

La Sure's Hall Catering Menu & Policies



*"When you want to Create a
Memory, call La Sure's."*

Catering Policies for La Sure's Banquet Hall

Please note- because of the volatility in the food market, a lot of pricing is at market price. All prices cannot be guaranteed until 2 weeks before your event.

Guarantee

In arranging for social functions, the attendance must be specified two weeks before the event. For all functions we require a definite final number 72 hours in advance. This final number will be considered a guarantee, not subject to reduction and charges will be made accordingly. Due to fluctuation in prices, La Sure's catering may not make a firm price commitment for the food & beverage until 30 days prior to a function.

Payment

For social functions, a deposit will be required upon signing the contract with full estimated charges paid two weeks in advance of scheduled event. For all other functions, we ask that your account be paid in full the day of your event unless, credit has been approved by our catering department. Changes can be made up to 72 hours before the event. All additional charges must be paid for in full upon completion of the event.

Sales Tax & Service Charge

For the service of all personnel, a 20% service charge is applicable to all food and beverage charged to your account. This service charge is taxable by law. A state sales tax will be added to your account unless a tax certificate is presented to the catering department in advance.

Room Setup Fees with Food & Beverage Orders

For the use of each room there can be room setup fees. Room setup fees are determined by the size of the room used, number of guest, times needed and the amount of food and beverage purchased. Please ask our sales staff for price quotes. Setup fees include tables and chairs set up in your meeting room as prearranged with our sales staff, china, linen table clothes for eating set up, (an extra linen charge would be added for extra display tables), silver and glassware as needed for your food and refreshments.

Deposit & Cancellation Policy for Social Events

A deposit of \$500.00 is required to hold any of the ballrooms or combination of ballrooms when the event contract is signed. The deposit is not applied towards your account. If any additional charges are incurred from your event, these charges will be deducted from your deposit. You will receive the remainder of your deposit within 7 to 10 days after the event. A down payment, as specified on your contract, will be required one year prior to your event date.

In the event of a cancellation the following fees will be assessed: Cancellations received more than 12 months before your event, will result in a loss of your deposit unless La Sure's can resell the space for equal or greater value. Cancellations received less than 12 months up to 2 months before your event will result in forfeiture of your deposit and your 1-year down payment. In the event cancellation occurs within 2 months of your event, 100% of the estimated revenue is due and payable upon receipt of cancellation.

Deposit & Cancellation for Business events

Cancellations received in writing or verbally 28 days or less but more than 14 days notice of scheduled function(s) will be subject to 15% of the revenue from an average business function(s) based on the estimated # of people on the contract unless a function(s) of equal or greater value is rebooked for the same day and time. Cancellations received in writing or verbally 14 days or less notice of scheduled function(s) will be subject to 30% of the revenue from an average business function(s) based on the estimated # of people on the contract unless a function(s) of equal or greater value is rebooked for the same day and time. Menus must be confirmed at least 1 week in advance.

All pricing listed does not include sales tax or service charge.

Food & Beverage Regulations

According to Wisconsin Administrative code (DH & SS196.07) no food will be allowed in any function room of the banquet hall from outside sources, with the exception of wedding favors (nuts & mints). All food must be prepared by La Sure's Banquet Hall & Catering. Any food or beverage that is left from the function (except wedding cake) is prohibited from leaving our property due to La Sure's liability.

It is a policy that alcoholic beverages cannot be brought into the function rooms of the banquet hall (WI statute 125.36). As the licensee, La Sure's Banquet Hall is responsible for the dispensing of all alcoholic beverages by a licensed bartender. Everyone consuming alcoholic beverages must be of legal drinking age. La Sure's has the right to refuse alcohol service to anyone at its discretion.

Food is served a maximum of 1 1/2 hours or until 15 minutes after the last guest has been served.

All events with a meal must be served no more than 30 minutes after the scheduled meal time or every 10-minute delay after that a \$50.00 charge is taken off of your security deposit.

Entertainment

All banquet functions must be completed by 12 a.m. The doors of the banquet room are locked by 12:30 a.m.

Room Assignment

La Sure's Banquet Hall reserves the right to change room assignments based on the guaranteed number of attendees.

Liability

La Sure's catering reserves the right to control all private functions. Damage to the premises or equipment will be charged accordingly. La Sure's cannot assume responsibility for personal property brought onto the premises of the banquet hall. No banners or signs may be hung from the ceiling or fixed to the walls without permission from La Sure's management. No glitter, rice, confetti, silly string, or fog machines are permitted.

Audio Visual Equipment

The catering department will arrange for rental of audio visual equipment which you may require for meeting or program activities. Please place your order with our catering department at least three business days before your scheduled event.

Special Meal Request

Special diet requests for allergies can be accommodated, but we must be informed at least 3 days ahead of time. There may be extra charges added on to the bill for special diet requests.

Special Arrangements

We would be more than happy to assist you with making arrangements for musical entertainment, custom made menus, flowers, or special shows.

All pricing listed does not include sales tax or service charge.

Wedding Planner

Dear Wedding Couple

Congratulations and thank you for your interest in La Sure's Banquet Hall and Catering. Please keep in mind that these menus are very popular but we can customize any menu to fit your needs.

La Sure's Hall and Ceremony Garden Rental Fee (with food & beverage purchase)

For weddings or social events there is a charge for the use of the Paris Ballroom and Ceremony Garden. Please check with our sales staff for hall & ceremony garden pricing and availability.

The minimum number of guests needed to rent each room are as follows:

	<u>Round 5ft. (seats 8)</u>	<u>Buffet 8ft. (seats 8)</u>
Paris Ballroom A, B & C	min 150 to max 288	min 150 to max 390
Ballroom A & B	min 100 to max 150	min 120 to max 200

The room rental also includes the following for your wedding:

- * Mirrored tiles, with centerpieces
- * Skirted gift, guest book and cake tables
- * Linen table clothes and napkins
- * Skirted head table on risers, with lights under skirts of head & cake table
- * Bartenders & complete bar set up
- * Free cutting & serving of your wedding cake when it is purchased from La Sure's and served with dinner. A \$150.00 cake serving charge will be added to the bill if the cake or cup cakes is not purchased from La Sure's. Any cake or cup cakes brought into La Sure's by law must come from a licensed bakery. For insurance reasons, only La Sure's staff can cut or serve the cake or cup cakes.

The Ceremony garden rental includes the following (May-September)

- * Set up for up to 200 white chairs for the ceremony.
- * Use of the garden for up to 4 hours.

Deposit, Down Payment & Cancellation Policy

A security deposit of \$500.00 is required to hold any of the ballrooms or combination of ballrooms or ceremony garden when the event contract is signed. The deposit is not applied towards your account. If any additional charges are incurred from your event, these charges will be deducted from your deposit. You will receive the remainder of your deposit within 7 to 10 days after the event.

