



Plated Meals

Lighter Selections

Corner Deli **\$15.00**
Pan bread selection, sliced deli ham, roast beef, mesquite turkey, butter lettuce, tomato, swiss cheese, Wisconsin cheddar, pasta salad and dill pickle

Hawaiian Chicken Salad **\$15.00**
Chicken, pineapple, red grapes and walnut salad on a flaky croissant with tomato and butter lettuce served with sliced fresh fruit and vegetable snackers

Chipotle-Turkey Wrap **\$15.00**
Mesquite turkey, chipotle-ranch mayo, tomato and lettuce rolled in a spinach tortilla served with pasta salad and vegetable snackers

All selections below are served with freshly baked breads and butter; soup of the moment or choice of salad selection; chef's selection of starch or vegetable if not indicated; dessert selection and freshly brewed coffee and iced tea

Salad Selections

Mixed Green Salad
Mixed greens and English cucumber robe, plum tomato and spun carrots

Caesar Salad
Romaine lettuce, toasted croutons, plum tomato, shredded parmesan cheese and house Caesar dressing

Iceberg Wedge Salad
Crisp iceberg lettuce, diced English cucumbers, diced tomatoes and spun carrots

Entrée Selections

Penne Riggate **\$19.00**
Seasonal vegetables, roasted garlic alfredo and basil

Oven Roasted Chicken Breast **\$22.00**
5 oz breast of chicken, baby spinach, roasted red pepper pure

Rosemary Grilled Pork Tenderloin **\$27.00**
8 oz local farmed pork with garlic smashed cauliflower mashed potatoes with rosemary jus

Roasted Breast of Chicken **\$27.00**
8 oz breast of chicken, wild mushrooms, Yukon mashed with truffle cream sauce

Spinach Stuffed Chicken **\$28.00**
Stuffed chicken breast with spinach, asiago cheese with red pepper coulis penne

Almond Crusted Halibut **\$28.00**
Yukon mashed, apricot glaze and bing cherry wild rice

Seared Chilean Salmon **\$29.00**
Roasted vegetables and roasted garlic cream sauce

NY Strip Loin **\$39.00**
Crimini mushrooms and au jus with Cadillac baked potato

Filet Mignon **\$43.00**
Grilled baby portabella mushroom caps, roasted shallots and cabernet demi glaze

Combination Entrées

Pepper Crusted Filet and Roasted Shrimp
Cabernet demi glaze and lemon-butter sauce **\$42.00**

Horseradish Crusted Filet and Oven Roasted Chicken
Wild mushroom demi glaze and roasted tomatoes **42.00**

Dessert Selections

Lemon Spoon Cake
Vanilla cake, light lemon mousse served with raspberry sauce

American Beauty Chocolate Cake
Served with sugar candy and seasonal fresh berries

Peanut Butter Cream Pie
Cookie crust, peanut butter cream filling, whipped cream, caramel sauce, chocolate sauce and reeses pieces

Strawberry Pound Cake Martini
Cubed pound cake and macerated strawberries with light whipped cream served in a martini glass

New York Cheesecake
Served with fresh berries and sugar candy

If no dessert is required, deduct \$2.00 per person from the entrée selection pricing.

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Buffets

The Deli

- Soup of the moment
- Assorted breads and sandwich rolls
- Tomato, lettuce, onion and pickles
- Mayonnaise and mustard
- Ceasar salad with ceasar dressing, parmesan cheese and croutons
- Bowtie pesto pasta salad
- Sweet and sour coleslaw
- Assorted cold cuts to include roast beef, cured ham, smoked turkey breast and genoa salami
- Sliced Wisconsin cheddar, provolone, swiss and American cheese
- Chef's choice of dessert

\$21.00 per person

Italian

- Minestrone
- Ceasar salad with Ceasar dressing, parmesan cheese and croutons
- Warm herb breadsticks
- Cheese tortellini with roasted garlic alfredo
- Meatballs with penne and marinara
- Chicken vesuvio with oven roasted potatoes
- Italian style squash with tomato and oregano
- Tiramisu martini and cheesecake with frangelico blueberries

\$24.00 per person

Picnic

- Mixed green salad with choice of two dressings
- Potato salad
- Sweet and sour coleslaw
- Pulled barbeque pork
- Hamburgers, kosher hot dogs, sausage links with buns
- Baked beans
- Corn on the cob
- Assorted potato chips
- Condiments to include ketchup, mustard, mayonnaise, pickle relish, onion, tomato, pickles, cheese and lettuce
- Watermelon wedges and apple cobbler

\$25.00 per person

All buffets served with freshly brewed coffee and iced tea. Buffets require a minimum of 50 people.

