

COUNTRY SPRINGS HOTEL

Banquet Menus

Cocktails
Hors D'oeuvres
Dinner &
Dessert



Prices listed are subject to change without notice. Firm food prices can be quoted in writing sixty (60) days prior to event, if requested.

BEVERAGE MENU

Beverage Guidelines

A 19% service charge and 5.1% sales tax is applied to tab or open bars, bottled goods purchased, half barrels and punch.

A \$150 minimum is required per bartender per hour for more than 2 hours bar service or a bartender charge of \$25 per hour per bartender will apply.

A \$150 minimum is required per bartender per hour for two hours or less or a \$50 per bartender fee will apply.
Minimum based on full bar service (cocktails, wine, beer and soda).

You may request additional bartenders at a rate of \$50 per hour.

Drink tickets are available upon request with a minimum drink redemption value of \$5 per ticket and are subject to a 19% service charge and 5.1% sales tax.

There is a \$75 set-up charge for self-serve bars in hospitality rooms.

We reserve the right to require a licensed attendant at any "self serve" beverage station, including champagne and punch stations.
A \$15.00 per hour fee shall apply.

CASH/HOST BARS

Per Drink

House

Mixed Drink with Soda	4.25–4.50
Mixed Drink with Juice	5.00–5.25
House Brand on the Rocks	5.00–5.25

Call

Mixed Drink with Soda	4.50–5.00
Mixed Drink with Juice	5.00–5.50
Call Brand on the Rocks	5.00–5.50

Premium

Mixed Drink with Soda	5.50–7.50
Mixed Drink with Juice	5.75–8.00
Premium Brand on the Rocks	6.00–8.00

Tap

Domestic Tap	3.75–4.00
Import Tap	4.75–5.50
Premium Tap	4.25–5.00

Bottled

Domestic Beer	3.75–4.00
Premium Beer	4.25–5.00
Import Beer	4.75–6.00
N/A Beer	3.75–5.00
Juice	2.25
LaCroix	2.25

Soda

Glass	1.50
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Wine

Glass	5.25–7.50
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CASH/HOST BARS

Bottled Goods

Wine (per bottle)

White Zinfandel, Chardonnay, Cabernet, Merlot (Estimate four glasses per bottle)	21.95
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Redwood Creek

From Central East California, a very fine collection of exceptional wines-Chardonnay, Cabernet, Merlot, Pinot Noir, Sauvignon Blanc, Pinot Grigio, White Zinfandel (Estimate four glasses per bottle)	24.95
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Tott's Champagne

(Estimate seven glasses per bottle)	21.95
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Verdi Spumante

(Estimate seven glasses per bottle)	21.95
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Punch (per gallon)

(Estimate twenty glasses per gallon)	
Champagne	50.00
Fruit Punch	35.00

BEVERAGE MENU

Beverage Selections

HALF BARRELS

Domestic Beer

Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, Coors Light
235.00 per half barrel

Domestic Premium and Imported Beers

Leinenkugel's Red, Leinenkugel's Honey Weiss, Sprecher Amber, Samuel Adams, Heineken, Killians Irish Red, Pschorr Brau, New Glarus Spotted Cow, New Castle, Guinness, Etc...
295.00–395.00 per half barrel

BEER SELECTIONS

Premium Domestic Bottle Choices

Sam Adams
Leinenkugel's Red
Leinenkugel's Honey Weiss
New Glarus Spotted Cow
Blue Moon Belgian White

Domestic Bottle Choices

Miller High Life
Miller Lite
Budweiser
Bud Light
Miller Genuine Draft
Coors Light

Import Bottle Choices

Corona
Heineken
Amstel Light
Becks
LaBatts Blue
New Castle Brown Ale
Dos Equis Amber

SELECT WINES

Ask for current pricing or to see our complete wine list.

