

# LAKEWOOD COUNTRY CLUB

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2026 CATERING GUIDE

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1921



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# LAKEWOOD COUNTRY CLUB EVENTS & CATERING

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## WELCOME

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Welcome to Lakewood Country Club, a premier golf, dining, and recreational haven since 1921. Our club offers not only superb sporting amenities but also serves as the idyllic venue for a variety of special occasions, from weddings and showers to birthday parties and corporate events. Our dedicated Director of Special Events, Aliya Voldrich, is eager to assist you in planning your special event, working hand in hand with our esteemed Chef to curate the perfect menu and offering invaluable vendor suggestions. From the initial planning stages to the flawless execution, our team will be with you every step of the way, ensuring a seamless and unforgettable experience.

We look forward to welcoming both you and your guests to our home here at Lakewood Country Club, where cherished memories are made and celebrated.

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## HOSPITALITY DIRECTORY

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## **POLICIES & GUIDELINES**

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### **DECORUM & DRESS CODE**

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The Host will be responsible for the conduct and decorum of their guests and sub-contractors. Proper attire is required in all areas of the Club. Shirts shall be tucked in at all times, with the exception of button down shirts designed to be worn outside of pants. No hats (gentlemen only), torn or ripped jeans, low rise jeans, tank tops, swimming attire, or fitness clothing (yoga pants) are permitted in the Clubhouse, and footwear must be worn at all times. Jeans are never allowed on the golf course or practice range.

### **GUARANTEES**

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The guaranteed number of guests is required (7) business days prior to the Event Date. Any dietary restrictions must be given to the club at the time your guaranteed headcount is given. If a final count is not given, the last estimate given to the Club will be considered as the final guarantee. Actual number served over the guarantee must be approved by the Club and will be billed as an additional charge.

### **FOOD & ALCOHOL POLICY**

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Lakewood Country Club must prepare all food and beverages to be consumed on the premises with the exception of special occasion cakes and pastries. For weddings and large functions, menu selections should be made and called in to the Catering office no later than one month in advance. Final food selections must be given to the Club two weeks prior to the Event. Food Safety Regulations prohibit the Club from allowing guests to take home extra food and beverages.

Employees of Lakewood Country Club will not serve alcohol to anyone under the age of twenty-one or anyone who appears intoxicated. All alcoholic beverages must be provided by the Club.

### **SALES TAX & SERVICE CHARGE**

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All food and beverage services are subject to a 22% service charge and are applicable to sales tax. Sales tax is applied to all contracted services and set-up fees.

## **DAMAGES & DECORATIONS**

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The Host agrees to be responsible for any damage to the Club as a result of the Event. The Club reserves the right to charge the Host an appropriate cleaning and/or repair fee if the condition of the Area for the Event requires cleaning and/or repair, including but not limited to, any loss of revenue associated with repairing the damage.

Decorations involving the use of tacks, nails, paint, staples, adhesive tape or any other means, which could deface and/or damage the Club property, will not be permitted. Due to safety concerns, rice, confetti, birdseed, glitter and pyrotechnics are not permitted on the premises. Flower petals are allowed. Failure to adhere to this policy will result in an additional cleaning fee of \$500.00. The Club will not be held responsible for any articles left after the function.

## **ENTERTAINMENT & TRANSPORTATION**

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For Events that include entertainment, discretion is advised with respect to loud music that may be objectionable to other Club guests/neighbors. Club Management reserves the right to request entertainers to reduce their volume should the noise level be disruptive. Any live music (DJ or band) must end by 11:00pm. Limousines and busses must be parked in areas designated by the valet. Drivers are required to stay with their vehicles.

## **OUTSIDE VENDORS & DELIVERIES**

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We are happy to work with your choice of vendors. Any special arrival, deliveries, and setup requirements for your vendors must be coordinated in advance with the Event Director. Alcoholic beverage service is not permitted for entertainers, photographers, and other outside vendors, this should be relayed to them prior to arrival.

## **MISCELLANEOUS**

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Members and guests of the Club are responsible for any loss or damage incurred by their guests whilst on Club premises. The Club prohibits smoking/ vaping of any kind in any building, therefore guests at the event may only smoke outside and twenty-five feet from any entrance or in designated areas.

## **CANCELLATION POLICY**

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Any cancellation within one year of the Event Date will result in forfeiture of the deposit. Cancellations made within one week of the event may be charged in full.





