

AT THE LAKE

EFFORTLESS ENTERTAINING
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2024 EVENTS PACKAGE

WELCOME

Thank you for choosing AT THE LAKE for effortless entertaining this season!

Allison, founder of AT THE LAKE, is a sommelier and experienced caterer and cook offering wine and dinner experiences in Muskoka.

At the cottage, on the dock or a boat, ATL will create a delicious and memorable event, complimented with seasonal ingredients, exclusive wines, and professional service.

Dream big! Anything is possible.

Allison



GRAZEABLES

Striking presentations for casual or formal gatherings. Grazeable platters and boards are arranged before guests arrive, serviced and are maintained throughout the event.

Cheese Boards

premium, artisan cheese selection with fresh fruit, honey, mixed nuts & crisps

Charcuterie

sliced cured meats & terrines with cornichons, mustard & crisps

Crudités

colourful vegetable selection with green goddess, white bean & artichoke dips

Raw Bar

jumbo prawns, oysters, jonah crab claws
old bay aioli, lemon, mignonette & hot sauce

Nacho Bar

baked chili & tortilla chips, pickled jalapenos, lime crema, pico de gallo, guacamole



CANAPÉS

Passed small bites ideal for cocktail parties and social gatherings. One to two bite savoury starters created to encourage an appetite. Canapés are a great addition to grazeable appetizer stations.

- Blini with Crème Fraîche & Caviar
- Chilled Jumbo Prawns & Old Bay Aioli
- Prawn Brochette & Pickled Pepper Sauce
- BBQed Oysters with Garlic Chive Compound Butter
- Chilled Oysters & Mignonette
- Crudités Cups, White Bean & Artichoke Dip
- Steak Tartare on Crostini
- Grilled Lamb Chops with Chimichurri
- Pulled Pork Sliders with Apple & Red Cabbage Slaw



TASTINGS

Book an entertaining & educational hour with a Sommelier-guided wine, beer, or cocktail tasting!

Ideal for:

- Team building
- Bridal showers
- Bachelorette parties
- Birthday parties
- Family gatherings
- Just having fun!

Classic Tasting Package

- welcome drink
- four beverage samples
- pairing snacks
- educational hour

Starting at \$90 per person.

Pricing varies relating to theme and beverage and snack selections. Minimum of 5 people required.



PRIVATE DINNERS

Inspired by seasonal ingredients and classic dishes. AT THE LAKE will take care of every detail from start to finish. Choose from a sample menu, or share inspiration for a theme, such as recent travel experience, wine pairings, or celebration. ATL will curate a menu to reflect the individuality of the evening.

Additional touches:

- Floral arrangements
- Guest Chefs
- Printed Menus
- Live Music
- Ambiance & Decor

Sample menus attached.



SOUTHERN FIESTA

Tuna Ceviche

albacore tuna, avocado, jalapenos & tortilla chips

Pork Chop

charred tomatillo salsa verde

Elote Salad

grilled corn, cilantro, lime crema & queso

Chipotle Sweet Potatoes

black beans, roasted red pepper & pepitas

Grilled Corn Bread

seasonal fruit compote & vanilla ice cream

85 per person

Add-ons:

Grilled Prawns

two-piece skewer with pickled pepper sauce

9 per piece

ITALIAN TABLE

Antipasto

preserved and fresh vegetables, olives, traditional cheese & cured meats

Chicken Piccata

seared chicken breast, lemon parsley caper sauce

Orzo & Artichokes

pasta seasoned with marinated artichokes & oven roasted-tomatoes

Chili Rapini

roasted rapini in a chili-garlic oil

Panna Cotta

chilled vanilla cream, seasonal fruit & biscotti

75 per person

Add-ons:

Rosemary Focaccia

5 per person

Cannellini Soup

white beans in parmesan broth with pesto

8 per person

FRENCH BISTRO

Frisée Salad

bitter greens, Dijon vinaigrette, lardon & soft boiled egg

Salmon Filet

dill beurre blanc & fine herbs

Haricots Verts

green beans with toasted almonds

Pommes Dauphinoise

scalloped potatoes in garlic cream & Gruyère

Artisanal Cheese Selection

cheese with fresh fruit & honey

85 per person

Add-ons:

Oysters & Classic Accompaniments

mignonette, lemon & horseradish 4 per piece

Braised Lentils

slow-cooked lentils seasoned with cloves, pork belly & herbs 6 per person

Crème Brûlée

vanilla custard with torched sugar 14 per person

STEAK HOUSE

Jumbo Prawns

chilled poached prawns, old bay aioli & lemon

Wedge Caesar Salad

iceberg, lemon-parmesan dressing, bacon & white anchovy

Porterhouse

classic, thick-cut t-bone steak

Roasted Duck Fat Potatoes

duck fat & thyme finished with sea salt

Garlic Spinach Sauté

spinach with shallots, garlic & nutmeg

Key Lime Pie

lime custard, graham cracker & whipped cream

110 per person

Add-ons:

Oysters

mignonette, lemon & horseradish 4 per piece

Miso Roasted Mushrooms

wild mushrooms roasted in miso butter 6 per person

Steak Sauces

Smoked Blue Cheese Compound Butter

Garlic & Chive Compound Butter

Chimichurri

3 each per person

RESERVATIONS

Start the conversation to curate an
experience to remember!

Ring or reach out by email.

(416) 995.6696

info@atthelakemuskoka.com

Visit the website for more information:

www.atthelakemuskoka.com

View the latest on social media:

IG: [@atthelake_muskoka](https://www.instagram.com/atthelake_muskoka)



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