



PREMIER

Welcome to the Premier Life®
Waterfront Hotel and Convention Center

Banquet Menu

BREAKFAST | LUNCH | BREAKS | DINNER

DESSERTS | HORS D'OEUVRES

CARVING & ACTION STATIONS

BEVERAGES

AUDIO & VISUAL EQUIPMENT RENTAL



Breakfast Menu



CONTINENTAL

Fresh assorted muffins, danishes, orange juice, coffee and hot tea. \$7.99

EXECUTIVE CONTINENTAL

Fresh fruit, bagels with cream cheese, muffins, orange juice, coffee and hot tea. \$9.49

FITNESS CONTINENTAL

Bagels with cream cheese, hard boiled eggs, assorted yogurts, fresh fruit, granola bars, orange and cranberry juices, coffee and hot tea. \$11.99

ASSORTED YOGURTS \$1.99 each

HOT OATMEAL with raisins, brown sugar, cinnamon sugar and chocolate chips. \$2.99 each

HARD BOILED EGGS \$8.99 per dozen

All plated breakfasts include chilled orange juice, coffee, tea and milk. A fresh fruit cup may be added to any plated breakfast for \$1.99 per person.

Egg Beaters® are available upon request.

EARLY RISER

Fresh scrambled eggs with your choice of ham, sausage or bacon, seasoned breakfast potatoes, with a basket of assorted fresh pastries. \$9.99

EGGS BENEDICT

Open-faced English muffins topped with poached eggs and Canadian bacon, smothered with hollandaise sauce, served with seasoned breakfast potatoes. \$10.99

FRESHLY BAKED QUICHE

Your choice of either a freshly baked quiche with sausage, bacon and cheese, or a vegetarian quiche with spinach, mushrooms and roasted tomatoes. Both served with fresh fruit garnish. \$9.99

SKILLET SCRAMBLE

Scrambled eggs with roasted peppers, onions, bacon, sausage and cheese, served with roasted breakfast potatoes. \$10.99

Breakfast Buffets

Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.

SUNRISE BUFFET

Scrambled eggs, breakfast potatoes, bacon and sausage, a variety of fresh breakfast pastries, chilled juices, coffee, hot tea and milk. \$11.99

WATERFRONT BUFFET

Fresh fruit, scrambled eggs, Belgian waffles with warm maple syrup, fruit topping and whipped cream. Also includes breakfast potatoes, smoked bacon and sausage, a variety of breakfast pastries, chilled juices, coffee, hot tea and milk. \$13.99

SUPREME BREAKFAST BUFFET

Fresh fruit, scrambled eggs, eggs benedict, Belgian waffles with warm maple syrup, fruit topping and whipped cream. Also includes seasoned breakfast potatoes, smoked bacon and sausage, a variety of breakfast pastries, assorted yogurts, chilled juices, coffee, hot tea and milk. \$15.99

EXECUTIVE BREAKFAST BUFFET

Fresh fruit, scrambled eggs, Eggs Monterey, made-to-order omelet station, Belgian waffles with warm maple syrup, fruit topping and whipped cream. Also includes breakfast potatoes, smoked bacon and sausage, assorted yogurts, a variety of breakfast pastries, chilled juices, coffee, hot tea and milk. \$19.99

BREAKFAST ACTION STATION

(must accompany a purchased breakfast buffet)

Omelet Station \$6.99 per person

Crepe Station \$7.99 per person

French Toast & Pancake Station \$6.99 per person



À la Carte Breakfast



Bakery

All of our bakery items are locally sourced to ensure the highest possible quality and freshness.

CUSTOM BAKED SEASONAL

COFFEE CAKE \$15.99 per dozen

APPLE TURNOVERS \$24.99 per dozen

ASSORTED DANISH \$25.99 per dozen

ASSORTED DONUTS \$23.99 per dozen

ASSORTED MUFFINS \$24.99 per dozen

DONUT HOLES \$9.99 per dozen

BAGELS WITH ASSORTED CREAM CHEESES
\$28.99 per dozen

Beverages

COFFEE \$26.99 per gallon

ASSORTED HOT TEAS \$1.75 each

LEMONADE, ICED TEA OR PUNCH
\$15.99 per pitcher

2% MILK \$12.99 per pitcher

ASSORTED JUICES \$8.99 per pitcher

ASSORTED BOTTLED JUICES \$2.95 each

ASSORTED SODA \$2.00 each

BOTTLED WATER \$2.00 each

Other

WHOLE FRESH FRUIT \$2.29 per piece

ASSORTED YOGURTS \$1.99 each

GRANOLA BARS \$1.79 each

Luncheon Menu

All lunch entrées include fresh garden salad with choice of dressing, dinner rolls with butter, coffee, iced tea and milk.

