



# CATERING & BANQUET MENUS



# Chula Vista Resort

## *Catering and Banquet Menus*

Chula Vista Resort is honored to offer the following options which were created by our culinary staff of professionals. If you have any special requests, we would be happy to work with you.

### **Menu Preparation Timelines**

To ensure that every detail is handled in a professional and timely manner, the hotel requires your menu selections to be finalized 30 days prior to your event. You will receive a confirmation of your order on which you can make your final arrangements. Return the confirmation to us with your confirming signature. The hotel will make every effort to accommodate special dietary preferences.

### **Services and Restrictions**

Complete food and beverage services are available at Chula Vista Resort. Chula Vista does not permit outside food and beverage to enter any function space. Under Wisconsin State Law, the hotel is the only authorized licensee able to sell and dispense liquor, beer and wine spirits on the premises. Banquet food may not be taken from the function space. At the conclusion of the function all food and beverage items become the property of Chula Vista Resort.

### **Guarantees and Final Counts**

In order for your event to be a success, the final guarantee, or exact number of people expected will need to be given to the Catering Manager by 11:00 am, Five (5) business days prior to your function. If less than the guaranteed number of guests attend the function, the final guaranteed number is still charged. If no guarantees are received by the deadline above, the higher number of the agreed or expected number as it appears on the contract or the banquet event order will be charged for each event. More items can be purchased with meeting planners signatures. Events which have a specific time length will be removed at the conclusion of the service.

### **Service Charge and Sales Tax**

All food, beverage, audio visual equipment, room rental and other services will have the customary taxable 21% service charge and 6.75% state and local taxes.

### **Multi Entrée Fee**

Split entrée choices for plated meals are available and charged a \$2 per person fee. A maximum of two items may be selected for each meal. Guarantees for each entrée are required.

### **Bar Fees**

A \$350 sales minimum is required on all bars or a \$75 set-up fee will apply per bartender.

### **Outdoor Events**

Any event can be catered on our beautiful grounds thru out the resort and golf course. Please ask your catering representative for details.

Prices subject to change

1/1/2016

*Please refer to the Catering Policies and Procedures included with your Contract for a complete listing of current policies.*

# Ala Carte Breaks and Add-Ons

## Bakers Sweet Baskets

12-Piece Assorted Bakers Basket ( <i>Fresh baked Muffins, Nut and Fruit Breads, Filled Pastries or Fresh Assorted Bagels</i> )	\$27 (per dozen)
Fresh Baked Muffins	\$24 (per dozen)
Fresh Mini Bagels	\$24 (per two dozen)
Fresh Bagels	\$25 (per dozen)
Fresh Baked Assorted Jumbo Cookies	\$27 (per dozen)
Fresh Baked Assorted Regular Cookies	\$21 (per dozen)
Fresh Baked Assorted Mini Cookies	\$17 (per two dozen)
Fresh Baked Coffee Cake	\$22 (Serves 12 people)
Zesty Lemon Bars	\$23 (per dozen)
Sugared Chocolate Brownies	\$23 (per dozen)
Homemade Cake Donuts	\$21 (per dozen)
Homemade Raised Sweet Rolls	\$25 (per dozen)
Whole Fresh Fruit	\$24 (per dozen)
Granola Bars	\$24 (per dozen)
Fruit Pizza ( <i>12 inch Round Crust with Strawberry Cream Cheese and Topped with Sliced Strawberries, Kiwi, Blue Berries and Mandarin Oranges</i> )	\$24 (12 inch round)
Sliced Melons and Seasonal Fruits Small	\$30 (Serves approx. 12 people)
Sliced Melons and Seasonal Fruits Large	\$80 (Serves approx. 50 people)
Assorted Flavored Yogurt	\$3 (each)
Danish	\$28 (per dozen)
Petite Croissants	\$25 (per dozen)
Nuts & Bolts Party Mix	\$12 (per pound)
Rice Krispie Bars (drizzled with chocolate)	\$23 (per dozen)
Soft Jumbo Pretzels with cheese sauce	\$27 (per dozen)
Assorted Sliced Cheese and Cracker tray	\$35 (Serves approx. 15 people)

## Beverage Items

Freshly Brewed Coffee Regular or Decaf	\$50 (per urn)
Freshly Brewed Coffee Regular or Decaf	\$35 (per gallon)
Assorted Fruit Juices ( <i>Orange, Apple, or Cranberry</i> )	\$31 (per gallon)
Lemonade	\$26 (per gallon)
Ice Tea	\$26 (per gallon)
Fruit Punch	\$26 (per gallon)
Bottled Water	\$3 (per 20 oz bottle)
Assorted Bottled Juice	\$4 (per 8 oz. bottle)
Assorted Soda	\$2.50 (per 12 oz. can)
Milk	\$2.50 (per 1/2 pint)
Hot Chocolate	\$2.50 (per serving packet)
Assorted Herbal Hot Tea	\$2.50 (per serving packet)

# Breaks

*Breaks are priced as a 30 minute service.*

*Services will be removed from meeting rooms at the conclusion of the service.*

## **Chula Vista Breakfast Break \$13**

Assorted fresh Danish, muffins, bagels, croissants, chilled hard eggs, fresh melons, citrus fruits, and berries. Served with cream cheese, jams, jellies, creamy butter, orange juice, coffee and hot tea.

## **Natural Energy Break \$14**

Low fat yogurts with granola and nuts, granola bars, chilled hard eggs, fresh melons and citrus fruits Also fresh broccoli, cauliflower, celery, carrots, Swiss and cheddar cheeses, bottled water and fruit juices.

(add bottled juices for \$1.00 per bottle)

## **Blicker Blocker Break \$10**

For over 60 years, Grandma Kaminski has fried fresh bread dough into these sugary delights. In all different shapes and sizes, with cinnamon, sugar and powdered sugar.

Served with coffee, milk and hot tea.

## **Chocolate Fountain Break \$13**

Network while dipping fresh berries, bananas, pineapples, marshmallows, wafer cookies, rice krispie treats and pretzel rods.

Served with assorted canned soda.

Minimum 50 guests.

## **South of the Border Break \$9.50**

Freshly cut and fried multi-colored tortilla chips served with chili con carne, taco meat, pico de gallo, salsa, sour cream, shredded lettuce, onions, shredded cheddar and jack cheeses. Served with assorted canned soda.

## **Bakery Break \$10**

Let us show you our Pastry Chef's creations. Assorted house baked fruit breads, sweet rolls, pastries, Danish, fried rolls and more.

Served with coffee and hot tea.

## **Sports Team Break \$10**

Just like the ball park. Salted popcorn, nacho cheese and tortilla chips, hot dogs, corn dogs, roasted peanuts and snow cones.

Served with assorted canned soda.

## **Cookie Jar Break \$9.50**

Freshly baked assorted jumbo, regular and mini cookies. Served with assorted canned soda.

## **Intermission Break \$10**

Salted and buttery popcorn, M & M's (plain and peanut), Milk duds, Mike & Ike's, party mix, homemade kettle chips and French onion dip.

Served with assorted canned soda.

## **Lots of Chocolate Break \$10**

Double fudge brownies, chocolate chunk cookies and Famous Dells Fudge. Served with assorted canned soda, hot chocolate, chocolate and white milk.

## **I Scream for Ice Cream Break \$11**

Assorted ice creams and novelty bars with a build your own sundae topping bar. Includes caramel, chocolate, bananas, M & M's, walnuts, Reese's Pieces, chocolate bites, cherries and whipped cream.

Served with assorted canned soda.



# Breakfast Buffets

*Our buffets have a minimum of a 50 person guarantee and are available for 1.5 hours and served with orange juice, fresh coffee, hot tea and milk.*

## **The Meeting Planners Buffet \$ 22**

Freshly scrambled eggs, grilled Yukon potatoes, crisp apple-wood smoked bacon, sausage links, thick sliced French toast with hot syrup. Plus Sirloin tips with rice pilaf, classic eggs Benedict and freshly baked assorted pastries and muffins, smooth yogurt with granola, sliced citrus fruits, melons and cold cereal.

