



Hors D'Oeuvres Menu

2018

Prices shown are not inclusive of 18% service fee and 7.5% sales tax. All prices subject to change without notice.



HORS D'OEUVRES

Individual Hors d'Oeuvres Cost shown for individual appetizers is per 50 pieces

Asparagus Roll Ups \$109
Fresh asparagus wrapped in thinly sliced prosciutto

Bacon Wrapped Smokies with Peach-Sriracha Glaze \$64
Cocktail smoked sausages wrapped in bacon finished with a sweet and zesty glaze

Bacon Wrapped Scallops \$189
Lightly seasoned sea scalloped wrapped with thick-cut, honey-cured bacon

Crab Stuffed Mushrooms \$83
Roasted mushrooms filled with a savory cream cheese and crab mixture

Lemon Dill Deviled Eggs \$73
Always a favorite hors d'oeuvre - with a added savory twist

Shrimp Cocktail \$153
Jumbo shrimp iced and served with tangy house-made cocktail sauce

Chipotle BBQ Meatballs \$74
Served in Chipotle BBQ sauce

Caprese Skewers \$83
Tomato's, fresh mozzarella cheese, basil leaf, finished with a balsamic drizzle

Bacon Wrapped Jalapeno Poppers \$83
Fresh jalapenos stuffed with our cream cheese blend, before being wrapped in bacon

Firecracker Chicken Meatballs \$96
Sweet and savory ground chicken meatballs with a little kick from our firecracker sauce

Buffalo Chicken Meatballs \$96
Our seasoned ground chicken meatballs tossed with our buffalo sauce and served with a side of ranch

Italian Skewers \$109
Marinated tortellini skewered with salami, cheese and olives

Blackberry Brie Cups \$105
Crescent cups filled with our blackberry filling, brie cheese and topped with a fresh blackberry.

K Bar S Bacon Crack \$74
Smokey bacon with maple syrup and brown sugar on a thin crust

Italian Pinwheels \$109
Pepperoni, Salami and provolone cheese wrapped in a flour tortilla with our red pepper spread

Chicken Fiesta Pinwheels \$83
These Mexican inspired pinwheels feature shredded chicken and our cream cheese blend rolled into a flour tortilla

Turkey Club Pinwheels \$83
Sliced turkey breast and bacon wrapped in a flour tortilla with our cream cheese blend

Chicken Bacon Ranch Pinwheels \$83
Diced chicken breast and bacon rolled into a flour tortilla with our ranch inspired cream cheese blend

Pepperoni Rolls \$83
Sliced pepperoni and mozzarella cheese rolled into our pizza dough. Served with a side of marinara for dipping.

Susan B Sandwiches \$88
An assortment of ham, turkey and roast beef sliders topped with American cheese. Mayo & mustard served on the side.



HORS D'OEUVRES

Cost shown for individual appetizers is per 50 pieces

Individual Hors d'Oeuvres cont.

Pretzel Sticks with Bistro Sauce \$74
Soft, warm mini pretzel twists served with our special bistro sauce

Bruschetta with Peppers & Gorgonzola \$74
Toasted bread topped with sauteed sweet peppers and melted gorgonzola cheese

Regular Bruschetta \$74
Toasted bread topped with marinated tomatoes and finished with baslamic

Crostini with Beef and Carmelized Onions \$88
Toasted bread topped with thinly sliced seasoned beef and caramelized onions

Platters and Dips

Cheesy Bacon Dip \$67
Warm cream cheese and cheddar dip loaded with scallions and smokey bacon. Served with crackers

Parmesan Artichoke Dip \$79
Warm Parmesan artichoke dip served with fresh baguette slices

Smoked Salmon Platter \$160
Chilled smoked salmon fillet served with dilled cream cheese and artisan crackers

Fresh Vegetable Platter with Dip \$125

Fresh Seasonal Fruit Platter \$150

Assorted Meat & Cheese Tray with Artisan Crackers \$175

Platters and Dips Cont.

