

# Lake Catering, Call for options!

## Locations

### DENVER

179 Cross Center Road  
Denver, NC 28078  
704-951-8375

### CORNELIUS

20609 Torrence Chapel Rd.  
Cornelius, NC 28031  
704-896-4999

### MOORESVILLE

645 Brawley School Road  
Mooreville, NC 28117  
704-664-6444

 <h2>Fresh Chef Lunch Menu</h2>		
<h3>Starters</h3> <p><b>DUO DIP \$9</b> Pineapple and fresh guacamole, topped with pico de gallo and served with corn chips.</p> <p><b>*SMOKED SALMON \$10</b> House smoked salmon served with local points and a side of our fresh herb salad.</p> <p><b>SPINACH ARTICHOKE DIP \$5</b> Creamy spinach, jalapeno, tender artichokes and melted cheeses, served with corn chips.</p> <p><b>FRESH MADE GUACAMOLE &amp; CHIPS \$5</b></p> <p><b>PINEAPPLE SALSA &amp; CHIPS \$4</b> Made in house.</p> <h3>Salads</h3> <p>Substitute Kale or Caesar salad for any of our entrée salads.</p> <p><b>ADD BACON \$1.50</b></p> <p><b>HAWAIIAN CHICKEN SALAD \$13</b> Marinated grilled chicken breast on a bed of mixed greens and topped with cheddar cheese, red onions, mushrooms, cucumbers, tomatoes and fresh grilled pineapple.</p> <p><b>*TERRIYAKI FILET SALAD \$15</b> Teriyaki marinated beef tenderloin on a bed of mixed greens and topped with cheddar cheese, red onions, mushrooms, cucumbers and cherry tomatoes.</p> <p><b>*BLACK &amp; BLUE FILET SALAD \$15</b> Beef tenderloin grilled with blackening seasoning on a bed of mixed greens and topped with blue cheese crumbles, red onions, mushrooms, cucumbers and tomatoes.</p> <p><b>*GRILLED OR SMOKED SALMON SALAD \$16</b> Grilled or smoked salmon on a bed of mixed greens and topped with feta cheese, red onions, mushrooms, cucumbers and tomatoes.</p> <p><b>HERB SHRIMP SALAD \$16</b> Herb shrimp grilled and served on a bed of mixed greens and topped with feta cheese, red onions, mushrooms, cucumbers, and tomatoes.</p> <p><b>BLACKENED CHICKEN SALAD \$13</b> Grilled/blackened chicken breast on a bed of mixed greens and topped with blue cheese crumbles, red onions, mushrooms, cucumbers and tomatoes.</p> <p><b>BLACKENED CHICKEN CAESAR \$13</b> Grilled, blackened chicken breast on a caesar salad made with romaine lettuce, shredded parmesan cheese, our house-made herb croutons and fresh caesar dressing.</p> <p><b>-GRILLED ROMANE WEDGE</b> Grilled romaine wedge topped with herb vinaigrette, blue cheese crumbles, bacon, sunflower seeds and sun-dried tomatoes.</p> <p><b>-CHICKEN \$13</b></p> <p><b>-FILET \$16</b></p> <p><b>-SALMON \$17 OR SHRIMP \$16</b></p> <p><b>SALAD DRESSINGS</b> Caesar, Creamy Garlic, Blue Cheese, Herb Vinaigrette, Catalina, Honey Mustard.</p>	<h3>Wraps</h3> <p>Served with our fresh fries.</p> <p><b>*SALMON WRAP \$13</b> Grilled/smoked salmon, mixed greens with herb vinaigrette, feta cheese, herb acid, cucumbers and cilantro pico.</p> <p><b>BLACKENED CHICKEN WRAP \$11</b> Blackened chicken breast, mixed greens, tomatoes, blue cheese crumbles, herb vinaigrette, cucumbers, sautéed peppers and onions.</p> <p><b>*BLACK AND BLUE FILET WRAP \$13</b> Blackened filet tips, mixed greens, blue cheese crumbles, cucumbers, herb vinaigrette and diced tomatoes with sautéed peppers and onions.</p> <p><b>*TERRIYAKI FILET WRAP \$13</b> Teriyaki filet tips, mixed greens, cheddar cheese, honey mustard, tomatoes, and cucumbers.</p> <p><b>HAWAIIAN CHICKEN WRAP \$11</b> Marinated chicken breast, mixed greens, cucumbers, cheddar cheese, fresh grilled pineapple and honey mustard dressing.