Plated Luncheon Entrées

SAVORY ROASTED BREAST OF CHICKEN

Dry rubbed with our secret spice blend, then slow roasted to retain freshness and flavor. Topped with our caramelized balsamic onion jam and classic sauce supreme. \$13.99

HERB AND GARLIC ROASTED COD

Roasted cod basted with garlic and fresh herbs, served with fresh vegetables and roasted potatoes and a light citrus sauce. \$12.99

CHICKEN PICATTA

Marinated chicken breast topped with sautéed mushrooms, a fresh lemon and sherry sauce, served with herb smashed potatoes and haricot verts. \$11.99

ROOT BEER MARINATED BACON

WRAPPED PORK TENDERLOIN

Locally produced pork tenderloin with Nueske's® peppered bacon. Pan seared and deglazed with rye whiskey jus, and served with rosemary redskin smashed potatoes and haricot verts. \$13.99

ITALIAN BEEF BRACIOLE

Tender beef flank stuffed with spinach, garlic and roasted peppers. Slow braised in rich tomato sauce and served with Risotto Milanese. \$16.99

PREMIER WATERFRONT

BEEF TENDERLOIN TIPS

Pan seared beef tenderloin tips, simmered in sultry beef glaze with fresh button mushrooms and onions. Served in a roasted potato boat with mashed potatoes and flame roasted corn. \$15.99

Accompaniments

SOUP DU JOUR \$2.50 per person

FRESH FRUIT CUP \$1.99 per person



Salads, Sandwiches & Wraps

Salads

All salads include coffee, iced tea, milk and artisan rolls.

TRADITIONAL CAESAR SALAD

Crisp romaine lettuce served with creamy Caesar dressing, fresh grated Parmesan cheese, hard boiled eggs and herb crostini. \$10.99

with Grilled Chicken \$12.99 or

with Grilled Salmon \$14.99

RIVERFRONT CHEF SALAD

Fresh mixed greens, tomatoes, pecans, goat cheese, cucumbers, mushrooms, mesquite ham and turkey, served with Russian dressing. \$11.99

ORIENTAL CHICKEN SALAD

Fresh lettuce with snap peas, carrot curls, sesame seeds, wonton strips, pepper slices, teriyaki marinated grilled chicken and sesame ginger vinaigrette. \$12.99

Artisan Sandwiches & Wraps

All sandwiches and wraps include coffee, iced tea and milk.

TBLT WRAP

Turkey, smoked bacon, lettuce, tomatoes and pesto aioli served with potato chips and a pickle. \$9.99

SICILIAN DELI SANDWICH

Ciabatta bread with assorted cold cuts, provolone cheese, lettuce, tomato, and pesto aioli, served with pasta salad and a pickle. \$11.99

CAJUN GRILLED CHICKEN SANDWICH

Cajun rubbed and grilled marinated chicken breast served on an herbed ciabatta bread with lettuce, tomato, lime aioli, potato chips and a pickle. \$11.99

PORTOBELLO MUSHROOM SANDWICH

Roasted portobello mushrooms, red peppers, provolone cheese and sundried tomatoes, served on ciabatta bread with potato chips and a pickle. \$10.99

Boxed Lunches & Luncheon Buffet

Boxed Lunches

All boxed lunches include condiments and wet naps.

WISCONSIN CLASSIC

Thinly sliced roast beef piled high on a brioche butter bun, topped with Wisconsin cheddar, lettuce and tomato. Includes a bag of chips, fresh fruit and a home baked cookie. \$11.99

TOMWICH

Smoked turkey with Swiss cheese on a butter croissant, topped with lettuce and tomato. Includes a bag of chips, fresh fruit and a home baked cookie. \$10.99

TWISTED KNOT

Honey ham served on an artisan pretzel roll with lettuce and tomato. Includes a bag of chips, fresh fruit and a home baked cookie. \$10.99

VEGGIE LOVERS

Cucumber herb whipped cheese, fresh tomatoes, fresh spinach, and fresh basil in a wrap. Includes a bag of chips, fresh fruit and a home baked cookie. \$10.99

When choosing more than three boxed lunches an additional charge of \$1.00 per entree per person will be added.

Luncheon Buffets

All luncheon buffets include dinner rolls, coffee, iced tea and milk.

PORTSIDE BUFFET

Tureen of homemade soup with your choice of potato salad, pasta salad, or fresh garden salad with two dressings. Includes sliced turkey, roast beef, ham, fresh breads, Wisconsin cheeses, sliced tomatoes, onions, pickles and lettuce. Served with potato chips, condiments and assorted cookies. 16.99

SOUP AND SALAD BUFFET

Tureen of homemade soup, served with pasta salad, cottage cheese and fresh salad bar with bacon, tomatoes, mushrooms, spun carrots, hard boiled eggs, blended cheese, julienned ham, turkey and your choice of two dressings. Served with assorted cookies. 12.99

WRAP BUFFET

Assorted wraps, fresh fruit, vegetable tray with dip, potato salad, potato chips and assorted cookies. 12.99

Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.



