

BREAKFAST

PLATED BREAKFAST

All plates include orange juice, milk, and tea, regular and decaf coffee
Egg Substitute available upon request

The Energizer: Scrambled eggs, bacon, and a yogurt or fruit cup ~ \$7.00

Lake City Skillet-less: Seasoned breakfast potatoes, peppers and onions, bacon, ham, and scrambled eggs topped with Cheddar-Jack cheese. Served with breakfast bread ~ \$10.00

The Hearty Appetite: Scrambled eggs with cheese, seasoned breakfast potatoes, bacon, sausage or ham steak, breakfast bread, and a fruit cup ~ \$12.00

Cinnamon Roll French Toast: A large fresh cinnamon roll dipped in an egg batter and toasted golden. Served with bacon or sausage, butter, maple syrup and a fresh fruit cup ~ \$11.00

Crème de la Crepe: Choice of crepes served with breakfast bread and a fruit cup ~
Mountain Berry: seasonal berries and sweet Mascarpone cheese with yogurt sauce and granola
Banana-Nutella: bananas and chocolate-hazelnut spread with Frangelico syrup
Apple: cinnamon apples with caramel-cider glaze ~ \$11.00

BREAKFAST BUFFETS

All breakfast buffets are based on a 25 person minimum. Add \$5 per person for groups smaller than 25.
All buffets include orange juice, milk, and tea, regular and decaf coffee.
With 50 or more guests, add an omelet station in place of the scrambled eggs for \$75 with attendant.

The Rise 'N' Shine Buffet ~ \$14.00

Scrambled Eggs
Seasoned Breakfast Potatoes
Bacon and Sausage or Ham Steak
Danish, Muffins, and Breakfast Breads
Butter and Preserves
Assorted Whole Fruit

The Main Stay Buffet ~ \$17.00

Scrambled Eggs with Cheddar-Jack Cheese
Seasoned Hash Browns
Bacon and Sausage or Ham Steak
Pancakes with Maple Syrup
Danish, Muffins, and Breakfast Breads
Butter and Preserves
Seasonal Fruit Display
Assorted Yogurts

The Ultimate Brunch ~ \$25.00

Minimum 50 Guests

Scrambled Eggs with Ham & Cheddar-Jack Cheese
Eggs Benedict
Seasoned Breakfast Potatoes
Bacon and Sausage or Ham Steak
Homemade Corned Beef Hash
Cinnamon Roll French Toast with Maple Syrup
Biscuits and Country Sausage Gravy
Chef's Choice Hot Entrée, Starch, and Vegetable
Danish, Muffins, and Breakfast Breads
Bagels and Cream Cheese
Butter and Preserves
Smoked Salmon Display
Mountain Berry Blintzes
Seasonal fruit Display
Fresh Garden Salad with Dressings
Granola-Yogurt Parfait

All pricing is based on 1 ½ hour service and is subject to change. Firm pricing is quoted 90 days prior to the event. All final attendee and menu guarantees are due 3 business days prior to the event. Pricing does not reflect a 20% service charge and applicable sales tax.

A LA CARTE REFRESHMENTS, SNACKS, & BREAKS

REFRESHMENTS

Regular & Decaf Coffee \$32.00 ~ per gallon / \$20.00 per pot	Red Bull Energy Drink © \$4.00 ~ each
Chocolate Macadamia & Hazelnut Coffee \$36.00 ~ per gallon / \$22.00 per pot	Assorted Vitamin Water © \$3.00 ~ each
Assorted Hot Teas \$1.50 ~ each	Fruit Punch or Lemonade \$20.00 ~ gallon
Fresh Brewed Iced Tea \$22.00 ~ per gallon	Canned Sodas, Assorted \$2.50 ~ each
Assorted Bottled Juice \$3.00 ~ each	Bottled Water, 20oz. \$2.50 ~ each
Bottled Milk, 2% \$3.25 ~ each	Hot Chocolate \$1.50 ~ each

MORNING ADDITIONS

Assorted Danish & Muffins \$21.00 ~ per dozen / \$11.00 ~ per ½ dozen	Assorted Yogurts \$2.00 ~ each
Assorted Large Donuts \$25.00 ~ per dozen / \$13.00 ~ per ½ dozen	Assorted Cold Cereals & Milk \$4.25 ~ per person
Kringle, Chef's Choice Filling \$18.00 ~ each	Croissants with Butter & Preserves \$22.00 ~ per dozen / \$12.00 ~ per ½ dozen
Fresh Baked Cinnamon Rolls \$23.00 ~ per dozen / \$12.00 ~ per ½ dozen	Plain Bagels with Cream Cheese \$21.00 ~ per dozen / \$11.00 ~ per ½ dozen
Assorted Breakfast Bars \$1.25 ~ each	Whole Apples, Oranges, & Bananas \$1.50 ~ each
Nutri-Grain Bars (strawberry, blueberry, or raspberry) \$2.00 ~ each	Seasonal Fruit Platter \$4.50 ~ per person

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A LA CARTE REFRESHMENTS, SNACKS, & BREAKS

AFTERNOON SNACKS

Pretzels \$9.00 ~ per pound	Peanuts ~ Dry Roasted \$10.00 ~ per pound
Bowl of Potato Chips \$10.00 ~ per pound	Gourmet Mixed Nuts (no peanuts) \$18.00 ~ per pound
Bowl of French Onion Dip \$6.00 ~ per pound	Vegetable Crudités with Dip \$3.50 per person
Assorted Chips and Pretzels \$1.75 ~ per bag	Assorted Crackers with Wisconsin Cheese Spread \$28.00 ~ per pound of each
Tortilla Chips with Salsa \$12.00 ~ per pound of each	Assorted Candy Bars \$2.00 ~ each
Gardettos © \$12.00 ~ per pound	Assorted Cookies \$15.00 ~ per dozen / \$8.00 ~ per half dozen
Popcorn (plain or lightly buttered) \$10.00 ~ per pound	Fudge & Turtle Brownies \$17.00 ~ per dozen / \$9.00 ~ per half dozen

PACKAGE BREAKS

Prices are “per person”. Check out our luncheon buffets as they make great breaks too!

