APPETIZERS





Cheddar Bacon Brat Bites (150)



Shrimp Cocktail Shooters (50)



Parmesan Ravioli Bites (150)



Cucumber Cups with Dill Cream Cheese (100)



Cajun Shrimp Wonton (50) with Asian Coleslaw



Caprese Skewers (100)



Watermelon and Cheese Skewers (100)



Stuffed Mushrooms (150) with Herb Cream Cheese



Parmesan Risotto Bites (150) with Southwest Ranch



Pork Belly Skewer with Red Peppers and Onions (50)



Pork Skewer with Whiskey BBQ (50)





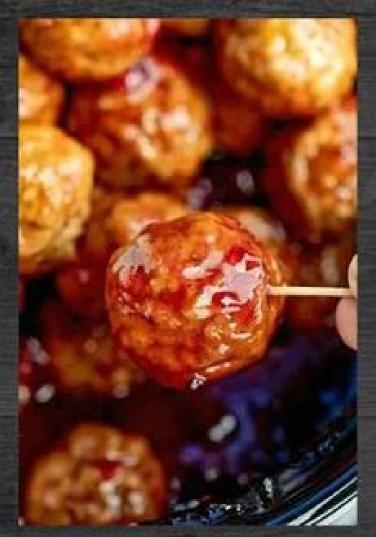
Mediterranean Naan (50)

Bacon Jam Bruschetta (150)





Loaded Potato Bites (150)



BBQ Meatballs (150)



Sweet Chili Chicken Skewers (100)



Vegetable Cups with Dill Dip (50)



Bacon Wrapped Shrimp (50)



Meat, Cheese, and Cracker Display



Spinach and Artichoke Display



Fruit and Veggie Display

CHARCUTERIE BOARD

Serves 50 Guests



Olives and Fruits

\$450 Display or Cups

DRY SNACKS

Serves 50 Guests. Your Choice...



