



*LeMont*

## **Banquet Menu**

- 2023 -





### **Services included with Banquets:**

All Banquet Dinner packages, Stations Menu, Lunch Menu and Brunch Menu include an assortment of premium bread rolls and coffee/tea service.

All parties include linens (limited options and colored napkins available), tables, chairs, china, glassware and bartenders.





## The Golden Triangle - \$60 per person

### Choice of Soup or Salad

Pick one (1) - Please check your choice:

- ☐ **Soup du Jour**      ☐ **LeMont Salad**

### Choice of three (3) Entrees - *Served with vegetable and potato du jour*

Pick three (3) - Please check your choices:

- ☐ **8 ounce Filet** - *Served with Maître-d'hotel butter*
- ☐ **Grilled Salmon** - *Honey Soy Sauce*
- ☐ **Chicken Bruschetta** - *Seasoned breading with tomato, onions, basil and garlic, finished in a Balsamic glaze*
- ☐ **Tuscan Chicken** - *Pan seared breast with sundried tomatoes, spinach and peppers in a Parmesan cream sauce*
- ☐ **Chicken Piccata** - *Floured pan seared breast with a lemon caper butter sauce*
- ☐ **Vegetable Strudel** - *Marinated medley of vegetables, wrapped in a phyllo dough with Marinara sauce*
- ☐ **Vegetarian Terrine** - *Medley of vegetables, Portobello mushrooms with tofu, drizzled with Balsamic reduction*
- ☐ **Veal Milanese** - *Breaded with fennel and Parmesan topped with arugula and tomatoes in a Balsamic sauce*

### Choice of Dessert

Pick one (1) - Please check your choice:

- ☐ **Chocolate Raspberry Pudding**
- ☐ **Cannolis** - *Twin stuffed with Ricotta and chocolate*
- ☐ **Mini Pastries** - *Assorted mini pastries on a platter served by table*
- ☐ **New York Style Cheesecake** - *Served with fresh berries*

\* Service of special events cakes (wedding, birthday, bridal shower, etc) will incur an \$2.00 per person charge.

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

**Enhance your menu with Hors D'oeuvres and late night snacks!**  
**Check out page 6 of the menu for our exciting options!**





## The Three Rivers - \$90 per person

### Choice of Appetizers

Pick two (2) - Please check your choices:

- ☐ Stuffed Banana Peppers
- ☐ Shrimp Cocktail
- ☐ Crudite Platter
- ☐ Spanakopita
- ☐ Roasted Meatball with Jack Daniels Glaze
- ☐ Bruschetta
- ☐ Scallops Wrapped in Bacon
- ☐ Smoked Salmon Canape

### Choice of Soup or Salad

Pick one (1) - Please check your choice:

- ☐ Soup du Jour
- ☐ Wedding soup
- ☐ Mushroom Bisque
- ☐ LeMont Salad
- ☐ Spinach Salad
- ☐ Caesar Salad

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### Choice of Entrees - Served with vegetable and potato du jour

Pick three (3) - Please check your choices:

- ☐ 10 ounce Filet - Served with maître-d'hotel butter
- ☐ Crab Stuffed Salmon - Baked with a crabmeat stuffing topped with Lemon Beurre Blanc
- ☐ New York Strip Steak - Served maître-d'hotel butter
- ☐ Roasted Raspberry Duck - Finished with a black currant raspberry sauce
- ☐ Veal Picatta - Floured scallopini with a lemon caper butter sauce
- ☐ Chicken Marsala - Pan seared breast with sauteed mushrooms in a Marsala veal demi sauce
- ☐ Crab Stuffed Shrimp - Baked with a crabmeat stuffing topped with Lemon Beurre Blanc
- ☐ Twin Filet Medallions and Crab - Two four (4) ounce filet medallions with two (2) mini crab cakes topped with a Lemon Beurre Blanc
- ☐ Rack of New Zealand Lamb - Topped with Dijon mustard, seasoned bread crumbs with a Rosemary demi-glace.

### Choice of Dessert

Pick one (1) - Please check your choice:

- ☐ White Chocolate Cheesecake with Fresh Berries
- ☐ Burnt Almond Torte
- ☐ Turtle Cheesecake
- ☐ Double Chocolate Cheesecake
- ☐ Wedding Cake/Special Occasion Cake

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## The Mount Washington - \$120 per person

### Choice of Appetizers

Pick three (3) - Please check your choices:

- ☐ Lamb Lollipops
- ☐ Lobster and Crab Cakes
- ☐ Beef Kabobs
- ☐ Charcuterie Platter
- ☐ Coconut Shrimp
- ☐ Three Pepper Crusted Beef Tenderloin Canape
- ☐ Sesame Crusted Tuna
- ☐ Blue Point Oysters

### Choice of Soup

Pick one (1) - Please check your choice:

- |                                       |  |
|---------------------------------------|--|
| <input type="checkbox"/> Soup du Jour | <input type="checkbox"/> French Onion Soup |
| <input type="checkbox"/> Wedding Soup | <input type="checkbox"/> Lobster Bisque    |

