

Breakfast/Breaks

All breakfast entrees and buffets include fresh coffee and chilled orange juice.

- Business Breakfast** - Scrambled eggs with sausage and bacon. Served with hash browns and fresh breakfast breads \$ 10.00
- Pancake Breakfast** - Pancakes, scrambled eggs, hash browns, bacon and sausage \$ 10.00

Breakfast Buffets

- Lakeview Buffet** - French toast, scrambled eggs, bacon and sausage, breakfast potatoes, fresh fruit and assorted breakfast breads \$ 11.50
- Brunch Buffet** - French toast, choice of chicken, scrambled eggs, bacon, sausage, fresh fruit, deli salad, deli meats, deli cheeses, and croissants \$ 16.50
- Build Your Own Breakfast Buffet** - (Minimum of 25 people) Served with fresh fruit \$ 13.00

Meat (Choose One)

- Ham
- Sausage
- Bacon

Bread (Choose Two)

- Breakfast Breads
- Mini-Muffins
- Mini-Bagels
- Croissants
- Donuts/Danishes

Eggs (Choose One)

- Scrambled
- Omelet Station
- Mini-Quiche
- Eggs Benedict

Starch (Choose Two)

- Stuffed French Toast
- French Toast
- Pancakes
- Hash Browns
- Fried Red Potatoes

Add any additional items for \$2.00 per person per item

Morning Breaks

- The Continental** - Fresh brewed coffee, chilled orange juice, flavored teas, assorted breakfast breads \$ 5.75
- The Colonies** - Fresh brewed coffee, chilled orange juice, flavored teas, assorted breakfast breads, and fresh fruit \$ 6.95
- The Heritage** - Add mini-bagels with cream cheese to The Colonies \$ 7.75
- The Stateline** - Fresh brewed coffee, chilled orange juice, flavored teas, individual cereals, flavored yogurts, and granola bars \$ 6.50

Prices are per person, unless otherwise stated, and are subject to a 17.5% taxable service charge and 5.1% state and local sales tax.

Afternoon Breaks/Ala Carte

Afternoon Breaks

The Couch Potato - Chips and salsa, nuts, popcorn, pretzels, and cookies	\$ 5.00
The Cookie Monster - Turtle brownies, assorted cookies, and fresh brewed coffee	\$ 5.00
The Cheesehead - Assorted cheeses, crackers, and fresh vegetable and dip tray	\$ 5.00
Add Sausage	\$ 6.25
The Sundae Bar - Hand-scooped vanilla ice cream, pecans, M&M's®, strawberry, hot fudge, and caramel toppings with fresh whipped cream and brownies	\$ 5.00

Beverages

Coffee (regular and decaf)	(gallon)	\$16.50
Soft Drinks	(can)	\$1.50
Bottled Water	(bottle)	\$2.25
Juice (orange, cranberry, grapefruit, or apple)	(carafe)	\$11.00
Hot tea	(bag)	\$1.00
Iced tea	(carafe)	\$6.00
Lemonade	(carafe)	\$6.00
Milk (2% or skim)	(carafe)	\$8.00

Sweets

Assorted mini-muffins	(dozen)	\$10.50
Assorted breakfast breads	(dozen)	\$10.00
Donuts	(dozen)	\$14.00
Danishes	(dozen)	\$14.00
Mini-bagels with cream cheese	(dozen)	\$12.00
Assorted cookies	(dozen)	\$12.75
Turtle brownies	(dozen)	\$15.50
Assorted dessert bars	(dozen)	\$16.25
Candy/Granola bars	(each)	\$1.50
Yogurt	(each)	\$2.25

Snacky Stuff (by the pound)

Mixed nuts	\$10.50
Popcorn	\$10.50
Pretzels	\$9.50
Homemade potato chips (plain, white cheddar or sour cream & onion)	\$10.00
Tortilla chips and fresh salsa	\$11.75

Prices are per person, unless otherwise stated, and are subject to a 17.5% taxable service charge and 5.1% state and local sales tax.

Plated Lunches

*All plated lunches include iced tea and milk.
Please select a maximum of three plated lunches for your event.*

Sandwiches

All sandwiches served with choice of coleslaw, potato salad or pasta salad.

