



Bella Vista Suites

Catering Menu

Basic Breaks

Fresh Brewed Coffee - Regular or Decaffeinated - Per Gallon \$25
Hot Tea - Per Gallon \$25
Iced Tea with Lemon - Per Gallon \$25
Freshly Squeezed Orange, Cranberry or Grapefruit Juice - Per Gallon \$25
Carafes of Local Dairy Milk \$15
Lemonade - Per Gallon \$25
Assortment of Breakfast Bakeries - Per Dozen \$32
Assortment of Bagels and Cream Cheese - Per Dozen \$32
Sugar, Chocolate Chip or Peanut Butter Cookies - Per Dozen \$32
Chocolate Walnut Brownies - Per Dozen \$32
Assortment of Granola Bars - Per Dozen \$32 Assorted Yogurt - \$3/each
Individual Bags of Chips or Pretzels - \$3/each
Bottles of Lipton Ice Tea - \$3/each
Soft Drinks - \$3/each
Bottled Spring Water - \$3/each

Soft Drinks, Bottled Water, Ice Tea Offered by Consumption

After School

Basket of Assorted Mini Candy Bar
Trail Mix and Fruit Snacks
Individual Bags of Pretzels or Chips
\$10 Per Person

Easy Does It

Fresh Sliced Fruit and Berries
Granola Bars
Nuts
Assorted Low Fat Yogurt
\$10 Per Person

Heart Healthy

Assorted Whole Fresh Fruit
Bran Muffins
Granola Bars
Banana & Zucchini Bread
\$10 Per Person

Cookies and Milk

Ice Cold Milk
Chocolate Chip Cookies
Peanut Butter Cookies
Sugar Cookies
\$10 Per Person

Poncho's Famous Chips & Salsa

Basket of Fresh, Homemade Tortilla Chips
Pico De Gallo and Homemade Salsa
Fresh Guacamole
Accents of Green Onions and Cilantro
\$10 Per Person

Take Me to Miller Park

Red Licorice
Individual Boxes of Cracker Jack
Salted Peanuts in a Shell
Individual Bags of Freshly Popped Popcorn
\$10 Per Person

****Don't Forget Beverages****

Soda or Bottled Water on Consumption
Juice, Iced Tea, Hot Tea, or Coffee by the Gallon

Continental Breakfast

A Healthy Appetite

Assorted Chilled Juices
Individual Parfait of Seasonal Fresh Fruit
Granola, Local Honey, & Greek Yogurt
Assorted Whole Grain Bagels & Muffins
Butter, Cream Cheese, Jams & Jellies
Fresh Coffee & Assorted English Teas
\$15 Per Person

A Toast to You

Assorted Chilled Juices
Presentation of Sliced Fresh Fruits
Toaster Station of English Muffins, Healthy Breads, and
Bagels
Butter, Cream Cheese, Jams & Jellies
Fresh Coffee & Assorted English Teas
\$15 Per Person

The Lighthouse

Assorted Chilled Juices
Presentation of Sliced Fresh Fruit &
Seasonal Berries
Assorted Breakfast Danishes,
Croissants and Muffins
Individual Cereals
Butter, Jams & Jellies
Chilled Milk
Fresh Coffee & Assorted English Teas
\$17 Per Person

Suggested Additions

Individual Boxes of Cereal w/ Ice Cold Milk
@ \$2.75 Each
Assortment of Individual Yogurts
@ \$2.25 Each
Fresh Baked Quiche
@ \$4/Person

Breakfast Buffets & Omelet Station

Buttons Bay Breakfast

Assorted Chilled Juices
Presentation of Seasonal Fresh Fruit
Scrambled Eggs with Minced Parsley and
Accompaniments of:
Diced Tomatoes, Bell Pepper, Shredded Cheese
Country Sausage Links
Sautéed Breakfast Potatoes
Assorted Breakfast Bakeries
Jams and Jellies
Fresh Brewed Coffee
Assorted English Hot Teas
\$20 Per Person

Black Point Breakfast

Assorted Chilled Juices
Presentation of Seasonal Fresh Fruit
Assorted Individual Yogurts
House Granola & Local Honey
Toaster Station of:
English Muffins, Bagels and Healthy Breads
Scrambled Eggs with Chives
Crisp Bacon
Sautéed Breakfast Potatoes
Jams, Jellies, Butter & Cream Cheese
Fresh Brewed Coffee
Assorted English Hot Teas
\$22 Per Person

Omelet Station

Chef-Made to Order Omelets with Classic Condiments.
You may substitute the omelet station for the egg entrees above for an additional
\$10 Per Person

Plated Breakfast

Three Egg Scrambler

Choose One:

Wisconsin Cheddar & Ham

Mushroom & Swiss

Spinach & Feta

Accompanied with:

Sautéed Potatoes

Bowl of Fresh Fruit

Baskets of Assorted Breakfast Bakeries

Jams & Jellies

Glass of Orange Juice

Fresh Brewed Coffee and Tea

\$22 Per Person

Quiche & Fruit

Choose One:

Ham & Gruyere Quiche

Spinach & Feta Quiche

Served on

Baby Romaine Leaves

Accompanied with:

Bowl of Fresh Fruit & Berries

Sautéed Potatoes

Baskets of Assorted Breakfast Bakeries

Jams & Jellies

Glass of Orange Juice

Fresh Brewed Coffee and Tea

\$22 Per Person

Denver Scrambler

Three Scrambled Eggs with Sautéed Onions, Green Peppers,
Ham, Cheddar Cheese, and Diced Tomatoes

Accompanied with:

Sautéed Potatoes

Bowl of Fresh Fruit

Baskets of Assorted Breakfast Bakeries

Jams & Jellies

Glass of Orange Juice

Fresh Brewed Coffee and Tea

\$22 Per Person

Suggested Additions

Bacon, Sausage or Breakfast Ham

\$4 Per Person

Individual Yogurt Parfait in Martini Glass with
Fresh Berries

\$4 Per Person

Bowl of Oatmeal

\$4 Per Person

Petite Filet Mignon with Hollandaise Sauce

\$8 Per Person

Lunch Buffet

The Deli Lunch Buffet

Homemade Potato Salad
Sweet Vinegar Coleslaw
Platter of Sliced Roast Beef, Ham and Turkey Breast
Selection of Fine Domestic Cheeses
Platter of Lettuce, Tomato, Onion and Pickles
Assorted Bakery Fresh Breads
Assorted Condiments
Soup Du Jour
Sliced Fresh Fruit and Seasonal Berries
Variety of Home-style Cookies
\$22 Per Person

The Market Buffet

Bratwurst Steamed in Onion and Beer
Grilled Sauerkraut
Fresh Buns
Warm German-Style Potato Salad
Pasta Primavera Salad
Deli Platter of Sliced Roast Beef, Ham and Turkey Breast
Selection of Fine Domestic Cheeses
Platter of Lettuce, Tomato, Onion and Pickles
Assortment of Fresh Deli Breads
Assorted Condiments
Sliced Fresh Fruit and Seasonal Berries
Variety of Home-style Cookies and Brownies
\$25 Per Person

South of The Border Fajitas Buffet

Poncho's Homemade Tortilla Chips with a variety of Salsas
Guacamole
Mexican Rice
Vegan Refried Beans
Vegetable Medley
Marinated & Grilled Chicken Fajitas
Soft Tortillas
Sour Cream
Shredded Lettuce
Cotija Cheese
Yucatan Pineapple Slices Drizzled with White and Dark Chocolate
\$22 Per Person
Upgrade to Steak Fajitas for \$4 Per Person

The Narrows Buffet

Variety of Seasonal Greens with
Salad Bar Selections
Pasta Primavera Salad with Grilled Vegetables
Walnut & Grape Chicken Salad
Albacore Tuna Salad
Beef Stroganoff
Parsley-Buttered Noodles
Seasonal Vegetable Medley
Home Baked Breads
Fresh Sliced Fruit Drizzled with
White & Dark Chocolate
Individual Apple Cobbler
Homemade Cookies
\$30 Per Person

Caesar Soup and Salad Buffet

Homemade Vegetable Soup
Romaine Lettuce with Hard Boiled Eggs
Homemade Croutons, Fresh Shaved Parmesan
Sweet Red Onion
Homemade Caesar Dressing
Grilled Chicken Strips
European Style Hard Rolls
Homemade Apple Squares
\$21 Per Person

Boxed Lunches

Deli to Go, Boxed

Choose One:

Roasted Turkey Breast and Swiss Cheese Sandwich

OR

Honey Roasted Ham & Cheddar Cheese Sandwich

Choose One:

White, Wheat or Rye Bread

Sandwiches are garnished with Romaine Lettuce
and Vine-ripened Tomatoes

Individual Packets of Mayo and Mustard

Individual Bag of Potato Chips or Pretzels

Fresh Fruit of the Season

Homemade Cookie

\$14 Per Person

Wrap It Up, Boxed

Ribbons of Grilled Chicken,
Romaine Lettuce, Vine-ripened Tomatoes
and Carrots

Homemade Parmesan Ranch Dressing

All Wrapped up in a Garden Wrap

Individual Bag of Potato Chips or Pretzels

Fresh Fruit of the Season

Homemade Cookie

\$16 Per Person

Grilled Chicken Caesar Salad, Boxed

Romaine Lettuce with Homemade Croutons,

Fresh Parmesan,

Cracked Peppercorns and Red Onion

Grilled Chicken Strips

Classic Caesar Dressing

Fresh Fruit and a Homemade Cookie

\$16 Per Person

Appetizers

Our Signature Creations

- Yuppie Hill Organic Deviled Eggs
- Wisconsin Bleu Cheese & Toasted Walnuts on a Belgian Endive Leaf
- Atlantic Smoked Salmon with Cream Cheese & Capers on Cocktail Pumpernickel
- Grape Walnut Chicken Salad in a Savory Phyllo Shell
- Farm stand Tomato & Herb Bruschetta served with Homemade Crostini
- Toasted French Bread with Boursin Cheese, Sundried Tomatoes & Basil Leaf
- Fresh Melon & Prosciutto
- Toasted French Bread with Smashed Avocado, Grape & Sea Salt
- Applewood Smoked Sirloin of Beef on Toast Pointes with Horseradish Sauce
- Petite Gulf Shrimp with Dill Lemon Crème on Cucumber Slices
- Oriental Style Wraps in Rice Paper with Thai Peanut Sauce
- Individual Skewered Caprese Insalata
- Chilled Gazpacho Shooters Made with Farm Fresh Tomato
- Brie Tarts with Raspberry and/or Apricot Preserves with Toasted Almond Slivers

