Celebration on Wells
Catering

And Harbor Shores on Lake Geneva

A Fresh Approach
To Casual and Elegant Dining
Basic Breaks

Fresh Brewed Coffee - Regular or Decaffeinated - Per Gallon $30.95
Hot Tea - Per Gallon $30.95
Iced Tea with Lemon - Per Gallon $28.95
Freshly Squeezed Orange, Cranberry or Grapefruit Juice - Per Gallon $25.95
Carafes of Local Dairy Milk $13.95
Lemonade - Per Gallon $28.95
Assortment of Breakfast Bakeries - Per Dozen $30.95
Assortment of Boathard Bagels and Cream Cheese - Per Dozen $30.95
Sugar, Chocolate Chip or Peanut Butter Cookies - Per Dozen $26.95
Chocolate Walnut Brownies - Per Dozen $26.95
Assortment of Granola Bars - Per Dozen $26.95
Assorted Yogurt - $2.25 each
Individual Bags of Chips or Pretzels - $2.25 each
Bottles of Lipton Ice Tea - $2.75 each*
Soft Drinks - $2.25 each*
Bottled Spring Water - $2.75 each*

*Soft Drinks, Bottled Water, Ice Tea Offered By Consumption

For Additional Break Suggestions, Visit our Appetizer Section

Morning and Afternoon Break

School's Out
Basket of Assorted Mini Candy Bars
Twinkies and HoHos
Individual Bags of Pretzels or Chips
$9.95 Per Person

Cookies and Milk
Ice Cold Milk
Chocolate Chip Cookies
Peanut Butter Cookies
Sugar Cookies
$9.95 Per Person

Easy Does It
Fresh Sliced Seasonal Fruit and Berries
Granola Bars
Nuts
Assorted Low-fat yogurt
$9.95 Per Person

Poncho's Famous Tortilla Chips and Salsa
Basket of Fresh, Homemade Tortilla Chips
Pico de Gallo and Homemade Salsa
Fresh Guacamole
Accents of Green Onions and Cilantro
$9.95 Per Person

Heart Healthy
Assorted Whole Fresh Fruit
Bran Muffins
Granola Bars
Banana and Zucchini Bread
$9.95 Per Person

Take me out to the Ballpark
Mini Franks in a Blanket
Served with Classic Condiments
Cracker Jack
Salted in the Shell Peanuts
Fresh Popped Popcorn
$9.95 Per Person

For Beverages
Consider Soda, Bottled Water,
Milk or Ice Tea on Consumption
OR
Juice, Coffee, Tea (hot or cold)
By the Gallon
Continental Breakfast

**The Lake Geneva**
- Assorted Chilled Juices
- Presentation of Sliced Fresh Fruit and Seasonal Berries
- Assorted Breakfast Bakeries
- Cream Cheese, Jams & Jellies
- Fresh Ground Coffee & Assortment of English Teas

**Toast It**
- Assorted Chilled Juices
- Presentation of Sliced Fresh Fruits
- Toaster Station of English Muffins, Healthy Breads and Bagels
- Jams, Jellies, Butter, and Cream Cheese
- Fresh Ground Coffee and an Assortment of English Teas

**A Healthy Appetite**
- Assorted Chilled Juices
- Parfait of Seasonal Fresh Fruit with Condiments of Granola & Honey Yogurt Dressing
- A Selection of Whole grain Bagels and Homemade Muffins
- Assortment of English Teas
- Fresh Ground Coffee

**Suggested Additions**
- Individual Boxes of Cereal With Ice Cold Milk at $2.75 Each
- Assortment of Individual Yogurt $2.25 each
- Fresh Baked Individual Quiche $3.25 each

**Breakfast Buffets & Brunch**

**The Seagull Breakfast Buffet**
- Assorted Chilled Juice
- Scrambled Eggs with Minced Parsley and Accompaniments of: Diced Tomato, Bell Peppers, Shredded Cheese Crisp Bacon OR Country Sausage Links
- Sautéed Potatoes
- Assorted Breakfast Bakeries Jams and Jellies
- Fresh Brewed Coffee and Hot Tea *(Minimum of 25 Guests)*

**Omelet Station**
- Chef-made Omelets with Classic Condiments.
- You may substitute an Omelet Station for the Egg Entrée in the above buffets for an Additional $9.95 Per Person

**Buttons Bay Breakfast Buffet**
- Assorted Chilled Juices
- Presentation of Seasonal Fresh Fruit Assortment of Yogurt Served with Granola
- Toaster Station of: Assorted Breads and English Muffins Jams, Jellies, Butter Scrambled Eggs with Chives Crispy Local Bacon OR Sausage
- Fresh Brewed Coffee and Hot Tea *(Minimum of 25 Guests)*

**$12.95 Per Person**

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**$19.95 Per Person**

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**$19.95 Per Person**
Plated Breakfast

**The Three-Egg Omelet - Plated**

*Choose One Omelet*
- Wisconsin Cheese and Ham
- Mushroom and Swiss
- Spinach and Feta

*Potatoes O'Brien*
*Fresh Fruit Garnish*
*Assorted Breakfast Bakeries*
*Jams and Jellies*
*Fresh Brewed Coffee and Tea*

$19.95 Per Person

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**Quiche and Fruit - Plated**

*Choose One Quiche*
- Ham and Gruyere Quiche
- Spinach and Feta Quiche

*Mound of Fresh Fruit and Berries*
*On Baby Romaine Leaves*
*Assorted Breakfast Bakeries*
*Jams and Jellies*
*Fresh Brewed Coffee and Tea*

$18.95 Per Person

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**Denver Scramble – Plated**

Scrambled Eggs with Sautéed Onions,
- Green Peppers, Ham, and
- Diced Tomatoes

*Sautéed Potatoes*
*Fresh Fruit Garnish*
*Assorted Breakfast Bakeries*
*Jams and Jellies*
*Fresh Brewed Coffee and Tea*

