



Banquets

At the Beach House, our professional staff will assist you in making your day “***the most memorable day of your life.***”

On your special day, no detail is too small, and we make it our goal to exceed your expectations.

Our banquet facility can accommodate up to **150** guests. When you add the deck and tent area or the dining room area, we can comfortably seat **300**. The tent and the deck area add additional outdoor ambience to your special day. They are the perfect place for a DJ or band. Open the sliding glass doors to the banquet room and your guests can mingle everywhere.

Our **Chocolate Fountain** is sure to dazzle your guests with luscious flowing white, dark, or milk chocolate. Accompaniments may include: strawberries, pineapple, cookies, rice crispy treats, pretzels, pirouettes, or anything you can dream up.

We are set right on Beautiful Lake Decatur and because of that we are able to provide an amazing **Custom Fireworks Show** as your event goes into the night. Speak with us about your ideas on how to incorporate this very unique flare into your event.

Ice Sculptures are a great way to accent a buffet table. Our very own Aaric Kendall, Bronze Medalist in the 2006 Winter Olympics can do anything with ice. We have created ice sculptures with Aaric serving shrimp cocktail, sculptures of buildings, people, and vodka bars with oyster shooters. You dream it, we can create it!

We can build whatever you have in mind, but here are some ideas we have put together to help you get started.:

Appetizer Selections Hot

Shrimp Kabobs

Beef Kabobs

Chicken Kabobs

Crab Rangoon

Chicken Drumettes plain or flavored with BBQ, and buffalo sauce

Popcorn Shrimp

Pot Stickers, pork or vegetarian
Mini Egg Rolls, pork or vegetarian
Italian Sausage Stuffed Mushrooms
Shitake Spring Rolls
Mini Crab Cakes
Fruit Kabobs
Jalepeno Poppers
Mesquite Chicken Quesidilla Wraps
Crab and Artichoke Dip served with warm pita chips
Mini Pizzas

Appetizer Selections Cold

Jumbo Shrimp Cocktail
Fruit and Cheese Tray
Mini Sandwiches
Fruit Tray
Cheese Tray
Chips and Salsa
Chilled Oysters on the half shell
Buffalo Mozzarella Salad
Antipasto Platter
Gourmet Grilled Vegetable Platter
Fresh Sushi Platter

Canapes

Horseradish Crusted Filet Mignon on Toast Points
Steak and Bleu Cheese Crostini
Smoked Salmon with Chive Cream Cheese on Toast Points
Cucumber Dill Sandwiches
Pub Cheese Spread with Assorted Gourmet Crackers

Mini Desserts

Assorted Cheese Cakes
Cookie Tray to include sugar cookie, oatmeal raisin, and chocolate chip
Cupcake Tree

Buffet Style Dinners

Beef Tenderloin with Cabernet Wine Sauce
Roast Pork Loin
Bacon Wrapped Pork Chops
Grilled Salmon
Lemon Pepper Grilled Chicken Breast
Smothered Chicken
Spinach and Mozzarella Stuffed Chicken
Parmesan Crusted Tilapia
Fried Chicken

Carving Station

Roast Prime Rib
Beef Tenderloin
Pork Loin
Honey Glazed Ham
Roast Turkey
Steamship of Beef with Silver Dollar Rolls and Horseradish Sauce

Vegetable Sides

Green Beans
Vegetable Medley
Mixed Green Salad
Grilled Asparagus
Corn on Cobb
Cut Corn

Starch Sides

Roasted Garlic Mashed Potatoes
Rosemary Roasted Red Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Basmati Rice
Baked Potatoes
Loaded Baked Potatoes
Buttered Egg Noodles

Beach House Buffet Pricing

One entrée buffet =\$14.95
Add \$1 per person for carver

Two entrée buffet =\$16.95
One item carved/one item pan

Three entrée buffet =\$18.95
One item carved/two items pan

For Prime Rib add \$2 more per person
For Beef Tenderloin add \$3 more per person
Additional carvers add \$1 per person
Split Vegetable without refills add \$.50 per person

All Buffets Include:

Salad with French and Ranch Dressings
Rolls

Vegetable
Starch
Coffee and Tea
Entrée

Desserts on Buffet

Standard Cookie Tray add \$1 per person
Specialty Cookie Tray add \$2.50 per person
Mousse/ Sherbet/ Ice Cream add \$2.95 per person
Small Fruit and Crème Pies add \$3.95 per person
Big Desserts and Cheese Cakes add \$4.95 per person
Chocolate Fountain add \$500
Cup Cake Tree add \$2.95 for Standard and \$3.95 for Upgrade

Appetizers

One appetizer \$2 per person with refills
Two appetizers \$3.50 per person with refills

Appetizer Buffet

Two Hot and Two Cold (basic)=\$10 per person
Three Hot and Three Cold=\$12 per person
Any additional add \$2 per person
Carved station add \$3 per person

Appetizer Trays

No Refills
small (20-35 ppl) =\$45
medium (35-50 ppl) =\$65
large (65-80 ppl)=\$95

Shrimp Cocktail

small=\$.75 per shrimp
medium=\$1 per shrimp
large=\$1.50 per shrimp

Mini Crab Cakes, Stuffed Mushrooms, and Specialty Items add \$1 more per person

*There will be no room charge for parties of 40 or more, provide everyone eats.
Menu items availability and price are subject to change.*