



CATERING

BREAKFAST

Continental 1

Fresh baked assorted pastries and muffins
Selection of chilled juices
Coffee (regular and decaf) and hot teas
7.00 per person
15 person minimum

Continental 2

Fresh baked assorted pastries and muffins
Assorted bagels and cream cheese
Butter and preserves
Fresh fruit display
Selection of chilled juices
Coffee (regular and decaf) and hot teas
8.50 per person
15 person minimum

Buffet 1

Sliced fresh fruit
Country-style scrambled eggs
Smoked bacon and pork sausage links
Hash browns
Fresh baked assorted pastries and muffins
Butter and preserves
Selection of chilled juices
Coffee (regular and decaf) and hot teas
12.95 per person
25 person minimum

COLD-PLATED LUNCHEONS

Limit of 2 selections per event

Smoked Turkey Wrap

Smoked turkey, guacamole, lettuce, and tomato in a tomato-basil flour tortilla.
Served with pasta salad and fresh fruit. 10.95

Grilled Vegetable Focaccia

Marinated and grilled seasonal vegetables on focaccia with a flavored cream cheese.
Served with pasta salad and fresh fruit. 10.95

Croissant Sandwich

A fresh, flaky croissant with lettuce and tomato and your choice of smoked turkey, bacon and provolone, pecan chicken salad, or baked ham and Swiss.
Served with pasta salad and fresh fruit. 10.95

Grilled Chicken Sandwich

Grilled chicken breast with lettuce, tomato, and raw red onion on a wheat bun with pesto mayo on the side.
Served with cottage cheese and fresh fruit. 11.95

Stuffed Vine-Ripened Tomato

Served with mixed greens and garden vegetables and your choice of tuna salad, chicken salad, or shrimp and crab salad. 11.95

Caesar Salad

Original 10.95 Chicken 12.95 Salmon 13.95

Cobb Salad

Chopped iceberg and romaine lettuce tossed with cold chicken breast, avocado, hard-boiled egg, tomato, chives, bleu cheese, and bacon with your choice of dressing. 10.95

House Salad

Fresh tossed spring mix and iceberg lettuce with tomato, cucumbers, shredded carrots, and cheese with your choice of dressing. 8.95
Make it a Chef Salad. 9.95

HOT-PLATED LUNCHEONS

All hot-plated luncheons include a salad of mixed greens with garden vegetables, choice of dressing, fresh baked rolls and butter, coffee, and your choice of 2 complements (vegetable and starch).

Pasta entrées come with chef's choice of complements.

Limit of 2 selections per event

Gourmet Salads may be substituted for an additional 2.00 per person

Spinach Salad

Baby spinach with pear slices, Gorgonzola cheese, candied pecans, and raspberry vinaigrette.

Caesar Salad

Crisp romaine lettuce, Grana Padano cheese, croutons, and cherry tomatoes.

Vegetables

Maple-glazed baby carrots

Broccoli and cauliflower medley

Roasted vegetables

Asparagus (additional 1.00 per person)

Traditional green beans

Latin corn

Starches

Wild rice pilaf

Jasmine rice pilaf

Seasoned mashed potatoes

Roasted new potatoes

Mac and cheese

Whipped sweet potatoes (additional 1.00 per person)

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HOT-PLATED LUNCHEONS

-continued-

Chicken Breast Forester

Seasoned chicken breast with mushroom cream sauce. 12.95

Chicken Dijonnaise

Lightly breaded chicken breast with dijon cream. 12.95

Pecan-Crusted Walleye

Lightly pecan-crusted native walleye filet served with maple honey butter. 14.95

Grilled Lime-Marinated Salmon

Lightly grilled lime-marinated Atlantic salmon topped with a lime-scallion beurre blanc. 16.95

Roasted New York Strip Loin

Air dried, seasoned, roasted slowly, and sliced thin. 15.95

Vegetable Rigatoni

Kalamata olives, Roma tomatoes, spinach, portabella mushrooms, guacamole, fire-roasted peppers, and fresh herbs with rigatoni in a white wine butter sauce. 13.95

Quiche Lorraine

Fresh prepared quiche, with your choice of vegetarian or meat. 12.95

Lasagna (Meat, Seafood, or Vegetarian)

Layers of mozzarella, Parmesan, and ricotta cheese with marinara sauce and a breadstick. 11.95

Chicken Marsala

Sautéed chicken breast in a marsala mushroom sauce. 11.95

Pork Roast

Served with your choice of Door County cherry sauce or mushroom sauce. 11.95

Beef Burgundy Tips

Tender beef sirloin simmered in a burgundy wine sauce.
Served with your choice of egg noodles or white rice. 10.95