Themed Buffets

All themed buffets include dinner rolls, coffee, iced tea and milk.

Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.

SOUTH OF THE BORDER BUFFET

Build your own fajitas and tacos with seasoned ground beef and marinated chicken accompanied by blended cheese, sour cream, pico de gallo, tomatoes, lettuce and onions. Includes hard and soft shell tortillas with Spanish rice, taco dip with tortilla chips and fresh churros for dessert. \$16.99

HOME STYLE BUFFET

Homemade coleslaw, potato salad, fresh green beans, mashed potatoes and gravy with oven roasted chicken and your choice of: tenderloin tip bordelaise, baked cod, or honey roasted ham. Served with rolls and butter and a variety of freshly baked bars. \$16.99

ITALIAN BUFFET

Mixed green salad with your choice of dressings, garlic breadsticks, antipasto salad, chef's choice vegetable, Italian sausage baked mostaccioli, marinara and Alfredo sauce with chef's choice pasta. Served with assorted mini cannolis. \$15.99

GRILL BUFFET

Your choice of two: Wisconsin bratwurst with sauerkraut, hamburgers or honey BBQ chicken breast. Includes Wisconsin cheeses, homemade coleslaw, potato salad, homemade baked beans, potato chips, plentiful condiments and assorted cookies. \$15.99

HOT PHILLY BUFFET

Hot sliced roast beef or roasted turkey served with ciabatta bread, roasted peppers and onions, cheese sauce, potato salad, coleslaw, fresh vegetable tray with dip, fresh fruit and assorted cookies. \$16.99

Additional meat choice, add \$3.00



Themed Breaks

BALL PARK BREAK

Warm giant pretzels with your choice of either spicy mustard or cheese sauce, roasted peanuts, popcorn, and assorted sodas. \$6.49

ON WISCONSIN BREAK

Fresh locally sourced cheese curds, Wisconsin cheese and sausage platter, mini Johnsonville® brats with plentiful condiments and a fresh vegetable display with dip. \$9.99

MEXICAN FIESTA BREAK

Nachos con queso, taco dip with tortilla chips, pico de gallo, sour cream and guacamole. \$5.99

Add 100% seasoned ground beef or grilled chicken for \$2.00 per person

MARTINI SUNDAE BAR

Chef served ice cream bar with your choice of either chocolate or vanilla ice cream, assorted gourmet toppings including chopped nuts, chocolate chips, cherries, sprinkles and whipped cream, followed by chocolate, strawberry and caramel sauce. \$6.99

HEALTH CLUB BREAK

Fresh vegetables and dip, fresh whole fruit, granola bars, Wisconsin string cheese, pretzels, bottled water and hot/cold herbal teas. \$7.99

BYO YOGURT PARFAITS

Build your own parfaits with vanilla low fat Dannon yogurt & Honey Kist granola and your choice of three fruits: fresh sliced strawberries, Michigan blueberries, chunked mango, minced Fuji apples, raisins, dried Wisconsin cranberries, chopped fresh cantaloupe, chopped fresh honeydew or minced Hawaiian pineapple. \$5.99

MADE TO ORDER SMOOTHIE BAR

Our made to order smoothie bar is best suited to groups of less than 100.

Includes your choice of one yogurt and four ingredients as well as our featured smoothie of the month.

Please select one: Greek yogurt, almond milk or low-fat vanilla yogurt.

Please select up to five: bananas, clementine segments, fresh honeydew melon, fresh cantaloupe, fresh pineapple, kale, mango, baby spinach, fresh mint, kiwi, strawberries, blueberries, raspberries or Fuji apple wedges. \$7.99



À la Carte Break Suggestions



FRESH BAKED COOKIES

\$17.99 per dozen

FRESH BAKED JUMBO COOKIES

\$21.99 per dozen

BROWNIES AND BARS

\$21.99 per dozen

TRAIL MIX

Serves about 10 people \$18.99 per lb.

CANDY BARS – fun sized

\$0.99 each

CANDY BARS – full sized

\$2.49 each

ASSORTED ICE CREAM TREATS

\$2.99 each

CHIPS AND DIP

Serves about 20 people \$15.99 for 2 lbs.

PRETZELS WITH MUSTARD SAUCE

Serves about 20 people \$11.99 for 1 lb.

SOFT WARM PRETZELS

Served with cheese sauce \$4.49 each

HOUSE MADE SNACK MIX

Serves about 10 \$17.99 for 1 lb.

NACHO CHIPS WITH CHEESE

Serves about 20 people \$21.99 for 2 lbs.

NACHO CHIPS WITH FRESH PICO DE GALLO

Serves about 20 people \$21.99 for 2 lbs.

MIXED NUTS

Serves about 10 people \$28.99 per lb.

POPCORN

Serves about 8 people \$8.99 per 2 baskets

Hors d'oeuvre Selection

All quantities are 50 pieces per order unless otherwise specified.

Cold

Butler style service is available for \$20.00 per hour per server.