1. A down payment of \$1000.00 for Saturday's and \$500.00 for any other day May - Sept with use of the ceremony garden area is due when the event contract is signed.
2. An additional down payment, as specified on your contract, will be required 12 months prior to your event date.
3. In the event of a cancellation the following fees will be assessed: Cancellations received more than 12 months before your event, will result in a loss of your deposit & down payment unless La Sure's can resell the space for equal or greater value. Cancellations received less than 12 months up to 2 months before your event will result in forfeiture of all deposits and down payments. In the event cancellation occurs within 2 months of your event, 100% of the estimated revenue is due and payable upon receipt of written cancellation.

Hotel Accommodations

Hotel rooms are available from the Cobblestone Inn & Suites. Please contact the hotel at 920-303-1133.

All pricing listed does not include sales tax or service charge.

Breakfast Buffets - *Start with our ever popular breakfast packages!*

The Continental

\$9.45 per Person

Assorted breakfast Danishes, Donuts, Croissants & Muffins, Fresh Fruit Tray, Orange Juice, Regular & Decaf Coffee and Hot tea.

Healthy Breakfast Buffet

\$12.95 per Person

Scrambled Eggs, Fresh Fruit Tray, Fresh Baked Muffins & Bagels, Assorted Yogurt, Orange Juice and Regular & Decaf Coffee and Hot Tea.

Hungry Man's Breakfast Buffet

\$14.45 per Person

Scrambled Farm Fresh Eggs, Country Ham or Smoked Bacon, Garlic New Potatoes, Fresh Fruit Tray, Fresh Baked Assorted Sweet Rolls & Muffins, Orange Juice, Regular & Decaf Coffee and Hot Tea.

Baked Egg Strata

\$14.45 per Person



Light Fluffy Baked Egg Strata (Filled with Sausage & Cheese or Broccoli & Cheese), Fresh Fruit Tray, Fresh Baked Pastries & Danish, Orange Juice, Regular & Decaf Coffee and Hot Tea.

Texas French Toast

\$14.45 per Person

Served with warm Maple Syrup and Strawberry Topping, fresh from the farm Scrambled Eggs, Sausage Links, a fresh Fruit Tray, Coffee and chilled Orange Juice.

Scrambled Eggs Benedict

\$14.45 per Person

Fresh Scrambled Eggs on top of Honey Ham & a toasted English Muffin, topped with our Hollandaise Sauce. Oven browned Baby Red Potatoes, a fresh Fruit Tray, plus Coffee and Juice.

Breakfast Enchilada

\$14.45 per Person

An Enchilada stuffed with Eggs, Cheese, Ham and topped with Cheese Sauce. Served with Southwest Potatoes, homemade Salsa, fresh Fruit Tray plus Coffee & Juice.

Sunday Brunch (Fit For A King) *(Minimum of 40 guests)*

\$19.95 per Person

Crispy Fried Chicken	Farm Fresh Scrambled Eggs
Baked Country Ham	Fresh Fruit Tray
Apple Smoked Bacon	French Toast & Maple Syrup
Homemade Gravy	Assorted Chilled Juices
Golden Corn	Regular & Decaf Coffee
Real Mashed Potatoes	Flavored Hot Tea
Garlic New Potatoes	

Breakfast buffets are replenished for up to 1 hour.

All pricing listed does not include sales tax or service charge.

Break Time & Desserts

Morning Break

Fresh Baked Muffins & Pastries Assorted Soda & Bottled Water
Regular & Decaf Coffee, Hot Flavored Tea

\$7.95 per Person



Cookies & Bars Break

Assorted Cookies & Bars
Milk, Assorted Soda, Bottled Water and Fresh Brewed Coffee

\$7.65 per Person

Afternoon Break

Includes Chips & Dip, Mini Candy Bars, Fresh Fruit Tray, Assorted Soda,
Bottled Water and Fresh Brewed Coffee

\$7.65 per Person

Break Time Ala Carte

Beverages

Regular or Decaf Coffee	\$17.95/Gallon
Juice (10 oz Bottle)	\$2.50 Each
Milk	\$9.95/Carafe
Fruit Punch/Lemonade/Iced Tea	\$19.95/Gallon
Soda per Can	\$2.00 Each
Bottled Water	\$2.00 Each
Flavored Hot Tea	\$18.95/Gallon

Food Items

Assorted Pastries & Donuts	\$2.15 Each
Assorted Muffins 3"	\$2.15 Each
Fresh Assorted Bars	\$2.00 Each
Fresh Baked Cookies	\$1.80 Each
Decorated Fresh Baked Cup Cakes	\$2.50 Each
New - Gluten Free Chocolate Cookies	\$2.75 Each

Desserts, Baked in our own Bakery

For Brownies, Assorted Bars or Cookies (included in all business luncheons) add \$2.35 per Person.

For Assorted Sheet Cakes or Ice Cream add \$2.55 per person.

For Assorted Tortes add \$3.95 per Person. Pistachio, Chocolate, Strawberry, Butterscotch or Lemon (1 flavor per event)

Or try our delicious Apple Pie, Pumpkin Pie and Cherry Pie Slices for an additional \$3.95 per Person.

Hot Desserts

Hot Apple Crisp with Cinnamon Cream	1/2 Pan (<i>serves approximately 12 guests</i>)	\$39.95 per 1/2 pan
Cherry Cobbler with Whipped Cream	1/2 Pan (<i>serves approximately 12 guests</i>)	\$40.95 per 1/2 pan
Bread Pudding with Butter Rum Sauce	1/2 Pan (<i>serves approximately 12 guests</i>)	\$39.95 per 1/2 pan

SPECIAL DECORATED CAKES & WEDDING CAKES can be ordered for any event.

Price will vary for each cake. Please ask our catering sales department for more information.

All pricing listed does not include sales tax or service charge.