\$3 Per Piece

Hot Selections

- Pear & Brie Panini
- Bacon Wrapped California Dates Stuffed with Chorizo OR Goat Cheese
- Mushrooms stuffed with Gorgonzola Cheese OR Spinach Florentine
- Skewered Mini Wisconsin Bratwurst Poached in Beer & Onions
- Homemade Swedish Meatballs in a Caper Mustard Sauce OR Peach BBQ
- Teriyaki Chicken OR Beef Kabobs made with Kikkoman Marinade
- Spanakopita (Layers of Baby Spinach with Dill & Onion in Flaky Phyllo Dough)
- Chicken Quesadillas with Fresh Cilantro, Homemade Salsa & Sour Cream
- New Orleans Style Blackened Steak Kabobs with fresh Herb Tomato Sauce
- Harvest Pork Brochettes with Honey Mustard Glaze
- Spicy Buffalo Chicken Kebobs with Blue Cheese Crumbles, Chives and Ranch Dipping Sauce
- Bacon Wrapped Water Chestnuts
- Chicken Satay with Thai Peanut Sauce
- Baked Brie with Almonds & Garlic Croutons

\$3 Per Piece

International Cheese & Cracker Display

Our Chef's selection of Premium Cheeses from all over the globe, your display will include: Gourmet Crackers, Premium Aged Cheddar, Maytag Bleu, Smoked Swiss, French Brie & Camembert along with other Surprises!

\$10 Per Person

Appetizers

Farmer's Market Favorites- Served Platter Style

- Grilled Tuscan Vegetable Display with Balsamic Vinegar
- Selection of Wisconsin Cheeses with Assorted Crackers
- Farm stand Fresh Vegetable Crudités with Homemade Dips
- Fresh Asparagus & Chilled Beet Platter Garnished with Zest of Orange
- Fresh Seasonal Fruit & Berries Garnished with Fresh Mint
- Chef's Selection of Fine Antipasto
- Athenian Grilled Vegetables Platter served with Hummus & Pita Bread
- Trio of Spreads –Three styles of Hummus, served with Grilled Flat Breads
- Pancho's Home fried Tortilla Chips with Authentic Mexican Salsas

\$3 Per Person

Deep Sea Treasures

- Bloody Mary Jumbo Shrimp Cocktail with Celery & Green Olives
- Jumbo Gulf Shrimp Presented with Cocktail Dipping Sauce & Lemon Crowns
- Asian-Style Crab Cakes with Sesame, Wasabi Mayo and Pickled Ginger
- Sautéed Jumbo Gulf Prawns in Garlic Herb Butter
- Blackened Sea Scallops served on a bed of Tomato Coulis
- Maryland-Style Crab Cakes with Cajun Remoulade
- Bacon Wrapped Jumbo Sea Scallops
- Shrimp & Grits Served on a Tasting Spoon
- Gulf Coast Seafood or Salmon Cakes with Cajun Remoulade Sauce

\$4 Per Piece

Our Signature Mini Sliders

- Hand Pattied Mini Slider Burgers served with LTO & a Slice of Pickle
- Mini Portabella Mushroom Sliders on Pretzel Roll with Arugula, Mozzarella Cheese, and Balsamic Glaze
- Mini Reuben Panini on Cocktail Rye
- Mini Pulled Pork with Peach Infused BBQ Sauce Sliders & Sweet Aioli Slaw

\$4 Each or a Trio for \$11 Per Person

Chef's Carving Station – All items below serve 50 People

Carving Stations Include: Home Baked Multi-Grain Rolls & Assorted Condiments. Items displayed at a carving station & carved by one of our Culinary Team. (\$150.00 Chef Carver Fee)

- | | |
|--|--|
| • Roast Inside Round of Beef Au Jus \$395 | • Molasses Glazed Pit Ham \$225 |
| • Roasted Breast of Turkey \$225 | • Mustard & Pepper Rubbed Whole Beef Tenderloins with Sauce Bordelaise \$795 |
| • Pork Loin with Apple Honey & Thyme \$295 | |

Plated Dinner

Salad Course Choice one of the following options:

- Mesclun of Spring Greens with Julienne Carrots, Vine-Ripened Tomatoes & Cucumber Slices
- Iceberg Wedge Salad with Julienne Carrots, Vine-Ripened Tomatoes & Cucumber Slices

***Both Salads Served with our Famous Homemade Celery Seed & Parmesan Ranch Dressings*

Included in Entrée Price

Gourmet Salad Upgrade Options

- Mixed Greens, Locally Sourced Apples & Pears, Pecans, Dried Cranberries, Goat Cheese, Tossed in our Homemade Celery Seed Dressing
- Local Arugula with Shaved Parmesan, Farm Fresh Watermelon & a Lemon Vinaigrette
- Baby Bibb Lettuce with Parisian Dressing Garnished with Fresh Chives
- Local Tomatoes with Fresh Mozzarella & Basil, Balsamic Vinaigrette (Insalata Caprese)
- Pearce's Sliced Tomatoes with Avocado, Multi-colored Grapes and Burrata Mozzarella
- Romaine Greens with Granny Smith Apples, Gorgonzola Crumbs, Pecans, Celery Seed Dressing
- Baby Spinach Leaves with Strawberries & Raspberry Celery Seed Dressing
- Hand Tossed Caesar Salad with Homemade Garlic Croutons, Fresh Parmesan & Cracked Fresh Pepper
- Seasonal Soups available, please inquire

