

STARTERS & SHAREABLES

We do not have specific appetizer "packages" that are required for you to order. Instead, we allow you to create whatever "package" you would like. This gives you a great opportunity to really make the event your own!

Heavenly Biscuits 20 (serves 15)

Fresh baked from scratch, topped with honey butter

Sweet and Spicy Calamari* 34 (serves 12)

asian red chili glaze, carrots, scallions

Firecracker Shrimp* 29 (serves 12)

tempura dusted, sweet chili aioli, scallions, sesame seeds

Brick Oven Flatbread Pizza (priced per pizza - 9 slices) 15

Margherita Flatbread

tomato, basil, fresh mozzarella

BBQ Chicken Flatbread*

bacon, mozzarella, provolone

Pepperoni Flatbread*

calabrian chili peppers, provolone

PRICED PER BOARD: (SERVES 12)

Lindey's House Guac 25

avocado, corn, cilantro, tomato, pepitas, tortilla chips

Hummus 25

farm fresh vegetables served with tortillas

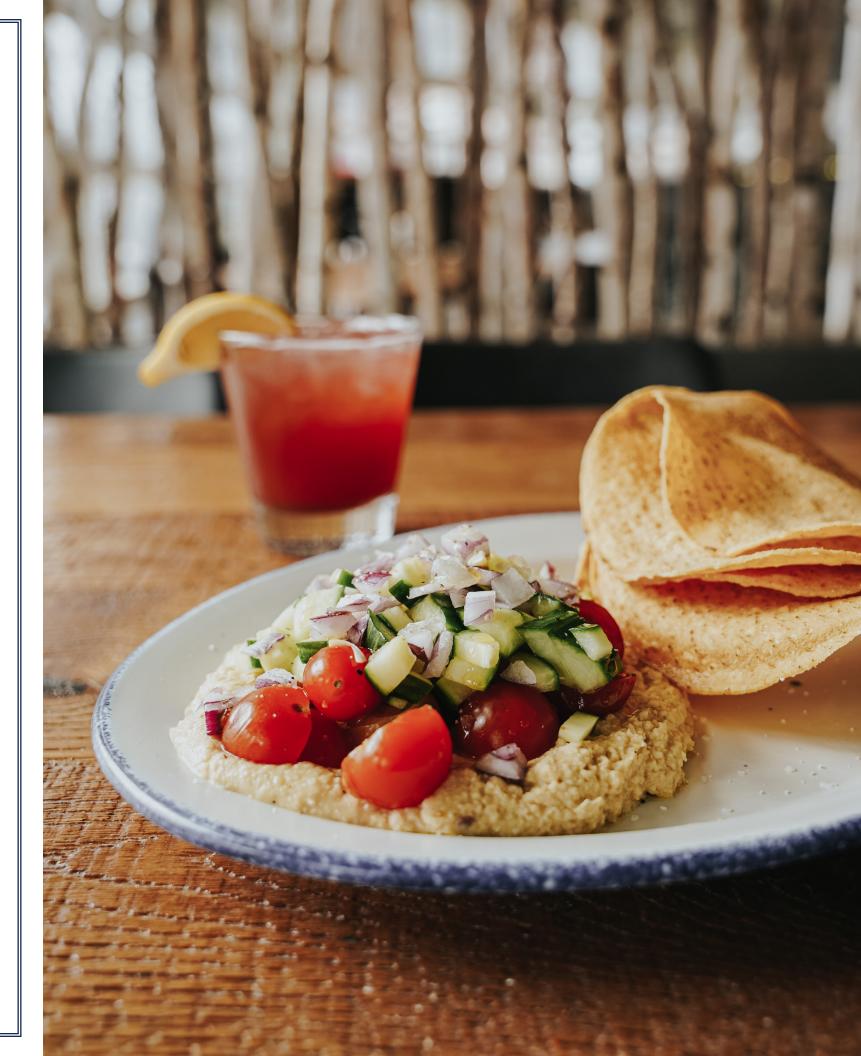
Charcuterie Board* 60 (serves 15)

assortment of artisan cheese cured meat accompaniments

Lindey's Taco Board 50 (*10 tacos per board)

tacos served on white corn tortilla

Choice of: buring river chicken, crispy spicy shrimp (+\$1 upcharge per taco) * Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food-borne illness. All steaks are cooked to a medium temperature





BRUNCH BUFFET

Available Saturdays and Sundays only

A customized menu will be created based off of your selections below for guest to order.