Coffee Break: Fresh Brewed Coffee, Decaf, and Assorted Teas ~ \$5. Add 3 Assorted Flavored Syrups ~ \$1

Ultimate Coffee Experience: Fresh Brewed Columbian, Decaf, Chocolate Macadamia Nut, and Hazelnut Coffees, 3 Assorted Flavored Syrups, Assorted Teas, Espresso/Cappuccino Station, Whip cream, Cinnamon Sticks, Pirouettes, Shaved Chocolate, and even a Private Barista on hand ~ \$12.00

Continental: An Assortment of Muffins, Danish, and Breakfast Breads, Butter, Whole Fruit, Bottled Juices, Fresh Brewed Coffee, Decaf, and Assorted Teas ~ \$9.50

Deluxe Continental: Bagels and Croissants, Cream Cheese, Butter, and Preserves, Assortment of Danish, Muffins, and Breakfast Breads, Seasonal Fruit Display, Bottled Juices, Fresh Brewed Coffee, Decaf, and Assorted Teas ~ \$11.50

Hearty Healthy: Assorted Yogurts, Nutri-grain, Granola, and Breakfast Bars, Fresh-cut Seasonal Fruit, Bottled Juices, Bottled Water, Fresh Brewed Coffee, Decaf, and Assorted Teas ~ \$12.50

Sinful Seven: Assorted Cookies, Fudge & Turtle Brownies, Dessert Bars, Assorted Candy Bars, 2% Milk Bottles, Assorted Sodas, Fresh Brewed Coffee & Decaf, and Assorted Teas ~ \$10.00

Snack-‘em: Assorted Bags of Chips, Fresh Popped Popcorn, Hot Pretzels with Nacho Cheese, Gardettos ©, Mixed Nuts, Assorted Sodas and Bottled Water, Fresh Brewed Coffee & Decaf, and Assorted Teas ~ \$9.50

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ALL DAY EXECUTIVE PACKAGES

THE CLASSIC

\$18.95

Morning Arrival

An Assortment of Muffins, Danish, and Breakfast Breads, Butter, Whole Fruit, Bottled Juices, Fresh Brewed Coffee, Decaf, and Assorted Teas

Mid-Morning Break

Assorted Sodas and Bottled Water, Fresh Brewed Coffee & Decaf, and Assorted Teas

Afternoon Break

Assorted Bags of Chips, Assorted Cookies, 2% Milk Bottles, Assorted Sodas, Fresh Brewed Coffee & Decaf, and Assorted Teas

THE PLUS

\$21.95

Morning Arrival

Bagels and Croissants, Cream Cheese, Butter, and Preserves, Assortment of Danish, Muffins, and Breakfast Breads, Seasonal Fruit Display, Bottled Juices, Fresh Brewed Coffee, Decaf, and Assorted Teas

Mid-Morning Break

Granola Bars, Assorted Sodas and Bottled Water, Fresh Brewed Coffee & Decaf, and Assorted Teas

Afternoon Break

Assorted Bags of Chips, Gardettos, Assorted Cookies, Fudge & Turtle Brownies, 2% Milk Bottles, Assorted Sodas, Fresh Brewed Coffee & Decaf, and Assorted Teas

THE PREMIER

\$24.95

Morning Arrival

Bagels and Croissants, Cream Cheese, Butter, and Preserves, Assortment of Danish, Muffins, and Breakfast Breads, Seasonal Fruit Display, Bottled Juices, Fresh Brewed Coffee, Decaf, Chocolate Macadamia Nut and Hazelnut Coffees, 3 Assorted Flavored Syrups and Assorted Teas

Mid-Morning Break

Granola Bars, Yogurt, Assorted Sodas and Bottled Water, Fresh Brewed Coffee & Decaf, 3 Assorted Flavored Syrups, and Assorted Teas

Afternoon Break

Assorted Bags of Chips, Gardettos, Hot Pretzels with Nacho Cheese, Assorted Cookies, Fudge & Turtle Brownies, Dessert Bars, 2% Milk Bottles, Assorted Sodas, Fresh Brewed Coffee & Decaf, and Assorted Teas

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PLATED LUNCH SALADS & SANDWICHES

All plated salads and sandwiches include, milk, and tea, regular and decaf coffee.

SALADS

Includes rolls and butter

Southwest Turkey Cobb Salad: Mixed greens, house-smoked turkey, diced tomatoes, egg, smoky bacon, Cheddar-Jack cheese, black-bean-corn relish, finished with tortilla strips and guacamole ~ \$14

Smoked Chicken Caesar Salad: Romaine lettuce tossed with Caesar dressing, Parmesan cheese, croutons, and topped with house-smoked pulled chicken ~ \$13

Mediterranean Asparagus Salad: Mixed greens, mandarin oranges, goat cheese, Kalamata olives, smoky bacon, and Cajun pita chips with Burgundy Vinaigrette ~ \$14

Walnut, Pear, and Bleu Cheese Salad: Mixed greens, toasted walnuts, seasonal pears, crumbled Bleu Cheese with Balsamic Vinaigrette ~ \$14

