza

\$200 Chef Fee for 1 Hour of Live Rolling Service

CHILLED BEEF TENDERLOIN \$30

thin-sliced tenderloin, caramelized onions, horseradish cream, blistered tomatoes

** please note any dietary restrictions for your group



COCKTAIL HOUR

M E N U

Hors D'oeuvres



\$5

choice of sriracha, double bacon,
avocado deviled eggs

artichoke and boursin bites

caramelized onion and
goat cheese tart

veggie spring roll

chicken satay peanut sauce

ricotta, cucumber, mint
on baguette

baby sweet peppers stuffed
with pimento cheese

crispy rice with spicy tuna
or truffle avocado



\$6

potato gnocchi cup with
truffle cream

baby swiss and
spinach stuffed mushrooms

jerk shrimp cocktail

prosciutto wrapped
midori compressed honeydew

bacon-wrapped scallop

beef satay
with chimichurri

shrimp and sweet corn fritter

salerno family meatballs
in a cup



\$8

crispy pork belly
with kraut, arugula,
balsamic vin on crostini

sesame seared tuna with
soy and wasabi

mini beef wellington

coconut shrimp
with rum butter

chicken and waffle skewer

lamb lollipops

lobster arancini

assorted sushi

DINNER

STATION OPTIONS

Minimum 15 guests

CARVING STATIONS | PER PERSON

slow roasted prime rib \$30

roasted beef tenderloin \$30

peppercorn roasted new york strip \$28

dill roasted atlantic salmon \$26

brisket \$24

beef tri-tip with chimichurri \$26

baked halibut \$31

roasted leg of lamb \$32

1 carver per selection, up to 60 minutes

of service \$150 per chef,

served with dinner rolls and sauce of choice



Stations

MINIMUM 15 GUESTS

TAPAS BAR \$25

chicken skewers, beef skewers, falafel, pickled vegetables, assorted hummus, tzatziki, pita, olives and artichoke hearts

WALKING SALAD \$10

chopped, caesar, burrata

SLIDER BAR \$18 (CHOOSE UP TO 3)

cheeseburger with pickle, fried chicken with pimento cheese spread, mini meatball sub with banana peppers and provolone, turkey blt, pulled pork with slaw

ITALIAN \$23

salerno family meatballs, cavatelli with basil pesto, chicken parmesan sliders, lobster arancini, tomato mozzarella skewers

GNOCCHI BAR \$24

potato gnocchi with parmesan cream and marinara, braised short rib, lobster claw, sauteed mushrooms, mixed herbs, parmesan

CHICKEN TENDER STATION \$20

traditional, buffalo, bbq, tater tots, celery, creamy peppercorn, ketchup

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DINNER

PLATED OPTIONS

Included are salad, bread and butter, starch, vegetable, and dessert

PROTEINS \$46

Choice of (2) for entire group

airline chicken, salmon, short rib, sirloin filet or shrimp scampi
upgrade: 8oz filet, lamb chop or seared halibut +\$10

VEGETARIAN \$40

Choice of (1) for entire group

eggplant parm, ratatouille, zucchini noodle primavera, stuffed pepper or vegan wellington

SALAD

Choice of (1) for entire group

caesar, chopped, greek, or chef's seasonal

STARCH

Choice of (1) for entire group

roasted fingerling potatoes, boursin mashed, crushed red skins,
mushroom and brown rice pilaf, parmesan risotto

VEGETABLES

Choice of (1) for entire group

roasted broccoli, broccolini, asparagus, brussels sprouts, green beans, glazed baby carrots,
seasonal roasted vegetables

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Desserts

Choice of (1) for entire group

ordered individually \$10 each

tiramisu
mixed berry bread pudding
lemon bars
banana pudding
nutella cheesecake
vanilla cheesecake
chef's apple crisp
chocolate hazelnut and frangelico tart
vegan sweet potato mousse w. berries
by the dozen \$16
house made assorted cookies
double chocolate brownies
cream puffs
cannoli



DINNER

BUFFET OPTIONS

\$42

Choose 1 of each category

PROTEIN

chicken marsala or picatta, chicken parmesan, short rib, salmon
add-on protein \$12 - plated vegetarian options also available

STARCH

boursin mashed, pasta with marinara or parmesan cream sauce, roasted red skins
add-on starch \$6

VEGETABLES

green beans, broccolini, asparagus, brussels sprouts
add-on veg \$5

SALAD

chopped, caesar, greek, chef's seasonal
add-on salad \$5

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Salerno Family \$41

caesar salad, house bread, salerno family meatballs, sauteed peppers and onions, sausage, cavatelli with marinara, tortellini with parmesan cream, chicken parmesan

Low County Boil \$46

tomato and cucumber salad, brown rice, roasted red potatoes, sweet corn, old bay smoked shrimp and sausage, lemon. add-on chicken \$6pp

Classic Southern Buffet \$42

house pickled vegetables, buttermilk biscuits, southern style green beans, shrimp and grits, mac and cheese and buttermilk fried chicken

BAR

PACKAGES

Signature Bar

\$32pp for 2 hour bar

SPIRITS

ketel one vodka
ketel one citroen and oranje
ketel one botanicals
tanqueray gin
mi campo blanco tequila
johnnie walker red label scotch
jack daniel's whiskey
maker's mark bourbon
captain morgan white rum
captain morgan spiced rum

DOMESTIC + CRAFT BEER

(SELECT FOUR)

bud light
budweiser
miller lite
corona
michelob ultra
assorted high noon
fat heads head hunter ipa
fat heads bumble berry
great lakes dortmunder
great lakes seasonal
great lakes edmund fitzgerald porter

WINE

lago 'fabio salerno selection' pinot grigio
lago 'fabio salerno selection' red blend
wycliffe sparkling brut

each additional hour \$15.00 per guest

Premium Bar

\$38pp for 2 hour bar

SPIRITS

tito's handmade vodka
belvedere organics
nolet's gin
codigo 1530 blanco tequila
codigo 1530 rosa tequila
johnnie walker black label scotch
basil hayden whiskey
four roses bourbon
bacardi superior rum
bacardi spiced rum

DOMESTIC + CRAFT BEER

(SELECT FOUR)

bud light
budweiser
miller lite
corona
michelob ultra
assorted high noon
fat heads head hunter ipa
fat heads bumble berry
great lakes dortmunder
great lakes seasonal
great lakes edmund fitzgerald porter

WINE

lago 'fabio salerno selection' pinot grigio
lago 'fabio salerno selection' red blend
wycliffe sparkling brut

each additional hour \$18.00 per guest

N/A BEVERAGE

4 hour

\$5.95

regular and decaf coffee
assorted hot teas
water
assorted soda

8 hour

\$9.95

regular and decaf coffee
assorted hot teas
water
assorted soda

BAR

UPGRADES

BY THE BOTTLE

VODKA

belvedere \$170

tito's \$150

haku \$140

GIN

hendrick's \$150

nolet's \$140

WHISKEY / BOURBON

booker's \$360

angel's envy rye \$340

maker's mark private select \$300

suntory ao \$280

angel's envy \$240

woodford reserve \$190

SCOTCH

johnnie walker blue \$460

glenmorangie 18 year \$390

glenmorangie 10 year \$160

TEQUILA

don julio 1942 \$560

don julio reposado \$285

casamigos anejo \$260

casamigos reposado \$240

clase azul reposado \$240

casamigos blanco \$210

RUM

ron zacapa 23 \$165

bacardi 8yr \$140