Glazed Baked Ham Steak

Slow-cooked ham steak with a pineapple glaze and Potatoes O'Brien. 10.95

Teriyaki Grilled Shrimp Kabob

Teriyaki-marinated shrimp skewered with pineapple and bell pepper. 11.95

LUNCHEON BUFFETS

Deli Buffet

Mixed greens with seasonal vegetables and choice of dressing
Pasta salad
Sliced turkey, ham, and roast beef
Tuna salad
Sliced cheeses, tomatoes, onions, lettuce, pickles, and condiments
Assorted breads and rolls
10.95 per person
25 person minimum

Lunch Buffet 1

Luncheon buffet includes a choice of 4 complements,
2 entrées from the Hot-Plated Luncheons menu and 2 sides,
a salad of mixed greens with seasonal vegetables and your choice of dressing,
and a dinner roll and butter.
14.95 per person
25 person minimum

Build Your Own Taco Bar

Ground beef or blackened chicken. Choose either crispy taco shells or flour tortillas.
Served with fiesta rice, shredded cheese, salsa, sour cream, black olives, lettuce, and tomatoes.
Lunch 10.95 Dinner 12.95

Build Your Own All-American Bar

Choose 2 meat options: hot dogs, hamburgers, brats.
Served with garnishments of sliced red onions;
Cheddar, American, and Swiss cheese; lettuce; tomatoes; and pickles.
Followed by chips, baked beans, corn on the cob, and watermelon.
Lunch 11.95 Dinner 13.95

Build Your Own Hot Sandwich Bar

Choose 2 meat options: BBQ pork, baked chicken breast, Italian beef, roast beef.
Served on a Kaiser roll with Cheddar, American, or Swiss cheese
and accompanied by your choice of 2 sides: baked beans, coleslaw, mac and cheese, chips.
Lunch 10.95 Dinner 12.95

Build Your Own Pasta Bar

Your choice of 2 of the options listed below, served with a tossed salad and breadsticks.
Marinara sauce with meatballs or sausage medallions on fettuccine
Alfredo sauce with chicken or grilled vegetables on fettuccine
Cheese tortellini with garlic sauce or marinara
Meat or vegetarian lasagna
Lunch 10.95 Dinner 13.95

Piped Mashed Potato Martini Bar

Parmesan-garlic mashed potatoes piped into a martini glass with gravy, chives,
diced bacon, mushrooms, caramelized onions, honey butter, and sour cream.
Requires chef attendant at 25.00 per hour.
Lunch 8.95 Dinner 10.95

HORS D'OEUVRES

*All trays and platters are designed to serve 50 people
Pricing is per 50 pieces*

Fresh Vegetable Tray

Market-fresh vegetables served with your choice of ranch or dill dip. 100.00

Mediterranean Platter

Assorted grilled and roasted seasonal vegetables with hummus and pita chips, tabouli, and cucumber-yogurt sauce. 110.00

Fresh Fruit Tray

An elegant display of seasonal fresh fruit served with a flavored yogurt dipping sauce. 100.00

Fruit and Cheese Platter

Seasonal fresh fruit and assorted cheeses with crackers, served with a flavored yogurt dipping sauce 125.00

HOT HORS D'OEUVRES

Bacon Wraps

Portobello Mushrooms 75.00

Scallops 100.00

Water Chestnuts 75.00

Stuffed Mushrooms

Sausage and Swiss 80.00

Artichoke Hearts and Parmesan 80.00

Seafood 90.00

Meatballs

BBQ, Swedish, sweet and sour, teriyaki. 80.00

Skewers

Thai Peanut Chicken Satay 90.00

Teriyaki Beef Satay with Sesame Seeds 90.00

Coconut-Shrimp Skewers with Pineapple Rum Sauce 100.00

Chicken Wings and Drumsticks

Served plain with ranch, BBQ, and buffalo sauces. 85.00

Bread Bruschetta

Tomato, mozzarella and basil, or olive tapenade. 125.00

Warm Spoons

Seared Sea Scallops with Mango-Papaya Relish 150.00

Twice-Baked Potato with Bacon, Cheddar, and Green Onion 125.00

HORS D'OEUVRES

-continued-

Baked Brie

Baked or deep-fried brie en croute trimmed with nuts, fresh fruit, and crackers. 125.00