Pinot Noir

Joseph Drouhin - France

Merlot

Red Rock Reserve - CA
Sterling Vineyards - CA

Cabernet Sauvignon

BV Coastal Estates - CA
Louis M. Martini - CA

White Zinfandel

Beringer Estates - CA

Pinot Grigio

Forrestville - CA

Sauvignon Blanc

Redwood Creek - CA

Chardonnay

Frei Brothers - CA
Sterling Vineyards - CA

Riesling

Forrestville - CA

BEVERAGE MENU

Open Bar Packages

Minimum of 50 People

Package includes four to seven hours of beverage service

HOUSE BRAND OPEN BAR

19.95 per person

Includes:

Karkov Vodka
English Guard Gin
Christian Brothers Brandy
Wakefield Family Whiskey
Kentucky's Finest Bourbon
Tyler and Lloyd Scotch
Durango Tequila
Ron Diaz Rum

Cordials

Peach Schnapps
Irish Cream Liqueur
Triple Sec
Peppermint Schnapps
Sloe Gin
Amaretto
Coffee Liqueur

Draft Beer Choice

One Domestic Beer on Tap

Non-Alcoholic

Ariel N/A White Zinfandel
O'Douls N/A Beer

N/A Refreshments

Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale,
Sour Soda, Club Soda, Tonic Water, Orange
Juice, Pineapple Juice, Cranberry Juice, Bloody
Mary Mix, Tomato Juice, Grapefruit Juice,
Lemonade, Coffee, Decaf Coffee

Wines

Cabernet Sauvignon
White Zinfandel
Merlot
Chardonnay
Lambrusco

CALL BRAND OPEN BAR

20.95 per person

Includes all items in the House Brand Package,
plus the Following:

Korbel Brandy
Seagrams 7 Crown Whiskey
Bacardi Rum
Captain Morgan Rum
Smirnoff Vodka
Smirnoff Raspberry Vodka
Smirnoff Citrus Vodka
Jim Beam Bourbon
Southern Comfort
Bacardi Limon Rum
Malibu Rum
Dewars Scotch
Tanqueray Gin
Early Times Whiskey

Draft Beer Choice

One Domestic Beer on Tap

Domestic Bottled Beer

One Domestic Bottled Beer or
Domestic Premium Bottle Beer
(60 bottles per 100 people)

Premium Wines

Riesling
Pinot Grigio

BEVERAGE MENU

Open Bar Packages

Packages do not include champagne or wine served with dinner, or any shots.

Coffee service available at the bar with all open bar packages

PREMIUM BRAND OPEN BAR

21.95 per person

Includes all items in the House & Call Brand Packages,
Plus the Following:

Crown Royal Whiskey
Drambuie
Kahlua
Bombay Sapphire Gin
Makers Mark Bourbon
Absolut Vodka
Ketel One Citron Vodka
Ketel One Vodka
Jameson Irish Whiskey
Jack Daniels Whiskey
Grand Marnier
Glenfiddich Scotch
Bailey's Irish Cream
Jose Cuervo Tequila
Verdi Spumante

Draft Beer Choice

One Domestic Beer on Tap and
One Domestic Premium Beer on Tap

Bottled Beer Choices

(Choose one)
Domestic Bottled Beer
Domestic Premium Bottled Beer or
Import Bottled Beer
(60 bottles per 100 people)

OPEN BAR PER HOUR

Minimum of 50 people

Prices are per person

Call

1 hour - 9.50
2 hours - 11.75
3 hours - 14.50

Premium

1 hour - 10.50
2 hours - 12.75
3 hours - 15.50

BEER, WINE & SODA

14.95 per adult

8.95 per minor

Four to seven hours of beverage service including:

One Domestic Beer on Tap
House Wines
Soda
Juices

BANQUET MENUS

Hors D'oeuvres

CHILLED HORS D'OEUVRES

Per 50 Pieces unless noted

◆ **Jumbo Gulf Shrimp**

Served with cocktail sauce and lemon.
121.95

◆ **Poached Caesar Sea Scallops**

Served on chiffonade romaine with Caesar dressing. A Country Springs Hotel original.
98.95