## MEETINGS & CORPORATE EVENTS

**RENTAL AND EQUIPMENT FEES WAIVED FOR MEMBERS**

### BEVERAGE STATION

Includes Coffee, Orange Juice, Canned Soda, Water and Iced Tea. Priced per person.

|           |   |           |   |
|-----------|---|-----------|---|
| 1 hour    | 3 | 4-6 hours | 5 |
| 2-3 hours | 4 | 6+ hours  | 7 |

### BREAKFAST

priced per person

|   |    |  |    |
|---|----|--|----|
| <b>THE LIGHTER SIDE</b>   | 18 | <b>CONTINENTAL BREAKFAST</b>             | 15 |
| assorted bagels, light cream cheese,<br>seasonal fresh fruit, yogurt, granola,<br>dried fruit |    | seasonal fresh fruit, breakfast pastries |    |

### SNACKS

priced per person

|                                    |    |   |    |
|------------------------------------|----|---|----|
| <b>SWEET</b>                       | 10 | <b>SALTY</b>  | 12 |
| assorted cookies and brownies      |    | soft pretzels with mustard,<br>mixed nuts, potato chips |    |
| <b>HEALTHY</b>                     | 12 |   |    |
| granola bars, seasonal whole fruit |    |   |    |

### EQUIPMENT

|                                 |    |                                |    |
|---------------------------------|----|--------------------------------|----|
| <b>75" MOBILE TELEVISION</b>    | 50 | <b>PODIUM &amp; MICROPHONE</b> | 50 |
| <b>FLIP CHART &amp; MARKERS</b> | 15 | <b>OWL 360 CAMERA</b>          | 50 |
| <b>POWER TOWER</b>              | 15 | <b>WHITEBOARD</b>              | 15 |

### EARLY MORNING STAFFING

For all parties: 50 per hour before opening

### CAPACITY

**WINE ROOM**  
20 people

**CARD ROOM**  
20 people

**WEST END**  
48 people

## BRUNCH BUFFET

Minimum of 25 people. Priced per person. Finalized menus are needed 14 days prior to event.

Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

### ALL BREAKFAST BUFFETS INCLUDE COFFEE AND ORANGE JUICE

|  |    |  |    |
|--|----|--|----|
| <b>THE LIGHTER SIDE</b> ✓  | 18 | <b>CONTINENTAL BREAKFAST</b> ✓   | 15 |
| assorted bagels, light cream cheese,<br>fruit, yogurt, granola, dried fruit  |    | seasonal fresh fruit, breakfast pastries   |    |
| <b>CLASSIC BREAKFAST</b>   | 24 | <b>GOOD MORNING BREAKFAST</b>  | 28 |
| bacon or breakfast sausage, home fries,<br>scrambled eggs, pancakes or breakfast<br>pastries, seasonal fresh fruit   |    | chicken and waffles, assorted breakfast<br>sandwiches, home fries, fruit   |    |
| <b>SAVORY SPREAD</b>   | 33 | <b>BRUNCH TRIO</b>   | 24 |
| scrambled eggs, applewood bacon,<br>house salad with two dressings,<br>fresh fruit, choice of two specialty<br>sandwiches: chicken salad on croissant,<br>club sandwich, chicken Caesar wrap,<br>turkey avocado wrap, assorted quiche                                |    | Includes quiche, salad, and choice<br>of home fries or fresh fruit.  |    |
| <b>BREAKFAST TACO BAR</b>  | 34 | <b>BRUNCH QUARTET</b>  | 30 |
| flour tortilla, tortilla chips, sour cream,<br>house-made salsa and guacamole,<br>diced tomato, Monterey Jack, Cheddar,<br>scrambled eggs, maple chorizo, bacon,<br>breakfast sausage, refried beans,<br>smoked chipotle breakfast potatoes,<br>seasonal fresh fruit |    | Includes quiche, salad, home fries,<br>and fresh fruit.<br><br><i>choose three quiche ingredients:</i><br>Wild Mushrooms, Onions, Tomatoes,<br>Spinach, Asparagus, Bacon, Sausage,<br>Ham, Turkey, Grilled Chicken, Cheddar,<br>Swiss, Provolone<br><br><i>choose one salad:</i><br>Caesar, House, Chopped, Wedge, or Berry<br><i>grilled chicken +8, grilled salmon +12,<br/>grilled shrimp +12</i> |    |

**OMELET STATION** OPTIONAL ADD-ON 15  
sausage, bacon, ham, Monterey Jack cheese, cheddar cheese, onion,  
mushroom, bell pepper, tomato, spinach + additional \$100 chef station fee

## MORNING BITES

|                                     |    |                            |    |
|-------------------------------------|----|----------------------------|----|
| <b>CHICKEN &amp; WAFFLE SKEWERS</b> | 70 | <b>SOUS-VIDE EGG BITES</b> | 48 |
| per dozen                           |    | per dozen                  |    |
| <b>BLOODY MARY DEVEILED EGGS</b>    | 36 | <b>ASSORTED SCONES</b>     | 52 |
| per dozen                           |    | per dozen                  |    |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## PLATED BRUNCH

Minimum of 20 people. Priced per person. Finalized menus are needed 14 days prior to event.  
Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

|  |    |   |    |
|--|----|---|----|
| <b>EGGS BENEDICT</b>   | 18 | <b>FRENCH TOAST</b>   | 16 |
| soft poached eggs, Canadian bacon, toasted english muffin, hollandaise, home fries |    | cinnamon egg-battered white bread, powdered sugar, choice of bacon or sausage |    |
| <b>SUNRISE BREAKFAST</b> <small>GF</small>   | 17 | <b>PANCAKES</b>   | 14 |
| two scrambled eggs, home fries, bacon or sausage, fresh fruit                      |    | two buttermilk or blueberry pancakes, bacon or sausage                        |    |
| <b>QUICHE</b>  | 16 |   |    |
| spinach, tomato & Swiss, or bacon, ham & cheddar, home fries, fresh fruit          |    |   |    |

