

# Lava Lane Party Options



## Themed Buffet (+12 guest)

### **Hawaiian \$20.95 per person**

Kalua pulled pork, grilled teriyaki chicken, grilled pineapple skewers, jasmine rice and macaroni salad.

### **Italian \$19.95 per person**

Veggie and meat lasagna, fettucine Alfredo and seasonal vegetables.

+ Chicken parmesan for \$3.75 per

### **Taco's & Nacho \$12.95 per person**

Crispy taco shells, soft flour tortillas, fresh made chips, seasoned beef, grilled chicken, refried beans, lettuce, tomato, green onion, olives, sour cream, salsa, jalapeños, nacho cheese sauce and shredded cheese.

+ Mexican rice 2.00 per. / + black beans \$1 per. / + tamales or enchiladas \$3.75 per.

### **Soup and Salad bar \$13.00 per person**

Includes: spring mixed greens, fresh cut romaine and iceberg lettuce mix, tomatoes, beets, olives, baby corn, hardboiled eggs, shredded jack cheddar blend, croutons. Dressing included: blue cheese, ranch, 1000 island, Caesar, balsamic vinaigrette. Soups Included: Loaded potato and chicken vegetable. + grilled chicken \$3.00 per

### **Brunch Buffet \$13.99 per person**

Fresh baked Denver quiche, bacon, sausage, fresh baked pastries, fresh seasonal fruit cups, choice of potatoes au gratin or roasted red potatoes and scrambled eggs.

+ Biscuits & Gravy \$1.75 Per. / + egg and omelet bar \$2.75 per. /

+ Pancakes or Waffles \$1.25 per

### **Pizza bar \$16.95-\$23.00 per pizza**

Your choice of pizzas: Cheese, pepperoni, combo, Hawaiian, bbq chicken, veggie, carnivore, Islander, Thai chicken.

**Large bowl of House salad..... \$34.95**

**Large bowl of Caesar salad ..... \$34.95**

**Large bowl asian chic soba noodle salad ..... \$38.95**

(Salads Feed 8-10 guest)

### **Additional:**

Loaded potato soup \$2.00 per

Caesar salad \$2.00 per

House salad \$2.00 per

Fresh baked bread and butter \$2.00 per

## **Premium Entrées (+12 guest)**

Premium entrees come with choice of 2 sides.

**Chef Carved Prime Rib - 10oz. \$26.95 / 12 oz. \$32.00 / 16oz. \$36.95**

Served with Ajus sauce and horseradish crème fraiche.

**Marinated Grilled Tri-Tip \$22.95**

Served with bleu cheese compound and fresh herb chimmi -churri sauce.

**Fresh Fire Grilled Atlantic Salmon \$24.95**

Served with fresh Mango salsa or Lemon caper dill Sauce.

**Chicken Marsala \$20.95**

Served in a Wild mushroom Marsala sauce.

**Vegetable Risotto & Grilled Vegetables \$22.95**

Aborio Rice slow cooked in vegetable stock with Peas, mushrooms, asparagus

Served with grilled Portobello and asparagus and served with goat cheese fritter

**Surf & Turf \$38.95**

Grilled flat Iron Steak served with smoked Tomato hollandaise sauce and lime cilantro Prawn scampi.

### **Additional:**

**Loaded potato soup \$2.00 per**

**Caesar salad \$2.00 per**

**House salad \$2.00 per**

**Fresh baked bread and butter \$2.00 per**

## **Premium Entrees Sides**

### **Garlic Mashers**

Yukon gold potatoes whipped, butter, cream and garlic confit

### **Twice Baked Potatoes**

Large russet potatoes baked and stuffed with cheese bacon and chive and baked again.

### **Fettucine Alfredo**

Fettucine pasta cooked in a creamy Alfredo sauce and fresh grated parmesan cheese

### **Seasonal Vegetables**

In season Sautéed vegetable.

### **White cheddar Mac**

Macaroni cooked in Tillamook white cheddar sauce, topped with bread crumbs and parmesan.

### **Bacon Corn Succotash**

Corn Sautéed with bacon, red bell peppers and onion and finished with fresh lime juice and cilantro.

### **Warm bacon and Bleu cheese Potato Salad**

Crispy bacon and fingerling potatoes tossed with caramelized onion Bleu cheese crumbles and chives.

## Appetizers trays

**Assorted Tortilla wraps trays..... \$57.00**

Ham and turkey wraps filled with cream cheese herb spread, lettuce, tomato and sliced. Veggie wraps filled with assorted vegetables, and hummus spread and sliced.

**Chicken wings Platter..... \$54.95**

Large platter of traditional chicken wings celery and carrot sticks served with choice of dipping sauce.

