

# COUNTRY SPRINGS HOTEL

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## Banquet Menus

### Lunch



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

## LUNCHES INCLUDE

Unless otherwise stated

Fresh Garden Salad with choice of dressings  
Caesar Salad or Vitner Salad  
Add \$1.00 per person  
Your choice of Vegetable  
Your choice of Potato, Pasta or Rice  
Rolls and Butter  
Beverage  
(Coffee, Tea, Milk, Iced Tea)

Please choose one entree only.  
We will be happy to meet your special dietary requests.

## STARTERS

For lunch

Fresh Fruit Cup  
\$2.95  
Steaming Homemade Soup  
\$3.25

Lunch menus are available for service until 2:00 pm

## POTATO, PASTA, RICE AND VEGETABLES

Parsley Boiled Potatoes  
Oven Brownd Quartered New Potatoes  
Herb Roasted Wedge Potatoes  
Garlic and Chive Mashed Potatoes  
Baked Potatoes  
Spaetzle  
Garlic Basil Bow Tie Pasta  
Wild Rice Blend  
Orzo Rice Blend  
Twice Baked Potatoes  
(\$1.50 each)

Sugar Snap Peas, Baby Carrots, and Red Pepper  
Green Beans, Carrots, and Red Onions  
Cranberry-Orange Carrots  
Zucchini Provencale  
Spaghetti Squash with Broccoli Flowerettes  
Broccoli, Red Peppers, Carrots, & Water Chestnuts  
Corn O'Brien  
(Red and Green Peppers, Onions)  
California Medley  
(Broccoli, Carrots, Cauliflower)  
Chef's Selection  
(The Perfect Accompaniment)

Prices are subject to 19% service charge and 5.1% sales tax.  
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# BEEF SELECTIONS

## **Tenderloin Tips Stroganoff**

Simmered slowly in a rich sour cream sauce.

\$10.75

## **Baked Italian Lasagna**

Fine Italian pasta layered with a hearty tomato meat sauce and cheese.

Served with cheese garlic bread.

(No separate starch or vegetable)

\$11.25

## **Grilled Tenderloin Bouchettes**

Marinated tenderloin tips served on a skewer-with mushroom au jus. Presented on orzo rice-pilaf.

\$12.75

## **Sliced Top Round of Beef**

Slow roasted and topped with mushroom bordelaise sauce.

\$11.25

# PORK SELECTIONS

## **Sliced Roast Porkloin**

Slow roasted for extra tenderness and presented with an apple-raisin Calvados sauce.

\$10.75

## **Pork Tenderloin Parmesan**

Lightly breaded in Italian crumbs, sauteed and topped with Marinara sauce, mozzarella and parmesan cheeses.

\$10.75

## **Boneless Pork Chops**

Served Hunter Style with a hearty brown sauce of bacon, onions, mushrooms, & tomatoes

\$11.25

# POULTRY SELECTIONS

## **Chicken Scampi**

Boneless, skinless breast sauteéd with white wine and garlic. Topped with parmesan cheese and served on a nest of angel hair pasta with fresh vegetables provencal.  
\$12.50

## **Marinated Grilled Chicken**

Boneless, skinless breast marinated in olive oil, herbs, and garlic. Grilled over an open flame with a mushroom scallion sauce.  
\$12.25

## **Chicken Stir Fry**

Quickly tossed in sesame oil and Oriental vegetables. Finished with a sherry teriyaki sauce and cashews.  
\$11.50

## **Caribbean Chicken Breast**

Jerk marinated fresh chicken breast with a pineapple rum sauce.  
\$12.25

## **Grilled Chicken Brouchette**

Soy marinated chicken breast strips served on a skewer. Presented on orzo rice pilaf.  
\$12.25

# SEAFOOD SELECTIONS

## **Baked Orange Roughy Wisconsin**

With sharp cheddar cheese and breadcrumbs. Finished with Gruyere champagne sauce.  
\$11.25

## **Lemon Pepper Salmon**

Baked Salmon fillet finished with a lemon basil cream.  
\$11.75

## **Grilled Swordfish**

Grilled Swordfish steak topped with fresh fruit relish.  
\$11.95

## **Baked Atlantic Cod**

Atlantic Cod topped with dilled Chablis Sauce.  
\$11.75

## **Jamaican Mahi Mahi**

Jerk Seasoned Mahi Mahi Fillet with a fresh vegetable relish.  
\$11.75

# SANDWICH SHOPPE

## **Certified Angus Bacon Cheeseburger**

A half pound Certified Angus patty topped with cheddar cheese and bacon.

\$9.25

## **Chipotle BBQ Beef, Bacon and Cheddar**

Sliced choice Angus beef tossed with spicy Chipotle BBQ sauce and topped with crisp bacon and cheddar cheese.

\$9.75

## **Open Faced Reuben Sandwich**

Thinly sliced corned beef piled high with sauerkraut, swiss cheese, 1000 Island dressing on grilled marble rye.