### NON-ALCOHOLIC DRINKS PRICED AT 3.50 PER PERSON



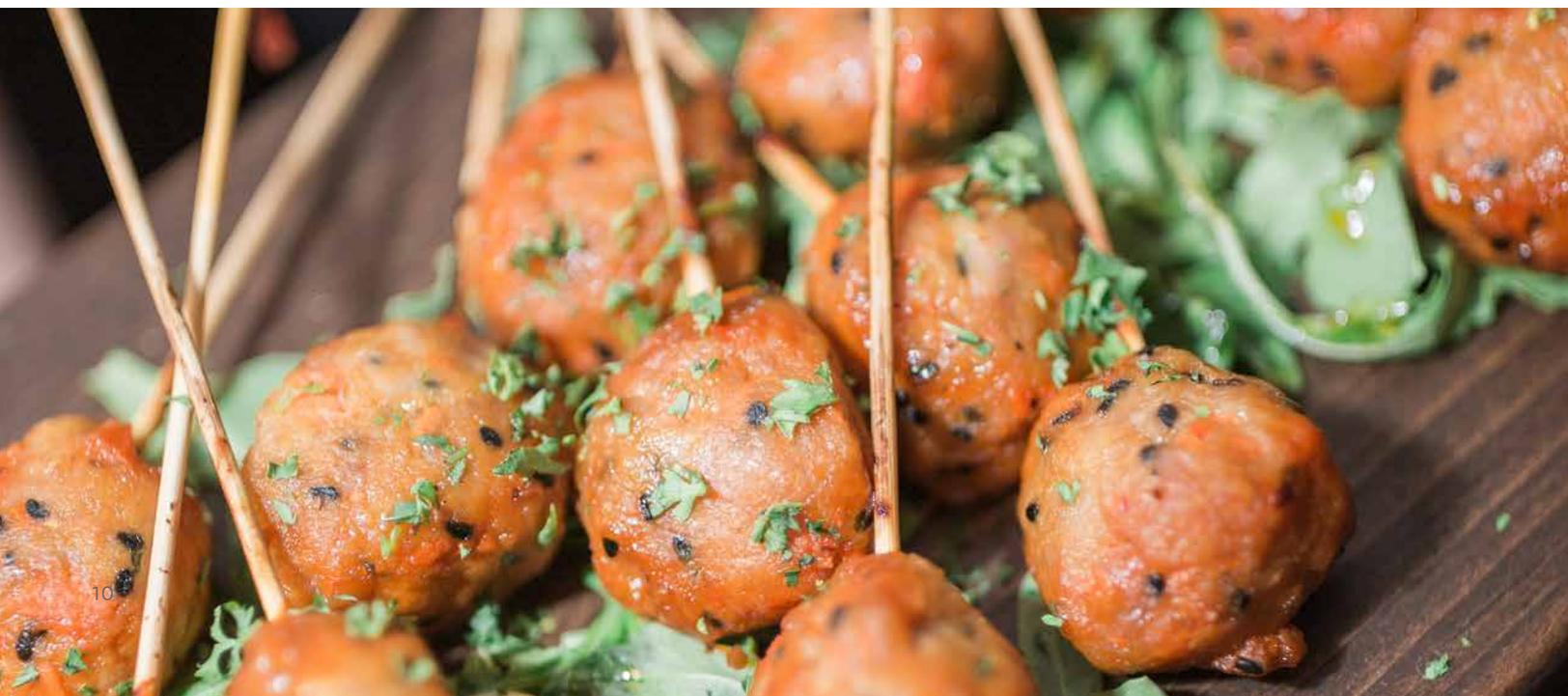
# LUNCH BUFFET

Minimum of 20 people. Priced per person. Finalized menus are needed 14 days prior to event.

Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

## ALL LUNCH BUFFETS INCLUDE ICED TEA AND LEMONADE

|   |    |  |    |
|---|----|--|----|
| <b>GRILLED</b>  | 32 | <b>DELI</b>  | 26 |
| hamburgers, chicken breast, hot dogs, appropriate breads, accompaniments, condiments, fresh fruit, cole slaw or pasta salad, rosemary redskin potatoes, waffle fries, or onion rings                    |    | assorted cold cuts, sliced cheese, breads, accompaniments, condiments, fresh fruit, potato or pasta salad  |    |
| <b>SANTA FE</b>   | 28 | <b>LUNCH TRIO</b>  | 28 |
| ground beef, grilled chicken, lettuce, tomato, Monterey Jack cheese, sour cream, Mexican rice, flour tortillas, chips and salsa   |    | Includes one 1/2 sandwich, salad, and soup or fresh fruit.   |    |
| <b>LITTLE ITALY</b>   | 36 | <b>LUNCH QUARTET</b>   | 34 |
| Italian wedding or minestrone soup, Caesar or house salad, chicken piccata or chicken marsala, marinara or pesto cream sauce, garlic bread  |    | Includes two 1/2 sandwiches, salad, and soup or fresh fruit.   |    |
| <b>BUILD-A-BOWL</b>   | 36 | <i>Sandwich Options:</i>   |    |
| basmati rice, soba noodles, peppers, onions, zucchini, squash, mushrooms, honey soy, sweet chili sauce, broccoli, chicken, shrimp, boiled eggs, chow mien, scallions, Asian cucumber salad, sesame slaw |    | Three-Cheese Grilled Cheese, Club, Chicken Salad on Croissant, Chicken Caesar Wrap, or Turkey Avocado Wrap |    |
|   |    | <i>Salad Options:</i>  |    |
|   |    | Caesar, House, Chopped, Wedge, or Berry<br><i>chicken +8, salmon +12, shrimp +12</i>                       |    |
|   |    | <i>Soup Options:</i>   |    |
|   |    | Italian Wedding, Hearty Vegetable, Tomato Basil Bisque, or Chicken Tortilla                                |    |