Pretzels
Assorted Popcorn
Peanuts
Chex Mix
Gardettos
M&M's

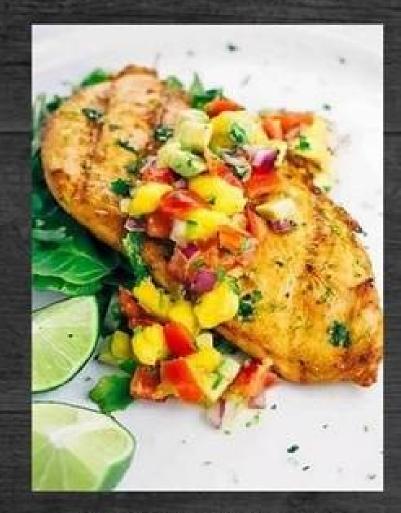
\$55 Display

ENTREES - TIER 1

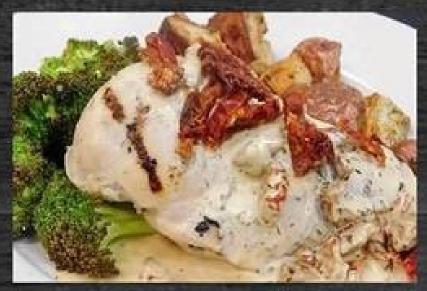




Swedish Meatballs with Supreme Sauce



Cilantro Lime Chicken with Tropical Fresh Salsa



Grilled Chicken with Sundried Tomato Basil Alfredo Sauce



Smothered Grilled Chicken Alfredo with Tomato Pesto Bruschetta



Beef Tenderloin Tips with Mushroom and Red Onion Demi-Glaze



Shrimp Scampi Florentine with Tortellini



Roasted Pork Loin with Honey Dijon Cream Sauce



Herb Roasted Chicken



Bourbon BBQ Beef Brisket

ENTREES - TIER 2





Grilled Pork Medallions with Hunter Sauce



Roasted Pork Tenderloin with Brandy Peppercorn Sauce

Entrees - Tier 2 \$30 Single. \$32 Double



Roasted Salmon with Lemon Dill Beurre Blanc Sauce



Short Ribs with Red Wine Demi Glaze

Entrees - Tier 2 \$30 Single. \$32 Double



Oven Roasted Salmon with Teriyaki Glaze and Tropical Fresh Salsa



Tilapia with Piccata Sauce

Entrees - Tier 2 \$30 Single, \$32 Double



Airline Chicken Breast with Marsala Cream Sauce

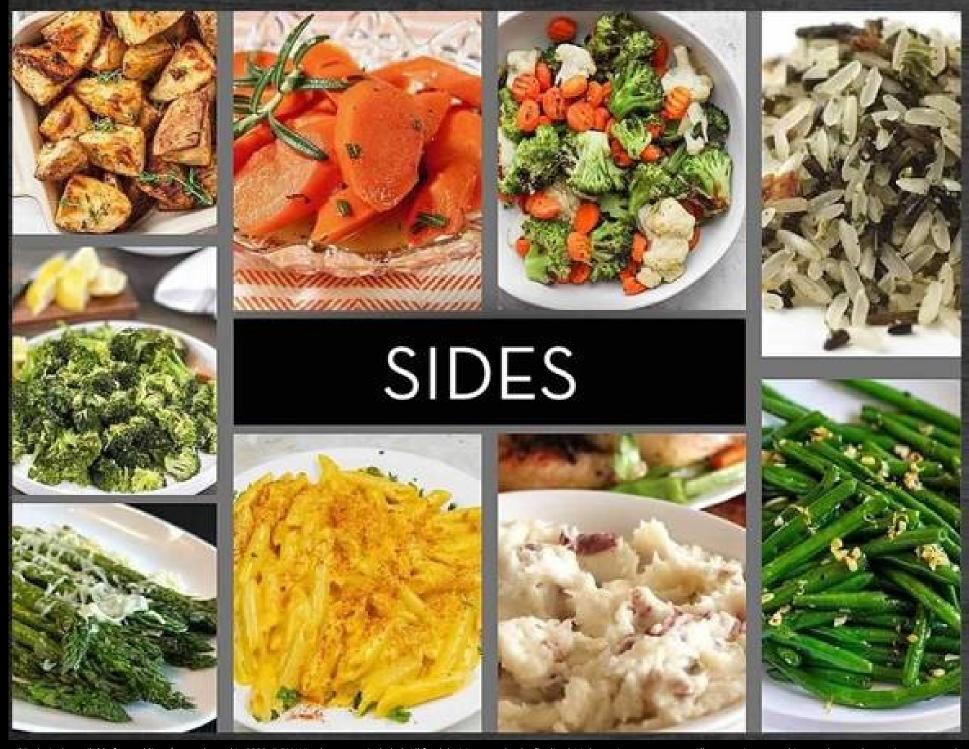
Entrees - Tier 2 \$30 Single. \$32 Double



Roasted Beef Tenderloin Medallions with Peppercorn Crust and Herb Butter

SIDES





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(2) SIDES INCLUDED

Baby Red Mashed Potatoes
Garlic and Thyme Roasted Potatoes
Vegetable Medley (Broccoli, Cauliflower, Carrots, Red Peppers)
Crunchy Garlic Green Beans
Lemon Butter Broccoli
Parmesan Roasted Asparagus
Rosemary Carrots
White and Wild Rice Pilaf
Cheddar Mac-n-Cheese

All Entrees Include 2 Sides + Dinner Roll and Butter

Plated Meal +\$6/Person (150 Guest Minimum)

CARVING STATIONS



CARVING STATIONS



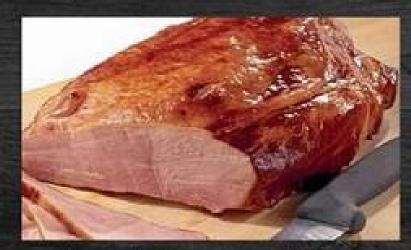
Appetizer - \$12/Person + \$150 Flat Fee Lunch + 2 Sides - \$21/Person + \$150 Flat Fee Single Entree + 2 Sides - \$34/Person + \$150 Flat Fee Double Entree + 2 Sides - \$37/Person + \$150 Flat Fee



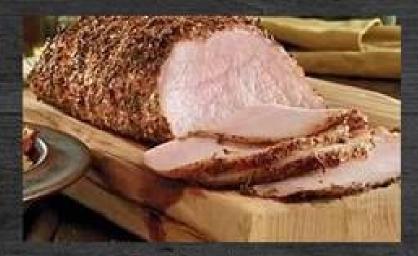
Prime Rib with Au jus



Beef Tenderloin



Ham with Honey Mustard Glaze



Pork Tenderloin

SALADS



SALADS



Family Style \$4/Person. Plated \$5/Person



Garden Salad Choice of 2 Dressings: Ranch, Caesar, French, Balsamic or Italian



Caesar Salad with Romaine



Strawberry Salad with Strawberry Vinaigrette



Apple Feta Salad with Honey Vinaigrette

LATE NIGHT SNACKS





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Mini Corn Dogs Served with Ketchup and Mustard



