



Divine Events

CATERING & SPECIAL EVENTS

Lakeview Buffet Selections

Each per person cost includes staffing fees (1 staff per 20 ppl).
All dinners served with water, freshly baked rolls & whipped butter.

\$24.00 per person
1 Meat, 2 Vegetables, 1 Starch, 1 Salad
Minimum 75

\$26.00 per person
2 Meats, 2 Vegetables, 1 Starch, 1 Salad
Minimum 75

Vegetarian Meal is \$21.00 per person - 3 Vegetables, 2 Starches and 1 Salad.

Children's Menu is \$13.00 per child (age 10 and under)
Chicken Tenders with the same side dishes as those chosen for the adult menu.
Children are considered additions to the minimum required numbers.

Price above includes the following inventory:
Buffet table linens, china, silver-plated flatware
& buffet décor (does not include floral centerpieces).

Price above does not include table linens for attendee tables.
The cost for Divine Events to provide WHITE, IVORY or BLACK table linens the cost is
\$11.00/per table.

MAIN COURSES

(Choice of One or Two of the following)

POULTRY

Tandoori Chicken

Oven Roasted Marinated Jumbo Chicken Tenderloins

Honey Pecan Chicken

Pecan Crusted Chicken Coated with Corn Meal and Pecans
served with a Lemon Honey Beurre Blanc

Fried Chicken Tenders

Parmesan Crusted Chicken served with Artichokes Shitake Mushrooms
Capers and a Lemon Beurre Blanc

Chicken Potpie

Fried Turkey Breast

Southwestern Chicken marinated and grilled with a Vanilla Black Bean Salsa
served with a Poblano Beurre Blanc

Chicken Puttanesca served with a Fresh Plum Tomato, Onion
and Black Olives and White Wine Sauce

BEEF & PORK

Flank Steak marinated in Southwestern Spices and Grilled with a
Roasted Corn and Smoked Tomato Ragout

Beef Pot Pie

Oven Roasted Collette of Beef Sliced and served with a Merlot Demi Glace

Pulled Barbeque Beef

Grilled Hanger Steak Medallions with Braised Swiss-chard and a Barbeque Demi Glace

Sliced Beef Barbeque Brisket

Grilled Flat Iron Steak served with Black Bean Tomato and Corn Relish

Country Fried Steak

Beef Tips Sautéed with Wild Mushrooms and Onions with a Merlot Demi Glace

Pepper Steak

Ground Tenderloin Meat Loaf

Pecan Crusted Pork Loin served with a Merlot Demi Glace

Country Fried Pork Chops

Sausage and Peppers

Spiral Sliced Ham

Herb Roasted Pork Loin

Roasted Pork Tenderloin

Pecan Crusted Pork Tenderloin

Grilled Barbeque Boneless Pork Chops

SEAFOOD

Salmon Seasoned and Grilled Filet with a Citrus Glaze

Tilapia Breaded and Fried served with a Jalapeño Remoulade

Grilled Jamaican Jerk Salmon served with a Pineapple Salsa

Parmesan Crusted Tilapia served with a Lemon Butter Sauce

Grilled Seafood Kabobs

Fried Catfish

Seafood Jambalaya

Beer Battered Fried Codfish

Seafood Pasta

VEGETABLES

(Choice of Two of the following)

Braised Okra and Tomatoes

Fried Okra

Turnip Greens

Haricot Verte sautéed with Garlic and Shallots

Creamed Spinach

Southern Green Beans with Ham and Onions

Butter Bean and Black Eye Peas

Green Beans with Sautéed Garlic Butter Toasted Pine Nuts

Chefs Seasonal Mixed Vegetables

Grilled Jumbo Asparagus with Toasted Walnuts and Crumbled Bleu Cheese

Cream Corn

Honey Glazed Carrots

Green Bean Casserole

Squash Casserole

Oven Roasted Fresh Butternut Squash with Brown Sugar and Toasted Pecans

Brown Sugar and Maple Syrup Roasted Acorn Squash

STARCHES

(Choice of One of the following)

Mashed Potatoes with White Truffle Oil

Sweet Potato Soufflé

Roasted Red Bliss Potatoes with Fresh Herbs and Garlic

Southern Potato Salad

Loaded Scalloped Potatoes

Loaded Mashed Potatoes with Bacon, Scallions, Cheese, Sour Cream and Butter

Smoked Cheddar Cheese Grits

Spanish Rice

Gourmet Wild Rice with Toasted Pine Nuts and Dried Cranberries

Gourmet Couscous with Fresh Vegetables and Saffron

Creamy Polenta with Smoked Gouda Cheese

Macaroni and Cheese

Penne Primavera Broccoli, julienne Carrots, Squash & Zucchini, Peas, Tomatoes, Alfredo