$19.95 Per Person

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**Suggested Additions**

*Chilled Juice*
$1.75 Per Person

*Bowl of Fresh Fruit and Berries*
$2.25 Per Person

*Assortment of Individual Yogurt*
$2.25 each

*Bowl of Oatmeal*
$2.25 each

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**Black Point Steak and Eggs - Plated**

Glass of Fresh-Squeezed Orange Juice
- 3-Egg Mushroom and Gruyere Omelet
- Grilled Filet of Beef Tenderloin
- Hollandaise Sauce
- Fresh Baked Apple with Mint
*Assorted Breakfast Bakeries*
*Jams and Jellies*
*Fresh Brewed Coffee and Tea*

$27.95 Per Person
**Plated Caesar Salad with Grilled Meat**
Romaine Lettuce, Homemade Croutons, Tossed with Parmesan, Cracked Peppercorns, Sweet Red Onion

**Choose One**
Grilled Sirloin Strips
Grilled Chicken Strips

European Style Hard Rolls
Homemade Apple Squares
Fresh Brewed Coffee
**$18.95 Per Person**

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**Plated Trio of Salads**
Albacore Tuna Salad*
Grape Walnut Chicken Salad *
Pasta Primavera with Grilled Vegetables

*All Salads served in Bibb Lettuce Cups

Fresly Baked Croissants
Strawberries and slice of Fresh Melon Garnish
Homemade Apple Cobbler
Fresh Brewed Coffee
**$18.95 Per Person**

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**Plated Sliced Roast Loin Of Pork**
Sliced Tomato and Cucumber Salad with Bleu Cheese Dressing
Tender sliced Roast Loin of Pork
Oven Roasted New Potatoes
Fresh Seasonal Vegetables
Fresh Baked Breads
Apple Cobbler
Fresh Brewed Coffee
**$21.95 Per Person**

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**Plated Sub Sandwich**
Sandwich of Crusty Baguette and Roast Beef, Ham and Roast Turkey Breast
Cheddar and Swiss Cheeses
Sliced Tomatoes, Lettuce, Pickles and Assorted Condiments
Sliced Fresh Fruit
Potato Salad
Creamy Coleslaw or Homemade Potato Salad
Home Baked Cookies
Fresh Brewed Coffee
**$18.95 Per Person**

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**Plated Mediterranean Style Breast of Chicken**
Sliced Beefsteak Tomatoes with Basil Vinaigrette
Grilled Breast of Chicken with Julienne of Bell Peppers, Onions, Fresh Tomatoes, and White Wine
Pasta Du Jour
Seasonal Fresh Vegetable
Fresh Baked breads and Butter
Homemade Apple Cobbler
Fresh Brewed Coffee
**$22.95 Per Person**

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**Plated Southwestern Grilled Chicken Breast**
Baby Field Greens with Sliced Tomatoes and Roasted Jicama with Cumin and Cilantro Dressing
A tender Breast of Chicken, seasoned and Grilled to perfection
Served with Red and Green Pepper Relish

Achiote Rice
Seasonal Fresh Vegetables
"Texas Style" Jalapeño Cornbread
Ell’s Cheesecake
Fresh Brewed Coffee
**$22.95 Per Person**

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**Plated Grilled Breast Of Chicken Teriyaki**
Leaves of Spinach and Fresh Orange Slices with Honey Dijon Dressing
Grilled Breast of Chicken Teriyaki
Steamed Rice
Stir-Fry Vegetables
Assorted Breads and Butter
Fortune Cookies drizzled with White and Dark Chocolate
Fresh Brewed Coffee
**$22.95 Per Person**

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**Plated Orange Roughy Jardinière**
Cherry Tomatoes and Hearts of Romaine Lettuce with Spicy Vinaigrette
Julienne of Carrots, Celery and Onion
Orange Roughy Jardinière

Parsley Boiled Potatoes
Fresh Baked Breads and Butter
Carrot Cake
Fresh Brewed Coffee
**$25.95 Per Person**

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**Plated Petite Filet Mignon**
Hearts of Romaine Lettuce, Cherry Tomatoes, Bacon Bits, Mushrooms, and Shredded Cheddar Cheese with Scallion Dressing
6 oz. Petite Filet Mignon au jus
Oven Roasted Rosemary Potatoes
Seasonal Fresh Vegetables
Fresh Baked Breads and Butter
Chocolate Confusion Cake
Fresh Brewed Coffee
**$29.95 Per Person**

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*Add a Bowl of Soup Du Jour To A Plated Lunch
**$3.25 Per Person***
Lunch Buffets

*The Deli Lunch Buffet*
Homemade Potato Salad
Creamy Coleslaw
Platter of Sliced Roast Beef, Ham and Roast Turkey Breast
Selection of Fine Domestic Cheeses
Platter of Lettuce, Tomato, Onion and Pickles
Assorted Bakery Fresh Breads
Assorted Condiments

Soup Du Jour
Sliced Fresh Fruit and Seasonal Berries
Variety of Home-style Cookies
Fresh Brewed Coffee
**$19.95 Per Person**

*South Of The Border Fajitas Buffet*
Poncho’s Homemade Tortilla Chips with a variety of Salsas
Guacamole
Mexican Rice
Refried Beans
Vegetable Medley

Marinated & Grilled Chicken or Beef Fajitas
Soft Tortillas
Sour Cream
Shredded Lettuce
Cheese
Yucatan Pineapple Slices Drizzled with White and Dark Chocolate
Fresh Brewed Coffee
**$21.95 Per Person**

*The Market Buffet*
Bratwurst Steamed in Onion and Beer then Grilled
Sauerkraut
Fresh Buns
Warm German-Style Potato Salad
Pasta Primavera Salad
Deli Meat Platter of Sliced Roast Beef, Ham and Roast Turkey Breast
Selection of Fine Domestic Cheeses
Lettuce, Tomato, Onion and Pickles
Assortment of Fresh Deli Breads
Assorted Condiments