SANDWICHES

Includes choice of potato chips, seasoned fries, pasta salad, potato salad, coleslaw, or fruit

Smoked Turkey BLT: Our house smoked turkey with, “BLT” of course, and mayo on a Brioche roll ~ \$14

Crispy Chicken ‘N’ Ranch Wrap: Crispy chicken strips, smoky bacon, Cheddar-Jack cheese, Ranch dressing, lettuce, onions, and tomatoes wrapped in a flour tortilla ~ \$14

Steakburger: Our special ground beef patty with, lettuce, tomato, and onion mayo on a Brioche roll ~ \$14

Deli Croissant: Choose smoked turkey, ham, salami, roast beef, tuna salad, or egg salad on a buttery croissant with lettuce, tomato, and onion. Mix ‘n’ match up to 3 choices ~ \$13

Prime Rib Dip: Shaved Prime Rib with Mozzarella Cheese on a toasted baguette with au jus ~ \$15

Grilled Chicken Sandwich: Marinated chicken breast, lettuce, tomato, onion, and mayo on a Brioche roll ~ \$14

BOXED LUNCHES

Choose two deli and two bread options. Add \$1.00 for each additional option.

Deli Options: Turkey, Ham, Salami, Roast Beef, Tuna Salad, Egg Salad, or Vegetarian

Bread Options: Wheat, White, Marble Rye, Brioche roll, Croissant, or a Wrap

Includes lettuce, tomato, and onion, a bag of chips, cookie, bottled water or soft drink, and whole fruit ~ \$15

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PLATED HOT LUNCH ENTREES

All lunch entrees include Caesar salad or fresh garden salad with dressings; soup du jour add \$1.
Also includes our chef's choice vegetable and starch, assorted rolls, milk, and tea, regular and decaf coffee.

CHICKEN AND TURKEY

- Smoked Chicken Crepes:** Crepes filled with smoked chicken, mushrooms, & peas. With a Sherry cream sauce ~ \$14
Chicken Milanese: Breaded chicken breast, roasted tomato-basil relish, Mozzarella cheese ~ \$16
Turkey Wellington: Smoked turkey and mushroom duxelles baked in puff pastry with a Madiera sauce ~ \$17
Stuffed Chicken: Sage dressing stuffed chicken breast topped with sauce Supreme ~ \$16
Smoked Turkey Alfredo: Smoked turkey, mushrooms, broccoli, and fettuccini in a Parmesan cream sauce ~ \$15*

SEAFOOD

- Almond Crusted Tilapia:** Farm-raised Tilapia, almond crusted, and topped with a coconut cream sauce ~ \$18
Honey Glazed Salmon: Seared salmon fillet topped with a honey-dill glaze then baked ~ \$19
Sautéed Grouper: Seared Florida Grouper topped with a citrus compound butter ~ \$19
Crab Stuffed Sole: Fillet of Dover Sole stuffed with crab claw meat & cheese. Served with a citrus butter sauce ~ \$22
Seafood Thermidor: Assorted seafood & vegetables in a Dijon-Sherry cream sauce served in a puff pastry boat ~ \$16*

MEAT

- Burgundy Beef Tips:** Beef tips, mushrooms, and onions in a Burgundy demi-glace over egg noodles ~ \$18
Apple-Mustard Glazed Pork Loin: Glazed, slow roasted, sliced and topped with the same glaze ~ \$17
Bacon-Wrapped Pork Chop: A boneless bacon-wrapped pork chop with a mushroom-pancetta sauce ~ 17
Veal Parmesan: Parmesan breaded veal cutlets, Mozzarella cheese, marinara, over spaghetti pasta ~\$18
Teriyaki Beef: Teriyaki glazed beef and Asian-style vegetables with fried rice ~ \$15*

VEGETARIAN*

- Linguine Primavera:** Linguine tossed in olive oil & topped with Chef's choice seasonal vegetables & cheese ~ \$15
Grilled Vegetable Ravioli: An array of grilled vegetables and cheeses topped with an Aurora sauce ~ \$15
Roasted Vegetable Lasagna: An array of roasted vegetables, layered with pasta, cheese, marinara, and alfredo ~ \$16
Roasted Vegetable Crepes: Crepes filled with roasted vegetables & cheese topped with a pesto-cream sauce ~ \$14

Please note that entrees marked with an * in the above categories do not come with an extra starch or vegetable choice

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THEMED LUNCHEON BUFFETS

All lunch buffets are based on a 25 person minimum. Add \$5 per person for groups smaller than 25.
Includes milk and tea, regular and decaf coffee

The Basic Deli ~ \$13

Sliced Turkey and Ham
Sliced Cheddar & Mozzarella Cheeses
Lettuce, Tomatoes, Onions, and Pickles
Chef Choice Pasta Salad
Bowl of Potato Chips
White and Wheat Breads
Appropriate Condiments
Whole Fruit

The Deluxe Deli ~ \$16

Sliced Turkey, Ham, Roast Beef, Salami
Assorted Sliced Cheeses
Lettuce, Tomatoes, Onions, and Pickles
Chef Choice Pasta Salad
Creamy Coleslaw
Bowl of Potato Chips
Assorted Breads and Sandwich Rolls
Seasonal Fruit Display
Appropriate Condiments
Assorted Cookies and Brownies

The Executive Deli ~ \$19

Soup du Jour
Garden Salad with Dressings
Assorted Pre-Made Sandwiches & Wraps
Lettuce, Tomatoes, Onions, and Pickles
Crudités with Dip
Chef Choice Pasta Salad
Grandma's Style Potato Salad
Creamy Coleslaw
Potato Chips
Seasonal Fruit Display
Appropriate Condiments
Assorted Cookies, Brownies, & Dessert Bars