## ON-THE-COURSE

### BOXED LUNCHES

|   |    |
|---|----|
| <b>COLD CUTS</b>  | 22 |
| multigrain bread, roast beef, turkey, ham, Swiss cheese, Cheddar cheese, lettuce, tomato, cookie, whole fruit, bag of chips, condiments |    |
| <b>DELI SANDWICH</b>  | 20 |
| choice of wheat or white bread, turkey, ham, American cheese, cookie, whole fruit, bag of chips, condiments                             |    |
| <b>FAIRWAY FAVORITES</b>  | 26 |
| Ham & Brie Panini, Club Wrap, Mediterranean Veggie Pita, Chicken Caesar Wrap, or Chicken & Mozzarella on Ciabatta                       |    |
| <b>GRANOLA BARS &amp; CHIPS</b> assorted variety  | 6  |
| <b>GRANOLA BARS, CHIPS &amp; BEEF JERKY</b> assorted variety  | 12 |

## ENTRÉE SALADS

Minimum of 20 people. Priced per person. Finalized menus are needed 14 days prior to event.

Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

**ALL ENTRÉE SALADS ARE SERVED WITH BREAD AND BUTTER**

### NON-ALCOHOLIC DRINKS PRICED AT 3.50 PER PERSON

|  |    |
|--|----|
| <b>HOUSE</b> ✓   | 16 |
| Ohio greens, grape tomato, English cucumber, Monterey Jack, black olives, house-made croutons, choice of dressing            |    |
| <b>CLASSIC CAESAR</b>  | 16 |
| crisp romaine, pecorino romano, house-made croutons, classic Caesar dressing   |    |
| <b>BERRY</b> ✓   | 19 |
| Ohio greens, strawberries, almonds, goat cheese, berry vinaigrette   |    |
| <b>CHOPPED</b>   | 19 |
| chopped romaine, hard-boiled egg, applewood-smoked bacon, Monterey Jack, tomato, roasted corn salsa, chipotle ranch dressing |    |
| <b>WEDGE</b>   | 18 |
| chopped bacon, heirloom cherry tomato, maple-candied pecans, bleu cheese crumbles, bleu cheese dressing                      |    |

**ADD GRILLED CHICKEN +8 | ADD GRILLED SALMON +12 | ADD GRILLED SHRIMP +12**

## PLATED LUNCH

Minimum of 20 people. Priced per person. Finalized menus are needed 14 days prior to event.  
Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

### NON-ALCOHOLIC DRINKS PRICED AT 3.50 PER PERSON

*The following entrées are served with a house or Caesar salad, bread, butter and choice of one vegetable and one starch.*

#### ENTRÉES

|   |    |   |    |
|---|----|---|----|
| 5oz. GRILLED ATLANTIC SALMON   | 36 | CHICKEN PICCATA   | 36 |
| lemon basil beurre blanc  |    | chardonnay, lemon and caper butter  |    |
| ROASTED CAULIFLOWER STEAK   | 28 | CHICKEN MARSALA   | 36 |
| parmesan-crust, horseradish cream   |    | wild mushroom marsala demi-glace  |    |
| STUFFED CHICKEN BREAST   | 36 | GRILLED FLANK STEAK  | 38 |
| boneless chicken breast, fresh mozzarella, tomato, basil, garlic Alfredo cream sauce  |    | wild mushroom demi-glace  |    |
|   |    | 5oz. FILET MIGNON    | 50 |
|   |    | center cut, cabernet shallot demi-glace   |    |

#### SIDES

STARCH: Thyme-Roasted Yukon Gold Potatoes, Rice Pilaf, Rosemary Roasted Redskins, Mashed Potatoes, Parmesan Risotto, Browned Butter Gnocchi

VEGETABLE: California Medley, Roasted Carrots, Grilled Asparagus, Roasted Broccoli, Green Beans & Red Peppers, Squash Medley

*The following entrées are served with a house or Caesar salad, bread and butter.*

|   |    |
|---|----|
| SHRIMP LINGUINI ALFREDO   | 36 |
| 5 jumbo shrimp, spinach, roasted tomato, wild mushrooms   |    |
| BUCATINI BOLOGNESE  | 36 |
| ground chuck, mirepoix tomato sauce, bucatini pasta, parmigiano reggiano                                    |    |
| THREE-CHEESE TORTELLINI  | 28 |
| seasonal vegetables, aglio e olio   |    |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





## HORS D'OEUVRES

Priced per dozen. Hors D'oeuvres may be passed or displayed.

