

# Catering Menu

*\*\*A Service Charge of 18% and a Sales Tax of 7% are Added to the Total Cost for all Catering Events\*\**

## Breakfast

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### Mini Starter

Mini Cinnamon Rolls, Petite Pastries, Mini Muffins, or Bite-Sized Bagels with Cream Cheese and Butter

**\$5.00 per guest**

### Continental Choice

Choose any of the following: Bakery Fresh Muffins, Bagels, Danishes, Assorted Doughnuts, Cinnamon Rolls or Breakfast Bread. Bottled Water and Juice, Fresh Whole or Sliced Fruit Tray and Condiments are also included

**\$7.00 per guest**

*\*Minimum of 15 guests*

### Sunrise Picante

An exciting Breakfast Taco Bar with Scrambled Eggs, Bacon, Breakfast Potatoes, Flour Tortilla, Cheese, Salsa and Fresh Fruit

**\$8.45 per guest**

*\*Minimum of 10 guests*

### The All American Buffet

Egg Strata or Scrambled Eggs, Breakfast Potatoes, Sausage Links, Bacon or Ham (Choice of two meats), Whole or Fresh Sliced Fruit Tray, Cinnamon French Toast, Bottled Juices, Condiments and Tableware

**\$10.45 per guest**

*\*Minimum of 20 guests*

### French Toast Buffet

Lightly Battered Swirl Cinnamon Bread griddled till golden, served with butter and maple syrup. Bacon, or Sausage links, bakery fresh muffins and fresh fruit.

**\$8.45 per guest**

*\*\*Assorted Coffee Cake, Danishes, Assorted Juices and Coffee are Available\*\**

# Lunch

**\*\*Add a Light Dessert for only \$1.25\*\***

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## Breads

Pretzel Rolls  
Kaiser Buns  
Butter Croissants  
Focaccia Flat Bread  
Onions Rolls

## Fillings

Ham  
Roast Beef  
Corned Beef  
Turkey Breast  
Tuna Salad  
Egg Salad  
Crab Salad  
Chicken Salad  
Vegetarian

## Box Lunch

Select one Bread and one Filling from our variety served with Lettuce, Tomato, Pickle Spear, Bagged Chips and your choice of one of the following; Potato Salad, Coleslaw or Pasta Salad and a Light Dessert

**\$7.00 per guest**

## Mini Croissant Sandwiches

Mini Croissants with a choice of two fillings served with Mayonnaise and Mustard on the side, Lettuce and Tomato and your choice of two sides and a Light Dessert

**\$7.95 per guest**

*\*Based on two sandwiches per guest*

## Cold Sandwich Buffet

Your choice of Breads and Fillings from our variety served with Mayonnaise and Mustard on the side, Lettuce and Tomato, your choice of two sides and a Light Dessert

\* Build your own sandwich for \$1.00 more.

**\$7.95 per guest**

## Wrap Lunches

Choose from our selection of delicious wraps; including the Crispy Chicken Ranch, Chicken Caesar, Turkey Club, Veggie and Tuna Salad, served with a choice of two sides and a Light Dessert

**\$8.25 per guest**

## Fresh 'n Filling Salads

All Served with Breadsticks or Rolls with Butter or Margarine

**\$8.25 per guests**

### Ice Harbor Salad

Mixed Greens topped with Mandarin Oranges, Pear Slices and Turkey; we recommend a Raspberry Vinaigrette Dressing

### Classic Chef's Salad

Ham, Turkey, Cheddar Cheese, Tomatoes and Eggs on Crisp Greens served with your choice of Dressing

### Asian Chicken Salad

Asian Vegetables and Sweet & Sour Grilled Chicken on a bed of Mixed Greens with Toasted Sesame Seed Dressing and Chow Mien Noodles

### Cobb Salad

Fresh Garden Greens topped with Tomato, Olives, Grated Cheddar Cheese, Eggs, Grilled Chicken Breast and Bacon served with your choice of dressing

## **Hot & Hearty Lunches**

*\*\*15 guest minimum*

### **Baked Potato Bar**

Baked Idaho Potatoes, Meaty Chili, Crispy Bacon Bits, Shredded Cheddar Cheese, Butter, Sour Cream and Chives served with a Light Dessert

***\$8.25 per guest***

### **Taco Bar Olé**

Seasoned Ground Beef or Shredded Chicken, Crunchy Taco Shells, Flour Tortillas, Shredded Lettuce, Shredded Cheese, Refried Beans, Chopped Onions, Green Peppers, Tomatoes, Black Olives, Sour Cream, Salsa and Tortilla Chips served with a Light Dessert

***\$8.50 per guest***

*\*Add rice for only \$0.75 per guest*

### **Italian Meatball Bar**

Your choice of Fettuccini or Hoagie Bun to top with our Meatballs in Marinara Sauce served with Parmesan Cheese, a Tossed Garden Salad served with a Light Dessert