**Large Vegetable platter ..... \$59.95**

Cauliflower, broccoli, carrot, celery, grape tomatoes, radish and roasted beet and Fresh dill ranch.

**Large Cheese and fruit platter..... \$79.95**

Hazelnut encrusted goat cheese, cheddar cubes, pepper jack cubes, assorted gourmet crackers, red and green grapes, seasonal berries.

**Small Vegetable platter ..... \$39.95**

Cauliflower, broccoli, carrot, celery, grape tomatoes, radish and roasted beet and Fresh dill ranch.

**Small Cheese and fruit platter..... \$39.95**

Hazelnut encrusted goat cheese, cheddar cubes, pepper jack cubes, assorted gourmet crackers, red and green grapes, seasonal berries.

**Anti-pasti platter ..... \$72.00**

Marinated zucchini, grilled asparagus, red peppers, pickled peppers, marinated artichoke hearts, assorted olives, marinated aged sharp white cheddar and Spanish ham, spicy mushrooms and crostini's with feta.

## **Party Platters to Share**

**Our Party platters are built to feed groups of 8-10 people & can be ordered at any time, If it's a birthday party, company party or just a group of friends. This is a hassle free affordable way to feed your group.**

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### ***STREET TACO PLATTER***

*30 tacos Choice of carnitas, carn'e asada & Chicken*

**\$65**

### ***XL STADIUM NACHOS***

*Choice of beef, chicken or chili*

**\$25**

### ***WING PLATTER***

*Choice of bbq, teriyaki or classic buffalo*

**\$40**

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# KIDS PARTY OPTIONS

**Fruit Platter..... \$38.95**

A Healthy Snack Kids Will Love. Served with Oranges, Apples, Grapes and Yogurt dip.

**PB & J Platter ..... \$42.95**

Crust less Peanut butter and Jelly sandwiches, garnished with Oreo cookie dirt and gummy worms.

**Hot dog and burger ..... \$8.00 per**

Served with macaroni cheese and Tater tots.

**Cupcake trays ..... \$20.95**

Assorted flavor combinations!!!

# Dessert's



**Dessert..... \$4.50 per person**

## **Lava chocolate cake**

Served with coconut cream ice cream and chopped peanut.

## **Fried cheese cake**

Served with caramelized Fuji apples, caramel sauce, whipped cream and cinnamon and sugar.

**Seasonal ice cream ..... \$2.50  
per**

Ask for our current choices.



# Beverages

**Stern of premium coffee ..... \$15.00 ea.**

Served with creamer and assorted sugar.

**Stern of Hot water and assorted Tea's ..... \$10.00 ea.**

Served with creamer, honey and assorted sugar.

**Pitcher of Soda ..... \$5.00 ea.**

Strawberry lemonade, Lemonade, Un-sweet Ice tea & Sweet ice tea, Pepsi & Diet Pepsi Mug root beer, Orange crush, Mist Twst, Dr. Pepper, Mtn Dew

**Lemonade or ice tea dispensors ..... \$15.00 ea.**

Strawberry lemonade, Lemonade, Un-sweet Ice tea & Sweet ice tea.

**Drink tickets ..... \$5.50 per.**

Drink ticket is of equal to: Fillable fountain drinks, single well mixed drinks, well shots, pint of domestic beer, pint of crafted beer, bottled beer, glass house of wine, and Icee's.

**Premium Drink tickets .....\$7.50 per.**

Drink ticket is of equal to: All mixed drinks, top shelf shots, mugs of domestic beer, mugs of crafted beer, all bottled beer, glass of premium wine.

\*\* drink ticket are helpful when you want to provide drinks, but want to limit the drink you want to provide.

**We also sell wine and champagne by the bottle**

**Ask us about our current selection**



## Corporate bowling rates

- \$60.00 for the first hour Per lane
- \$30.00 for additional hour after that  
Shoes included  
OR
- \$10.00per person includes 2 games
- Shoes not included (\$3.25 per person)
- Meeting room is \$150.00 for four hours.  
\$300.00 for all day.

We set up the meeting room for you!

***Servers are available! We cater outside! All food is customizable!***

***You can customize your own menu with our trained Chefs.***

***We respect and cater to all dietary needs!***

## **Thank you for thinking of us for your party needs.**

We need at least 10 days notification for food options for ordering purposes and proper staffing. Bowling reservations are based on first come first serve with deposit. For groups over 20 Bowling number is subject for change up to 24 hrs. prior to reservation. We would love to accommodate your needs. Any questions please don't hesitate to call.

(541) 245-2755

Kind regards,

Elijah Todd GM Lava Lanes

