



Le Mont

Banquet Menu

- 2024 -



The Golden Triangle - \$60 per person

Choice of Soup or Salad

Pick one (1) - Please check your choice:

- Soup du Jour**
- LeMont Salad**

Choice of three (3) Entrees - *Served with vegetable and potato du jour*

Pick three (3) - Please check your choices:

- 8 ounce Filet** - *Served with Maître-d'hotel butter*
- Grilled Salmon** - *Honey Soy Sauce*
- Chicken Bruschetta** - *Seasoned breading with tomato, onions, basil and garlic, finished in a Balsamic glaze*
- Tuscan Chicken** - *Pan seared breast with sundried tomatoes, spinach and peppers in a Parmesan cream sauce*
- Chicken Piccata** - *Floured pan seared breast with a lemon caper butter sauce*
- Vegetable Strudel** - *Marinated medley of vegetables, wrapped in a phyllo dough with Marinara sauce*
- Vegetarian Terrine** - *Medley of vegetables, Portobello mushrooms with tofu, drizzled with Balsamic reduction*
- Veal Milanese** - *Breaded with fennel and Parmesan topped with arugula and tomatoes in a Balsamic sauce*

Choice of Dessert

Pick one (1) - Please check your choice:

- Chocolate Raspberry Pudding**
- Cannolis** - *Twin stuffed with Ricotta and chocolate*
- Chocolate Layer Cake**
- New York Style Cheesecake** - *Served with fresh berries*

* Service of special events cakes (wedding, birthday, bridal shower, etc) will incur an \$2.00 per person charge.

* A charge of \$2 per person will apply if cookies for a cookie table are brought by customers and served by LeMont.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

**Enhance your menu with Hors D'oeuvres and late night snacks!
Check out page 6 of the menu for our exciting options!**



The Three Rivers - \$90 per person

Choice of Appetizers

Pick two (2) - Please check your choices:

- Stuffed Banana Peppers
- Shrimp Cocktail
- Crudite Platter
- Spanakopita
- Roasted Meatball with Jack Daniels Glaze
- Bruschetta
- Scallops Wrapped in Bacon
- Smoked Salmon Canape

Choice of Soup or Salad

Pick one (1) - Please check your choice:

- Crab Bisque
- Wedding soup
- Mushroom Bisque
- LeMont Salad
- Spinach Salad
- Caesar Salad

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Choice of Entrees - Served with vegetable and potato du jour

Pick three (3) - Please check your choices:

- 10 ounce Filet - Served with maître-d'hotel butter
- Crab Stuffed Salmon - Baked with a crabmeat stuffing topped with Lemon Beurre Blanc
- New York Strip Steak - Served maître-d'hotel butter
- Roasted Raspberry Duck - Finished with a black currant raspberry sauce
- Veal Picatta - Floured scallopini with a lemon caper butter sauce
- Chicken Marsala - Pan seared breast with sauteed mushrooms in a Marsala veal demi sauce
- Crab Stuffed Shrimp - Baked with a crabmeat stuffing topped with Lemon Beurre Blanc
- South African Lobster Tail
- Rack of New Zealand Lamb - Topped with Dijon mustard, seasoned bread crumbs with a Rosemary demi-glace.

Choice of Dessert

Pick one (1) - Please check your choice:

- White Chocolate Cheesecake with Fresh Berries
- Burnt Almond Torte
- Turtle Cheesecake
- Chocolate Layer Cake
- Wedding Cake/Special Occasion Cake

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The Mount Washington - \$120 per person

Choice of Appetizers

Pick three (3) - Please check your choices:

- Lamb Lollipops
- Lobster and Crab Cakes
- Beef Kabobs
- Charcuterie Platter
- Coconut Shrimp
- Three Pepper Crusted Beef Tenderloin Canape
- Sesame Crusted Tuna
- Blue Point Oysters

Choice of Soup

Pick one (1) - Please check your choice:

- Wedding Soup
- Lobster Bisque
- French Onion Soup

Choice of Salad

Pick one (1) - Please check your choice:

- LeMont Salad
- Caprese Salad
- Spinach Salad
- Baby Iceberg Wedge
- Caesar Salad

Choice of Entrees - *Served with vegetable and potato du jour*

Pick three (3) - Please check your choices:

- 12 ounce Filet - *Served with maître-d'hotel butter*
- Chilean Sea Bass - *Miso glazed*
- Surf-n-Turf - 8 ounce Filet; 6 ounce Lobster Tail
- Jumbo Sea Scallops - *Pan seared with a Lemon Beurre Blanc*
- 10 ounce Wagyu Strip Steak - *Served maître-d'hotel butter*
- Chicken Neptune - *Pan seared breast, lobster meat, shrimp and lump crabmeat with a Coral Brandy sauce*
- Bone-in Ribeye - *Served maître-d'hotel butter*
- Twin Lobster Tails - *Two six (6) ounce South African lobster tails*
- Beef Wellington - *Tenderloin wrapped in puff pastry in a mushroom duxelle served with a Bordelaise sauce*

Dessert Display

Tortes - Chef's Choice
Whole Cakes - Chef's Choice
Fruit Platter
Assorted Mini Pastries - Chef's Choice

- or -

- Wedding/Special Occasions Cake *(Please check this if applicable)*

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Stations - \$90 per person

Carving Station

Pick two (2) - Please check your choices:

- Roast Filet
- Ham
- Turkey

Pasta Station

Pick two (2) - Please check your choices:

- Primavera
- Tuscan Chicken - *Chicken, spinach, peppers, sun dried tomatoes, Parmesan cream sauce*
- Bolognese
- Alfredo

Seafood Station

Pick two (2) - Please check your choices:

- Shrimp Scampi - *Sauteed in garlic, lemon butter sauce with tomato*
- Scallops ala Orange - *Sauteed in a sweet orange glaze*
- Sesame Tuna - *Served with a Ponzu sauce*
- Chili Glazed Salmon - *Finished with pineapple salsa*

Soup/Salad Station

Pick two (2) - Please check your choices:

- Wedding Soup
- LeMont Salad
- Caesar Salad
- Spinach Salad

Dessert Station

Pick one (1) - Please check your choice:

- Assorted Desserts - **Chef's Choice**
- Muffins - **Chef's Choice**

- or -

- Wedding/Special Occasions Cake** (Please check this if applicable)

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Hors D'oeuvres - Priced per dozen

Filet Kabobs	\$ 80
Andouille & Chicken Brochette	\$ 50
Mini Crab Cakes	\$ 70
Spanakopita	\$ 35
Jack Daniels Roasted Meatballs	\$ 45
Smoked Salmon Canape	\$ 40
Bruschetta	\$ 5 per person
Three (3) Pepper Beef Tenderloin Canape	\$ 50
Sesame Crusted Tuna	\$ 40
Lamb Lollipops	\$ 60
Coconut Shrimp	\$ 50
Shrimp Cocktail	\$ 50
Blue Point Oysters	\$ 45
Scallop ala Orange	\$ 70
Stuffed Banana Peppers	\$ 40
Crudite Platter	\$ 8 per person
Chareuterie Platter	\$ 15 per person

Late Night Snacks

Flatbreads - \$10 per person

Pick three (3) - Please check your choices:

- Caprese
- Pepperoni
- White
- Vegetable
- BBQ chicken

Pretzel Bites with mustard and beer cheese sauce - \$8 per person

Sliders - \$15 per person

Pick three (3) - Please check your choices:

- Pulled Pork
- Beef Tenderloin
- Grilled Chicken
- Burger/Cheeseburger
- Veggie

Lake Night Dessert Option

Sundae Bar with assorted toppings - \$8 per person

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Lunch - \$40 per person

Pick one (1) - Please check your choice:

- Soup du Jour
- LeMont Salad

Choice of Entrees

Pick three (3) - Please check your choices:

- Chicken Caesar Salad
- Blackened Steak Salad
- Chicken Piccata - Floured pan seared breast with a lemon caper butter sauce
- Chicken Marsala - Pan seared breast with sauteed mushrooms in a Marsala veal demi sauce
- Baseball Cut Sirloin Steak - Six (6) ounce served with maître d'hotel butter
- Veal Parmesan - Breaded scallopini with Marinara and Parmesan
- Grilled Salmon - Honey soy sauce
- Chicken Bruschetta - Seasoned breading with tomato, onions, basil garlic, finished in a Balsamic glaze
- Pasta Alfredo - or - Bolognese

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Brunch - \$40 per person

Pick one (1) - Please check your choice:

- Soup du Jour
- LeMont Salad

Choice of Entrees

Pick four (4) - Please check your choices:

- Waffles
- Ham
- Chicken Bruschetta - Seasoned breading with tomato, onions, basil and garlic, finished in a Balsamic glaze
- Smoked Salmon on a Bagel
- Chicken Salad
- Steak Salad
- Banana Foster French Toast
- Bacon
- Sausage
- Homefries
- Scrambled eggs

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Services included with Banquets:

All Banquet Dinner packages, Stations Menu, Lunch Menu and Brunch Menu include an assortment of premium bread rolls and coffee/tea service.

All parties include linens (limited options and colored napkins available), tables, chairs, china, glassware and bartenders.



Banquet Bar Packages: - [sodas and mixers are included.]

\$18 (one hour) | **\$26** (two hours) | **\$35** (three hours)
\$45 (four hours) | **\$50** (five hours)

Liquors	Wines	Beers
Tito's	Chardonnay	Coors Light
Beefeater	Pinot Grigio	Miller Lite
Seagrams VO	White Zinfandel	Yuengling
Jack Daniels	Moscato	
Bacardi Light Rum	Cabernet Sauvignon	
Captain Morgan Spiced Rum	Merlot	
Dewar's Scotch	Pinot Noir	
Kahlua		
Baileys		
Amaretto		

Bar Enhancements - [sodas and mixers are included.]

Premium liquors (5) can be added for \$5 per head charge

- Grey Goose
- Woodford Reserve
- Ketel One
- Knob Creek
- Tanqueray
- Johnnie Walker Black
- Hendricks
- Patron Silver
- Crown Royal
- Grand Marnier
- Crown Royal Apple
- Sambuca Romano

Premium, IPAs or Imports (2) can be added for \$4 per head charge

Based on personal preferences and availability.

Dinner Wine Service: \$12.00/person; Two (2) passes

- | | |
|---------------------------------------|-------------------------------------|
| White (Choose one) | Red (Choose one) |
| <input type="checkbox"/> Chardonnay | <input type="checkbox"/> Cabernet |
| <input type="checkbox"/> Pinot Grigio | <input type="checkbox"/> Merlot |
| <input type="checkbox"/> Riesling | <input type="checkbox"/> Pinot Noir |

Champagne Toast Service: \$8.00/person; One (1) pass

- (Choose One)
- Freixenet Brut
 - Prosecco

Soda Bar: \$12.00/person