

# MARGARITAVILLE®

## Lake Resort

LAKE OF THE OZARKS

### CONTINENTAL BREAKFASTS

#### THE EARLY RISER **\$10.00 PER PERSON**

Orange, grapefruit, tomato, apple juices  
Danish, muffins, bagels, croissants  
Coffee, decaffeinated coffee, hot teas

#### BREAKFAST ON THE RUN **\$12.00 PER PERSON**

Assorted fruit juices

##### Choice of one:

☐ *Thomas English muffin sandwiches with Canadian bacon, egg, American cheese*

☐ *Sausage breakfast burrito*

☐ *Biscuit sandwich with sausage, egg, cheese*

Seasoned cubed potatoes

Coffee, decaffeinated coffee, hot teas

#### AMERICAN CONTINENTAL **\$13.00 PER PERSON**

Orange, grapefruit, tomato, apple juices

Platter of sliced seasonal fruit

Danish, bagels, croissants

Blueberry, banana nut & apple muffins

Coffee, decaffeinated coffee, hot teas

#### THE EUROPEAN **\$14.00 PER PERSON**

Orange, grapefruit, tomato, apple juices

Sliced seasonal fruit

Cold Cereals with 2% & skim milk

Fruit yogurt

Danish, muffins, bagels, croissants

Coffee, decaffeinated coffee, hot teas

#### ENHANCEMENTS

Granola bars - \$17.00 per dozen

Hard boiled eggs - \$15.00 per dozen

Egg & cheese croissants - \$34.00 per dozen

Sausage breakfast burritos - \$34.00 per dozen

Sausage, egg & cheese biscuit sandwich - \$36.00 per dozen

Biscuits & sausage gravy - \$2.00 per person

Smoked applewood thick cut bacon - \$2.00 per person

Whole fruit - \$2.50 each

Sliced fruit - \$5.00 per person

Cold cereal, 2% & skim Milk - \$3.00 per person

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### PLATED BREAKFASTS

#### THE TRADITIONAL **\$15.00 PER PERSON**

Orange juice  
Scrambled eggs  
Link sausage  
Breakfast potatoes  
Breakfast pastry assortment  
Coffee, decaffeinated coffee, hot teas

#### STEAK AND EGGS **MARKET PRICE**

Orange juice  
Grilled four ounce filet mignon  
Scrambled eggs  
Breakfast potatoes  
Breakfast pastry assortment  
Coffee, decaffeinated coffee, hot teas

#### FRENCH TOAST **\$15.00 PER PERSON**

Orange juice  
Vanilla infused French toast served with maple syrup  
Link sausage  
Breakfast pastry assortment  
Coffee, decaffeinated coffee, hot teas

#### DENVER SCRAMBLE **\$16.00 PER PERSON**

Orange juice  
Scrambled eggs with diced ham, green peppers and onions  
Link sausage  
Breakfast potatoes  
Breakfast pastry assortment  
Coffee, decaffeinated coffees, hot teas

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## Lake Resort

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### BUFFET BREAKFASTS

#### THE AMERICAN BUFFET **\$19.00 PER PERSON**

Orange, grapefruit, tomato, apple juices  
Sliced seasonal fruits  
Cold cereals, 2% & skim milk  
Scrambled eggs  
Link sausage and bacon  
Breakfast potatoes  
Danish, muffins, croissants  
Coffee, decaffeinated coffee, hot teas

#### THE SOUTHEAST BUFFET **\$21.00 PER PERSON**

Orange, grapefruit, tomato, apple juices  
Sliced seasonal fruits  
Scrambled eggs  
Eggs Benedict  
Vanilla infused French toast  
Link sausage and bacon  
Breakfast potatoes  
Danish, muffins, croissants  
Coffee, decaffeinated coffee, hot teas

#### THE SUNRISE **\$15.00 PER PERSON**

(Minimum 10, Maximum 50)  
Orange, grapefruit, tomato, apple juices  
Scrambled eggs and American cheese in a croissant sandwich  
Natural & fruit flavored yogurts  
Cold cereals, 2% & skim milk  
Danish, muffins, bagels with cream cheese  
Coffee, decaffeinated coffee, hot teas

Menus based on a minimum of 50 guests (unless noted otherwise).  
If less than minimum number of guests, an additional charge per person will be applied.

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### BUFFET BREAKFASTS

#### THE SOUTHWESTERN **\$19.00 PER PERSON**

Orange, grapefruit, tomato, apple juices  
Sliced seasonal fruits  
Scrambled eggs, salsa, cheddar cheese, diced onions and tomatoes, warm flour tortillas  
Link sausage  
Breakfast potatoes  
Biscuits with sausage gravy  
Coffee, decaffeinated coffee, hot teas

Menus based on a minimum of 50 guests.

If less than minimum number of guests, an additional charge per person will be applied.

### BREAKFAST STATIONS

#### OMELET STATION\* **\$6.00 PER PERSON**

Eggs, egg beaters  
Bacon, diced ham, sausage, grilled chicken, mushrooms, peppers, tomatoes, onions,  
cheddar cheese, Monterey jack cheese and salsa

#### BELGIAN WAFFLE STATION\* **\$5.00 PER PERSON**

Seasonal fresh berries, pecans, whipped cream, chocolate chips  
Maple syrup, strawberry sauce and blueberry sauce

#### FRENCH TOAST STATION\* **\$6.00 PER PERSON**

Vanilla infused French toast served with bananas foster sauce, strawberry sauce, maple syrup,  
powdered sugar, whipped cream, whipped butter

\*Breakfast stations are designed as an enhancement to your breakfast buffet.  
Ask your catering manager for assistance in creating a customized menu for your event.

\*Stations are attended by one of our talented chefs.

\*Fee of \$75 per chef applies - based on one attendant per 50 guests

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### MID MORNING BREAKS

#### THE SMOOTHIE **\$12.00 PER PERSON**

Smoothies, blended with yogurt and strawberry, banana and raspberry flavors  
Seasonal whole fruits  
Granola bars  
Coffee, decaffeinated coffee, hot teas

#### THE ENERGIZER **\$13.00 PER PERSON**

Mixed nuts, pretzels  
Granola bars  
Bottled spring water, Gatorade, regular and sugar free Red Bull  
Coffee, decaffeinated coffee, hot teas

#### BUILD YOUR OWN TRAIL MIX BAR **\$12.00 PER PERSON**

Granola, pretzels, peanuts, almonds  
Banana chips, yogurt covered raisins, coconut  
White chocolate and dark chocolate chips  
Raisins, dried cranberries, pumpkin seeds  
Coffee, decaffeinated coffee, hot teas

#### AM BEVERAGE BREAK (15-45 Minutes) **\$9.00 PER PERSON**

Regular and diet sodas  
Assorted fruit juices  
Coffee, decaffeinated coffee, hot teas

### ENHANCEMENTS

Enhance any break with additional beverages charged on consumption:  
Regular and diet sodas - \$3.00 each  
Bottled spring water - \$3.00 each  
Fiji natural Artesian water - \$5.00 each

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### AFTERNOON BREAKS

#### **BUILD YOUR OWN TRAIL MIX BAR**      **\$12.00 PER PERSON**

Granola, pretzels, peanuts, almonds  
Banana chips, yogurt covered raisins, coconut  
White chocolate and dark chocolate chips  
Raisins, dried cranberries, pumpkin seeds  
Coffee, decaffeinated coffee, hot and iced tea

