



LAKE FOREST

COUNTRY CLUB

Catering Menu

All Prices are subject to change

Lake Forest Country Club Catering Policy

Thank you for considering Lake Forest Country Club. Our mission is to offer you and your guests a premier experience. From the time that you begin to plan your event until your guests depart the Club, the Lake Forest Staff strives to make your event a memorable and pleasant occasion.

General Policies

- ❖ A service charge of 20% is applied to all food and beverage. A 6% sales tax is applied to the entire event bill, per Kentucky state law.
- ❖ All private events require a signed catering agreement, as well as a signed event order. Please sign and return to the club Catering Director, 14000 Landmark Dr., Louisville, Ky. 40245.
- ❖ Lake Forest Country Club reserves the right to change room assignments based upon group size and/or changes from the original estimated number of attendees.
- ❖ All pricing in this guide is subject to change based upon market conditions. Menu prices are valid only upon receipt of a completed, signed contract or event order, along with the required event deposit per the below Deposit Payment Schedule. **Menu prices are guaranteed within sixty days prior to the event.**
- ❖ Non-member events are welcomed at Lake Forest Country Club, based on availability of the dining areas. Some charges apply to non-Member events, and are detailed below. Non-Members wishing for information about Club Membership may contact the Club Manager at 502-253-9352.

Event Deposits and Cancellation Policy

- ❖ All events with an estimated cost of over \$500.00 require a deposit and signed contract in order to confirm the reserved function date. A date is not committed by the Club until receipt of the deposit. Lake Forest Country Club accepts checks and Member Account charges for payment of deposits.

Deposit Payment Schedule

- ❖ An initial deposit totaling 25% of the estimated charges is due at the time of booking. This initial deposit secures the event space; no event will be considered as secured without an initial deposit.
- ❖ For deposit payments, the Club accepts personal or company checks, Visa, MasterCard, and Member Account billing.
- ❖ Non-Member events require 90% of the remaining balance to be paid seven (7) days prior to the event.
- ❖ Member events require 50% of the remaining balance to be paid seven (7) days prior to the event.
- ❖ The final event attendance and food guarantee is due seventy-two (72) hours prior to the event start time. If the final attendance is not given, the Club will consider the last documented estimate to be the final guaranteed attendance. If the final estimated number of guests is more than 10% over the previous estimate, an additional deposit will be required.

Food and Beverage Minimum Spending

The following food and beverage minimums, excluding tax and service charge, will apply for all events:

- ❖ To inquire about food and beverage minimums for use of the entire Clubhouse or for information about booking the Club in December Holiday season, please contact the LFCC Catering Director.

Guarantees

Meal Period	Fine Dining Room	Palmer Lounge	Behind Fireplace, Palmer Room	Full Palmer Room
Breakfast Tues-Fri	<i>\$250.00</i>	<i>\$250.00</i>	<i>\$200.00</i>	<i>\$500.00</i>
Lunch Tues-Fri	<i>\$250.00</i>	<i>\$250.00</i>	<i>\$250.00</i>	<i>\$800.00</i>
Dinner Sun & Tues-Thurs	<i>\$500.00</i>	<i>\$500.00 (with Bar in use during dinner)</i>	<i>\$250.00 Not available Sunday</i>	<i>\$1800.00</i>
Saturday Daytime	<i>\$500.00</i>	<i>\$500.00</i>	<i>\$500.00</i>	<i>\$1600.00</i>
Fri/Sat Dinner	<i>\$750.00</i>	<i>\$750.00</i>	<i>Not Available</i>	<i>\$4000.00</i>

- ❖ All arrangements for LFCC events must be finalized seven (7) days prior to the event, to allow for food, beverage, décor, and supply orders to be placed and shipped.
- ❖ Final event billing will be based on the final guarantee or the actual number of attendees or consumed product (i.e.: beverage sales), whichever is greater.
 - ❖ First Floor Buyout - \$6000.00. Total Club Buyout - \$8000.00.

