



LAKE HOUSE
Lake House Private Room

Thank you for considering the
Lake House kitchen + tavern Private Room

The private room is available Sunday through Friday for lunch only.
Private Room 11:00 – 3:00, for groups of 20 to 40, available Sunday through Friday.

Please review the attached menus and call to reserve the room for your event.
Our events manager will return your call and assist you with your plans.

Remember
“Life is better at the Lake House”
See you there!

Phone # 720•758•8880

Lake House k+t
8026 W. Bowles Ave.
Littleton, CO 80123



LAKE HOUSE

Lake House Private Room Lunch

Buffet Lunch

Available in the Lake House Private Room 11:00 – 3:00, for groups of 20 to 40.
18.00 per person

Served with freshly brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea and Sodas.

• Soup or Salad •

Choose One

Cream of Mushroom Soup Chicken Tortilla Soup

Green Goddess Salad

Spinach, dried cranberries,
avocado, feta cheese,
almonds and our house green
goddess dressing.

Lake House Bread Salad

Cubed French bread , tomato,
cucumber, arugula, avocado and
red onion. Tossed with our house
made balsamic vinaigrette.

Lake House Salad

Mixed greens, tomato,
cucumber and red onion
with a choice of
house made dressing.

• Lake House Sides •

Choose Two to accompany your meal.

Fries | Sweet Potato Fries | Garlic Mashed Potatoes

**Seasonal Vegetable | Sautéed Spinach | Colorado Mushrooms | Creamy Polenta |
Mac 'n' Cheese | Green Chili Mac 'n' Cheese**

• Chicken or Fish Fry •

*Choose One or Make it a Combo for an extra 2.00 per person.
Two pieces per person.*

Henny Penny Fried Chicken

Our Henny Penny Pressure Fryer seals in
the natural juices
and locks out the cooking oil.

Lake House Fish Fry

Enjoy our lake catch. breaded with lake
house seasoned flour and
fried to perfection.

**Start the party off right - add an appetizer from our selection.*

*Available for Banquets only. Buffet setup will affect the capacity of each function room. Consult your Banquet Manager to ensure there is adequate space available. Prices are subject to change. Above prices do not include tax or gratuity. 18% gratuity is added with a minimum of 20 guest to book private room otherwise the guest will be charged for 20 people for use of the private room. A deposit of \$100.00 will be collected to reserve the private room for an event and the deposit will go towards the events final food bill. The guest will have 7 days prior to the event to cancel and receive a full refund, if the party is canceled after the 7 days the deposit is forfeited.



LAKE HOUSE



Lake House Private Room Lunch

Plated Lunch

Available in the Lake House Private Room 11:00 – 3:00, for groups of 20 - 40.

Enjoy 3 entrée selections to be served at your event.

18.00 per person

Served with freshly brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea and Sodas.

• Lake House Sandwiches •

Each guest will select a sandwich along with one side to accompany lunch.

Choice of side: Fries, Sweet Potato Fries, Side Salad or Mac & Cheese.

Lake Catch Sandwich

Pan roasted, lettuce, tomato, tartar sauce, French roll.

Lake House Tacos

Three tacos with a choice of beef or chicken filled with lettuce, tomato, pepper jack cheese and vegetarian green chili and a lime garnish.

Grilled Chicken Sandwich

Chicken breast grilled, spinach, pesto, brie cheese on French roll.

Nashville Hot Fried Chicken Sandwich

Spicy fried chicken thigh, honey-maple gastrique, pickles, pickled red onions, coleslaw, Calabrian chilies, mayo on a brioche bun.

Polidori Hot Italian Sausage Sandwich

Local Polidori Italian sausage, balsamic onions, roasted peppers. Served on a French roll with a side of marinara.

Pulled Prime Rib Dip

Pulled prime rib served on a French roll with giardiniera (hot peppers), Au jus and horsey sauce on the side.

Add: Cheese • 2 / Grilled Onions • 2 / Peppers • 2

*Lake House Burger

A beef patty grilled to perfection and served on a brioche bun with melted cheese curds, arugula, pickles, lettuce, tomato, onion and mayo.

*BYOB (Build your own Burger)

Bacon / Mushrooms / Grilled Onions / Cheese

Henny Penny Fried Chicken

Half Chicken 4 pc.

Fish Fry

Enjoy a basket of our Lake catch Fried Fish.

*Available for Private Room only. Consult our Banquet Manager to ensure there is adequate space available. Prices are subject to change. Above prices do not include tax or gratuity. 18% gratuity is added with a minimum of 20 guests to book private room, otherwise the guest will be charged for 20 people to accommodate the private room. A deposit of \$100.00 will be collected to reserve the private room for an event and the deposit will go towards the event final food bill. The guest will have 7 days prior the event to cancel and receive a full refund. If the party is canceled after the 7 days, the deposit is forfeited.



LAKE HOUSE

Lake House Private Room Lunch

Appetizers

Add to your luncheon or dinner, each item serves 20 guests .

Available in the Lake House Private Room for groups of 20 - 40.

Bavarian Pretzel • 40

Large artisan pretzel, sea salt and house made pimento cheese and whole grain mustard.