Salmon Display

One whole smoked salmon or 2 blackened salmon filets garnished with capers, chopped red onions, diced hard-boiled egg whites and yolks, and dill and scallion cream cheese spread. 175.00

Oriental Sushi Platter

100 pieces of assorted spicy crab, California, vegetable, smoked salmon and cream cheese rolls, elegantly displayed with a wasabi dipping sauce, soy sauce, and fresh ginger. 125.00

Tuscan Antipasto Display

Prosciutto, mortadella, cappicola, and hard salami with Kalamata olives, marinated artichokes, cherry peppers, and pepperoncini, served with crackers. 125.00

Artichoke and Sun-Dried Tomato Dip

Served warm with assorted crackers and bread. 90.00

Aztec Dip Combo

A layered Southwest treat of taco-seasoned cream cheese, Southwestern bean dip, guacamole, and salsa with tomatoes, black olives, and a Mexican blend of shredded cheese.

Served with tortilla chips. 120.00

Add chili con queso for .50 per person.

Assorted Mini Sandwiches

An assortment of turkey, ham, and roast beef with your choice of American, Cheddar, provolone, or Swiss cheese, with lettuce and an herbed mayo. 100.00

COLD HORS D'OEUVRES

Cocktail Sandwiches

Smoked Turkey with Cranberry Mayo on a Mini Corn Muffin 125.00

Pecan-Cranberry Chicken Salad in a Bread Boat 150.00

Pinwheels

Ham, Lettuce, Tomato, and Cheddar Cheese 90.00

Smoked Turkey, Swiss, Lettuce, and Tomato 90.00

Italian- Mozzarella, Salami, Olives, Lettuce, Tomato, and Cream Cheese 115.00

Cheese and Sausage Tray

Our wonderful array of cheeses with summer sausage and Genoa salami, served with crackers and a mustard dipping sauce. 125.00

HORS D'OEUVRES

-continued-

COLD HORS D'OEUVRES

Deviled Eggs

Traditional 60.00

English Cucumber Cups

Pecan-Cranberry Chicken Salad 100.00

Crab and Shrimp Salad 125.00

Skewers

Tortellini Marinated in Pesto Sauce 100.00

Seasonal Fruit Skewers with Berry Mascarpone 125.00

INTERACTIVE STATIONS

9.95 per person - 25 person minimum

Greens Include:

Romaine, mixed baby greens, and spinach

Dressings Include:

Caesar, ranch, French, and raspberry vinaigrette

Condiments Include:

Onions, tomatoes, cucumbers, carrots, peppers, Cheddar and Parmesan cheese, olives, mushrooms, chicken, and shrimp

Mashed Potato Bar

Mashed potatoes piped into martini glasses with gravy, chives, mushrooms, diced bacon, and caramelized onions.

8.95 per person - 25 person minimum

Carving Station

50 person minimum

Requires chef attendant at 25.00 per hour, 2-hour minimum

Roasted Tenderloin	9.95 per person
Prime Rib of Beef	9.95 per person
Baked Ham	9.95 per person
Turkey Breast	9.95 per person
Pork Loin	10.95 per person

DINNERS

All plated dinners include a salad of mixed greens and garden vegetables with your choice of 2 dressings and fresh baked rolls and butter.

Gourmet Salads (additional 2.50 per person)

Spinach Salad

Baby spinach with pear slices, Gorgonzola cheese, candied pecans, and raspberry vinaigrette.

Caesar Salad

Crisp romaine leaves, croutons, and Grana Padano cheese.

Nicoise Salad

Field greens with green beans, tomatoes, roasted potatoes, eggs, capers, Kalamata olives, and a mustard vinaigrette.

Complements (Choice of one vegetable and one starch)

VEGETABLES

Maple-Glazed Baby Carrots
Butternut Squash and Asparagus Medley
Roasted Vegetables Asparagus
Long Green Beans
Broccoli and Cauliflower Medley
Latin Corn

STARCH

Wild Rice Pilaf
Jasmine Rice Pilaf
Roasted Red Potatoes
Garlic Mashed Potatoes
Whipped Sweet Potatoes
Herbed New Potatoes
Mac & Cheese

Grilled Salmon Steak

Served with a choice of dijon tarragon sauce, teriyaki sauce, or a white wine dill sauce. 20.95

Baked Cod Almondine

Baked in lemon and white wine with tossed almonds. 20.95

BBQ Ribs

Slow-roasted ribs in hickory BBQ sauce. 19.95

Beer Battered Fried Shrimp

Deep fried to a golden crunch and served with a cocktail sauce. 21.95

DINNERS

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Prime Rib

7 oz or 10 oz cut USDA choice prime rib served with an au jus and horseradish sauce. 19.95/24.95