Baked Ziti Five Cheese, Vegetables, zesty Marinara Sauce

Gemelli Wilted Spinach, Sundried Tomatoes, Roasted Garlic Mushroom Sauce

Traditional Lasagna

Vegetarian Lasagna

Ziti grilled Gazpacho Sauce, shaved Feta

Farfalle Porcini Mushrooms, roasted Garlic, Fra Diavolo Sauce

add \$1.00 pp

Cavatelli Pancetta, Broccoli Rabe, san Marzano Tomatoes, Reggiano Parmesan

Tri-colored Cheese Ravioli Prosciutto, Vodka Cream Sauce

Lobster Mac & Cheese (add \$2.00 pp)

Chèvre Mac & Cheese

Tri-colored Cheese Tortellini Broccoli, Pine Nuts, Lemon Basil Pesto Cream Sauce

Gemelli Asparagus tips, Roma Tomatoes, Shrimp, Porcini Mushrooms, Cajun Cream Sauce

Orechiette sautéed Italian Sausage, Tri-colored Peppers, Onions, & Mushrooms, spicy Plum Tomato Sauce

Penne sautéed Chicken Medallions, shaved Prosciutto, marinated Artichokes, Sundried Tomatoes fresh Mozzarella,

white Wine sauce

Tuscan grilled Chicken Medallions Orzo, Tapenade, Spinach, Roasted Red Peppers, Feta, Lemon Velouté

SALADS

(Choice of One of the following)

Three Bean Salad

Grilled Vegetable Salad

Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Cracked Black Pepper with Balsamic Dressing

Tropical Fruit Salad

Summer Salad Mixed Greens, Mandarin Oranges, Strawberries, Spiced Pecans, Balsamic Vinaigrette

Baby Blue Boston Bibb, Bleu Cheese, Grape Tomatoes, spiced Pecans, Blueberries, Citrus Vinaigrette

Spinach Egg, Mushrooms, Red Onions, Applewood Bacon, Croutons, warm Bacon Dressing

Divine Mixed Baby Field Greens, Cucumbers, Grape Tomatoes, shredded Carrots, shaved Red Onions,

Mushrooms, Toasted Almonds, house made Crouton Served with Champagne Vinaigrette

Asian Salad baby Mixed Greens, Tri-color Peppers, Fried Noodles, Water Chestnuts, Carrots, Bean Sprouts, Oyster

Mushrooms, Honey Roasted Peanuts, Sesame Ginger Dressing

Southwestern Mixed Greens, Roasted Corn, diced Peppers, Red Onion, Black Olives, Mixed Cheese, Grape

Tomatoes, Tri-color Corn Chips, Southwestern Ranch Dressing



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Lakeview Seated & Served Dinner

Each per person cost includes staffing fees.
All dinners served with water, freshly baked rolls & whipped butter.

Children's Menu is \$14.00 per child (age 10 and under)
Chicken Tenders with the same side dishes as those chosen for the adult menu.
Children are considered additions to the minimum required numbers.

Menu price includes gold or silver chargers, choice of china, silver plated flatware, beverage glassware and linen napkins.

Price above does not include table linens for attendee tables.

The cost for Divine Events to provide WHITE, IVORY or BLACK table linens the cost is \$11.00/per table.

Salad Course

(Choice of One of the following)

Fresh Field Green Salad with Candied Pecans, Dried Cranberries, Cucumbers, Tomatoes and served with Raspberry Vinaigrette

Fresh Cut Romaine Served in a Parmesan Basket Tossed with Homemade Caesar Dressing with Garlic Croutons and Shaved Parmesan

Boston Bibb Lettuce with Vine Ripe Yellow and Red Tomatoes, Seedless Cucumbers, Crumbled Maytag Bleu Cheese Served with a Strawberry Champagne Dressing

The Entree Course

(Choice of One of the following)

The Poultry – 32.00

Southwestern Marinated & Grilled Chicken Breast with Pickled Mango Relish, Balsamic Reduction, Creamy Polenta and Jumbo Grilled Asparagus

Pan Seared Parmesan Crusted Chicken Breast, Sautéed Fingerling Potatoes
and Haricot Verte with White Wine Honey Beurre Blanc

Stuffed Chicken Breast with Portabella Mushrooms, Roasted Red Peppers, Baby Spinach and Boursin Cheese, Wild
Rice Pilaf and Seasonal Mixed Vegetables
Port Wine Demi Glace