#### **THE COOKIE MONSTER**      **\$9.00 PER PERSON**

White chocolate macadamia nut, chocolate chip, M&M, peanut butter, and oatmeal raisin cookies  
Regular and chocolate milk  
Coffee, decaffeinated coffee, hot and iced tea

#### **THE CHOCOHOLIC BREAK**      **\$11.00 PER PERSON**

White chocolate macadamia nut, chocolate chip, and Oreo cookies  
Chocolate dipped strawberries  
Chocolate fudge brownies  
Chocolate candy bars  
Regular and chocolate milk  
Coffee, decaffeinated coffee, hot and iced tea

#### **ICE CREAM BREAK**      **\$11.00 PER PERSON**

Premium ice cream and fruit bars  
Novelty ice cream bars  
White chocolate macadamia nut, chocolate chip cookies  
Chocolate brownies  
Coffee, decaffeinated coffee, hot and iced tea

#### **THE 7TH INNING STRETCH**      **\$12.50 PER PERSON**

Individual bags of peanuts, popcorn, Cracker Jacks, and assorted kettle chips  
Bavarian soft jumbo pretzel sticks, cheese sauce  
Assorted soft drinks

#### **ALL DAY BEVERAGE BREAK (Mid Morning & Afternoon)**      **\$14.00 PER PERSON**

Regular and diet sodas  
Bottled spring water  
Coffee, decaffeinated coffee, hot and iced tea

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### A LA CARTE BREAK ITEMS

#### BEVERAGES

- Coffee, decaffeinated coffee, hot tea - \$32.00 per gallon
- Regular and diet sodas - \$3.00 each
- Bottled spring water - \$3.00 each
- Fiji natural Artesian water - \$5.00 each
- Bottled juices - \$4.00 each
- Selection of fruit juices - \$38.00 per gallon
- Lemonade, iced tea - \$30.00 per gallon
- Gatorade - \$4.00 each
- Milk: 2%, skim, chocolate - \$3.00 each

#### PASTRIES, BREADS, COOKIES & BROWNIES

- Buttery croissants - \$29.00 per dozen
- Freshly baked muffins - \$29.00 per dozen
- Fruit filled Danish - \$29.00 per dozen
- English muffins - \$29.00 per dozen
- Assorted bagels with cream cheese - \$29.00 per dozen
- Jumbo cookies - \$26.00 per dozen
- Fudge brownies - \$26.00 per dozen
- Assorted meltaway bars - \$40.00 per dozen

#### ENHANCEMENT : EUROPEAN COFFEE BAR

**\$10.00 PER PERSON**

- Fresh orange and lemon zest
- Shaved dark chocolate
- Whole cinnamon sticks
- Grand Marnier flavored whipped cream
- Featuring premium regular and decaffeinated flavored coffees

#### ENHANCEMENTS

- Mixed nuts - \$25.00 per pound
- Cheese platter - \$8.00 per person
- Whole fruit - \$2.50 each
- Candy bars - \$30.00 per dozen
- Premium ice cream and fruit bars - \$4.00 each
- Nestle novelty ice cream bars - \$3.00 each
- Bavarian soft jumbo pretzel sticks with cheese sauce - \$30.00 per dozen
- Tortilla chips & salsa - \$17.00 per pound
- Fresh fruit smoothies - \$5.00 per person
- Chocolate dipped strawberries - \$32.00 per dozen
- Individual fruit yogurt - \$3.00 each

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### ENTRÉE SALADS

All entrée salads are served with rolls & butter, choice of dessert  
Coffee, decaffeinated coffee, hot or iced tea

### CAESAR SALAD

Romaine lettuce, Parmesan garlic croutons, Caesar dressing, shredded Parmesan cheese topped with your choice of:  
Grilled Chicken - \$16.00 per person \* Fillet of Salmon - \$18.00 per person \* Grilled Shrimp - \$20.00 per person

### SOUTHWEST CHICKEN SALAD

**\$16.00 PER PERSON**

Chilled Spring mix, fajita marinated grilled chicken, sliced red onions, grape tomatoes, hard cooked eggs, shredded Monterey jack and cheddar cheeses, Ranch dressing

### ASIAN CHICKEN SALAD

**\$16.00 PER PERSON**

Asian greens, grilled chicken breast, cashews, crisp wontons, sesame Oriental dressing

### STRAWBERRY FIELDS SALAD

**\$22.00 PER PERSON**

Chilled spring mix, grilled chicken breast, pecans, crumbled bleu cheese, sliced strawberries, Mandarin oranges, raspberry vinaigrette dressing

### SANDWICHES

All Sandwiches are served with choice of dessert, coffee, decaffeinated coffee, hot or iced tea

### ROAST TURKEY BLT

**\$17.00 PER PERSON**

Turkey, bacon, lettuce, tomato, mayonnaise, Swiss cheese, wheat roll  
Potato salad

### GRILLED VEGETABLE WRAP

**\$18.00 PER PERSON**

(Maximum of 100 guests, please)  
Balsamic marinated peppers, zucchini, asparagus, yellow squash, Portobello mushrooms  
Crumbled bleu cheese, whole wheat tortilla  
Crisp field greens with Italian vinaigrette dressing, potato salad

### SOUTHWEST FAJITA WRAP

**\$18.00 PER PERSON**

(Maximum of 100 guests, please)  
Char-broiled, sliced chicken breast, roasted red and yellow peppers, shredded lettuce, pico de gallo, Guacamole, shredded Monterey jack cheese, sour cream, flour tortilla  
Crisp field greens with Italian vinaigrette dressing, potato salad

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### BOXED SANDWICHES

All boxed sandwiches are served with:  
Individual bags of kettle chips  
Individual packets of mayonnaise and mustard  
Whole fresh fruit  
Individually packaged cookies  
Choice of canned soft drinks or bottled water

### HEARTY AND HEALTHY

**\$15.00 PER PERSON**

Your choice of one sandwich on either a wheat or white French roll:

Ham and Swiss  
Turkey and cheddar  
Roast beef and cheddar  
Garden vegetable sandwich

### TTA GOODNESS

**\$18.00 PER PERSON**

Your choice of one sandwich or salad:

- House-made chicken salad, dried cranberry, walnuts & tarragon, sliced Havarti cheese on a buttery croissant
- Corned beef, Swiss cheese, Dijon mustard on a pretzel bun, served with horseradish on the side
- Orchard salad with diced chicken breast, Mandarin oranges, dried cranberries, chopped pecans, bleu cheese crumbles, served with a side of red wine vinaigrette, fresh roll and butter
- Muffaletta with Genoa salami, smoked ham, mortadella, Mozzarella cheese and marinated olive spread on a Spanish bocata roll

### SIGNATURE CARVERY

**\$21.00 PER PERSON**

Your choice of one sandwich:

- Slow roasted turkey breast and creamy Fontina cheese with stone-ground cranberry mustard on an Artisan raisin focaccia
- Grilled prime filet, amber bock braised sweet onions with bleu cheese crumbles and Merlot Dijon on an Artisan ciabatta
- Smoked Salmon club with applewood bacon, baby leaf spinach, sun-dried tomato cream cheese on a buttery croissant

Ask your catering manager about turning any of our sandwich or salad entrees into a “boxed lunch to go”.