Roast Tenderloin

6 oz USDA choice tenderloin, slow-roasted with bearnaise sauce. 23.95

Filet Mignon

Choice center cut 6 oz filet served with a bearnaise or peppercorn brandy sauce. 25.95

Top Sirloin Steak

Topped with sautéed mushrooms and grilled onions. 20.95

Mediterranean Kabob Combo

2 seasoned tenderloin tips and chicken breast skewered with vegetables. 20.95

Chicken Oscar

Boneless chicken breast topped with crab meat and asparagus tips, served with a hollandaise sauce. 24.95

Chicken Cordon Bleu

Open-faced cordon bleu topped with shaved ham and a Swiss fondue sauce with white wine and fresh peas, topped with crumbled bleu cheese and honey mustard. 19.95

Chicken Wellington

Boneless chicken breast topped with mushrooms in a tarragon shallot reduction, wrapped and baked in a flaky pastry shell. 19.95

Stuffed Pork Chop

A 10 oz center cut loin chop stuffed with apple-sage bread dressing with pork gravy. 19.95

Pork Tenderloin

Served with a Door County cherry brandy sauce. 19.95

Crab-Stuffed Lemon Sole

Baked in a white wine and served with a lemon cream sauce. 22.95

Bacon-Wrapped Jumbo Shrimp

5 jumbo Gulf shrimp served with a tangy ginger-pineapple glaze. 22.95

DESSERTS

Cookies

Chocolate Chip, M&M's®, Sugar, Macadamia, Oatmeal Raisin. 1.00 each

Bars

Assorted Delights and Sweets. 2.00 each

Cheesecakes

Chocolate Truffle, New York Style, White Chocolate Raspberry, Totally Turtle,
White Chocolate. 4.50 each slice

Cakes

White Raspberry Cream Cake, Carrot Cake, Double Chocolate Cake,
Midnight Cake. 4.00 each piece

BEVERAGE MENU

SIGNATURE COCKTAILS

*All Cocktails Priced at 10.00
Signature Cocktails Subject to Change*

Honey Mint Julep

Bulleit Rye, Sugar, Honey and Mint

Mexican Chocotini

Patron XO Café, Godiva White Chocolate
Liqueur and Cow Pie Liqueur

Cucumber Citrus Cooler

New Amsterdam Gin Infused with Cucumber
and Lemon, Tonic and Lemonade

The Elder

Jameson, Chase Elderflower Liqueur, Soda,
Bitters and Lemon

Figenza Mule

Figenza Vodka, Ginger Beer and
Orange Juice

Strawberry Basil Mojito

Strawberry-Watermelon Kinky, Bacardi,
Seltzer, Mint, Basil and Lemon Juice

Amaretto Cherry Sour

Amaretto DiSaronno, Grenadine, Sour and
Sierra Mist

COCKTAILS

All Rail Vodka, Rum, Whiskey or Brandy Priced at 5.00

VODKAS

Absolut	6.00
Belvedere	7.00
Deep Eddy	6.00
Grey Goose	7.00
Kettle One	6.00
Smirnoff	6.00
Titos	6.00

WHISKEY/BOURBONS

Bulleit	7.00
Jack Daniels	6.00
Jim Beam	6.00
Grey Goose	6.00
Makers Mark	7.00
Jameson	6.00
Southern Comfort	6.00

RUMS

Captain	6.00
Bacardi	6.00
Malibu	6.00

GINS

Bombay Sapphire	6.00
Tanqueray	6.00

BRANDY

Korbel	6.00
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BEVERAGE MENU

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BEER

*Micro Options Chosen by Guest
Domestic Half Barrel Priced at 300.00*

Domestic Draft
5.00

Bud Light Bottle
5.00

Micro Brew Draft/Bottle
6.00

Coors Light Bottle
5.00

Miller Lite Bottle
5.00

Corona Bottle
6.00

WINE

All Wines Priced at 7.00/25.00

WHITE

Drumheller Chardonnay
Columbia Valley, Washington

Benvolio Pinot Grigio
Friuli-Venezia Giulia, Italy

Nicolas Sauvignon Blanc
Willamette Valley, Oregon

14 Hands Moscato
Columbia Valley, Washington

RED

Chloe Pinot Noir
Monterey County, California

Valcantara Garnacha
Cariñena, Spain

14 Hands Cabernet Sauvignon
Columbia Valley, Washington

Callia Alta Malbec
San Juan, Argentina