Room Fees

Non-Members will be charged the following room charge fees:

Room Fees- Main Floor- \$500.00

Palmer Room- \$300.00

Fine Dining Room- \$100.00 (\$200.00 on Fri. /Sat)

Lounge - \$100.00 (\$250.00 on Fri. / Sat)

Veranda- \$100.00

19th Hole- \$200.00

Behind Fireplace- \$100.00

- ❖ **Dance Floor:** LFCC will provide a dance floor, measuring 20' by 20', for a charge of \$300.00. If a larger dance floor is desired, fees will apply based on outside rental company rates.
- ❖ **Lunch Events** are booked for a two hour Period. Dinner events are booked for a four hour period. Any overtime will be billed at the rate of \$200.00 per hour for every 50 attendees and must be scheduled in advance. Any event with an end time past midnight, will be charged an additional fee of \$1,000.00. No event may extend past 1 o'clock a.m.
- ❖ **Bar Policy:** no alcohol may be brought by the host or guest to LFCC property, or taken from the premises. Occasionally, product is donated for consumption. For this to occur, the distributor must arrange delivery directly with LFCC management.
- ❖ **Place Cards:** Color-coded place cards are required for parties where two or more entrees have been selected. The color-coding will indicate the guest's selection. Place cards must be received forty-eight (48) hours prior to the event.
- ❖ Please note that we schedule your event based on the contracted start and end times. Consequently, we may schedule an event either prior to or following your event. Therefore, we ask that you adhere to your contracted schedule. The Club reserves the right to charge for any time exceeding the contracted schedule.
- ❖ Per Health Code standard, no food may be taken from the premises after it has been placed on a buffet.

Cancellation Policy

- ❖ Any event cancelled within 90 days before the event is subject to a 50% charge, based on the projected final bill amount.
 - ❖ Parties not requiring a deposit will pay the established food and beverage minimum if the party cancels less than forty-eight (48) hours before the event start time.
 - ❖ Cancellations must be confirmed via real-time conversation with the LFCC Catering Manager or Club Manager; cancellations in writing or via voice-mail will not be considered final until confirmed in an actual conversation with the event host/client.

Special Services

LFCC is eager to assist you in the preparation or rental of any special equipment and/or audio visual products, some of which are listed below:

Ice Carvings	\$250.00	Mirrors, Votives or Globe Centerpieces	\$15.00 each
Place Cards (each)	\$ 5.00	Floral Centerpieces & Décor	prices vary
Cash Bar Attendant	\$ 65.00	LCD Projector	\$175.00
Flipchart with Markers	\$ 25.00	Portable Bar Set Up	\$ 50.00
Wireless Internet Access	\$ 30.00	Microphone/Podium	\$ 25.00
Rental Chairs (parties over 150 persons)	\$2.00 each	Carver Chef/Attendant Fee	\$ 65.00
Cake Cutting Fee	\$ 1.00 pp	TV/VCR – 21”	\$ 50.00

- ❖ LFCC offers a ‘one-stop shopping’ experience in order to assist you with the special arrangement of entertainment, décor, and any other requests to make your event memorable.
- ❖ Specially-arranged orders made via LFCC must be paid in full upon receipt by the Club.
 - ❖ If LFCC is involved with booking entertainment or renting equipment, a surcharge (typically 20%) will be added to the charge for that portion of the bill.

Smoking and Dress Policy

Smoking is **not permitted in the Clubhouse.**

Smoking is only permitted in designated outside areas (verandas in front and rear of Clubhouse).

Club rules state that **all club patrons must abide by the dress policy**, which is: **Blue Jeans, Tee-Shirts, Swimsuits and Athletic Shorts are not allowed in the Clubhouse.** Gentlemen must wear collared shirts. Children 12 and younger may wear “Dress” Blue Jeans.