Tuscan

- Roasted tomato, tortellini and spinach soup
- Chef's selection of antipasto
- Bibb, red oak, arugula, dried cherries, gorgonzola, candied pecan salad with balsamic vinaigrette
- Penne, marinara and parmesan reggiano
- Seared chicken with spinach and wild mushrooms
- Tuscan grilled pork loin with roasted pesto vegetables
- Roasted gold and white potatoes with rosemary
- Ratatouille – stewed Italian vegetables
- Almond-cheese ravioli with roasted garlic alfredo
- Spoon drop Tiramisu, cheesecake with fresh berries and biscotti

\$34.00 per person

Tex Mex

- Chicken tortilla soup
- Southwest Ceasar salad, roasted corn peppers, tortilla strips with spicy ceasar dressing
- Picadillo ground beef, chicken and vegetable fajitas
- Refried beans
- Mexican rice
- Warm flour and corn tortillas
- Condiments to include tomato, lettuce, cheddar cheese, salsa, jalapeño, sour cream, guacamole and tortilla chips
- Cinnamon churros and Mexican chocolate cake

\$24.00 per person

Heartland

- Mixed green salad with cucumber, tomato and choice of two dressings
- New potatoes
- Farfalle pasta salad
- Green bean salad
- Grilled sirloin with wild mushrooms
- Sautéed chicken breast
- Herb and roasted tilapia with spinach and tomato sauce
- Mixed vegetable medley
- Roasted red bliss potatoes
- Cheesecake, lemon martini and chocolate cake with oreo cookies

\$38.00 per person

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Reception

Butler passed Hors d'oeuvres

Selection of five hors d'oeuvres to be butler passed continuously for one hour

Spinach stuffed mushrooms
Pico de gallo chicken quesadilla
Peppercorn meatballs
Spinach and phyllo triangles
Mini cheese calzones
Cheddar and bacon puffs
Shrimp shooters
Tomato bruschetta with romano cheese crostini
Chicken satay with thai peanut sauce
Beef empanadas
Assorted canapés
Szechwan beef satay
\$11.95 per person

Hot Hors d'oeuvres

Spinach stuffed mushrooms
Buffalo chicken fritters with bleu cheese dressing
Pico de gallo chicken quesadilla
Chicken potstickers with szechwan dipping sauce
Mini cheese calzones
Cheddar and bacon puffs
\$118.00 per 50 pieces

Crisped brie with berry compote
Chicken satay with thai peanut sauce
Baby crab cake with spicy remoulade
Shrimp in apple smoked bacon with balsamic reduction
Assorted canapés
Szechwan beef satay
\$178.00 per 50 pieces

Cold Hors d'oeuvres

Tomato bruschetta with romano cheese crostini
Shrimp cocktail shooters
Antipasto kabob
Smoked salmon deviled eggs
Strawberry brie canapé
Crudite shooters
\$118.00 per 50 pieces

Specialty Displays

Each display serves 20 people

Antipasto Display

Prosciutto, italian dry salami, fontinella cheese, imported olives, roasted red peppers, marinated mushrooms and artichoke hearts served with italian breads
\$90.00 each

Assorted Cheese Display

Imported and domestic cheeses with assorted crackers
\$90.00 each

Fresh Fruit of the Season Display

\$65.00 each

Grilled Vegetable Display

Marinated and then grilled vegetables served with grilled pita bread, hummus and olive tapenade
\$65.00 each

Carving Stations

All carving stations with chef's attendant require a **\$100.00 per selection carver fee – all stations serve 50 people**

Roast Turkey Breast

Served with traditional pan gravy and house made cranberry sauce
\$270.00 each

Honey Chipotle Pork Loin

Served with black bean and corn salsa
\$240.00 each

Carved Cognac Glazed Ham

Served with parker house rolls and stone ground mustard
\$280.00 each

Char Grilled Strip Steak

Served with horseradish sauce, shallot rosemary jelly and parker house rolls
\$325.00 each

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Wedding Enhancements

Wedding Package Upgrades

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| ○ Butler Style Champagne during Cocktail Hour | \$4.00 |
| ○ Intermezzo Course | \$3.00 |
| ○ Soup Course | \$3.50 |
| ○ Wine Service during Dinner | \$6.00 |
| ○ Upgrade to Premium Bar | \$6.00 |
| ○ Unlimited Soda Bar for guests under 21 years old | \$6.00 |
| ○ Sweet Table | \$6.00 |