Maple Leaf Farm Duck, Marinated in a Ginger Garlic Sauce and Grilled with
Sweet Chili Raspberry Sauce with Potato Pancake and Chinese Long Beans

The Beef – 39.00

Grilled Black Angus Filet with Merlot Demi-Glace, Jumbo Grilled Asparagus, White Truffle
Potato Puree (+\$4)

Grilled Black Angus Flat Iron Steak Rosemary Jus, Sautéed Haricot Vertes
Roasted Red Pepper Polenta Cake

Marinated and Grilled Medallions of Hanger Steak Roasted Red Peppers with Roasted
Herbed Red Bliss Potatoes, Zucchini Fan and Baby Carrots in a Port Wine Sauce

Grilled Grain Fed Veal Chop, Herb Jus, Dauphinoise Potatoes, Fresh Seasonal Vegetables
(+\$6)

Sautéed Pork Medallions, Blackberry Demi-Glace,
Jalapeno Grit Cake, Braised Swiss Chard

Roasted Rosemary New Zealand Lamb Chops,
Parmesan Spinach Polenta, Ratatouille (+\$4)

The Seafood – 37.00

Jamaican Jerk Filet of Salmon Grilled with Pineapple Relish, Fried Plantains
Pecan Wild Rice, Black Bean, Sweet Corn and Tri Color Pepper Confetti

Leek Wrapped Filet of Grouper with Lemon Buerre Blanc, Roasted Red Pepper Polenta
Cake and Sautéed Haricot Vertes
(Market price)

Pan Seared Filet of Halibut with a Lemon Wrap, Smoked Cheddar Cheese Grits
Jumbo Asparagus
(Market price)

Pan Seared Filet of Chilean Sea Bass, Port Wine and Lentil Sauce
Wild Rice Pecan Cake and Zucchini Fan, Baby Carrots and Roasted Red Peppers
(Market price)



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DESSERTS

Served A' la Carte

\$4.00 Per Person per Dessert Selection

Minimum 75

Double Fudge Brownies
Assorted Cookies
Assorted Dessert Bars
Peach or Apple Cobbler
Pecan or Apple Pie
Strawberry Shortcake
Wild Berry Trifle

\$5.00 Per Person per Dessert Selection

Minimum 75

Apple Sour Cream Pound Cake - An all butter and sour cream pound cake filled with Cinnamon apple slices and covered with brown sugar pecan topping

Black Forest Cake - Chocolate cake, kirshwasser, tart cherries and sweet whipped cream

Boston Cream Cake - Three layers of vanilla cake with vanilla custard filling
Topped with whipped cream and drizzled chocolate

Carrot Cake - Cinnamon flavored Carrot cake, raisins, cream cheese butter icing

Chocolate Mousse Cake - Rich ganache, two layers of chocolate cake, Vodka and fresh fruit or with Chocolate Shavings

Coconut Cake - Three layers of pound cake, lemon lime filling, covered with whipped cream & toasted coconut

German Chocolate Cake - Chocolate cake, rich coconut & pecan filling, chocolate icing

Lemon Chiffon Torte - Three layers of pound cake, tart lemon filling, whipped cream, flavored butter cream

Tiramisu - Light mousse made with Mascarpone cheese, flavored with Italian espresso, Kahlua and garnished with lady fingers and mocha beans

Triple Chocolate - Four layers of chocolate cake, chocolate pastry cream, chocolate icing and shavings

White Chocolate Mousse Cake - Three-layer vanilla cake, raspberry sauce, filled with a white mousse mix, decorated with white chocolate shavings and arrows

Windy City Pie - Chocolate pie shell filled with white mousse, flavored with Amaretto, Baileys Irish Cream and Frangelica liquors, Topped with chopped almonds and hazelnuts, chocolate shavings

Fresh Fruit Cheesecake - Plain cheesecake glazed with apricot, topped with fresh fruit