BRUNCH BUFFET

Two entrée selections \$35 (per person)
Three entrée selections \$42 (per person)

FIRST COURSE OPTIONS CHOOSE ONE: -

House-baked Fresh CinnaRolls
Heavenly Biscuits
Fresh Fruit

SECOND COURSE

BUFFET CHOOSE TWO OR THREE OPTIONS:

Southern Breakfast white sausage gravy, heavenly biscuits

Lake House Breakfast Sandwich (build you own)* egg, candied bacon, 2 sausage patties, mayonnaise

Lindey's Classic Breakfast scrambled eggs

Shrimp 'N' Grits smoked gouda, onions, mushrooms, tomatoes and lemon butter

Chicken & Waffles crispy fried chicken breast, golden malted waffle, maple syrup, honey butter

ACCOMPANIMENTS CHOOSE TWO:

Candied Bacon Sausage Patties House-made Grits
Homefries

MIMOSAS \$30/BOTTLE

choice of 2 flavors

 $orange \cdot grapefruit \cdot pineapple \cdot cranberry \cdot lemonade \cdot tangerine \cdot strawberry$

~Beverages not included~



BUFFET STYLE

Two entrée selections \$52 (per person)

Three entrée selections \$58 (per person)

A customized menu will be created based off of your selections below for guest to order.

FIRST COURSE OPTIONS CHOOSE ONE: —

Lindey's House Salad Chopped Salad Classic Caesar Salad

SECOND COURSE CHOOSE TWO OR THREE: —

Lemon Parmesan Chicken*

Beef Medallions*

Ale Battered Fish and Chips*

Cedar Plank Roasted Atlantic Salmon*

Lobster Roll (+\$4 upcharge)