Buffet Luncheon Menu *(Minimum order 20 guests)*

- 1. Soup & Sandwich Board** **\$14.75 per Person**
Homemade Soup du jour and a generous portion of Deli Sliced Ham, Roast Beef, Salami & Roast Turkey, served with Fresh Baked Assorted Rolls and Wheat Berry Bread, Homemade Potato Salad, Fresh Vegetables and Dip, a Cheese Tray, Sliced Tomatoes, Lettuce and choice of Dessert.
- 2. Hot Sandwich Luncheon** **\$14.95 per Person**
Our famous Hot Beef, Roast Turkey, BBQ Pork, or Baked Ham (choice of 2) cooked to perfection, served with Fresh Potato Rolls, with choice of Potato, choice of Salad and choice of Dessert.
- 3. Creamy Sundried Tomato Chicken** **\$14.95 per Person**
Sautéed Chicken strips tossed in a Creamy Sundried Tomato Sauce. Served over Penne Pasta, Garlic Butter Roasted Carrots and fresh baked Wheat Rolls and butter. and choice of Dessert.
- 4. Picnic Luncheon** **\$14.75 per Person**
Char Grilled Hamburgers, Brats or Chicken Burger(choice of 2), with fresh baked Hard Rolls, Lettuce & Tomato and served with Cheesy Mashed Potatoes, choice of Salad and choice of Dessert.
- 5. Italian Buffet** **\$15.25 per Person**
Petite Lasagna, topped with Marinara Sauce & Mozzarella Cheese, served with Penne Pasta, Spaghetti Sauce & Meatballs, Tossed Salad, Warm Bread Sticks and choice of Dessert.
- 6. Soup & Salad Bar** **\$14.75 per Person**
Build your favorite Salad with all the Fixings, served with Fresh Baked Bread sticks, choice of 2 Salads, your choice of Cream or Broth Soup and choice of Dessert.
- 7. Build Your Own Taco Bar** **\$14.75 per Person**
Complete with all the Fixings, Soft & Crisp Shell Tacos, served with a Mexican Rice and Hot Cheese Sauce with Tortilla Chips and choice of Dessert.

**GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.*
All luncheons include water, coffee, hot tea and choice of dessert.

Choice of dessert for the luncheon buffets include: assorted cookies, assorted bars or brownies. Many other dessert choices are available for an additional charge; please check our dessert menu for other options.

Salads, potatoes and vegetables can be changed with others in the menu; however, pricing may change.

All pricing listed does not include sales tax or service charge.

Buffet Luncheon Menu (Continued) *(Minimum order 20 guests)*

- 8. Fried Chicken Buffet** **\$14.75 per Person**
Crispy Fried Chicken, served with Real Mashed Potatoes & Gravy, Creamy Coleslaw, choice, of Salad Rolls and choice of dessert.
- 9. Caribbean Jerk Chicken** **\$15.45 per Person**
A marinated jerk seasoned chicken breast with mango salsa, Jamaican rice & beans, tropical ambrosia salad, rolls with butter and choice of dessert.
- 10. Homemade BBQ (Sloppy Joes) Luncheon** **\$14.25 per Person**
La Sure's barbeque served with fresh baked rolls, Mac & cheese, homemade baked beans, coleslaw and choice of dessert.
- 11. Chicken Cordon Bleu** **\$14.95 per Person**
A lightly breaded Chicken Breast filled with Ham & Swiss Cheese topped with a delicate White Sauce and served with Rice Pilaf, Broccoli Bacon Salad, Fresh Baked Bread sticks and choice of dessert.
- 12. Tortilla Wraps** **\$15.25 per Person**
Try our Chicken Ranch, Ham and Turkey combo, Chicken Salad Supreme, Pizza, Seafood or Veggie wraps served with a Taco Tray, Fresh Fruit Salad, Fresh Vegetables and Dip and choice of dessert.
- 13. Chicken Saltimbocca** **\$15.25 per Person**
Italian Seasoned Chicken Breast Wrapped in Ham in a Sage Cream Sauce, served with Rice Pilaf, Fresh Fruit Salad, Warm Bread Sticks and choice of dessert.
- 14. Build Your Own Fajita Bar** **\$15.25 per Person**
Choice of Chicken, Beef or Pork (choose 2) served with Cheese Sauce, Sour Cream, Salsa & Guacamole. Also includes Southwest Quinoa Salad, Tortilla Chips and choice of dessert.


**GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.*
All luncheons include water, coffee, hot tea and choice of dessert.

Choice of dessert for the luncheon buffets include: assorted cookies, assorted bars or brownies. Many other dessert choices are available for an additional charge; please check our dessert menu for other options.

Salads, potatoes and vegetables can be changed with others in the menu; however, pricing may change.

All pricing listed does not include sales tax or service charge.

Plated Luncheon Menu *(Minimum order 10 guests)*

- 1. Chicken Saltimbocca** **\$15.75 per Person**
Italian seasoned Chicken Breast wrapped in Ham, smothered with Mozzarella Cheese and topped with a Sage Cream Sauce. Served with Rice Pilaf and warm Bread Sticks.
- 2. Baked *GF or Deep Fried Haddock** **\$15.25 per Person**
Flaky white Haddock cooked to order, served with Baby Bakers, Cheddar & Garlic Biscuits and Tartar Sauce.
- 3. Seafood Stuffed Haddock** **\$19.45 per Person**
Served with a Lemon Butter Sauce, Baby Red Potatoes, and Fresh Baked Wheat Rolls.
- 4. Top Sirloin Steak *GF** **\$17.95 per Person**
A juicy 6 oz Top Sirloin Steak, served with Garlic Mashed Potatoes and Rolls.
- 5. Chicken w Balsamic Bacon Mushroom Sauce** **\$15.45 per Person**
 Boneless Breast of Chicken, lightly dusted with seasoned flour, pan sautéed and topped with a Balsamic, Bacon Mushroom Sauce. Served with Baby Red Potatoes and Roasted Bistro Blend Vegetables with bits of sundried Tomato, fresh baked wheat rolls and butter.
- 6. Bacon Wrapped Pork Chop** **\$16.95 per Person**
2 Tender Pork Chop wrapped in Bacon, topped with BBQ Butter Sauce; served with a baked potato, sour cream & Rolls.
- 7. Chicken Parmesan** **\$15.25 per Person**
A tender Chicken Breast on a bed of Fettuccine Noodles, topped with Marinara sauce and Mozzarella Cheese. Served with warm Bread Sticks.
- 8. Butternut Squash Ravioli** **\$15.25 per Person**
Served with a Maple & Walnut Butter Sauce and fresh baked Bread Sticks.
- 9. Grilled Chicken Caesar Salad** **\$14.25 per Person**
Bed of crisp Romaine Lettuce, Croutons, Tomatoes, Parmesan Cheese, topped with Grilled Chicken Strips and tossed in our Caesar Dressing. Includes fresh baked Bread sticks.
- 10. Chef Salad** **\$14.25 per Person**
Julienne Ham & Turkey, Swiss & Cheddar Cheese, Boiled Egg, Tomato Wedges, Cucumbers, Croutons, choice of Dressing and fresh baked Bread sticks.

**GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.*

Max 2 choices per event. Meals 1-10 include choice of vegetable, salad and dessert. Meals 11-13 include choice of dessert.

Salad Choices: Fresh Fruit salad, Marinated Pasta salad, Tropical Fruit salad, Cranberry salad, Coleslaw or Tomato Cucumber salad.

Vegetable Choices: Buttered Green Beans, Francais Blend, Golden Corn or Glazed Baby Carrots.

Dessert Choices: Assorted cookies, bars or brownies. Other desserts can be substituted for an additional charge.