The Quick 'N' Easy ~ \$12

Baked Chicken Quarters
Baked Ham
Mashed Potatoes
Buttered Corn
Garden Salad with Dressings
Assorted Rolls with Butter

The Tailgater ~ \$16

Hot Dogs, Brats, Hamburgers, Chicken Breasts
Baked Beans (meatless)
Corn on the Cobb
Assorted Sliced Cheeses
Grandma's Style Potato Salad
Crudités with Dip
Bowl of Potato Chips
Appropriate Buns and Condiments
Watermelon Slices
Fudge & Turtle Brownies

The Southwest ~ \$16

Black Bean-Corn Salad
Seasoned Ground Beef & Chicken
Smoked Pork Enchiladas
Tex-Mex Rice and Refried Beans
Flour and Corn Tortillas
Lettuce, Tomatoes, Onions, & Black Olives
Shredded Cheese, Salsa and Sour Cream
Sliced Melons
Cinnamon Churros

The Italiano ~ \$17

Tomato, Cucumber, Onion, & Mozzarella Salad
Cheese Raviolis
Meatballs and Italian Sausage
Spaghetti and Penne Pastas
Marinara and Alfredo Sauces
Seasonal Vegetable Blend
Seasonal Fruit Display with Mint
Garlic Bread
Tiramisu Bowl

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SHOWERS, BIRTHDAY PARTIES, ETC.

Choose any one of these “mini buffets” for only \$12.00 per person
Includes milk, tea, and regular and decaf coffee

That’s a Wrap!

Chef’s Club-Style Wraps (vegetarian included)
Smoked Chicken Noodle Soup
Tossed Salad Bowl with Dressings
Bowl of Potato Chips
Seasonal Fruit Display

Hearty Healthy Gourmet

Portable Salad Bar to Include:
Mixed Greens, Toppings, & Dressings
Cottage Cheese
Low-Cal Pasta Salad
Strawberry, Yogurt, Granola Parfait
A Fresh Fruit bowl
Crudités with Dip
Smoked Chicken Noodle Soup

Mini Quincenera

Seasoned Beef & Chicken
Cheese Enchiladas
Spanish Rice & Beans
Flour and Corn Tortillas
Lettuce, Tomatoes, & Onions
Shredded Cheese, Salsa, and Sour Cream
Sliced Melons

Pizza, Wings, & More

Your Choice Assorted Pizzas, 1-3 toppings each
Chicken Wings, plain, hot, mild, or BBQ
Tossed Salad Bowl with Dressings
Garlic Bread with Marinara
Seasonal Fruit Display

Little Italy

Italian Wedding Soup
Caesar Salad
Tuscan Vegetable Pasta Salad
Meat or Vegetable Lasagna
Garlic Bread
Seasonal Fruit Display

All-American Cookout

Hot Dogs and Hamburgers
Grandma’s Style Potato Salad
Baked Beans (vegetarian)
Bowl of Potato Chips
Buns and Condiments
Watermelon Slices

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Hor d' Oeuvres

Prices per dozen have a 3 dozen minimum order, unless otherwise noted.
Add a touch of elegance and have your Hor d' Oeuvres butler-passed for only \$25 per attendant

Cold Hors d' Oeuvres & Displays

See our "Snack" category for more options!

Bruschetta: Toasted Crostinis, Boursin Cheese, Tomato-Basil Relish ~ \$22 per dozen

Silver Dollar Sandwiches: Sliced Turkey, Ham, & Roast Beef, with Cheeses & Condiments ~ \$24 per dozen

Canapés: Chef's Choice Assorted Canapés with Meats, Cheeses, Seafood, & Vegetables ~ \$24 per dozen

Fruit & Cheese Kabobs: Seasonal Fresh Fruits with Assorted Cubed Cheeses ~ \$22 per dozen

Deviled Eggs: Classic Grandmas-Style Deviled Eggs ~ \$18 per dozen

Pinwheels: Tortillas Rolled with Cream Cheese and Choice of Ham, Turkey, OR Vegetables ~ \$16 per dozen

Chilled Shrimp Display: Served on Ice with Cocktail Sauce, Lemons, and Tabasco ~ JUMBO, \$85 / Peel 'N' Eat, \$65

Whole Smoked Salmon Display: Served with Capers, Lemons, Eggs, Olives, and a Dill Sauce ~ market (serves 30)

Cheese and Sausage Display: Assorted Wisconsin Cheeses and Sausages with Crackers ~ \$4.50 per person

Fresh Crudités Display: Large Display of Fresh-Cut Vegetables with Ranch Dip ~ \$3.50 per person

Fresh Fruit Display: Large Display of Seasonal Fresh-Cut Fruit with Yogurt Sauce ~ \$4.50 per person

Sushi Display: California, Spicy Crab, & Vegetable Roll with Wasabi, Pickled Ginger, & Soy Sauce ~ market price