## **The Chula Vista Wake Up Buffet \$ 18**

Assorted fresh Danish, muffins, bagels, croissants, fresh melons and citrus fruits. Served with cream cheese, jams, jellies, and creamy butter. Also cold cereal, freshly scrambled eggs and crisp bacon or sausage links.

## **The Rio Grand Buffet \$ 18**

Freshly scrambled eggs, grilled Yukon potatoes, crisp apple-wood smoked bacon, sausage gravy and biscuits, thick French toast with hot syrup, freshly baked assorted and muffins.  
Served with smooth yogurt with granola and cold cereal.

## **The El Presidente Brunch \$ 28.50**

Carved top round of beef, cutlets of chicken marsala and baked cod polonaise. Freshly scrambled egg bar with a variety of freshly sautéed vegetables on the side, salsa, ham turkey, cheddar and feta cheeses, grilled Yukon potatoes, classic eggs Benedict, crisp apple-wood smoked bacon, sausage links, thick sliced French toast with hot syrup. Freshly made salads, sliced citrus fruits, melons, smooth yogurt with granola, and freshly baked assorted pastries and desserts from the bakery.

## **Omelet Station \$ 11 (\$7 when added to a continental or breakfast buffet)**

Enhance your event with a chef attended omelet station including: diced ham, chopped bacon, diced onions, sliced mushrooms, fresh bell peppers, spinach, feta and cheddar cheeses.

# Plated Breakfast

Served with your choice of Yukon grilled potatoes, corn bread muffin cake or fruit filled burrito and a basket of freshly baked pastries. Served with coffee, tea and milk.

## **Eggs Benedict \$ 16**

Two poached eggs over Canadian bacon on a toasted English muffins smothered with hollandaise sauce.

## **All Wisconsin Cheese Scramble \$ 15**

Three country fresh eggs scrambled with three Wisconsin cheeses.  
Served with two crisp strips of apple-wood smoked bacon and two sausage links.

## **Freshly Sliced Fruit & Melon Platter \$ 17**

Freshly sliced citrus fruits, melons, berries and centered with yogurt and granola. This is a Chula Vista favorite.

## **Chula Vista Breakfast Buritto \$ 12.50**

Three freshly scrambled eggs with diced ham and a mild shredded cheddar cheese.

## **French Toast \$ 13**

Grilled and ready for hot syrup. Topped with powdered sugar and served with Virginia ham.

## **Onion Bagel Supreme \$ 14**

Served open faced with scrambled eggs, heaped with slices of Virginia ham, covered in a mellow parmesan and Swiss cheese cream sauce and then topped with sliced mushrooms, tomatoes and green onions.

*Special Low Carb, Reduced Fat, Vegetarian, Vegan, and Gluten Free meals can be ordered. Ask your Catering Representative.*

# Plated Lunch Entrees

*Lunch includes a house salad, artisan rolls, coffee, tea and milk.*

## **Chef's Soup of the Day**

Additional \$3 per person

Cream of Mushroom  
Wisconsin Beer Cheese  
Tomato Bisque  
Creamy Chicken and Rice  
Tailgate Chili  
Beef & Vegetable Barley  
Cheesy Broccoli

(please see your catering representative for the chefs soup selection for the day)

## **House Salad**

Mixed garden greens  
*with crisp cucumber, tomato, carrot, and cabbage with choice of one dressing: home made ranch, French, or Italian vinaigrette.*

Cottage cheese with a fruit garni

Pasta salad with  
Italian olive oil vinaigrette

## **Poultry**

### **Parmesan Chicken \$18.50**

Sautéed chicken breast, lightly dusted with Italian herbs, topped with parmesan and marinara. Served with fettuccine and a vegetable garni.

### **Viennese Chicken \$17**

Grilled chicken breast cutlets atop homemade apple bread stuffing with onion and celery, layered with a smooth mushroom volute sauce and a vegetable garni.

### **Wild Mushroom Chicken Marsala \$18.50**

Tender chicken cutlets sautéed in olive oil, wild mushrooms and deglazed with sweet Italian Marsala wine. Served with spätzle dumplings and a vegetable garni.

### **California Chardonnay Chicken \$18**

Lightly dusted chicken breast cutlets, English coated and sautéed with shitake mushrooms and scallions, then deglazed with a California chardonnay. Served with parsley bread dumplings and a vegetable garni.

### **Honey Butter Roasted Quarter Chicken \$17**

Quarter chicken seasoned with savory spices and herbs then finished with our signature honey butter. Served with garlic mashed potatoes and a vegetable garni.

### **Tequila Lime Grilled Quarter Chicken \$18**

A Kaminski hunting camp favorite. Three different tequilas and fresh lime juice blended together in our signature glaze. Served with pineapple, toasted coconut and almond rice pilaf with a vegetable garni.



# Lunch Entrees

*Lunch includes a house salad, artisan rolls, coffee, tea and milk.*

## Fish and Seafood

### Atlantic Cod Asiago Provencale \$17

Baked to perfection, light and flakey Cod, topped with fresh roma tomato and melted Asiago cheese. Served with wild rice pilaf and a vegetable garni.

### Halibut Olympia \$19

Filet of halibut set atop a bed of caramelized onions, topped with a creamy parmesan mayo emulsion sauce and broiled to a golden brown. Served with baby red potatoes and a vegetable garni.

### Alaskan Salmon Susitna \$ 20

Red salmon fillets pan seared, then roasted in our 800 degree ovens. Served in a rich California cabernet butter sauce with spinach, oven browned potatoes and a vegetable garni.

## Beef

### London Broil \$21

Marinated flank steak with our house recipe, grilled and thinly sliced, with a merlot bordelaise sauce. Served with oven browned potatoes and vegetable garni.

### Beef Medallions Mondovi \$18.50

Hand sliced medallions, braised with red onions, shitake mushrooms and Robert Mondovi Pinot Noir. Served aside on a bed of buttered fettuccini and a vegetable garni.

### Deviled Short Ribs \$19

Braised beef short ribs, rubbed with Dijon mustard and sherry, served with Chula Vista's signature smashed potatoes and a vegetable garni.

### Sliced Roast Beef \$18.50

Slow-roasted to a tender perfection. Set aside caramelized onions and smashed potatoes. Served with a port wine demi-glace and a vegetable garni.

### Sicilian Lasagna \$17

Layers of ground beef, onions, roasted bell peppers and Italian sausage married with layers of pasta, ricotta and parmesan cheeses. Nestled with a signature marinara sauce. Served with Italian breads and a vegetable garni.



# Lunch Entrees

*Lunch includes a house salad, artisan rolls, coffee, tea and milk.*

## Pork

### **Sweet Chili Pork Loin \$18**

A taste of Mexico. Roast pork loin marinated with ancho chilies and topped with a sweet chili glaze. Served with cranberry nut rice pilaf and a vegetable garni.

### **Roast Pork Loin Viennese \$17**

Tender roast pork lion cutlets set atop homemade apple-bread stuffing with onions, celery and sage, layered with a smooth mushroom volute sauce and a vegetable garni.

### **Prosciutto-wrapped Pork Tenderloin \$20**

Prosciutto wrapped delicately around succulent pork tenderloins, pan seared and roasted. Served on a bed of caramelized balsamic onions atop a brown demi sauce. Served with cheesy garlic mashed potatoes and a vegetable garni.

## Salads

### **Chula Chicken Caesar \$ 17**

Fresh romaine lettuce and our classic Caesar dressing with parmesan cheese, garlic croutons, chilled hard egg, red onions and sliced, chilled chicken breast.

### **BLT Chicken Salad \$ 17**

A Chula Vista favorite. Crisp apple-wood smoked bacon, diced red tomato, onion and iceberg wedge. Served with sliced breaded cutlet of chicken and a lemon mustard mayo dressing with garlic toast points.