All plated luncheons include water, coffee, hot tea and milk.

All pricing listed does not include sales tax or service charge.

Elegant Plated Dinners *(Minimum order 25 guests)*

Poultry

Chicken Marsala

\$21.75 per Person

Sautéed Chicken Breast with a Fresh Mushroom and Marsala Wine Cream Sauce.
Served with a Wild Rice Blend with Fresh Herbs



Chicken a la Oskar

\$23.75 per Person

Herb Seared Chicken Breast topped Lumped Crab Meat, Classic Hollandaise Sauce and Fresh Poached Asparagus. Served with Cheddar Infused Twice Baked Potatoes.

Chicken Saltimbocca

\$22.75 per Person

Italian Seasoned Chicken Breast wrapped in Ham, smothered with Fresh Mozzarella Cheese with a Sage Cream Sauce. Served with Risotto and Wild Mushrooms.

Creamy Sundried Tomato Chicken

\$21.75 per Person

Sautéed Chicken Strips in infused olive oil, tossed in a Creamy Sundried Tomato Sauce. Served over Penne Pasta.

Spinach and Sun Dried Tomato Stuffed Chicken Breast

\$24.95 per Person

Stuffed Chicken Breast filled with spinach, sun dried tomato and cheese, lightly breaded and topped with a garlic cream sauce. Served with Baby Red Potatoes.

Roasted Breast of Turkey

\$21.75 per Person

Tender Roast Turkey and herb dressing with a splash of gravy. Served with a absolutely delicious Savory Roasted Sweet Potatoes.

Beef

Braised Beef Short Rib

\$29.95 - per Person

Boneless Beef Short Ribs pan seared in a Beef and Garlic Sauce with Rutabaga & Yukon gold mashed potatoes.

Top Sirloin Steak *GF

\$25.95 - per Person

Juicy Top Sirloin, grilled to perfection. Served with a Gorgonzola Cream Sauce and served with Baby Red Potatoes..



Whiskey Chuck Tender Steak

\$26.95 - per Person

A Tender Whiskey Marinated Chuck Tender Steak, served with au jus and sautéed Mushrooms plus Creamy Garlic Mashed Potatoes.

Char Grilled Filet of Tenderloin

\$32.95 - per Person

A favorite among our clients, Herb & Olive oil marinated Tenderloin Steaks grilled to perfection and served with Au Jus and Sautéed Button Mushrooms plus Cheddar Infused Twice Baked Potatoes.

***GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.**

All dinners listed above also include a choice of a Vegetable, Tossed Salad with Dressing, Rolls & Butter, Coffee and Milk. Dessert is available for an additional charge. Please refer to our dessert page. For your dining pleasure you may order up to 3 plated entrees for your guests. We ask that you provide place cards to assist our servers.

All pricing listed does not include sales tax or service charge.

Elegant Plated Dinners (Continued) *(Minimum order 25 guests)*

Pork

Sundried Tomato Crusted Pork Rib Eye **\$23.75 per Person**
Boneless grilled tender Pork Rib Eye smothered in creamy gorgonzola sauce and served with a cheddar infused twice baked potato.



Bacon Wrapped Pork Filets **\$23.75 per Person**
Fresh from the farm Pork Medallions, lightly seasoned and wrapped with apple wood smoked bacon. Oven roasted and served with a BBQ butter sauce and roasted garlic and butter red skin potato puree.

Seafood

Alaskan Salmon Fillet *GF **\$26.95 - per Person**
Herb infused marinated salmon fillet, pan roasted & served with lemon butter dill sauce and a side rice pilaf.

Bourbon & Brown Sugar Salmon *GF **\$26.95 - per Person**
Lightly seasoned fresh salmon fillet brushed with grainy champagne mustard, brown sugar and Kentucky bourbon served with roasted garlic and butter red skin potato puree.

Seafood Stuffed Baked Haddock **\$29.75 per Person**
Stuffed with shrimp, crab meat & fresh sautéed vegetables, served with a lemon butter sauce and a cheddar infused twice baked potato.

Vegetarian

Stuffed Portabella Mushrooms **\$21.25 per Person**
Oven baked Portabella Mushroom Caps filled with a savory mixture of plumped brown rice grains, tossed with sautéed mushrooms and sundried tomato slivers folded into a cream & goat cheese mixture and topped with toasted bread crumbs. *(there is also a vegan stuffed portabella option available)*

Butternut Squash Ravioli **\$21.25 per Person**
Tender egg pasta filled with roasted butternut squash blended with herbs & ricotta cheese. Plumped in vegetable stock and served with a maple & walnut butter sauce.

Portabella & Quinoa Stuffed Peppers *GF **\$21.25 per Person**
A blend of assorted vegetables plus quinoa, Feta cheese and garlic stuffed inside peppers and topped with a sundried tomato butter sauce. *(there is also a vegan quinoa stuffed pepper option available)*

Roasted Bistro Blend Vegetables & Parsley Fettuccini **\$21.25 per Person**
Roasted Vegetables with Alfredo sauce, served over parsley linguine.

***GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.**

All dinners listed above also include a choice of a Vegetable, Tossed Salad with Dressing, Rolls & Butter, Coffee and Milk. Dessert is available for an additional charge. Please refer to our dessert page. For your dining pleasure you may order up to 3 plated entrees for your guests. We ask that you provide place cards to assist our servers.

All pricing listed does not include sales tax or service charge.

Duet Plated Dinners *(Minimum order 25 guests)*

Petite Filet & Chicken w Balsamic Bacon Mushroom Sauce **\$33.95- per Person**

Certified Angus Beef Char Grilled and served with a gorgonzola cream sauce & our creamy Chicken Breast with a Balsamic Bacon Mushroom Sauce and baby red potatoes.

Bacon Wrapped Pork Filet & Chicken a la Oskar **\$29.95- per Person**

Fresh from the farm Pork Medallions lightly seasoned and wrapped with apple wood smoked bacon then oven roasted and served with a grainy mustard cream sauce combined with our Herb Seared Chicken Breast topped with lumped crab meat, classic hollandaise sauce & fresh poached asparagus. Served with roasted garlic and butter red skin potato puree.

Braised Beef Short Rib & Chicken Saltimbocca **\$31.95 - per Person**

Boneless Beef Short Ribs pan seared in a beef and garlic sauce paired with an Italian Seasoned Chicken Breast wrapped in ham, smothered with fresh mozzarella cheese and topped with a sage cream sauce. Served with Risotto and Wild Mushrooms.

Seafood Stuffed Baked Haddock & Pesto Grilled Chicken Breast **\$31.95 per Person**

Baked Haddock stuffed with scallops, sweet crab meat & shrimp. combined with Pesto Marinated and Grilled Boneless Chicken Breast and baked Idaho potatoes.

