



BEVERAGE SERVICE

Soft Drinks

Bottled Water

Lemonade

(included if hosting soft drinks)

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 1 hour of set-up and 1 hour of tear down.

All bars have a set-up fee.

All prices are subject to applicable taxes and service charges

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



Dinner Buffet

Beef Stroganoff

Braised Beef Tips with fresh mushrooms in a sour cream sauce

Oven Roasted Chicken

White and Dark meat seasoned and baked to a golden brown.

Pork Medallions

Lightly seasoned with garlic & pepper, and wrapped with bacon

Chicken Florentine

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

Baked Ziti

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

Chicken Supreme

Chicken breast, fresh broccoli, and mushrooms in a white cream sauce

Pasta Primavera

Variety of vegetables tossed with pasta in your choice of Alfredo sauce, olive oil & garlic, or tomato cream sauce

Chicken Marsala

Chicken breast sautéed with fresh mushrooms in a Marsala wine sauce

Add shrimp or chicken... \$1.50 per guest

Roast Loin of Pork

Baked with garlic and rosemary

Baked Ham

Brown sugar and honey glazed with pineapple

Sides

*Baked Potato with Sour Cream & Butter
Whipped Potatoes with Gravy
Wild Rice Blend
Parsley Buttered Red Potatoes
Garlic Whipped Potatoes
Oven Roasted Potatoes
Baked Macaroni and Cheese
Buttered Noodles*

Vegetables

*Green Beans Amandine
Green Beans with Bacon
California Medley
Green Beans with Garlic & Onions
Buttered Corn
Buttered Peas with Pearl Onions*

Two Entrees

One Entrée

Served with your choice of
1 Side and 1 Vegetable
Lantern House Salad or Caesar Salad
Dinner Rolls or Croissant

- ❖ Wait staff is included during the time of buffet presentation. Additional staffing is available for \$13.00 per staff member per hour.

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

7/08



Hors d'oeuvre Buffet Packages

Sandwiches Selections

Turkey Breast *** Baked Ham *** Roast Beef *** Pulled Pork with BBQ Sauce
(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
Italian Sweet Sausage with Onions & Peppers *** Potato Bar
Baked Macaroni & Cheese *** 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

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

***Additional food may be purchased in platter or 2" pan quantities.

Please inquire at The Lantern office for specific availability and pricing.

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Hot A la Carte Hors d'oeuvre Selections

BBQ Shrimp w/ Bacon (3)
Brie with Fruit Glaze topping
Chicken Strips w/ choice of Sauce
Croque Monsieur (Finger Sandwiches)
Meatballs w/ Swedish Sauce
Mini Chicken Kabobs
Mini Crab Cakes
Nacho Bar
Shrimp wrapped in Bacon (3)
Water Chestnuts wrapped in Bacon

Beef Tenderloin w/ Tiger Sauce – sliced
Bruschetta
Chicken Wrapped in Prosciutto
Meatballs w/ BBQ Sauce
Meatballs w/ Sweet & Sour Sauce
Mini Beef Kabobs
Mini Quiches – Variety
Pepperoni Pizza Bites
Spanakopita

Cold A la Carte Hors d'oeuvre Selections

Antipasto Tray
Chips & Pretzels with Dip
Domestic Cheese Cubes
Deviled Eggs
Assorted Cocktail Sandwiches
Poached Salmon w/ Dill Sauce (75 min)
Variety of Cheese & Crackers (at Tables)
Stromboli – Variety

Cheese Ball w/ Crackers
Crab & Artichoke Dip w/ Crackers
Imported Cheese Display
Seasonal Fruit Display
Pinwheel Mini Roll-ups
Shrimp & Cocktail Sauce (3)
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.

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