Hot Hors d' Oeuvres & Displays

Mini Meatballs: Swedish or BBQ ~ \$22 per dozen

Bacon Wrapped Water Chestnuts ~ \$24 per dozen

Potstickers: Pork with Teriyaki Sauce ~ \$22 per dozen

Wings: Hot, Wild, BBQ, Sweet Chili ~ \$22 per dozen

Mini Deep Dish Pizzas: Assorted ~ \$30 per dozen

Quesadilla Cornucopia: Vegetable ~ \$27 per dozen

Crab Stuffed Mushrooms ~ \$30 per dozen

Herb-Cheese Stuffed Mushrooms ~ \$24 per dozen

Mini Reubens: Open-Faced ~ \$27 per dozen

BBQ Pork & Brisket Sliders ~ \$30 per dozen

Smoked BBQ Riblets ~ \$30 per dozen

Baked Brie Display: In Puff Pastry with Berries

7# ~ \$150 3# ~ \$75 Slice (1/2#) ~ \$15

Chicken/Beef Satay: Peanut Sauce ~ \$30 per dozen

Pork Spring Rolls: With Sweet/Sour ~ \$20 per dozen

Southwest Rolls: With Ranch ~ \$36 per dozen

Mini Chicken Cordon Bleu ~ \$20 per dozen

Chicken Fingers: Ranch and BBQ ~ \$36 per dozen

Assorted Mini Quiche ~ \$30 per dozen

Mozzarella Sticks: Marinara Sauce ~ \$22 per dozen

Shrimp Poppers: Pineapple Sauce ~ \$36 per dozen

Crab Rangoons ~ \$27 per dozen

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PLATED DINNER ENTREES

All dinner entrees include Caesar salad or fresh garden salad with dressings.
Also includes one choice of a starch and vegetable, assorted dinner rolls, and milk, and tea, regular and decaf coffee

MEAT

- Sirloin:** Eight ounce sirloin grilled medium and topped with a caramelized onion demi-glace ~ \$24
Prime Rib: Twelve ounce prime rib served medium rare to medium with tabled Au Jus and horseradish sauce ~ \$26
Tenderloin Cabernet: Two tenderloin medallions with a Cabernet reduction and tabled Bernaise sauce ~ \$24
Beef Wellington: Beef tenderloin and mushroom duxelles baked in puff pastry with a mustard demi-glace ~ \$24
Apple-Mustard Glazed Pork Loin: Glazed, slow roasted, sliced and topped with the same glaze ~ \$23
Bacon-Wrapped Pork Chops: Twin boneless bacon-wrapped pork chops with a mushroom-pancetta sauce ~ \$23
Veal Parmesan: Parmesan breaded veal cutlets, Mozzarella cheese, marinara, over spaghetti pasta ~\$24

POULTRY

- Chicken Milanese:** Breaded chicken breast, roasted tomato-basil relish, Mozzarella cheese ~ \$21
Turkey Wellington: Smoked turkey and mushroom duxelles baked in puff pastry with a Madiera sauce ~ \$23
Stuffed Chicken: Sage dressing stuffed chicken breast topped with sauce Supreme ~ \$20
Chicken Cordon Bleu: Breaded chicken breast stuffed with ham and Swiss cheese with sauce Mornay ~ \$21
Cornish Hens: Roasted whole game hens with a Door County Cherry-Brandy sauce ~ \$22
Chicken Marsala: Seared airline chicken breast topped with a Marsala-mushroom sauce ~ \$21

SEAFOOD

- Almond Crusted Tilapia:** Farm-raised Tilapia, almond crusted, and topped with a coconut cream sauce ~ \$20
Honey Glazed Salmon: Seared salmon fillet topped with a honey-dill glaze then baked ~ \$21
Sautéed Grouper: Seared Florida Grouper topped with a citrus compound butter ~ \$21
Crab Stuffed Sole: Fillet of Dover Sole stuffed with crab claw meat & cheese. Served with a citrus butter sauce ~ \$24
Lemon Pepper Cod: Atlantic Cod baked with lemon pepper butter ~ \$20
Mahi-Mahi: Grilled Hawaiian fish served with pineapple salsa ~ \$24

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COMBINATIONS AND SPECIALTIES

Surf “N” Turf: Six ounce tenderloin and lobster tail with tabled Bernaise sauce and melted butter ~ \$36

Mixed Grill: Six ounce sirloin and four ounce marinated chicken breast with Marsala sauce ~ \$28

Triple Play: Six ounce tenderloin, three large shrimp scampi, & four ounce marinated chicken breast with Marsala sauce and cocktail sauce ~ \$36

Chefs’ Delight: Meet with our chef and discuss a customized menu for your function! ~ market price

VEGETARIAN*

Linguine Primavera: Linguine tossed in olive oil & topped with Chef’s choice seasonal vegetables & cheese ~ \$19

Grilled Vegetable Ravioli: Pasta filled with cheese and grilled vegetables and topped with marinara sauce ~ \$19

Roasted Vegetable Lasagna: Pasta layered with roasted vegetables, cheese, marinara, and alfredo ~ \$20

Roasted Vegetable Crepes: Crepes filled with roasted vegetables & cheese topped with a pesto-cream sauce ~ \$18

Please note that the entrees marked with an * in the above categories do not come with the starch and vegetable choice

Vegetable Choices

Green Bean Amandine
Corn O’Brien
Julienne Squash and Carrots
Honey Glazed Carrots
Asian-style Vegetables
Seasonal Vegetable Blend
Green Beans with Fire Roasted Red Peppers

Starch Choices

Wild Rice Pilaf
Roasted Garlic Mashed Potatoes
Baked Potatoes with Butter
Parsley Buttered Baby Red Potatoes
Roasted Red Pepper Risotto
Herb Roasted Potatoes
Toasted Almond Couscous
Mashed Sweet Potatoes
Au Gratin Potatoes

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DINNER BUFFETS

All dinner buffets are based on a 50 person minimum. Add \$5.00 per person for groups less than 50.

All dinner buffets include a garden salad with dressings, assorted dinner rolls with butter, milk and tea, regular and decaf coffee.

THE CLASSIC

Choice of two salads, one entrée, one starch, and one vegetable ~ \$24 per person

Add a touch of elegance by having a member of our culinary team carve your beef, turkey, or pork ~ Add \$75 per carving station.