Rental Tables/Chairs/Equipment:

LFCC will supply tables and chairs to accommodate up to two hundred twenty five (225) guests. Chairs in addition to the 225 will be billed at \$2.00 per chair or the current rental rates. The event host will also be financially responsible for the rental delivery and pickup of such items. All rental equipment desired by the Host will be set-up and taken down by the rental company hired by the Host. A Lake Forest Country Club staff member will supervise the set-up and teardown. Tents are permissible on designated lawns around the Clubhouse area with prior approval by the Club Manager. All tents must be freestanding – **weighted down & not staked**. Rental equipment delivered prior to the scheduled event is the responsibility of the event host. All rental equipment must be removed from the premises immediately following the event, unless prior arrangements have been made with the Club Manager.

Rental Hours

The standard rental period for the Club is four hours for event time, unless previously arranged through the catering director. If available, additional hours may be purchased no later than two weeks before the event at the rate of \$200 per hour for every 50 attendees. No hours may be purchased on the day of the event.

Building and Structure

The Club must approve decorations provided by the Member or client. The Member/Client may decorate the facility, but without the use of nails, tacks, screws, fasteners, tape or other adhesives on wood or plaster walls and surfaces. Event decorations must not deface the Club facility. No decorations or other material may be attached to mirrors or light fixtures. Candles must be enclosed by glass. No glitter or confetti may be used to decorate within the facility. The member is responsible to Lake Forest Country Club, upon demand, for any extraordinary cleaning of, damages to or destruction of the facility, furniture, equipment, fixtures, grounds, landscaping, or any other property owned, used or operated by Lake Forest Country Club.

Entertainment

Entertainment for all Club functions will be required to adhere to the guidelines set forth as appropriate behavior for Club Members and their guests, including the Club dress code, which requires collared shirts for men and prohibits any denim apparel.

Entertainment or activities which could conceivably result in embarrassment to members and their guests are also prohibited. Entertainment booked through the Club will incur a surcharge to any item booked. (Typically there is a charge of 20 %.)

Alcohol Policy

LFCC encourages responsible alcohol consumption. The Club is governed by and adheres to both the Kentucky State and Federal Policies and guidelines regarding the dispensing and consumption of alcoholic beverages. No one will be permitted service without valid government issued photo identification at the time of service. No outside alcohol is permitted on the premises. We adhere to the applicable laws requiring that the Club purchase all spirits, beer and wine; therefore, the Club must place any special requests or orders. Please notify the banquet manager of any such requests.

If it is the opinion of any club employee present that an individual exhibits signs of intoxication, The Club reserves the right to refuse any future alcoholic consumption and service for that person.

Should any person feel that he/she is not able to safely operate a motor vehicle and notifies the Club personnel, the Club will assist in arranging for alternate transportation at the Member/Client's expense. Under such circumstances, the Club will allow the vehicle of that person to remain in the parking lot until such reasonable time thereafter for the owner to retrieve it. However, the owner/driver leaves the vehicle on the Club premises under his/her own risk and the Club will not be liable for any damage or theft to the vehicle or its contents.

The Club has the right to notify authorities if any situational circumstance warrants such notification in the Club's opinion.

Cold Hors d'Oeuvres

- Smoked Gouda Bruschetta 2.00*
- Tomato Basil Olive Oil Bruschetta 2.00*
- Prosciutto Wrapped Melon 2.00*
- Mini Croissants with Tuna or Chicken Salad 3.00*
- Jumbo Gulf Shrimp Cocktail 4.00*
- Medium Shrimp Cocktail 3.00*
- Smoked Salmon Canapés Dill Cream Cheese 3.25*
- Ham, Turkey, or Roast Beef on Fresh Buns 3.00*
- Tuna or Chicken Salad Rolls 3.00*
- Stuffed Celery with Gorgonzola Cream Cheese 1.50*
- Dill Cream Cheese with Smoked Salmon Pinwheels 2.50*
- Roasted Red Pepper and Spinach Chicken Pinwheels 2.25*