Option to Upgrade for \$4 Per Person

Entrée Course Served with your Choice of Starch & Seasonal Fresh Vegetable

Poultry Options

- Chicken OR Turkey Breast Marsala with Marsala Wine & Mushroom Sauce
- Chicken Breast Chianti Simmered in Chianti Wine Sauce
- Chicken Breast Picatta with Lemon Caper Butter
- Chicken Breast Florentine with Spinach Mornay Sauce
- Chicken Breast Provençal with Mediterranean Garlic & Tomato Sauce
- Athenian Chicken Breast, Roasted with Lemon, Thyme, Garlic & Oregano
- Turkey Breast Schnitzel in Lemon Caper Butter Sauce
- Breast of Chicken Cordon Bleu
- Breast of Chicken Parmesan

\$26 Per Person

Vegetarian/Vegan Options

- | | | |
|--|---|---|
| • Vegetarian Stuffed Peppers** | • Spinach & Cheese Ravioli | • Vegetarian Lasagna |
| • Pasta with Roma Tomato Sauce
Topped with Eggplant Medallion &
Fresh Mozzarella | • Portobello Mushroom stuffed with
Ratatouille** | • Rigatoni & Roasted Tomatoes
with Goat Cheese |

All Pasta Dishes can be served with your choice of Pesto, Alfredo or Marinara Sauce. Whole Wheat/ Gluten Free Pastas are available.

\$26 Per Person

**VEGAN OPTION ^GLUTEN FREE OPTION*

Plated Dinner

Fish and Meat Options:

Fresh Catch of the Day

Allow our Chef to help you select the Fish in season for your event. Served with your Choice of Starch and Seasonal Fresh Vegetable

Market Price

Fresh Atlantic Salmon with Lemon Herb Butter

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$32 Per Person

Braised Short Rib of Beef

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$34 Per Person

Angus Roast Prime Rib of Beef

Served with your Choice of Starch and Seasonal Fresh Vegetable

Queen Size \$35 Per Person

King Size \$40 Per Person

Carved Roast Tenderloin of Beef with Sauce Bordelaise

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$45 Per Person

Grilled Filet Mignon with Chateaubriand Sauce

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$45 Per Person

Starch Options

- Pasta Du Jour tossed in Extra Virgin Olive Oil & Fresh Italian Flat Parsley
- Cous-Cous
- Roasted Garlic Mashed Potatoes
- Roasted New Potatoes roasted with Whole Garlic Cloves and Sprigs of Fresh Rosemary
- Wisconsin Rice Blend
- Quinoa

All plated meals include Local Artisan Breads, Wisconsin Creamery Butter Rosettes, and Necessary Equipment for Service

Ask about our Kid-Friendly Options!

Dinner Buffets

The Cookout Buffet

Choose Two:

- Creamy Coleslaw
- Farm Fresh Tomato Salad
- Pasta Salad Primavera with Grilled Vegetables
- Cous-Cous Salad with Roasted Garden Vegetables
- Celebration Salad Bar with Two Dressings
- Baked Beans with Bacon
- Quinoa Salad with Sweet Pecan Dressing and Roasted Vegetables
- Homemade Potato Salad

Choose Two:

- Wisconsin Select Brats
- Deluxe 1/3 lb. Hamburgers
- BBQ Chicken Pieces
- Italian Sausage
- Jumbo Beef Franks
- Pulled Pork

Choose One:

- Tortilla Chips with Salsa
- Potato Chips

Includes All of the Following:

- Sliced Cheese, Tomato Slices, Lettuce & Onion
- Homemade Assorted Cookies
- Farm-Fresh Watermelon
- Assorted Fresh Baked Buns

\$22 Per Person

Add a Third Meat for \$4 Per Person

The Wedding Buffet

Choose Two:

- "Signature Creation" or "Hot Selection" passed butler style or served an appetizer station.
(Appetizers can be found on Page 7/8.)

Choose One:

- Fresh Seasonal Mixed Greens Garnished with a Variety of Grape & Cherry Tomatoes, English Cucumber & Fresh Grated Carrots. Served with our Famous Homemade Celery Seed & Parmesan Ranch Dressings
- Iceberg Wedge Salad with Carrots, Vine-Ripened Tomatoes & Cucumber Slices

Choose Two:

- Wisconsin Rice Blend
- Wisconsin New Potatoes Roasted with Whole Garlic Cloves & Sprigs of Fresh Rosemary
- Pasta Du Jour Tossed with Olive Oil & Fresh Herbs
- Mashed Wisconsin Redskin Potatoes
- Cous-Cous

Choose One: (Descriptions on Page 8)

- Chicken Marsala
- Chicken Chianti
- Chicken Picatta
- Athenian Chicken
- Chicken Florentine
- Turkey Schnitzel
- Chicken Cordon Bleu
- Chicken Parmesan
- Chicken Provencal

Includes All of the Following:

- Fresh Seasonal Steamed OR Roasted Tuscan-Style Vegetable
- Certified Angus Roast Sirloin expertly carved by one of our Culinary Team accompanied by Creamed Horseradish & Au Jus OR Carved Roast Pork Loin with Apple, Honey & Thyme
- A Variety of Local Artisan Breads & Wisconsin Creamery Butter