</p> <p><b>HERB SHRIMP WRAP \$13</b> Herb loaded shrimp, mixed greens, cucumbers, feta cheese, herb vinaigrette, topped with our fresh pico de gallo.</p> <h3>Sandwiches</h3> <p>Served with our fresh fries.</p> <p><b>ADD BACON \$1.50</b></p> <p><b>*CHEESE BURGER \$10</b> Fresh Chef's 8 oz burger topped with cheddar cheese, lettuce, tomato, onion and pickles.</p> <p><b>*MUSHROOM &amp; PROVOLONE BURGER \$12</b> 8 oz burger topped with burgundy mushrooms and onion, provolone cheese, lettuce, tomato and white onion.</p> <p><b>PORTABELLO SANDWICH \$10</b> Herb-marinated portabella mushroom topped with melted red pepper, feta cheese, red onion and lettuce, finished with balsamic glaze on a bruschetta bun.</p> <p><b>CHICKEN SANDWICH \$12</b></p> <ul style="list-style-type: none"> <li>Hawaiian chicken breast topped with grilled pineapple</li> <li>Blackened chicken</li> <li>Grilled with BBQ sauce</li> </ul> <p>All topped with provolone cheese, tomato, onion and lettuce.</p> <p><b>CHICKEN SALAD SANDWICH \$10</b> House-made cranberry chicken salad with pecans, tomato and cheddar cheese on grilled Texas wheat loaf.</p> <h3>Pasta</h3> <p><b>-PASTA ALFREDO \$10</b> Linguine, fresh Alfredo, topped with chives and parmesan cheese.</p> <p><b>-CALZIN PASTA \$10</b> Linguine, oyster cream sauce, topped with sour cream, chives and diced tomatoes.</p> <p>Add any of the following to our pasta</p> <p><b>-BLACKENED FILET \$16</b></p> <p><b>-GRILLED SALMON \$16</b></p> <p><b>-GRILLED HERB SHRIMP \$16</b></p>	<h3>Lunch Entrées</h3> <p><b>*TERRIYAKI FILET \$19</b> Grilled center-cut filet, marinated in our house-made Teriyaki and served with fresh fries.</p> <p><b>*BLACK &amp; BLUE FILET \$19</b> Center-cut filet, blackened, grilled and topped with blue cheese crumbles and served with fries.</p> <p><b>HAWAIIAN/BLACKENED / SMOTHERED CHICKEN \$11</b></p> <ul style="list-style-type: none"> <li>Blackened chicken breast</li> <li>Hawaiian chicken breast</li> <li>Smothered chicken breast topped with peppers, onions, mushrooms and provolone cheese</li> </ul> <p>Served with cilantro rice</p> <p><b>*GRILLED SALMON \$15</b> Fresh Atlantic salmon simply grilled and served with cilantro-rice topped with pico de gallo.</p> <p><b>GRILLED HERB SHRIMP \$13</b> Herb shrimp grilled and served with cilantro rice topped with pico de gallo.</p> <p><b>CAJUN TROUT \$15</b> Fresh grilled cajun trout served with cilantro rice topped with pico de gallo.</p> <p><b>SHRIMP AND GRITS \$16</b> A combination of NOLA and Charleston styles.</p> <h3>Sides</h3> <p>Grilled Asparagus \$4</p> <p>Broccoli \$3</p> <p>Cilantro Rice \$3</p> <p>Fresh Fries \$3</p> <p>Basket of Bread \$3</p> <p>Vegetable of the Day \$4</p> <p>House Salad \$4</p> <p>Caesar Salad \$4</p> <p>Kale Salad \$4</p> <p>Soup of the Day \$4</p> <p>Burgundy Mushrooms &amp; Onions \$4</p> <p>White Cheddar Grits \$4</p> <p>Mashed Potatoes \$3</p> <h3>Desserts</h3> <p><b>CHEESECAKE \$5</b> House made creamy cheesecake with fresh strawberry topping.</p> <p><b>KEY LIME SQUARE \$4</b> Zesty Key Lime custard on a cinnamon graham cracker crust.</p> <p><b>CHOCOLATE BROWNIE \$5</b> Rich fudge brownie stuffed with chocolate chunks and topped with whipped cream, chocolate sauce and ice cream.</p> <p><b>FRESH FRUIT SHORTCAKE A LA MODE \$5</b> Fresh made shortcake topped with ice cream and seasonal fruit.</p> <p>*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.</p>