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### PLATED LUNCH

All lunch entrees include your choice of salad, rolls & butter, your choice of dessert  
Coffee, decaffeinated coffee, hot and iced tea

### SALADS (CHOOSE ONE)

**Farmer's salad** - Iceberg lettuce and spring mix topped with diced tomatoes, cucumber, chopped eggs, shredded carrots, Ranch dressing

**Classic Caesar salad** - Crisp Romaine lettuce, croutons, shredded Parmesan cheese, creamy Caesar dressing

**Baby field greens** - Chilled spring mix, grape tomatoes, sliced cucumbers, lite Italian dressing

### SPECIALTY PLATED SALADS FOR AN ADDITIONAL \$1.50 PER PERSON:

**Greek salad** - Romaine lettuce, kalamata olives, roasted red peppers, julienne red onions, feta cheese, tossed in a red wine vinaigrette

**Strawberry field salad** - Chilled spring mix, chopped pecans, crumbled bleu cheese, sliced strawberries, Mandarin oranges, tossed in a raspberry vinaigrette

### ENHANCE YOUR EVENT:

**CHAIR COVERS**

**OVERLAYS**

**FLORAL CENTERPIECES**

**ACCENT LIGHTING**

Additional Fees Apply

# MARGARITAVILLE®

## Lake Resort

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### PLATED LUNCH DESSERTS (CHOOSE ONE)

**New York style cheesecake** - so creamy & satisfying, it makes the Statue of Liberty smile!

**Southern pecan pie** - simply sweet filling with lots of pecans

**Key Lime pie** - made with authentic Florida Key limes in a granola crust

**Carrot cake** - moist layer cake with cream cheese icing

**Tiger striped chocolate layer cake** - a stylish eight layer ensemble of white cake centered between two layers of rich dark and white chocolate buttercream and chocolate cake

**Strawberry layer shortcake** - three scrumptious layers of shortcake, decorated with thick, dairy-fresh whipped cream and strawberry preserves

**Lemon cream layer shortcake** - three layers of shortcake decorated with thick, dairy-fresh whipped cream and tangy lemon preserves

**Chocolate layer cake** - three layers of intensely rich chocolate cake towered one on top of the other and sandwiched between silky smooth chocolate buttercream icing

**Tuxedo truffle mousse cake** - moist marbled cake separated by a layer each of dark chocolate and white chocolate mousse, smothered with dark chocolate ganache swirled with white chocolate

### ENHANCE YOUR EVENT:

**CHAIR COVERS**

**OVERLAYS**

**FLORAL CENTERPIECES**

**ACCENT LIGHTING**

Additional Fees Apply

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## Lake Resort

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### LUNCH IN FLIGHT

All lunch entrees include your choice of salad, rolls & butter, your choice of dessert,  
Coffee, decaffeinated coffee, hot and iced tea

#### **PACIFIC RIM CHICKEN**      **\$21.00 PER PERSON**

Sautéed chicken breast, topped with mango pineapple salsa prepared with ginger, honey and fresh lime juice  
Roasted red pepper rice  
Chef's choice of seasonal vegetables

#### **CHICKEN MONTEREY**      **\$21.00 PER PERSON**

Lightly seasoned and sautéed, topped with sautéed mushrooms, tomato concasse and  
melted Monterey jack cheese, served with a mustard cream sauce  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

#### **CHICKEN TOSCANA**      **\$21.00 PER PERSON**

Panko breaded chicken breast, Mozzarella cheese and topped with  
roasted artichokes, peppers, tomatoes, kalamata olives  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

#### **CHICKEN PICCATA**      **\$21.00 PER PERSON**

Chicken breast seasoned and seared, served with a lemon beurre blanc  
Brown and wild rice  
Chef's choice of seasonal vegetables

#### **PASTA PRIMAVERA WITH CHICKEN**      **\$20.00 PER PERSON**

Penne pasta with herb chicken breast tossed with peppers, zucchini, diced Portobello mushrooms,  
Diced roma tomatoes in a Parmesan Alfredo sauce

#### **ORANGE SHERRY CHICKEN**      **\$21.00 PER PERSON**

Sautéed chicken breast, topped with a sauce of orange juice and sherry, blended with fresh herbs,  
garnished with Mandarin oranges  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

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### LUNCH ON GROUND

All lunch entrees include your choice of salad, rolls & butter, your choice of dessert  
Coffee, decaffeinated coffee, hot and iced tea

#### **FILET MIGNON**                      **MARKET PRICE**

Six ounce filet mignon, bordelaise sauce  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

#### **BEEF STIR-FRY**                      **\$24.00 PER PERSON**

Teriyaki marinated sliced flank steak  
Asian-style vegetables to include broccoli, onion, carrots, bean sprouts, mushrooms, snow peas  
Vegetable fried rice

#### **ROASTED NEW YORK STRIP LOIN**                      **\$30.00 PER PERSON**

Eight ounces of sliced New York strip loin, Bordeaux red wine sauce  
Yukon Gold mashed potatoes and tomato gruyere  
Chef's choice of seasonal vegetables

#### **GRILLED TOP SIRLOIN**                      **\$28.00 PER PERSON**

Six ounces of prime top sirloin with Bordeaux red wine sauce  
Yukon Gold mashed potatoes and tomato gruyere  
Chef's choice of seasonal vegetables

#### **PORK LOIN WITH APPLE STUFFING**                      **\$21.00 PER PERSON**

Six ounces of sliced pork loin with apple stuffing, demi glace  
Au gratin potatoes  
Chef's choice of seasonal vegetables

#### **ROSEMARY & BLACK PEPPER CRUSTED PORK LOIN**                      **\$20.00 PER PERSON**

Six ounces of sliced pork loin with wild mushroom Marsala sauce  
Rosemary roasted potatoes  
Chef's choice of seasonal vegetables

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### LUNCH IN WATER

All lunch entrees include your choice of salad, rolls & butter, your choice of dessert,  
Coffee, decaffeinated coffee, hot and iced tea

#### PACIFIC WHITEFISH

**\$21.00 PER PERSON**

Baked Pacific Whitefish, Parmesan coated, served with lemon cream sauce  
Roasted Yukon Gold potatoes  
Chef's choice of seasonal vegetables

#### FILLET OF SALMON

**\$23.00 PER PERSON**

Baked fillet of salmon with Dijon cream sauce  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

#### SALMON VERA CRUZ

**\$26.00 PER PERSON**

Oven roasted fillet of salmon topped with fresh avocado slices, pico de gallo and a cilantro lime vinaigrette  
Fluffy rice pilaf  
Chef's choice of seasonal vegetables

#### SALMON NEW ORLEANS

**\$26.00 PER PERSON**

Fresh Atlantic fillet of salmon topped with tangy Creole sauce and Gulf shrimp  
Fluffy rice pilaf  
Chef's choice of seasonal vegetables