ACCOMPANIMENTS CHOOSE TWO: -

Lake House Slaw

Green Beans

Thin Cut French Fries
Roasted Rosemary Red Skin Potates

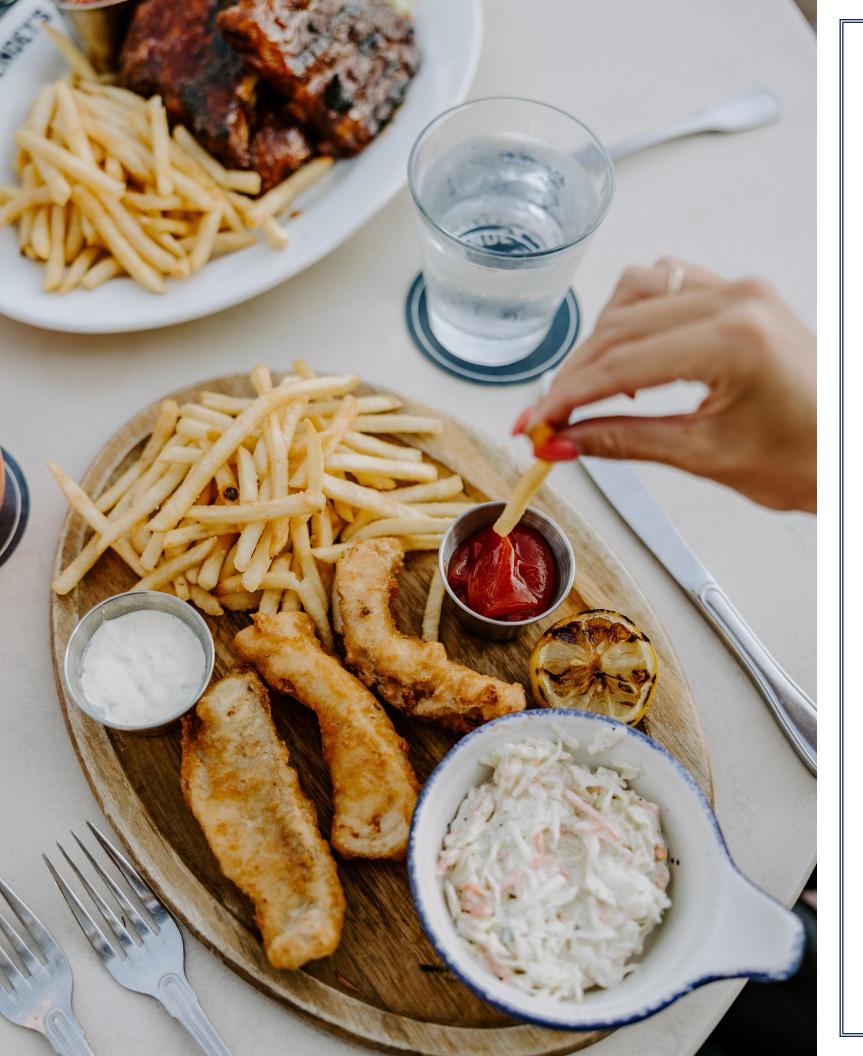
Steamed Broccoli with Mascarpone Butter

ADDITIONAL THIRD DESSERT COURSE -

\$30 PER DOZEN

Variety of assorted petite desserts

~Beverages not included~



SIT-DOWN LUNCH MENU

A customized menu will be created based off of your selections below for guest to order. The sit-down package includes 2 courses with the option to add a third dessert course.

STARTING AT \$35 PER PERSON (first course included)

FIRST COURSE OPTIONS CHOOSE TWO: -

(standard first course selections for all options)

Lindey's House Salad
Chopped Salad
Classic Caesar Salad
Lindey's Lobster Bisque*
Nantucket Clam Chowder*

SECOND COURSE CHOOSE THREE: —

Double Stacked Smash Cheeseburger*

Nashville Hot Chicken Sandwich*

Crispy Cod Fish Sandwich*

Ale Battered Fish & Chips*

Lemon Parmesan Chicken*

Cedar Plank Roasted Atlantic Salmon*

Lobster Roll* (+\$4 upcharge)

ACCOMPANIMENTS CHOOSE TWO: —

Lake House Slaw

Green Beans

Thin Cut French Fries

Roasted Rosemary Red Skin Potates

Steamed Broccoli with Mascarpone Butter

— ADDITIONAL THIRD DESSERT COURSE INDIVIDUAL DESSERTS: —

\$8 PRICED PER PERSON (SELECT TWO):

Crème Brûlée Carrot Cake Key Lime Pie

~Beverages not included~

DINNER SIT-DOWN

A customized menu will be created based off of your selections below for guest to order. The sit-down package includes 2 courses with the option to add a third dessert course.

STARTING AT \$52 PER PERSON (first course included)

FIRST COURSE OPTIONS CHOOSE TWO:

(standard first course selections for all options)

Lindey's House Salad

Chopped Salad

Classic Caesar Salad

Lindey's Lobster Bisque*

Nantucket Clam Chowder*

- SECOND COURSE CHOOSE THREE:

Double Stacked Smash Cheeseburger*

Ale Battered Fish & Chips*

Lemon Parmesan Chicken*

Lindey's Bowl (VG) (tuna +4 upcharge)

Beef Medallions*

Cedar Plank Roasted Atlantic Salmon*

Lobster Roll (+\$4 upcharge)

Creekstone Prime Ribeye* (+\$9 upcharge)

ACCOMPANIMENTS CHOOSE TWO:

Lake House Slaw

Green Beans

Thin Cut French Fries

Roasted Rosemary Red Skin Potates

Steamed Broccoli with Mascarpone Butter

— ADDITIONAL THIRD DESSERT COURSE INDIVIDUAL DESSERTS: —

\$8 PRICED PER PERSON (SELECT TWO):

Crème Brûlée

Carrot Cake

Key Lime Pie

~Beverages not included~





MISCELLANEOUS INFORMATION

AUDIO/VISUAL -

Let Lindey's Lake House take care of your audio/visual needs.

TV with HDMI Hook Up \$25

PRIVATE EVENT SPACE

Our private event space can hold up to 30 guests + 20 additional seats located on the outside of the private room for a total of 50 guests seated. Additional seating options available upon request. Additional fees to apply.

BEVERAGE SERVICE —

At Lindey's Lake House, we practice the responsible service of alcohol and strictly adhere to all laws and regulations pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.

BEVERAGES —

All non alcoholic beverages are \$3.5 and include free refills.

We can customize the bar to fit your events needs. You can have an open bar priced by consumption, a cash bar or we can customize the bar using the following guidelines;

BEER

Choose three beers to feature. Most common choices are one import, one domestic and one light.

WINE

You will have two options:

1. Full wine menu charged on consumption by the glass

2. Choosing 2 white wines and 2 red wines to be "featured". These wines will be the only wines served during the event and we will charge by the bottle opposed to by the glass.

LIQUOR

Priced based on consumption. Cash bar option is available but will not go towards food & beverage minimum.

Private Bar available upon request, \$100 per every 30 guest.

LINDEY'S LAKE HOUSE

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