 <h2>Fresh Chef Dinner Menu</h2>		
<h3>Starters</h3> <p><b>DUO DIP \$9</b> Pineapple and fresh guacamole, topped with pico de gallo and served with corn chips.</p> <p><b>FRESH MADE GUACAMOLE &amp; CHIPS \$5</b></p> <p><b>CHIPS AND PINEAPPLE SALSA \$4</b></p> <p><b>SPINACH ARTICHOKE DIP \$5</b> Creamy spinach, jalapeno, tender artichokes and melted cheeses, served with corn chips.</p> <p><b>SMOKED SALMON \$10</b> House smoked salmon served with local points and a side of our fresh herb salad.</p> <h3>Sandwiches</h3> <p>Served with kale and our fresh fries.</p> <p><b>ADD BACON \$1.50</b></p> <p><b>*CHEESE BURGER \$12</b> Fresh Chef's 8 oz burger topped with cheddar cheese, lettuce, tomato, onion and pickles.</p> <p><b>*MUSHROOM AND PROVOLONE BURGER \$14</b> 8 oz burger topped with burgundy mushrooms and onion, provolone cheese, lettuce, tomato and onion.</p> <p><b>CHICKEN SANDWICH \$14</b></p> <ul style="list-style-type: none"> <li>Hawaiian chicken topped with grilled pineapple</li> <li>Blackened chicken</li> <li>BBQ chicken</li> </ul> <p>All topped with provolone cheese, lettuce, tomato, and onion.</p> <p><b>CHICKEN SALAD SANDWICH \$12</b> House-made cranberry chicken salad with pecans and cheddar cheese on grilled Texas wheat loaf.</p> <p><b>PORTABELLO SANDWICH \$12</b> Herb-marinated portabella mushroom topped with melted red pepper, feta cheese, red onion and lettuce, finished with a balsamic glaze on a bruschetta bun.</p> <h3>Pasta</h3> <p><b>-PASTA ALFREDO \$10</b></p> <p><b>-CALZIN PASTA \$10</b> Choose any of the below items to top either style of pasta.</p> <p><b>-BLACKENED FILET \$16</b></p> <p><b>-GRILLED SALMON \$16</b></p> <p><b>-GRILLED HERB SHRIMP \$16</b></p> <p><b>-BLACKENED CHICKEN \$14</b></p> <p><b>CHICKEN PARMESAN \$16</b> Lightly breaded chicken breast over angel hair pasta, topped with our pomodoro sauce and provolone cheese.</p> <p><b>CHICKEN PICCATA \$16</b> Grilled chicken breast sautéed in a lemon, saffron and butter sauce served over angel hair.</p> <p><b>CHICKEN MARINARA \$16</b> Lightly breaded chicken breast served over angel hair pasta and topped with our rich-marinated mushroom sauce.</p> <p><b>*SALMON PICCATA \$18</b> Grilled salmon over angel hair pasta sautéed with kale and onions tossed in a white wine sauce and topped with our piccata sauce.</p>	<h3>Dinner Entrées</h3> <p><b>*BLACK &amp; BLUE FILET \$24</b> Blackened filets, topped with blue cheese and burgundy mushrooms, served with asparagus and fresh fries.</p> <p>Add additional ounces for \$1 each!</p> <p><b>*GRILLED ROSEY'S \$22</b></p> <p><b>*TERRIYAKI FILET \$25</b> Grilled center-cut filet, marinated in our house-made teriyaki and served with fresh fries and grilled asparagus.</p> <p><b>*BLACK &amp; BLUE FILET \$25</b> Center-cut filet, blackened, grilled and topped with blue cheese crumbles, served with fresh fries and grilled asparagus.</p> <p><b>BARBECUE ribs \$18</b> A half rack of slow-roasted, and finished on the grill, served with our fresh fries.</p> <p><b>*SHRIMP AND GRITS \$16</b> A combination of NOLA and Charleston styles.</p> <p><b>HAWAIIAN/BLACKENED/SMOTHERED CHICKEN BREAKFASTS \$15</b></p> <ul style="list-style-type: none"> <li>Marinated and topped with pineapple</li> <li>Seasoned with our in-house blackening</li> <li>Topped with peppers, onions, mushrooms and provolone</li> </ul> <p>Served with cilantro rice and broccoli.