◆ **Smoked Salmon Canape**

With cucumber and cream cheese on pumpernickel.
68.95

Crab and Cheddar Dip

Served with garlic toast rounds.
Serves approx. 30-40
36.95

◆ **Crab and Shrimp Salad**

Served with dilled pita crisps.
Serves approx. 30-40
29.95

◆ **Genoa Salami Cornucopia**

Stuffed with seasoned cream cheese.
59.95

◆ **Ham and Cheese Roll-Ups**

Rolled with dill pickles and cream cheese.
52.95

Baby Swiss Sour Cream & Onion Dip

Presented with Pinah Chips.
Serves approx. 20
29.95

Silver Dollar Sandwiches

Assorted ham, turkey and salami.
62.95

CHILLED HORS D'OEUVRES

Italian Bruschetta

With ripe roma tomatoes and fresh basil.
78.95

Vegetarian Pizzas

Made with guacamole sour cream.
58.95

◆ **Deviled Eggs**

A traditional favorite.
48.95

HOT HORS D'OEUVRES

Per 50 Pieces unless noted

Crispy Breaded Chicken Wings

Served with hot sauce and bleu cheese dressing.
56.95

Chicken Breast Strips

Lightly breaded with BBQ and honey-mustard sauce.
71.95

Jamaican Chicken Satay

Served with Peanut Sauce.
68.95

Mini Beef Tenderloin Kabobs

Chef's marinade.
69.95

Sliced Wisconsin Bratwurst

Simmered in beer and onions.
46.95

◆ **Tender and Tasty Meatballs**

Choose from Swedish or BBQ.
51.95

◆ These items are available for passed hors d'oeuvre service.
A \$50.00 per wait person fee applies for passed hors d'oeuvre service.

BANQUET MENUS

Hors D'oeuvres

HOT HORS D'OEUVRES

Per 50 Pieces unless noted

◆ **Waterchestnuts Wrapped in Bacon**

63.95

Italian Stuffed Mushrooms

Filled with sausage and mozzarella presented on marinara sauce.

72.95

Seafood Stuffed Mushrooms

Filled with crabmeat ragout stuffing.

79.95

Chicken Cordon Bleu Nuggets

Served with Honey Mustard Sauce.

71.95

Mozzarella Marinara

68.95

Battered Whole Mushrooms

Served with Dill Sauce.

37.95

Potato Skins

Topped with cheddar cheese and bacon.

Served with sour cream.

71.95

Warm Artichoke and Asiago Dip

With toasted garlic croustades.

Serves approx. 25

48.95

◆ **Quiche a la Oscar**

Crabmeat, asparagus and cheddar cheese.

63.95

◆ **Quiche Lorraine**

Bacon, Swiss and onions.

53.95

HOT HORS D'OEUVRES

White Cheddar and Champagne Fondue

Served with crusty French bread.

Serves approx. 50

49.95

◆ **Crab and Cheddar Melts**

Served on a toasted English muffin.

63.95

◆ **Spanakopitas**

Phyllo dough filled with spinach and feta cheese.

81.95

Italian Sausage Boboli

With marinara and mozzarella.

63.95

Vegetarian Boboli with Parmesan

Made with basil tomato pesto.

63.95

Rolled Chicken Quesadilla

Served with guacamole ranch sauce.

77.95

◆ **Chinese Spring Roll**

Served with sweet sour sauce.

77.95

◆ These items are available for passed hors d'oeuvre service.
A \$50.00 per waitperson fee applies for passed hors d'oeuvre service.

BANQUET MENUS

Hors D'oeuvres

CHEF CARVED

Served with silver dollar rolls

Whole Choice Steer Tenderloin

With tarragon shallot mayonnaise.

Serves 20–25

215.00 each

Corned Round of Beef

With horseradish sauce.

Serves 50–60

125.00 each

Tender Breast of Turkey

With cranberry mayonnaise.

Serves 60–70

127.00 each

Smoked Virginia Ham

With honey mustard and BBQ sauce.

Serves 60–70

125.00 each

PLATTER DISPLAYS

Whole Smoked Salmon

With crackers and lemon.

Serves 75

127.95

Chilled Shrimp Dip

Seasoned cream cheese topped with cocktail sauce and popcorn shrimp.

Served with assorted crackers.

Serves 40

64.95

Layered Taco Dip

Served with nacho chips.

Serves approx. 40

34.95

PLATTER DISPLAYS

Premium Cheese Selection

A minimum selection of five premium cheeses.

Serves approx. 75

137.95

Cubed Cheese and Sausage Tray

With cheese spread and crackers.

51.95 Serves 25

82.95 Serves 50

Assorted Vegetable Tray

Served with Dill Dip.

51.95 Serves 25

82.95 Serves 50

Fresh Fruit Presentation

51.95 Serves 25

82.95 Serves 50

Antipasto Tray

Marinated assortment of black olives, salami, pepperoncini, artichoke hearts, mushrooms, cherry tomatoes and mozzarella.

