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## mains - family style

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*heating instructions included  
8 serving minimum*

MARINATED & GRILLED CHICKEN (GF)  
*herbed chimichurri*

Per Serv.....\$16

MARINATED & GRILLED TEMPEH (GF)

Per Serv.....\$14

POACHED OR ROASTED SALMON (GF)

*choice of green goddess or  
mustard dill (DF) sauce* • Per Serv .....\$24

GRILLED BABY BACK RIBS

*dry rub / bbq glaze* • 1/2 rack .....\$22

CHARRED CHICKEN & AVOCADO SALAD (GF)

*red onion, lemon, herbs*  
Per Serv.....\$15

BEEF TENDERLOIN STEAKS (GF)

*horseradish creme fraiche* • Per Serv .....\$35

PORK TENDERLOIN (GF)

*herbed chimichurri* • Per Serv .....\$30

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## sides - family style

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GRILLED STREET CORN SALAD (GF)

*charred jalapeno, red onion, cojita, scallion,  
cilantro, mint, fresh lime*

Per Serv.....\$9

SUMMER POTATO SALAD (GF)

*traditional with celery, onion, parsley and  
mustard aioli OR mustard herb*

Per Serv.....\$9

SLAW (GF)

*traditional, OR asian style with nappa cabbage,  
sesame, tamari & rice wine vinegar*

Per Serv.....\$8

SEASONAL GREEN SALAD (GF/VEGAN)

*citronette*  
Per Serv.....\$9

MEDITERRANEAN ORZO SALAD

*feta, artichoke hearts, kalamata olives, herbs,  
evo, greek vinaigrette*

Per Serv.....\$9

PASTA SALAD

*pesto, four cheese tortellini, oven roasted  
tomatoes*  
Per Serv.....\$9

QUINOA TABOULLEH (GF)

*chickpeas, lemon, parsley, tomato, cucumber,  
red onion*  
Per Serv.....\$8

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## sides - cont'd

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### RICE NOODLE SALAD (GF)

*edamame, red pepper, carrots, purple cabbage, scallions, ginger sesame vinaigrette*

Per Serv.....\$9

### ASSORTED GRILLED VEG (GF)

*seasonal, served with balsamic and feta*

Per Serv.....\$9

### GRILLED BROCCOLI (GF)

*crispy garlic, olive oil, red pepper*

Per Serv.....\$9

### ROASTED SUMMER BEANS (GF/VEGAN)

*roasted sesame and ginger OR lemon and garlic*

Per Serv.....\$9

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## sandwich platters

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### SANDWICH PLATTER

*Mozzarella, tomato, cucumber, basil aioli on focaccia • Chicken Salad Wrap Ham, dijon, greens and brie on ciabatta Vegan Grilled Veggie with hummus on ciabatta*

10 sandwiches - 3 of ea + 1 vegan) .....\$140

### PULLED PORK PLATTER

*w/ Cabbage Slaw, House Pickles, Hawaiiin Rolls*

Large 10-12 servings.....\$120

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## sweets

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### CRUMBLES

*apple or stone fruit*

8" .....\$25

### PIES

*chocolate cream, key lime, coconut cream, maple*

8" .....\$25

### DESSERT PLATTER

*Assorted Cookies*

Serves 20-25.....\$95.00

*Delivery Only • 20% gratuity applied • kate@lakeandco.me • www.lakeandco.me  
Happy to modify for dietary restrictions • plates & napkins available to add for \$2/pp*