***\$8.50 per guest***

### **Chicken Cordon Bleu**

4 oz. Baked Chicken Breast topped with Ham & Swiss Cheese served with your choice of one side, a Dinner Roll with Butter served with a Light Dessert

***\$8.50 per guest***

### **French Dip**

Our thinly sliced Roast Beef layered on a Biolli Bun covered in Shredded Mozzarella Cheese and served with Au Jus, your choice of one side, served with a Light Dessert

***\$8.50 per guest***

### **Chicken Marsala**

4 oz. Chicken Marsala served over a bed of Fettuccini with Caesar Salad, your choice of either Buttered Garlic Bread or Breadsticks served with a Light Dessert

***\$8.50 per guest***

### **Summer Specialties**

A selection of two of our picnic favorites which include BBQ Chicken, Pork or Beef, Brats or Brat Patties with Sauerkraut, large Hot Dogs and Sloppy Joes, all combinations served with appropriate Buns, two sides a Relish/Veggie Tray with Dip served with a Light Dessert

***\$9.95 per guest***

### **Meatloaf**

Home-Style Meatloaf smothered in our rich Brown Gravy with Whipped Mashed Potatoes served with your choice of Vegetable a Freshly Baked Dinner Roll served with a Light Dessert

***\$8.50 per guest***

### **Stuffed Pasta Shells**

Pasta Shells stuffed with a blend of Four Cheeses covered in Marinara Sauce, served with a Caesar Salad, Garlic Bread or Breadsticks served with a Light Dessert

***\$8.50 per guest***

### **Herb Roasted Chicken**

4 oz. Herb Roasted Chicken, served with Rice Pilaf or your choice of Potato, Tossed Garden Salad, Freshly Baked Dinner Roll served with a Light Dessert

***\$8.50 per person***

### **Lasagna Lunch**

Your choice of either our Classic Meat Lasagna or our Vegetarian Lasagna, served with Caesar Salad, Garlic Bread or Breadsticks served with a Light Dessert

***\$8.50 per guest***

## **Side Options**

### **Soups**

Chicken Noodle  
Beef Noodle  
Beef Vegetable  
Chicken and Wild Rice  
Cheddar Baked Potato  
Chili  
Wisconsin Cheese  
Clam Chowder  
Broccoli Cheese

### **Vegetables**

Green Beans  
Super Sweet Corn  
Mixed Vegetables  
Green Bean Casserole  
Sweet Peas and Pearl Onions  
Green Beans Almandine  
Baked Beans

### **Salads**

Tossed Salad  
Caesar Salad  
Coleslaw  
Broccoli Normandy  
Potato Salad  
Strawberry Spinach Salad (seasonal)  
Cranberry Spinach Salad (seasonal)  
Macaroni Salad  
Cottage Cheese  
Oriental Coleslaw  
Broccoli Supreme  
Rotini Garden Dill  
Tortellini Romano  
Creamy Pasta Salad

*This is a suggested menu, we would be happy to create a customized menu to fit your budget or event.*

# Dinner

*\*30 guest minimum*

*\*\*Desserts and Specialty Cakes are Available upon Request\*\**

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## Dinner Buffet #1

Choice of one Entrée, one Salad, one Potato, one Vegetable served with Dinner Rolls and Butter

*\$10.75 per guest*

## Dinner Buffet #2

Choice of two Entrées, one Salad, one Potato, one Vegetable served with Dinner Rolls and Butter

*\$12.75 per guest*

## Entrée Options

- ❖ Baked Penne Pasta with Chicken & Alfredo Sauce; Also available as a Vegetarian Dish
- ❖ Baked Penne Pasta with your choice of Italian Sausage or Ground Beef; Also available as a Vegetarian Dish
- ❖ 8 oz. Chicken Cordon Bleu
- ❖ Chicken Marsala over a Bed of Fettuccini
- ❖ Marinated Chicken Breast
- ❖ Roasted Pork Loin with Flame-Roasted Apples
- ❖ Citrus Glazed Ham
- ❖ Slow-Roasted Turkey with Dressing
- ❖ Salisbury Steak
- ❖ Swiss Steak
- ❖ Sliced Roast Beef Served in Au Jus
- ❖ Turkey Tenderloin wrapped in Bacon

## Upgrade Options – Available at Market Price

- ❖ Slow Roasted Prime Rib
  - ❖ Lobster Tail
- ❖ Grilled Wild Alaskan Salmon topped with Brandy Sauce

## Side Options

### Salads

Strawberry Spinach Salad (seasonal)  
Tossed Green Salad  
Italian Salad  
Macaroni Salad  
Potato Salad  
Caesar Salad  
Coleslaw

### Vegetables

Steamed Cauliflower with Cheese  
Steamed Broccoli with Cheese  
Vegetable Medley  
Baby Carrots  
Sweet Peas with Pearl Onions  
Buttered Super Sweet Corn  
Green Bean Casserole  
Green Bean Almandine