Hot Hors d'Oeuvres

- Hand rolled Vegetable Spring Rolls with Sweet and Sour Sauce 2.25*
- Scallops Wrapped in Bacon 2.75*
- Coconut Shrimp with Ginger Cream 3.50*
- Water Chestnuts Wrapped in Bacon 2.25*
- Meatballs (Barbecue, Swedish, or Italian) 2.00*
- Prosciutto and Gouda Bruschetta 2.00*
- Pesto Mozzarella Bruschetta 2.00*
- Chicken Tempura (Sweet and Sour or Teriyaki) 2.25*
- Skewered Bourbon Beef 2.50*
- Mini Crab cakes Remoulade 3.25*
- Chicken Satay with Ginger Coconut Cream 2.75*
- Mini Beef Wellingtons 3.25*
- Spanakopita 2.25*
- Warm Apple Brie Canapés with Raspberry Sauce 2.25*
- Jalapeno Poppers with Sweet Chili 1.75*
- Loaded Potato Bites 2.00*
(Bacon, Cheese, Onion)
- Assorted Mini Quiche 2.00*
- Chicken Tenders with Honey Mustard or Barbecue 2.25*

****All hors d'oeuvres Priced per Piece**

***Prices are subject to 20% service charge and Kentucky sales tax**

Chef's Silver Platter Presentations

Imported Cheese Display

*Smoked Gouda, Havarti, Brie
Baby Swiss with Herb Crustini 4.50*

Fresh Fruit and Cheese Display

*Domestic - - 4.50
Imported - - 5.50*

Domestic Cheese Display

*Cheddar, Swiss, Pepperjack,
Provolone with Herb Crustini 4.00*

Antipasto Display

*Genoa Salami, Prosciutto, Marinated
Asparagus, Roasted Peppers, Kalamata
Olives, Queen Olives with Garlic
Crustini 4.50*

Domestic and Imported Cheese

with Herb Crustini 4.50

Spinach and Artichoke Dip

*Parmesan Mornay with Spinach
Artichoke and Fresh Herbs
with Toasted Tortilla Chips 3.50*

Roasted Garlic Hummus

*Tomato, Cucumber, and Cilantro
with Grilled Pita 2.75*

Lump Crab au Gratin

*Creamy Béchamel with Lump Crab,
Cheddar, and Toasted
Tortilla Chips 3.50*

Crisp Garden Vegetable

*Chef's Choice Seasonal Vegetables
with Creamy Ranch Dip 3.25*

Classic Queso and Salsa

*Spiced Cheese Sauce with Salsa Fresca
and Toasted Tortilla Chips 3.00*

Sliced Fresh Fruit Tray

Chef's Choice Seasonal Fruit 3.50

Gourmet Cheese Log

*Hawaiian, Pecan, or Toasted Sesame
with Herb Crustini 2.75*

All Platters are Priced per Person

****Prices are subject to 20% service charge and Kentucky sales tax***

Brunch Buffets

Light Continental

*Fresh Muffins and Assorted Bagels
Butter, Preserves and Cream Cheese
Tropicana Orange
and Cranberry Juices
Fresh Brewed Coffee and Decaf
9.50*

Morning Continental

*Fresh Muffins and Assorted Bagels
Butter, Preserves and Cream Cheese
Seasonal Whole Fruit or Tray
Tropicana Orange
and Cranberry Juices
Fresh Brewed Coffee and Decaf
11.50*

Palmer Breakfast*

*Fresh Pastries and Muffins
Seasonal Whole Fruit or Tray
Fluffy Scrambled Eggs
Crisp Bacon or Sausage
Hash Browns or Cheddar Grits
Country Sausage Gravy
Buttermilk Biscuits
Butter and Preserves
Tropicana Orange
and Cranberry Juices
Fresh Brewed Coffee, & Iced Tea
14.50*

Brunch Feast*

*Waffle and Omelet Station
Fluffy Scrambled Eggs
Crisp Bacon and Sausage
Hash Browns or Cheddar Grits
Country Sausage Gravy
Fresh Fruit Display
Buttermilk Biscuits
Butter and Preserves
Tropicana Orange
and Cranberry Juices
Fresh Brewed Coffee, & Iced Tea
19.50*

Beverage Station

*Bottled Water and Soda
Fresh Brewed Coffee, Decaf and Iced Tea
4 hour Service 5.25*