### **Asian Chicken Sesame Salad \$ 17**

A mix of fresh cabbage and lettuce greens, onions, tomatoes, Mandarin oranges, water chestnuts, bell peppers, roasted cashews, crunchy spiced breaded chicken cutlet with an Asian vinaigrette.

### **Chula Cobb Salad \$ 17**

Grilled apple-wood smoked bacon, chilled hard eggs, iceberg lettuce, sliced chicken breast, diced tomatoes, crumbles of blue cheese, green onions, and avocado (seasonal) served with a Russian ranch dressing.

*Special Low Carb, Reduced Fat, Vegetarian, Vegan, and Gluten Free meals can be ordered.  
Ask your Catering Representative.*



# Box Lunches

*Box Lunches include condiments, pasta salad, whole fruit, potato chips, pickle and a cookie.*

## **Cheesy Deli Stacker Box \$15.50**

Shaved ham with slivered red onions, stacked in our famous cheesy roll with crisp lettuce and tomato.

## **Tequila Lime Chicken Wrap Box \$ 17.50**

Grilled Tequila lime chicken breast, wrapped in a tortilla with Swiss cheese, crisp lettuce, tomato, and scallions.

## **Hogan's Hoagies Box \$ 17.50**

Roast beef, genoa salami, roast turkey and smoked ham, and cheddar cheese on a homemade hoagie roll with lettuce and tomato.

## **Sliced Roast Sirloin Box \$ 17.50**

Sliced beef, stacked with sliced red onion and cheddar cheese. Served on a pretzel roll with lettuce and tomato.

## **Chicken Salad Croissant Box \$ 17.50**

Fresh chicken salad on a flakey croissant with lettuce, tomato and bacon.

## **Southern Picnic Box \$ 18.50**

Half of a roast beef sandwich on whole wheat with lettuce and tomato,  
Plus a quarter chicken, served cold with salt and pepper.

# Luncheon Buffet

Minimum 50 persons.

*Luncheon buffets include a green salad, pasta salad, and fresh vegetable salad with artisan breads, coffee, hot or iced tea and milk. And are served for 1 hour.*

Choose any three entrees and your choice of two starch and one vegetable \$25

Choose any two entrees and your choice of two starch and one vegetable \$21

## Poultry

Teriyaki Chicken

Viennese Chicken

Wild Mushroom Chicken Marsala

Roasted Sliced Turkey

California Chardonnay Chicken

Tequila Lime Roast Chicken

Honey Glazed Chicken

## Seafood

Atlantic Cod Asiago Provencal

Caribbean encrusted Mahi-Mahi

Beer Batter Cod

## Beef

Braised Chuck Roast

Bourguignon Medallions

Braised Short Ribs

Sicilian Lasagna

Salisbury Steak

Add chef carved Inside Top Round \$6 per person

Add chef carved Prime Rib Au Jus \$8 per person

Add chef carved Medium Rare Tenderloin \$9 per person

Add chef carved Bone-In Steamship Round of Beef \$8 per person

Add chef carved Bone-In Steamship Ham \$6 per person

Add Veal Marsala, Veal Piccata or Veal Scallopini \$8 per person

## Pork

Pork Loin Viennese

Thai Pulled Pork

Virginia Cut Ham

BBQ Ribs

## Vegetarian

Asian Fried Rice

Creamed Spinach Tortellini

Ratatouille

Vegetable Lasagna

## Selection of Starches

Herb & Apple Bread Stuffing

Rice Pilaf

Au Gratin Potatoes

Buttered Baby Red Potatoes

Garlic Mashed Potatoes

Fettuccine Alfredo

## Selection of Vegetables

Broccoli Florets

Cauliflower Gratin

Ratatouille Squash & Parmesan

Green Beans Amandine

Buttered Green Beans and Carrots

Corn on the Cob (seasonal)

# Theme Luncheon Buffets

Minimum 50 persons.  
*Theme Buffet service is for 1 hour.*

## **New York Deli Buffet \$22**

Featuring shaved ham, turkey, Genoa salami, roast beef and a selection of cheeses including: Swiss, pepper jack, cheddar and Colby. Accompanied by fresh artisan rolls and bread bar with assorted mustards and mayonnaise. Also with three signature vegetable dips; spinach and artichoke and remoulade. And all the classical accompaniments of horseradish, tomato, onion, green leaf lettuce, coleslaw, potato salad and homemade kettle chips. Finished off with fresh baked cookies, and coffee, ice or hot tea and milk.

Add one of our homemade soups for an additional \$3

*Cream of Mushroom, Wisconsin Beer Cheese, Tomato Bisque, Creamy Chicken and Rice, Tailgate Chili, Beef and Vegetable Barley, Cheesy Broccoli*

## **Wisconsin Tailgate Cookout \$21**

Grilled hamburgers and your choice of either hot dogs or Wisconsin brats, with hot baked beans, coleslaw, potato salad and sliced watermelon. Accompanied by vegetable relishes with dill dip, horseradish, tomato, onion, green leaf lettuce and homemade kettle chips. Includes all of the appropriate condiments. Served with Chocolate Fudge Brownies and coffee, tea and milk.

Add both hot dogs and Wisconsin brats for \$3.50

Add grilled plump chicken breasts for \$4

Add grilled New York strip steak for \$13

## **Mexican Fiesta Fajita \$18**

Our south of the border order includes southwest-style salad, a tomato cucumber vinaigrette, fried corn tortilla chips and salsa, soft flour tortillas, seasoned chicken fajita with onions, bell peppers, shredded cheddar cheese, guacamole, sour cream, salsa, chopped tomatoes and shredded lettuce.

Served with refried beans, Spanish rice and our famous Sopaipillas dessert, (a fried pastry drizzled with honey and sugar) and coffee, tea and milk.

Add beef fajita's for \$3.50

Substitute fajita beef for \$2

Add hard and soft shell beef tacos for \$3.50

Add beef enchiladas for \$4.50

Add tequila shrimp skewers for \$6.50

## **Italian Pasta Buffet \$ 18**

Three cheese ravioli and penne pasta carbonara, served with two different sauces: marinara and alfredo. Accompanied by a grilled antipasto and olive bar, fresh Italian rolls and breads, shredded parmesan and Romano cheeses. Includes Caesar salad, tomato and bread panzenalla, marble cake and coffee, tea and milk.

## **Theme Luncheon Buffet Additions**

Sicilian or vegetarian lasagna for \$5

Spaghetti and meatballs for \$4

Grilled chicken and broccoli fettuccine alfredo for \$4

# Gourmet Sandwich Bar

Minimum 25 person  
*Gourmet Bars are served for 1 hour.*

## Hot Sandwich Bar \$19

Thinly sliced Italian roast beef, swimming in hot au jus and our Thai-BBQ pulled pork. Accompanied by sliced cheddar, Swiss and pepper jack cheese with fresh artisan rolls and breads assorted mustards and mayonnaise. Also signature vegetable dips of spinach, artichoke, and remoulade, with a vegetable and relish bar. And all the classical accompaniments of horseradish, tomato, onion, green leaf lettuce, coleslaw, potato salad and homemade kettle chips. Enjoy a freshly baked cookies for dessert. Served with coffee, tea and milk.

## Soup and Salad Bar \$13

It is what we are famous for. Fresh and bountiful. Crisp garden greens, freshly sliced fruits and citrus bar, shredded cheeses, chilled hard eggs, fresh vegetables, ham and turkey. Served with freshly prepared salads & cottage cheese. Choice of Dressings and toppings, artisan rolls and bread bar. Served with coffee, tea and milk.

