



HOT HORS D' OUVRES

\$3.00 per person, app. 2 pp

Mini Crab Cakes with Remoulade Sauce
Pork Tenderloin with Rolls, Assorted Sauces
Beef Rib Eye with Rolls, Assorted Sauces
Coconut Shrimp with Sweet and Sour Sauce
Fried Chicken Tenders with Honey Mustard Sauce
Grilled Chicken Tenders with Honey Mustard Sauce
Grilled Sausage and Cheese Plate
Sweet and Sour Meatballs
Bacon Wrapped Oysters
Bacon Wrapped Chicken Livers
Catfish Nuggets
Mini Slider Burgers

\$4.00 per person, app. 2 pp

Beef kabobs with Horseradish Sauce
Chicken Kabobs
Teriyaki Shrimp Kabobs



ASSORTED ACCOMPANIMENTS **\$2.00 per person, app. 2 pp**

Bruschetta - Pesto, Fresh Tomatoes, Mozzarella with Fresh Basil on French Baquettes
Stuffed Mushrooms - with Crabmeat
Shrimp Toasts - Shrimp and Parmesan Cheese Topping
Sausage Balls
Stuffed Eggs
Finger Sandwiches - (bite size) Bacon and Green Onion, Chicken Salad, Pimento and Cheese, Creamed Shrimp
Croissant Mini Sandwiches - Ham and Cheese, Turkey and Cheese, Roast Beef and Cheese
Fruit Kabobs with Cream Cheese Dip
Assorted cheeses - Brie, Havarti, Gouda, Swiss, Cheddar, Muenster, Derby Sage, Boursin (choice of three)
Marinated Cheese with Crackers
Assorted Fresh Fruit
Raw Vegetables with Ranch or Herb Dip
Goat Cheese Balls Sprinkled with Dried Fruit
Brie Wrapped in Puff Pastry Brown Sugar and Pecans
Savory Cheesecakes - with Crackers



ON PREMISES

ROOM RENTAL:	\$300.00	Colonial or Flamingo
	\$500.00	Monterey & Flamingo
	\$500.00	Pine Ridge Lodge or Honeysuckle Hall
	\$175.00	Gazebo Rental (chairs included)
	\$300.00	Monterey
	\$250.00	Water Front Pavilion (chairs included)

SET UP FEE: \$500.00 - (includes plates, punch cups, coffee cups, forks (if needed), all serving pieces, tablecloths, skirting, tables and chairs) Round Tables \$10 each

**Menu selected from appetizer sheet, minimum \$500.00 - food
Seven percent sales tax and fifteen percent gratuity added to all charges.**



OFF PREMISES

CATER FEE:	(in town)	\$500.00
	Additional fee for out of town	\$500.00

**SET UP FEE: \$500.00 (includes same as on premises)
Tables \$10.00 each, chairs (folding) \$3.00 each (if needed)
Round \$10.00 each**

**Menu selected from appetizer sheet, minimum \$500.00 - food
Seven percent sales tax and fifteen percent gratuity added to all charges.**

**All decorations are clients responsibility.
We will be happy to prepare any favorite recipe you may have.
Let us know and we can provide a price.**

**Lake Tiak-O'Khata must furnish all food, beverages (except wine and champagne) (\$25.00 Corkage fee) for on premise weddings. Off premise, we will furnish serving pieces for food we prepare only.*



LAKE
Tiak-O'Khata

P.O. Box 160 - 213 Smyth Lake Road
Louisville, Mississippi 39339
(662) 773-7853 or Toll free 1-888-845-6151
Fax (662) 773-4555
Web Page: www.ltok.com

Specialty Stations - 1

*(must be in addition to four hors d'oeuvres)
(minimum 100 people)*

DIP STATION

(choose 1 hot, 2 cold)

Southern Caviar

Hot Artichoke Dip

Rotel Cheese Dip w/ Tortillas (w/ or w/out sausage)

Hot Crabmeat Dip w/ Toast Points and Crackers

Hot Chicken Dip w/ Toast Points and Crackers

Hot Spinach Dip w/ Tortillas w/ Salsa and Sour Cream

Mexican Layered Dip w/Tortillas

Savory Cheesecake - Traditional, Artichoke, Mexican

\$3.00 per person

FRUIT & CHEESE DISPLAY

Sliced Imported & Domestic Cheeses

Melons

Grapes

Strawberries

Kiwi

Pineapple

Cantaloupe

and other seasonal fruits elegantly displayed

\$3.50 per person

ANTIPASTO STATION

Kalamata Olives

Spiced Italian Cheeses

Cold Cuts

Mozzarella

Goat Cheese Balls Encrusted w/ Pine Nuts, Parsley, Chives, Pecans

Marinated Artichokes

Mushrooms

Asparagus

Green Olives

Roasted Garlic

Served w/Crostinos, Pita and Crackers

\$3.00 per person

PASTA STATION

Assorted Pastas

(Bow Tie, Tortellini, and Penne)

Served with:

Marinara, Alfredo, Tomato Cream Sauce

Sharp Cheddar Macaroni w/Cheese

Sliced Chicken Breast

Parmesan Cheese

Garlic Butter Bread

Cheesy French Bread

\$4.00 per person



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Specialty Stations - 2

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(minimum 100 people)*

CAJUN STATION

Crawfish Etouffe

Jambalaya

Gumbo

American Pate (Meat Loaf)

Served w/ Assorted Sauces

Garlic Butter Bread

Cheesy French Bread

\$4.00 per person

POTATO STATION

Creamed Potatoes

Sweet Potatoes

Served in Stemmed Glass

w/ the following toppings:

Cheddar Cheese

Chopped Green Onions

Bacon

Pecans

Brown Sugar

Marshmallows

Butter

Sour Cream

\$3.50 per person

SHRIMP & GRITS STATION

Cheese Grits

Served w/

Sauteed Shrimp

Chopped Tomatoes

Crawfish Sauce

Spicy Tasso Gravy

Bell Peppers

Chives

\$4.00 per person

DRINKS

Punch - \$15.00 per gallon

Plantation Tea - \$15.00 per gallon

Peach Tea - \$15.00 per gallon

Lemonade - \$15.00 per gallon

Coffee - \$4.50 per pot

Beer - \$2.75 per bottle

Food will be served in chafing dishes, silver plate, pewter, or glass trays.

Casual baskets, granite cheese boards used on specialty tables.

Fifteen percent gratuity and seven percent sales tax added to all menu and facility charges.

Facility fees and set up fees not included. See facility fee page.

All food can be catered to different location for a cater fee.