Sliced Fresh Fruit and Seasonal Berries
Variety of Home-style Cookies and Brownies
Fresh Brewed Coffee
**$24.95 Per Person**
Lunch Buffets, Continued

The Narrows Buffet
Variety of Seasonal Greens with
Salad Bar Selections
Pasta Primavera Salad with Grilled Vegetables
Walnut & Grape Chicken Salad
Albacore Tuna Salad
Beef Stroganoff
Parsley-Buttered Noodles
Seasonal Vegetable Medley
Home Baked Breads

Fresh Sliced Fruit Drizzled with
White & Dark Chocolate
Individual Apple Cobbler
Homemade Cookies
Fresh Brewed Coffee
$28.95 Per Person

Add Soup Du Jour to any Buffet
$3.25 Per Person

Caesar Soup and Salad Buffet
Homemade Vegetable Soup
Romaine Lettuce with Hard Boiled Eggs
Homemade Croutons, Fresh Shaved Parmesan
Sweet Red Onion
Homemade Caesar Dressing
Choose One
Grilled Sirloin Strips
Grilled Chicken Strips

European Style Hard Rolls
Homemade Apple Squares
Fresh Brewed Coffee
$21.95

Boxed Lunches

Deli To Go, Boxed
Choose
Roasted Turkey Breast and Swiss Cheese Sandwich
or
Honey Roasted Ham & Cheddar Cheese Sandwich
Choose One
White, Wheat or Rye Bread

Sandwiches are garnished with Romaine Lettuce
and Vine-ripened Tomatoes
Individual Packets of Mayo and Mustard

Individual bag of Potato Chips or Pretzels
Fresh Fruit of the Season
Homemade Cookie
$12.95 Per Person

Wrap It Up, Boxed
Ribbons of Grilled Chicken,
Romaine Lettuce, Vine-ripened Tomatoes and
Carrots
Homemade Parmesan Ranch Dressing
All Wrapped up in a Garden Wrap

Individual Bag of Potato Chips or Pretzels
Fresh Fruit of the Season
Homemade Cookie
$14.95 Per Person

Grilled Chicken Caesar Salad, Boxed
Romaine Lettuce with Homemade Croutons,
Fresh Parmesan,
Cracked Peppercorns and Red Onion
Grilled Chicken Strips
Classic Caesar Dressing
Fresh Fruit and a Homemade Cookie
$14.95
Appetizers

**Fruits of the Sea**

Bloody Mary Jumbo Shrimp Cocktail with Celery and Green Olives
Jumbo Peeled Shrimp Presented with Cocktail Dipping Sauce and Lemon Crowns
Asian-style Crab Cakes with Sesame, Wasabi and Pickled Ginger
Sautéed Jumbo Gulf Prawns in Garlic Herb Butter
Pan Seared Sea Scallops Served in a Tomato Coulée
Maryland-style Crab Cakes with Cajun Remoulade
Bacon Wrapped Jumbo Sea Scallops

$3.50 Per Piece

**Farmer’s Market Favorites**

Grilled Tuscan Vegetable Display with Balsamic Vinegar
Selection of Domestic Cheeses with Assorted Crackers
Farm stand Fresh Vegetable Crudités with Homemade Dips
Fresh Asparagus and Chilled Beet Platter Garnished with Zest of Orange
Fresh Seasonal Fruit and Berries Garnished with Fresh Mint
Chefs Selection of Fine Antipasto
Athenian Grilled Vegetables served with Hummus and Pita Bread (platter)
Trio of Spreads – Olive Tapenade, Roasted Red Pepper Tapenade and Hummus,
Served with Grilled Flat Breads
Panchos Homefried Tortilla Chips with Authentic Mexican Salsas
Individual Flatbread Triangles piped with Hummus finished with EVOO and Fresh Mint

$3.25 Per Person Per Item

**International Cheese and Cracker Display**

Our Chefs Selection of Premium Cheeses from all over the Globe
Your display will include: Premium Aged Cheddar, Maytag Blue, Smoked Swiss, French Brie and Camembert along with other Surprises!

$5.95 Per Person

**Our Signature Creations**

Mini Gourmet Pizzas with Roma Tomato Sauce and Fresh Mozzarella Cheese finished with Basil
Organic Deviled Eggs
Wisconsin Bleu Cheese and Toasted Walnuts on a Belgian Endive Leaf
Smoked Salmon w/Cream Cheese & Capers on Cocktail Pumpernickel
Grape Walnut Chicken Salad in a Savory Puff Pastry Shell
Tomato and Herb Bruschetta served with homemade Crostini
Toasted French Bread with Boursin Cheese, Sun-dried Tomatoes and Basil Leaf
Fresh Melon and Prosciutto
Sautéed Eggplant Medallions topped with Marinara Sauce and Fresh Mozzarella
Applewood Smoked Sirloin of Beef on Toast Pointes with Horseradish Sauce
Petite Shrimp with Dill Lemon Crème on Cucumber Slices
Wisconsin Cheese Puffs or Cheese Straws
Oriental Style Lettuce Wraps
Spanikopita – Layers of Baby Spinach with Dill and Onion in Flaky Puff Pastry Dough
Petite Cold Thai Chicken Wrap or Petite Southwestern Chicken Wrap
Individual Skewered Caprese Insalata