\$9.75

## **Creamy Chicken Salad Sandwich**

Served with lettuce on whole wheat.

\$8.75

## **Jerk Chicken Sandwich**

Jamaican jerk marinated breast of chicken served grilled with sliced tomatoes and guacamole.

\$9.75

## **Country Springs Sub Sandwich**

Ham, turkey, salami, cheddar and swiss cheese. Includes potato chips and a deli salad.

**Individual Plate \$8.95**

**Box Lunch \$9.95**

## **Balsamic Ranch Grilled Chicken Breast**

Chicken breast with crisp bacon and sliced tomato.

Served on a warm sesame seed roll.

\$9.75

All sandwiches served with potato chips  
Fresh Garden Salad or Soup du Jour \$2.50 additional with any sandwich choice  
(not applicable with the box lunch selection).

# COUNTRY GARDEN SALADS

Maximum 50 people

## **Warm Chicken Salad**

Crisp garden greens with tomatoes, cucumbers, mushrooms, and diced apples. Garnished with warm julienne chicken and apple mustard-vinaigrette.

\$9.95

## **Lemon Pepper Salmon Salad**

Fresh Salmon Fillet seasoned and pouched crowned with dill cucumber relish. Served on baby greens with vegetables tossed with a light vinaigrette.

\$10.25

## **Country Springs Caesar Salad**

Traditional Caesar salad tossed with grilled chicken or shrimp, garlic croutons, and fresh Parmesan cheese. Presented with warm breadsticks.

\$10.25 Chicken

\$10.50 Shrimp

# LUNCH BUFFETS

Minimum of 50 people\*

## DELI BUFFET

\$11.75 per person

\$13.50 includes homemade soup

Ham, Turkey, Salami,  
Beef, Summer Sausage  
and Smoked Turkey  
Sliced Wisconsin Cheeses  
Tuna Salad  
Relish Tray with Dill Dip  
Seasonal Deli Salads

Fresh Seasonal Fruit  
Lettuce, Tomatoes and  
Onions  
Potato Chips  
Assorted Breads  
Condiments  
Coffee, Tea or Milk

## SALAD BUFFET

\$11.95 per person

Steaming Homemade  
Soup  
Crisp Field Greens  
Rainbow of Dressings  
and Toppings  
Julienne Cheeses and  
Meats

Bouquet of Fresh  
Garden Vegetables  
Seasonal Deli Salads  
Fresh Sliced Fruit  
Sliced Specialty  
Breads, Croissants, and  
Flavored Butters  
Coffee, Tea or Milk

## HOT LUNCH BUFFET

2 entrees \$14.75 per person

Sliced Round of Beef  
Champignon  
Lemon Pepper Chicken  
Sliced Baked Ham  
Baked Cod  
with Dilled Chablis Sauce  
Boneless Pork Chops  
with Caramelized Onions  
Marinated Grilled Chicken

Roast Turkey  
with Dressing  
Italian Meatballs  
Roast Porkloin  
with Natural Pork Sauce  
Oven Roasted Herb-Chicken  
Tenderloin Tips  
Four-Seasons

Also includes:

Chef's Selection of  
Potato, Pasta or Rice  
Hot Vegetable Selection  
Seasonal Fresh  
Deli Salads

Crisp Field Greens  
with a variety of  
dressings and salad  
accompaniments  
Fresh Rolls and Butter  
Coffee, Tea or Milk

\*There is a \$75 charge for buffets less than 50 people.

# LUNCH BUFFETS

Minimum of 50 people\*

## ITALIAN BUFFET

\$14.50 per person

Antipasto Tray  
Tossed Salad with  
Creamy Italian Dressing  
Baked Lasagna  
Cheese Tortellini

Spaghetti and  
Marinara Sauce with  
Ground Sirloin  
Cheese Garlic Bread  
Coffee, Tea or Milk

## TEX MEX BUFFET

\$14.50 per person

Tossed Salad  
Guacamole Ranch  
Dressing  
Beef Enchiladas  
Topped with Salsa and  
Cheddar Cheese  
Grilled Chicken El Paso

Mexican Rice  
Refried Beans  
Tortilla Chips and Salsa  
Jalapeno Corn Muffins  
Coffee, Tea or Milk

## WISCONSIN FAVORITE

2 entrees \$14.50 3 entrees \$15.50

Wisconsin Bratwurst  
Sirloin Burgers  
All Beef Hot Dogs

Marinated Grilled Chicken  
Breast  
Fresh Italian Sausage

Also includes:

Baked Beans with  
Onions and Bacon  
Country Salad Wagon  
Fresh Fruit Tray  
Lettuce, Tomato  
and Onions

Sliced Wisconsin Cheeses  
Assorted Vegetables  
and Relishes with Dip  
Rolls and Butter  
Coffee, Lemonade,  
Iced Tea, Milk