

# *Build Your Own Wedding Package*

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## **A variety of options to compliment your special day.**

Buffets starting at \$30.00 per guest. 40 guest minimum.

Plated meals starting at \$28.00 per guest. No minimum.

### ***Includes:***

Complimentary Coffee, Hot Tea & Milk

Complimentary Cake cutting

No charge for Bartender(s)

Table numbers & stands

12" round table mirrors for centerpieces

Your choice of napkin color(s)

### ***Package Enhancements:***

*(Additional charges may apply.)*

Butler-Passed or Hors D'oeuvres Displays

Additional Buffet or Plated Entrée selections

Champagne Toast for all wedding guests

1 or 4-hour Bar Packages

Screen & projector available

Late night Pizzas and/or Snacks

Sweets Table

# Dinner Buffet

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## Dinner Buffet Options

All Dinner Buffets include Coffee, Hot Tea, and Milk  
Pricing starts at \$30 per person. 30 person minimum.

### Salads

(Choose 2)

House Salad  
Caesar Salad  
Potato Salad  
Italian Pasta Salad  
Creamy Coleslaw  
Grilled Vegetable Platter  
Grilled Southwestern Salad

### Displays

(Choose 2)

Vegetable Crudités with Honey Mustard and Ranch Dipping Sauces  
Tropical and Domestic Fruit Display  
Wisconsin Cheese Display

### Entrees

(Choose 2 - Add a third entrée for an additional \$3 per person)

Broiled Cod with Spinach and Lemon Caper Sauce  
Cedar Planked Salmon with Lemon Dill Sauce  
Chicken Marsala or Piccata  
Hearty Meat or Vegetarian Lasagna  
Pork Wiener Schnitzel with a Lemon, Caper Demi Glace  
Honey & Thyme Roasted Pork Loin with Double Cognac Demi Glaze  
Beef Tenderloin Tips Four Seasons served with Egg Noodles  
Roasted Turkey with Gravy  
Honey Glazed Ham

*\*Add 1 of the items below for an additional \$12 per person*

Chef-Carved Prime Rib with Horseradish Sour Cream Sauce\*  
Chef-Carved Roast Tenderloin with Horseradish Sour Cream Sauce\*

### Sides

(Choose 2)

Old Fashioned or Roasted Garlic Mashed Potatoes  
Fork-Smashed Yukon Gold Potatoes with Cheddar Cheese, Bacon, and Parsley  
Rosemary Roasted Red-Skin Potatoes  
Wild Rice Pilaf  
Steamed Broccoli  
Green Beans Almondine  
Glazed Baby Carrots  
Haricot Vert with Julienne Carrots  
Julienne Vegetables  
Green Beans, Yellow Squash, and Zucchini with Red Pepper Accents  
Mixed Vegetable Succotash  
Squash Medley

All prices subject to change. A 18% gratuity will be added to final bill.

# Plated Dinner

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## Plated Dinner Entrées

All Hot Entrées include: House Salad, one Vegetable and one Starch (if not designated), Assorted Breads, Whipped Butter, Coffee, Tea, and Milk

### Southern Comfort Braised Short Ribs of Beef

Boneless Chuck Short Ribs slowly braised in a Southern Comfort Veal Stock and Citrus Gremolata

\$32.00

### Honey & Thyme Roasted Pork Loin

Slow-Roasted Pork Loin rubbed with Fresh Thyme and Local Honey. Served with Pop-Pop Tomatoes and a Double Cognac Demi Glaze

\$28.00

### Center-Cut Filet Mignon

An 8-ounce Beef Filet Char-Grilled Served with Bordelaise Sauce

\$44.00

### Roasted Tenderloin of Beef

8-ounces of Sliced Beef Tenderloin Served with a rich Bordelaise Sauce

\$42.00

### Orange Roughy

Pecan and Basil dusted Orange Roughy with Roasted Garlic and Orange Zest Cream served with Confetti Jasmin Rice and Amaretto Green Beans

\$30.00

### Florida Grouper

Ginger, Soy-Seared Florida Grouper over Julienne Vegetables, Sesame Seed Salad, Miso Sauce, and Forbidden Rice Pilaf