Charcuterie • 40

A selection of gourmet meats paired with cheeses, dips, bread and crackers.

Rebel Poutine • 45

Homemade vegetarian green chili, fried Wisconsin cheese curds, fries, sour cream and green onion.

White Cheddar Cheese Curds • 50

Cheese curds coated with Lake House seasoned flour and served with house made ranch dressing.

Green Chili Jumbo Shrimp • 60

(25) Sautéed Key West shrimp, vegetarian green chili, creamy polenta.

Spinach Artichoke Dip • 40

Spinach, artichokes, garlic and Parmesan warmed up and served with carrots, celery, flatbread and crackers for dipping.

Chicken Wings

3 Dozen • 50

Choice of LH BBQ Sauce, Buffalo Sauce or Spicy Bloody Mary Sauce. Served with carrots, celery and a choice of house made Ranch or Blue Cheese dressing.



Beer & Wine Packages

	2 hours <i>per person</i>	3 hours <i>per person</i>
Standard - Includes standard wine selection and standard beer selections. Wine - House White, <i>Attimo Bianco, Italy, Prosecco, Carletto, Italy, Pinot Grigio, Ecco Domani, Italy, Riesling, Snoqualmie, Columbia Valley,</i> House Red, <i>Attimo Rosso, Italy, Pinot Noir, Macedon, Macedonia, Cabernet, Black's Station, California</i> Beer - Budweiser, Coors Light, Corona, Tecate, Michelob Ultra, PBR, Montucky Cold Snack, Coors Edge (non-alcoholic).	15.00	18.00
Premium - Includes premium and standard wine and beer selections. Wine - Sauvignon Blanc, <i>Michael Pozzan, Chardonnay, A by Acacia, Chardonnay, La Crema</i> Chenin Blanc, <i>Viognier, Pine Ridge, Rose, The Palm</i> Pinot Noir, <i>Benton Lane, Willamette Valley, Cabernet, Treana, Paso Robles,</i> Malbec, <i>Crios, Mendoza Argentina, Red Blend, Decoy, Sonoma</i> Beer - CO Cider Company, <i>Grasshop-ah, Cerveceria CO, Venga Mexican Lager, Stella Artois, Belgium Lager,</i> <i>Blue Moon, Belgium, White Wheat Ale, Riff Raff Brewing, Honey Kolsch, Low Down Brewery, Selfish, Pale Ale,</i> <i>Denver Beer Company, Juicy Freak IPA, Denver Beer Company, Incredible Pedal IPA,</i> <i>Elevation Beer Company, First Cast IPA, New Belgium, Fat Tire Amber, Avery Brewing Company, Ellie's Brown Ale,</i> <i>Breckenridge Brewery, Nitro Irish Stout</i>	18.00	22.00

Full Bar Packages

	2 hours <i>per person</i>	3 hours <i>per person</i>
Standard - Includes Standard Spirit and Wine Selections & Standard Beer Selections Well drinks with house spirits. <i>Spring 44 Vodka, Spring 44 Gin, Buffalo Trace Whiskey,</i> <i>Don Q's Rum, Benchmark Bourbon, el Jimador Tequila</i>	18.00	22.00
Premium - Includes Premium & Standard Spirit and Wine Selections & Beer Selections <i>Grey Goose Vodka, Bullet Rye, Bullet Bourbon, Hendricks Gin, Casa Noble Tequila,</i> <i>Bacardi Superior Rum</i>	24.00	28.00

PREMIUM FULL BAR PACKAGES INCLUDE SELECT HANDCRAFTED CLASSIC COCKTAILS:

Lake House Margarita, Tahoe Mule, LH Martini, Okoboji Martini, Barrel Aged Manhattan, Buffalo Old Fashion, Bee's Knees, Fly Over, Lake Front Punch, Sangria, Aperol Spritz, Kate's Wine Spritzer



LAKE HOUSE

Lake House Private Room Wine Menu

White & Rose Wines

	<u>Glass 9oz.</u>	<u>Bottle</u>
Pinot Grigio, <i>Ecco Domani, Italy</i>	10	24.5
Sauvignon Blanc, <i>Michael Pozzan</i>	11	28
Chardonnay, <i>A by Acacia</i>	11	28
Chardonnay, <i>La Crema</i>	16.5	42
Riesling, <i>Snoqualmie, Columbia Valley</i>	10	24.5
Chenin Blanc, <i>Viognier, Pine Ridge</i>	13.5	35
Rose, <i>The Palm</i>	13	31.5

Red Wines

	<u>Glass 9oz.</u>	<u>Bottle</u>
Pinot Noir, <i>Macedon, Macedonia</i>	13	31.5
Pinot Noir, <i>Benton Lane, Willamette Valley</i>	16.5	42
Cabernet, <i>Black's Station, California</i>	11	28
Cabernet, <i>Treana, Paso Robles</i>	16.5	42
Malbec, <i>Crios, Mendoza Argentina</i>	13	31.5
Red Blend, <i>Decoy, Sonoma</i>	16.5	42

Prosecco

	<u>Bottle</u>
Prosecco, <i>La Marca, Veneto, Italy</i>	40