Salads:

Vegetable Crudités with Dip
Grandmas-Style Potato Salad
Chef Choice Pasta Salad
Creamy Coleslaw
Cottage Cheese

Entrees:

Sliced Roast Beef with Au Jus
Roast Turkey with Gravy
Baked Chicken
Lake City Baked Cod
Baked Ham
Roast Pork Loin with Apple Glaze

Starches:

Parsley Buttered Red Potatoes
Mashed Potatoes
Buttered Pasta of Choice
Rice Pilaf
Herb Roasted Potatoes
Classic Stuffing

Vegetables:

Steamed Green Beans
Seasonal Vegetable Blend
Buttered Corn
Peas and Carrots
Asparagus (add \$.50 per person)

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All dinner buffets include a garden salad with dressings, assorted dinner rolls with butter, milk and tea, regular and decaf coffee.

THE PLUS

Choice of three salads, two entrées, two starch, and one vegetable ~ \$28 per person

Add a touch of elegance by having a member of our culinary team carve your beef, turkey, or pork ~ Add \$75 per carving station.

Salads:

Caesar Salad (dressing on the side)
Vegetable Crudités with Dip
Seasonal Fruit Platter
Grandmas-Style Potato Salad
Chef Choice Pasta Salad
Creamy Coleslaw
Cottage Cheese with or without Fruit

Entrees:

Sliced Roast of Sirloin with Au Jus
Burgundy Beef Tips with Mushrooms
Chicken Parmesan
Stuffed Chicken Breast with Veloute Sauce
Roasted Turkey with Gravy
Lemon Pepper Baked Cod
Almond-Crusted Tilapia
Roast Pork Loin with Apple Glaze

Starches:

Parsley Buttered Red Potatoes
Roasted Garlic Mashed Potatoes
Buttered Pasta of Choice
Wild Rice Pilaf
Herb Roasted Potatoes
Au Gratin Potatoes
Classic Stuffing

Vegetables:

Green Bean Amandine
Seasonal Vegetable Blend
Corn O'Brien
Sugar Snap Peas and Carrots
Honey-Orange Glazed Carrots
Asparagus (add \$.50 per person)

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DINNER BUFFETS

All dinner buffets are based on a 50 person minimum. Add \$5.00 per person for groups less than 50.

All dinner buffets include a garden salad with dressings, assorted dinner rolls with butter, milk and tea, regular and decaf coffee.

THE PREMIER

Choice of four salads, three entrées, two starch, and two vegetables ~ \$32 per person

Add a touch of elegance by having a member of our culinary team carve your beef, turkey, or pork ~ Add \$75 per carving station.

Salads:

Caesar Salad (dressing on the side)
Vegetable Crudités with Dip
Seasonal Fruit Platter
Gourmet Wisconsin Cheese Display
Grandmas-Style Potato Salad
Chef Choice Pasta Salad
Seafood Pasta Salad
Creamy Coleslaw
Cottage Cheese with Fruit

Entrees:

Sliced Prime Rib with Au Jus
Burgundy Beef Tips a la Stroganoff
Roast Turkey with Gravy
Stuffed Chicken Breast with Veloute Sauce
Chicken Cordon Bleu with Mornay Sauce
Grilled Chicken Breast with Marsala Sauce
Almond-Crusted Tilapia
Honey-Dill Glazed Salmon
Crab Stuffed Filet of Sole
Grilled Mahi Mahi with Pineapple Salsa
Roast Pork Loin with Apple Glaze

Starches:

Parsley Buttered Red Potatoes
Roasted Garlic Mashed Potatoes
Buttered Pasta of Choice
Wild Rice Pilaf
Herb Roasted Potatoes
Au Gratin Potatoes
Twice-Baked Potatoes
Classic Stuffing

Vegetables:

Green Bean Amandine
Seasonal Vegetable Blend
Roasted Vegetable Blend
Haricot Verts with Roasted Red Peppers
Sugar Snap Peas and Carrots
Honey-Orange Glazed Baby Carrots
Asparagus (add \$.50 per person)

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THEMED DINNER BUFFETS

All themed dinner buffets are based on a 75 person minimum. Add \$5.00 per person for groups of less than 75.
Includes milk and tea, regular and decaf coffee

The Italiano ~ \$32.00

Tomato, Cucumber, Onion, & Mozzarella Salad
Roasted Marinated Vegetable Medley
Seasonal Fruit Display with Mint
Lasagna al Forno
Chicken Cacciatore
Cheese Ravioli
Meatballs and Italian Sausage
Spaghetti and Penne Pastas
Marinara and Alfredo Sauces
Garlic Bread
Seasonal Vegetable Blend
Tiramisu Bowl
Biscotti

The Wisconsinite ~ \$32.00

Wisconsin Cheese and Cracker Display
Garden Salad with Dressings
Grandma's Style Potato Salad
Crudités with Dip
Beer Battered Fish Fry
Beer Bratwurst with Onions & Kraut
Pot Roast with Gravy
Green Bean Casserole
Parsley Buttered Red Potatoes
Mashed Potatoes
Marble Rye with Butter
Kringle (chef's choice)
Cream Puffs

The Southwest ~ \$32.00

Black Bean-Corn Salad
Sliced Melons
Seasoned Ground Beef & Chicken
Steak Fajitas
Cheese Enchiladas
Shredded Pork Chimichangas
Tex Mex Rice
Refried Beans
Flour and Corn Tortillas
Lettuce, Tomatoes, Onions, & Black Olives
Shredded Cheese, Salsa and Sour Cream
Caramel Flan
Cinnamon Churros

The Texas BBQ ~ \$35.00

Garden Salad with Dressings
Tomato, Cucumber, & Red Onion Salad
Creamy Coleslaw
BBQ Chicken Quarters
House-Smoked BBQ Ribs
House-Smoked BBQ Beef Brisket
House-Smoked Pulled Pork
Mashed Potatoes with Gravy
Homemade Mac 'N' Cheese
Southwest Corn Medley
Sandwich Rolls
Jalapeño Cornbread with Honey
Bourbon Pecan Pie
Assorted Fruit Cobblers

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WEDDING RECEPTION PACKAGES

All wedding packages include complimentary room for the bride and groom!