Serves 50

82.95

Fresh Raspberry Asparagus Platter

Marinated in Raspberry Vinaigrette and garnished with feta cheese. (Seasonal)

Serves approx. 25

99.95

Nacho Bar

Chips, guacamole, salsa, cheese sauce, seasoned beef and taco cream.

Serves 35

81.95

BANQUET MENUS

Hors D'oeuvres

SNACK SELECTIONS

Potato Chips

Served with french onion dip.
Serves 20
17.95

Pretzels

1 pound
13.95

Mixed Nuts

1 pound
21.95

Dry Roasted Peanuts

1 pound
13.95

Gardetto's® Snack Mix

1 pound
20.95

Cheese Sauce & Tortilla Chips

Serves 20
22.95

Guacamole Dip & Tortilla Chips

Serves 20
27.95

Mexican Salsa & Tortilla Chips

Serves 20
25.95

Popcorn

Serves 15
10.95

Popcorn Wagon

Serves 125
92.95

FINISHING TOUCHES

Pizza

16" Cheese	18.95
16" Pepperoni	20.50
16" Sausage	20.50
16" Deluxe	20.95

Deluxe Coffee Bar

Served with chocolate shavings, whipped cream, cinnamon sticks.
Flavored Coffee, Regular and Decaf Coffee.

Serves 125
200.00

Dessert Buffet

Chocolate Coated Pretzels
Cheesecake with Fruit Toppings
Assorted Fine Chocolates
Gourmet Chocolate Cups
Mini Cream Puffs
Freshly Baked Cookies
Assorted Dessert Bars
Chocolate-Covered Strawberries
Mini Eclairs
Coffee Service

8.50 per person

BANQUET MENUS

Dinner Sides

Dinners include Fresh Garden Salad with choice of dressings, your choice of Vegetable, your choice of Potato, Pasta or Rice, Rolls and Butter, and Beverage. (Coffee, Tea, Milk, Iced Tea)

PREMIUM SALADS

add 1.25 per person

Caesar Salad

Crisp Romaine tossed with homemade Caesar dressing, garnished with croutons, grape tomatoes, ripe olives and fresh shredded Parmesan cheese.

Vitner Salad

Mixed Baby Greens tossed with Honey Raspberry Vinaigrette topped with shredded Swiss cheese, Toasted Walnuts, and fresh sliced Strawberries.

Spinach Salad

Baby Spinach, red onions, mushrooms and tomatoes with our classic warm bacon dressing.

POTATO, PASTA & RICE

Please select one

Lemon Pepper Linguini

Roasted New Potatoes

with parsley

Crispy Oven Browned Red Potato Quarters

Herb Roasted Wedge Potatoes

with parmesan

Wild Rice Blend

Homemade Whipped Potatoes

with garlic and chives

Baked Idaho Potatoes

Penne Pasta

Presented with julienne spinach, red onion and grated Parmesan cheese.

Baked Saffron Rice Pilaf

Buttered Viennese Spaetzle

Orzo Rice Pilaf

ADDITIONAL SPECIALTIES

Twice Baked Potatoes

1.50

In-Season Asparagus

1.50

Homemade Soup

3.25 (Price may vary for premium soups)

VEGETABLES

Please select one

Sauteed Green Beans with Sliced Red Onions and Baby Carrots

Corn O'Brien

Sauteed with diced red and green peppers.

Oven Roasted Root Vegetable Hash with Herbed Butter

Parsnips, turnips, carrots, dicon radish and jicama.

Buttered Sugar Snap Peas

with red bell peppers and baby carrots.

Cranberry Orange Carrots

Seasonal Stir Fry

Broccoli and water chestnuts with red peppers and baby carrots.

Zucchini Provencal

Zucchini and yellow squash with bell peppers, tomatoes all sautéed in olive oil with garlic and Italian herbs.

Classic California Medley

Broccoli and cauliflower florets steamed with baby carrots.

Glazed Brussel Sprouts

with baby carrots and pearl onions.

BANQUET MENUS

Menu Guidelines

Please choose one entree only. If you prefer up to three entrees, there will be a nominal charge.

Starch and vegetable selections must be the same if multiple entrees are selected.

