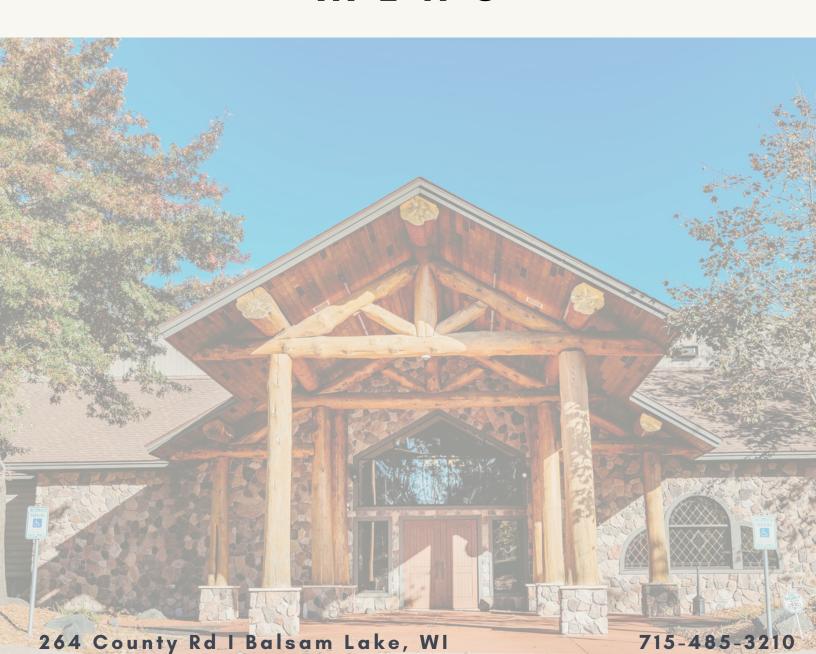


# EVENT & CATERING MENU



# BREAKFAST

#### BUILD YOUR OWN BREAKFAST \$9.99

All items + \$1.00 each.

Eggs
Bacon
Sausage
Cheesy Potatoes
American Fries
Assorted Danish
Fresh Fruit
French Toast
Granola Bar
Coffee
Tea
Orange Juice







# LUNCH BUFFET

### SOUP & SANDWICH BOARD \$15.99

Homemade Soup du jour and a generous portion of Deli Sliced Ham and Roast Turkey, served with assorted Bread, House Salad, Sliced Tomatoes, and Lettuce.

#### HOT SANDWICH LUNCHEON \$16.99

Hot Beef, BBQ Pork, Baked Ham, or Char Grilled Hamburgers (choice of 2) served with Fresh Rolls, Chips, and House Salad







# "ALL DAY" MEETING PACKAGE

\$45 PER PERSON

#### BREAKFAST

Assorted Danishes, Donuts, Coffee Cake & Muffins, Fresh Fruit Tray, Orange Juice, Regular & Decaf Coffee

#### AM BREAK

Yogurt, Fresh Berries & Granola, Regular & Decaf Coffee

#### LUNCH

Choice of Soup & Salad Bar or Build Your Own Sandwich Bar

#### P M B R E A K

Vegetable Tray with Herb Dip & Hummus







# BOXED LUNCHES

#### SANDWICH/WRAP BOX \$15.99

Choice of Ham, Turkey, or Roast Beef. Served with Chips, Cookie, and Bottled Water.

#### PASTA BOX \$15.99

Choice of Alfredo, Spaghetti, or Garlic Herb Noodles. Served with a Breadstick, Cookie, and Bottled Water.

#### **SALAD BOX** \$12.99

Choice of Ceasar Salad or House Salad. Served with a Breadstick, Cookie, and Bottled Water.







### DINNER BUFFET STYLE

#### ITALIAN BUFFET \$26.99

Spaghetti & Meatballs and Fettuccini Alfredo. Served with Breadsticks & Salad. Add Chicken for \$2 per person.

#### SOUTH OF THE BORDER BUFFET \$21.99

Build your own Tacos with Soft & Hard Shells, seasoned ground Beef & Chicken, Cheese, Lettuce, Tomatoes, Onions, Jalapeños, fresh Pico de Gallo, and Sour Cream. Served with Tortilla Chips, Cheese Sauce, and Rice.

#### **BBQ BUFFET** \$16.99

Char Grilled Hamburgers and Pulled Pork with Fresh Baked Rolls, Cheese, Lettuce & Tomato. Served with Chips and Potato Salad.







# DINNER BUFFET STYLE

Served with Plated Dinner Salads and Rolls \$25.99 per person

#### ENTREES (CHOOSE 2)

Country Pineapple Glazed Ham
Beef Tender Tips in a Wine Sauce
Roasted Turkey
Fried Chicken
Petite Lasagna (vegetarian)

#### VEGETABLE (CHOOSE 1)

Golden Corn
Buttered Green Beans
Glazed Baby Carrots
Asparagus
Vegetable Medley

#### STARCH (CHOOSE 1)

Mashed Potatoes & Gravy
Stuffing
Baked Potatoes
French Fries
Macaroni & Cheese (+\$2.00)







# DINNER BUFFET STYLE

Served with Plated Dinner Salads and Rolls \$29.99 per person

#### ENTREES (CHOOSE 2)

Beef Tender Tips in a Wine Sauce Roasted Chicken Braised Beef Short Ribs Fettuccini Alfredo – Chicken or Shrimp Bourbon Glazed Ham

#### VEGETABLE (CHOOSE 1)

Golden Corn Buttered Green Beans Glazed Baby Carrots Asparagus Vegetable Medley

#### STARCH (CHOOSE 1)

Mashed Potatoes
Stuffing
Baked Potatoes
Wild Rice Blend
Macaroni & Cheese (+\$2.00)