Char Grilled Filet of Tenderloin & Alaskan Salmon Filet **\$35.95- per Person**

Lightly seasoned herb marinated salmon fillet pan roasted and served with dill & mascarpone cream sauce paired with Herb & Olive Oil Marinated Tenderloin Steaks grilled to perfection served with au jus and sautéed button mushrooms plus cheddar infused twice baked Potatoes.

Whiskey Chuck Tender & Bourbon and Brown Sugar Salmon **\$32.95- per Person**

Whiskey marinated Chuck Tender Steak combined with Bourbon and Brown Sugar Salmon. Served with Baby Red Potatoes.

**GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.*

All dinners listed above include a choice of a Vegetable, Tossed Salad with Dressing, Rolls & Butter, Coffee and Milk. Dessert is available for an additional charge. Please refer to our dessert page. For your dining pleasure you may order up to 3 plated entrees for your guests. We ask that you provide place cards to assist our servers.

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Formal Dinner Buffets

Simple Comforts *(minimum of 25 guests)*

\$21.75 per Person

Entrées *(choose 2 selections)*

Country Pineapple Glazed Ham *GF
Beef Tender Tips in a Wine Sauce
Roasted Turkey *GF
Seasoned Roast Chicken *GF
Fried Chicken
Baked Lemon Pepper Haddock *GF
Petite Lasagna *(meat or vegetarian)*

Starches *(choose 2 selections)*

Creamy Mashed Potatoes *GF
Homemade Noodles
Home-style Dressing
Wild Rice Blend
Macaroni & Cheese

Vegetables *(choose 1 selection)*

Wisconsin Blend Vegetables
Seasoned Green Beans
Sweet Golden Corn
Baby Carrots with Spring Peas

Salad *(choose 1 selection)*

Creamy Coleslaw
Tropical Fruit Salad
Italian Marinated Pasta Salad
Tomato Cucumber Salad
Tossed Salad *(add \$.50 per person)*

To serve the tossed salad to the tables add an additional \$1.50 per person. All dinners listed above also include La Sure's fresh baked rolls and butter.

Simply Delish *(minimum of 50 guests)*

\$24.25 per Person

Entrées *(choose 2 selections)*

Chicken Marsala
Chicken Ala Cream w Sundried Tomato Sauce
Beef Stroganoff
Baked Haddock Bella Vista *GF
Top Sirloin Steak w Gorgonzola Cheese Sauce
Bacon Wrapped Pork Fillet with BBQ Butter Sauce

Starches *(choose 1 selection)*

Garlic Mashed Potatoes *GF
Seasoned Rice Pilaf *GF
Baby Red Potatoes *GF
Cheesy Mashed Potatoes *GF

Vegetables *(choose 1 selection)*

Maple Glazed Baby Carrots
Green Beans Almandine
California Blend Vegetables
Garlic & Butter Roasted Carrots

Salad *(choose 1 selection)*

Fresh Fruit Salad
Tossed Fresh Green Salad *(choice of 2 dressings)*

Tossed salad on the buffet is included. To upgrade to serve the salads to the table add an additional \$1.00 per person. All dinners mentioned above also include La Sure's fresh baked rolls and butter.

*GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.

All pricing listed does not include sales tax or service charge.

Formal Dinner Buffets (Continued)

Simply Amazing *(minimum of 50 guests)*

\$27.95 - per Person

Entrées *(choose 2 selections)*

Whiskey Chuck Tender Steak with Sautéed Mushrooms & Au Jus
Garlic Braised Short Ribs in Brown Gravy
Bourbon and Brown Sugar Salmon *GF
Chicken w Saltimbocca w a Sage Cream Sauce
Pesto Crusted Haddock
Chef Carved Top Sirloin of Beef with Au Jus & Horseradish Sauce



Starches *(choose 1 selection)*

Yukon Gold Creamy Mashed Potatoes *GF
Roasted Garlic & Red Skin Potato Puree *GF
Baked Potatoes w sour cream

Vegetables *(choose 1 selection)*

Francais Blend Vegetables
Parmesan Creamed Corn
Roasted Bistro Vegetables

Salad

Spring Mixed Greens with
Mandarin Oranges & Pecans
Asian Salad

Spring mixed greens salad on the buffet is included. To upgrade to serve the salads to the table add an additional \$1.00 per person. All dinners mentioned above also include La Sure's fresh baked rolls and butter.

Simply Elegant *(minimum of 50 guests)*

\$33.95 - per Person

Entrées *(choose 2 selections)*

BBQ Pork Baby Back Ribs
Petite Filet Mignon with Sautéed Mushrooms and Au Jus
Seared Atlantic Salmon with Lemon Dill Butter Sauce *GF
Baked Haddock stuffed with Sweet Crab Meat & Shrimp with a Lemon Butter Sauce
Chef Carved Prime Rib with Horseradish Sauce *GF

Starches *(choose 1 selection)*

Creamy Twice Baked Herb Potatoes *GF
Cheddar & Scallion Potato Puree *GF
Yukon Gold Creamy Mashed Potatoes *GF
Savory Roasted Sweet Potatoes w Parmesan

Vegetables *(choose 1 selection)*

Steamed Broccoli with a Sharp Cheddar Sauce
Steamed Asparagus Parmesan
Roasted Carrots & Brussels Sprouts

Salad *(choose 1 selection)*

Caesar Salad with Fresh Grated Parmesan
Spring Mix with Apples and Walnuts and Raspberry Vinaigrette Dressing
Quinoa Cauliflower Salad

Choice of salad on the buffet is included. To upgrade to serve the salads to the table add an additional \$1.00 per person. All dinners mentioned above also include La Sure's fresh baked rolls and butter.

**GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.*

Any salads, vegetables, starches or entrées can be mixed or matched to fit your needs, but prices may change.

Need Dessert? Please look at our dessert page for the many options we have available.

Our Buffet cannot always be used depending on the size of event. Please ask our catering sales staff for details.

All pricing listed does not include sales tax or service charge.

Family Style Dinner *(minimum of 30 guests)*

\$22.95 per Person

Entrées *(choose 2 selections)*

Seasoned Roast Chicken *GF
Crispy Fried Chicken
Baked Country Ham *GF
Beef Tender Tips in Wine Sauce
Petite Lasagna w Italian Sausage
Roasted Turkey *GF

Add \$1.00 more per person for:

Baked Haddock Bella Vista *GF
Chicken Marsala

Add \$2.00 more per person for

Pesto Crusted Haddock
Bacon Wrapped Pork Loin

Add \$4.00 more per person for

Whiskey Chuck Tender Steak

Starches *(choose 2 selections)*

Real Mashed Potatoes *GF
Home-style Dressing
Parsley Buttered Noodles
Rice Pilaf *GF
Wild Rice Blend
Baby Red Potatoes *GF
White Rice *GF
Macaroni & Cheese

Vegetables *(choose 1 selection)*

Golden Corn
Buttered Peas and Carrots
Glazed Baby Carrots
Green Beans Amandine
Buttered Green Beans
Wisconsin Blend
Green Bean Casserole

Salads *(choose 1 selection)*

Marinated Pasta Salad	Creamy Coleslaw	Creamy Cucumber Salad
Tropical Fruit Salad	Fresh Fruit Salad (in season)	Cranberry Salad
Caramel Apple Salad	Tomato Cucumber Salad	

Upgrade to a tossed salad with two dressings for an additional \$1.50 per person.
All dinners listed above also include La Sure's fresh baked rolls and butter.

*GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.

***When ordering family style dinners, all tables except for the head table must be set for 8 guests or there will be an additional charge added to the bill. Please ask our catering sales staff for details.**

Need Dessert? Please check our dessert page for the many options we have available.

All pricing listed does not include sales tax or service charge.

Buffet Stations *(minimum of 50 guests)*

Dinner Stations

Carving Station

Roasted Turkey with Cranberry Sauce

\$7.45 per Person

Carved Sirloin Strip of Beef with Au Jus

\$9.95 - per Person

Carved Pineapple Glazed Ham

\$7.45 per Person

Carved Prime Rib with Horseradish Sauce

Market - per Person

All carved meat stations include assorted fresh baked rolls & condiments.



Build your own Potato Bar *(choose 3 selections)*

\$7.45 per Person

Real Mashed Potatoes, Garlic Mashed, Blue Cheese Mashed, Cheesy Mashed, Steamed Baby Red Yukon Gold Mashed and Roasted Garlic & Red Potato Puree. Served with Sour Cream, Bacon Bits, Chives, Cheddar Cheese, Steamed Broccoli & Gravy



Italian Station *(choose 3 selections)*

\$10.25 per Person

Petite Lasagna (regular or vegetarian), Meatballs in sauce, Marinara Sauce and Chicken Alfredo

Served with your choice of Penne, Fettuccini or Garlic parsley Linguine *(choose 1 pasta)*

South of the Border Station

\$9.45 per Person

Build your own tacos with Soft & Hard Shells, Chicken Fajita and Taco Meat and Assorted Toppings along with Tortilla Chips & Cheese Sauce.

Salad Station *(choose 4 selections)*

\$6.45 per Person

Choose from our large selection of salads on page 23 including tossed, spring or Caesar salads.

(Choice of 2 lettuce salads and 2 other salads)

On Wisconsin Station

\$8.95 per Person

Assorted gourmet cheese & sausage trays, beer bratwurst with sauerkraut and cherry cheesecake bars.

Served with fresh baked rolls and condiments.

The Sliders

\$7.95 per Person

Brat & Hamburger Sliders with fresh baked rolls, served with all the fixings, plus a special Bacon & Bourbon Sauce. Potato chips & dip is included to top it off.

Buffet Stations must have a minimum of 3 stations if you are not ordering a complete meal.

Please note: Stations do take up a lot of room and will take away room for your guests.

Please consult with our sales staff about arrangements.

All pricing listed does not include sales tax or service charge.

Hors d' Oeuvres Stations *(minimum of 50 guests)*

Meatball Mania *(choose 3 selections)*

\$6.25 per Person

Swedish, Sweet & Sour, Brown Sugar Glazed, Roasted Red Pepper or Kentucky Barbeque Meatballs.

Dips & Bread *(choose 3 selections)*

\$5.45 per Person

Spinach Dip, Bleu Cheese Dip, Cream Cheese & Sun Dried Tomato Dip, Hot Artichoke & Crab Dip or Hot Spinach & Artichoke Dip.
Served with Assorted Crackers and Crostini.

The Munchies *(choose 3 selections)*

\$6.25 per Person

Cheese & Sausage Tray with Crackers, Fresh Vegetables & Dip, Fresh Fruit Tray & Dip, Chips & Dip,
Taco Tray with Tortilla Chips, Pretzels with Honey Mustard or Assorted Mini Sandwiches.



Dessert Stations

Mini Gourmet Dessert Buffet *(choose 4 selections)*

\$5.75 per Person

Mini Key Lime Tarts, Mini Cheesecakes, Mini Cream Puffs, Mini Chocolate Éclairs, Mini Apple Tarts
Strawberry Bruschetta and Strawberry Shortcake Kabobs.

Full Dessert Buffet *(choose 4 selections)*

\$7.75 per Person

Carrot Cake, Snicker Doodle Cake, Assorted Pie Slices, Hot Apple Crisp, Cherry Cobbler, Homemade Bread Pudding with Butter Rum Sauce, Assorted Tortes and Fresh Berry Meringue Tarts.



Build Your Own S'mores Buffet *(minimum 50 guest)*

\$3.25 per Person

All time favorite snack. Toasted Marshmallows, Hersey's Chocolate and Crispy Graham Crackers
a great after dinner treat. *(served for 1-1/2 hours)*

Build Your Own Sundae Bar *(minimum 50 guest)*

\$8.25 per Person

Start with Creamy French Vanilla and Chocolate Ice Cream then add all of your favorite toppings to build your dream Sundae!

Hors d' Oeuvres Stations can be ordered by only 1 station or combined for a meal.

Please note: Stations do take up a lot of room and will take away room for your guests.

Please consult with our sales staff about arrangements.

Mini Desserts *(minimum order 3 dozen per item)*

<u>Item</u>	<u>Price</u>	<u>Suggested Amount</u>	<u>Item</u>	<u>Price</u>	<u>Suggested Amount</u>
Mini Cream Puffs	\$1.40	1-2 per person	Assorted Bars	\$1.95	1-2 per person
Mini Cheesecakes	\$1.25	1-2 per person	Key Lime Tart	\$1.35	1-2 per person
Mini Choc Éclairs	\$1.40	1-2 per person	Mini Apple Tart	\$1.35	1-2 per person
Chocolate Dipped Strawberries	\$2.00	1-2 per person	Chocolate Strawberry Bruschetta	\$2.10	1-2 per person
Strawberry Shortcake Kabobs	\$2.15	1-2 per person			

All pricing listed does not include sales tax or service charge.

Around The World Buffets *(minimum of 50 guests)*

1. German Buffet **\$24.75 per Person**

Bacon Wrapped Pork Filet, Polish Sausage in sauerkraut and Fried Chicken served with fresh baked rolls. Includes German potato salad, potato dumplings and gravy, crisp cucumber salad, cheese & sausage with Crackers and homemade apple strudel.

2. Italian Buffet **\$24.75 per Person**

Baked Petite Lasagna, a Zesty Marinara Sauce with Meatballs, Chicken Alfredo and Parsley Linguine served with warm bread sticks, tossed salad and Fantasy Snickers cake.