### COLD SELECTIONS

|  |    |                                |    |
|--|----|--------------------------------|----|
| <b>GRILLED BRUSCHETTA</b> ✓                      | 18 | <b>HUMMUS</b>                  | 23 |
| Roma tomatoes, basil, garlic,<br>shaved reggiano |    | <b>CUCUMBER ROUNDS</b> GF ✓    |    |
|  |    | tapenade                       |    |
| <b>PROSCIUTTO-WRAPPED MELON</b>                  | 32 | <b>AVOCADO BRIE CROSTINI</b> ✓ | 29 |
| balsamic glaze                                   |    | herb tomato                    |    |
| <b>JUMBO SHRIMP COCKTAIL</b>                     | 41 | <b>TUNA WONTON</b>             | 41 |
| cocktail sauce                                   |    | yum-yum, honey soy             |    |
| <b>CAPRESE SKEWERS</b> ✓                         | 19 |                                |    |
| fresh basil, balsamic glaze                      |    |                                |    |

### HOT SELECTIONS

|                                 |    |                                     |    |
|---------------------------------|----|-------------------------------------|----|
| <b>STUFFED MUSHROOMS</b>        |    | <b>BACON-WRAPPED</b>                | 34 |
| cheese & garlic                 | 36 | <b>WATER CHESTNUTS</b> GF           |    |
| sausage                         | 42 | BBQ sauce                           |    |
| crab                            | 48 | <b>BACON-WRAPPED</b>                | 96 |
| <b>MEATBALLS</b>                | 30 | <b>TENDERLOIN TIPS</b> GF           |    |
| Swedish, BBQ, or marinara       |    | brown sugar and mustard glaze       |    |
| <b>CUBAN SPRING ROLLS</b>       | 54 | <b>BACON-WRAPPED</b>                | 80 |
| <b>VEGETABLE SPRING ROLLS</b> ✓ | 38 | <b>SEA SCALLOPS</b> GF              |    |
| sweet chili dipping sauce       |    | BBQ sauce                           |    |
| <b>MUSHROOM TARTS</b> ✓         | 48 | <b>MINI CRAB CAKES</b>              | 80 |
| <b>COCONUT CHICKEN</b>          | 46 | yum-yum sauce                       |    |
| ginger glaze                    |    | <b>CHICKEN &amp; CHEESEBURGER</b>   | 56 |
| <b>ASIAN PORK POTSTICKERS</b>   | 36 | <b>SLIDERS</b>                      |    |
| teriyaki glaze                  |    | <b>FLATBREAD PIZZAS</b> (3)         | 56 |
|                                 |    | assorted meat, cheese, or vegetable |    |
|                                 |    | GF gluten-free crust available      |    |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## DISPLAYS

small serves 30 guests | large serves 75 guests

- GARDEN FRESH CRUDITÉ** ✓  
served with ranch dressing
- Small 100
- Large 240
  
- DOMESTIC & IMPORTED CHEESE** ✓  
served with crackers
- Small 200
- Large 400
  
- CHEESE & CHARCUTERIE**  
served with crackers
- Small 250
- Large 500
  
- PUFF PASTRY-WRAPPED BRIE** ✓  
topped with berries and pecans,  
served with assorted crackers
- Small 200
- Large 500

- SEASONAL FRESH FRUIT** GF ✓  
Small 150  
Large 375
  
- TOMATO SALSA & GUACAMOLE** GF ✓  
served with tortilla chips
- Small 150
- Large 375
  
- SPINACH & ARTICHOKE DIP** GF ✓  
served with pita chips
- Small 175
- Large 375
  
- CHILLED, MARINATED & GRILLED VEGETABLES** GF ✓  
topped with shaved blend of  
Reggiano, Parmesan, and Asiago
- Small 200
- Large 500

## PLATED DINNER

Minimum of 20 people. Priced per person. Finalized menus are needed 14 days prior to event.

Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

**ALL DINNER ENTREES ARE SERVED WITH A HOUSE OR CAESAR SALAD,  
BREAD AND BUTTER, AND YOUR CHOICE OF ONE VEGETABLE AND ONE STARCH**

### BEEF

|  |         |
|--|---------|
| <b>CENTER-CUT FILET MIGNON</b>                  | 5oz. 54 |
| cabernet shallot demi-glace  | 8oz. 68 |
| <b>12oz. CERTIFIED ANGUS BEEF STRIP STEAK</b>  | 68      |
| pinot noir butter  |         |
| <b>8oz. BISTRO SIRLOIN</b>                      | 42      |
| rosemary garlic au jus   |         |
| <b>HOME-STYLE BRAISED SHORT RIB</b>             | 46      |
| demi-glace   |         |