We will be happy to meet your special dietary requests.

Prices listed are subject to change without notice.

Firm food prices can be quoted in writing sixty (60) days prior to event, if requested.

Ask one of our Catering Managers for any customized combination choices.

Dinner Entrees

SPECIALTY COMBINATIONS

Tenderloin Filet and Jumbo Shrimp Duet

USDA choice Steer Tenderloin Filet with burgundy mushroom au jus and three large Italian breaded Gulf Shrimp.
31.95

Tenderloin Filet Diane and Orange Roughy Wisconsin

Steer Tenderloin Filet and baked Orange Roughy topped with seasoned bread crumbs and shredded Wisconsin Cheddar.
30.95

Tenderloin Filet and Chicken Cordon Bleu

Tenderloin Filet Diane and baked Chicken Breast topped with Virginia ham, Swiss cheese and mushroom supreme sauce.
30.95

Tenderloin Filet and Grilled Chicken Breast

Tenderloin Filet Diane and our marinated grilled Chicken Breast.
29.95

Tenderloin Filet and Potato Crusted Roughy

Tenderloin Filet Diane and baked Orange Roughy topped with sweet vermouth hollandaise.
30.95

Marinated Grilled Chicken and Potato Crusted Orange Roughy

Boneless Chicken Breast with olive oil and herbs finished with a mushroom scallion sauce. Paired with baked Orange Roughy, topped with sweet vermouth hollandaise.
26.95

SPECIALTY COMBINATIONS

Chicken Parmesan and Shrimp Scampi

Chicken Parmesan with 3 large Scampi style Shrimp presented on a nest of angel hair pasta with garlic and fresh basil, topped with Parmesan cheese.
29.95

Chicken Princess and Baked Salmon

Italian breaded Chicken Breast topped with asparagus, mozzarella and mushroom-mustard sauce. Paired with baked Salmon Fillet and finished with lemon basil cream.
29.95

Tenderloin Filet and Chicken Princess

Tenderloin Filet Diane and Italian breaded Chicken Breast topped with asparagus, Mozzarella cheese and mushroom-mustard sauce.
30.95

Filet Mignon and Salmon

Tenderloin Filet Mignon and baked Salmon Fillet finished with lemon basil cream.
31.95

BANQUET MENUS

Dinner Entrees

BEEF SELECTIONS

Broiled New York Strip Sirloin

12 oz. center cut, hand-trimmed steak presented with a hunter sauce.
32.95

Broiled Filet Mignon

8 oz. choice steer tenderloin served with a mushroom au jus.
33.95

Horseradish and Bacon Crusted Filet

6 oz. filet topped with a bacon and horseradish crust. Finished with a madeira wine demi glaze.
32.95

Roast Prime Rib of Beef

Slow roast rib eye with burgundy au jus.
29.95

Sliced Steer Tenderloin

Whole roasted over an open flame, then sliced and presented with a mushroom bordelaise.
31.95

Tournedos Steak Diane

Twin broiled petite tenderloin filets with a mushroom and shallot burgundy sauce.
32.95

Portabella Tenderloin Bearnaise

6 oz. steer filet with portabella burgundy ragout and sauce bearnaise.
30.95

Sliced Roast Beef

USDA choice top round of beef, slow roasted for extra tenderness. Finished with a rich mushroom sauce.
22.95

FISH & SEAFOOD SELECTIONS

Walleye Pike Almondine

Fresh Walleye Fillet baked with Lemon Butter and garnished with Sautéed Almonds.
23.95

East-West Mahi-Mahi

Citrus marinated and glazed grilled Mahi-Mahi fillet garnished with toasted chopped macadamia nuts and toasted coconut.
23.95

Baked Salmon

Fresh Salmon fillet finished with lemon cream sauce and fresh basil.
23.95

Potato Crusted Orange Roughy

Topped with potato flakes, then baked and presented with sweet vermouth hollandaise.
23.95

Sundried Tomato Crusted Salmon

Topped with warm chive vinaigrette
23.95

Pecan Crusted Tilapia

Finished with a tarragon dijonaise sauce.
23.95

Shrimp Scampi

Six large shrimp sautéed in olive oil with white wine and lemon presented on a nest of angel hair pasta with fresh herbs, Parmesan cheese with toasted pine nuts and presented with vegetable Provencal.
24.95

BANQUET MENUS

Dinner Entrees

PORK SELECTIONS

Hungarian Style Pork Schnitzel

Breaded pork loin baked and served with Paprika sauce and topped with julienne peppers and onions.