\$32.00

### Grilled Norwegian Salmon

7-ounce fresh Salmon Fillet Served with Lemon Dill Cream Sauce

\$32.00

### Classic Chicken Marsala

Pan-seared Chicken Breast lightly simmered in a Mushroom Marsala Wine Sauce

\$28.00

### Athenian Pork Tenderloin

Herbed Garlic Lime rubbed Pork Tenderloin seared and sliced over Capellini Pasta tossed with Kalamata Olives, Sun-Dried Tomatoes, Feta Cheese, Heirloom Tomatoes, and Roasted Paprika Cream

\$30.00

### Center-Cut Ribeye Steak

12-ounces of our Char-Grilled Center-Cut Ribeye Steak served with Demi Glace, Sautéed Mushrooms, and Onions

\$42.00

### Chicken Piccata

Breast of Chicken Pan-Seared Served with Lemon-Caper Cream Sauce

\$28.00

### Stuffed Portobello

Marinated Portobello Mushroom with Spinach, Ricotta and Fontina Cheeses, Oven-Roasted Tomatoes, Soufflé Bread Crumbs, and Piquillo Pepper Sauce

\$28.00

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**Plated Dinner Entrées**  
(continued)

<b>Sliced Beef Tenderloin, paired with:</b>	<b>Grilled 5-ounce Filet, paired with:</b>
<b>Chicken Breast</b> (with your choice of sauce) \$38.00	<b>Chicken Breast</b> (with your choice of sauce) \$39.00
<b>Crab Stuffed Shrimp</b> \$47.00	<b>Crab Stuffed Shrimp</b> \$47.00
<b>Orange Lacquered Salmon</b> \$39.00	<b>Orange Lacquered Salmon</b> \$39.00
<b>Jumbo Lump Crab Cakes</b> \$43.00	<b>Jumbo Lump Crab Cakes</b> \$45.00

**Vegetables & Starches**  
(Included with Dinner Entrees)

Choose one vegetable

- Mixed Vegetable Succotash
- Glazed Baby Carrots
- Green Beans Almondine
- Steamed Broccoli
- Squash Medley
- Haricot Vert with Julienne Carrots
- Green Beans, Yellow Squash, and Zucchini with Red Pepper Accents

Choose one starch

- Old Fashioned Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Idaho Baked Potato
- Old Fashioned Twice Baked Potato
- Rosemary Roasted Red-Skin Potatoes
- Wild Rice Pilaf
- Wild Mushroom Risotto
- Fork Smashed Yukon Gold Potatoes with Cheddar Cheese, Bacon, and Parsley

# Hors D'oeuvres

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## Hot Hors D'oeuvres

(priced per dozen)

- Crispy Panko-Crusted Chicken Fingers with Honey Black Pepper Sauce - \$21.00
  - Buffalo Chicken Tenders - \$21.00
- Meatballs tossed with your choice of BBQ, Bordelaise or Swedish Sauce - \$20.00
  - Smoked Beef Brisket Quesadillas with a Honey Chipotle Glaze.  
Served with Grilled Pineapple Salsa - \$22.00
  - Grilled Cheese and Tomato Basil Shrimp Shooters - \$39.00
- Chicken Flatini - Fresh Pesto, Diced Chicken, Roasted Red Peppers and Fontina Cheese - \$19.00
- Spicy Italian Flatinis - Ham, Salami, Pepperoni, Mozzarella Cheese and Giardiniera - \$19.00
  - Chicken, Spinach and Feta Cheese Phyllo Tarts - \$21.00
- Sea Scallop Rumaki, Panko-Crusted and Nueske's Bacon - \$24.00
  - Italian Sausage Stuffed Mushroom Caps - \$21.00
  - Florentine Stuffed Mushroom Caps - \$20.00
  - Petite Reuben Sandwiches on Marble Rye - \$20.00
  - Pork Pot Stickers with Scallion Soy Sauce - \$21.00
  - Brie and Orange Walnut Tarts - \$21.00
  - Mongolian Steak Satay - \$22.00
  - Petite Beef Wellington - \$22.00
  - Petite Chicken Wellington - \$20.00
  - Chi-Spiced Chicken and Fig Spring Roll - \$21.00
  - Spicy Crab Rolls with Toasted Coconut - \$25.00
  - Oysters Rockefeller Bouches - \$21.00
- Mini Crab Cakes with Pineapple-Roasted Corn Salsa and Chipotle Aioli - \$24.00
  - Chipotle Steak Churrasco Kabobs - \$24.00