Pepper Turkey - Pepper turkey, jack cheese, lettuce, tomato and roasted red pepper mayo atop pretzel bread	\$10.75
Roast Beef and Provolone - Thinly sliced USDA choice roast beef with provolone cheese, lettuce, tomato, and mayonnaise on a French roll	\$9.25
Turkey Club Wrap - Wisconsin smoked turkey, bacon, tomato, lettuce, and mayonnaise wrapped in a tortilla	\$9.50
Chicken Bacon Ranch Wrap - Fried chicken, bacon, lettuce, tomato, cheddar jack cheese and ranch dressing wrapped in a tortilla	\$9.75
Ham and Swiss - Baked ham, Swiss cheese, lettuce, tomato and mayonnaise on your choice of bread	\$9.50
Chicken Salad on Croissant - Homemade chicken salad on a croissant	\$9.50
Philly Cheese Steak Sandwich - Thinly sliced USDA choice roast beef with sautéed mushrooms, onions, peppers, and topped with provolone cheese on a French roll	\$10.00
Blackened Chicken Sandwich - Blackened chicken breast with Monterey Jack and cheddar cheese, lettuce, tomato and roasted garlic mayonnaise	\$10.00
Pulled Pork Sandwich - Plain or BBQ on a French roll	\$9.50
Walleye PoBoy - Fried walleye filet on herb bread with spinach, tomato and tartar sauce	\$10.00

Salads

All salads served with rolls and butter

Raspberry Chicken Salad - Chilled chicken breast, mandarin oranges, cucumbers, sunflower seeds, and tomatoes over mixed greens with raspberry vinaigrette dressing	\$10.50
Chicken Caesar Salad - Grilled chicken breast atop romaine lettuce with seasoned croutons, parmesan cheese and Caesar dressing	\$10.50
Chef Salad - Smoked turkey, ham, Swiss cheese, cheddar cheese, tomatoes, egg, onion and cucumbers over mixed greens with choice of dressing	\$11.00
Sirloin Spinach Salad - Grilled sirloin steak on a bed of spinach with bacon, tomatoes, egg, croutons and balsamic vinaigrette dressing	\$11.50
Chicken Crunch Salad - Fried chicken breast, carrots, pineapple, and tomatoes atop mixed greens with a honey sesame dressing	\$11.00

Prices are per person, unless otherwise stated, and are subject to a 17.5% taxable service charge and 5.1% state and local sales tax.

Lunch Buffets

All lunch buffets include iced tea and milk. Lunch is available from 11:00 am - 3:00 pm

- Italian Buffet** - Lasagna, chicken pasta Alfredo, jumbo stuffed shells, seasonal vegetables, tossed salad, rolls and butter and assorted petite dessert tray (two pieces per person) \$ 16.75
- Fajita Buffet** - Grilled chicken and steak with all the toppings, chicken tortilla crunches, Spanish rice, refried beans, taco dip with tortilla chips, and assorted petite dessert tray (two pieces per person) \$ 16.75
- Mediterranean Buffet** - Chicken breasts stuffed with spinach, red onion, tomatoes, olives and herbed cheese, tilapia filets, oven-roasted potato wedges, steamed vegetables, fresh Greek salad and assorted petite dessert tray (two pieces per person) \$ 16.75
- Assorted Cold Sandwich Buffet** - Assorted turkey, ham and roast beef sandwiches with a variety of breads, cheeses, and fresh condiments. Served with two deli salads and assorted petite dessert tray (two pieces per person) \$ 12.75
- Soup and Sandwich Buffet** - Cold-cut platter of assorted deli meats and cheeses, assorted breads and fresh condiments. Served with two deli salads, chef's choice soup and assorted petite dessert tray (two pieces per person) \$ 15.75
- The All-American Buffet** - Choose two sandwiches (hamburgers, hot dogs, BBQ chicken, or pulled pork), potato salad, coleslaw, corn cobbettes, baked beans and assorted petite dessert tray (two pieces per person) \$ 14.75
- Build-Your-Own Buffet** - Minimum of 25 people for this buffet, please - Served with warm rolls and butter, and assorted petite dessert tray (two pieces per person) \$ 16.75

Starters (choose one)

- Mixed green salad
- Fresh fruit and melon tray
- Vegetables and dip tray
- Cheese and fruit tray
- Coleslaw

Vegetables (choose one)

- Garden medley
- Honey-glazed carrots
- Buttered corn
- Broccoli with herb butter

Sides (choose one)

- Parsley potatoes
- Mashed potato with gravy
- Rice pilaf
- Pasta marinara
- Garlic mashed potatoes

Entree (choose one)

- Chardonnay Chicken Breast
- Herb-Roasted Chicken
- Roast beef
- Roast Pork Loin
- Baked ham with pineapple glaze
- Roast Turkey Breast
- Baked Cod with lemon

Soup may be added to any buffet for an additional \$2.50 per person.

