



Lunch Buckets



Mirror Lake Inn
RESORT & SPA



Signature Buffets

Available for groups of 20 or more people





Adirondack Lunch Buffet

Artisan Bread Display

Chef Soup Du Jour

Selection of Sliced Meats

(Turkey, Roast Beef, Pastrami, Ham)

Imported & Domestic Sliced Cheeses

(Smoked Gouda, Havarti, Swiss, Cheddar)

Sandwich Garnitures

(Lettuce, Tomato, Onion, Olives, Pickles, Mayonnaise, Mustard)

Buttermilk Potato Salad

House Made Potato Chips

Roasted Boneless Chicken Breast with

Garlic Herb Cream Sauce

Brownie Platter

Lemon Bars

\$49 per person



Executive Lunch Buffet

Artisan Bread Display

Lobster Bisque

*Shrimp & Avocado Salad with Frisee & Lemon
Vinaigrette*

*Artisan Greens with Bacon, Herb Croutons, Roasted
Cipollini Onions, and tomatoes with Balsamic
Vinaigrette*

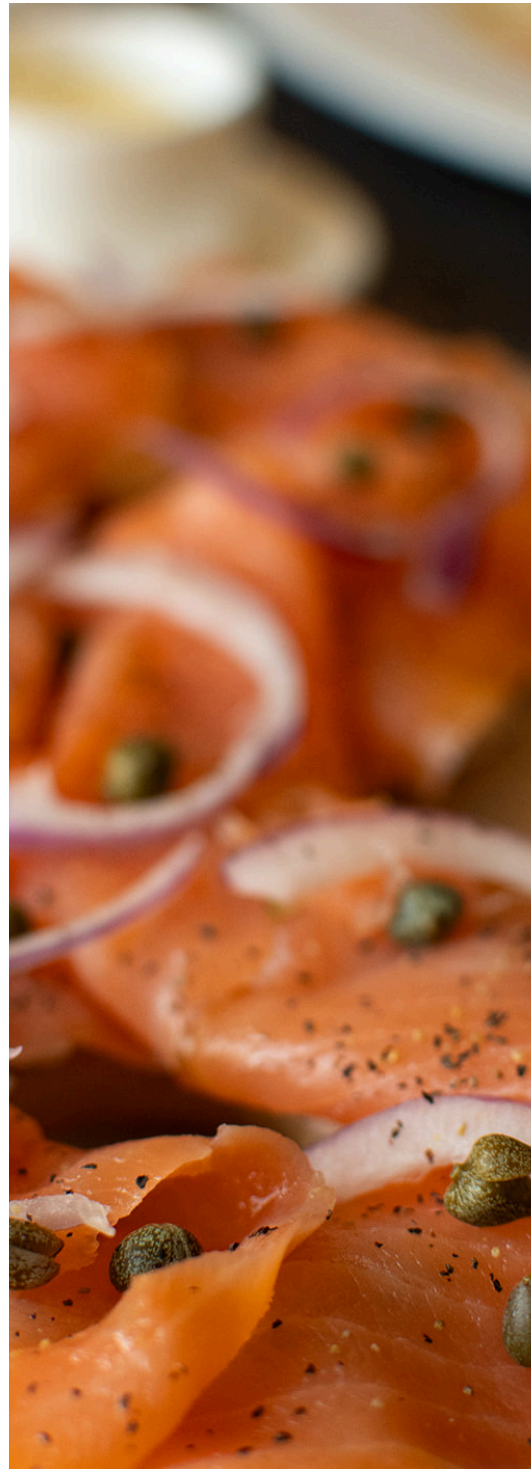
*Beet & Citrus Salad with Shaved Fennel and Chevre
Smoked Salmon with Classic Garnitures*

*Cold Sliced Roast Tenderloin of Beef with Horseradish
Cream & Artisan Bread*

Mushroom Ravioli with Garlic & Tomato Cream Sauce

*Miniature Maple Cheesecakes
Cannoli Platter*

\$62 per person





Italian Lunch Buffet

House Made Focaccia

Artichoke, Spinach & Mushroom Salad

Caesar Salad with Shaved Parmesan & Crostini

White Bean Salad with Red Onion, Watercress, Olives & Lemon Oregano Dressing

Assorted Cured Meats (Capicola, Sopressata, Salami)

Italian Cheese Platter (Asiago, Provolone, Fresh Mozzarella)

Lasagna (meat or vegetable)