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## Lake Resort

LAKE OF THE OZARKS

### COLD LUNCH BUFFETS

#### **THE WALLSTREET** (Minimum of 25 guests)

**\$23.00 PER PERSON**

Chef's soup of the day  
Garden salad with dressing selection  
Coleslaw  
Redskin potato salad  
Albacore tuna salad  
Sliced oven roasted turkey  
Sliced roast beef  
Sliced Genoa salami  
Shaved ham  
Assorted sliced breads, whole wheat rolls, Kaiser rolls  
Sliced Swiss, American and sharp cheddar cheeses  
Lettuce, tomato, onion, kosher pickles  
Mayonnaise, classic yellow mustard, Dijonnaise, horseradish sauce  
Individual bags of assorted kettle chips  
Brownies, assorted cookies  
Coffee, decaffeinated coffee, hot or iced tea

#### **THE EXECUTIVE** (Minimum 20, Maximum 100 guests)

**\$35.00 PER PERSON**

Tuna salad  
Cashew chicken salad  
Caesar salad with crisp Romaine lettuce, croutons, shredded Parmesan cheese, creamy Caesar dressing  
Caprese salad with tomatoes, Mozzarella pearls, fresh basil, pine nut olive oil pesto  
Field green salad with olives, grated Parmesan, crumbled maytag bleu cheese, marinated peppers, artichokes, sweet onions, shaved carrots, julienne cucumbers and crostinis  
Roasted chilled beef tenderloin with horseradish mayonnaise on a French baguette  
Roast turkey breast with cranberry relish on a multi-grain roll  
Black forest ham with stone ground mustard on an onion roll  
Individual mini desserts: mini cheesecakes, mini pastries, mini cream puffs, and mini éclairs  
Coffee, decaffeinated coffee, hot or iced tea

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### COLD LUNCH BUFFETS

#### **DELI EXPRESS** (Minimum of 20 guests)

**\$20.00 PER PERSON**

Fresh fruit salad  
Redskin potato salad  
Coleslaw  
Sliced roasted turkey breast  
Sliced roast beef  
Shaved ham  
Sharp cheddar, Swiss and American cheeses  
Assorted sliced breads, whole wheat rolls, Kaiser rolls  
Lettuce, tomato, pepperoncini, pickle spears  
Mayonnaise, classic yellow mustard, Dijonnaise, horseradish sauce  
Individual bags of assorted kettle chips  
Brownies, assorted cookies  
Coffee, decaffeinated coffee, hot or iced tea

#### **WRAP AND RUN** (Minimum 20 guests, Maximum 100 guests)

**\$21.00 PER PERSON**

Tossed garden salad with assorted dressings  
Redskin potato salad  
Roasted sliced turkey in a whole wheat wrap with mayonnaise, bacon, shredded lettuce, tomato and Swiss cheese  
Grilled sliced chicken breast in a sun-dried tomato wrap with shredded lettuce and Monterey jack cheese, pesto mayonnaise and sour cream  
Shaved lean ham with big eye Swiss in a flour tortilla, shredded lettuce, diced tomatoes, Dijonnaise  
Individual bags of assorted kettle chips  
Fudge brownies, assorted meltaway bars, assorted cookies  
Coffee, decaffeinated coffee, hot or iced tea

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### MINI LUNCHEON BUFFETS

All buffets include coffee, decaffeinated coffee, hot or iced tea

#### **THE ASIAN EXPRESS** (Minimum of 20 guests) **\$21.00 PER PERSON**

Mixed field green salad with bamboo shoots, water chestnuts, pea pods, cashews & fried wontons, served with sesame Oriental dressing  
General Tso's crispy chicken with sweet and sour sauce  
Beef stir-fry with Asian vegetables in a teriyaki glaze  
Egg rolls with plum sauce  
Pork fried rice  
Stir-fried vegetables  
Chef's choice of specialty dessert

#### **LITTLE ITALY** (Minimum 20 guests, Maximum 100 guests) **\$24.00 PER PERSON**

##### Vegetable minestrone

Caesar salad with Romaine lettuce, croutons, shredded Parmesan cheese, creamy Caesar dressing  
Caprese salad with tomatoes, Mozzarella pearls, fresh basil, pine nut olive oil pesto  
Balsamic grilled vegetables  
Tri-colored tortellini with red pepper basil oil  
Chicken Madeira with mushroom sauce  
Grilled Italian sausage and roasted red peppers with penne pasta  
Garlic bread sticks  
Tiramisu layer cake  
Cannoli

#### **SOUTH OF THE BORDER** (Minimum 20 Guests) **\$21.00 PER PERSON**

Beef taco bar - fajita seasoned ground beef, taco shells, shredded Monterey and Cheddar cheeses, shredded lettuce, guacamole, sour cream, onions, jalapeno peppers, salsa  
Chicken fajitas - roasted red peppers and onions, pico de gallo, Monterey jack cheese, sour cream and guacamole with flour tortillas  
White cheddar queso, tortilla chips  
Mexican rice  
Fiesta seasoned corn  
Chef's choice of specialty dessert

Menus are based on a minimum number of guests.

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### LUNCHEON BUFFETS

All buffets include coffee, decaffeinated coffee, hot or iced tea

#### LUNCH BUFFET (Minimum 50 Guests)

**2 ENTREES - \$25.00 PER PERSON \* 3 ENTREES - \$28.00 PER PERSON**

Caesar salad with Romaine lettuce, croutons, shredded Parmesan cheese, creamy Caesar dressing

Herbed pasta salad

Caprese platter with sliced tomatoes, Mozzarella pearls, fresh basil, pine nut olive oil pesto

Choice of two or three entrees:

*Sliced London broil, roasted pork loin, meat lasagna*

*Rigatoni with Italian sausage, pasta primavera, chicken Dijonnaise*

*Orange sherry chicken, salmon piccata, parmesan crusted Pacific Whitefish*

Fresh green beans with onions and button mushrooms

Roasted rosemary potatoes

Chef's selection of specialty desserts

#### CHEESEBURGER IN PARADISE (Minimum 50 Guests) **\$24.00 PER PERSON**

Caesar salad with Romaine lettuce, croutons, shredded Parmesan cheese, creamy Caesar dressing

Coleslaw

Bowtie pasta salad

Redskin potato salad

Southern fried chicken

Smoked pulled pork

Quarter pound cheeseburgers

Baked beans with bourbon and brown sugar

Chef's selection of fresh seasonal vegetables

Assorted breads and rolls

Shredded lettuce, sliced tomatoes, pickles

Assorted sliced cheeses

Ketchup, classic yellow mustard, mayonnaise

Sliced watermelon (seasonal)

Chef's selection of specialty desserts

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## Lake Resort

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### LUNCHEON BUFFETS

#### **ITALIAN LUNCHEON BUFFET** (Minimum 50 guests) **\$28.00 PER PERSON**

Marinated tomato, cucumber and onion salad  
Caesar salad with Romaine lettuce, croutons, shredded Parmesan cheese, creamy Caesar dressing  
Grilled balsamic vegetables  
Antipasta platter - salami, pepperoni, capicola, prosciutto, cherry peppers, artichoke hearts, black olives, pepperoncinis

Large assorted pizzas -  
Italian sausage, pepperoni, bacon, and onion pizza  
Margherita pizza with tomato, basil, and cheese  
Chicken, caramelized onions, and goat cheese pizza

Chicken Romano - Lightly breaded chicken breast with Italian seasoning and bread crumbs, topped with a light marinara sauce and melted Mozzarella cheese

Rigatoni Bolognese

Garlic bread sticks  
Tiramisu layer cake  
Cannoli

Lemon cream layer shortcake  
Buffets include coffee, decaffeinated coffee, hot or iced tea

### ENHANCEMENTS

Enhance your Italian buffet with a chef attended, made-to-order pasta station.  
Applicable chef fee will apply.