****Minimum 25 people for HOT Brunch Buffets***

Lake Forest Luncheon Buffets

Served from 11:00 am - 2:00 pm

Deli Bar

*Sliced Roast Beef, Turkey,
Genoa Salami, Ham
Assorted Breads and Sliced Cheeses
Tossed Salad & Assorted Dressings
Pasta Salad or Potato Salad
Fresh Fruit Display
Lettuce Tomato Onion Pickle
Potato Chips
12.95*

Sicilian

*Antipasto Display
Meat or Roasted Vegetable Lasagna
Chicken Marsala or Parmesan
Caesar Salad and Parmesan Reggiano
Chef's Seasonal Vegetables
Herbed Garlic Bread
14.95*

Kentucky Classic

*Southern Fried Chicken
Barbecue Pork
Tossed Salad and Assorted Dressings
Southern Style Green Beans
Whipped Idaho Potatoes
Fresh Yeast Rolls
Chef's Seasonal Vegetables
14.95*

Barbecue Buffet

*Barbeque Chicken or Pork
Grilled Hamburgers
Potato Salad or Coleslaw
Tossed Salad with Assorted Dressings
Baked Beans
Potato Chips
Kaiser Buns
Lettuce, Tomato, Onion, Pickle
Assorted Sliced Cheese
14.95*

***Fresh Brewed Coffee, Decaf and Tea Included
Add Cookie and Brownie Platter 2.50 per person***

***Minimum 25 people for ALL Luncheon Buffets
*Prices are subject to 20% service charge and Kentucky sales tax***

Plated Luncheon Suggestions

Served from 11:00 am - 2:00 pm

Salad Boat in Paradise

Chicken or Tuna Salad, served in a Pineapple Boat with Fresh Sliced Melon, Strawberries, and Grapes 10.50

Lake Forest Hamburger

One half pound Grilled to Perfection on a Toasted Kaiser Roll with Cheddar Cheese and French Fries 10.50

Kentucky Hot Brown

Roasted Turkey topped with Grilled Tomato, Creamy Cheddar Béchamel Crisp Bacon and Toast Points with Steamed Broccoli 10.50

Grilled Chicken Sandwich

Grilled Chicken Breast, Lettuce, Tomato, Swiss Cheese served on a Toasted Kaiser Roll served with Fresh Fruit 9.50

Crispy Chicken Salad

Fried Chicken Strips, Mixed Greens, Chopped Bacon, Hard-boiled Egg Diced Tomato and Shredded Cheddar Cheese 10.25

Classic Cobb Salad

Romaine and Iceberg Mix topped with Rows of Black Olives, Tomato Avocado, Crisp Bacon, Diced Egg and Bleu Cheese 9.95

Cajun Wrap

Blackened Chicken with Peppers, Onions, Shredded Lettuce Tomato and Cheddar Cheese Rolled in a Grilled Tortilla Fresh Sliced Melon, Strawberries, and Grapes 9.75

Pan Roasted Grouper

Served with Herbed Rice Pilaf, Chef's Seasonal Vegetable Medley Topped with Lemon Caper Picatta 10.25

Lake Forest Jr. Club Sandwich

Smoked Ham, Turkey, Bacon, Lettuce, Tomato, American cheese on Toasted White Bread served with French Fries 7.25

Fresh Brewed Coffee, Decaf, Tea and Soda Included

****Prices are subject to 20% service charge and Kentucky sales tax***

Palmer Dinner Buffets

*Each Dinner Buffet includes One Salad, One Rice or Potato
Two Vegetables, Fresh Rolls
Choice of One Level One Dessert
Fresh Brewed Coffee and Iced Tea
Two Main Courses 31.50
Three Main Courses 36.50
(Minimum 25 people for all Dinner Buffets)*

Salad

*Classic Caesar
House Salad
Italian Salad*

*Fresh Fruit Bowl
Pasta Salad
Potato Salad*

Main Course

*Grilled Salmon with Dill Cream
Bourbon Chicken
Southern Fried Chicken
Roasted New York Strip
Sliced Beef Top Round au Jus
Roasted Pork Tenderloin*