22.95

Stuffed Pork Chop

Close trimmed rib pork chop filled with cornbread stuffing with sausage and raisins. Served with a natural pork sauce.

22.95

Sliced Roasted Pork Loin

Served with apple raisin calvados sauce.

22.95

Pork Tenderloin Parmesan

Italian breaded with marinara sauce and Mozzarella cheese.

22.95

Twin Pork Tenderloin Medallions

Two apple marinated pork filets, grilled and finished with cider cream and fresh snipped chives.

22.95

CHILDREN'S SELECTIONS

9.95 per child

Children 12 & Under.

All children must have the same meal selection.

Chicken Tenders

Served with tater tots and a fruit cup.

Hamburger

Served with tater tots and a fruit cup.

POULTRY SELECTIONS

Chicken Bolognese

Boneless breast lightly dredged in Italian crumbs, then baked with prosciutto ham, Provolone cheese and sun-dried tomato pesto.

22.95

Marinated Grilled Chicken Breast

Boneless breast with olive oil, herbs and garlic. Grilled over an open flame and presented with a mushroom scallion sauce.

20.95

Chicken Parmesan

Fresh breast of Italian breaded chicken, sauteed in olive oil, topped with marinara, sliced mozzarella, shredded Parmesan and presented on a bed of linguini.

22.95

Chicken Cordon Bleu

Topped with Virginia ham and baby Swiss cheese. Finished with mushroom supreme sauce.

22.95

Breast of Chicken Princess

Breaded in Italian crumbs with asparagus, Mozzarella cheese and mushroom mustard sauce.

22.95

Chicken Marsala

Boneless breast with julienne ham, sliced mushrooms and Marsala wine.

22.95

Chicken Scampi

Marinated fresh breast of chicken sauteed and presented on a nest of angel hair pasta with fresh herbs, garlic, Parmesan cheese and served with vegetable Provencal.

22.95

Cashew Crusted Chicken

Boneless breast crusted with cashews and finished with a maple cream sauce.

22.95

BANQUET MENUS

Dinner Buffets

Minimum of 75 people required for buffet or a \$100 set-up fee will apply.

COUNTRY SPRINGS BUFFET 1

Select 2 entrees 24.95

Select 3 entrees 26.95

Sliced Round of Beef Champignon with Brown Mushroom Sauce †
Cod Fillets in Dilled Chablis Sauce
Gourmet Sliced Ham with Louisiana Mustard Sauce †
Baked Ziti with Italian Sausage
Sage Roasted Chicken
Beef Stroganoff served with Egg Noodles
Roast Pork Loin and Dressing
Honey Almond Baked Chicken
Italian Meatballs in Marinara Sauce and Pasta
Roast Turkey Breast with Dressing
Marinated Grilled Chicken

COUNTRY SPRINGS BUFFET 2

Select 2 entrees 25.95

Select 3 entrees 27.95

Roast Beef Forestiere with Wild Mushroom Au Jus †
Baked Cod Wisconsin with Cheddar Cheese Crumbs and Gruyere Cheese Sauce
Chicken Cordon Bleu
Tortellini Shrimp Alfredo
Orange Roughy Roma with Italian Bread Crumbs and Marinara
Baked Seafood Au Gratin
Beef Bourguignonne served with Egg Noodles
Braised Boneless Pork Chops with Hunter Sauce
Chicken Piccata
Cashew Crusted Chicken with maple cream sauce
Hungarian Style Pork Schnitzel

COUNTRY SPRINGS TABLE

Included with Country Springs Buffets

Three Chilled Deli Salads
Fresh Vegetables & Dip
Fresh Seasonal Fruit
Assorted Cheese and Sausage Platter
Whole Smoked Salmon (Buffet 2 Only)
Tossed Garden Salad with Assorted Dressings
Hot Potato
Rice or Pasta
Hot Buttered Vegetables
Fresh Rolls & Butter
Coffee, Tea, Milk, Iced Tea

†These items can be presented pre-sliced or with a chef to carve.