## Cold Hors D'oeuvres

(priced per dozen)

- Prosciutto-wrapped Asparagus glazed with Reduced Balsamic - \$20.00
  - Plum Chutney Duck Confit on English Cucumber - \$21.00
  - Chilled Gulf Shrimp with Cocktail Sauce and Lemon - \$39.00
- Prosciutto, Fontina Cheese and Basil Pinwheels with Orange Zest Marmalade - \$18.00
- Silver Dollar Sandwiches - Assorted with Cold Cuts, Tuna, and Chicken Salad - \$18.00
- Pomodoro Bruschetta - Basil Marinated Roma Tomatoes on Extra Virgin Olive Oil Toast Round - \$19.00
  - Tuna Carpaccio with Seaweed Slaw and Wonton Chip - \$26.00
- Caprese Kabobs - Mozzarella, Basil and Cherry Tomato with a Balsamic Glaze - \$21.00
  - Roasted Sweet Red Bell Pepper and Basil Crostini with  
Golden Raisin, Feta Cheese, and Balsamic Glaze - \$18.00

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## **Pizzas**

(16" - \$17.00)

Chicken, Spinach and Roasted Garlic Pizza

Margherita Pizza with Fresh Mozzarella, Parmigiano-Reggiano,  
Extra Virgin Olive Oil, and Basil

Sweet Italian Sausage Pizza with Roasted Crimini Mushrooms, Balsamic-Oregano Onions,  
Fire-roasted Tomato Sauce, Whole Milk Mozzarella, Italian Grana Padano

## **Displays**

(serves 25 people)

Imported & Domestic Cheeses - Chef's selection of Cheese and Crackers with Fruit Accents - \$100.00

Sliced Seasonal Fruit - An array of Fresh Seasonal Fruit - \$125.00

Crudités - Crisp Vegetables with Honey Mustard and Ranch - \$95.00

Grilled Vegetables - Marinated Vegetables with Balsamic Reduction - \$125.00

Smoked Salmon with Capers, Onion, Chopped Egg, and Cream Cheese - \$185.00

Antipasto - Italian Meats, Cheeses, and Relishes - \$160.00

Wisconsin Platter - Sliced Wisconsin Cheeses and Summer Sausage - \$125.00

South of the Border - Fresh Pico De Gallo, Guacamole and Salsa Verde served with Tortilla Chips - \$95.00

## **Soups**

(priced per person)

Chicken Dumpling - \$3.00

Beef Barley - \$3.00

Vegetarian Vegetable - \$3.00

Cream of Potato with Crumbled Bacon, Cheddar Cheese, and Scallions - \$3.00

Spiced Acorn Squash Bisque - \$3.00

Sun-Dried Tomato Basil Bisque - \$3.00

Broccoli Cheddar with Crumbled Bacon - \$3.00

Chicken Tortilla with Tortilla Strips, Diced Tomato, and Cheddar Cheese - \$3.00

Vidalia French Onion Soup with Glazed Gruyere and Thyme Crouton - \$3.50

Corn Chowder - \$3.00

Cream of Wild Mushroom with Goat Cheese Crouton - \$3.50

Imperial Lobster Bisque - \$6.00

## **Premium Salads**

Available as a substitute to the House Salad served with Banquet Dinner Entrees.

