

In-Home Catering Menu of Services



Breakfast Packages



Deluxe Continental

- Seasonal Sliced Fresh Fruit
- Assorted Bagels with Cream Cheese
- Assorted Muffins
- Orange Juice
- Coffee, regular or decaf



Rise & Shine Buffet

- Sliced Seasonal Fresh Fruit
- Assorted Bagels with Cream Cheese
- English Muffins and Scones
- Scrambled Eggs with Cheddar Cheese
- Breakfast Potatoes
- Bacon and Sausage Links
- Orange Juice
- Coffee, regular or decaf

*Prices vary based on market prices. We pride ourselves on using locally sourced or farm fresh ingredients whenever possible. Prices will be quoted at the time of inquiry and are subject to sales tax and set up charges. Additional services or substitutions may incur additional fees. Gratuity not included.

Breakfast Add-Ons

- Quiche Lorraine (6 slices per pie)
- Biscuits & Gravy
- Croissants Scottish Oatmeal with brown sugar & raisins
- Grapefruit Juice
- Champagne



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Lunch Packages



Deli Express

- House Salad with 2 Dressings
- Pasta Salad
- Potato Salad
- Sliced Roast Beef, Turkey, Ham
- Sliced Assorted Cheeses, Lettuce, Tomato, Pickles
- Kaiser Rolls & Croissants
- Mayonnaise and Whole Grain Mustard
- Assorted Cookies for Dessert

Backyard BBQ

- Country Potato Salad
- Cole Slaw
- Hamburgers (with trimmings)
- Hot Dogs (with trimmings)
- Buttered Corn on the Cob
- Baked Beans
- Root Beer Floats for Dessert

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Lunch Packages (continued)

Boxed Lunches

- Choose from:
 - Roast Beef with Cheddar & Arugula on a Kaiser Roll
 - Tuna Salad with Lettuce, & Tomato on Whole Wheat
 - Roast Turkey & Provolone on Wheat
- All boxed lunches include:
 - Whole Fruit, Chips, Cookie, Soda or Water



Pasta Pasta!

- Choose 2 of the following:
 - Momma's Chicken Alfredo
 - Homemade Meatball & Penne Pasta
 - Polynesian Pineapple Chicken or Shrimp
 - Bacon Chicken Pesto
- House Salad with 2 Dressings
- Garlic Bread
- Chocolate Cake for Dessert



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Lunch Add-Ons



- Hummus Platter
 - Creamy hummus with roasted peppers and olive tapenade, served with fresh vegetables and flatbread.
- Apple wood Smoked Hot Wings
 - Jumbo wings seasoned to perfection & apple wood smoked.
- Spinach & Artichoke Dip
 - Blend of spinach and artichokes blended with cream cheese served with homemade tortilla chips.
- Shrimp Cocktail Platter

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Dinner Packages

Little Italy

- House Salad with 2 Dressings
- Caesar Salad with Croutons
- Garlic Bread with Butter
- Caprese Salad with Tomatoes, Fresh Mozzarella, Basil, & Balsamic Glaze
- Fettuccine Alfredo
- Italian Sausage Lasagna



Mexican Fiesta

- Chicken & Steak, or add Shrimp for \$2/person
- Warm Flour Tortillas
- Spanish Rice with Corn
- Seasoned Black Beans
- Pico de Gallo, Sour Cream, Shredded Cheese, Shredded Lettuce
- Guacamole & House made Chips



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Dinner Packages (continued)

Family Pizza Night

- Includes:
 - Individual pizza doughs, wrapped & ready to roll out; extra flour provided
 - Sauce
 - Pepperoni, Beef, Sausage, and Chicken
 - Peppers, Onions, Mushrooms, Black Olives, Pineapple, Red Onion, and Sundried Tomatoes
 - Five cheese blend
 - Red Pepper Flakes & Grated Parmesan
 - House Salad with 2 Dressings



Hog Wild

- Smoked Pulled Pork Shoulder
- BBQ Sauce
- Baked Beans
- Cole Slaw
- Homemade Potato Chips
- Served with Kaiser Rolls



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Premium Dinner Packages

Where's the Beef?

- Prime Rib (uncarved)
- House Salad with 2 Dressings
- Baked Potatoes
 - Served with butter, sour cream, chives, and chopped bacon
- Haricots Verts
- Yeast Rolls with Butter



From the Ocean

- Parmesan Crusted Tilapia with Capers & Lemon
- Crab Cakes
- Wild Rice
- Chef's Choice Vegetable
- House Salad with 2 Dressings



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Premium Dinner Packages

Poultry

- Roasted Breast of Chicken
- House Salad with 2 Dressings
- Baked Potatoes
 - Served with butter, sour cream, chives, and chopped bacon
- California Vegetables
- Dinner Rolls with Butter



Seafood Boil

- Crab & Shrimp
 - Delivered Raw & Ready to Boil with potatoes, corn, sausage
 - Fresh Lemons
- Red Beans & Rice
- House Salad with 2 Dressings



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Desserts

Randy's Local Frozen Custard Dessert Bar

- Locally made frozen custard
- Toppings/Whipped Cream

Cakes, Pies, & More

- From chocolate cakes, to tiramisu, and local Mennonite-made fruit pies, we can bring you whatever your sweet tooth is craving!



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Receptions

Hors D'oeuvres

- Fresh Fruit Platters
- Veggie & Hummus Platters
- Shrimp Platters
- Chicken Skewers
- Italian Meatballs
- Stuffed Mushrooms
- Baked Brie
- Mini sliders
- Relish Trays



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...and more!

- Decorations
 - Balloons
 - Piñatas
 - Fresh flowers
- Customization
 - Didn't see what you were looking for? Let us know and we can customize what you are looking for!
- GROCERY & BAR SHOPPING/STOCKING
 - Download our grocery list at www.pseatthelake.com (under Our Services), and let us do the shopping for you, and stock your fridge, bar, or even your boat before you arrive. \$75 set up + \$25/hour for the shopper. (2 hour minimum).
- Cleaning Services
 - Let us arrange to have your place cleaned before and after your arrival, or even during your stay! Call us for a quote today!

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Important Information

- **CATERING TERMS:**
- All federal, state, and local taxes are in addition to the charges set forth per your service order and all written arrangements. A set up fee of **\$75.00** will be assessed per meal for delivery and set up. Gratuity is NOT included but is always appreciated. For set up at locations more than 10 miles from Lake Ozark, an additional \$25-50 may be added for time and fuel surcharge.
- A deposit of 50% is due 30 days prior to event to reserve concierge staff for your event. The deposit must be received by this date or it may jeopardize our ability to fulfill your request. *Limited menu is available for short notice requests with credit card payment only.*
- Final payment and head count is due 2 weeks prior to the event. Payment can be in the form of cash, credit card, or personal check. It is the responsibility of the group contact to provide the final guarantee number. If it is not received, then the originally discussed number will become the guarantee number for purposes of preparation and billing.
- The menu is due at the same time as the final guarantee number. Changes to the menu selection after this date may incur an additional charge.
- Professional Service Enterprise and supplied catering contractors shall not be liable for non-performance due to accidents, government (Federal, State, and Municipal) regulations of, or restrictions upon travel or transportation, non-availability of supplies, riots, national emergencies, acts of God and other causes whether enumerate herein or not, which are beyond the reasonable control of PSE preventing or interfering with PSE's performance.
- Alcohol will not be supplied to minors pursuant to state and federal laws. Professional Service Enterprise is not responsible for minors who consume alcohol supplied to legal-age clients.

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