Menu is based on a minimum number of guests.  
If less than listed minimum number of guests, an additional charge per person will be applied.

# MARGARITAVILLE<sup>®</sup>

## Lake Resort

LAKE OF THE OZARKS

### PLATED DINNERS

All dinner entrees include your choice of salad, rolls & butter, your choice of dessert  
Coffee, decaffeinated coffee, hot or iced tea

### SALADS (CHOOSE ONE)

**Farmer's salad** - Iceberg lettuce and spring mix topped with diced tomatoes, cucumber, chopped eggs, shredded carrots, Ranch dressing

**Classic Caesar salad** - Crisp Romaine lettuce, croutons, shredded Parmesan cheese, creamy Caesar dressing

**Baby field greens** - Chilled spring mix, grape tomatoes, sliced cucumbers, lite Italian dressing

### SPECIALTY PLATED SALADS FOR AN ADDITIONAL \$1.50 PER PERSON:

**Greek salad** - Romaine lettuce, kalamata olives, roasted red peppers, julienne red onions, feta cheese, tossed in a red wine vinaigrette

**Strawberry field salad** - Chilled spring mix, chopped pecans, crumbled bleu cheese, sliced strawberries, Mandarin oranges, tossed in a raspberry vinaigrette

### ENHANCE YOUR EVENT:

**CHAIR COVERS**

**OVERLAYS**

**FLORAL CENTERPIECES**

**ACCENT LIGHTING**

Additional fees apply

# MARGARITAVILLE<sup>®</sup>

## Lake Resort

LAKE OF THE OZARKS

### PLATED DINNER DESSERTS (CHOOSE ONE)

**New York style cheesecake** - so creamy & satisfying, it makes the Statue of Liberty smile!

**Amaretto almond cheesecake** - New York style, topped with Amaretto caramel and sliced almonds

**Raspberry swirl cheesecake** - New York style, marked with raspberry puree

**Tiramisu layer cake** - a rendition of the Italian classic, generously infused with dark roast espresso coffee between layers of creamy mascarpone mousse with rich coffee liqueur and covered with fluffy whipped cream

**Lemon mousse cake** - tender, airy cake layers filled with perfectly tart lemon mousse topped with real whipped cream, all sprinkled with sweet lemon candies

**Lemoncello mascarpone torte** - rich combination of Sicilian lemon infused sponge cake and Italian mascarpone topped with European white chocolate curls

**Black Forest layer cake** - real fresh whipped cream, three layers of moist chocolate cake and a delicious cherry filling

**Ultimate chocolate layer cake** - three layers of rich chocolate with chocolate frosting and garnished with mini chocolate chips

**Decedent chocolate mousse cake** - velvety chocolate mousse in between layers of chocolate decadence and moist chocolate butter cake on a chocolate cookie crust finished with a chocolate buttercream icing

# MARGARITAVILLE<sup>®</sup>

## Lake Resort

LAKE OF THE OZARKS

### DINNER IN FLIGHT

All dinner entrees include your choice of salad, rolls & butter, your choice of dessert  
Coffee, decaffeinated coffee, hot or iced tea

#### HUNTER CHICKEN

**\$32.00 PER PERSON**

Panko breaded chicken breast, tomato, bacon and Madeira demi-glace, garnished with mushrooms  
Potatoes au gratin  
Chef's choice of seasonal vegetables

#### CHICKEN OSCAR WITH CRABMEAT

**\$36.00 PER PERSON**

Panko breaded chicken breast, topped with asparagus spears and white wine caper hollandaise,  
garnished with crabmeat  
Yukon Gold mashed potatoes

#### CHICKEN MARSALA

**\$30.00 PER PERSON**

Sautéed chicken breast, topped with a Marsala and mushroom sauce  
Garlic mashed potatoes  
Chef's choice of seasonal vegetables

#### CHICKEN ROMANO

**\$29.00 PER PERSON**

Chicken breast lightly breaded with Italian seasoning and bread crumbs,  
topped with a light marinara sauce and melted Mozzarella cheese  
Oven roasted red potatoes  
Chef's choice of seasonal vegetables

#### CHICKEN SALTIMBOCCA

**\$32.00 PER PERSON**

Chicken breast seasoned and pan seared, topped with prosciutto and fresh Mozzarella,  
served on a bed of seasoned sautéed spinach  
Oven roasted red potatoes  
Chef's choice of seasonal vegetables

#### CHICKEN MEDITERRANEAN

**\$30.00 PER PERSON**

Marinated chicken breast, sun-dried tomato pesto, roasted red and yellow peppers, melted Mozzarella  
Potatoes au gratin  
Chef's choice of seasonal vegetables

# MARGARITAVILLE®

## Lake Resort

LAKE OF THE OZARKS

### DINNER ON GROUND

All dinner entrees include your choice of salad, rolls & butter, your choice of dessert  
Coffee, decaffeinated coffee, hot or iced tea

#### FILET MIGNON

#### MARKET PRICE

Six ounces or eight ounces of center cut filet mignon with merlot enhanced demi-glace  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

#### RIBEYE OF BEEF

#### \$34.00 PER PERSON

Grilled ten ounces of prime rib of beef with red wine demi-glace  
Rosemary roasted potatoes  
Chef's choice of seasonal vegetables

#### GRILLED NEW YORK STRIP STEAK

#### \$34.00 PER PERSON

Ten ounces of choice center cut New York strip  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

#### GRILLED TOP SIRLOIN

#### \$32.00 PER PERSON

Eight ounces of prime top sirloin with Bordeaux red wine sauce  
Yukon Gold mashed potatoes and tomato gruyere  
Chef's choice of seasonal vegetables

#### PORK LOIN WITH APPLE STUFFING

#### \$30.00 PER PERSON

Eight ounces of sliced pork loin with apple stuffing and a demi-glace  
Au gratin potatoes  
Chef's choice of seasonal vegetables

#### ROSEMARY AND BLACK PEPPER CRUSTED PORK LOIN

#### \$30.00 PER PERSON

Eight ounces of sliced pork loin with mushroom marsala sauce  
Rosemary roasted potatoes  
Chef's choice of seasonal vegetables

# MARGARITAVILLE®

## Lake Resort

LAKE OF THE OZARKS

### DINNER ON GROUND

All dinner entrees include your choice of salad, rolls & butter, your choice of dessert  
Coffee, decaffeinated coffee, hot or iced tea

#### STEAK OSCAR

#### MARKET PRICE

Six ounces of pan seared medallions of tenderloin, topped with crabmeat, asparagus spears and béarnaise sauce  
Yukon Gold mashed potatoes

#### STEAK AU POIVRE

#### MARKET PRICE

Six ounces of pan seared tournedos of filet mignon, cracked black pepper with cognac cream sauce  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

#### RACK OF LAMB

#### \$42.00 PER PERSON

Grilled double lamb chops, mint pesto, lamb au jus  
Roasted Yukon Gold potatoes  
Chef's choice of seasonal vegetables