*Chicken Cordon Bleu
Chicken Marsala
Blackened Mahi - Mahi
Pasta Primavera
Roasted Vegetable Lasagna
Italian Meat Lasagna*

Fresh Vegetable

*Asian Style Green Beans
Southern Style Green Beans
Green Beans Almandine
Glazed Carrots
Chef's Seasonal Vegetable
Fresh Corn with Peppers
Broccoli Flowerets*

Rice and Potato

*Roasted Red Skin Potato
Buttered Parsley Potato
Whipped Idaho Potatoes
Twice Baked Potato
Lyonnaise Potatoes
Rice Pilaf
Garlic Smashed Red Skin Potato*

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Plated Dinner Selections

All Main Courses Include Appropriate Pasta, Rice or Potato, Chef's Seasonal Vegetable, Fresh Bread, Fresh Brewed Coffee and Iced Tea

PASTA

*Shrimp and Scallop
Pesto Fettuccine 22.95
Blackened Chicken Alfredo 17.95
Meat Lasagna 16.95
Smoked Chicken Rustic 17.95
Roasted Vegetable Lasagna 16.95
Shrimp and Angel Hair Pasta 19.95
Bowtie Pasta Primavera 17.95*

POULTRY

*Stuffed Chicken Florentine 18.95
Chicken Cordon Bleu 18.95
Pan Seared Chicken with Bourbon
Pecan Sauce 18.95
Seared Chicken Marsala 17.95
Baked Chicken Parmesan 17.95
Chicken Portobello 17.95
Turkey and Dressing 17.95*

PORK or VEAL

*Grilled Pork Chop 17.95
Cashew Crusted Pork Loin 18.95
Seared Pork Medallions 19.95
Veal Scaloppini 21.95
Veal Parmesan 20.95*

SEAFOOD

*Whole Maine Lobster (Market Price)
Pan Seared Salmon 19.95
Chilean Sea Bass
with Mango Salsa 23.95
Sesame Crusted Salmon 19.95
Cornmeal Fried Catfish 17.95
Blackened Mahi- Mahi 18.95
Crab Stuffed Shrimp
and Béarnaise 21.95*

BEEF

*Filet of Beef en Crouete 26.95
Eight Ounce Filet Mignon 29.95
Six Ounce Filet Mignon 26.95
Eight Ounce Prime Rib 23.95
12 Ounce Prime Rib 27.95
Sliced Tenderloin Medallions 26.95
Nine Ounce New York Strip 23.95
(Béarnaise or Demi Glace) add 1.25*

DUAL ENTREES

*Petite six ounce Filet
with your choice of:
Crab Stuffed Shrimp 32.95
Grilled Salmon 32.95
Chilean Sea Bass 33.95
Seared Chicken 32.95
Roasted Garlic Shrimp 32.95
Lobster Tail (Market Price)*

Salad Selections Priced per Entrée

*Tossed Salad 2.95
Caesar Salad 3.50
Field Green Salad 4.25*

Price above includes single Entrée selection for entire party. An additional \$2.00 fee will be assessed per Entrée if different from party selection.

Club policy states that all "choice of Entrée" events must provide place cards stating the guest's choices at least 48 hours prior to the day of the event.

****Prices are subject to 20% service charge and Kentucky sales tax***

Additional Buffet Stations

*Roasted Top Round of Beef with Horseradish Cream and au Jus
(Serves 30) 250.00*

*Roasted Turkey Breast with Cranberry-Orange Relish
(Serves 40) 150.00*

*Steamship of Beef with Rolls, Henry Baines and Horseradish
(Serves 130) 550.00*

*Tenderloin of Beef with au Jus and Horseradish Cream
(Serves 25) 350.00*

*Prime Rib of Beef with au Jus and Horseradish Cream
(Serves 30) 300.00*

*Roasted Pork Loin
(Serves 25) 200.00*

*Clubhouse Hickory Smoked Salmon
(Serves 30-40) 325.00*

Chef Attended Carving Stations

--A Carver Fee of \$65.00 will be charged for each Chef Attended Station--

**Prices are subject to 20% service charge and Kentucky sales tax*

Wedding Cocktail Reception Food Stations

Stir Fry Station

*We provide the ingredients and our Chef attendant will prepare them to order!
Chicken, Shrimp, Peppers, Onions, Broccoli, Mushrooms, Garlic, Ginger,
Water Chestnuts, Carrots, Cilantro, Assorted Asian Sauces and Noodles*