7 Layer Dip \$67
This great dip is always a hit as it features refried beans, salsa, sour cream, cheese, tomato, onions and black olives served with tortilla chips

Shrimp Scampi Dip \$88
Shrimp, with our special seasonings and cream cheese blend create a unique twist on a classic dish

Roasted Red Pepper Hummus Platter \$74
A delicious blend of chickpeas, tahini, lemon juice and tradional spices, this roasted red pepper hummus platter includeds vegetable cudités and crackers for dipping

Smokey Bacon & Ranch Cheese Ball \$38
Cream cheese blended with our special seasoning blend, cheddar cheese and smokey bacon before being rolled in pecans. Served with crackers

Classic Cheese Ball \$35
Cream cheese ball blended with cheddar cheese and house spice blend before being rolled in pecans. Served with crackers

Jalapeno Cheese Ball \$40
Cream cheese blended with our special spices, bacon, and jalapenos to give it just a little extra kick. Served with crackers

Chips & Salsa Trio \$63
Tortilla chips served with a trio of dips including traditional salsa, our warm queso and our black bean & corn salsa

Shrimp Ceviche \$96
Shrimp cooked in lime juice and tossed with onions, jalapeno peppers, tomatoes, cilantro and other spices. Served with tortilla chips & saltines

* All food and beverage subject to 18% service charge and 7.5% tax



Lunch Menu Selections

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LUNCH BUFFETS

Lunch buffets require a minimum of 25 guests. Prices shown are per person. Includes water. Coffee, tea and lemonade are available for an additional fee.

Soup and Deli Sandwich Buffet \$14

Platter of deli-sliced meats (please choose three):

- Roast Beef
- Smoked Turkey
- Ham
- Genoa Salami

Comes with basket of sliced Ciabatta rolls, platter of sliced cheeses, fresh lettuce, tomato and red onion slices. *Add Garden Salad for \$2.49/Person*

Pulled Pork Sandwiches \$15

Buffet Includes:

- Pulled Pork
- Buns
- Kettle Chips
- Baked Beans
- Choice of 1: (additional choice \$2.49/Person)
 - Potato Salad
 - BLT Salad
 - Garden Salad
 - Macaroni Salad
 - Coleslaw
 - Corn on the Cob - Mini-3"
- *Add Watermelon - \$0.75/Person*

Italian Buffet \$15

Buffet Includes:

- Grilled Chicken
- Meatballs
- Penne Pasta
- Marinara and Alfredo Sauce
- Manicotti filled with Herbed Ricotta Cheese and Topped with Pomodoro Sauce
- Roasted Zucchini, Yellow Squash, Red Onion & Cherry Tomato
- Grated Parmigiana-Reggiano Cheese
- Garlic-Butter Bread sticks
- *Add Ceasar Salad \$2.49/Person*

Mexican Taco Buffet \$13

Buffet Includes:

- Seasoned Ground Beef
 - Upgrade to Chicken - \$1.50/Person*
- Shredded Lettuce and Cheese
- Salsa, Sour Cream and Guacamole
- *Add Chips & Queso \$1.99/Person*
- Black Beans and Rice
- Pineapple Mango Salsa
- Flour and Hard-Shell Corn Tortillas

Please choose one soup for your group:

- Wisconsin Cheddar
- Beef Barley
- Chicken Noodle
- Italian Wedding Meatball
- Southwest Tortilla Soup



PLATED LUNCHES

Available from 11:00 am to 3:00 pm

Plated lunches are for a maximum of 50 people and minimum of 15 people. Prices shown are per person. Includes water. Coffee, tea and lemonade are available for an additional fee.

ALL LUNCH ENTREES COME WITH GARDEN SALAD AND DINNER ROLL UNLESS OTHERWISE NOTED.
PLEASE CHOOSE ONE OPTION FOR YOUR ENTIRE GROUP.

Grilled Salmon \$16

with mustard-honey glaze, garlic-roasted baby red mashed potatoes and french green beans.

Steak Street Tacos \$12

Three corn tortillas filled with marinated chopped steak, red onion, cilantro, shredded monterrey jack cheese and topped with cumin-lime crema. Accompanied with a seasonal fruit cup.

No salad or dinner roll comes with this selection.

Turkey Bacon Club Wrap Luncheon \$13

Garlic-herb wrap filled with smoked turkey, honey-cured bacon, sliced tomato, lettuce and ranch.

Comes with kettle-style potato chips and seasonal sliced fruit tray.