Mac-n-Cheese Bites



Pretzel Bites Served with Honey Mustard or Queso Dip

\$7/Person



Chicken Bacon Sliders



Ham & Turkey Sandwiches

\$7/Person

BUILD YOUR OWN



Nachos Chips, Taco Beef, Sour Cream, Red Onion, Taco Sauce, and Cheddar Cheese



Walking Tacos

Doritos and Fritos Taco Beef, Shredded Lettuce, Salsa, Sour Cream, Red Onion and Shredded Cheese

\$8/Person

LATE NIGHT SNACK



Chicken and Waffles Bar



Chili Fry Bar Chili, French Fries, Sour Cream, Cheddar Cheese



French Toast Sticks Bar French Toast, Maple Syrup and Powdered Sugar

\$B/Person

DESSERTS



CUPCAKES

Snickers Kit Kat Rolo Milky Way Reese's Peanut Butter Cup Reese's Pieces Whatchamacallit Twix Malted Milk Ball Reese's Pieces S'mores Salted Caramel Turtle Puppy Chow Frosted Animal Cookie Cotton Candy Triple Chocolate Triple Vanilla Neapolitan Chocolate Espresso Chocolate Covered Cherry Chocolate Covered Strawberry



Coffee and Donut Caramel Macchiato Chocolate Kahlua Maple Bacon Bacon and Beer Oatmeal Cream Pie Cracker Jacks Almond Poppyseed Honey Almond Vanilla Tiramisu Vanilla Chai Vanilla Latte Maple Pecan **Buttered Rum** Nutter Butter Pumpkin Maple Pecan Salted Caramel Pumpkin Carrot Cream Cheese Birthday Cake Confetti **Brandy Old Fashioned** Pina Colada Mimosa

\$4/Cupcake

Cranberry Cream Cheese Raspberry Almond Lemon Raspberry Lemon Poppyseed Cherry Lime Strawberry Lemonade Blueberry Lemon Strawberry Shortcake Blueberry Cheesecake Strawberry Cheesecake Fruit Pizza Caramel Apple Apple Crisp Apple Cider Apple Snickerdoodle Apple Toffee Peach Pie Andes Mint Almond Joy Butterfinger Oreo. Golden Oreo Chocolate Raspberry **Pumpkin Spice Latte** Pumpkin Cheesecake



Vanilla White Chocolate White Chocolate Cranberry White Chocolate Raspberry Red Velvet Cheesecake Pink Velvet Cheesecake Green Velvet Cheesecake Salted Caramel Cheesecake German Chocolate **Black Forest** Dirt Cake Puppy Chow Chocolate Beer Caramel Pretzel Vanilla Brownie Salted Caramel Fudge Brownie Chocolate Chip Cookie Dough Sugar Cookie Peanut Butter Blossom Rice Krispie Treat **Pistachio** Cinnamon Toast Crunch Lucky Charms Peanut Butter and Jelly Sangria Bourbon Turtle Caramel Fireball Orange Cranberry

SHEET CAKES



Chocolate, Vanilla, Red Velvet, Lemon Poppyseed, Caramel Apple, Cranberry Cream Cheese, Blueberry Cheesecake, Chocolate Espresso, Monster Cookie, Rainbow Sherbet, Root Beer Float, Mint Chocolate Chip, Egg Nog, Champagne, Irish Coffee, Caramel Macchiato, Almond Poppyseed, Honey Almond, Vanilla Chai, Maple Pecan, Carrot Cream Cheese, Brandy Old Fashioned, Mimosa

\$160/each - Serves 50 Guests

COUPLES CAKES

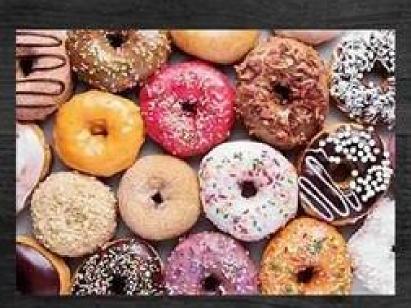


Flavors: See Options Under Sheet Cakes
*Floral & Decor Not Included

Single Layer: 6" Cake \$70 / 8" Cake \$80 / 10" Cake - \$90



Cookies



Donut Bar



Assorted Bars



Key Lime Tarts

\$5/Person

CHESECAKE



Mini Cheesecake Bites



BUILD YOUR OWN CHEESECAKE

Chocolate Caramel Strawberry Sprinkles Whip Cream

\$7/Person

LUNCH



LUNCH

Not available for weddings as a main entree.