#### VEAL SCALOPINI

#### \$48.00 PER PERSON

Breaded and sautéed veal medallions with port wine demi-glace  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

#### VEAL OSCAR

#### \$46.00 PER PERSON

Tender medallions of veal topped with crabmeat, asparagus spears and béarnaise sauce  
Yukon Gold mashed potatoes

# MARGARITAVILLE®

## Lake Resort

LAKE OF THE OZARKS

### DINNER IN WATER

All dinner entrees include your choice of salad, rolls & butter, your choice of dessert  
Coffee, decaffeinated coffee, hot or iced tea

#### **PARMESAN CRUSTED WHITEFISH**      **\$29.00 PER PERSON**

Baked Pacific Whitefish, parmesan crusted with lemon cream sauce  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

#### **CRAB STUFFED TILAPIA**      **\$32.00 PER PERSON**

Farm raised Tilapia stuffed with crabmeat, topped with lemon cream sauce  
Fluffy rice pilaf  
Chef's choice of seasonal vegetables

#### **SALMON VERA CRUZ**      **\$32.00 PER PERSON**

Oven roasted fillet of Salmon topped with fresh avocado slices, pico de gallo, and cilantro lime vinaigrette  
Fluffy rice pilaf  
Chef's choice of seasonal vegetables

#### **SALMON NEW ORLEANS**      **\$35.00 PER PERSON**

Fresh Atlantic fillet of Salmon topped with tangy creole sauce with Gulf shrimp  
Fluffy rice pilaf  
Chef's choice of seasonal vegetables

#### **CRAB CAKES**      **\$35.00 PER PERSON**

Jumbo crab cakes with Dijonnaise cream, served on a bed of seasoned wilted greens  
Fluffy rice pilaf  
Chef's choice of seasonal vegetables

#### **SEA SCALLOPS**      **\$35.00 PER PERSON**

Seared sea scallops, sautéed jumbo shrimp served in a Provencal sauce with rice pilaf and asparagus

# MARGARITAVILLE®

## Lake Resort

LAKE OF THE OZARKS

### DUETS OF FLIGHT, GROUND OR WATER

All dinner entrees include your choice of salad, rolls & butter, your choice of dessert  
Coffee, decaffeinated coffee, hot or iced tea

#### FILET MIGNON & SHRIMP SCAMPI

#### MARKET PRICE

Four ounce filet mignon in bordelaise sauce with shrimp scampi  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

#### FILET MIGNON & FILLET OF SALMON

#### MARKET PRICE

Four ounce filet mignon in bordelaise sauce and a margarita salmon fillet  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

#### FILET MIGNON & JUMBO CRAB CAKE

#### MARKET PRICE

Four ounce filet mignon in cabernet roasted shallot sauce and a jumbo crab cake with Dijonnaise cream served on a bed of seasoned wilted spinach  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

#### FILET MIGNON & COLD WATER LOBSTER TAIL

#### MARKET PRICE

Four ounce filet mignon and four ounce cold water lobster tail with drawn lemon butter  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

#### FILET MIGNON & HUNTER CHICKEN

#### MARKET PRICE

Four ounce filet mignon in cabernet roasted shallot sauce and panko breaded chicken breast, topped with tomato, bacon and Madeira demi-glace garnished with mushrooms  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

#### PACIFIC RIM CHICKEN & FILLET OF SALMON

#### \$36.00 PER PERSON

Salmon fillet and sautéed chicken breast, topped with mango pineapple salsa prepared with ginger, honey and fresh lime juice  
Yukon Gold mashed potatoes  
Chef's choice of seasonal vegetables

# MARGARITAVILLE®

## Lake Resort

LAKE OF THE OZARKS

### BUFFET STYLE DINNERS

All buffets include coffee, decaffeinated coffee, hot or iced tea

#### **DINNER BUFFET** (Minimum of 50 Guests)

**\$38.00 PER PERSON**

Caprese salad with sliced tomatoes, Mozzarella pearls, fresh basil, pine nut olive oil pesto

Field green salad with assorted dressings

Bowtie pasta salad

#### **Selection of three entrees:**

*Sliced London broil, sliced roast beef with demi glace, chicken Dijonnaise*

*Chicken Marsala, sliced pork loin with apple stuffing,*

*Baked fillet of salmon with whole grain mustard*

*Parmesan crusted Pacific Whitefish, Penne Bolognese*

White cheddar au gratin potatoes

Fresh seasonal vegetables

Rolls and butter

Carrot cake

Chocolate layer cake

Southern pecan pie

#### **TEX-MEX OZARK BUFFET** (Minimum of 50 Guests)

**\$36.00 PER PERSON**

Field green salad with assorted dressings

Redskin potato salad

Coleslaw

#### **Selection of three entrees:**

*Smoked pulled pork*

*Barbecued pork ribs*

*Barbecued bone-in chicken*

*Chicken fajitas*

*Beef fajitas*

*Baked Pacific Whitefish with corn and pepper relish*

Corn on the cob

Bourbon baked beans

Fresh seasonal vegetables

Cornbread and assorted rolls

Sliced watermelon (seasonal)

New York cheesecake

Key Lime pie

Chocolate layer cake

Menus are based on a minimum number of guests.

If less than listed minimum number of guests, an additional charge per person will be applied

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**ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 5.475% SALES TAX**

# MARGARITAVILLE®

## Lake Resort

LAKE OF THE OZARKS

### BUFFET STYLE DINNERS

All buffets include coffee, decaffeinated coffee, hot or iced tea

#### **PRIME RIB** (Minimum of 50 Guests) **\$41.00 PER PERSON**

Caprese platter with sliced tomatoes, Mozzarella pearls, fresh basil, pine nut olive oil pesto  
Field green salad with assorted dressings  
Grilled balsamic vegetable platter  
Prime Rib carved in the room by a uniformed carver  
**Selection of two additional entrees:**  
*Seared salmon with whole grain mustard, parmesan crusted Pacific Whitefish*  
*Chicken piccata, orange sherry chicken*  
*Roasted herb encrusted pork loin, penne primavera*  
Fresh vegetable medley  
White cheddar potatoes au gratin  
Roasted red pepper rice  
Assorted rolls  
Carrot cake  
Amaretto almond cheesecake  
Ultimate chocolate layer cake

#### **ITALIAN BUFFET** (Minimum of 50 Guests) **\$38.00 PER PERSON**

Caprese platter with sliced tomatoes, Mozzarella pearls, fresh basil, pine nut olive oil pesto  
Caesar salad with crisp Romaine lettuce, croutons, shredded Parmesan cheese, creamy Caesar dressing  
Grilled balsamic vegetable platter  
**Selection of three entrees:**  
*Sliced ribeye with gorgonzola cream*  
*Chicken Marsala*  
*Chicken Romano*  
*Lasagna*  
*Penne Primavera*  
*Baked Tilapia with roasted peppers and tomatoes*  
*Rotini with Italian sausage, peppers and tomatoes*  
Rosemary roasted potatoes  
Green beans with onions and prosciutto  
Tiramisu layer cake  
Lemon cream layer shortcake

Menus are based on a minimum number of guests.

