

# AT THE LAKE

EFFORTLESS ENTERTAINING  
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## 2026 CATERING PACKAGE

# WELCOME

Thank you for your interest in AT THE LAKE's Effortless Entertaining this season!

As the founder and operator of AT THE LAKE, I bring years of experience as a sommelier, caterer and host to your next event! Services range from entertaining and interactive wine tastings, formal sit down dinners or medium-large grazing cocktail parties throughout Muskoka and beyond.

Utilizing seasonal and premium ingredients with personal, yet seamless service, AT THE LAKE will make your next get together effortless, memorable and delicious.

Sample menus to follow.

Please reach out to customize your experience.

Cheers!

*Allison*



# GRAZEABLES

Striking presentations for casual or formal gatherings

## Cheese Boards

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

## Charcuterie

sliced cured meats & terrines with marinated olives,  
cornichons, mustard & crisps

## Crudité's

colourful vegetable selection with white bean & artichoke dip

## Raw Bar

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

## Nacho Bar

beff & black bean chili, hand-made tortilla chips, tex mex cheese,  
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.

- Grilled Spicy Veggie Slider with Slaw (Vegan)
- Mushroom & Eggplant Skewer Sesame Miso (Vegan)
- Burrata & Tomato Salad Cups
- Tuna Ceviche Cups with Tortilla Chips
- Prawn Brochette & Pickled Pepper Sauce
- BBQed Oysters with Garlic Compound Butter
- Chicken Skewer with Green Goddess
- 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

- Reception wine (5oz)
- Flight of 4 wines (4x3oz)
- Light Cheese & Charcuterie
- Sommelier Educational Session
- Glassware Rental

\$85 per person

+ Service Fee \$500



# 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 below.



# ITALIAN TABLE

## Caprese Salad

seasonal fruit & tomato, buffalo mozzarella & prosciutto  
aged balsamic & basil

## Grilled Chicken Piccata

chicken supreme, lemon-parsley-caper sauce

## Classic Risotto

arborio rice & parmesan

## Seasonal Vegetable

Roasted Cipollini Onions

## Panna Cotta

chilled vanilla cream, seasonal fruit & biscotti

65 per person

## Add-ons:

Grilled Sourdough

5 per person

# SOUTHERN FIESTA

## Tuna Ceviche

albacore tuna, jalapenos, citrus & tortilla chips

## Grilled Pork Chop

double bone-in 14oz chop

peach & tomato salsa

## Elote

grilled corn, cilantro, lime crema & queso

## Chipotle Sweet Potatoes

honey & pepitas

## Corn Bread

seasonal fruit & vanilla ice cream

*75 per person*

## *Add-ons:*

## Grilled Prawns

two-piece skewer with pickled pepper sauce

*9 per piece*

# FRENCH BISTRO

## Frisée Salad

bitter greens, Dijon vinaigrette, lardon & soft boiled egg

## Salmon Almondine

almonds, lemon, capers & parsley

## Haricots Verts

buttered green beans

## Pommes Dauphinoise

scalloped potatoes in garlic cream & Gruyère

## Artisanal Cheese Selection

cheese with fresh fruit, nuts & honey

*85 per person*

## Add-ons:

### Oysters & Classic Accompaniments

mignonette, lemon & hot sauce *4 per piece*

### Crème Brûlée

vanilla custard with torched sugar *14 per person*

# STEAK HOUSE

## Jumbo Prawns

chilled poached prawns, old bay aioli & lemon

## Caesar Salad

dark greens, lemon-parmesan dressing, bacon & white anchovy

## New York Striploin

12oz AAA

## 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 & hot sauce 4 per piece*

### Miso Roasted Mushrooms

*wild mushrooms roasted in miso butter 6 per person*

## Steak Sauces

*Blue Cheese Compound Butter*

*Garlic Compound Butter*

*Chimichurri*

4 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](mailto:info@atthelakemuskoka.com)

Visit the website for more information:

[www.atthelakemuskoka.com](http://www.atthelakemuskoka.com)

View the latest on social media:

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



*Allison*

# PRICING

## GRAZEABLES

### Cheese

\$16/3x1oz + accompaniments  
Minimum 6oz of each cheese

### Charcuterie

\$14/3x1oz + accompaniments  
Minimum 6oz of each meat

### Crudités

\$9 per 6oz + dip

### Raw Bar

\$4 per piece + accompaniments

### Nacho Bar

\$11 per 8oz + accompaniments

## RENTALS

Tables, chairs, tents.

Service ware: Platters, boards,  
towers, ice wells, tongs.

Glassware, flatware, plates.

Linens: table clothes & napkins.

\$TBD

## CANAPÉS

Veggie Slider \$8

Mushroom & Eggplant Skewer \$8

Burrata & Tomato Salad Cup \$9

Tuna Ceviche Cup \$9

Prawn Brochette \$9

BBQed Oyster \$4

Chicken Skewer \$7

Steak Tartare on Crostini \$10

Grilled Lamb Chop \$12

Pulled Pork Slider \$8

## SERVICE

Run of Show \$1000

Chef \$700

Sommelier \$500

Assistant \$450

Cook \$375

Bartender \$350

Server \$350

## TRAVEL TIME

\$40/hr per person