$2.75 Per Person Per Item
Appetizers

**Hot Selections**

- Gulf Coast Seafood or Salmon Cakes with Remoulade Sauce
- Pear and Brie Panini
- Mushrooms stuffed with Gorgonzola Cheese
- Brie Tarts with Raspberry and/or Apricot Preserves with Toasted Almond Slivers
- Mini Wisconsin Leary’s Bratwurst Poached in Beer and Onions
- Homemade Swedish Meatballs in a Mustard Sauce
- Asparagus & Virginia Ham w/Grain Mustard in Phyllo Cup
- Teriyaki Chicken or Beef Kebabs made with Kikkoman Marinade
- Mini Franks in a Blanket with Gourmet Mustard
- Martini Chicken (Grilled Chicken Skewers marinated in Vermouth garnished w/Olives)
- Chicken Quesadillas with Fresh Cilantro. Homemade Salsa and Sour Cream
- New Orleans Style Blackened Steak or Chicken strips with fresh Herb Tomato Sauce
- Harvest Chicken or Pork Brochettes with Honey Mustard Glaze
- Spicy Chicken Wings with Roquefort Ranch Dip and Celery Sticks
- Rumaki (Chicken Livers wrapped in Bacon)
- Bacon wrapped Water Chestnuts
- Chicken or Pork Satay with Thai Peanut Sauce
- Baked Brie with Almonds and Garlic Croutons
- "BBQ Baby Back Ribs

**$2.75 Per Person Per Item**

**Our Signature Mini Sliders**

Choose from the following

- Hand Patted Mini Slider Burgers served with LTO and a Slice of Pickle
- Mini Italian Beef Sandwiches Au Jus
- Mini Reuben Panini on Cocktail Rye
- Mini Pulled Pork with Peach Infused BBQ Sauce Sliders

**$3.25 each or a trio for $9.25**

*Our professional Wait Staff will be happy to pass appetizers to your guests during the Reception, for no additional charge.*

*Our Culinary Team will assist you in creating a custom made seasonal appetizer package for your special event.*

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**Chef’s Carving Station**

*All items below serve 50 people.*

Carving Stations include:

- Our home baked Multi-Grain Rolls and Assorted Condiments.

Items will be displayed at a Carving Station and carved by one of our Culinary Team.

Chef/Carver fee $110.00

- Roast Inside Round of Beef au jus $350.00
- Molasses Glazed Pit Ham $250.00
- Roasted Breast of Turkey $250.00
- Mustard & Pepper Rubbed Whole Beef Tenderloins
- With Sauce Bordelaise $695.00
Plated Dinner

**Salad Course**
(This Salad is included with Entrées Below)
Mesclun of Spring Greens with Julienne carrots, Vine-ripened Tomatoes & Cucumber Slices

**Choice of our Homemade Dressings**
Parmesan Ranch - Celery Seed

You may up-grade the salad to one of the following selections for an additional **$4.50**

**Salad Up-grade Selections**
- Autumn Field Greens with Spicy Pecans & Pomegranate Seeds
- Bosch Pear & Celery Salad with Baby Field Greens & Dijon Vinaigrette
- Baby Bibb Lettuce with Parisian Dressing garnished with fresh Chives
- Local Tomatoes with Fresh Mozzarella and Basil, Balsamic Vinaigrette (Insalata Caprese)
- Spinach Salad with Boiled Egg, Croutons, Bermuda Onion with Warm Bacon Dressing
- Local Salad Greens w/Granny Smith Apple, Gorgonzola Crumbs, Sweet Pecan Dressing
- Baby Spinach Leaves with Strawberries and Raspberry Celery Seed Dressing
- Hand Tossed Caesar Salad with Homemade Garlic Croutons, Fresh Parmesan and Cracked Fresh Pepper

**Entree Course**
Your choice of the following Plated Dinner Entrees

**Fresh Catch of the Day**
Allow our Chefs to help you select the Fresh Fish in Season

**Market Price**

**Broiled Campbell Island Salmon with Lemon Herb Butter**
- Basmati Rice - Seasonal Fresh Vegetables
- **$29.95 Per Person**

**Roast Prime Rib of Beef with Au Jus**
- Twice Baked Idaho Potato - Seasonal Fresh Vegetables
- Queen $34.50 Per Person - King $37.95 Per Person

**Grilled New York Strip with Cabernet Mushroom Sauce**
- Twice Baked Idaho Potato - Seasonal Fresh Vegetables
- **$37.95 Per Person**

**Carved Roast Tenderloin of Beef with Sauce Bordelaise**
- New Potatoes roasted in Whole Garlic Cloves and Sprigs of Fresh Rosemary
- Seasonal Fresh Vegetables
- **$37.95 Per Person**

**Grilled Filet Mignon with Chateaubriand Sauce**
- New Potatoes roasted in Whole Garlic Cloves and Sprigs of Fresh Rosemary
- Seasonal Fresh Vegetables
- **$37.95 Per Person**

**Individual Beef or Salmon Wellington (choose one) with Sauce Perigourdine**
- Roasted Garlic Mashed Potatoes - Seasonal Fresh Vegetables
- **$45.95 Per Person**

**Rock Cornish Game Hen**
- Roasted w/Garlic, Lemon and Oregano
- Pan Roasted Potatoes - Seasonal Fresh Vegetables
- **$31.95 Per Person**
Plated Dinner

Poultry Selections

The following Entrée comes with:
Your Choice of one:
Pasta Du Jour tossed with Olive Oil and Fresh Herbs
Saffron Rice
New Potatoes Roasted in Whole Garlic Cloves and Sprigs of Fresh Rosemary
≈
Fresh Seasonal Vegetable

Poultry Entrée Choices

Chicken OR Turkey Breast Marsala with Marsala Wine and Mushroom Sauce
Chicken Breast Chianti simmered in Chianti Wine Sauce
Chicken Breast Picatta with Lemon Caper Butter
Chicken Breast Florentine with Spinach Mornay Sauce
Chicken Breast Provencal with Mediterranean Garlic and Tomato Sauce
Athenian Chicken Breast, Roasted with Lemon, Thyme, Garlic and Oregano
Turkey Breast Schnitzel in Lemon Caper Butter Sauce
Breast of Chicken with Green Peppercorn Sauce
Breast of Chicken Cordon Bleu
Breast of Chicken Parmesan
$25.95 Per Person

All Plated Dinners are served with Fresh-Baked Rolls and Wisconsin Creamery Butter
Fresh Brewed Coffee

Vegetarian Entrée Choices

Vegetarian Stuffed Peppers
Spinach and Cheese Ravioli
Vegetarian Lasagna
Pasta with Roma Tomato Sauce topped with Eggplant Medallion and Fresh Mozzarella
All Pasta Dishes can be served with your choice of Pesto, Alfredo or Marinara Sauce
Whole Wheat Pastas are available
$25.95

Inquire about our Indian Cuisine

Most plated dinners require a minimum of 25 guests; please check with Celebration on Wells if your plated dinner is less than 25.
Dinner Buffets

All our quotes include Celebration table linens, napkins, Celebration China, flatware and all necessary white skirting and service personnel to set up, service and take down your event.