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Hors d'oeuvres Selections

\$4.00 Per Person per Hors d'oeuvre Selection - Minimum 75

Mini Corn Muffin Vermont Goat Cheese, Raspberry Puree

Petite Biscuit Country Ham, Georgia churned Apple Butter

Pulled bbq Pork Vidalia Onion Marmalade, mini Biscuit

Catfish Bites on a petite Fork, Jalapeno Tartar

Spanikopita

Red and Golden Beets Endive Spicy Pecans, herbed Goat Cheese

Roasted Tomato Bruschetta Buffalo Mozzarella, Basil

Brie Tartlet Almonds, Peach Chutney

Chicken Empanadas

Vidalia Onion Confit Garlic Toast

Jalapeno Pimento Cheese Mini Brioche

Apple, Bleu Cheese, Endive Toasted Hazelnut

Petite Salad Tartlet Pomegranate Infused Vinaigrette, shaved Parmesan

Stuffed Mushroom Andouille, Smoked Cheddar

Greek Tapenade Feta, Toast Point

Cheese Burger Sliders

Cajun Chicken Spring Roll

Vegetable Spring Rolls Peanut Sauce

Sesame Beef Skewers

Marinated Chicken Skewers Lime and three Pepper, Cilantro Sauce

\$5.00 Per Person per Hors d'oeuvre Selection - Minimum 75

Turkey Meatloaf Petite Rosemary Biscuits, Sundried Tomato Jam

Crab Cakes Wasabi Mayo

Coconut Shrimp

Spicy Thai Beef Endive

Seared Ahi Tuna Nori Chip, Wasabi Sauce

Blackened Butterflied Shrimp on petite Fork

Whitefish Salad Bagel Chip

Smoked Salmon Dill Cream Cheese, European Cucumber

Shrimp Cocktail

Tuna Tartare Pinenuts served in Asian Spoon

Lobster Salad Endive

Lamb Lollipops Mint Pesto

Blini's and Caviar (market price)

ADDITIONAL SELECTIONS

Cubed Cheese Tray – Imported and Domestic Cheeses and crackers

Fruit and Cheese Tray – Imported and Domestic Cheeses with Seasonal Fruits and Gourmet Crackers

Fresh Fruit Tray – Fresh Seasonal Fruits and Berries Sliced and Decoratively Garnished

Chef's Antipasto Platter – Specialty Meats, Olives, Cheeses, Vegetables in Extra Virgin Olive Oil

Roasted or Crisp Vegetable Tray – Fresh Vegetables served with Creamy Herb Dip

Roasted Marinated Asparagus – Drizzled with Lemon Herb Vinaigrette and Garnished with Lemons & Roasted Red Peppers

Red Roma Tomatoes – Buffalo Mozzarella, Fresh Basil, Balsamic Reduction



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Carving Stations

Add a Chef Attendant for \$150
Minimum 75

\$5.50

Cajun fried boneless turkey breast orange rosemary aioli, button rolls

Virginia ham honey mustard, herbed mayo, button rolls

Spiral maple glazed ham honey Dijon, homemade biscuits

Herb crusted pork loin blueberry bbq sauce, button rolls

Mesquite pork loin wildberry compote, button rolls

Pecan crusted stuffed pork tenderloin mango chutney

Flank steak Asian soy bbq

Bourbon peppercorn flank steak horseradish Dijon, herbed mayo, button rolls

add \$1.50 pp

Peppercorn beef tenderloin horseradish crème fresh, button rolls

Herb crusted beef tenderloin horseradish crème fresh, button rolls

Herb crusted New York strip merlot demi-glace

Roasted prime rib rosemary au jus

Salmon en-croute saffron risotto, sautéed vegetables, lemon aioli

Rosemary infused rack of lamb mint pesto

Standing peppercorn rib roast au jus



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Chef Action Stations

Add a Chef Attendant for \$100

Minimum 75

\$5.00pp

Grit-tini station andouille sausage, smoked cheddar

Potato-tini select two: beef bourguignon, wild mushroom ragout, curry chicken, ratatouille

New Orleans red beans and rice sautéed smoked sausage

Fried green tomato panko crusted green tomatoes, goat cheese, roasted red pepper

remoulade

\$6.00pp

Peppercorn beef tenderloin balsamic reduction, au gratin potatoes, wilted spinach

Chimicharri flank steak ancho sweet potatoes, wilted spinach

Grit-tini station sautéed shrimp, chives

\$7.00 pp

Freeform ravioli crawfish, shrimp, oven dried tomatoes, cajun cream sauce

Pan seared lump crab cakes jicama slaw

Seared scallops leek and fennel fondue, with chive oil, red peppers

Seared scallops risotto applewood smoked bacon, goat cheese, celery puree

Seafood displays

Whole poached salmon capers, red onions, crème fraiche, chopped egg, lavosh

(\$150 per 75pp)

fresh jumbo shrimp classic cocktail sauce, homemade remoulade, lemons wedges

(\$250 per 100 pieces)

snow crab claws cocktail sauce, homemade remoulade, lemons wedges

(\$250 per 100 pieces)

**ALL FOOD AND BEVERAGE SUBJECT TO 20% SERVICE
CHARGE AND 7% TAX**