3. Mexican Buffet **\$24.25 per Person**

Build your own Taco Bar: Shredded Chicken, Beef Taco Meat, soft shell tortillas, hard taco shells with all the fixings to make a great Taco. Plus Chicken Enchiladas, Mexican rice, cheese sauce with tortilla chips, guacamole, and topped off with a Mexican favorite, chocolate orange cake.

4. Seven Seas Buffet **\$28.95- per Person**

Pesto Crusted Haddock, Alaskan Salmon Filet and Seafood Newburg. Served with baked potatoes, sour cream, penne pasta, green beans amandine, coleslaw, tartar sauce, fresh cheddar & garlic biscuits and pineapple upside down cake.

5. American Buffet **\$26.95- per Person**

Roast Sirloin Strip of Beef, carved on site and bacon wrapped pork with BBQ butter sauce. Served with potato rolls, garlic new potatoes, homemade bake beans, fresh fruit tray, fresh vegetables & dip and our fresh baked Apple Pie squares.

6. Wisconsin Old Fashioned Picnic Buffet *(choose 3 selections)* **\$18.45 per Person**

Grilled Beer Brats, Grilled Burgers, Char Grilled Chicken Burgers or pulled pork served with fresh baked rolls, potato salad, homemade baked beans, fresh vegetables & dip, cheese tray and fresh baked brownies.

All buffets include coffee & milk.

All pricing listed does not include sales tax or service charge.

Hors d' Oeuvres Buffets For Any Occasion *(minimum of 25 guests)*

- 1. The Open House** **\$11.95 per Person**
 Swedish Meatballs, Bacon Wrapped Chestnuts, Fresh Vegetables & Dip and Cheese & Sausage with Crackers.
- 2. The Party** **\$15.45 per Person**
 Delicious Deviled Eggs, a Cheese & Sausage tray with Crackers, Glorified Pineapple with Fruit, Seafood Stuffed Mushrooms, BBQ Chicken and Bacon Bites and Cheesy Artichoke Flat Bread.
- 3. Great Food & Fun** **\$18.95 per Person**
 Mounds of fresh Vegetables and Dip, a Shrimp & Sauce Tray with Crackers, fresh Fruit Kabobs, Creamy Stuffed Mushrooms, Thai Peanut Chicken Skewers, Kentucky BBQ Meatballs, Bacon Wrapped Chestnuts and Mini Desserts.
- 4. Fit for a King** *(minimum of 50 guests)* **\$22.95 per Person**
 Mini assorted Sandwiches, Beef & Blue Cheese Crostini, Chocolate Dipped Strawberries (in season), fresh Vegetables & Dip, Fruit Kabobs, Basil-Parmesan Stuffed Mushrooms, Jumbo Shrimp Cocktail (2/person), Mini BBQ Ribs, Bacon Wrapped Sweet Potato Bites and Swedish Meatballs.

A La Carte Hors d' Oeuvres

Hot Items *(minimum order of 100 pieces)*

	<u>Price per Item</u>	<u>Suggested Amount</u>
Cocktail Wieners	\$0.95	2 - 3 per person
Swedish Meatballs	\$1.20	2 - 3 per person
Kentucky BBQ Meatballs	\$1.20	2 - 3 per person
Brown Sugar Glazed or Sweet Sour Meatballs	\$1.20	2 - 3 per person
BBQ Bacon Chicken Bites	\$1.45	2 - 3 per person
Chicken Wings - Regular, Buffalo, Sticky, BBQ	Market	2 - 3 per person
Cream Cheese Jalapeno Wrapped in Bacon *GF	\$1.40	1 - 2 per person
Bacon Wrapped Chestnuts *GF	\$1.40	2 - 3 per person
Bacon Wrapped Sweet Potato Bites	\$1.45	2 - 3 per person
Mini BBQ Ribs	\$2.95	1 - 2 per person
Bacon Wrapped Shrimp *GF	\$2.60	2 - 3 per person
 Seafood Stuffed Mushroom Caps	\$1.60	1 - 2 per person
Stuffed Mushroom Caps	\$1.40	1 - 2 per person
Cheesy Artichoke Flat Bread	\$1.75	1 - 2 per person
Basil-Parmesan Stuffed Mushrooms	\$1.40	1 - 2 per person
Tomato Bacon Fillo Canapés	\$1.35	1 - 2 per person
Roasted Vegetable Skewers *GF	\$2.00	1 - 2 per person
Thai Peanut Chicken Skewers	\$2.10	1 - 2 per person
Asiago Dip & Crostini	\$18.75/Pound	2lbs for 24 people
Hot Spinach & Artichoke Dip	\$18.75/Pound	2lbs for 24 people

*GF = Gluten Free

All pricing listed does not include sales tax or service charge.

A La Carte Hors d' Oeuvres (continued) *GF = Gluten Free

Cold Items (minimum order of 50 pieces)

	<u>Price per Item</u>	<u>Suggested Amount</u>
Filled Mini Puffs - Chicken or Ham Salad	\$1.25	1 - 2 per person
Cream Cheese Wheels - Assorted Flavors	\$1.00	1 - 2 per person
Antipasto Kabobs - *GF - Mozzarella , olives, tomatoes, pepperoni & salami	\$2.00	1 - 2 per person
Deviled Eggs *GF- Light & Creamy	\$1.30	1 - 2 per person
Cold Bruschetta - Fresh tomatoes, spices, mozzarella on a crostini	\$2.00	1 - 2 per person
Ham or Turkey Rollups *GF - With a touch of garlic.	\$0.95	1 - 2 per person
Shrimp Cocktail (Lg.) *GF - Jumbo & Delicious	\$2.00	2 - 3 per person
Fruit Kabobs *GF- Light and Refreshing	\$2.00	1 - 2 per person
Stuffed Celery - A family favorite.	\$0.95	1 - 2 per person
Prosciutto Wrapped Asparagus * GF - Salty with a zing.	\$1.90	1 - 2 per person
Italian Tortellini Skewers - Stuffed with cheese.	\$1.90	1 - 2 per person
Shrimp & Zucchini Rounds *GF - Shrimp lemon sauce and dill	\$1.65	1 - 2 per person
Beef & Blue Cheese Crostini - with a touch of garlic	\$1.80	1 - 2 per person
Chicken Creole Deviled Eggs - Old time favorite with a kick	\$1.45	1 - 2 per person
Prosciutto Wrapped Fresh Mozzarella *GF - An Italian favorite.	\$1.90	1 - 2 per person
Dried Apricot Goat Cheese and Pistachio Nuts *GF	\$1.60	1 - 2 per person



Cold Item

Cold Assorted Sandwiches (turkey, ham or chicken salad)



Pretzels & Honey Mustard Sauce	\$14.45/Pound
Chips & Dip	\$11.95/Pound
Glorified Pineapple Ham & Cheese	\$96.00
Glorified Pineapple with Fruit	\$96.00
Spinach Dip & Crostini	\$51.95
Smoked Salmon	Market Value
Assorted Crackers per Sleeve	\$3.25

Price per Item

Servings

Minimum Order

	1 per guest	24 Sandwiches
	50 guests	2 Pounds
	30 guests	2 Pounds
	50 guests	1
	50 guests	1
	25 guests	1
	50 guests	1
	10 guests	1

Charcuterie Board (with all your favorites)

\$225.00

50 guests

16 in Pizza (Serves 12-16) Pizzas are served for a late night snack at 9-10 pm.

