



CATERING

Traditional Menu

One Meat – 10.50 per person

Two Meat – 11.50 per person

Includes homemade brioche bun, side, vegetable, salad, dessert or another salad, two beverages, and disposable plates, cups & dinnerware.

Meat

Applewood Smoked Pork Loin – Brisket (add 1.00) - Chicken Breast in Mushroom Sauce - Oven Roasted Chicken – Pork Roast (baked or smoked) – Roast Beef (shredded or sliced) – Roasted Turkey (sliced) – ¼ Rack BBQ Ribs (add 1.00) – 4 oz. Salmon Filet (Add 1.00)

Side

Baked Potato – Cheesy Hash Browns – Garlic Mashed Potatoes – Mashed Potatoes with Gravy – Roasted Gold Potatoes – Smoked Mac & Cheese – Smoked Baked Beans

Vegetable

Corn – Glazed Carrots - Green Beans – Winter Blend

Salad

Beet & Goat Cheese Salad - Bowtie Pasta - Cole Slaw – Fruit Salad – Macaroni Salad – Potato Salad – Spring Mix Salad

Picnic Menu

One or Two Sandwiches – 8.50 per person

Includes one or two sandwich choices, homemade brioche bun, side, chips, dessert, two beverages, and disposable plates, cups & dinnerware.

Hot Sandwich

Applewood Smoked Pork Loin – Barbeque – Brats - Brisket – Grilled Chicken Breast – Hamburger – Pulled Pork – Shredded Roast Beef – Shredded Creamy Turkey

Cold Sandwich

Ham – Roast Beef – Turkey

Side

Beet & Goat Cheese Salad - Bowtie Pasta - Cole Slaw – Fruit Salad – Macaroni Salad – Potato Salad - Smoked Mac & Cheese – Smoked Baked Beans – Spring Mix Salad

Specialty Menus

Grilled Chicken Salad Bar – 8.00 per person

Spring mix salad served with homemade brioche bun, dessert, two beverages, and disposable plates, cups & dinnerware.

Cheese (pick 2)

Bleu Cheese Crumbles - Shredded Cheddar Jack – Feta Crumbles – Shredded Parmesan

Toppings (pick up to 7)

Beets – Chopped Bacon – Hard Boiled Egg – Onions – Pico de Gallo – Portabella Mushrooms – Red Peppers - Tomatoes

Crunch (pick 1 or 2)

Croutons – Candied Walnuts

Dressing (pick 2)

Balsamic Vinaigrette – Bleu Cheese – Caesar – French – Ranch – Raspberry Vinaigrette – Thousand Island

Soup and Sandwich – 8.50 per person

Choice of two soups and two sandwiches, dessert, two beverages, and disposable bowls, plates, cups & dinnerware.

Cold Sandwich

Ham – Roast Beef – Turkey

Soup

Beef & Barley - Broccoli & Cheese - Chicken Wild Rice – Grilled Steak & Mushroom - Loaded Baked Potato – Tomato Basil

Pasta Bar – 10.00 per person

Linguine pasta served with two sauces. Includes homemade brioche bun, side salad, dessert, two beverages, and disposable plates, cups & dinnerware.

Sauces

Chicken Alfredo – Cajun Chicken Alfredo – Classic Meat Marinara – Portabella Ravioli (add 1.00)

Boxed Lunches

Cold Sandwich Lunch – 8.00 per person

Includes a sandwich on a homemade brioche bun, one side, chips, cookie, condiments, water, napkin and plastic dinnerware. (Choose up to two sandwich and two side options.)

Sandwich selections

Ham – Roast Beef – Turkey

Side

Bowtie Pasta - Cole Slaw – Fruit Salad – Macaroni Salad – Potato Salad

Smokehouse Lunch – 10.00 per person

Includes choice of brisket sandwich or pulled pork sandwich, smoked mac & cheese, smoked baked beans, cole slaw, cookie, water, napkin, and plastic dinnerware.

*Boxed lunches: \$20 fee for fewer than 25. \$15 minimum delivery fee.

Beverage and Dessert

Beverage and dessert options for all menus.

Beverage

Coffee – Fruit Punch – Iced Tea – Lemonade – Water
Bottled Water (add 50 cents)
Canned Soda (add 25 cents)

Dessert

Apple Crisp – Brownies – Cookies – Scotcheroots

Custom menu items are available upon request.

Dinnerware

White Porcelain Plates – 1.00

Stainless-Steel Dinnerware (wrapped in a paper napkin) – 50 cents

Fees

\$60 delivery & cleanup fee for fewer than 50 people.

\$30 delivery & cleanup fee for fewer than 100 people.

Mileage fee of 53.5 cents/mile after 20 miles.

Prices are per person and subject to state and local tax of 6.875%.

Pickup

Pickup for no additional charge.

Menu effective October 2018.

A la carte

Pickup only

Shredded Beef – 8.50/lb

Brisket – 10.00/lb

Pork Loin – 6.00/lb

Pulled Pork – 6.50/lb

Turkey (pulled or sliced) – 8.50/lb

BBQ Ribs – 18.00/Full Rack (serves 3-5, min. 3 racks)

Sloppy Joe or Taco Meat – 8.00/lb

Chicken Wings – 75 cents each

Includes 2oz. ranch or bleu cheese per dozen.

Minimum 4 dozen.

Cocktail Sandwiches – 15.00/dozen

Served on a homemade brioche bun with meat, cheese & butter or mayo.

Homemade hamburger brioche buns – 4.00/dozen sliced

Fits 8 oz. burger

Homemade hamburger brioche buns – 3.50/dozen sliced

Fits 4oz. burger

Dinner roll – 3.00/dozen unsliced or 3.25/dozen sliced

Tortilla chips – 3.00/lb

Sides & Salads

Pickup only

One quart 7.75 (serves 6-8 guests)

One gallon 31.00 (serves 25-30 guests)

Salads 25.00/platter

Sides

Bowtie Pasta – Chili Queso - Cole Slaw – Fruit Salad – Cooked Vegetable – Macaroni Salad – Garlic Mashed Potatoes – Smoked Baked Beans – Smoked Mac &

Salads

Beet & Goat Cheese Salad - Spring Mix Salad

Signature Sauces

Pickup only

One Pint – 5.00

One Quart – 9.00

One Gallon – 30.00

Sweet Kentucky Bourbon – Root Beer BBQ – Zesty

Orange – Honey BBQ – Jamaican Jerk – Buffalo –

Spicy Garlic

Desserts

Pickup only

Chocolate Kahlua Cake (16-20 servings) – 24.00

Cheesecake (16 servings) – 32.00

Blueberry Swirl - Classic – Pumpkin

Caramel Sauce or Mixed Berry Compote available

Crème Brûlée (4 oz. individual serving) – 2.50

Baileys – Disaronno Amaretto – Lemon – Rhubarb (seasonal) – Vanilla

Custom menu items are available upon request.

Fees

Prices are per person and subject to state and local tax of 6.875%.

Pickup

Pickup for no additional charge.

Menu effective October 2018.

Rent our Space

Private Party Rental - \$150

Private rental space available Monday-Wednesday for up to 45 guests. Catering menu or limited full-service menu available. Table linens and cloth napkins available for an extra charge. You may decorate the space however you choose.

- Holiday Parties
- Birthdays
- Corporate Events
- Retirements
- Bachelor/Bachelorette Parties
- Reunions
- Rehearsal Dinners

Meeting Space - \$100

Rent our space for 3 hours. Includes two beverages and a snack. Can accommodate up to 24 guests.

*For inquiries and questions about our space and availability, please contact us.

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