



BEVERAGE SERVICE

Soft Drinks

Bottled Water

Lemonade

Punch/Iced Tea

Draft Beer – Domestic

Domestic Beer – Bottled

Imported Beer – Bottled

House Wine – 750 ml

House Wine - 1.5 l

(White Zinfandel, Chardonnay, Pinot Grigio, Merlot)

House Champagne, 750 ml

N/A Champagne, 750 ml

Mixed Drinks

All bar options have a bartender fee per hour, per bartender with a minimum of 4 hours plus ½ hour of set-up and ½ hour of tear down.
All bars have a set-up fee.

All prices are subject to applicable taxes and 17% service charge



Hors d'oeuvre Buffet Packages

Sandwiches Selections

Turkey Breast *** Baked Ham *** Roast Beef *** Pulled Pork with BBQ Sauce
Southwest Chicken Salad *** Traditional Chicken Salad

(All Sandwiches served on Fresh Cocktail Buns with condiments and Sliced Domestic Cheese Tray.)

Salad Selections

Potato Salad *** Macaroni Salad *** Italian Style Pasta Salad *** Baked Beans *** Coleslaw
Garden Salad with choice of Dressing

Hot Selections

Sweet & Sour Meatballs *** Cocktail Meatballs in Swedish Gravy *** BBQ Meatballs
Stuffed Mushroom Caps *** Italian Sweet Sausage with Onions & Peppers *** Potato Bar
Tri-color Cheese Tortellini w/ Marinara or Alfredo Sauce *** Baked Macaroni & Cheese
Chicken Wings with Mild and/or Hot Sauce *** Chicken Strips with Ranch or BBQ Sauce

All Packages include Potato Chips, Pretzels, Cheese Ball with Crackers, Assorted Vegetable Crudités with Dip, and Coffee Service, white dinner paper napkin, and white linen table cloth.

Package 1: Select 2 Sandwich Choices and 2 Salad Choices

Package 2: Select 2 Sandwich Choices and 2 Hot Items

Package 3: Select 2 Sandwich Choices; 1 Salad Choice; and 2 Hot Items

Package 4: Select 2 Sandwich Choices; 1 Salad Choice; 3 Hot Items, Cubed Cheese Display

The above selections include China and Silverware. For those budget conscious guests, we will utilize disposable plates and tableware, and reduce the package price by \$0.75 per guest.

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Prices subject to all applicable taxes and service charge.

Prices are subject to change without notice up to thirty (30) days prior to your function date.



Dinner

Served Plated or Buffet style

Choice of Entrée(s)

*Steamship Round of Beef with Au jus *** Chicken Kiev *** Glazed Ham (Pineapple & Cloves or Honey)*
*Oven Roasted Chicken *** Swiss Steak Jardinière *** Chicken Marsala with Fresh Mushrooms*
*Breast of Chicken Chardonnay *** Chicken Florentine with Pasta *** Chicken Cordon Bleu *** Chicken Supreme*
*Prime Rib++ *** Grilled New York Strip Steak with Maitre'd Butter++ *** Chicken Cacciatore *** Chicken Piccata*
*Spinach Lasagna Rolls *** Baked Ziti with Meat Sauce *** Pasta Primavera with your choice of sauce*
*Beef Stroganoff *** Pork Medallion wrapped with Bacon *** Boston Baked Cod with Lemon Crumb Topping*
*Roasted Loin of Pork *** Stuffed Pork Chop *** Eggplant Rollatini (with or without Meat)*

Choice of One Side

Baked Potato with Sour Cream & Butter
Au Gratin Potatoes
Whipped Potatoes with Gravy
Wild Rice Blend
Parsley Buttered Red Potatoes
Rice Pilaf
Garlic Whipped Potatoes
Rigatoni with Marinara Sauce
Oven Roasted Potatoes
Twice Baked Potatoes
Baked Macaroni and Cheese
Buttered Noodles
Scalloped Potatoes

Choice of One Vegetable

Green Beans Amandine
Peas with Mushrooms
California Medley
Sugar Snap Peas & Carrots
Green Beans with Bacon
Buttered Baby Carrots
Honey Glazed Carrots
Buttered Peas with Pearl Onions
Buttered Corn
Green Beans with Garlic & Onions

Served with

Lantern Garden Salad or Caesar Salad
 Choice of Dinner Rolls or Croissants with Butter
 Potato Chips & Pretzels and Coffee Service

Two Entrees

One Entrée

(If plate served, please indicate quantity of each entrée at time of guaranteed minimum guest count.)

Price includes China, Silverware, and White Linen Napkins.

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The Lantern 4420 Ardmore Ave; Ft. Wayne, IN 46809 ** (260) 747-9120 Fax (260) 747-6357 3

11/08



Classic Dinner Buffet

Buffet Service only

Choice of 1 Entrée

Oven Roasted Chicken

White and Dark meat seasoned and baked to a golden brown

Roasted Pork Loin

Baked with garlic and rosemary

Baked Ziti

Pasta baked with ricotta cheese and meat sauce topped with mozzarella cheese

Chicken Florentine

Chicken tenders, fresh spinach, and and fresh garlic tossed with pasta and Alfredo sauce

Choice of One Side

Baked Potato with Sour Cream & Butter

Rice Pilaf

Oven Roasted Potatoes

Parsley Buttered Redskin Potatoes

Baked Macaroni & Cheese

Wild Rice Blend

Whipped Potatoes with Gravy

Garlic Whipped Potatoes

Choice of One Vegetable

Green Beans Amandine

California Vegetable Medley

Buttered Corn

Buttered Peas with Pearl Onions

Green Beans with Bacon

Green Beans in Garlic & Olive Oil

Served with

Lantern Garden Salad

Assorted Dinner Rolls

Potato Chips & Pretzels and Coffee Service

Price includes China, Silverware, and White Linen Napkins.

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Hot A la Carte Hors d'oeuvre Selections

Assorted Breaded Vegetables	BBQ Shrimp w/ Bacon (3)
Beef Tenderloin w/ Tiger Sauce – sliced	Brie with Fruit Glaze topping
Bruschetta	Cheese Tortellini w/ choice of Sauce
Chicken Strips w/ choice of Sauce	Chicken Wings w/ Hot or Mild Sauce
Chicken Wrapped in Prosciutto	Croque Monsieur (Finger Sandwiches)
Meatballs w/ BBQ Sauce	Meatballs w/ Swedish Sauce
Meatballs w/ Sweet & Sour Sauce	Mini Egg Rolls w/ Sweet & Sour Sauce
Mini Chicken Kabobs	Mini Beef Kabobs
Mini Crab Cakes	Mini Quiches – Variety
Nacho Bar	Shrimp – Butterflied & Breaded (3)
Shrimp wrapped in Bacon (3)	Spanakopita
Stuffed Mushroom Caps – Variety	Water Chestnuts wrapped in Bacon

Cold A la Carte Hors d'oeuvre Selections

Antipasto Tray	Cheese Ball w/ Crackers
Chips & Pretzels with Dip	Crab & Artichoke Dip w/ Crackers
Domestic Cheese Cubes	Imported Cheese Display
Deviled Eggs	Seasonal Fruit Display
Assorted Cocktail Sandwiches	Pinwheel Mini Roll-ups
Poached Salmon w/ Dill Sauce (75 min)	Shrimp & Cocktail Sauce (3)
Variety of Cheese & Crackers (at Tables)	Spinach Dip w/ Bread Cubes
Vegetable Tray w/ Dip	

All prices listed are per person charge.

Minimum of 25 Guests per Hors d'Oeuvre ordered. All prices subject to taxes and service charge.

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