HORS D'OEUVRES & DINNER PACKAGE

This packages includes 5 passed Hors D'Oeuvres for one hour,
one glass per person of our house wine or champagne,
and a two entrée buffet or a plated dinner service.

Hors D'Oeuvres Choices

See Hor D'Oeuvres section for more of a description of each choice

Bruschetta
Fruit & Cheese Kabobs
Pinwheels
Mini Meatballs
Bacon Wrapped Water Chestnuts
Potstickers
Mini Deep Dish Pizzas
Quesadilla Cornucopia
Herb and Cheese Stuffed Mushrooms
Mini Reubens
Chicken or Beef Satay
Spring Rolls
Mini Chicken Cordon Bleu
Assorted Mini Quiche

Buffet Dinner Service

Your choice from the Dinner Buffet "The Plus" Menu ~ \$36

Plated Dinner Service

Your choice from the Plated Dinners Menu ~ \$34

Prime Rib and Mixed Grill Dinners ~ \$38

"Surf & Turf" and "Triple Play" ~ \$42

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DESSERTS

All prices are per person. Other dessert options may be available upon request.

All outside desserts must come from a licensed vendor and proof must be provided. An applicable clean-up fee will be applied.

A \$1.00 cake cutting fee will be applied for all cakes cut on premise.

Individual Desserts

Mountain Berry Shortcake ~ \$5.00

Pound Cake, Fresh Berry Sauce, Whip Cream

Chocolate Peanut Butter Landslide

~ \$6.00

Brownie Base, Peanut Butter Mousse, Ganache

Black Forest Torte ~ \$5.00

Chocolate Sponge Cake, Cherries, Chantilly Cream

Carrot Cake ~ \$5.00

A Classic Carrot Cake, Cream Cheese Frosting, Walnuts

Chocolate Lava Cake ~ \$5.00

Warm Chocolate Cake Tower with a rush of Hot Fudge

NY Cheesecake ~ \$6.00

New York Style Vanilla

Add Strawberry, Blueberry, Raspberry, or Cherry Sauce with Whipped Cream ~ \$1.00 additional

Fresh Baked Pies ~ \$5.00

Pecan, Apple, Cherry, Pumpkin, Key Lime, Banana Cream, Lemon Meringue; others available

Raspberry Sorbet Refresher ~ \$5.00

Raspberry Sorbet, Raspberry Coulis, and Fresh Raspberries Served in a Champagne Glass

Ice Cream Pies ~ \$6.00

Baked Oreo Cookie crust and choice of:
Snickers, Butterfinger, Oreo, M&M,
Chocolate Nutella, or Strawberry

Sweet Tables

Basic Sweet Table ~ \$5.00

Assorted Cookies, Dessert Bars, and Brownies

Elite Sweet Table ~ \$8.00

Basic Sweet Table Options plus Chocolate Dipped Strawberries and Two Choices from our "Individual Desserts" Selections

Petit Fours ~ \$6.00

Seasonal Selection of Bite-Sized Desserts to include:
Assorted Cheesecakes, Eclairs, Cream Puffs

Bananas Foster ~ \$6.00

Fresh Bananas Flambéed in a Rum & Banana Liqueur Sauce served with Vanilla Ice Cream

Chocolate Fondue Table ~ \$6.00

Strawberries, Grapes, Rice Krispy Squares, Pound Cake, Lady Fingers, Marshmallows, and Pretzels with a Warm Chocolate Sauce for Dipping

Build Your Own Sundae Bar ~ \$7.00

Vanilla Ice Cream & Toppings to include:
Snickers Pieces, Butterfinger Pieces, Oreo Pieces, M&M's, Strawberry Sauce, Cherry Sauce, Hot Fudge, Caramel, Whip Cream, Crushed Nuts, and Cherries
Ice Cream Cones also Included

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PARTY PLATTERS ON-THE-GO

Party Platters are for carry-out or delivery only.
Prices are for large and small platters which serve: large 40-50, small 15-25 unless noted otherwise
19% gratuity is automatically added for delivery

COLD PLATTERS

Seasonal Sensation

Seasonal Fresh Fruit with Yogurt Dip
\$90.00/\$50.00

Deluxe Meat Lovers

Smoked Turkey, Honey Ham, Salami, & Roast Beef
Includes Sandwich Rolls, Fixings, and Condiments
\$130.00/\$70.00

The Classic Cheese

Assorted Cheeses, Cheese Spread Center, & Crackers
\$110.00/\$60.00

Italian Antipasto

Assorted Cheeses, Meats, Olives, & Marinated
Vegetables. Served with Crackers
\$130.00/\$70.00

Kobe Sushi

California Roll, Spicy Crab Roll, & Vegetable Roll
Served with Wasabi, Pickled Ginger, & Soy Sauce
\$100.00/\$55.00