### CHICKEN

|   |    |
|---|----|
| <b>STUFFED CHICKEN BREAST</b>  | 36 |
| spinach, fresh mozzarella, basil, garlic Alfredo sauce  |    |
| <b>CHICKEN PICCATA</b>  | 36 |
| Chardonnay, lemon, caper butter   |    |
| <b>CHICKEN MARSALA</b>  | 36 |
| wild mushroom demi-glace  |    |

### SEAFOOD

|  |    |
|--|----|
| <b>7oz. ROASTED NORWEGIAN SALMON</b>  | 40 |
| citrus emulsion  |    |
| <b>SHRIMP LINGUINI</b>   | 36 |
| Cajun shrimp, zucchini, squash, spinach, garlic butter   |    |
| <b>ATLANTIC HALIBUT</b>               | 54 |
| pimento coulis   |    |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





## PORK

|  |    |
|--|----|
| <b>OVEN-ROASTED PORK LOIN</b> <sup>GF</sup>        | 36 |
| dijon cream  |    |
| <b>SPICE-CRUSTED PORK TENDERLOIN</b> <sup>GF</sup> | 36 |
| cranberry apple chutney                            |    |

## VEGETARIAN

|   |    |
|---|----|
| <b>SEASONAL PASTA</b> <sup>V</sup>                          | 30 |
| agilio e olio (no sides)                                    |    |
| <b>WILD MUSHROOM RAVIOLI</b> <sup>V</sup>                   | 36 |
| vegetable ragout, truffle cream (no sides)                  |    |
| <b>ROASTED CAULIFLOWER STEAK</b> <sup>GF</sup> <sup>V</sup> | 30 |
| Parmesan-crust, horseradish cream                           |    |
| <b>STUFFED ZUCCHINI</b> <sup>GF</sup> <sup>V</sup>          | 30 |
| roasted tomatoes, cilantro, black beans, roasted corn       |    |

## DUET PLATES

|  |    |
|--|----|
| <b>5oz. FILET MIGNON + 6oz. LOBSTER TAIL</b> <sup>GF</sup>     | 76 |
| demi-glace, Champagne butter                                   |    |
| <b>5oz. FILET MIGNON + 5oz. NORWEGIAN SALMON</b> <sup>GF</sup> | 64 |
| demi-glace, citrus emulsion                                    |    |
| <b>5oz. FILET MIGNON + SEARED CHICKEN BREAST</b>               | 60 |
| wild mushroom marsala  |    |

## SIDES

### STARCH

Thyme-Roasted Yukon Gold Potatoes, Rice Pilaf, Rosemary Roasted Redskins, Mashed Potatoes, Parmesan Risotto, Browned Butter Gnocchi

### VEGETABLE

California Medley, Roasted Carrots, Grilled Asparagus, Roasted Broccoli, Green Beans & Red Peppers, Squash Medley

## ACTION STATIONS

Minimum of 20 people. Maximum of 50 people. Priced per person. Finalized menus are needed 14 days prior to event. Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted. A \$100 Chef Station Fee for manned stations will be added.

|   |    |  |    |
|---|----|--|----|
| <b>GOURMET PASTA</b>  | 36 | <b>BUILD-YOUR-OWN PIZZA*</b>   | 24 |
| linguini, penne, grilled chicken, sausage, baby shrimp, assorted vegetables, garlic, parmesan, pepper flakes, marinara, Alfredo sauce, extra virgin oil, garlic bread                   |    | <i>*weather-permitting</i><br>house pizza sauce, shredded mozzarella and provolone, pepperoni, Italian sausage, banana peppers, onions, mushrooms, ham, tomato, black olives |    |
| <b>STIR FRY</b>   | 36 | <b>SPECIALTY PIZZA</b>   | +5 |
| marinated chicken and beef, broccoli, carrots, peppers, shredded cabbage, mixed wild mushrooms, ginger, water chestnuts, white rice, sweet and sour, wasabi, soy sauce, sesame teriyaki |    | <b>WILD MUSHROOM</b>    |    |
| <b>RISOTTO</b>        | 28 | garlic rocotta, parmesan   |    |
| caramelized onions, sautéed mushrooms, roasted asparagus, sweet peppers, petite peas, aged parmesan   |    | <b>FIG &amp; PROSCIUTTO</b>  |    |
| <i>grilled chicken +8, grilled salmon +12, grilled shrimp +12</i>   |    | arugula, fig jam, goat cheese  |    |
|   |    | <b>GARLIC SHRIMP ALFREDO</b>   |    |

## CARVING STATIONS

Minimum of 30 people. Priced per person. Finalized menus are needed 14 days prior to event. Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted. A \$100 Carver Fee for each station will be added.