Your choice of two soups:

Cream of Mushroom  
Wisconsin Beer Cheese  
Tomato Bisque  
Creamy Chicken and Rice

Tailgate Chili  
Beef & Vegetable Barley  
Cheesy Broccoli  
Cucumber and Tomato Gazpacho

## Soup and Sandwich Bar \$12

Our favorite soup and sandwich bar. You get sliced roast beef, turkey and ham piled high, plus tuna and chicken salad, assorted sliced cheeses, lettuce, tomatoes, onions, breads, rolls & pickles. And all the condiments to finish your creation. Served with coffee, tea and milk. Plus your choice of two soups:

Your choice of two soups:

Cream of Mushroom  
Wisconsin Beer Cheese  
Tomato Bisque  
Creamy Chicken and Rice

Tailgate Chili  
Beef & Vegetable Barley  
Cheesy Broccoli  
Cucumber and Tomato Gazpacho

*Special Low Carb, Reduced Fat, Vegetarian, Vegan, and Gluten Free meals can be ordered.  
See your Catering Representative.*

# Chef's Sandwich Board

*All Choices below are \$19*

These are BIG gourmet sandwiches, 1/3 of a pound.  
All sandwiches are accompanied with homemade kettle chips and pasta salad,  
coffee, tea and milk.

## **Roast Top Sirloin Sandwich**

Shaved roast beef piled high on whole grain bread or a pretzel roll.  
Served with red onion, mustard, mayo, horseradish and a pickle.

## **Mountain of Ham Sandwich**

Shaved Virginia ham stacked high on our famous cheesy-bread or whole wheat tortilla wrap.  
Served with lettuce, tomato, red onion, mustard, mayo, horseradish and a pickle.

## **Piled High Turkey Sandwich**

Shaved fresh turkey breast layered on our famous cheesy-bread or whole wheat tortilla wrap.  
Served with lettuce, tomato, red onion, mustard, mayo, horseradish and a pickle.

## **Chilled Chicken Breast Sandwich**

Served chilled, our finest plump boneless breast of white meat chicken, served on an artisan  
onion roll. Served with lettuce, tomato, red onion, mustard, mayo, horseradish and a pickle.

## **Grilled Chicken Caesar Wrap**

Chicken breast grilled moist and tender, then sliced. Tossed with romaine lettuce  
and our own creamy Caesar dressing with onions, hard boiled egg, parmesan  
and Romano cheeses and wrapped in a wheat tortilla.

## **Italian Veggie Wrap**

A true work of art. Fresh sautéed vegetables including sliced portabella mushrooms, onions,  
julienned carrots, broccoli and peppers. Finished with diced tomatoes, shredded cabbage and  
three cheeses with a tomato basil mayo, rolled in a spinach flour tortilla.

# Culinary Carving Selections

*Culinary carving selections are to enhance your reception & hors d'oeuvre parties and are chef attended.  
The culinary carving selections are served with freshly baked mini artisan rolls .*

## **Steamship Round of Beef \$425**

Serves 80-100 people. Slow-roasted to medium rare and carved from the bone, with hot au jus and creamy horseradish.

## **Classic Roasted Medium Rare Beef Tenderloin \$325**

Serves 20-25 people. Served medium-rare with béarnaise, sautéed mushrooms and sliced bruschetta.

## **Inside Round of Beef \$150**

Serves 20-25 people. Juicy, tender and thinly sliced with hot au jus and creamy horseradish.

## **Top Sirloin Carved \$175**

Serves 20-25 people. Juicy, tender and thinly sliced with a merlot and mushroom bordelaise.

## **Whole Fresh Tom Turkey \$125**

Serves 20-25 people. Golden roasted and carved to order with cranberries, stuffing and garlic aioli.

## **Bone-In Steamship Ham \$225**

Serves 40-50 people. Slow roasted and maple glazed. Served with sweet BBQ and dijon Sauces.

# Action Stations

## **Milk Chocolate Fountain \$425**

Serves 75 people. Our towering fountain of dripping chocolate, seasonal fruit, rice crispy bars, gaufrettes, marshmallows, pretzels, graham crackers and Oreo's.

## **Stir-Fry Over the Top Sauté Station \$12.50 (per person)**

Choose from fresh pineapple, water chestnuts, mandarin oranges, fresh vegetables, tomato, egg and chicken. Signature sauces include: garlic, teriyaki, ginger, orange, sweet & sour and sweet chili.

Add Shrimp - \$7

Add Sirloin - \$7

## **Mashed Potato Martini Bar \$11 (per person)**

Mashed Potatoes Served in martini glasses, sweet creamy butter, chives, bacon bits, sour cream & cheddar cheese.



# Special Parties

*Special Party services are for 1 hour.*

## **Block Party Steak Fry**

Minimum of 50 guests

Our 40-year tradition of outdoor poolside Steak Fry's. Enjoy our culinary staff preparing steaks to order. We offer special steak toppings of sautéed mushrooms, roasted bell peppers, onions, au jus, and maitre de hotel butter. Seasonal corn-on-the-cob in giant pots of melted butter, and a baked potato bar with all the fixings. Also includes a green salad with choice of dressing, Greek mushrooms, Italian pasta salad, marinated cucumber and tomato vinaigrette, fresh seasonal fruits, citrus and watermelon. Served with fresh bread bar and butter.

Plus our fresh berry shortcake for dessert. Served with iced tea, lemonade, coffee, and milk.

New York Strip \$40

Filet Mignon \$39

Rib Eye \$42

Top Sirloin 36

Flat Iron Steak \$31

## **Picnic Pig Roast \$38**

(Seasonal) minimum of 100 guests

Whole char roasted Boar, chef-carved right before your eyes. Served with honey Dijon and BBQ sauce, with an artisan bread bar. Includes all the picnic fixings: baked beans, fresh corn-on-the-cob, cheesy ranch hash browns, homemade kettle chips, Italian pasta salad, coleslaw, fruit salad, fresh fruits and a fresh baked assorted cookie, rice crispy and coco bar display for dessert.

Served with iced tea, lemonade, coffee, and milk.

Add grilled chicken quarters for \$5

## **Pizza Parties**

A variety of hand tossed two topping pizza, just the way you like em'. Includes a mixed garden salad bowl with choice of two dressings, garlic bread, plus a brownie and lemon bar for dessert. Served with coffee, tea and milk.

Priced per pizza \$17.50

Or Priced per person \$15 (Buffet service for 1 hour)

## **Children's Menu**

Macaroni and cheese \$12

Three Cheese Ravioli \$12

Personal Pan Pizza \$12

Chicken tenders \$12

Spaghetti O's \$12

Children's Dessert Bar \$6

Includes: chocolate pudding, Jell-o and assorted cookies

Minimum 20 persons

Dessert trays also available

# Ala Carte Receptions

## Hot Hors d'oeuvres

Prices are per 50 pieces unless otherwise indicated

Smoked Chicken Quesadillas	\$100
Meatballs (BBQ or Swedish)	\$100
Vegetable Egg Roll	\$100
Bacon-Wrapped Water Chestnuts	\$100
Hibachi Beef or Chicken Skewers	\$150
Mesquite Chicken Rolls	\$100
Breaded Chicken Wings	\$125
Buffalo Wings with Bleu Cheese	\$125
Crab Stuffed Mushroom Caps	\$125
Hand Tossed Pizza (Party Cut 2 topping)	\$17.50 (per pizza)
Hot Spinach Dip	\$95 (serves 25 to 30)
Brie & Raspberry in Phyllo	\$125
Spanakopita	\$125
Crispy Asparagus	\$125
Sante Fe Quesadilla	\$125

## Chilled Hors d'oeuvres

24 in. trays and bowls serve approx. 40-50 people.