Buffets are not all-you-can-eat. A firm count is required for all buffets. The booking party will be charged for the full contracted amount of people or the actual amount of people, whichever is greater.

Prices are per person, unless otherwise noted, and are subject to a 17.5% taxable service charge and 5.1% state and local sales tax.

Hor D Oeuvres

Packages

Buffet Style - \$400/person

Assorted cheeses and crackers, vegetables with dip, fresh seasonal fruit and melons

Butler Style - \$5.00/person

Bacon-wrapped water chestnuts, meatballs, and bruschetta with white glove and tray service

Per Twenty Five Pieces

Prices are per 25 pieces. Minimum order is 25 pieces per item

Hot

Rumaki - Bacon-wrapped water chestnuts	\$ 38.00
Buffalo Wings - With bleu cheese dressing and celery sticks	\$ 25.00
Meatballs - Swedish, Italian or Creole	\$ 20.00
Tortilla Crunchies - Seasoned chicken, Monterey Jack and Cheddar cheeses, rolled in tortillas and deep-fried	\$ 25.00
Chicken Fingers - Breaded and deep-fried chicken breast strips with a variety of dipping sauces	\$ 36.00
Cheese Quesadillas - Monterey Jack and cheddar cheese grilled between two flour tortillas	\$ 25.00
Stuffed Mushrooms - Mushroom caps stuffed with chorizo or crab	\$ 35.00
Broccoli Cheese Puffs - Broccoli and cheese hand-rolled, breaded and deep-fried	\$ 32.00
Gulf Shrimp - Iced gulf shrimp served with cocktail sauce and lemon	\$ 49.00
Deviled Eggs - A traditional Wisconsin favorite	\$ 28.00
Bruschetta - Grilled French bread topped with Tuscan tomato relish and shaved parmesan cheese	\$ 30.00

Assorted Trays and Dips

Baked Artichoke Dip (serves 40) - Artichoke hearts blended with cream cheese, parmesan cheese, sour cream, garlic and touched with Jalapenos	\$ 60.00
Smoked Whole Salmon Platter (serves 60) - Smoked salmon arranged with egg, red onion, capers, carrots, red cabbage, lemon wedges and served with assorted crackers	\$ 125.00
Fresh Fruit Trays - Seasonal fruits and melons	For 25 \$ 45.00 For 50 \$ 85.00
Vegetable and Dip Trays - Fresh raw vegetables with dip	For 25 \$ 40.00 For 50 \$ 75.00
Assorted Cheese and Cracker Trays - Variety of cheeses with an assortment of crackers	For 25 \$ 50.00 For 50 \$ 95.00
Sausage, Cheese and Cracker Trays - Fresh sausage with a variety of cheeses and crackers	For 25 \$ 60.00 For 50 \$ 115.00

Chef-Carved Meat Station

USDA Choice Whole Steer Tenderloin (serves 25) - Served with assorted spreads and silver dollar rolls	\$ 325.00
USDA Choice Prime Rib (serves 25) - Served with assorted spreads and silver dollar rolls	\$ 295.00
Smoky Glazed Ham (serves 90) - Served with assorted spreads and silver dollar rolls	\$ 250.00
Roast Breast of Turkey (serves 80) - Served with assorted spreads and silver dollar rolls	\$ 200.00

Hor D Oeuvres and Chef-Carved Meat Stations are created only to enhance, not as a stand-alone meal. Our Chef is able to accommodate special requests. Prices are subject to 17.5% taxable service charge and 5.1% state and local sales tax.