The Lakeshore Cook-Out Buffet

**Choose Two Salads**
Creamy Coleslaw, Homemade Potato Salad
Pasta Salad Primavera with Grilled Vegetables
Celebration Salad Bar with 2 Salad Dressings
Farm Fresh Tomato Salad
Poached Green Beans with Red Onions and Dijon Vinaigrette

**Choose Two Meats**
Wisconsin Select Brats, Italian Sausage
Deluxe 1/3 pound Hamburgers, Jumbo Beef Franks
BBQ Chicken, Pulled Pork

**Choose One**
Tortilla Chips with Salsa
Potato Chips

Sliced Cheese, Tomato Slices, Lettuce and Onion
Homemade Assorted Cookies
Farm-fresh Watermelon
Assorted Fresh Baked Buns

$19.95 Per Person

*Note: You may add a third meat choice to the above menu*
$4.50 Per Person

The Harbor Shores Wedding Buffet

International Cheese Display with Gourmet Crackers
Seasonal Fresh Fruit Display

Fresh Seasonal Mixed Greens garnished with a Variety of Grape and Cherry Tomatoes

English Cucumber and Fresh Grated Carrots
Served with our Famous Homemade Celery Seed and Parmesan Ranch Dressing
Wisconsin New Potatoes Roasted with Whole Garlic Cloves and Sprigs of Fresh Rosemary
Your choice of Basmati Rice or Pasta Du Jour tossed with Olive Oil and Fresh Herbs

A Medley of Fresh Local Steamed Vegetables

Certified Angus Roast Sirloin expertly carved by one of our Culinary Team
Accompanied by Creamed Horseradish Sauce and Au Jus
Your choice of one of our Poultry Selection Entrees

A Variety of Home Baked Dinner Rolls and Wisconsin Creamery Butter
Fresh Ground Columbian Coffee Service

$26.95 Per Person
Dinner Buffets

**Wisconsin's Best Buffet**
Selection of Wisconsin's finest Cheeses and Curds  
Fresh Fruits of the Season  
Farm Stand Vegetable Display with Bleu Cheese Dip

**Choose Two**
Smashed Wisconsin Redskin Potatoes  
Lac Du Flambeau Rice Pilaf  
Tomatoes Gratinee  
Baked Granny Smith Apple finished with Brown Sugar and Cinnamon

**Choose Two**
Milwaukee's finest Grilled Bratwurst Poached in Beer and Onions served on a Bed of Sauerkraut  
Whole-grain German Mustards  
Turkey Schnitzel or Country Baked Chicken  
Roast Pork Loin with Honey and Fresh Thyme

Fresh Corn on the Cob  
Homemade Apple or Cherry Cobbler with Whipped Cream  
German Style Rye Breads and Dinner Rolls  
Wisconsin Creamery Butter  
Fresh Brewed Coffee  
**$26.95 Per Person**

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**The Classic 50's Menu**
Mini Slider Burgers served with an LTO and a slice of Pickle  
Individual Campbell’s Tomato Soup Cup with a Triangle of Mini Grilled Cheese  
Deviled Eggs  
Wedges of Iceberg Lettuce garnished with Cherry Tomatoes served with French or Ranch Dressing  
Baked Macaroni and Cheese  
Mashed Potato Bar featuring Cheddar Cheese, Bacon, Sour Cream and Chives  
California Medley of Broccoli, Cauliflower and Carrots

Chef Carved Roast Baron of Beef Au Jus  
Chef Carved Virginia Ham with Pineapple Rings  
Accompanied by French’s Yellow Mustard and Creamy Horseradish Sauce  
A Variety of 50’s Style Dinner Rolls and Butter  
A display of Twinkies and HoHo's  
Homemade Lemon Meringue Pie  
Fresh Brewed Coffee  
**$26.95 Per Person**
Dinner Buffets

_The Dixieland Cook-Out Buffet_
Farm-stand Vegetable Display with Buttermilk Dip

**Choose Three Sides**
Chicory, Jicama and Pecan Salad
Salad Greens, Granny Smith Apples, Gorgonzola Crumbs & Sweet Pecan Dressing
Cajun-style Pasta Salad Primavera
Red-skinned Potato Salad & fresh Dill
Vine Ripened Tomato Salad with Roast Pepper Dressing
Creamy Style Cole Slaw
Delta Caviar (Triple Bean Salad with Hominy)
Southern Style Grits

**Choose Three Meats**
Chicken Fried Steak
Chicken Ala King
Grilled Pork Chops with Peach Tomato BBQ sauce
Country Baked Chicken
Chef Carved Barbequed Beef Brisquet
Carolina Style Pulled Pork Barbecue with Homemade Buns
Cajun Catfish w/Jalapeno Tartar Sauce
Chef Carved Smithfield Ham

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Roast Garlic Mashed Potatoes
Fresh Corn on the Cob
Southern Pecan Pie with Fresh Whipped Cream
Farm Fresh Watermelon
Homemade Rustic Cornbread and Butter
Fresh Brewed Coffee
$30.95 Per Person

_Fiesta Mexicana Buffet_
Chilled Gazpacho
Grilled Corn and Jicama Salad with Cilantro and Lime Dressing
Poncho's Homemade Tortilla Chips with a variety of Salsas
Guacamole and Pico de Gallo
Mexican Rice
Refried Frijoles
Sauteed Yellow Squash, Zucchini and Local Onions finished with Cumin and Cilantro
Warm Corn and Flour Tortillas
Diced tomatoes, shredded lettuce, sour cream and Queso Fresco