Homemade Kettle Chips & Onion Dip	\$60 (24 inch large round bowl)
Tri-colored Tortilla Chips & Salsa	\$60 (24 inch large round bowl)
Pretzel Rods & Cheese Spread	\$60 (50-60 count)
Nuts & Bolts Party Mix / Popcorn / Salted Peanuts	\$12 (per pound)
Assorted Mixed Nuts	\$23 (per pound)
Cheese Spread and Cracker Tray (2 lbs.)	\$50 (24 inch large round bowl)
Mini Fruit Kabobs	\$100 (30 pieces)
Fresh Fruit Tray with Fruit & Yogurt Dip	\$95 (24 inch large round bowl)
Vegetable Tray with Buttermilk Ranch Dip	\$80 (24 inch large round bowl)
Deviled Eggs	\$100 (50 pieces)
Cubed Cheeses, Salami and Ham	\$110 (24 inch large round )
Four Cheese & Cracker Tray	\$90 (24 inch large round)
Ham, Cream Cheese & Pickle Roll-Ups	\$100 (24 inch large round)
Peel & Eat Shrimp	\$125 (100 piece)
Shrimp Bowl	\$170 (medium size 50 piece)
Shrimp Bowl	\$350 (large size piece)
Mini Silver Dollar Sandwiches	\$150 (50 piece)
Southwestern Pinwheels	\$125 (50 piece)

*Ala Carte Receptions can remain until all items have been consumed or 1.5 hours, whichever is first.*

# Ala Carte Receptions

## Late-Night Snacks

<b>Hand-Tossed Pizza</b> (2 toppings and party cut)	\$17.50 (per pizza 2 topping)
<b>Silver Dollar Roll Sandwiches</b> (Ham, Turkey or Roast Beef)	\$150 (50 mini sandwiches)
<b>Kettle Chips with Onion Dip</b>	\$60 (per large bowl)
<b>Homemade Assorted Jumbo Cookies</b>	\$27 (per dozen)
<b>Homemade Sugared Chocolate Brownies</b>	\$23 (per dozen)
<b>Coffee - Regular, Decaf or Tea</b>	\$35(per gallon)

## Deluxe One Hour Hors d'oeuvres Reception

Minimum of 25 persons. Hors d'oeuvres Deluxe Reception service is for 1 Hour.

Choose:

\$15 per person - Choose 4

\$17 per person - Choose 5

\$19 per person - Choose 6

from the list below

### Hot Selections

Meatballs BBQ or Swedish

Mesquite Chicken Rolls

Hot Spinach Dip

Crab Stuffed Mushroom Caps

Bruschetta Platter

Pot Stickers

Pulled Pork Sliders

Chicken Quesadillas

Wisconsin Parmesan & Pepper Jack Cheese Shots

### Cold Selections

Homemade Kettle Chips & Onion Dip

Tri-colored Tortilla Chips & Salsa

Pretzel Rods & Cheese Spread

Nuts & Bolts Party Mix

Assorted Mixed Nuts

Cheese Spread & Cracker Tray

Fresh Fruit Tray with Fruit Dip

Vegetable Tray with Dip

Deviled Eggs

Cubed Cheeses, Salami and Ham

# Hot & Cold Tapas Bars

*Prices are per 50 pieces unless otherwise indicated and are served for up to 1.5 hours.  
Additional Staff changes apply for receptions lasting longer than 1.5 hours and where room moves are requested.*

## Saltwater Bar

- Jumbo Shrimp cocktail with the shell on. Served with cocktail sauce & lemon. \$325
- Large Shrimp cocktail with the shell off. Served with cocktail sauce & lemon. \$350
- Medium Shrimp cocktail with the shell off. Served with cocktail sauce and lemon. \$175
- Clams Casino - onions, garlic, butter and crispy bacon with a white wine burre blanc. \$150
- Bacon Wrapped Scallops with hollandaise sauce \$175
- Grilled Thai Shrimp and Scallop kabobs with Mediterranean sauce \$250
- Cotuit Oyster on the half shell \$225

## The Equator Bar

- Bacon Wrapped Rumaki: Choose from: Chicken Livers, Cocktail Franks, Olives, Water Chestnuts, Pineapple \$129.99
- Chicken Wings Choose from: Original, Hot Butter and Wine sauce, Buffalo, Asian Spice and Teriyaki \$95.99
- Roasted Meat Balls Choose from: Sweet BBQ, Swedish, Firecracker, Bacon and Cheddar \$59.99
- Lump Crab Cakes with lemon aioli. \$159.99
- Hibachi Beef and Chicken Skewers. \$125.99
- Oysters Rockefeller, with creamy spinach and hollandaise. \$199.99

## Hot and Cold Tapas Bars

*Hot and Cold Tapas Bars are served for 1.5 hours.*

### Taco Bar of New Zealand \$18

Warm flour and corn tortilla shells served with tequila lime shrimp, mahi mahi, and tilapia. Plus cheddar cheese, lettuce, scallions, roma tomatoes, salsa, pica de gallo, jalapenos and sour cream. Served with an infused olive oil and balsamic vinegar.

### Bruschetta Bar of Sicily \$11

Warm freshly sliced baguettes, with diced roma tomatoes, marinated artichokes, Italian beef, sliced portabellas, herbed cream cheese, stuffed olives, fresh garlic butter and infused olive oils.

### Grilled Antipasto Bar \$14

Fresh artisan breads, olives, Genoa salami, zucchini, asparagus, marinated portabella, olive oil, herbed cream cheese, balsamic vinegar, roma tomatoes, fresh mozzarella, Romano and roasted bell peppers.

### Smoked Salmon Bar \$14

Whole Smoked Salmon display with cucumber and piped cream cheese. Accompanied by diced tomatoes, red onion, chilled hard eggs, and lemon. Also mini bagels with lox, baguette canapés with dill cream cheese and smoked salmon. Plus smoked salmon spoons served with caper berries.

### California Sushi Bar \$19

Hand-rolled assorted sushi with California rolls, spicy crab rolls and spicy tuna rolls. Also featuring vegetarian rolls with smoked tofu, smoked salmon rolls and sesame ahi sashimi spoons with a wasabi and a honey wonton. Enjoy any of these rolls with pickled ginger, Miso soup and a variety of dipping sauces: sweet and spicy, wasabi and soy.

# Gourmet Hors d'oeuvres Receptions

*Minimum 25 Persons. Served for 1.5 hours. Reception as the dinner event - add 20% to the price listed below.*

## **The Executive Reception \$ 19**

Pick any 4 items from the "A" list.

## **The President Reception \$ 21**

Pick any 3 items from the "A" list and pick any 3 items from the "B" list.

## **The Chairman Reception \$ 23**

Pick any 6 items from either list.

## **Choose from the following selections**

### **Menu A**

#### **Nacho Grande**

Warm tortillas and nacho cheese accompanied by shredded cheddar, diced scallions, black olives, salsa Chula Vista, sliced jalapenos and sour cream.

#### **Meatballs**

Roasted tender and juicy. Select from the following preparations: BBQ, Swedish, Firecracker and Wisconsin (Bacon & Cheddar)

#### **Fresh Fruit Bar**

Freshly sliced citrus and seasonal melons and berries.

#### **Fresh Vegetable Bar**

Freshly cut broccoli & cauliflower florets, cherry tomatoes, crisp celery, radishes, baby carrots, sliced cucumbers and pickles.  
Accompanied by our house spinach dill dip.

#### **Chicken Wings**

Choose one the following preparations:  
BBQ, Firecracker, Wisconsin (bacon and cheddar)  
Buffalo, Teriyaki and Jerk

#### **Hot Spinach & Romano Crab Dip**

Our signature hot spinach dip with fresh ciabatta slices.

#### **Deville Eggs**

Made with a Dijon and heavy mayo recipe. Colorfully decorated with prosciutto, Genoa salami and salmon.

#### **Cheese Fondue Bar**

Fondue is fun. Assorted Wisconsin cheeses accompanied by hot cheese fondue. Served with fresh fruit, artisan breads, crackers, Genoa salami and prosciutto.

#### **Quesadilla Bar**

Assorted Vegetable Quesadilla served with salsa, chili con carne, chives & sour cream

### **Menu B**

#### **Bruschetta Bar**

Freshly sliced baguettes, diced roma tomatoes, marinated artichokes, Italian beef, sliced portabellas, stuffed olives, fresh garlic butter and infused olive oils

#### **Antipasto Bar**

Fresh garlic bread, seasonal olives, sliced Genoa salami, zucchini, asparagus, marinated portabello, olive oil, balsamic vinegar, roma tomatoes, fresh mozzarella and Romano cheeses and roasted bell peppers

#### **Cheese flight**

A variety of imported cheeses: French Brie, English Stilton, Danish Havarti, Swiss, Gouda and aged cheddar. Accompanied by fresh fruits, gourmet jams, toasted nuts, artisan breads and specialty crackers.