CLUB SANDWICH - \$16/Person Ham, Turkey, Bacon, Tomato, Lettuce, Cheddar Cheese, Mayonnaise, Texas Toast



ITALIAN HOAGIE - \$16/Person Salami, Pepperoni, Provolone, Red Onion, Lettuce, Basil Mayo

Served with House Fried Chips and Pickle Spear.
Gluten Free Options •\$3. Outside Catering •\$3 with 50 Person Minimum.



VEGETABLE SALAD WRAP - \$16/Person Shredded Lettuce, Roasted Veggies, Hummus, Sundried Tomato Basil Tortilla



CHICKEN CAESAR WRAP - \$16/Person Grilled Chicken, Lettuce, Red Onion, Tomato, Caesar Dressing, Parmesan, Sundried Tomato Basil Tortilla



BBQ PULLED PORK OR CHICKEN SANDWICHES - \$18/Person

Served with House Fried Chips and Pickle Spear.
Gluten Free Options +\$3. Outside Catering +\$3 with 50 Person Minimum.

SOUP, SALAD AND BREADSTICK - \$14/Person

Choice of One: Chicken Noodle, Tomato, Creamy Vegetable, Beer Cheese, Beef Vegetable, Chicken Dumpling, Curry Honey Ham and Vegetable

> Up to 2 Dressings. Served with 2 Breadsticks/Person



STIR FRY STATION -\$15/Person Teriyaki Chicken, Stir Fry Vegetables and Rice Pilaf



Served with House Fried Chips and Pickle Spear.
Gluten Free Options +\$3. Outside Catering +\$3 with 50 Person Minimum.
Not Available for Weddings as a Main Entree.





MAC-N-CHEESE BAR - \$15/Person Up to 4 Toppings: Chicken Broccoli

> Bacon Bits Pulled Pork

> Mushrooms

Asparagus

Diced Ham

CHILI BAR - \$15/Person Served with Breadstick (1/Person) Includes Cheddar Cheese, Sour Cream, Scallions

Served with House Fried Chips and Pickle Spear.
Gluten Free Options *\$3. Outside Catering *\$3 with 50 Person Minimum.
Not Available for Weddings as a Main Entree.

BREAKFAST

YOGURT PARFAITS - \$7/Each

ASSORTED BAGELS & CREAM CHEESE - \$7/Person One Bagel/Person

ASSORTED MUFFINS - \$7/Person
Two Muffins/Person. Chocolate, Blueberry & Banana

FRESH FRUIT TRAY - \$6/Person Seasonal Fruit with Dip



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BREAKFAST PIZZA - \$24/Each
Mozzarella, Sausage, Potato, Peppers, Onions & Scrambled Egg

AMERICAN BREAKFAST - \$16/Person
Breakfast Potatoes
Scrambled Eggs Topped with Cheddar Cheese
Choice of Bacon or Sausage Links

BREAKFAST BRUNCH BUFFET - \$25/Person
Pancakes, French Toast, Sausage Links, Bacon, Scrabbled Eggs, Breakfast
Potatoes and Fresh Fruit

VEGETARIAN



VEGETARIAN



SWEET POTATO & GARBANZO BEAN LENTILS (Gluten Free and Vegan)



VEGETABLE PARMESAN RISOTTO (Gluten Free)



5 GRAIN STUFFED PEPPERS WITH BALSAMIC GLAZE (Gluten Free and Vegan)



EGGPLANT RATATOUILLE (Gluten Free and Vegan)

\$35/Person

KIDS



KIDS MENU



MAC-N-CHEESE Creamy Mac-n-Cheese Pasta



CORN DOG Corn Dog with French Fries



CHICKEN TENDERS Chicken Tenders with French Fries with Ketchup and Ranch

\$20/Person

Consuming raw or under-cooked most, seafood, poultry, shellfish or eggs may increase your food-borne illness, especially if you have a medical condition.