**Choose Two**
Beef Tamales wrapped in Fresh Corn Husks
Chicken Quesadillas
Tacos De Pescado (Fish)
Tequila Citrus Marinated Chicken or Beef Fajitas

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Yucatan Pineapple Upside Down Cake or Flan with Caramel Sauce
Fresh Brewed Coffee
$30.95 Per Person
Dinner Buffets

**Margaritaville Buffet**
Poncho’s Homemade Tortilla Chips
Variety of Salsas to include Pineapple and Salsa Verde
Conch and Seafood Ceviche
Crab Cakes with Cajun Remoulade
Key West Bruschetta garnished with Fresh Mint
Exotic Fruit Display

Southern-style Fried Green Tomatoes
Mashed Yukon Gold Potatoes
Coconut Beans and Rice
Jamaican Jerk Chicken

**Cheeseburgers In Paradise**
Topped with Slices of Wisconsin Swiss or Cheddar
Romaine Lettuce Leaves, Sliced Vine Ripened Tomato and Red Onion
Homemade Guacamole
Local Smoked Bacon
Sautéed Mushrooms
Jalapeno Pickles
Selection of Condiments to include Ketchup, Mustard and Mayonnaise
Assorted Deluxe Hamburger Buns

Key Lime Pie with Fresh Whipped Cream
Sponge Cake with Fresh Fruit Compote
Fresh Brewed Coffee

**$30.95 Per Person**

**The Calypso Buffet**
Caribbean-style Coleslaw with Curry and Raisins
Spicy Lime Cucumber Salad
Sliced Vine Ripened Tomatoes with Roast Cumin Vinaigrette
Bahama Man Conch and Seafood Salad on a bed of Romaine Lettuce Hearts

Christophene au Gratin
(Baked Squash with Onion and Cheese filling)
Fried Plantain Chips
Pigeon Peas and Rice

Kebabs-Skewered Tenderloin of Beef with Pineapple, Mushroom, Pepper and Onions, Brushed with a Teriyaki Glaze

Jamaican Jerk Chicken or Fish
(Marinated in a Traditional Jamaican Tamarind Marinade)
Served with Mango Salsa

Hawaiian Bread and Citrus Butter
Planters Rum Cake (Layer Cake with Mocha Cream Filling)
Fresh Brewed Coffee

**$34.95 Per Person**
Dinner Buffets

**Oktoberfest Buffet**
Hausfrau (Herring in Wine Sauce)
Koenigsberger Klops (Meatballs in a Caper Sauce)
Red Cabbage Cole Slaw

*Choose One*
Sauerkraut or Braised Purple Cabbage

*Choose One*
German-style Pan-fried Potatoes or Spaetzel

*Choose Two*
Rahm Schnitzel
Breast of Turkey Schnitzel (Breaded Breast of Turkey sautéed in Lemon Caper Butter)
Sauerbraten (Braised marinated Beef Round)
Honey Roasted Pork Loin garnished with Roasted Granny Smith Apples

Apple or Cherry Strudel
German Style Rye Breads and Dinner Rolls
Wisconsin Creamery Butter
Fresh Brewed Coffee
**$30.95 Per Person**

**It’s Greek To Me Buffet**
Eggplant Mousaka (Eggplant Casserole topped with a fresh Béchamel Sauce)
Assortment of Grilled Vegetables served with Hummus and Fresh Mint Garnish
Spanikopita (Layers of Baby Spinach with Dill and Onion in a Flaky Puff Pastry Dough)

Greek Salad (Ribbons of Romaine Lettuce, topped with Feta Cheese, Calamati Olives, garnished with Cucumber Slices and Red Onions, served with a Greek Vinaigrette)

*Choose One*
Pantzarosalata (Beet Salad) or Anginares Salata (Artichoke Salad)

*Choose Two*
Patatosalata (Mediterranean Potato Salad)
Roasted New Potatoes tossed with Olive Oil
Rice Pilaf
Fasolia (Fresh Green Beans, Baby Lima Beans and Roasted Pear Tomatoes)

Chef Carved Leg of Lamb with whole Garlic Cloves & Medley of Mediterranean Spices
Mint Jelly
Dijon Mustard

*Choose One*
Athenian Breast of Chicken (Chicken breast roasted with lemon, Thyme, Garlic, Oregano)
Lemon Cod (Icelandic Cod baked in fresh Lemon Juice and WI Creamery Butter)

Assortment of Flatbread and Pita Bread
Honey and Yogurt Dipping Sauce
Vessel of Extra Virgin Olive Oil
Homemade Baklava
Fresh Brewed Coffee
**$37.95 Per Person**
Dinner Buffets

All-American Steak Out Buffet
Relish Tray with Fresh and Pickled Vegetables with Ranch Dip
Wisconsin Sharp Cheddar Cheese Spread w/Rye Crisp and Bread Sticks
Iceberg Lettuce Salad served with Our Two Homemade Signature Dressings

Steamed Fresh Broccoli
Idaho Baked Potato Bar to include:
Sour Cream, Wisconsin Creamery Butter
Bacon Bits, Grated Cheddar Cheese and Chopped Chives

Choose One
New York Strip Steak au jus or BBQ Baby Back Ribs

Choose One
Grilled BBQ Chicken or Country Baked Chicken
Texas Toast
Watermelon
Strawberry Shortcake topped with Whipped Cream
Fresh Brewed Coffee

$43.95 Per Person

Fiesta Italiana Buffet
Chef’s Selection of Seasons Freshest Antipasto
Mesclun Greens with Hearts of Palm, Fennel and Mediterranean Olives tossed with Balsamic Vinaigrette
Salad of Fresh Fruit with Julienne of Mint

Choose Two
Tuscan White Bean Salad with Feta and Fresh Oregano
Fresh Green Bean Salad finished with Roasted Red Peppers
Insalata Caprese or Tortellini Salad
Orange and Onion Salad