DEVILED EGGS with smoked paprika and parsley. \$60.00

DEVILED EGGS with salmon locks, fresh crab and baby shrimp. \$75.00

CREAM HERB GOAT CHEESE STUFFED

BELGIAN ENDIVE PETALS \$65.00

FRESH FRUIT SATAYS with infused honey and pink sea salt. \$85.00

FRESH BRUSCHETTA en crouete with locally sourced fresh mozzarella. \$75.00

MOZZARELLA ROLLUPS with prosciutto and fresh basil. \$85.00

SOUTH OF THE BORDER PINWHEEL SANDWICHES \$75.00

ASSORTED GOURMET COCKTAIL SANDWICHES \$110.00

STUFFED CHERRY TOMATOES \$65.00

APRICOT HALVES WITH BLEU CHEESE AND TOASTED PISTACHIOS. \$65.00

DYNAMITE SHRIMP and roasted pepper en filo. \$90.00

ANTIPASTO SKEWERS (fresh tomatoes, mozzarella cheese, gourmet olives and salami). \$75.00

CHEESE AND SAUSAGE SATAYS. \$95.00

BAHN MI SANDWICH with chipotle and local pea shoots. \$89.00

Hot

MINI BRATWURST with plentiful accompaniments. \$105.00

BONELESS BBQ OR BUFFALO WINGS served with dipping sauce and celery sticks. \$95.00

TRADITIONAL BUFFALO WINGS AND DRUMMIES served with dipping sauce and celery sticks (choice of plain, BBQ sauce, hot or mild buffalo sauce or teriyaki glaze). \$89.00

OVEN ROASTED SWEDISH OR BBQ MEATBALLS \$75.00

STUFFED MUSHROOM CAPS (choice of fresh crab, sausage or vegetarian). \$95.00

BACON WRAPPED DATES \$95.00

PORTOBELLO MUSHROOM AND

BRIE TOAST POINTS \$95.00

SEASONED CHICKEN TENDERS with BBQ sauce. \$75.00

BACON WRAPPED STUFFED JALAPEÑOS \$95.00

ORIENTAL EGG ROLLS (pork or vegetarian) served with sweet and sour sauce. \$75.00

BRIE EN FILO with raspberry jalapeño preserves. \$95.00

BACON WRAPPED JALAPEÑO CHICKEN \$89.00

RETRO HAM CROQUETTES \$109.00

BACON WRAPPED WATER CHESTNUTS \$99.00

MINI REUBENS \$85.00

BACON WRAPPED SCALLOPS with citrus glaze. \$130.00

CHICKEN QUESADILLAS with pico de gallo. \$75.00

FRESH LOUISIANA STYLE CRAB CAKES with green goddess sauce. \$95.00

BOURBON CHICKEN SATAYS \$85.00

BEEF EN CROUTE with apricot compote and bleu cheese. \$105.00

14 INCH HOMEMADE PIZZAS

Cheese 15 | Sausage 16 | Pepperoni 16 | Supreme 18

Gluten free pizza crust available for an additional \$3.00

Hors d'oeuvre Displays

VEGETABLE CRUDITÉ WITH DIP DISPLAY

A selection of fresh vegetables elegantly displayed with fresh homemade dip.

Serves 40-50 \$95.00

FRESH FRUIT DISPLAY

Fresh seasonal melons, berries and citrus.

Serves 40-50 \$135.00

WISCONSIN CHEESE AND CRACKERS DISPLAY

Includes a variety of locally sourced cheeses and crackers.

Serves 40-50 \$105.00

WISCONSIN CHEESE AND SAUSAGE DISPLAY

A variety of locally sourced cheeses, summer sausage and crackers.

Serves 40-50 \$125.00

IMPORTED AND DOMESTIC CHEESE DISPLAY

A variety of imported and locally sourced gourmet cheeses with assorted breads and crackers.

Serves 40-50 \$165.00

ANTIPASTO DISPLAY

Marinated grilled vegetables, Italian meats, marinated olives and fresh Wisconsin mozzarella.

Serves 40-50 \$125.00

SMOKED SALMON DISPLAY

Whole smoked salmon served with toasted crostinis, sesame flatbreads and traditional garnishes.

Serves about 50-60 \$140.00

TACO DISPLAY

Homemade taco dip accompanied by fresh tortilla chips.

Serves 40-50 \$65.00

ARTICHOKE DIP DISPLAY

Homemade spinach and artichoke dip served with your choice of either fresh tortilla chips or toasted crostinis.

Serves 40-50 \$85.00

ILLUMINATED ICED SHRIMP COCKTAIL DISPLAY

Large cocktail shrimp satays over illuminated ice, served with lemon wedges and spicy cocktail sauce.