#### **Petite Crab Cakes**

Award winning mini crab and shrimp cakes.  
Served with honey lemon Dijon.

#### **Pork Rolls & Vegetable Spring Rolls**

Served with a High Mountain Barbeque Sauce

#### **Smoked Salmon Bar**

Smoked whole salmon. Topped with sliced lemons and capers. Served with bagels, crackers and cream cheese.

#### **Gourmet Pizza**

Barbeque chicken, Double bacon and Cheese burger Pizza.

#### **Stuffed gourmet celery**

Celery stuffed with 4 different cheeses: Cheddar, brie, creamy spinach or French onion sour cream. Garnished with capers, ripe olives, blue cheese, pimentos and fresh parsley

#### **Hibachi Steak or Chix Skewers**

Marinated beef and chicken and seasoned with sesame and bacon wrapped. Served with Madeira sauce.  
Additional items added \$4.98 per person

# Cocktail Receptions

## Option #1 Host Bar Per Person

1st Hour	Each Additional Hour
\$15	\$7 Level A House Brands
\$16	\$8 Level B Call Brands
\$17	\$9 Level C Premium Brands

*Host Bar per person hourly plan includes unlimited consumption of cocktails, bottled beer, wine and soda. Additional hours are available in half hour increments.*

## Option #2 Host Bar by the Drink or Drink Tickets

- \$5.00 per ticket - Level A House Brands
- \$6.00 per ticket - Level B Call Brands
- \$7.00 per ticket - Level C Premium Brands

\* 19% service charge and state sales tax are added to all host bars.

## Option #3 Cash Bar - *prices are ranges only and are subject to change*

- \$5 - \$8 Range Level A House Brands
- \$6 - \$9 Range Level B Call Brands
- \$7 - \$10 Range Level C Premium Brands
- \$4.50 - \$5.50 Range Bottled Beer
- \$5.50 - \$9.00 Range Glass of House Wine

## Level A House Brands

Includes full liquor rail of house brands, soda, bottled beer, and house wines included.

## Level B Call Brands

Includes full liquor rail of house and call brands. Soda, premium bottled beer, and premium wines included.

## Level C Premium Brands

Includes full liquor rail of house, call and premium brands. Soda, premium bottled beer, and premium wines included.

## Half Barrels

- \$325.00 Domestic - \$400.00 Premium (Ex: Michelob Ultra, Leinekugel's, Heineken)
- Special Microbrews available - call for pricing.*

*A minimum of \$350 .00 in sales per bartender is required to set up a private bar or \$75 fee per bartender will apply. Combinations of partially sponsored host bars & cash bars available.*



# Wine List

## Blush Wine

Salmon Creek White Zinfandel	\$18.99
Wollersheim, Blushing Rose	\$21.99
Robert Mondavi Woodbridge White Zinfandel	\$19.99

## White Wine

Salmon Creek, Chardonnay	\$18.99
Wollersheim, Prairie Fume	\$24.99
Wollersheim, White Reisling	\$24.99
Beaulieu Vineyards Chardonnay	\$34.99
Kendall Jackson Chardonnay	\$34.99

## Red Wine

Salmon Creek, Merlot	\$18.99
Salmon Creek, Cabernet Sauvignon	\$18.99
Wollersheim, Domaine du Sac	\$27.99
Kendall Jackson Merlot	\$40.99
Kendall Jackson Cabernet Sauvignon	\$40.99
Kendall Jackson Pinot Noir	\$40.99
Geyser Peak Cabernet Sauvignon (Sonoma)	\$40.99
Louis Martini Cabernet Sauvignon (Napa)	\$21.99
Sterling Cabernet Sauvignon (Napa)	\$36.99
Beringer Cabernet Sauvignon (Napa)	\$55.99
Duckhorn Merlot	\$89.99
Pine Ridge "Crimson Creek" Merlot	\$49.99

## Sparkling

House - Brut	\$18.99
House - Asti	\$18.99
Brut, Korbel	\$24.99
Schramsberg Brut Rose	\$59.99
Dom Perignon	\$195.99

## Specialty Stations/Receptions

These exciting stations can be added to your reception to give your guests a unique experience.

### **The Absolute Bloody Mary Station** \$190

Includes 1 bottle of Absolut vodka, Bloody Mary mix & all the condiments and garnishes of long spear pickles, queen stuffed olives, celery sticks, with Tabasco sauce. *(Serves approx. 20 people)*

### **Champagne Cocktail/Mimosa Station** \$150

Includes 3 bottles of Henry Marshant champagne, fresh orange juice, cranberry juice, fresh-cut fruit tray, rock candy swizzle sticks, served in a champagne flute. *(Serves approx. 20 people)*

*\*All wine prices subject to change. A \$50 bartender fee applies to all Specialty Stations/Receptions.*

# Dinner

## Plated Dinner Entrees

Dinners include house salad, artisan rolls and coffee, tea and milk.

### Salad Choices

Chula Vista Mixed garden greens with crisp cucumber, tomato, carrot, and cabbage with choice of one dressing: home made ranch, French, or Italian vinaigrette.

Kaminski Wedge Salad with seasonal extras, red French dressing and vegetable garni.

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Caesar Salad or Wilted Spinach Salad with hot vinaigrette. *Add \$4*

Mix of spring greens, dried cranberries, roasted nuts, and bruleed blue cheese with a spiced vinaigrette and seasonal berries. *Add \$5*

### Chef's Soup of the day

Soup Selections available for \$3 per person additional

Cream of Mushroom  
Wisconsin Beer Cheese  
Tomato Bisque  
Creamy Chicken & Rice

Tailgate Chili  
Beef & Vegetable Barley  
Cheesy Broccoli

(please see your catering representative for the chefs soup selection for the day)

### Gourmet Soups

The following soups are available daily for an additional \$5

Baked French Onion Gratin  
Lobster Bisque

Seafood Chowder  
Gazpacho with Tequila Lime Shrimp

## Poultry

### Chicken Cordon Bleu \$ 26

"The Classic." Chicken breast over-stuffed with shaved ham, Swiss cheese and topped with sauce mornay. Served with rice pilaf Milanaise and a vegetable garni.

### Breast of Chicken Viennese \$ 24

A "House Specialty." Grilled chicken breast cutlets set atop homemade apple bread stuffing with onions and celery, layered with a smooth mushroom volute. Served with a vegetable garni.

### Chicken with Smoked Tomato Cream Sauce \$ 23

Grilled chicken breast cutlets with shallots, garlic and fresh basil and finished with a smoked tomato cream. Served with roasted potatoes and a vegetable garni.

### Wild Mushroom Chicken Marsala \$24

Tender chicken cutlets sautéed in olive oil, wild mushrooms and deglazed with sweet Italian Marsala wine. Served with spätzle dumplings and a vegetable garni.

# Dinner

*Dinner entrees includes a house salad, artisan rolls, coffee, tea and milk.*

## **Champignon Poulet Provincale \$24**

Tender chicken breast sautéed with lemon, onions, mushrooms and tomatoes.  
Rained with a fresh mushroom scallion cream. Served with a baby red potatoes and a vegetable garni.

## **California Chardonnay Chicken \$23**

Lightly dusted chicken breast cutlets, English coated and sautéed with shitake mushrooms, scallions, then deglazed with a California chardonnay. Served with parsley bread dumplings and a vegetable garni.

## **Honey Buttered Half Chicken \$22**

Braised chicken seasoned with savory spices and herbs then finished with our signature honey butter.  
Served with garlic mashed potatoes and a vegetable garni.

## **Roast Sliced Turkey \$21.50**

Tender, oven-roasted and sliced thick on a bed of cranberry bread stuffing.  
Served with natural pan gravy, steamed sweet potatoes and a vegetable garni.