### Choice of Salad

Pick one (1) - Please check your choice:

- |  |   |
|--|---|
| <input type="checkbox"/> LeMont Salad  | <input type="checkbox"/> Caprese Salad      |
| <input type="checkbox"/> Spinach Salad | <input type="checkbox"/> Baby Iceberg Wedge |
| <input type="checkbox"/> Caesar Salad  |   |

### Choice of Entrees - Served with vegetable and potato du jour

Pick three (3) - Please check your choices:

- ☐ 12 ounce Filet - Served with maître-d'hotel butter
- ☐ Chilean Sea Bass - Miso glazed
- ☐ Surf-n-Turf - 8 ounce Filet; 6 ounce Lobster Tail
- ☐ Jumbo Sea Scallops - Pan seared with a Lemon Beurre Blanc
- ☐ 10 ounce Wagyu Strip Steak - Served maître-d'hotel butter
- ☐ Chicken Neptune - Pan seared breast, lobster meat, shrimp and lump crabmeat with a Coral Brandy sauce
- ☐ Bone-in Ribeye - Served maître-d'hotel butter
- ☐ Stuffed Twin Lobster Tails - Two six (6) ounce South African lobster tails, topped with crabmeat with a Lemon Beurre Blanc
- ☐ Beef Wellington - Tenderloin wrapped in puff pastry in a mushroom duxelle served with a Bordelaise sauce

### Dessert Display

Tortes - Chef's Choice  
Whole Cakes - Chef's Choice  
Fruit Platter  
Assorted Mini Pastries - Chef's Choice

- or -

- ☐ Wedding/Special Occasions Cake (Please check this if applicable)

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## Hors D'oeuvres - Priced per dozen

Filet Kabobs .....	\$ 90
Andouille & Chicken Brochette .....	\$ 60
Mini Crab Cakes .....	\$ 75
Spanakopita .....	\$ 50
Jack Daniels Roasted Meatballs .....	\$ 50
Smoked Salmon Canape .....	\$ 50
Bruschetta .....	\$ 40
Three (3) Pepper Beef Tenderloin Canape .....	\$ 60
Sesame Crusted Tuna .....	\$ 60
Lamb Lollipops .....	\$ 75
Coconut Shrimp .....	\$ 60
Shrimp Cocktail .....	\$ 60
Blue Point Oysters .....	\$ 50
Scallop ala Orange .....	\$ 90
Stuffed Banana Peppers .....	\$ 50
Crudite Platter .....	\$ 15 per person
Chareuterie Platter .....	\$ 20 per person

## Late Night Snacks

**Flatbreads** - \$15 per person

Pick three (3) - Please check your choices:

- ☐ Caprese
- ☐ Pepperoni
- ☐ White
- ☐ Vegetable
- ☐ BBQ chicken

**Pretzel Bites with mustard and beer cheese sauce** - \$15 per person

**Sliders** - \$15 per person

Pick three (3) - Please check your choices:

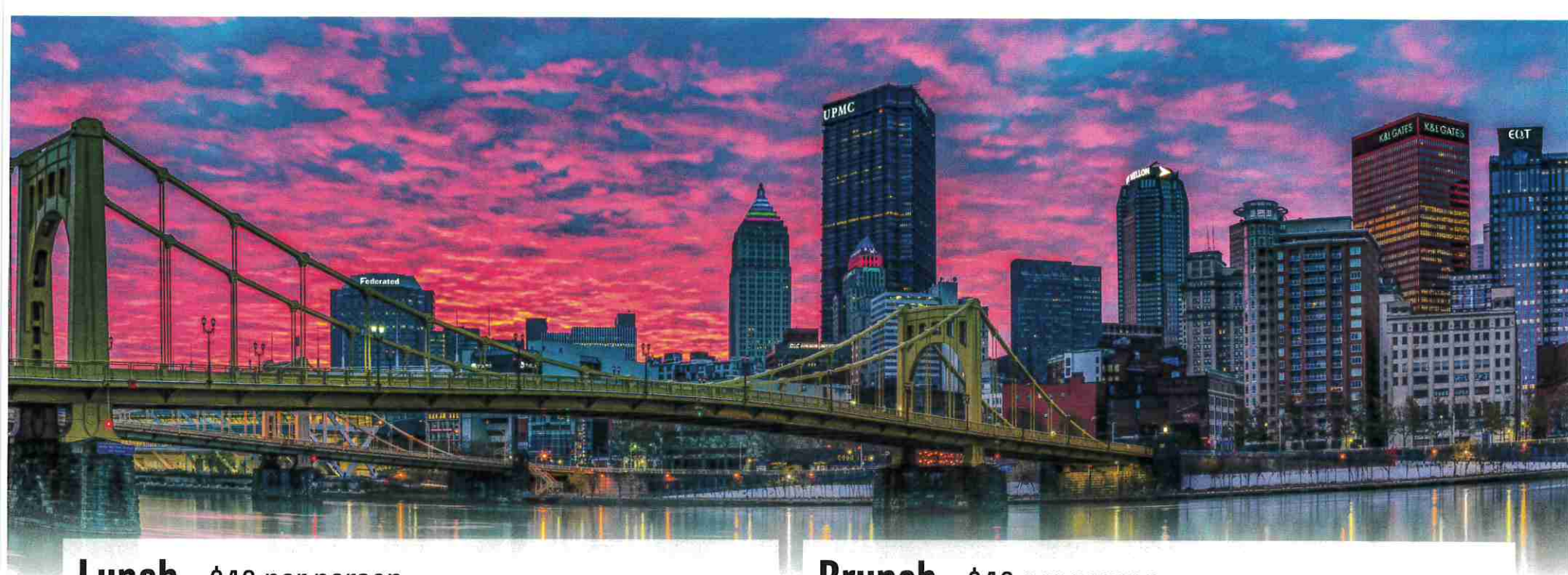
- ☐ Pork
- ☐ Beef
- ☐ Chicken
- ☐ Burger
- ☐ Veggie