Seafood Sampler

(Choose Any Three)

*Hickory Smoked King Salmon Display, Steamed King Crab Legs
Poached Tiger Shrimp, Scallops wrapped in Bacon, Raw Oyster Bar,
Lump Crab Ceviche*

Pasta Station

*Homemade Marinara, Roasted Garlic Alfredo, Penne Pasta,
Bowties Pasta, Italian Vegetables, Grilled Chicken, Meatballs, and Fresh Pesto*

Appetizer Sampler

(Choose Any Three)

*Smoked Gouda Bruschetta, Roasted Red Pepper and Spinach Chicken Pinwheels
Chicken Tenders with Honey Mustard, Skewered Bourbon Beef
Assorted Mini Quiche, Apple Brie Canapés with Raspberry Sauce
Loaded Potato Bites, Jumbo Gulf Shrimp*

Prime Rib of Beef

Chef Attended

*Prime Rib of Beef with au Jus and Horseradish Cream
Fresh Yeast Rolls*

***Please choose any Three Stations from above
\$30.95***

Desserts

Level One

***Included in the Palmer room buffet package
or \$3.50 per piece sold individually.***

Cookies and Bars

*Chocolate Chip, Peanut Butter, Oatmeal Raisin
White Chocolate Macadamia, Lemon Bars, Brownies*

Cakes

*New York Style Cheesecake
Raspberry Cheesecake
Italian lemon Cake
Two layer Chocolate Cake*

Pies

*Key Lime Pie
Pecan Pie
Apple Pie
Kentucky Bourbon Pie
Snickers Pie*

Level Two

***Add \$3.00 to package with Level One Desserts
or \$6.00 per piece sold individually.***

Cakes

*Strawberry Cheesecake
Turtle Cheesecake
Apple Caramel Craze Cake
Fudge Lava Cake
Tiramisu
Carrot Cake*

Pies

*Chocolate Lovin' Spoon Cake
Snickers Pie
Oreo Pie*

Desserts are priced per Person

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Hosted Bar

House Cocktails - - \$3.95

Vodka, Gin, Bourbon, Rum, Tequila, Scotch

Second Tier - - \$6.50

*Absolut or Ketel One Vodka, Beefeaters or Bombay Gin,
Woodford Reserve or Wild Turkey Bourbon,
Bacardi or Captain Morgan Rum, Jose Cuervo Tequila, Dewar's Scotch*

Top Shelf - - \$7.50

*Grey Goose Vodka, Tanqueray or Bombay Sapphire Gin, Makers Mark Bourbon,
Cuervo 1800 Tequila, Glenlivet Scotch*

Domestic Beer - - \$2.95

*Budweiser, Bud-light, Miller- Lite,
Coors Light, Non-Alcoholic Beer
Keg Beer available upon request*

Imported Beer - - \$3.95

Corona, Amstel Lite, Heineken

Wine

*Frei Brothers Redwood Creek Wines
Chardonnay, White Zinfandel, Pinot Grigio,
Merlot, Pinot Noir, and Cabernet Sauvignon
By the Bottle \$25.00
House Champagne \$25.00 per bottle*

Premium Wine

"Host Selection" - - Inquire with Catering Manager for list and pricing

Soda

*Coke, Diet Coke, Sprite, Tonic, Juice, Tea, Coffee
Each \$2.15*

Cash Bar available upon request

Cash Bar Fees:

*Cashier Fee \$65.00 for first three hours
\$25.00 per hour after three hours
Recommend one cashier per 100 guests
Bar pricing to be posted at cashier table & bar area*

*Lake Forest Country Club reserves the right to refuse service
of alcoholic beverages at the discretion of the management.*

****Prices are subject to 20% service charge and Kentucky sales tax***