## **Turkey Marco Polo \$24**

Turkey breast and Virginia smoked ham, rolled and infused with three cheeses, onions, broccoli and mushrooms, topped with a chardonnay mornay. Served with baby red potatoes and a vegetable garni.

## **Pork**

### **Roast Pork Loin Tequila Lime \$ 25**

A taste of Mexico. Roast pork loin cutlets marinated with 3 tequila's and fresh lime juice then roasted in rock salt. Set aside a duxel of sautéed carrots, onions, celery and mushrooms, served with parmesan potatoes and a vegetable garni.

### **Roast Pork Loin Viennese \$ 24**

Tender roast pork lion, atop homemade apple-bread stuffing, onions, celery and layered with a smooth mushroom volute sauce and a vegetable garni.

### **Prosciutto-wrapped Pork Tenderloin \$ 26**

Prosciutto wrapped pork tenderloins, pan-seared and roasted to perfection. Served on a bed of caramelized balsamic onions atop a brown demi sauce, with cheesy garlic mashed potatoes and vegetable garni.

*Special Low Carb, Reduced Fat, Vegetarian, Vegan, and Gluten Free meals can be ordered.  
Ask your Catering Representative.*

# Dinner

*Dinner entrees includes a house salad, artisan rolls, coffee, tea and milk.*

## Fish and Seafood

### **Atlantic Cod Asiago Provencal \$ 24**

Broiled to perfection, light & flakey and topped with fresh roma tomato and melted Asiago cheese.  
Served with wild rice pilaf, lemon and a vegetable garni.

### **Alaskan Salmon Sustina \$29**

Fresh red salmon, poached in 800 degree ovens, served flakey on a rich California cabernet butter sauce with spinach along with oven browned potatoes and a vegetable garni.

### **Caribbean Encrusted Mahi-Mahi \$30**

A delightful filet of Mahi Mahi pan-seared and roasted to a flakey perfection, encrusted with a light herb crumb topping, finished with a Caribbean fruit chutney. Served with red potatoes and a vegetable garni.

### **Crab Stuffed Sole Mornay \$ 37**

Fresh sole stuffed with our award winning crab cakes, roasted to a flakey perfection with a lemon and parmesan and fresh parsley mornay. Served with herb encrusted BLT potatoes and a vegetable garni.

## Beef

### **New York Strip \$ 40**

Hand-carved and beautifully marbled for tenderness and grill-seared to keep the juices in.  
Served with garlic-smashed potatoes, onion strings and a vegetable garni.

### **Filet Mignon \$ 42**

Only the Rolls Royce of steak. Center-cut and grilled to perfection. Served on a portabella and bed of mushroom maderia sauce. Accompanied by herb-buttered red potatoes and a vegetable garni.

### **Roasted Prime Rib Au Jus \$ 36**

Slow-roasted in rock salt for several hours until perfectly tender and juicy.  
Served with a giant russet baked potato, creamy butter, sour cream and a vegetable garni.

### **London Broil \$ 29**

Marinated flank steak sliced medium rare with a merlot bordelaise sauce.  
Served aside a bed of buttered fettuccine and a vegetable garni.

### **Beef Medallions Mondovi \$26**

Hand sliced medallions, braised with red onions, shitake mushrooms and Robert Mondovi Pinot Noir.  
Served aside on a bed of buttered fettuccini and a vegetable garni.

### **Classic Veal Marsala \$ 36**

Medallions of veal sautéed in olive oil, wild mushrooms and onions, deglazed with sweet Italian Marsala dessert wine. Served with cheesy capered dumplings and vegetable garni.

# Dinner

*Dinner entrees includes a house salad, artisan rolls, coffee, tea and milk.*

## Duo's

### **Matador \$ 47**

Broiled Filet Mignon atop a sautéed portabella and chicken Marsala cutlet, sautéed in olive oil, wild mushrooms and onions, then deglazed with sweet Italian Marsala dessert wine.  
Served with wild rice pilaf and a vegetable garni.

### **Mixed Grille Neuske \$ 49**

Our signature sea scallops and Filet Mignon, both wrapped in the worlds most flavorful apple-wood smoked bacon, Neuske's of Wisconsin. Broiled and oven brazed and accompanied by cheesy piped potatoes and a vegetable garni.

### **Ship and Shore \$ 50**

Broiled Filet Mignon and crab stuffed jumbo shrimp. Kaminski Bros. Chop House award winning crab cakes are stuffed into giant prawns, then seared in 800 degree ovens with our house garlic butter and crumb topping.  
Served with red potatoes, lemon and a vegetable garni.



# Theme Dinner Buffets

*Theme Dinner Buffet service is for 1.5 hours.. Minimum 50*

## **Wisconsin Grill Buffet \$ 27**

Grilled hamburgers and your choice of either hot dogs or Wisconsin brats, with hot baked beans, coleslaw, potato salad and sliced watermelon. Accompanied by vegetable relishes with dill dip, horseradish, tomato, onion, green leaf lettuce, and homemade kettle chips. Includes all of the appropriate condiments. Served with Chocolate Fudge Brownies and coffee, tea and milk.

Add both hot dogs and Wisconsin brats for \$3.50  
Add grilled plump chicken breasts for \$4  
Add grilled New York strip steak for \$13

## **Lots of Mexico Buffet \$ 26**

Our south of the border order includes southwest-style salad, a tomato cucumber vinaigrette, fried corn tortilla chips and salsa, soft flour tortillas, seasoned chicken fajita with onions, bell peppers, shredded cheddar cheese, guacamole, sour cream, salsa, chopped tomatoes and shredded lettuce.

Served with refried beans, Spanish rice and our famous Sopapillias dessert,  
(a fried pastry drizzled with honey and sugar) and coffee, tea and milk.

Add beef fajita's for \$5  
Add hard and soft shell beef tacos for \$3  
Add beef enchiladas for \$5  
Add tequila shrimp skewers for \$7

## **King of Italy Buffet \$ 27**

Featuring Sicilian lasagna, vermicelli bolognese and fettuccine Alfredo. Accompanied by a grilled antipasto and olive bar, fresh Italian rolls and bread bar, wheels of parmesan and romano cheeses. Also includes our famous hand tossed, three topping, double topped pizzas. Served with Caesar salad, fresh vegetable of the day, marble cake, coffee, tea and milk.

Add vegetarian lasagna for \$4  
Add grilled chicken and broccoli fettuccine alfredo for \$4  
Add garlic shrimp linguine with sun dried tomatoes for \$6  
Add Italian pepper steak with onions and bell pepper for \$7

## **Polynesian Luau \$ 32**

Grilled chicken teriyaki and beef polynesian sautéed with fresh vegetables, pineapple served with fettuccine and fresh parsley. Imagine giant sweet potatoes, corn-on-the-cob (seasonal when available) and stir-fried fresh vegetables with a soy sauce. Plus all the fresh sliced citrus and melons of the islands. Served with baby green and fresh berry salad, pineapple upside-down cakes for dessert, and served with coffee, tea and milk.

Add pulled Thai pork for \$5  
Add grilled mahi-mahi with lemon beurre blanc sauce for \$9  
Add fresh ahi (yellow fin tuna sashimi grade) for \$11  
Add Pit Roasted Wild Boar for \$12  
Add New York grilled strip steak for \$13



# Dessert

## Dessert Specialties \$ 5.50

Chocolate Mousse

Pistachio Nut Torte

French Silk Chocolate Pie

New York Cheesecake

*with blueberry, strawberry, cherry or chocolate topping*

## Fruit & Pastry Specialties \$ 5.50

Apple Crisp

Apple Strudel

Cherry Cobbler

Pecan Bourbon Pie

## Freshly Baked Cakes \$ 7

Black Forest Cake

Double Chocolate Cake

## Build Your Own Ice Cream Sundae Buffet \$ 10

*Minimum of 75 people*

## Signature Dessert \$ 9

### Key Lime Pie

Florida key limes infused into a refreshing tart, tangy sweet. Lots of whipped cream glazing the top.