### Starches

Garlic Mashed Potatoes  
Roasted Vegetable Rice Pilaf  
Roasted Quartered Red Potatoes  
Sweet Potatoes  
Baby Baker Potatoes  
Baked Potato  
Red Roasted Mashed Potatoes with Garlic  
Twice Baked Potato

# Hors D'oeuvres Menu

## Hot Hors D'oeuvres

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	Per 50 Pieces	Per 100 Pieces
❖ Meatballs in a Beef Burgundy Mushroom Sauce	\$35.00	\$60.00
❖ Meatballs in a White Wine Mushroom Sauce	\$35.00	\$60.00
❖ Turkey Meatballs in a Cranberry Sauce	\$35.00	\$60.00
❖ Little Smokies in Sweet BBQ Sauce	\$35.00	\$60.00
❖ Apple Crescents	\$35.00	\$60.00
❖ Iowa Gold Corn Nuggets	\$35.00	\$60.00
❖ Warm Bruschetta	\$45.00	\$80.00
❖ Boneless Chicken Wings with Dipping Sauces	\$50.00	\$90.00
❖ Cocktail Reuben	\$55.00	\$100.00
❖ Assorted Stuffed Mushroom Caps	\$55.00	\$100.00
❖ Mini Chicken Cordon Bleu	\$60.00	\$115.00
❖ Hibachi Skewers – Chicken or Beef	\$60.00	\$115.00
❖ Mini Quesadillas – Chicken	\$65.00	\$125.00
❖ Assorted Mini Quiche	\$70.00	\$130.00
❖ Mini Beef Wellingtons	\$75.00	\$150.00
❖ Bacon Wrapped Water Chestnut	\$85.00	\$145.00
❖ Apricot BBQ Glazed Shrimp Wrapped in Bacon	\$95.00	\$170.00
❖ Baked Brie		

*Prices Subject to Selection*

## Cold Hors D'oeuvres

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	Per 50 Pieces	Per 100 Pieces
❖ Stuffed Cherry Tomato	\$35.00	\$65.00
❖ Deviled Eggs	\$40.00	\$65.00
❖ Dill Deviled Eggs	\$40.00	\$65.00
❖ Assorted Party Swirls	\$40.00	\$65.00
❖ Stuffed Phillo Cups or Shells – Chicken, Ham, Cheese	\$40.00	\$65.00
❖ Cucumber Sandwiches	\$45.00	\$85.00
❖ Mini Puff Pastry – Chicken, Ham, Krab, Cheese	\$50.00	\$75.00
❖ Krab Canapé	\$50.00	\$85.00
❖ Mini Tuna Tart	\$50.00	\$85.00
❖ Tea Sandwiches – Turkey, Ham, Beef	\$60.00	\$105.00
❖ Assorted Cold Hors D'oeuvres	\$60.00	\$105.00
❖ Antipasto Skewers	\$85.00	\$160.00
❖ Whole Salmon Poached or Smoked		<i>Available at Market Price</i>
❖ Jumbo Shrimp with Cocktail Sauce		<i>Available at Market Price</i>

## Hors D'oeuvre Trays

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❖ Cucumber Dill Dip served with Carrots and Celery Sticks	<i>\$1.25 per guest</i>
❖ Artichoke or Spinach Dip served with Pita Chips	<i>\$1.25 per guest</i>
❖ Bacon Cheese Spread served with Assorted Crackers	<i>\$1.25 per guest</i>
❖ Party Cheese Spread served with Assorted Crackers	<i>\$1.25 per guest</i>
❖ Sliced Cheese and Salami with Assorted Crackers	<i>\$1.50 per guest</i>
❖ Cubed Cheese and Ham	<i>\$1.50 per guest</i>
❖ Layered Taco Dip served with Tortilla Chips	<i>\$1.50 per guest</i>
❖ Dried Beef Dip served with Bagel Bites	<i>\$1.50 per guest</i>
❖ Reuben Dip served with Pumpernickel Bread	<i>\$1.50 per guest</i>
❖ Fresh Fruit Display	<i>\$2.00 per guest</i>
❖ Crudités/Relish Tray with Dip	<i>\$2.00 per guest</i>
❖ Combo Platter (Fruit, Vegetables, and Cheese)	<i>\$2.25 per guest</i>

## Heavier Hors D'oeuvres

*\*Each Dish Serves 40 guests*

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❖ Baked Citrus Glazed Ham	<b>\$75.00</b>
❖ Whole Roasted Turkey Breast	<b>\$80.00</b>
❖ Whole Herb Roasted Pork Loin	<b>\$90.00</b>
❖ Beef Tenderloin	<i>Available at Market Price</i>

## Dry Snacks

*Starting at \$1.50 per guest*

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- ❖ Assorted Dry Snacks (Pretzels, Chips, Popcorn, Gardetto's, and Assorted Nuts)
- ❖ Tortilla Chips and Salsa

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*\*\*Due to Market Increases all Prices are Subject to Change without Notice\*\**