Soup can be added for \$2.49 additional per person

Tomato Bisque with Grilled Smoked Ham & Cheese \$13

Rich tomato soup served with garlic-cream swirl and accompanied by grilled smoked ham and provolone cheese sandwich.

Open-Faced Meatloaf Sandwich with Diane Sauce \$14

Toasted ciabatta roll halves topped with tender meatloaf and creamy mushroom sauce. A comfort food classic.

Chicken Club Sandwich \$14

Served on toasted Ciabatta roll with herbed-dill spread. Topped with thick-cut bacon, Pepper Jack cheese, tomato slice and crisp romaine lettuce. Accompanied with potato salad and fresh, seasonal fruit cup.

No salad or dinner roll comes with this selection.

Deluxe Caesar Salad

with Grilled Chicken \$12

with Grilled Salmon \$14

Fresh romaine lettuce tossed with grated parmesan cheese, sweet grape tomatoes and creamy caesar dressing.

Topped with crisp garlic croutons.

Grilled Chicken Salad \$12

with fresh strawberries, mixed greens, toasted pecans, crumbled feta and raspberry vinaigrette.

Stuffed Portabello \$13

Large portobello mushroom cap stuffed with pesto sauce, parmesan cheese, sun dried tomatoes and mozzarella cheese.

* Minimum of 15 guests required

 Vegetarian Option



Buffet Menu Selections

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BUFFET MENU

Dinner buffets require a minimum of 25 guests. Prices shown are per person. Includes water. Coffee, tea and lemonade are available for an additional fee.

ONE ENTREE CHOICE \$19.95 • TWO ENTREE CHOICE \$25.95 • THREE ENTREE CHOICE \$31.95
100% of total count will be prepared for a single entree buffet, 150% for a two entree buffet,
and 200% for a three entree buffet,

Entrée Selections

Home-Style Pot Roast

Slow-cooked pot roast with diced red potatoes, carrots, and celery

Buffalo Stroganoff

Tender buffalo tips slow-simmered in house-made sauce and served on bed of fresh egg noodles

Roasted Salmon +\$2.49/Person

with a ginger-soy sauce topped with a mandarin orange relish

Herbed Meatloaf with Diane Sauce

Finished with the classic sauce of mushrooms, shallots, brandy & Dijon mustard

Barbeque Beef Brisket +\$2.49/Person

Seasoned with house-made savory rub and braised low and slow in tangy BBQ sauce

Chicken Veronique

Chicken breast sautéed and marinated in a creamy white wine, orange marmalade and tarragon sauce and garnished with sliced grapes

Chicken Marsala

Sautéed chicken breast in a Marsala wine mushroom cream sauce

Stuffed Flank Steak +\$2.49/Person

Tenderized flank steak rolled with bacon, mozzarella cheese and spinach topped with black peppercorn sauce.

Roasted Chicken with Citrus-Honey Cream and Toasted Walnuts

Oven-roasted breast served with a creamy citrus-honey sauce and topped with toasted walnut crumbles

Roast Turkey Breast with Pan Gravy

Herb-Rubbed Pork Loin with Apple Compote

Barbeque Pork Loin

Whole pork loin marinated with brown sugar spice rub and basted with savory BBQ sauce

Chicken Marbella +\$2.49/Person

This classic dish features marinated chicken thighs, olives, prunes and capers.

Country Smoked Ham with a Pineapple and Brown Sugar Glaze

Stuffed Tilapia Florentine with Honey-Lime Beurre Blanc

Delicate tilapia filets stuffed with herbed spinach filling and finished with a bright honey-lime butter sauce

Lasagna with Meat Sauce

Beef Medallions +\$2.49/Person

Tender herb marinated medallions of beef served with our red wine and mushroom demi-glaze.

Walleye +\$2.49/Person

This mild pike fish is breaded with our special seasonings and baked until fork tender.