</p> <p><b>BLACKENED CHICKEN \$15</b> Two-grilled blackened chicken breasts served with cilantro rice topped with pico de gallo and broccoli.</p> <p><b>*GRILLED HERB SHRIMP \$17</b> Herb-loaded shrimp grilled with our herb marinade and served with cilantro rice topped with pico de gallo and broccoli.</p> <p><b>CAJUN TROUT \$17 ADD SHRIMP \$20</b> Fresh grilled cajun-trout. Carolina trout served with cilantro rice topped with pico de gallo and broccoli.</p> <p><b>MEATLOAF \$16</b> Made in house, topped with marinara sauce and served with garlic mashed potatoes and roasted red peppers.</p> <p><b>STIR FRY \$16</b></p> <p><b>*BEEF, CHICKEN OR SHRIMP</b> Your choice of protein sautéed in a teriyaki sauce with assorted vegetables and tossed with rice or angel hair pasta.</p> <h3>Desserts</h3> <p><b>KEY LIME PIE SQUARE \$4</b> Zesty Key Lime custard on a cinnamon graham cracker crust. Topped with whipped cream.</p> <p><b>CHOCOLATE BROWNIE A LA MODE \$5</b> Rich fudge brownie stuffed with chocolate chunks and topped with whipped cream, chocolate sauce and ice cream.</p> <p><b>CHEESECAKE \$5</b> House-made creamy cheesecake with fresh strawberry topping.</p> <p><b>SHORTCAKE A LA MODE \$5</b> Fresh made shortcake topped with ice cream and fresh seasonal fruit.</p>	<h3>Salads</h3> <p>Substitute a Caesar or Kale salad for any entrée salad.</p> <p><b>HAWAIIAN CHICKEN SALAD \$13</b> Marinated grilled chicken breast on a bed of mixed greens and topped with cheddar cheese, red onions, mushrooms, cucumbers, tomatoes and fresh grilled pineapple.</p> <p><b>*TERRIYAKI FILET SALAD \$15</b> Teriyaki marinated beef tenderloin on a bed of mixed greens and topped with cheddar cheese, red onions, mushrooms, cucumbers and cherry tomatoes.</p> <p><b>*BLACK &amp; BLUE FILET SALAD \$16</b> Beef tenderloin grilled with blackening seasoning on a bed of mixed greens and topped with blue cheese crumbles, red onions, mushrooms, cucumbers and tomatoes.</p> <p><b>*GRILLED OR SMOKED SALMON SALAD \$16</b> Grilled or smoked salmon on a bed of mixed greens and topped with feta cheese, red onions, mushrooms, cucumbers and tomatoes.</p> <p><b>HERB SHRIMP SALAD \$16</b> Herb shrimp grilled on a bed of mixed greens and topped with feta cheese, red onions, mushrooms, cucumbers and tomatoes.</p> <p><b>BLACKENED CHICKEN SALAD \$13</b> Grilled, blackened chicken breast on a bed of mixed greens and topped with blue cheese crumbles, red onions, mushrooms, cucumbers and tomatoes.</p> <p><b>BLACKENED CHICKEN CAESAR \$13</b> Grilled, blackened chicken breast on a caesar salad made with romaine lettuce, shredded parmesan cheese, croutons and fresh caesar dressing.</p> <p><b>-GRILLED ROMANE WEDGE</b> Grilled romaine wedge topped with herb vinaigrette, blue cheese crumbles, bacon, sunflower seeds and sun-dried tomatoes.</p> <p><b>-CHICKEN \$13</b></p> <p><b>-FILET \$16</b></p> <p><b>-SALMON OR SHRIMP \$16</b></p> <p><b>SALAD DRESSINGS</b> Caesar, Creamy Garlic, Blue Cheese, Herb Vinaigrette, Catalina, and Honey Mustard.</p> <h3>Sides</h3> <p>Fresh Fries \$3</p> <p>Grilled Asparagus \$4</p> <p>Broccoli \$3</p> <p>Cilantro Rice \$3</p> <p>Garlic Bread \$3</p> <p>Soup \$4</p> <p>Vegetable of the Day \$3</p> <p>Burgundy Mushrooms &amp; Onions \$4</p> <p>White Cheddar Grits \$4</p> <p>Kale, Caesar or House Salad \$4</p> <p>Mashed Potatoes \$3</p> <p>*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.</p>