<u>Type</u>	<u>Price</u>	<u>Type</u>	<u>Price</u>
Extra Cheese	\$19.95	Sausage & Pepperoni	\$23.45
Pepperoni	\$21.45	Sausage & Mushroom	\$23.45
Sausage	\$21.45	Meat Lovers	\$24.95
Veggie	\$21.45	Supreme	\$24.95



A La Carte Trays (minimum of 25 guests)

Tray

Price

Sliced Cheese & Crackers	\$1.85 per person
Cheese & Sausage with Crackers	\$2.00 per person
Taco Dip with Tortilla Chips	\$1.85 per person
Fresh Vegetables & Dip	\$1.85 per person
Fresh Fruit with Dip	\$2.00 per person
Saucy Seafood & Crackers	\$2.25 per person

All pricing listed does not include sales tax or service charge.

Beverage Policies & Prices

Beverage Prices Cash or Host Bar

Call Brand	\$6.00 - 8.50	House Wine per Glass	\$ 6.00
Premium Brand Cocktails	\$6.75 - 9.50	House Wine per Bottle	\$21.95
		House Champagne per Bottle	\$21.95
Domestic Beer (bottle)	\$4.00	Soft Drinks (glass)	\$ 1.55
Import beer (bottle)	\$4.50		
½ Keg of Beer (approx 120 - 16 oz glasses)		* Domestic	\$300.00
		* Import	\$350.00 & up

*** Please note:** We estimate 75 guest per 1/2 barrel for consumption of beer. Any 1/2 barrels of beer ordered and prepaid for above that amount but not tapped, a restocking fee of \$50.00 per 1/2 barrel will be charged .

Champagne Punch (per gallon)	\$39.50	Mimosa Champagne & Orange Juice (per gallon)	\$39.50
NA Fruit Punch (per gallon)	\$19.95		

Cash Bar

All beverages are paid for by the guest at regular banquet bar prices, at the time of purchase.

Hosted Bar - Beer, Soda, Liquor & Wine

Available through the catering department upon request. All beverages are charged to the host on a per drink basis. Advance payment for a host bar will be estimated by calculating the guaranteed number of guest at \$6.50 per guest for the first hour and \$3.50 per hour thereafter. Prepayment of the host bar is only an estimated payment and we cannot guarantee that the estimated beverage cost will actually cover the beverage cost. Host bars are subject to an 20% service charge and 5% sales tax. Final payment of the bar bill is due upon completion of the event.

Minimum Bar Charges

Bartenders for host or cash bar will be supplied at no additional charge if liquor sales meet minimum sales.

Minimum sales are \$100.00 for the 1st hour and \$75.00 for each additional hour. Should sales fall below the \$100.00 or \$75.00 minimum for any additional hours, the difference between the actual sales and the minimum income required will be added on to the bill as a bartender charge and paid by the host.

All pricing listed does not include sales tax or service charge.

Menu Sides Options

Soup Options

Creamed:	Broccoli Cauliflower	Cheesy Broccoli Chili	Corn Chowder Vegetable	White Chicken Chili Wild Rice
Broth:	Beef Barley Beef Noodle	Beef Vegetable Chicken Dumpling	Chicken Noodle Chicken Rice	Chicken Tortilla Soup

Salad Options

Broccoli Cauliflower Salad	Fresh Fruit Salad	Southwestern Pasta Salad
Carmel Apple Salad	Fresh Vegetables & Dip	Tomato Cucumber Salad
Chicken Pasta Salad	Green Apple Slaw	Tossed Lettuce Salad
Coleslaw	Ham & Cheese Rotini Salad	Tropical Ambrosia Salad
Crab & Rotini Salad	Italian Tortellini Veggie Salad	Tropical Fruit Fluff
Cranberry Salad	Marinated Pasta Salad	Tropical Fruit Salad
Creamy Cucumber Salad	Pea & Cheese Macaroni Salad	Tuna Pasta Salad
Crisp Confetti Salad	Roasted Corn Salad	
Feta & Red Tomato Salad	Savory Tortellini Salad	

Asian Salad, Artichoke Guacamole Salad, Broccoli Bacon Salad, Caesar Salad, Cranberry Walnut Quinoa Salad, Quinoa & Artichoke Salad, Spring Salad with Mandarin Oranges & Candied Pecans, Rainbow Fruit Salad w Honey Lime Sauce, Southwest Quinoa Salad, Quinoa Cauliflower Salad and Summer Quinoa Salad are also available for an additional price. Please ask the sales staff when ordering.

Starch Options

Au gratin Potatoes	Garlic Mashed Potatoes	Potato Chips
Baby Red Potatoes	Garlic New Potatoes	Real Mashed Potatoes
Baked Potatoes	German Potato Salad	Rice (White or Brown)
Brown Rice Pilaf	Homemade Potato Salad	Rice Pilaf
Cheesy Mashed Potatoes	Salsa Potatoes	Egg Noodles
Macaroni & Cheese	Scalloped Potatoes	Wild Rice Blend
Fettuccine (White or Wheat)	Oven Browned Potatoes	Savory Roasted Sweet Potatoes
Penne Pasta		

Roasted Garlic and Butter Red Skin Potato Puree, Roasted Cajun Potatoes, Rutabaga and Yukon Gold Mashed Potatoes, Twice Baked Potatoes and Yukon Gold Mashed Potatoes are also available for an additional price. Please ask the sales staff when ordering.

Hot Vegetable Options

Buttered Green Beans	Green Beans Amandine	Maple Glazed Green Beans
Buttered Peas	Green Bean Casserole	Roasted Butter & Garlic Carrots
Buttered Peas & Carrots	Glazed Baby Carrots	Wisconsin Blend
California Blend	Glazed Pea Pods & Carrots	
Francais Blend	Golden Corn	

Parmesan Cream Corn, Corn on the Cob (in season), Roasted Carrots & Brussels Sprouts, Steamed Asparagus Parmesan, Steamed Broccoli with Cheddar Cheese Sauce and Roasted Bistro Blend Vegetables are also available for an additional price. Please ask the sales staff when ordering.

All pricing listed does not include sales tax or service charge.