Optional upgrade to Carved Prime Rib for \$5.00 per person

\$28 Per Person

Requires Chef on Site

Dinner Buffets

Wisconsin's Best Buffet

Appetizers:

- Selection of Wisconsin's Finest Cheese & Curds
- Fruits of the Season
- Farm Fresh Vegetable Display with Bleu Cheese Dip

Choose Two:

- Smashed Wisconsin Redskin Potato
- Wisconsin Cheddar Au Gratin Potatoes
- Lac Du Flambeau Rice Pilaf
- Wisconsin Cheddar Mac & Cheese

Choose Two:

- Turkey Schnitzel
- Grilled Bratwurst poached in Beer & Onions served on a Bed of Sauerkraut & Whole-Grain German Mustards
- Country Baked Chicken
- BBQ Pulled Pork
- Portobello Mushroom Bratwurst

Includes All of the Following:

- Fresh Corn on the Cob
- Homemade Apple or Cherry Cobbler with Whipped Cream
- German Style Rye Breads & Dinner Rolls
- Wisconsin Creamery Butter
- Appropriate Condiments
- Fresh Ground Colombian Coffee

\$29 Per Person

Option to add a third meat at \$4 per person

The Classic 50's Menu

Appetizers:

- Mini Slider Burgers Served with Lettuce, Tomato, Pickle and Onion
- Organic Deviled Eggs

Salad Course:

- Wedges of Iceberg Lettuce garnished with Cherry Tomatoes Served with Homemade Dressing

Choose One:

- Chef Carved Turkey Brined in Honey, Thyme and Sea Salt with Cranberry Chutney
- Chef Carved Virginia Ham with Pineapple Rings served with French's Yellow Mustard

Includes All of the Following:

- Baked Macaroni & Cheese
- Mashed Potato Bar featuring Cheddar Cheese, Bacon, Sour Cream & Chives
- California Medley of Broccoli, Cauliflower & Carrots
- Chicken Pot Pie with Puff Pastry
- A Variety of 50's Style Dinner Rolls & Butter
- Homemade Snickerdoodle Cookies
- Fresh Fruit Display

\$30 Per Person

Requires Chef on Site

Dinner Buffets

Fiesta Mexicana Buffet

Appetizer:

- Chilled Gazpacho Shooters
- Pancho's Homemade Tortilla Chips with a Variety of Salsas, Guacamole & Pico de Gallo

Salad Course:

- Grilled Corn & Jicama Salad with Cilantro & Lime Dressing

Choose Two:

- Chicken Fajitas
- Chicken & Cheese Quesadillas
- Ground Beef Tacos with Potatoes
- Ground Beef Enchiladas

Includes All of the Following:

- Mexican Rice
- Refried Frijoles
- Sautéed Yellow Squash, Zucchini & Local Onions finished with Cumin & Cilantro
- Warm Corn & Flour Tortillas, Diced Tomatoes, Shredded Lettuce, Sour Cream & Queso Fresco
- Fresh Sliced Pineapple Drizzled in White & Dark Chocolate

\$28 Per Person

Option to Upgrade Steak for Any Protein \$4 Per Person

Asian Fusion

Appetizer

Choose Two:

- Kikkoman Teriyaki Beef Kabobs with Toasted Sesame Seeds
- Asian Style Crab Cakes with a Wasabi Crème and Pickled Ginger
- Chicken Satay with Thai Peanut Sauce

Salad Course:

- Oriental Salad with Mixed Greens, Chopped Purple Cabbage, Shredded Carrots, Mandarin Oranges, Diced Green Onion, and Sliced Almonds with a Ginger Dressing

Choose Two:

- Mongolian Beef & Broccoli
- Sweet & Spicy Stir Fry with Grilled Tofu
- Kung Pao Chicken with Whole Roasted Peanuts
- Red Chicken Curry with Coconut Milk & Potatoes

Includes All of the Following:

- Steamed White Jasmine Rice
- Asparagus with a Sweet Soy Glaze, Pickled Ginger and Orange Zest
- Fresh Fruit Display
- Fortune Cookies

\$28 Per Person

Dinner Buffets

Margaritaville Buffet

Appetizers:

- Seafood Ceviche in Shooters
- Key West Pineapple Bruschetta Garnished with Fresh Mint served on Toasted Hawaiian Roll

Salad:

- Margaritaville Southwest Salad with Mixed Greens, Black Beans, Roasted Corn, Diced Tomatoes, Red Peppers, and Fresh Avocado with a Southwestern Vinaigrette & Queso Fresco

Includes the Following:

- Coconut Beans & Island Rice
- Jalapeno White Cheddar Mac & Cheese
- Market Fresh Seasonal Roasted Vegetables
- Grilled Jamaican Jerk Chicken Pieces
- Cheeseburgers in Paradise with Toppings to Include: Slices of Swiss & Cheddar Cheese, House Made Guacamole, Lettuce, Sliced Tomatoes, Sliced Onion, Pickles, Sautéed Mushrooms, Bacon, Jalapeno, Deluxe Buns, Ketchup, Mustard & Mayo

Dessert:

- Key Lime Pie with Fresh Whipped Cream
- Exotic Fruit Display

\$29 Per Person

California Dreamin'

Appetizers

Choose Two:

- Seafood Ceviche in Shooters
- Spicy Lime Cucumber Salad
- Smashed Avocado on Crostini w/ Napa Valley Pristine Grapes
- Bacon Wrapped California Dates Stuffed with Goat Cheese

Salad

Choose One:

- California Cobb Salad: Pearce's Tomatoes, Avocado, Blue Cheese Crumble, Bacon & Hard-Boiled Egg served with our House Made Parmesan Ranch or Balsamic Vinaigrette
- Strawberry Fields Salad with Balsamic Vinaigrette, Shaved Almonds, & Goat Cheese

Baja California Style Tacos Accompanied with Cabbage Slaw, Chipotle Crème, Cotija Cheese, & Lime Wedges

Choose One:

- Grilled Shrimp Tacos
- Baked Mahi-Mahi Tacos

Includes all of the Following:

- Roasted Seasonal Vegetables on a Bed of Quinoa
- Black Beans with Cotija Cheese
- Corn & Flour Tortillas
- Citrus Lime Marinated Chicken Breast with a Pineapple Pico De Gallo
- Assortment of Salsas & Fresh Guacamole

Dessert

- California Meyer Lemon Bars

\$32 Per Person

Dinner Buffets

Oktoberfest Buffet

Appetizers:

- Mini Pretzels with Cheese Sauce
- Koenig Berger Kops (Meatballs in a Caper Sauce)

Choose Two:

- Wilson Farm Wisconsin Brats Poached in Beer Onions, and Sauerkraut with Fresh Buns
- Breast of Turkey Schnitzel (Breaded Breast of Turkey Sautéed in Lemon Caper Butter)
- Sauerbraten (Braised Marinated Beef Round)
- Honey Roasted Pork Loin garnished with Roasted Granny Smith Apples

Also Includes the Following:

- German Style Potato Salad
- Sweet & Sour Cucumber Salad
- House Made Spaetzle Sautéed with Fresh Herbs
- Braised Red Cabbage
- Appropriate Condiments
- German Style Rye Breads & Dinner Rolls with Wisconsin Creamery Butter
- German Chocolate Cake

\$27 Per Person

It's Greek to Me Buffet

Appetizers

Choose Two:

- Assortment of Athenian Grilled Vegetables served with Hummus & Sliced Flatbreads
- Spanakopita with Dill Crème Dipping Sauce
- Tiropitas in a Phyllo Shell with Fresh Dill, Lemon, and EV00

Salad:

- Greek Salad made with Ribbons of Romaine Lettuce, Topped with Feta Cheese, Kalamata Olives, garnished with Cucumber Slices & Red Onions, served with Greek Vinaigrette

Choose One:

- Beet Salad
- Artichoke Salad

Choose Two:

- Mediterranean Potato Salad
- Roasted New Potatoes tossed with Olive Oil
- Rice Pilaf
- Mediterranean Cous Cous

Choose One:

- Athenian Breast of Chicken (Roasted with Lemon, Thyme, Garlic & Oregano)
- Lemon Cod

Includes All of the Following:

- Chef Carved Leg of Lamb with Whole Garlic Cloves & Medley of Mediterranean Spices
- Mint Jelly & Stone Ground Mustard
- Assortment of Flatbread & Pita Bread served with a Vessel of EV00
- Tzatziki Sauce
- Homemade Baklava

\$33 Per Person
Requires Chef on Site

Dinner Buffets

Tour of Italy Buffet

Appetizers:

- Chef's Selection of Season's Freshest Antipasto
- Garbanzo Dip with Breadsticks Toasted Crostini

Choose One:

- Mesclun Mixed Greens with Heats of Palm, Fennel, & Kalamata Olives with a Balsamic Vinaigrette
- Caprese Salad with Tomatoes, Sliced Mozzarella, Fresh Basil & a Pesto Vinaigrette
- Arugula Watermelon Salad with Shaved Parmesan, Lemon Vinaigrette, and Balsamic Glaze

Choose Two:

- Tuscan White Bean Salad with Feta & Fresh Oregano
- Fresh Green Bean Salad with Roasted Red Peppers
- Tortellini Salad

Choose One:

- Vesuvio Potatoes
- Grilled Polenta

Choose One:

- Authentic Greco Italian Rope Sausage
- Grilled Portobello Mushrooms

Choose One:

- Chicken Vesuvio
- Chicken Parmesan

Includes All of the Following:

- Pasta du Jour with Extra Virgin Olive Oil, Garlic & Shaved Parmigiano
- Roma Tomato Sauce finished with Fresh Basil OR Homemade Pesto Sauce
- Grilled Tuscan-Style Vegetables
- Fresh Baked Italian Breads in include Focaccia & Breadsticks with Vessel of EVOO
- Fresh Fruit Display
- Greco Tiramisu

\$36 Per Person

Wisconsin Supper Club-(Minimum 50 People)

Appetizers:

- Relish Tray with Fresh & Pickled Vegetables with Ranch Dip
- Wisconsin Sharp Cheddar Cheese Spread with Rye Crisp & Bread Sticks

Salad Course:

- Iceberg Lettuce Salad served with Our Two Homemade Signature Dressings

Choose One:

- Prime Rib with Au Jus
- Braised Beef Short Ribs
- BBQ Baby Back Ribs

Choose One:

- Athenian Grilled Chicken Breast
- Center Cut Pork Chops

Includes All of the Following:

- Steamed Fresh Broccoli
- Idaho Baked Potato Bar to Include: Sour Cream, Wisconsin Creamery Butter, Bacon Bits, Grated Cheddar Cheese & Chopped Chives
- Dinner Rolls with Wisconsin Creamery Butter
- Seasonal Fresh Fruit Display
- Wisconsin State Fair Cream Puffs

\$45 Per Person
Requires Chef on Site

Dinner Buffets

The Stone Manor-(Minimum 50 People)

Appetizer:

- International Cheese & Charcuterie Board

Salad:

- Belgium Endive & Mixed Greens Salad Topped with Bleu Cheese & A Light Vinaigrette

Choose Three:

- Carrot, Mint and Golden Raisin Salad
- Asparagus & Beet Salad
- Marinated Green Bean & Portobello Mushroom Salad
- Rice Pilaf with Toasted Almonds & Dried Pears
- Grilled Leeks with Tio Pepe Sherry

Choose One:

- Grilled Fresh Atlantic Salmon served with Fennel & Artichoke Hearts
- Sautéed Gulf Shrimp Marinated in Alsacen Wine & Tarragon

Includes All of the Following:

- Chef Carved Mustard & Pepper Rubbed Roasted Beef Tenderloin with Sauce Bordelaise
- Roasted Seasonal Vegetables with EVOO
- Roasted Potatoes with Rosemary, Garlic, and EVOO
- Creamed Horseradish
- European Bread Display with Butter Rosettes

Dessert

- Eli's Cheesecakes with Fruit Toppings
- Fresh Fruit Drizzled with White & Dark Chocolate

\$59 Per Person
Requires Chef on Site

An American in Paris-(Minimum 50 People)

Appetizers:

- Gourmet French Cheese & Assorted Gourmet Crackers and Baguettes
- Mini Ratatouille Stuffed Baby Bello Mushrooms
- Bone Marrow served with Caper Gremolata, Shallots, & Grilled Toast Points

Choose Three:

- Salad Nicoise (Baby Field Greens, Tuna, Tomato, Cucumber, Potato & Hardboiled Eggs with a Light Vinaigrette)
- Peeled Hard Boiled Eggs & Stem-On Radishes with Kosher Sea Salt Crystals, Baby Bib Lettuce, Parisian Vinaigrette garnished with Fresh Chopped Chives
- Poached Local Beets & Belgium Endive Salad
- Vine-Ripened Tomatoes with Chopped Fresh Parsley

Choose One:

- Turned New Potatoes with Fresh Parsley
- Potato Gratin

Choose One:

- Salmon Provençale with Herbs de Provence
- Coq au Vin (Chicken simmered in Aubergne Wine Sauce with Mushrooms & Chopped Shallots)

Includes All of the Following:

- Carved Mustard & Pepper Rubbed Roasted Beef Tenderloin with Sauce Bordelaise & Horseradish
- Poached Baby Carrots & String Beans
- French Pastries
- Baguettes & Croissants
- Fresh Fruit Tarts

\$59 Per Person
Requires Chef on Site

Dining Al Fresco

The Tailgater

Station One

Pasta Primavera Salad with Grilled Vegetables

Creamy Coleslaw

Potato Salad with Fresh Dill

Station Two

Mini Chicago Dog Bar

Traditional Condiments to Include: Relish, Tomatoes, Sport Peppers, Onions, Kosher Pickles, Ketchup, Yellow Mustard & Celery Salt

Mini Grilled Wilson Farm Brats

Beer Poached Sauerkraut & Onions

Stone Ground Mustard

Mini Brat and Hot Dog Buns

Station Three

Mini Grilled Slider Burgers

Assorted Sliced Domestic Cheeses

Lettuce, Tomato, Pickle & Onion

Ketchup, Mustard & Mayonnaise

Mini Brioche Slider Buns

Potato Chips

\$20 Per Person

The Streets of Mexico

Station One

Chilled Gazpacho with Fresh Cilantro & Mariah Corn

Chicken quesadillas with Salsa Verde & Sour Cream

Poncho's House Made Tortilla chips

Duros de Harina

Guacamole, Pico de Gallo & Variety of Salsas

Station Two

Vegan Black beans

Strips of Onions & Multi-colored Bell Peppers

Mexican Seasoned Ground Beef with Potatoes

Diced Breast of Chicken with Traditional Mexican Marinade to Include Traditional Taco Toppings: Queso Fresco, Cilantro, Limes, Sour Cream, Pickled Jalapenos, Diced Tomatoes & Shredded Lettuce

Station Three

Grilled Wisconsin Corn on The Cob

Mexican Crema

Cotija Cheese

Tajin Powder

Limes & Cilantro

Station Four

Cinnamon Sugared Churros

Sliced Pineapple

\$30 Per Person

The Farmer's Market

Station One

Selection of Domestic Cheeses to include Wisconsin Cheese

Curds and Assorted Crackers

Fresh Vegetable Crudit  served with House Made Avocado Ranch and Celery Seed Dips

Fresh Fruit Display with Seasonal Berries and Fresh Mint

Yuppie Hill Deviled Eggs

Station Two

Bruschetta Tossed Whole Wheat Rotini Pasta with Parmesan Cheese

Sweet & Sour Cucumber Salad

Insalata Caprese Skewers

Chicken Kabobs with Harvest Honey Mustard

Station Three

Chef Carved Virginia Honey Ham

Whole Grain Mustard

Petite Brioche Rolls

\$25 Per Person

Chef on Site Required

The Country Club

Station One

International Cheese Board to Include: Charcuterie, Pickled Vegetables, Flat Breads & Gourmet Crackers