**Lake Night Dessert Option**

**Sundae Bar with assorted toppings** - \$10 per person

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## Lunch - \$40 per person

Pick one (1) - Please check your choice:

- ☐ Soup      ☐ Salad du Jour

### Choice of Entrees

Pick three (3) - Please check your choices:

- ☐ **Chicken Caesar Salad**
- ☐ **Blackened Steak Salad**
- ☐ **Chicken Piccata** - *Floured pan seared breast with a lemon caper butter sauce*
- ☐ **Chicken Marsala** - *Pan seared breast with sauteed mushrooms in a Marsala veal demi sauce*
- ☐ **Baseball Cut Sirloin Steak** - *Six (6) ounce served with maître d'hotel butter*
- ☐ **Veal Parmesan** - *Breaded scallopini with Marinara and Parmesan*
- ☐ **Grilled Salmon** - *Honey soy sauce*
- ☐ **Chicken Bruschetta** - *Seasoned breading with tomato, onions, basil garlic, finished in a Balsamic glaze*
- ☐ **Pasta Alfredo** - or - **Bolognese**

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## Brunch - \$40 per person

Pick one (1) - Please check your choice:

- ☐ Soup du Jour      ☐ LeMont Salad

### Choice of Entrees

Pick four (4) - Please check your choices:

- ☐ **Waffles**
- ☐ **Ham**
- ☐ **Chicken Bruschetta** - *Seasoned breading with tomato, onions, basil and garlic, finished in a Balsamic glaze*
- ☐ **Smoked Salmon on a Bagel**
- ☐ **Chicken Salad**
- ☐ **Steak Salad**
- ☐ **Banana Foster French Toast**
- ☐ **Bacon**
- ☐ **Sausage**
- ☐ **Homefries**
- ☐ **Scrambled eggs**

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## Banquet Bar Packages:

**\$18** (one hour)   **\$26** (two hours)   **\$35** (three hours)  
**\$45** (four hours)   **\$50** (five hours)

### Liquors

Tito's  
 Beefeater  
 Seagrams VO  
 Jack Daniels  
 Bacardi Light Rum  
 Captain Morgan Spiced Rum  
 Dewar's Scotch  
 Kahlua  
 Baileys  
 Amaretto

### Wines

Chardonnay  
 Pinot Grigio  
 White Zinfandel  
 Moscato  
 Cabernet Sauvignon  
 Merlot  
 Pinot Noir

### Beers

Coors Light  
 Miller Lite  
 Yuengling

## Bar Enhancements

**Premium liquors (5) can be added for \$5 per head charge**

- |  |   |
|--|---|
| <input type="checkbox"/> Grey Goose        | <input type="checkbox"/> Woodford Reserve     |
| <input type="checkbox"/> Ketel One         | <input type="checkbox"/> Knob Creek           |
| <input type="checkbox"/> Tanqueray         | <input type="checkbox"/> Johnnie Walker Black |
| <input type="checkbox"/> Hendricks         | <input type="checkbox"/> Patron Silver        |
| <input type="checkbox"/> Crown Royal       | <input type="checkbox"/> Grand Marnier        |
| <input type="checkbox"/> Crown Royal Apple | <input type="checkbox"/> Sambuca Romano       |

**Premium, IPAs or Imports (2) can be added for \$4 per head charge**

*Based on personal preferences and availability.*

**Dinner Wine Service:** \$12.00/person; Two (2) passes

**White** (Choose one)

- ☐ Chardonnay
- ☐ Pinot Grigio
- ☐ Riesling

**Red** (Choose one)

- ☐ Cabernet
- ☐ Merlot
- ☐ Pinot Noir

**Champagne Toast Service:** \$8.00/person; One (1) pass

(Choose One)

- ☐ Freixenet Brut
- ☐ Prosecco

**Soda Bar:** \$12.00/person