That's a Wrap

Assorted Club-Style Wraps with Condiments
\$130.00/\$75.00

Silver Dollar Roll

Sliced Meats & Cheeses on Mini Rolls with Condiments
\$110.00/\$60.00

European Canapé

Chef's Choice Assorted Meat & Vegetarian Canapés
\$100.00/\$55.00

Party Pinwheels

Cream Cheese with Ham, Salmon, or Vegetables
\$90.00/\$50.00

Feisty Fiesta Dipper

The Classic "Taco Dip". Includes Chips For Dipping
\$90.00/\$50.00

Southwest Dipper

Tortilla Chips, Spicy & Mild Salsa, Fresh Guacamole
\$70.00/\$40.00

Shrimp-tacular

Chilled Shrimp with Cocktail Sauce
\$2.00 per shrimp

Crudité's Refresher

Assorted Fresh Cut Vegetables with Ranch Dip
\$80.00/\$45.00

Garden Salad Supreme

Mixed Greens with All the Fixings
Includes Ranch & Italian Dressings
\$60.00/\$32.00

Hey Caesar

Romaine Lettuce, Parmesan Cheese, Croutons
Served with Caesar Dressing on the Side
\$70.00/\$40.00

Bon Appetite Salad

A Classic Chef's Salad: Meat, Cheese, & All the Fixings
Includes Ranch and Italian Dressings
\$80.00/\$45.00

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HEAT 'N' SERVE PLATTERS

Wing Dinger

Hot, Mild, BBQ, Teriyaki, or Any Combination
\$1.00 per wing (Fresh JUMBO Wings)

The Spinach Dipper

Spinach and Cream Cheese Dip with Pita Chips
\$80.00/\$45.00

Mostaccioli Marinara

Penne Pasta tossed with Marinara
Includes Garlic Bread & Parmesan Cheese
\$110.00/\$60.00

Meaty Mostaccioli Marinara

Penne Pasta tossed with Marinara, Sausage, & Meatballs
Includes Garlic Bread & Parmesan Cheese
\$150.00/\$80.00

Riblet Sampler

Our House-Smoked BBQ Ribs cut into "Riblets"
Served with Extra BBQ Sauce & of course Wet Naps
\$130.00/\$70.00

Pulled Pork O'Plenty

Our House-Smoked Pulled Pork Tossed in BBQ
Served with Sandwich Rolls and Coleslaw
\$140.00/\$75.00

Chicken Finger Frenzy

Everyone's Favorite: Golden Fried Chicken Fingers
Served with BBQ, Ranch, and Honey Mustard
\$25 per dozen

Shrimp Boil on the Bayou

Even Good Cold! Peel 'n' Eat Shrimp, Andouille
Sausage, Potatoes, and Corn on the Cob
\$230.00/\$120.00

Succulent Sausages

Wisconsin Brats, Polish, Italian, and Knockwurst with
Peppers and Onions
Served with Brat Buns and Appropriate Condiments
\$130.00/\$70.00

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19% gratuity is automatically added for delivery

RISE 'N' SHINE PLATTERS

The Plentiful Pastry

Assorted Muffins, Danish, Bagels, & Croissants
Includes Cream Cheese and Butter
\$70.00/\$40.00

Delectable Donuts

An Array of Assorted Donuts and Long Johns
\$60.00/\$35.00

Kringle, Kringle

Choose any flavor you want, we can do it!
\$20 each

DESSERT PLATTERS

The Cookie Monster

Assorted MONSTER Cookies
Chocolate Chip, Oatmeal-Raisin, Peanut Butter, Sugar
\$19.00 per dozen

Mini Cheesecake Jubilee

Amaretto Almond, Chocolate Cappuccino, Silk Tuxedo,
Lemon, Raspberry, Chocolate Chip
\$22.00 per dozen

Raising the Bar

Assorted Dessert Bars
Lemon, Raspberry, Caramel-Oatmeal, Seven Layer
\$22.00 per dozen

Strawberry Beret

Large Stem-On Strawberries Dipped in White
& Dark Chocolate-Tuxedo Style
\$25.00 per dozen

Éclairs & Cream Puffs O'My

Mini Chocolate Eclairs Filled with Bavarian Cream AND
Mini Vanilla Cream Puffs
\$28.00 per dozen

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Build-Your-Own Concession Stand

A convenient, portable “build-your-own” snack or meal stand for your small and large groups.
Choose up to 15 items per group

- Bags of Assorted Chips
- Tortilla Chips with Salsa & Nacho Cheese
- Gardetto’s ©
- Popcorn
- Peanuts
- Mixed Nuts (no peanuts)
- Assorted Candy & Candy Bars
- Nutri-Grain and Granola Bars
- Assorted Danish
- Assorted Muffins
- Assorted Deli Sandwiches
- Assorted Sub Sandwiches
- Assorted Deli Wraps
- Pasta, Potato Salad and Coleslaw Cups
- Garden Salads with Assorted Dressings
- Chef Salads with Assorted Dressings
- Hot Dogs
- Hamburgers
- Grilled Chicken Sandwiches
- Mini Chimichangas (Chef Choice)
- Pizza by the slice (Chef Choice)
- Pizza Puffs
- Chef’s Choice Hot Entrée
- Soup du Jour
- Jumbo Pretzels with Nacho Cheese
- Assorted Yogurt Cups
- Assorted Pudding Cups
- Jell-O Cups
- Mixed Fresh Fruit Cups
- Assorted Cake & Pie Slices
- Assorted Cookies
- Plain & Turtle Brownies
- Assorted Dessert Bars
- Assorted Ice Cream Bars
- Bottled Spring Water
- Assorted Canned Sodas
- Bottled All-Natural Teas
- Bottled Sweet Ice Tea
- Assorted Bottled Juices
- Coffee & Decaf
- Assorted Herbal Teas
- Energy Drinks
- Hot Chocolate
- Bottled Lemonade

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