Fresh Vegetable Crudit  served with House Made Dips

Fresh Fruit Display with Seasonal Berries & Mint

Vine-Ripened Tomato Salad with Fresh Mozzarella, Basil, Avocado, and Pristine Grapes dressed with EVOO & Balsamic Vinegar

Station Two

Ham & Asparagus Individual Quiche in Phyllo Dough Shell

Mini Maryland-style Crab cakes with Cajun Remoulade Sauce

Bacon Wrapped Sea Scallops

Kikkoman Teriyaki Chicken Kabobs with Toasted Sesame Seeds

Station Three

Chef-Carved Mustard and Pepper Rubbed Whole Prime Beef

Tenderloin with Sauce Bordelaise

Creamed Horseradish Sauce

Petite Brioche Rolls

\$45 Per Person

Chef on Site Required

Cakes, Cupcakes, Desserts & Gourmet Coffee

Wedding & Special Occasion Cakes or Cupcakes

Choose Cake Flavor:

- Yellow Soufflé
- Red Velvet
- Chocolate Soufflé
- Marble
- Carrot
- White

Choose Filling Flavor:

- Butter Cream
- Strawberry
- Banana
- Raspberry
- Custard
- Chocolate
- Lemon
- Cherry

Choose Icing Flavor:

- Butter Cream
- French Crème
- Cream Cheese

Create Your Look:

An Experienced Pastry Chef will create a special occasion cake to meet your special request. Provide us with a drawing or photograph to guide the Chef in creating your perfect cake.

\$4 Per Person

We will gladly cut a cake that you supply

Cut/Serving fee of \$150

Gourmet Coffee Station

To Include:

- Freshly Ground 100% Arabica Blend Coffees
- Nestle White & Dark Chocolate Morsels
- Fresh Whipped Cream
- Wisconsin Dairy Cream
- Variety of Sweeteners including Crystal Sugar Cubes & Pure Cane Amber Sugar in the Raw
- Assorted Coffee Syrups
- A Variety of Assorted Homemade Cookies

\$6 Per Person

Baker's Delight

- Grilled Local Peaches topped with Fresh Mint
- Strawberries Dipped in White & Dark Nestle Chocolate
- Mascarpone Tarts topped with Fresh Berries
- Nestle Chocolate Confusion Cake
- Greco Mini Cannoli with Crushed Pistachio
- Bodi's Bakeshop Apple Cobbler
- State Fair Mini Cream Puffs
- Fresh Fruit Display Drizzled with Nestle Chocolate
- Belgian Chocolate Mousse topped with Pirouette Cookies
- Mini Cheesecakes topped with Fresh Fruit Toppings
- Assortment of Fresh Baked Cookies
- Strawberry Shortcake Shooters
- Homemade Chocolate Brownies
- Seasonal Fresh Berry Trifle
- Apple OR Cherry Strudel
- Mini Chocolate Éclairs
- Mini Schaum Torte with Fresh Berries
- Meyer Lemon Bars with Lemon Zest
- Bodi's Bakeshop Carrot Cake
- Mini Pies with Fruit Filling

One Selection: \$4pp, Two Selections: \$6 pp
Three Selections: \$8pp, Four Selections: \$10 pp

Desserts & Late-Night Options

Gourmet Pies

Choose Your Flavor:

- Apple
- Blueberry
- Lemon Meringue
- Banana Crème
- Cherry
- Strawberry Rhubarb
- Peach
- Pecan
- Pumpkin
- Key Lime
- Mixed Berry
- Chocolate Crème

Our Pastry Chef uses the area's finest and freshest ingredients whenever possible. By request, our apple pies can be sourced through local favorite, The Elegant Farmer, and served in their signature paper bag (additional fees may apply).

\$4 Per Person

Candy Bar Setup

You provide us with your favorite selection of candies and sweets and we provide a variety of unique & stylish vases/jars to display them in. Setup and cleanup services included.

\$150 Per Display

Late Night Snacks

Whole Pizzas

Selection of 2 different toppings delivered fresh and piping hot at whatever time you'd like.

\$4 Per Person

Mini Slider Burger Bar

Hand-Pattied Mini Slider Burgers served with Fresh Baked Buns and:

- Romaine Lettuce
- Slices of Dill Pickle
- A Variety of Wisconsin Cheeses
- Sliced Tomato
- Crisp Raw Onion
- Ketchup & Mustard

\$5 Per Person

Gourmet Walking Taco Bar

To include the following:

- Seasoned Ground Beef
- Hot Nacho Cheese
- Individual Bags of Fritos/Doritos
- Diced Tomato
- Sour Cream
- Sliced Jalapeno
- Black Olives
- A Variety of Homemade Salsas
- Diced Onion
- Shredded Lettuce

\$5 Per Person

Classic Mini Chicago Hot Dog Bar

All-Beef Hot Dogs served on Fresh Baked Buns with:

- Yellow Mustard
- Sport Pepper
- Pickle Spear
- Fresh Relish
- Diced Onion
- Celery Salt
- Tomato Slices

\$5 Per Person