If less than listed minimum number of guests, an additional charge per person will be applied.

# MARGARITAVILLE<sup>®</sup>

## Lake Resort

LAKE OF THE OZARKS

### DISPLAYS AND PLATTERS

#### **ITALIAN ANTIPASTA** (SERVES 50 GUESTS) **\$350.00**

Prosciutto, pepperoni, Genoa salami, capicola, kalamata olives, black olives, artichoke hearts, pepperoncini, Mozzarella, Provolone, crostinis and crackers

#### **INTERNATIONAL CHEESES AND FRUITS** (SERVES 50 GUESTS) **\$500.00**

Gorgonzola, sharp Cheddar, Smoked Gouda, Brie, Havarti, and Fontina cheeses garnished with fresh fruits, crostinis and crackers

#### **FABULOUS FRESH CUT AND WHOLE FRUIT DISPLAY** (SERVES 50 GUESTS) **\$350.00**

Cantaloupe, red grapes, kiwi, watermelon, strawberries, pineapple, honeydew melon and mango

#### **FRESH CRUDITES** (SERVES 50 GUESTS) **\$300.00**

Asparagus, zucchini, red and yellow peppers, baby carrots, yellow squash, broccoli, cauliflower, and red grape tomatoes  
Chef's selection of dips

#### **MEDITERRANEAN VEGETABLES** (SERVES 50 GUESTS) **\$275.00**

Asparagus, zucchini, yellow squash, pearl onion, Portobello mushrooms, green, yellow, and red peppers  
Drizzled with balsamic vinaigrette dressing

### **ENHANCE YOUR RAW BAR WITH A CUSTOMIZED ICE CARVING WITH COMPANY LOGO OR DECORATIVE DISPLAY**

# MARGARITAVILLE®

## Lake Resort

LAKE OF THE OZARKS

### THE CARVERY

All stations are attended by one of our talented chefs

\* Attendant fee of \$75 per attendant applies  
based on one attendant per 50 guests

**ROASTED BEEF TENDERLOIN** (SERVES 15 GUESTS)\* **\$350.00**

Rolled in black peppercorn and roasted  
Garlic cream horseradish  
Silver dollar rolls

**ROASTED TURKEY BREAST** (SERVES 30 GUESTS)\* **\$175.00**

Honey mustard, cranberry relish  
Silver dollar rolls

**STEAMSHIP ROUND OF BEEF** (SERVES 100 GUESTS)\* **\$600.00**

Horseradish sauce, classic yellow mustard, mayonnaise  
Silver dollar rolls

**ROASTED INSIDE ROUND OF BEEF** (SERVES 50 GUESTS)\* **\$375.00**

Horseradish sauce, classic yellow mustard, mayonnaise  
Silver dollar rolls

**BAKED SUGAR CURED VIRGINIA HAM** (SERVES 50 GUESTS)\* **\$290.00**

Molasses citrus glazed Virginia ham, classic yellow mustard, Dijonnaise mayonnaise  
Silver dollar rolls

**GARLIC PEPPERCORN CRUSTED PORK LOIN** (SERVES 20 GUESTS)\* **\$175.00**

Seasoned in crushed peppercorn  
Dijon mustard, horseradish sauce  
Silver dollar rolls

**BRIE EN CROUTE** (SERVES 35-50 GUESTS) **\$150.00**

Large wheel of creamy Brie cheese wrapped in puff pastry, topped with sliced almonds and raspberry coulis

# MARGARITAVILLE®

## Lake Resort

LAKE OF THE OZARKS

### ACTION STATIONS

Action stations are designed as an enhancement to your hors d'oeuvres reception. Ask your catering manager for assistance in creating a customized menu for your event.

\*Stations are attended by one of our talented chefs

\*Fee of \$75 per chef applies - based on one attendant per 50 guests

Stations are charged per person, per 2 hours

#### **CAESAR SALAD STATION \*** **\$10.00 PER PERSON**

Grilled chicken, shrimp, romaine lettuce, parmesan cheese, anchovies, roasted garlic croutons tossed with Caesar dressing

#### **SANTA FE FAJITA BAR \*** **\$14.00 PER PERSON**

Chicken and beef fajitas, chicken quesadillas, pico de gallo, guacamole, sour cream, Monterey Jack and Cheddar cheeses

#### **PASTA STATION \*** **\$12.00 PER PERSON**

**Select three pastas and three sauces**

Pasta: Rotini, Tortellini, Penne, Farfalle

Sauce: Carbonara, Marinara, Bolognese, Puttanesca

#### **SHANGHAI STIR-FRY \*** **\$15.00 PER PERSON**

Vegetable fried rice accompanied by your choice of two items:

*Seared beef with scallions and sesame garlic sauce*

*Asian spiced pork*

*General Tso's chicken*

#### **SWEET ENDINGS** **\$15.00 PER PERSON**

Fresh fruit tarts, miniature cheesecakes, chocolate dipped strawberries, cream puffs, chocolate éclairs  
coffee, decaffeinated coffee, hot teas

Grand Marnier flavored whipped cream, raw sugar, cinnamon sticks,

Orange and lemon zest, chocolate shavings

# MARGARITAVILLE®

## Lake Resort

LAKE OF THE OZARKS

### COLD HORS D'OEUVRES

#### PRICED PER 50 PIECES

BRUSCHETTA POMODORO	\$140.00
PROSCIUTTO, BLEU CHEESE CROSTINI	\$175.00
ASPARAGUS WRAPPED IN PROSCIUTTO	\$175.00
GENOA SALAMI, DIJON CREAM	\$120.00
THAI CHICKEN WITH LETTUCE WRAP	\$175.00
JUMBO SHRIMP COCKTAIL	\$250.00
CRAB CLAWS	MARKET
LOBSTER MEDALLIONS	MARKET
OYSTERS ON THE HALF SHELL	MARKET
SMOKED SALMON PINWHEELS	\$150.00

### DRY SNACKS

#### PRICED PER POUND

POTATO CHIPS & FRENCH ONION DIP	\$15.00
TORTILLA CHIPS & SPICY SALSA	\$17.00
KETTLE CHIPS & BLEU CHEESE DIP	\$18.00
PITA CHIPS & HUMMUS DIPPING SAUCE	\$20.00
TERRA CHIPS & YOGURT DIP	\$18.00
GARDETTO SNACK MIX	\$20.00
MIXED NUTS	\$25.00
CASHEWS	\$25.00

# MARGARITAVILLE®

## Lake Resort

LAKE OF THE OZARKS

### HOT HORS D'OEUVRES PRICED PER 50 PIECES

SPANAKOPITA	\$140.00
SPINACH ARTICHOKE WONTON	\$165.00
THAI SPRING ROLLS, PLUM SAUCE	\$165.00
EMPANADAS	\$150.00
VEGETABLE EGG ROLLS WITH SWEET & SOUR SAUCE	\$150.00
SCALLOPS WRAPPED IN SMOKED BACON	\$190.00
MINIATURE CRAB CAKES	\$190.00
COCONUT SHRIMP WITH RASPBERRY SAUCE	\$195.00
SHRIMP SCAMPI	\$225.00
CRAB RANGOON WITH PLUM SAUCE	\$125.00
MINI BEEF WELLINGTON	\$165.00
FIRECRACKER WINGS WITH CELERY & BLEU CHEESE	\$125.00
MINIATURE QUICHE LORRAINE	\$140.00
CHICKEN & CHEESE MINI QUESADILLAS WITH SALSA	\$165.00
CHICKEN & PINEAPPLE BROCHETTE WITH TERIYAKI GLAZE	\$165.00
SWEDISH OR BBQ MEATBALLS	\$100.00
CHICKEN TENDERS WITH HONEY MUSTARD	\$100.00
TOASTED RAVIOLIS WITH MARINARA SAUCE	\$100.00