Choose One
Vesuvio Potatoes or Grilled Polenta

Pasta Du Jour with Extra Virgin Olive Oil, Garlic and Shaved Parmegiano
Roma Tomato Sauce finished with Fresh Basil
Grilled Tuscan-style Vegetables
Chicken Vesuvio or Chicken Parmesan

Choose One
Authentic Greco Italian Rope Sausage with a Hint of Fennel
Grilled Portobello Mushrooms
Scallop and Shrimp Kebobs "Portofino Style"

Fresh Baked Italian Breads to include Foccacia and Breadsticks
Vessel of Extra Virgin Olive Oil
Garlic Garbanzo Dip

Greco Tiramisu
Fresh Brewed Coffee

$37.95 Per Person
**The Stone Manor**  
(Minimum of 25 people)

Belgium Endive and Mixed Greens Salad  
Topped w/Blue Cheese and  
A Light Walnut Vinaigrette

**Choose Four**  
International Cheese Board  
Seasonal Fresh Fruit Display  
Carrot, Mint and Golden Raisin Salad  
Sliced Vine-ripened Tomato Salad  
Marinated Green Bean and Portobello Mushroom Salad  
Grilled Leaks with Tio Pepe Sherry  
Rice Pilaf with Herbes De Provence, Toasted Almonds and Dried Pears

**Choose One**  
Grilled Campbell Island Salmon served with  
Fennel and Artichoke Hearts  
Grilled Gulf Shrimp Marinated in  
Alsacen Wine and Tarragon  
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Chef Carved Mustard and Pepper Rubbed  
Roasted Beef Tenderloin  
With Sauce Bordelaise  
Creamed Horseradish  
European Bread Display with Butter Pecan Pie  
Eli's Cheesecakes with Fruit Toppings  
Fresh Fruit Drizzled with White and Dark Chocolate  
Fresh Brewed Coffee  
**$54.95 Per Person**

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**An American In Paris**  
(Minimum of 25 people)

Gourmet French Cheeses and Assorted Crackers  
Display Seasonal Fresh Fruits garnished With Fresh Berries

**Choose Three**  
Salad Nicoise (Baby Field Greens, Tuna, Tomato, Cucumber, Potato and Hardboiled Eggs with A light Vinaigrette)  
Peeled Hard Boiled Eggs and Stem-on Radishes With Kosher Sea Salt Crystals  
Baby Bib Lettuce, Parisian Vinaigrette Garnished with Fresh Chopped Chives  
Poached Local Beets and Belgium Endive Salad  
Vine ripened Tomatoes with Chopped Fresh Parsley

**Choose One**  
Turned New Potatoes with Fresh Parsley Potato Gratin

**Choose One**  
Atlantic Salmon Jardenierre  
Coq au Vin (Breast of Chicken Simmered in Aubergne Wine Sauce with Mushroom and Chopped Shallots)  
Pan seared Sea Scallops with Tomato Coulée Leg of Lamb braised in its own juices With Spring Vegetables  
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Poached Baby Carrots and String Beans Ratatouille  
Chef Carved Mustard and Pepper Rubbed  
Roasted Beef Tenderloin  
With Sauce Bordelaise  
Creamed Horseradish  
Baguettes and Croissants  
Fresh Fruit Tarts  
French Pastries  
Fresh Brewed Coffee  
**$54.95 Per Person**

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Can’t choose? We will gladly Custom Write a menu for you.
Dining Al Fresco

Minimum of 25 guests for all Dining Al Fresco Menus

The Farmer's Market
Station One
Selection of Wisconsin Cheeses and Assorted Crackers
Seasons Fresh Vegetable Crudité served with Homemade Dips
Farm Fresh Fruit Display with Seasonal Berries and Fresh Mint
Deviled Eggs
Station Two
Pasta Salad Primavera with Grilled Marinated Vegetables
Sliced Vine-Ripened Tomatoes, Bermuda Onions with Honey Vinaigrette
Chicken Brochettes with Kikkoman Teriyaki Marinade
Leahy's Mini Bratwurst Poached in Beer and Onions
Bavarian-style Sauerkraut
Petite Pan Rolls and Fresh Creamery Butter
Whole Grain Mustard
$23.95 Per Person

Tour Du Lac
Station One
Selection of Wisconsin Cheeses and Assorted Crackers
Sautéed Eggplant Medallions topped with Marinara Sauce and Fresh Mozzarella
Farm Fresh Fruit Display with Seasonal Berries and Fresh Mint
Spanikopita – Layers of Baby Spinach with Dill and Onion in Flaky Puff Pastry Dough
Station Two
Pasta Station with Vegetarian Marinara and Fresh Grated Parmesan Cheese
Grilled Tuscan Vegetables
Atlantic Seafood Cakes with Remoulade Sauce
Station Three
Chef-Carved Roasted Honey Glazed Ham
Selection of Mustards
Chef-Carved Roast Tom Turkey
Homemade Citrus Cranberry Sauce
Silver Dollar Rolls and Creamery Butter
$32.95 Per Person

The Country Club
Station One
A Selection of Fine International Cheeses and Gourmet Crackers
Grilled Vegetables with Hummus, Fresh Mint and Flatbreads
Farm Fresh Fruit Display with Seasonal Berries and Fresh Mint
Petite Shrimp with Dill Cream on Cucumber Slice
Station Two
Asparagus and Ham in Phyllo Cups
Layers of vine-ripened Tomatoes with Fresh Mozzarella with a Basil Vinaigrette
Mini Maryland-style Crab cakes with Cajun Remoulade Sauce
Chicken Satay with Peanut Dipping Sauce and Fresh Cilantro
Station Three
Chef-Carved Mustard and Pepper Rubbed Angus Beef Tenderloin with Sauce Bordelaise
Creamed Horseradish Sauce
Petite Pan Rolls and Creamery Butter
$39.95 Per Person
Wedding And Special Occasion Cakes

An Experienced Pastry Chef will create a special occasion cake to meet your special requests. Provide us with a drawing or photograph to guide the Chef in creating your perfect cake.