(\$4.50 person)

Caprese Salad of Fresh Mozzarella, Sliced Vine Ripe Tomatoes,  
Baby Greens, Balsamic Dressing, and Basil Oil

Field Greens and Bibb Lettuce, Sliced Strawberries, Toasted Almonds,  
Shaved Red Onion, Orange Segments, and Poppy Seed Vinaigrette

Boston Bibb Lettuce, Gala Apples, Candied Walnuts,  
fresh Gorgonzola, and Apple Cider Vinaigrette

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# Desserts

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## Plated Desserts

(priced per person)

**Cheesecake** - Classic or Turtle

\$5.00

**Warm Apple Tart** with Vanilla Ice Cream and Caramel Sauce

\$5.00

**Kahlua Cheesecake Chocolate Bomb** covered in Chocolate Ganache,  
Crème Anglaise and Raspberry Gastrique

\$5.00

**Tiramisu**

\$5.00

**Lemon Glazed Pound Cake** with Fresh Strawberries and Whipped Cream

\$5.00

**Warm Peach Cobbler** with Vanilla Ice Cream

\$5.00

**Key Lime Pie** with Raspberry Sauce and Fresh Berry Compote

\$5.00

**Crème Caramel** - Classic French Crème served with Fresh Berries and Whipped Cream

\$5.00

**Warm Chocolate Cake** with Vanilla Ice Cream

\$5.00

**Crème Brûlée** with Fresh Berries and Chantilly Cream

\$5.00

**Strawberry Shortcake** with Chantilly Cream

\$5.00

**Pecan Profiteroles** filled with Vanilla Bean Pastry Cream and dipped in  
Chocolate Ganache, topped with a Rum Raisin Pecan Caramel Sauce

\$5.00

## Dessert Displays

(priced per person)

**Sundae Bar**

Toppings Include: Hot Fudge, Caramel Sauce,  
Nuts, Sprinkles, and Whipped Cream

\$4.00

**Assorted Pastries**

Petit Fours, Éclairs, Chocolate Dipped Fruit, and Dessert Bars

\$6.00

**Sweets Table**

Bakery Fresh Cakes, Pies, and assorted Dessert Bars

\$6.00

**The Cookie Jar**

Bakery Fresh Cookies, Brownies, and Krispy Rice Treats

\$3.50

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# Bar Packages

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## Banquet Bar Package Information

There is no set-up charge for any of our Bar Packages.

Per Wisconsin State Law, we cannot serve anyone who appears intoxicated.

Guests under 21 are not allowed to consume alcohol, even with a parent's permission.

All open bars listed below are based upon one or four consecutive hours.

### **Standard Open Bar**

Well-Brand Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Amaretto, Vermouth, Triple Sec, Draft Beer, House Wine, Soft Drinks, Mixers, Juice, and Garnishes

1-hour - \$13.00 per person | 4-hours - \$19.00 per person

### **Premium Open Bar**

Standard Open Bar from above plus:

Absolut and Titos Vodkas, Tanqueray Gin, Bacardi, Captain Morgan, Dewar's, Korbel Brandy, Seagram's 7, Jim Beam, Jack Daniels, and Domestic Bottled Beer

1-hour - \$15.00 per person | 4-hours - \$23.00 per person

### **Executive Open Bar**

Premium Open Bar from above plus:

Grey Goose and Ketel One Vodkas, Bombay Sapphire Gin, Jameson, Crown Royal, Seagram's V.O., Makers Mark, Chivas, Johnnie Walker Black, Kahlua, Bailey's, and all Domestic, Imported and Craft Beer

1-hour - \$18.00 per person | 4-hours - \$28.00 per person

### **Beer & Wine Bars**

Domestic Draft Beer, House Wine, and Soft Drinks

4-hours - \$16.00 per person

Include Domestic Bottled Beer – add \$4 per person

Included Domestic and Imported Bottled Beer – add \$5 per person

### **Non-Alcoholic Bars**

Soft Drinks, Juice, Coffee, Hot and Iced Tea, Water

4-hours - \$6.95 per person

### **Open Bars based on Consumption & Cash Bars**

Charged per drink ordered

Soft Drinks and Bottled Water	Well-Brand Mixed Drinks
\$2.00	\$5.50 - \$7.00
Draft Beer	Call Liquor Brand Mixed Drinks
\$3.00	\$6.50 - \$8.00
Domestic Beer	Top Shelf Brand Mixed Drinks
\$3.50	\$8.00 - \$10.00
Imported Beer	House Wine - Red or White
\$4.50	\$24.00/bottle
House Wine	Champagne
\$5.50/glass	\$24.00/bottle

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