



## CATERING

### Traditional Menu

#### One Meat – 10.50 per person

#### Two Meat – 11.50 per person

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

#### Meat

Applewood Smoked Pork Loin – Brisket (add 2.00) - 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 (Add 50 cents)

#### Salad

Beet & Goat Cheese Salad - Cole Slaw - 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, two beverages, and disposable plates, cups & dinnerware.

#### Hot Sandwich

Applewood Smoked Pork Loin – Barbeque – Brats – Brisket (Add 1.00) – 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, 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, crackers, 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, 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 – 12.00 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: Pickup no charge. \$30 delivery fee for up to 20 miles.

## **Beverage & Dessert**

Beverage options for all menus.

#### **Beverage**

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

#### **Dessert**

**Add to any buffet menu for 50 cents/person.**

Apple Crisp – Brownies - Cookies

**Add to any buffet menu for \$1.50/person.**

Cheesecake – Crème Brûlée

**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 January 2019.**

## A la carte

Pickup only

**Shredded Beef** – 8.50/lb

(Add \$2.00/lb for less than 20 lbs)

**Brisket** – 12.50/lb

**Pork Loin** – 6.50/lb

**Pulled Pork** – 7.00/lb

**Turkey (pulled or sliced)** – 8.50/lb

(Add \$2.00/lb if less than 10 lbs)

**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:** \$1.50/salad with 2 dressing options

### Sides

Bowtie Pasta – Chili Queso - Cole Slaw – Fruit Salad – Cooked Vegetables – Macaroni Salad – Garlic Mashed Potatoes – Pico de Gallo - Smoked Baked Beans – Smoked Mac & Cheese – Spinach & Artichoke Dip

### 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 January 2019.**

## Rent our Space

### Private Party Rental - \$150

Private rental space available Monday & Tuesday 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.

### Lakeside Hideaway

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