A \$75 fee applies for carver service for up to two hours if chef to carve is selected.

BANQUET MENUS

Dinner Buffets

Minimum of 75 people required for buffet or a \$100 set-up fee will apply.

GRAND BUFFET

Select 2 entrees 31.95

Select 3 entrees 33.95

Chef Carved Roasted Steer Tenderloin
with Sauce Diane †
Whole Chef Carved Strip Loin of Beef with
Bordelaise Sauce †
Grilled Pork Chops Hunter Style served
with Hearty Sauce with Mushrooms, Bacon,
Tomatoes, and Pearl Onions.
Shrimp Scampi baked with Garlic, White
Wine, Lemon Juice and topped with Italian
Bread Crumbs
Chicken Piccata
Chicken a la Oscar
Marinated Tenderloin Brochettes
East-West Grilled Mahi Mahi
Breast of Chicken Princess
Sundried Tomato Crusted Salmon
☐ Chef to carve included

GRAND TABLE

Included with Grand Buffet

Smoked Salmon Platter
Fresh Fruit and Cheese Display
Crab & Spinach Dip with Hearty Rye
Poached Scallops with julienne romaine and
seasonal vinaigrette
Fresh Garden Greens
Three Chilled Deli Salads
Caesar Salad
Antipasto Tray
Hot Buttered Vegetables
Hot Potato
Pasta or Rice
Fresh Rolls and Breads
Coffee, Tea, Milk, Iced Tea

PAVILION PICNIC

26.95 per person

Slow Roasted BBQ Pork Ribs
Crispy Fried Chicken
Marinated and Grilled Shrimp Kabobs
Chipotle Red Potatoes
Grandma's Green Bean Casserole
Tossed Salad Bowl
Deli Salads
Fresh Fruit Cocktail and Sliced Watermelon
Assorted Vegetables and Relishes with Dip
Rolls and Butter
Coffee, Lemonade, Iced Tea, Milk

TWILIGHT GRILL

28.95 per person

BBQ Salmon
Marinated Petite Filet Mignons
Greenhorn Chicken Kabobs
Country Style Shredded Au Gratin Potatoes
Wild Rice Blend
Fresh Asparagus with Roasted Red Peppers
Tossed Salad Bowl
Fresh Fruit Cocktail and Sliced Watermelon
Assorted Vegetables and Relishes with Dip
Rolls and Butter
Coffee, Lemonade, Iced Tea, Milk

† These items can be presented pre-sliced or with a chef to carve.

BANQUET MENUS

Dessert Selections

PLATED DESSERTS

Lemon Mist Cake

Lemon filling and French buttercream between layers of cake, iced with lemon flavored French buttercream.
5.25

Apple or Cherry Pie

Traditional favorites.
3.95 (a la mode, add .75)

Granny Caramel Apple Pie

Tart Granny Smith apples and sweet caramel, topped with whipped cream.
4.95

Creamy Cheesecake

Plain or served with strawberries, blueberries or cherries. Served with whipped cream.
4.75

Carrot Cake

Moist and spongy with walnuts, raisins and crushed pineapple, touched with cinnamon and topped with cream cheese icing.
4.95

PLATED DESSERTS

Key Lime Pie

Light, tart and refreshing in a graham cracker crust.
4.95

Banana's Foster Cheesecake

Creamy New York style cheesecake finished with caramelized Bacardi bananas and toasted pecans.
4.95

Quadruple Chocolate Mousse Pie

Layers of dark chocolate, milk chocolate and white chocolate on a cookie crust.
5.25

Chocolate Decadence

A rich flourless cake presented with raspberry coulis and whipped cream.
4.95

Wisconsin Ice Cream or Sherbet

Specialty flavors available. Presented with a cookie wafer.
3.50

DESSERT BUFFET

Chocolate Coated Pretzels
Cheesecake with Fruit Toppings
Assorted Fine Chocolates
Gourmet Chocolate Cups
Mini Cream Puffs
Otis Spunkmeyer Cookies
Assorted Dessert Bars
Chocolate-Covered Strawberries
Mini Eclairs
Coffee Service
8.50 per person

Dessert Buffet with Chocolate Fountain
(minimum of 75 people, subject to availability)
10.95 per person

Ask your Catering Manager for information about the Chocolate Fountain.