50 satays \$199.00

SEAFOOD COCKTAIL DISPLAY

Large cocktail shrimp and snow cone crab claws over illuminated ice, served with spicy cocktail sauce and citrus dressing. Serves 40-50 \$229.00

HUMMUS TRIO DISPLAY

A trio of spicy roasted garlic, sundried tomato, and olive hummus with gourmet breads, crackers and fresh vegetables. Serves 40-50 \$85.00

Carving & Action Stations

Carving Stations

PIT HAM

Chef carved pit ham served with artisan breads, hoisin BBQ, dijon aioli and sweet and sour sauce.
Serves approximately 80 people \$290.00

ROASTED TENDERLOIN AU POIVRE

Peppercorn rubbed and slow roasted beef tenderloin served with artisan breads, horseradish crème, sweet dijon aioli and red onion marmalade.
Serves approximately 20 people \$275.00

BONE IN TURKEY BREAST

Slow roasted and brined bone in turkey breast served with fresh rolls, cranberry aioli and herb and sage crème.
Serves approximately 35 people \$150.00

BARON OF BEEF

Rosemary, garlic and dijon coated, slow roasted baron of beef, served with fresh artisan rolls, horseradish crème, hoisin BBQ and dijon aioli.
Serves approximately 40 people \$225.00

Action Stations

PASTA BAR

Includes two types of preparations-penne pasta tossed with marinara sauce, peppers, onions and Italian sausage, fusilli pasta tossed with Alfredo sauce, chicken, mushrooms, asparagus and roasted tomatoes. Served with garlic bread. \$7.99 per person

FAJITA BAR

Includes marinated grilled beef or chicken with peppers and onions. Served with Mexican rice, sour cream, pico de gallo and blended cheese. \$7.99 per person

MASHED POTATO MARTINI BAR

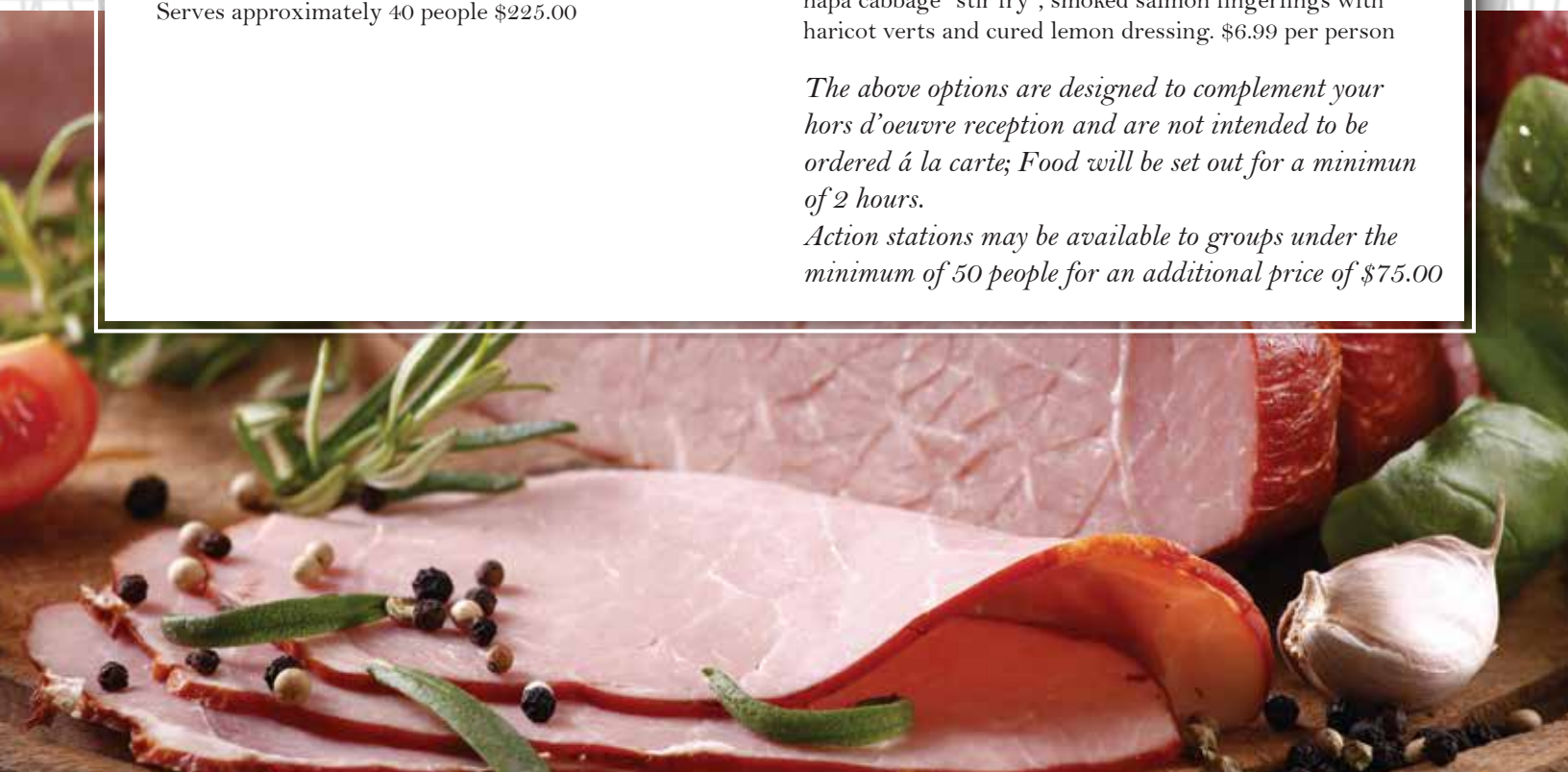
Mashed potatoes in martini glasses with sour cream, scallions, blended cheese, beef tips, mushroom gravy and bacon for toppings. \$5.99 per person