Dinner Buffets

Dinner Buffets include coffee, iced tea, and milk

Combination Buffet - (served with rolls and butter) \$ 22.00

Starters (choose one)

- Mixed greens salad with two dressings
- Garden vegetable and dip tray
- Assorted cheese and fruit tray
- Coleslaw

Vegetables (choose one)

- Garden medley
- Honey-glazed carrots
- Festival corn
- Broccoli with herb butter
- Green bean casserole
- Steamed asparagus

Sides (choose two)

- Parsley potatoes
- Twice-baked potatoes
- Mashed potatoes with gravy
- Rice pilaf
- Wild rice medley
- Pasta marinara
- Garlic mashed potatoes

Entrees (choose two)

- Chardonnay chicken breast
- Roast beef
- Roasted pork loin
- Herb-roasted chicken
- Baked ham with pineapple glaze
- Roast turkey
- Baked cod

Italian Buffet - Meat lasagna, chicken pasta, Italian sausage with peppers and onions, seasonal vegetables, tossed salad and warm breadsticks \$21.00

South of the Border Buffet - Beef enchiladas, chicken burritos, Spanish rice, crunchy chicken tortillas, southwestern corn and taco dip with warm tortilla \$21.00

Wisconsin BBQ Buffet - Chef-carved prime rib, BBQ chicken, BBQ pork ribs, baked beans, seasonal corn, fresh raw vegetables, with dip, coleslaw, potato salad, and biscuits with honey-butter. \$26.00

Mediterranean Buffet - Chicken breasts stuffed with spinach, olives, red onion, and herbed cheese, oven-roasted potatoes, rice pilaf, steamed broccoli with artichoke hearts and bell peppers, and Greek salad \$22.00

Buffets are not all-you-can-eat.

Prices are per person, unless otherwise noted, and are subject to a 17.5% taxable service charge and a 5.1% state and local sales tax. A firm count is necessary for all buffets. The booking party will be charged for the full contracted amount of people or the actual Amount of people, whichever is greater.

Dinner Entrees

Entrees include: house salad, warm rolls with butter, choice of one vegetable (below), choice of one side (below), iced tea, milk and coffee.

Beef

Kansas City Strip Steak - Grilled Kansas City strip	\$22.00
New York Strip Steak - Grilled New York strip	\$26.00
Filet Of Beef - Filet mignon broiled to perfection	\$29.00
Prime Rib Au Jus - Rib of beef with au jus	\$23.00
Add sautéed mushrooms to any steak	\$1.00

Chicken

Baked Chicken breast - Served with the following styles:	
Herb Roasted - Slow-roasted seasoned chicken breast topped with herb gravy	\$17.00
Picatta - Lemon-caper white sauce	\$17.00
Marsala - Red wine sauce with mushrooms, onion and tomato	\$18.00
Chardonnay - White mushroom gravy with a hint of Chardonnay	\$18.00
Parmesan - Breaded and baked with Italian seasonings and parmesan cheese, topped with marinara	\$19.00
Mediterranean - Stuffed with spinach, olives, red onion, and herbed cheese	\$18.00
Oscar - Topped with fresh asparagus, crab meat and hollandaise	\$21.00
Corish Hen - Semi-boneless and stuffed with wild rice	\$20.00

Seafood

Tuna Steak - Blackened, grilled, or tropical	\$24.00
Crab-Topped Tilapia - Baked and topped with crab meat topping	\$19.00
Salmon - Baked or grilled	\$20.00
Walleye - Breaded and baked	\$21.00
Alaskan Cod - Broiled and topped with citrus slices or sun-dried tomato pesto	\$15.00

Combinations

Filet and Gulf Shrimp - Filet mignon with three jumbo shrimp	\$37.00
Filet and Baked Chicken - Filet mignon and choice of chicken	\$34.00
New York Strip with Petite Chicken Kiev	\$30.00
Baked Salmon and Chicken - Baked salmon and choice of chicken	\$27.00

Vegetarian

Chef's Choice - Pasta dish	\$16.00
---	---------

Children

Chicken Fingers, Fries, and Fresh Fruit	\$6.00
--	--------

Vegetables-

Garden medley
 Honey-glazed carrots
 Festival corn
 Broccoli with herb butter
 Green bean casserole
 Steamed asparagus

Sides-

Parsley potatoes
 Twice-baked potatoes
 Mashed potatoes with gravy
 Rice pilaf
 Wild rice medley
 Pasta marinara
 Garlic mashed potatoes

Prices are per person, unless otherwise noted, and are subject to a 17.5% taxable service charge and 5.1% state and local sales tax.

Multiple entrees subject to an additional charge.

Chef will accommodate special requests.