### CARVING STATIONS INCLUDE APPROPRIATE BREADS & COMPLIMENTS

|  |    |  |    |
|--|----|--|----|
| <b>BEEF TENDERLOIN</b>  | 50 | <b>ROASTED TURKEY BREAST</b>   | 34 |
| bordelaise   |    | cranberry citrus relish, thyme gravy   |    |
| <b>PRIME RIB</b>        | 50 | <b>STUFFED PORK LOIN</b>  | 30 |
| au jus, horseradish cream  |    | apple, cranberry, marsala cream  |    |
| <b>FLANK STEAK</b>      | 36 |  |    |
| pinot noir demi-glace  |    |  |    |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# DINNER BUFFET

Minimum of 20 people. Priced per person. Finalized menus are needed 14 days prior to event.  
Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

**ALL DINNER BUFFETS INCLUDE A HOUSE OR CAESAR SALAD,  
BREAD AND BUTTER, ICED TEA AND LEMONADE.**

|                                       |    |
|---------------------------------------|----|
| CHOICE OF TWO ENTRÉES & TWO SIDES     | 50 |
| CHOICE OF THREE ENTRÉES & THREE SIDES | 60 |

## ENTRÉES

LEMON GRILLED CHICKEN <sup>GF</sup>

CHICKEN MARSALA

CHICKEN PICCATA

GRILLED FLANK STEAK <sup>GF</sup>  
demi-glace

MAPLE-RUBBED PORK LOIN <sup>GF</sup>  
dijon cream

ROASTED SALMON <sup>GF</sup> +4  
three-mustard aioli

PENNE BOLOGNESE

BEEF BOURGUIGNON  
French beef stew braised in red wine,  
mushrooms, bacon, pearl onions  
and mirepoix

## SIDES

Thyme-Roasted Yukon  
Gold Potatoes

Rice Pilaf

Rosemary Roasted Redskins

Mashed Potatoes

Browned Butter Gnocchi

California Medley

Roasted Carrots

Grilled Asparagus

Roasted Broccoli

Green Beans & Red Peppers

Squash Medley



## KIDS BUFFET

Minimum of 15 people. Priced per person. Finalized menus are needed 14 days prior to event.  
Final counts are needed 7 days prior to event. Guest cancellations up to 3 days are permitted.

### KIDS BUFFETS INCLUDE LEMONADE

|  |    |  |    |
|--|----|--|----|
| <b>PASTA</b>   | 24 | <b>TACO BAR</b>  | 24 |
| penne pasta, grilled chicken or meatballs, marinara or alfredo sauce, garlic bread, fruit bowl           |    | seasoned beef and chicken, cheese, lettuce, pico, salsa, sour cream, tortilla chips, Spanish rice, churros |    |
| <b>PIZZA &amp; SLIDERS</b>   | 24 | <b>SAMPLER</b>   | 24 |
| flatbread assortment (veggie, meat, or cheese), cheeseburger and crispy chicken sliders, house salad bar |    | chicken tenders, mac & cheese, tater tots, fruit bowl  |    |

## DESSERTS

Finalized menus are needed 14 days prior to event. Final counts are needed 7 days prior to event.  
Guest cancellations up to 3 days are permitted.

### INDIVIDUAL TARTS

15 per person

#### KEY LIME

buttery graham crust, tart lime custard, whipped cream

#### COCONUT CREAM

vanilla tart shell, coconut custard, whipped cream, toasted coconut

#### FRUIT

shortbread crust, vanilla pastry cream, topped with seasonal fresh fruit and berries

#### S'MORES

buttery graham crust, dark chocolate ganache, toasty marshmallow

#### PEANUT BUTTER

Oreo® crust, dark chocolate and peanut butter custard, whipped cream

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## HANDS-ON DISPLAY

**DELUXE ASSORTED SEASONAL MINIATURE PASTRIES** 40 per dozen  
*gluten-free options available upon request, +3 per person*

**COOKIES** 36 per dozen  
chocolate crinkle, chocolate chip, ginger molasses,  
peanut butter blossom, oatmeal raisin, white chip macadamia nut  
*gluten-free cookies available upon request, +4 per dozen*

**MACARONS** <sup>GF</sup> 48 per dozen  
vanilla, chocolate, mocha, salted caramel, lemon, strawberry, raspberry

**BROWNIES** 36 per dozen

**MINIATURE CUPCAKES** 26 per dozen

**FULL-SIZED CUPCAKES** 36 per dozen  
vanilla, chocolate, red velvet, lemon  
*gluten-free cupcakes available upon request, +4 per dozen*

## INDIVIDUAL CHEESECAKES 15 per person

*available upon request, +1 per person*

**OREO®**  
Oreo® crust, cookies and cream cheesecake, whipped cream

**WHITE CHOCOLATE RASPBERRY**  
cookie crust, white chocolate cream cheese batter swirled with raspberry jam,  
whipped cream and white chocolate garnish

## EXCLUSIVE DESSERTS

**LIMONCELLO FLUTE** 14 per person  
Sicilian lemon gelato, limoncello sauce

**TIRAMISU** 12 per person  
coffee-flavored cake, lady fingers, mascarpone pastry cream

**ICE CREAM SUNDAE BAR** 12 per person  
vanilla ice cream, chocolate ice cream, chocolate syrup, caramel syrup,  
cherries, sprinkles, hot fudge, Oreo® crumbs, gummy worms, chocolate chips

**CHOCOLATE FLOURLESS TORTE** <sup>GF</sup> serves 8 60 per torte  
fresh berries or caramel sauce, whipped cream



## BAR

Price is per person. Lakewood Country Club reserves the right to refuse beverage service to anyone they feel is intoxicated or not the age of 21. Identification is required for everyone that looks the under the age of 27. Special Requests are available upon request. Please provide requests 2-3 weeks prior to event.