Choose Cake Flavor
Yellow Soufflé  Chocolate Soufflé  Banana  Marble  Carrot  White  Red Velvet

Choose Filling Flavor
Butter Cream  Banana  Custard  Lemon  Raspberry  Chocolate  Cherry

Choose Icing Flavor
Butter Cream  French Cream  Cream Cheese

$4.50 Per Person

We will gladly cut a cake that you supply, for a cutting fee of $100

Gourmet Coffee Station
Freshly Ground 100% Arabica Blend Coffees
Shaved White Chocolate and Dark Swiss Chocolate
Fresh Whipped Cream
Wisconsin Dairy Cream
A Variety of Sweeteners to include:
Crystal Sugar Cubes
Pure Cane Amber Sugar in the Raw
Assorted Coffee Syrups
A variety of Assorted Homemade Cookies

$6.95 Per Person

Our Baker’s Delight
Season’s Freshest Sliced Fruit Display
Strawberries dipped in White and Dark Chocolate
Pear Clafouti
Carrot Cake with Cream Cheese Frosting
Mini-Cheesecakes topped with assorted Fresh Fruit Toppings
Homemade Chocolate Brownies
Fresh Fruit Display and Seasonal Berries drizzled with White & Dark Chocolate
Chocolate Confusion Cake
Meyer’s Lemon Cake garnished with Lemon Zest
Mascarpone Tarts topped with Fresh Berries
Grilled Local Peaches topped with Fresh Mint
Greco Tiramisu
Apple or Cherry Strudel
Apple Cobbler *  Seasonal Fresh Berry Trifle
Chocolate Éclairs
Cream Puffs * Greco Cannoli
Strawberry Shortcake * Planters Rum Cake
Assortment of Fresh Baked Cookies
Assortment of Gourmet Chocolate Mousse topped with Pirouette Cookie

Four Selections - $7.99 Per Person
Five Selections - $8.99 Per Person
Six Selections - $9.99 Per Person

Ask about our “New” Gelato Bar, Ben and Jerry’s Bar or Flaming Dessert Stations
Notes of Importance

- To reserve your date, a 15% non-refundable, nontransferable, deposit is required.

- Final payment, final guest count, and all details are confirmed four weeks prior to event

- A complimentary quote will be prepared for you after a consultation.

- Pricing includes table linens and napkins, china, silverware, glassware and service needs. Our service personnel will set-up, clean up and break-down the event as well as provide exceptional service throughout the event.

- Our staff will set-up, move and/or take down your rented tables and chairs for a fee of $150. This includes the moving from ceremony to reception.

- We will be happy to assist you with minimal decorating for no additional charge. For more extensive, detailed decorating, a fee will be determined by need.

- A Delivery Charge for Drop-off Service is $50 per occurrence.

- Most menus are designed for groups of 25 or more. A small group charge of $50 is assessed to all groups of less than 25.

- Note that some menus are limited to a minimum number of guests.

- Leftover Food Policy: It is the policy of the Wisconsin Department of Health that any food from a Banquet is not taken by guests.

- We will cut and serve a Special Occasion Cake that you provide, for a $100 fee. Plates, flatware, and napkins are provided.

- A Fee of $100 is charged when a Chef/Carver is needed for a Carving Station.

- Wisconsin Sales Tax of 5.5% and Service Charge of 20% will be added to your final invoice.

- A 2.5% processing fee will be applied for all credit card payments.

If you have any questions or comments we would love to hear from you.

Thank you for your interest in Harbor Shores

Revised 2012
Check List For Event Planning

Every successful event begins with complete, thorough and timely event planning and follow-through.
This Check List will guide you to plan your event and will provide us with the information we need to ensure your special event is a success.

**General Information**

Date of Event ______________________
Day of Event ______________________
Place of Event ______________________
Where will food service occur? ______________________

Your name ______________________
Bride's Name ______________________
Groom's Name ______________________
Name of other(s) involved in your planning ______________________

Mailing Address ______________________

____________________

Work Phone ______________________
Home Phone ______________________
Fax ______________________
Cell Phone ______________________
E-Mail ______________________

Estimated Guest Count ______________________
Estimated Number of Children under 10 ______________________

Will The Event occur indoors or outdoors? ______________________
Place of Ceremony ______________________

**Times**

Guests Arrive ______________________
Ceremony ______________________
Bar Opening ______________________
Appetizers Served/Passed ______________________
Main Meal Service Begins ______________________
DJ/Band ends at ______________________
Event ends ______________________

**Bar Service**

Do you require Bar Service? ______________________
Number of Bartenders Needed ______________________
Hours of Bar ______________________

**Other Services Required**

☐ Rental of tables and/or chairs
☐ Rental of Grill ☐ Other Rental
☐ Cake-Cutting ☐ Purchase Cake
☐ Champagne Toast ☐ Wine Toast
☐ Rental of Wine or champagne Glasses
☐ Set-up/Breakdown of Tables and Chairs
☐ Remove or rearrange tables/chairs

**Room or Event Set-Up**

Head Table: Where will it be ______________________
How many people at head table ______________________

☐ Reserved Seating ☐ Assigned Seating
☐ Cake Table ☐ Gift Table
☐ Place Card Table ☐ Appetizer Tables
☐ Dessert Table ☐ Coffee Station

Color choice of linen napkins:
☐ White ☐ Red

Special Needs/Instructions ______________________

____________________

**Time-Line**

☐ A Non-refundable down payment reserves date
☐ Add'l. payments welcome anytime

Four Weeks Prior To Event
☐ Copy of all rental agreements
☐ Copy of Venue Contract

Two Weeks Prior To Event
☐ Final Event Meeting
☐ Final Payment Due
☐ Final guest count Due
☐ Final details confirmed

One or Two Days Prior To Event
☐ Deliver (labeled) specialty items to us