# DINNER PLATED

Plated Dinners Served with Salad and Dinner Rolls

#### CHICKEN MARSALA \$30.99

Sautéed Chicken Breast with a Fresh Mushroom and Marsala Wine Cream Sauce. Served with a Wild Rice Blend with Fresh Herbs

#### ROASTED TURKEY \$30.99

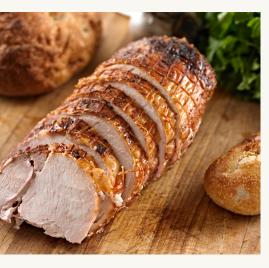
Turkey Breast and Herb Dressing with Mashed Potatoes, Gravy, and Asparagus

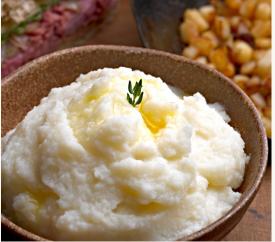
#### BRAISED BEEF SHORT RIB \$34.99

Boneless Beef Short Ribs pan seared in a Beef and Garlic Sauce with homemade Mashed Potatoes and Asparagus.

#### RIBEYE STEAK \$42.99

Hand cut 12 oz Ribeye Steak finished in a Garlic Herb Butter. Served with choice of Potato and Asparagus.







# DINNER PLATED

#### RITZ CRACKER BREADED WALLEYE \$32.99

Toasted Buttery Cracker Crusted Walleye, Asparagus, Wild Rice Corn Mash, Jalapeño Tartar Sauce.

#### FETTUCCINI ALFREDO \$24.99

Fettuccini Noodles served with a Breadstick and choice of Chicken or Shrimp

#### NEW YORK STRIP \$34.99

Grilled and served with your choice of Potato, grilled Asparagus, Bearnaise Sauce.

#### BUTTERNUT SQUASH RAVIOLI \$25.99

Tender Egg Pasta filled with Roasted Butternut Squash. Plumped in vegetable stock and served with a Maple & Walnut Butter Sauce







# HORS D'OEUVRES

Small serves 12-15 guests Large serves 20-25 guests

#### COLD HORS D'OEUVRES

Kettle Chips & Sour Cream & Onion Dip \$30/\$50

Fresh Vegetable Tray with Smokey Ranch Dipping Sauce \$35/\$55

Shrimp Cocktail \$50/\$95

Tortilla Chips & Salsa Roja \$30/\$50

Fresh Seasonal Fruit Platter \$45/\$65

Bruschetta \$65/\$105

#### HOT HORS D'OUVERS

Belgian-Style Salted Pretzels with Cheese Sauce \$45/\$75

Fried Cheese Curds with Smokey Ranch \$65/\$105

Chicken Strips with Honey Mustard, BBQ & Ranch Sauces

\$75/\$125

Rib Snacks, BBQ Sauce \$65/\$105

Walleye Wild Rice Cakes \$45/\$85

BBQ Meatballs \$65/\$105

Crispy Chicken Wings with Blue Cheese & Ranch Dressing

Boneless Chicken Wings with Blue Cheese & Ranch Dressing

# LATE NIGHT SNACKS

\$10.99 Per Person, must be in addition to main course package.

#### BUILD YOUR OWN NACHO BAR

Tortilla Chips, Seasoned Ground Beef, Cheese, Lettuce, Tomatoes, Onions, Black Olives, Jalapeños, Fresh Pico de Gallo, Sour Cream, Guacamole and Salsa

#### BUILD YOUR TACO BAR

Hard Shell Corn and Soft Flour Tortillas, choice of seasoned ground Beef or Chicken, Cheese, Lettuce, Tomatoes, Onions, Jalapeños, fresh Pico de Gallo, and Sour Cream

#### HAMBURGER SLIDERS

Served with all the fixings and Potato Chips

#### PIZZA

Enjoy an assortment of one-topping Pizzas fresh from our ovens.







# BEVERAGES

#### CASH BAR

All beverages are paid for by the guest at regular banquet bar prices, at the time of purchase.

#### HOSTED BAR

All beverages are charged to the host on a per drink basis. Credit Card pre-authorization is needed and final payment of the bar bill is due upon completion of the event.

#### ADDITIONAL BARS

Additional portable bars are recommended for parties larger than 50 and are mandatory for parties over 100 guests. Additional bars are \$250 each and last until the conclusion of the event.

#### NON ALCOHOLIC BEVERAGES \$3/person

Unlimited non-alcoholic beverages (soda, lemonade, water, coffee) for the entirety of the event







# BAR PACKAGES

25 person minimum for 2 hours

#### MIMOSA BAR \$11.00 per person

Orange, Cranberry, Pineapple, Grapefruit, and Apple served with assorted fruits

#### BLOODY MARY BAR \$15.00 per person

Our house made bloody mary mix served with an assortment of toppings

#### SANGRIA STATION \$75.00/gallon

Choice of Red, White, or Blush Sangria served with assorted fruits

#### CHAMPAGNE TOAST \$8.00 per person

Wine service to the table during speeches for a champagne toast.







# EVENT ADD-ONS

Smores Kit
Cake Cutting/Serving
Signature Cocktail Creation
Custom Menus

\$5 each \$1 each \$50.00 \$1 each

EVENT RENTALS

#### A / V

Speaker & Microphone White Board & Markers Projector & Screen \$50.00

\$25.00

\$75.00

#### DECOR

White Table Linens
White Linen Napkins
Wedding Arbor
Centerpieces
Welcome Bags
Chargers
Table Number Signs
White Aisle Runner
Bird Cage Card Holder

\$5 each

\$1 each

\$50.00

\$10 each

\$10 each

\$2 each

\$3 each

\$75.00

\$10.00