Standard Linen & Set Specialties

- Guest tables set with ivory or white linen tablecloths
- Linen napkin choices: black, white, ivory, red, burgundy, pink, yellow, gold, hunter green, navy blue, baby blue, rust, lilac, deep purple or sea foam green
- Ten inch round mirrors with two votive candles
- Tables with black or white satin skirting and white or ivory linen tablecloths for head table, guest book, gift table, place card table, cake table and DJ table
- Dance floor provided based on attendees
- Specialty linens available starting at \$22.00 per table
- Chair covers and ties available starting at \$5.00 per chair

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Wedding Packages

Memorable Wedding Package

- Three-Course Meal
- Four-Hour Bar which includes call brand cocktails, beer and wine
- Champagne Toast with dinner for all adults
- Linen napkins, tablecloths, china and glassware

Ultimate Wedding Package

- Four-Course Meal
- Four-Hour Bar which includes call brand cocktails, beer and wine
- Champagne Toast with dinner for all adults
- Butler Style champagne during cocktail hour
- Wine service during dinner
- Linen napkins, tablecloths, china and glassware
- Chair covers and ties

Menu Selections and Package Pricing

Menu Item	Memorable	Ultimate
Roasted Breast of Chicken with Choice of Sauce Chardonnay Cream, Roasted Tomato or Bing Cherry	\$46.00	\$62.00
Spinach and Asiago Stuffed Chicken with Red Pepper Coulis	\$47.00	\$63.00
Apricot Stuffed Chicken with Grand Marnier Sauce	\$47.00	\$63.00
Sautéed Chicken with Lemon-Thyme Jus	\$47.00	\$63.00
Bistro Steak with Wild Mushroom and Merlot Demi Glace	\$48.00	\$64.00
Chilean Salmon with Confit Garlic Cream Sauce and Arugula	\$49.00	\$66.00
Filet Mignon and Jumbo Shrimp with Merlot Demi Glace	\$57.00	\$73.00
Filet Mignon and Baby Portobello Mushrooms	\$57.00	\$73.00
Filet Mignon and Breast of Chicken with Choice of Sauce	\$57.00	\$73.00
Family Style with three Entrées, one Starch and one Vegetable	\$53.00	\$67.00

Family Style Selections

Entrées

Sirloin of Beef with Mushroom Demi Glace
 Roast Pork Tenderloin with Pan Gravy
 Italian Sausage & Sweet Peppers
 Roast Turkey Breast and Bread Stuffing
 Southern Fried Chicken
 Roast Tilapia with Sautéed Spinach
 Baked Ham and Pineapple Glace
 Rosemary Roasted Chicken
 Mahi Mahi with Pineapple Mango Salsa
 Cheese Tortellini, Spinach and Almond Alfredo

Starches

Roasted New Red Potatoes
 Wild Rice, Cherries and Almonds
 Double-Whipped Mashed Potatoes
 Garlic-Smashed New Red Potatoes
 Roasted Gold Potatoes with
 Parmesan and Italian Herbs

Vegetables

Honey-Glazed Carrot
 Green Beans with Bacon and Onions
 Roasted Vegetables
 Roasted Corn Medley
 Steamed Vegetables

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Beverage Service

Call Brands

Jim Beam, J&B, Jose Cuervo Gold, Martell VS, Seagrams 7, Captain Morgan, Smirnoff Vodka, Beefeaters Gin, Ron Diaz Rum, Peach and Cruzan Coconut Rum and Amaretto

Premium Brands

Absolut, Absolut Citron, Tanqueray, Chivas Regal, Hennessy, Bacardi, Captain Morgan, Jack Daniels, Jose Cuervo Gold, Seagrams VO, Kahlua, Baileys, Amaretto DiSaronno and Cruzan Coconut

Beer Selections

Domestic: Miller Lite, MGD, Coors Light, Budweiser, Michelob Ultra (select up to three brands)

Imported: Corona, Heineken, Amstel Light (select one brand)

Wine Service

Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon

Additional selections available upon request

Wine not included in package is an additional \$20.00 per bottle

Hosted Bar

Prices include your choice of liquor package, beer selection and all wines

	<u>Call</u>	<u>Premium</u>
One Hour	\$14	\$17
Two Hour	\$17	\$21
Three Hour	\$19	\$23
Four Hour	\$22	\$25

Host bar set-up fee of \$75.00 applies with a minimum guarantee of 50 people required

Cash Bar

	<u>Host</u>	<u>Cash</u>
Call Brands	\$6	\$7
Premium Brands	\$7	\$8
Domestic Beer	\$3	\$4
Imported Beer	\$4	\$5
House Wine	\$6	\$7
Soft Drinks	\$2	\$2
Cordials	\$8	\$8
Cognacs	\$8	\$8

Bartender fee of \$75.00 per bar applies unless cash bar exceeds \$1500 in sales, then fee is waived

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