Carving Station

Prime Rib

Tender choice prime rib served with house-made au jus and horseradish cream. *(additional cost)*



BUFFET MENU

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Salads

(Please choose one or add a second salad choice for \$2.49/Person)

Antipasto Salad

Cheese tortellini with salami, cheese, olives, and our homemade italian dressing

BLT Salad

Pasta tossed with bacon, romaine lettuce, tomatoes, and ranch dressing

Cucumber Salad

Sliced cucumbers tossed with yogurt, sour cream, red onions, and our spice blend

Broccoli Salad

Broccoli florets folded with bacon, tomato, red onion and cheddar cheese

Garden Salad with Assorted Dressing

Crisp lettuce with shredded carrots, cherry tomatoes and sliced cucumber

Caesar Salad

Crisp Romaine lettuce with herbed croutons, shredded Parmesan cheese and tossed with classic Caesar dressing

Orange Salad

Crisp lettuce topped with toasted almonds, celery, green onion and mandarin oranges tossed with light vinaigrette dressing

Strawberry Spinach Salad

Baby Spinach leaves with fresh, sliced strawberries and crumbled Feta cheese served with Balsamic vinaigrette

Vegetables

(Please choose one or add a second vegetable choice for \$3.49/Person)

Glazed Carrots

Fresh Vegetable Medley

Fresh Green Beans Sautéed with Garlic and Shallot

Buttered Sweet Corn with Red Peppers

Parmesan Roasted Broccoli

Starches

(Please choose one or add a second starch choice for \$3.49/Person)

Real Whipped Potatoes (choice of Standard or Roasted Garlic)

Oven-Roasted Baby Red Potatoes with Garlic, & Herbs

Whipped Sweet Potatoes with Butter, Brown Sugar, & Toasted Pecans

Penne Pasta with Creamy Alfredo Sauce

Herbed Rice Pilaf

Apple-Bacon Sage Dressing

Scalloped Potatoes



BUFFET MENU

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Buffet Menu Desserts

All desserts Per Person
(Please select one dessert for your entire group)

Tiramisu \$6

House-made Pie with Fresh Whipped Cream \$5
Please specify choice of Apple, Cherry,
Coconut Cream

Hand-Scooped Ice Cream Sundae Bar \$5
Vanilla ice cream with toppings bar of
chocolate sauce, raspberry sauce, whipped cream,
maraschino cherries and crushed nuts

Classic New York Cheesecake \$5
Please specify choice of topping: Strawberry,
Cherry, Raspberry or Blueberry

Fresh Fruit Crisp with Whipped Cream \$5
Choice of Apple, Mixed Berry, Cherry

Southern Peach Cobbler and \$6
Fresh Whipped Cream

Classic S'mores Bar \$6
Bring the outside in with this campfire classic. Graham
crackers, chocolate bars and marshmallows

Ultimate S'mores Bar \$8
All the fun and goodness of the classic but add on
additional topping choices including, cookies & cream
bars, peppermint patty's, peanut butter cups and
almond joys



Snack Menu

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SNACK OPTIONS

Mid-Morning Breaks

Designed to serve 10-12 people

Morning Pick-Me Up \$40

- Assorted Fruit
- Assorted Yogurt
- Granola/Fiber Bar
- Breakfast Bar

Late Breakfast \$40

- Mini Muffin
- Danish
- Mini Cinnamon Roll
- Assorted Fruit

Afternoon Breaks

Designed to serve 10-12 people

Sweet & Salty \$37.50

- Trail Mix
- Chex Mix
- Gardetto's
- Pretzels

Sweet Tooth \$37.50

- Mini Candy Bars
- Rice Crispy Treats
- Oreo Cookies

Snacks by the Dozen

- Toffee Crunch Blondies \$36/dozen
Buttery blondie studded with creamy white chocolate chunks and loaded with semi-sweet chocolate and chewy pieces of toffee.
- Cookies \$18/dozen
- Brownies \$24/dozen
- Scones (assorted flavors) \$32/dozen
- Chocolate Dipped Strawberries \$24/dozen

- Special K Bars \$24/dozen
- Strawberry Cheesecake Bars \$24/dozen
- Rolo Chocolate Chip Blondies \$24/dozen
- PB & J Bars \$24/dozen
- Peanut Butter Cup \$24/dozen
- Peanut Butter Bars \$24/dozen

Platters, Trays & More

- Fruit Patter \$150 full/\$95 half
- Vegetable Platter \$125 full/\$80 half
- Assorted Meat & Cheese with crackers \$175 full/\$105 half
- Chips and Salsa \$24
- Granola Table \$4/Person
Trail Mix, nuts, M&Ms chexs mix