SHAKEN NOT STIRRED MARTINI SALAD BAR

Gourmet made to order salads including grilled shrimp with pineapple mango salsa, Asian grilled chicken and napa cabbage "stir fry", smoked salmon fingerlings with haricot verts and cured lemon dressing. \$6.99 per person

The above options are designed to complement your hors d'oeuvre reception and are not intended to be ordered à la carte; Food will be set out for a minimum of 2 hours.

Action stations may be available to groups under the minimum of 50 people for an additional price of \$75.00



Dinner Buffet

*All dinner buffets include coffee, iced tea and milk.
Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.*

Starters

Marinated Heirloom Tomato Salad
with Ricotta Salata

Premier House Salad
with choice of two dressings

Roasted Acorn Squash Bisque

Kale Quinoa Salad

Farro and Feta Salad
with Spinach

Black Bean and Corn Salad
with Sweet Potato

Winter Greens
with Cranberry Citrus Vinaigrette

Waterfront Retro Wedge Salad
with bacon, bleu cheese and tomato

Broccoli Slaw

Pear and Gorgonzola
with walnuts and local greens

Sides

Creamy Classic Mashed Potatoes

Sliced Flame Roasted Red Skin Potatoes
with Red Peppers

Pearled Barley and Mushroom Risotto

White and Wild Rice

Saffron Infused Jasmine Rice

Garlic Smashed Red Potatoes

Yukon Gold Gouda Smashed Potatoes

Roasted Baby Red and Yukon Potatoes

Truffle Laced Baby Fingerling Potatoes

Flame Roasted Corn with Peppers and Onions

Caramel Glazed Baby Carrots

Lemon Roasted Brussel Sprouts

Retro Green Bean Casserole

Savory Sage Stuffing

Entrées

Oven Roasted Rotisserie Chicken

Cider Poached Atlantic Salmon Fillet

Braised Beef Brisket
with Glace du Veau

Breast of Chicken Saltimbocca

Asian Glazed Spicy Beef Coulotte

Lemon Baked Cod Almondine

**Cranberry Bourbon
Grilled Cutlets of Turkey**

Santa Fe Pulled Pork

Root Beer Marinated Pork Chateau

Savory Breast of Chicken
with Honey Onion Jam

Breads

Artisanal Rolls and Wisconsin Butter

Garlic Breadsticks

Cinnamon Pull-a-parts

Thick-sliced Garlic Bread

Corn Muffins

\$19.99 includes

1 starter, 2 sides and 1 entrée, 1 bread

\$24.99 includes

2 starters, 2 sides and 2 entrées, 1 bread

\$29.99 includes

3 starters, 3 sides and 3 entrées, 1 bread

À la Carte Additions

Starter \$2.29 | Bread \$1.79

Side \$2.49 | Entree \$4.19

Plated Dinners

Accompaniments

SOUP DU JOUR
\$2.50 per person

PREMIUM SALAD
Frisee and arugula with candied pecans, fresh berries, Genovese pesto laced chevre cheese and sweet clover vinaigrette. \$2.50 per person

Dinner selections with more than two options will add a \$3.00 per person charge for all entrées.

All plated dinners include garden salad, dinner rolls and butter, coffee, iced tea and milk.

Beef Entrées

CABERNET BRAISED SHORT RIBS

Slow cooked short ribs served with roasted root vegetables, red skinned herb mashed potatoes and natural jus. \$32.99

GRILLED GRASS FED NATURAL BISTRO STEAK

House seasoned and grilled bistro steak served with caramelized onions and roasted peppers, paired with fingerling potatoes and wild mushroom sauce. \$19.99