Beverages and Bar Packages

Reception By The Hour

Includes selected liquors, house wines, domestic keg beer and soft drinks

Basic Package

First Hour \$8.00 per person
Each Additional Hour \$4.00 per person

Premium Package

First Hour \$10.00 per person
Each Additional Hour \$5.00 per person

Beer, Wine and Soft Drinks –

Includes domestic keg beer, house wines and soft drinks
First Hour \$5.00 per person Each Additional Hour \$3.00 per person

Prices By The Drink

Liquors (prices determined by mixer)

House Liquors: \$4.00 - \$5.00
Call Liquors: \$4.50 - \$6.00
Premium Liquors: \$5.00 - \$6.50
Super Premium Liquors \$6.00 - \$7.25

Beers

Domestic Bottle: \$3.50
Premium Bottle: \$4.00
Import Bottle: \$4.50

Wines

House: \$4.75
Specialty: Varies

Others

Soft Drinks: \$1.50
Bottled Water: \$2.25
Fruit Juices: \$2.50
Bloody Mary: \$5.75

Additional Beverages Champagne Toast - One bottle serves 8 guests (bottle) \$18.00
Wine with Dinner - Four to five glasses per bottle (bottle) \$22.00
Domestic 1/2 Barrel \$190.00
Premium 1/2 Barrel \$225.00
Import 1/2 Barrel \$280.00
Champagne Punch (gallon) \$40.00
Fruit Punch (gallon) \$30.00

Bar Set-up Fee: \$50.00 per bar (events of 100 or more require two bars)

We will accommodate any host bar/cash bar arrangements you would like. Prices are per person, unless otherwise stated, and are subject to 17.5% taxable service charge and 5.1% state and local sales tax.

Wine List

House Selections

Chardonnay	\$ 22.00
Merlot	\$22.00
Cabernet	\$22.00
White Zinfandel	\$22.00

Premium Selections

Chardonnay

Meridian	\$25.00
Napa Ridge	\$26.00
Shooting Star	\$29.00
Rochey Strong	\$32.00

Other White

Napa Ridge Sauvignon Blanc	\$26.00
Shooting Star Riesling	\$32.00
Fetzer Reisling	\$24.00
Valley of The Moon Pinot Blanc	\$32.00
Meridian Pinot Grigio	\$28.00
Founders estate pinot Grigio	\$27.00

Merlot

Cedar Brook	\$24.00
Meridian	\$25.00
Belvedere	\$28.00
Kenwood	\$30.00

Other Red

Meridian Cabernet	\$25.00
Kenwood Cabernet	\$30.00
Meridian Pinot Noir	\$26.00
Founders Estate Pinot Noir	\$32.00
Rochey Strong Zinfandel	\$32.00
Shooting Star Shiraz	\$30.00

Champagne and Sparkling Wine

Korbel Brut	\$30.00
Kenwood Brut	\$22.00
Korbel Sweet Rose	\$30.00
Bouvet Sapphire	\$39.00

Non-Alcoholic Champagne and Wines Available by Request

Special Requests are available, ask for details

Prices are per bottle and are subject to a 17.5% gratuity and 5.1% state and local sales tax

Desserts

Door County Apple Pie - Baked apple pie served with caramel rum sauce	\$4.25
---	--------

Chocolate Mousse-Heath Bar Cake - Three layers of moist chocolate cake, divided with Heath® Bar chocolate mousse and topped with whipped cream		\$4.25
New York Cheesecake - Traditional cheesecake topped with strawberries or caramel rum sauce		\$4.00
Carrot Cake - Rich cake with walnuts and crushed pineapple topped with cream cheese icing		\$3.75
Triple Chocolate Turtle Cake		\$4.50
Mixed berry Shortcake - Shortcake topped with seasonal berries		\$3.75
Ice Cream Sundae - Strawberry, caramel, or hot fudge	small \$2.00 large	\$3.75
Assorted Dessert Trays - Your choice of five of the desserts listed below	50 pieces \$70.00 100 pieces \$125.00	
Dessert Table - Your choice of five of the desserts listed below	(Per Person)	\$5.75

Mini Cream Puffs
 Mini Eclairs
 Assorted Cookies
 Brownies

Mini Cheesecake
 Pecan Diamonds
 Raspberry Cheesecake Brownies

Lemon Meringue Tarts
 Coconut Chews
 Fruit Tarts

Coffee available with dessert table (gallon) \$16.50

Prices are per person, unless otherwise stated, and are subject to a 17.5% taxable service charge and a 5.1% state and local sales tax.