# MARGARITAVILLE®

## Lake Resort

LAKE OF THE OZARKS

### RECEPTION PACKAGES

Packages priced per person for one hour  
Based on six pieces of hot Hors D'Oeuvres per person

#### **THE HAPPY HOUR** **\$14.00 PER PERSON**

Domestic cheeses and sausage display, garnished with fresh fruit  
Crostinis and crackers  
Potato chips with onion dip  
Tortilla chips with salsa

#### **THE MEDITERRANEAN** **\$16.00 PER PERSON**

Asparagus, zucchini, yellow squash, pearl onion, Portobello mushrooms, green, yellow and red peppers  
drizzled with balsamic vinaigrette  
Mini Quiche Lorraine, Spanakopita, spinach artichoke wontons

#### **CHANGES IN LATITUDE** **\$20.00 PER PERSON**

Coconut shrimp with raspberry sauce  
Chicken and pineapple brochettes with teriyaki glaze  
Mini beef wellington  
Crab rangoon with plum sauce  
Fresh sliced seasonal fruit platter

# MARGARITAVILLE<sup>®</sup>

## Lake Resort

LAKE OF THE OZARKS

### HOST OR CASH BEVERAGE SELECTIONS

#### YOUR CHOICE OF:

<b>PREMIUM LIQUORS</b>	<b>\$6.50 EACH</b>
<b>-OR-</b>	
<b>SUPER PREMIUM LIQUORS</b>	<b>\$7.50 EACH</b>

#### ALL BARS INCLUDE:

<b>DOMESTIC BEER</b>	<b>\$5.00 EACH</b>
<b>SPECIALTY/IMPORTED BEER</b>	<b>\$5.75 EACH</b>
<b>HOUSE WINE BY THE GLASS</b>	<b>\$6.50 EACH</b>
<b>JUICE AND SODA</b>	<b>\$2.50 EACH</b>
<b>BOTTLED WATER</b>	<b>\$2.50 EACH</b>

### COMPLETE BAR PACKAGE

PRICED PER PERSON, FOR EACH HOUR

SERVING PREMIUM BRANDS, DOMESTIC BEERS, HOUSE WINE, SOFT DRINKS, JUICE, BOTTLED WATER

<b>ONE HOUR</b>	<b>\$16.00</b>
<b>TWO HOURS</b>	<b>\$20.00</b>
<b>THREE HOURS</b>	<b>\$26.00</b>
<b>FOUR HOURS</b>	<b>\$30.00</b>

\$75 bartender fee applicable on all banquet bars if less than \$550 sales per bar

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## Lake Resort

LAKE OF THE OZARKS

### PREMIUM BRAND LIQUOR

Vodka	Three Olives
Gin	Seagram's
Rum	Cruzan Light, Malibu Coconut, Captain Morgan Spiced
Tequila	Sauza Silver
Bourbon	Jack Daniel's
Scotch	Dewar's
Blend	Canadian Club
Corial & Liqueurs	Hiram Walker Amaretto, Hiram Walker Peach Schnapps

### SUPER PREMIUM BRAND LIQUOR

Vodka	Ketel One
Gin	Tanqueray
Rum	Bacardi Light
Tequila	Sauza Hornitos
Bourbon	Maker's Mark
Scotch	Johnnie Walker Red
Blend	Crown Royal
Corial & Liqueurs	Disaronno Amaretto, Hiram Walker Peach Schnapps

# MARGARITAVILLE®

## Lake Resort

### LAKE OF THE OZARKS

#### BOTTLED WINE SELECTIONS

##### CHARDONNAY

Tan-Tar-A, Private Select	\$30.00
Kendall Jackson, Vintners Reserve, California	\$38.00
Clos du Bois, North Coast, California	\$38.00
Frei Brothers, Russian River, California	\$40.00
Wente, Central Coast, California	\$40.00
La Crema, Monterey County, California	\$46.00
Sonoma-Cutrer, Russian River Ranches, California	\$53.00

##### CABERNET SAUVIGNON

Tan-Tar-A, Private Select	\$30.00
Louis M. Martini, Sonoma County, California	\$38.00
Silver Palm, North Coast California	\$48.00
William Hill, Napa Valley, California	\$38.00
Robert Mondavi, Oakville District, Napa Valley, California	\$92.00
Decoy, Napa Valley, California	\$60.00
Mount Veeder, Napa Valley, California	\$83.00
Charles Krug, Napa Valley, California	\$70.00
Frogs Leap, Napa Valley, California	\$80.00
Girad, Napa Valley, California	\$70.00

##### MERLOT, PINOT NOIR, SHIRAZ

Tan-Tar-A, Private Select	\$30.00
Mirassou, Pinot Noir, California	\$32.00
Clos du Bois, Merlot, North Coast, California	\$38.00
Jacob's Creek Reserve, Shiraz, South Australia	\$34.00
Meiomi Belle Glos, Pinot Noir, California	\$40.00
Saved, Red Blend, California	\$48.00
Trapiche Broquel, Malbec, Mendoza, Argentina	\$38.00
Brazin, Zinfandel, Old Vine Lodi	\$38.00
Chole, Rose, California	\$38.00

##### CHAMPAGNE AND SPARKLING

Innocent Bystander, Pink Moscato, Australia	\$35.00
Domaine Chandon, Classic Brut, California (187ml)	\$15.00
Mumm Napa Prestige, Brut, Napa Valley, California	\$56.00
Perrier-Jouet, Brut, France	\$110.00
Korbel Brut, Sonoma County, California	\$38.00

##### WEST COAST CORDIALS

Tan-Tar-A, Private Select, White Zinfandel	\$30.00
Canyon Road, Moscato, California	\$30.00
Chateau Ste. Michelle, Riesling, Washington	\$30.00
Tan-Tar-A Private Select, Pinot Grigio	\$30.00
Seaglass, Sauvignon Blanc, California	\$34.00

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## Lake Resort

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### BANQUET BOTTLE SELECTIONS

#### PREMIUM LIQUOR BRANDS

**\$110.00 PER BOTTLE**

Three Olives Vodka  
Jack Daniel's Bourbon  
Dewar's Scotch  
Cruzan Light Rum  
Malibu Coconut Rum  
Canadian Club Whiskey  
Seagram's Gin  
Sauza Silver Tequila  
Hiram Walker Peach Schnapps  
Hiram Walker Amaretto

#### SUPER PREMIUM LIQUOR BRANDS

**\$130.00 PER BOTTLE**

Ketel One Vodka  
Maker's Mark Bourbon  
Johnnie Walker Red Scotch  
Barardi Light Rum  
Crown Royal Blended Whiskey  
Tanqueray Gin  
Sauza Hornitos Tequila  
Disaronno Amaretto