### ALL PACKAGES INCLUDE (4) HOURS OF OPEN BAR.

**GOLD** +6 per person for each additional hour

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#### LIQUORS

Tito's Vodka, Absolut Vodka, Bacardí Silver Rum, Captain Morgan Rum, Beefeater Gin, Dewar's Scotch, Jack Daniel's Whiskey, Canadian Club Whisky, Jim Beam Bourbon, Sauza Hacienda Silver Tequila

#### HOUSE WINES choice of four

Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Riesling

#### BOTTLED/CANNED BEER

Budweiser, Bud Light, Coors Light, Corona Extra, Corona Light, Great Lakes Dortmunder Gold, Heineken, Heineken 0.0, High Noon, Michelob Ultra, Miller Lite, Stella, White Claw

**CONSUMPTION BAR** Liquor \$9 | Wine \$8 | Beer \$5 | Seltzers \$6

**PLATINUM** +8 per person for each additional hour

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#### LIQUORS

Tito's Vodka, Grey Goose Vodka, Bacardí Silver Rum, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Tanqueray Gin, Chivas Regal Scotch, Johnny Walker Black Scotch, Crown Royal Whisky, Jameson Irish Whiskey, Maker's Mark Bourbon, Bulliet Bourbon, Casamigos Blanco Tequila

#### HOUSE WINES choice of four

Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Riesling

#### BOTTLED/CANNED BEER

Budweiser, Bud Light, Coors Light, Corona Extra, Corona Light, Great Lakes Dortmunder Gold, Heineken, Heineken 0.0, High Noon, Michelob Ultra, Miller Lite, Stella, White Claw

**CONSUMPTION BAR** Liquor \$11 | Wine \$8 | Beer \$5 | Seltzers \$6

**BEER & WINE**

30

#### HOUSE WINES choice of four

Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Riesling

#### BOTTLED/CANNED BEER

Budweiser, Bud Light, Coors Light, Corona Extra, Corona Light, Great Lakes Dortmunder Gold, Heineken, Heineken 0.0, High Noon, Michelob Ultra, Miller Lite, Stella, White Claw

#### DRAFT BEER

Bud Light, Great Lakes Dortmunder Gold, Guinness, Rhinegeist Truth IPA

**CONSUMPTION BAR** Wine \$8 | Beer \$5 | Seltzers \$6

# PASSED

## ADDITIONAL BEVERAGE OPTIONS

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|   |                 |
|---|-----------------|
| WHITE WINE & PROSECCO   | 8 per glass     |
| APEROL SPRITZ   | 13 per glass    |
| MIMOSA  | 10 per glass    |
| CHAMPAGNE TOAST   | 8/4 per person* |
| WINE POUR   | 8/4 per person* |
| <b>MIMOSA BAR</b>   | 12 per glass    |
| Champagne, assorted berries, orange juice, cranberry juice  |                 |
| <b>UPGRADE TO ENDLESS MIMOSAS 28 per person*</b>  |                 |
| <b>BLOODY MARY</b>  | 15 per glass    |
| Tito's and Kettle One Vodkas, Zing Zang Bloody Mary Mix, bacon, carrots, celery, cucumber, pickles, olives, horseradish |                 |
| <b>UPGRADE TO ENDLESS BLOODY MARY BAR 30 per person*</b>  |                 |

\*8 per person without existing bar package; 4 per person with existing bar package

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## ADDITIONAL FEES

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Rental and Room fees are waived for current members.

### RENTAL FEE

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The rental fee includes all cocktail and reception equipment and setup including: tables, chairs, ivory linens, piano, and valet parking for up to 100 guests.

### ROOM FEES

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|   |        |
|---|--------|
| Wine Room and Wine Room Patio                       | \$150  |
| Card Room   | \$100  |
| West End & West End Patio                           | \$250  |
| Main Dining Room, Mixed Lounge & Left Side of Patio | \$1000 |
| East End & Mixed Lounge                             | \$500  |

### OTHER FEES

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|  |        |
|--|--------|
| 18ft by 15ft Dance Floor                     | \$800  |
| Valet Fee, per additional valet              | \$100  |
| Coat Check, per attendant                    | \$50   |
| Napkin Upgrade, per person                   | \$0.25 |
| Floor Length Linen, per cloth                | \$13   |
| Early Access Fee, per hour                   | \$50   |
| Outside Dessert/Cake-Cutting Fee, per person | \$1.50 |

Lakewood Country Club will exceed member and guest expectations by providing exceptional social and recreational experiences through the finest staff, services, amenities, facilities, and activities.



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LAKWOOD COUNTRY CLUB

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Westlake, OH 44145

440-871-0400

[lakewoodcountryclub.com](http://lakewoodcountryclub.com)