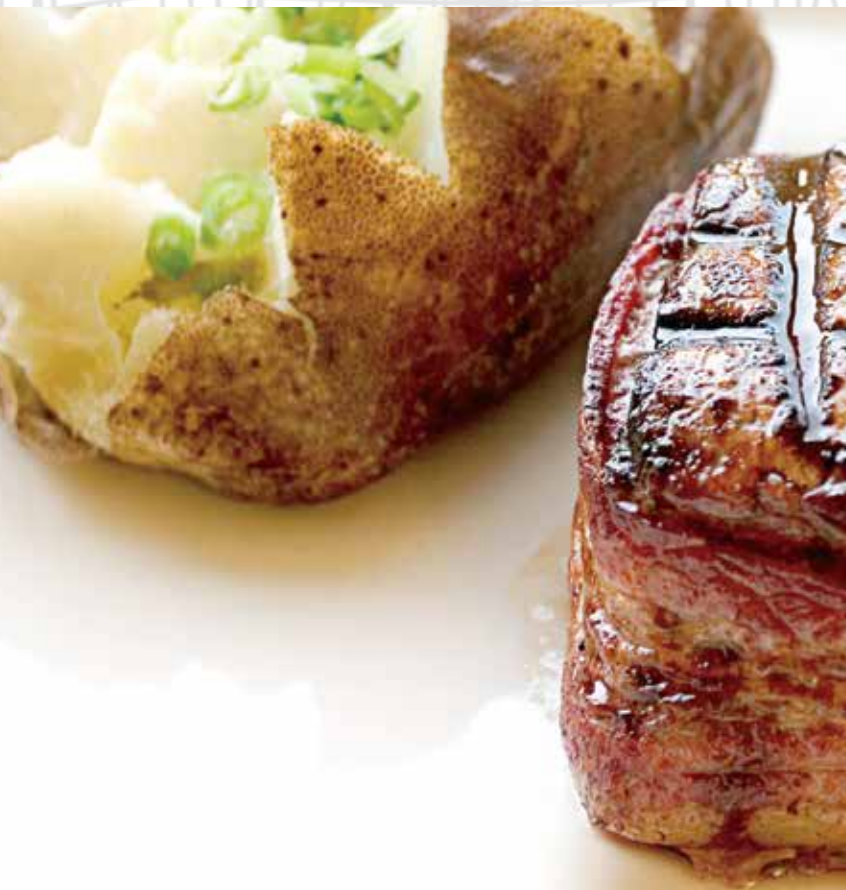
FILET OF SIRLOIN

Grilled filet of sirloin topped with wild mushroom duxelle accompanied by mashed potatoes, honey green top baby carrots and black peppercorn sauce. \$25.99

BACON WRAPPED BEEF CHATEAU

Petite center cut sirloin, wrapped in bacon, seasoned and grilled medium. Topped with delicate Maitre d' hotel butter and served with smoked gouda mashed potatoes and seasonal fresh vegetables. \$20.99

All Beef products are of U.S.D.A. Select Grade or higher.



Plated Dinners



Pork Entrées

FRENCHED STUFFED PORK CHOP

A grilled and seasoned pork chop stuffed with cranberry and sage stuffing, served with mashed sweet potato and haricot verts with natural jus. \$19.99

BACON WRAPPED PORK TENDERLOIN

Bacon wrapped pork tenderloin medallions served with mashed potatoes, fresh vegetables and a raspberry jus. \$18.99

All plated dinners include fresh garden salad, dinner rolls and butter, coffee, iced tea and milk. Dinner selections with more than two options will add a \$3.00 per person charge for all entrées.

Poultry Entrées

CHICKEN PICATTA

Marinated semi-boneless chicken breast topped with sautéed mushrooms and a fresh lemon and white wine sauce, served with herb smashed potatoes and haricot verts. \$16.99

MEDITERRANEAN GARLIC CHICKEN

Roasted and herb crusted semi-boneless chicken breast, served with rustic herb mashed potatoes and green top baby carrots. \$16.99

ROASTED HALF CHICKEN

One-half chicken seasoned and roasted to perfection, served with baby carrots, mashed potatoes and homemade stuffing. \$17.99

WILD MUSHROOM CHICKEN MARSALA

Semi-boneless chicken breast served with roasted red potatoes and haricot verts, topped with a caramelized onion and wild mushroom Marsala sauce. \$16.99

CHICKEN OSCAR

Fresh grilled chicken breast topped with poached crab meat, asparagus, mushrooms and classic hollandaise sauce, paired with roasted fingerling potatoes. \$21.99

OVEN ROASTED HAND CARVED

TURKEY BREAST

Oven roasted chef carved turkey accompanied by an herb stuffing, cranberry chutney, fresh vegetables, mashed potatoes and pan gravy. \$15.99

CHICKEN CORDON BLEU

Marinated chicken breast stuffed with shaved ham and Swiss cheese, served with rosemary potatoes and fresh haricot verts. \$18.99

Plated Dinners

Seafood Entrées

SEARED SAFFRON MAHI MAHI

Sesame seared mahi mahi served with saffron risotto, fresh asparagus, and a spicy strawberry mango salsa. \$21.99

HERB AND GARLIC ROASTED COD

Roasted cod basted with garlic and fresh herbs, served with fresh vegetables and roasted potatoes with a light citrus sauce. \$16.99