### Caramel Apple Crush

Sliced granny smiths reduced with cane sugars and filled with cinnamon and more brown sugar, mixed with caramel and a butter crust

### Carrot Cake

Loaded with shredded garden fresh carrots, pecan, and pineapple.  
Covered with a cream cheese frosting and walnuts.

### Lemone Mist Cake

Real lemon and folded whipped cream between four layers of sponge cake.  
Topped with French butter cream and hazelnuts and candied lemons.

## Dessert Displays

*Dessert Display service is for the menu selected service times:*

### Just a touch \$ 7

Choose any 2 of the desserts in your price range

### A bit more please \$ 8

Choose any 3 of the desserts in your price range

### Pour it on \$ 9

Choose any 4 desserts from anywhere on this menu page

# Banquet Dinner Buffet

*Minimum 50 persons and are served for 1.5 hours.*

*Dinner buffets include a green salad, pasta salad, and fresh vegetable salad with artisan breads, coffee, hot or iced tea and milk.*

Choose any three entrees and your choice of two starches and one vegetable \$ 34

Choose any two entrees and your choice of two starches and one vegetable \$ 30

## Poultry

Teriyaki Chicken

Viennese Chicken

Wild Mushroom Chicken Marsala

Champignon Poulet Provincale

Roasted Sliced Turkey

Tequila Lime Roast Chicken

Honey Glazed Chicken

Add chef carved turkey breasts for \$4.50 (per person/extra)

## Seafood

Atlantic Cod Asiago Provencal

Grilled Alaskan Salmon Susitna

Halibut Olympia

Beer Batter Cod

Add golden fried shrimp for \$4.50 (per person/extra)

## Beef

Bourguignon Medallions

Braised Short Ribs

Hibachi Beef Teriyaki

Swedish Meatballs

Add chef carved Inside Top Round \$ 6 per person

Add chef carved Prime Rib Au Jus \$ 8 per person

Add chef carved Medium Rare Tenderloin \$ 9 per person

Add chef carved Bone in Steamship round of beef \$ 8 per person

Add chef carved Bone in Steamship Ham \$ 6 per person

And veal marsala or veal piccata or veal scallopini \$ 6 per person

## Pork

Pork Loin Viennese

Thai Pulled Pork

Virginia Cut Ham

BBQ Ribs

Roast pork loin Tequila Lime

Add Prosciutto-wrapped Pork Tenderloin \$6 per person

# Banquet Dinner Buffet

## **Vegetarian**

Creamy Pesto Tortellini  
Ratatouille  
Vegetable Lasagna  
Creamy Spinach and 3 Cheese Ravioli

## **Selection of starches**

Herb and apple bread stuffing  
Rice Pilaf  
Au Gratin Potatoes  
Buttered Baby Red Potatoes  
Garlic Mashed Potatoes  
Fettuccine Alfredo  
Oven Browned Potatoes

## **Selection of Vegetables**

Fresh Broccoli Florets  
Cauliflower Gratin  
Ratatouille Squash & Parmesan  
Whole Fresh Green Beans Amandine  
Buttered Green Beans and Carrots  
Candied Cashew Carrots  
Roasted Red Bell Pepper and Corn  
Fresh Corn on the cob (seasonal)



# Audio Visual Packages

## VCR/DVD/Blue Ray & Monitor Package \$ 110 per day

Includes  
VHS Videocassette/DVD/Blue Ray Player  
40-inch Flat panel TV Monitor  
54-inch Display Cart  
All Cabling and Extension Cords

## LCD Projector Package \$ 400 per day

Includes  
Color LCD Projector S-VGA  
Projection Cart/Stand  
5' Tripod Screen  
All Cabling and Extension Cords  
Setup and short training session

## Video Conferencing Packages

Pricing based upon individual setups, call for details

## Staging & Risers Capacity Recommendations

8' x 8"	Podium Only
8' x 12'	4 persons and Podium
8' x 18'	8 persons and Podium
8' x 24'	8 - 10 persons and Podium
12' x 24'	8 - 10 persons and Podium
12' x 30'	12 persons and Podium
12' x 36'	16 persons and podium

(2 stairs are required for stages beginning at 8' x 24')

## Dance Floor Recommendations

No functions will be allowed to dance on carpeted areas.

### Staging and Dance Floors

Staging and Riser - 4 x 8 each: \$40.00     Dance Floor - 3 x 3 each: \$40.00

18' x 18' for up to 75 persons  
21' x 21' for up to 100 persons  
24' x 24' for up to 125 persons  
27' x 27' for up to 150 persons  
30' x 30' for up to 200 persons

All Dance floors include tapered edging.

# Audio Visual Equipment

## Video

40" Video Monitor	\$75.00
VHS Player	\$30.00
Video Monitor Cart	\$20.00
DVD Player	\$45.00
Player, monitor, and cart package	\$110.00

## Screens, Screening & Back Drops

(charge applies when not using our equipment)

5 ft x 5 ft Tripod	\$25.00
10 ft x 10 ft Floor	\$65.00
Rear Projection	Call for Details
Back Drops Stage only	\$ 450 per day
Back Drops full Room Font	\$ 600 per day
(include plants, deco decorations & theming)	

## Audio

Wired Handheld Microphone	\$30.00
Wireless Handheld Microphone	\$85.00
Wireless Lavalier Microphone	\$85.00
4 channel Audio Mixer	\$50.00
6 channel Audio Mixer	\$75.00
8 channel Audio Mixer	\$100.00
Cassette or CD Players	\$35.00
Portable Boom Box	\$350.00
Bose or Electra Voice PA Systems	\$225.00
Fee for Hookup into In House Sound	\$50.00
AV Carts w 3 plugs and Extention cord	\$25.00
Long VGA Cable	\$25.00
Wireless Mouse	Call
Wireless Remotes	Call
Lighting Packages Basic to Extensive	Call

## Accessories

Tripod Easel	\$15.00
Flip Chart with Pad of 50 Sheets	\$40.00
Markers & Tape	\$10.50
Power Strip	\$20.00

## Staging and Dance Floors

Staging and Riser 4 x 8 ea.	\$40.00
Dance Floor 3 x 3 ea.	\$40.00

## Video

Built in XGA Video/Data Projector	\$350.00
with built in screens, where available (Riverside Ballrooms, Grand Ballrooms and Upper Dells Ballrooms) each	
XGA Video/Data Projectors portable	\$350.00
(all other rooms)	

## Projectors (include screen)

LCD Projector	\$300.00
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## Podiums

Floor Podium (no microphone)	\$30.00
Table Top Podium (no microphone)	\$25.00
Floor or table stand for microphone	\$10.00
VHS Camcorder Tri Pods	\$100.00

## Conference Call Equipment

Full Duplex Conference Phone	\$75.00
Phone line (long distance extra)	\$30.00
(Long distance charges added actual)	

## Custom Electronic Signage

Add logo to meeting room signs per room	\$30.00
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## Low and High Voltage

Electricity for table top displays	\$ 55.00
Internet Per Line	\$35.00
Wireless Remote for LCD	\$25.00
Extention Cords up to 100 ft	\$3.00 to \$15.00
(for rent)(purchases are also available)	
High Speed t-1 line (Card required)per	\$ 100.00
Wireless Internet Access (24 hours)	\$ 75.00

Camera	per hour	\$ 200.00
Camera Operator	per hour	\$ 85.00
Live Feed Presenter Packages		
6 hour packages (half day)		\$ 550.00
12 hour packages (full day)		\$ 900.00
Audio Operator	per hour	\$ 100.00
6 hour packages (half day)		\$ 350.00
12 hour packages (full day)		\$ 650.00

## Labor Rates

Set up crews—Laborers	\$ 50.00 / hour
Technical Staff	\$ 75.00 / hour
Management Staff	\$ 70.00 / hour
Fork Lifts and Man Lifts with Operators	\$ 125.00 / hour
(these rates do not include supplies for rigging and banners etc.)	