Cold Sliced Roast Loin of Pork with Aioli & Artisan Bread

Penne with Garlic & Olive Oil

Tiramisu

Cannoli Platter

\$55 per person

Buffets for Smaller Groups

A selection designed for smaller groups from 10 or more people





Working Lunch Buffet

Chef's Soup Du Jour

Assorted Premade Sandwiches

House Made Potato Chips

Sandwich Garnitures

(Lettuce, Tomato, Onion, Olives, Pickles, Mayonnaise, Mustard)



Caesar Salad with Shaved Parmesan & Crostini

*Grilled Vegetable Salad with Shredded
Parmesan Cheese & Basil Lemon Vinaigrette*

Peanut Butter & Chocolate Brownie Platter

Mirror Lake Inn Chocolate Chip Cookie Platter

\$39 per person





The Boardroom

Chef's Soup Du Jour

*Cold Sliced Roast Loin of Pork with
Aioli & Artisan Bread*

*Mushroom Ravioli with Garlic &
Tomato Cream Sauce*

*Arugula Salad with Crispy Pancetta,
Caramelized Pear, Toasted Almond &
Shaved Parmesan*

Fingerling Potato Salad
Artichoke, Spinach & Mushroom Salad

Tiramisu

Cannoli Platter

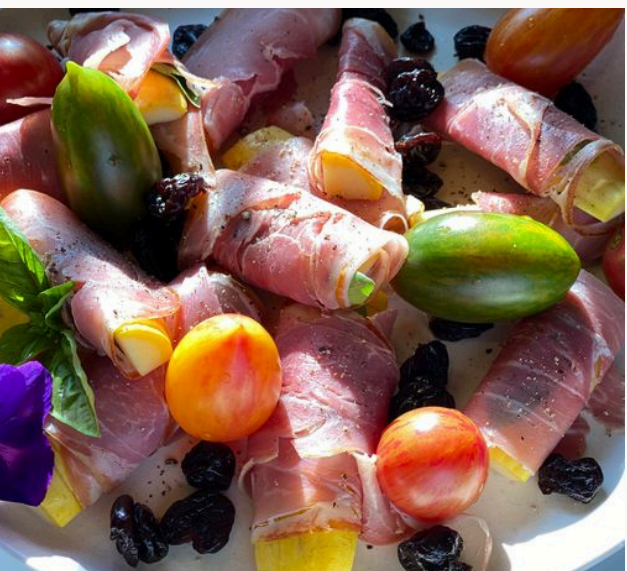
\$62 per person





Custom Buffets

A selection designed for larger groups of 20 or more people



Customizable Lunch Buffets

Salads (Choose 3)

Shrimp & Avocado Salad with Frisee & Lemon Vinaigrette
Artisan Greens with Bacon, Herb Croutons, Roasted Cipollini Onions, Tomatoes & Balsamic Vinaigrette
Beet & Citrus Salad with Shaved Fennel and Chevre
New Potato Salad
Tossed Salad with Buttermilk Dressing
Artichoke, Spinach & Mushroom Salad
Asparagus & Prosciutto Bundles with Lemon Olive Oil Sauce
Caprese Salad with Cherry tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil & Basil Oil
Caesar Salad with Shaved Parmesan & Crostini
Tuscan White Bean Salad with Red Onion, Watercress, Green Olives & Lemon Oregano Dressing
Arugula Salad with Crispy Pancetta, Caramelized Pear, Toasted Almond & Shaved Parmesan
Grilled Vegetable Salad with Shredded Parmesan Cheese & Basil Lemon Vinaigrette

Entrees (Choose 2)

Cold Sliced Roast Loin of Pork with Aioli & Artisan Bread
Mushroom Ravioli with Garlic & Tomato Cream Sauce
Roasted Boneless Chicken Breast with Garlic Herb Cream Sauce
Meat or Vegetable Lasagna
Cheese Ravioli with Sautéed Mushroom, Tomato Cream & Olive Oil
Roasted Chicken with Prosciutto, Sage, Provolone with Maderia Demi Glace
Chicken Parmesan with House Made Marinara

Desserts (Choose 2)

Miniature Maple Cheesecakes
Cannoli Platter
Brownie Platter
Lemon Bars
Tiramisu
Peanut Butter & Chocolate Brownie Platter
Mirror Lake Inn Chocolate Chip Cookie Platter
Flourless Chocolate Cake
Cupcakes
Vegan Chocolate Cake with Frosting

Bread & Butter

\$68 per person