ANCHO CHILI RUBBED SALMON

Fresh grilled Atlantic salmon paired with herb mashed potatoes, fresh asparagus and compound lime butter. \$20.99

CITRUS GLAZED TILAPIA

Herb oven roasted tilapia served over rice pilaf, with haricot verts and citrus glaze. \$17.99

Vegetarian Entrées

STUFFED RED PEPPER

Red pepper stuffed with fresh burrata cheese, fresh basil, leek frites and caramelized balsamic onion jam, served over saffron risotto with fresh chives. \$18.99

VEGAN TOMATO FILLED

SLICED EGGPLANT

Sliced eggplant drizzled with extra virgin olive oil, lemon and sea salt, paired with a vegan veggie pilau with almond, root vegetables and craisin. \$16.99

WASATCH POT PIE

Portobello mushroom cap rubbed with chipotle infused olive oil, packed with flame roasted black beans, zucchini, corn and sweet peppers, topped with creamy gorgonzola, served with fragrant basmati rice. \$17.99

VEGAN WHITE BEANS AND KALE

Extra virgin olive oil, roasted garlic, tomato and locally grown micro kale are pan seared and seasoned with a dash of white balsamic vinegar and sea salt. \$16.99

All plated dinners include fresh garden salad, dinner rolls and butter, coffee, iced tea and milk. Dinner selections with more than two options will add a \$3.00 per person charge for all entrées.



Plated Dinners



Duet Entrées

FILET OF SIRLOIN AND CHICKEN MARSALA

Seasoned and grilled filet of sirloin paired with a sautéed chicken breast, garnished with wild mushroom sauce, served with mashed potatoes and haricot verts. \$25.99

BISTRO STEAK AND ANCHO CHILI RUBBED SALMON

Grilled and seasoned bistro steak paired with seasoned Atlantic salmon, mashed potatoes, butter asparagus and rosemary demi-glace. \$24.99

BREAST OF CHICKEN AND PAN SEARED SHRIMP SALTIMBOCCA

Breast of chicken and pan seared shrimp combined with fresh sage, Parmesan and prosciutto and paired with risotto mailanese and roasted lemon infused brussel sprouts. \$22.99

ROOT BEER PORK MEDALLION AND SAVORY CHICKEN

Bacon wrapped pork marinated in root beer and savory herbs, topped with honey onion jam. Paired with breast of chicken, dry rubbed with our secret spice blend, slow roasted and topped with caramelized balsamic onion jam and sauce supreme. Served with sliced flame roasted red potatoes and peppers. \$20.99

Children's Entrées

(12 years of age and younger)

CHILDREN'S CHICKEN TENDERS PLATE

Home-style chicken tenders served with smiley fries and ketchup and a fresh fruit cup in place of the salad. \$8.99

All plated dinners include fresh garden salad, dinner rolls and butter, coffee, iced tea and milk.

Dinner selections with more than two options will add a \$3.00 per person charge for all entries

Plated Desserts

Plated Desserts

FRESHLY BAKED PIES

Apple, cherry or blueberry by the slice. \$2.99
\$3.99 *à la mode*

NEW YORK CHEESECAKE

Traditional cheesecake garnished with fresh strawberry sauce. \$5.99

CARROT CAKE

Rich and moist carrot cake topped with a sweet cream cheese frosting. \$4.99

CRÈME BRÛLÉE

Luscious custard baked to perfection and topped with a crisp sugar crust. \$5.99

TIRAMISU

Layers of soaked sponge cake separated by sweetened mascarpone cheese, topped with whipped cream and cocoa dusting. \$4.99

Dessert Trays

GOURMET HOMEMADE PETIT FOURS

Chef prepared assorted petit fours. \$100.00/50 pieces.

GOURMET CUPCAKES

Fresh baked cupcakes include the choices of vanilla or chocolate cake flavors with either vanilla or chocolate buttercream frosting and one topping. \$23.99/dozen

CUSTOM CUPCAKES

Let our pastry chef create your masterpiece from our in house bakery. \$27.50/dozen

Beverage Service

Beer

DOMESTIC BEER \$4.00 bottle
MICRO BEER \$4.50 bottle
IMPORTED BEER \$5.00 bottle
HALF BARREL DOMESTIC BEER \$240.00
HALF BARREL IMPORTED/MICRO BEER
Price Varies

Cocktails

RAIL BRAND COCKTAIL \$4.50
CALL BRAND COCKTAIL \$5.00
PRESTIGE BRAND COCKTAIL \$6.00

Non-Alcoholic Options

BOTTLED WATER \$2.00 each
SOFT DRINKS \$2.00 glass
JUICE \$2.50 glass

House Wines by the Bottle

CHARDONNAY \$22.00 bottle
WHITE ZINFANDEL \$22.00 bottle
PINOT GRIGIO \$22.00 bottle
CABERNET SAUVIGNON \$22.00 bottle
MERLOT \$22.00 bottle
RIESLING \$22.00 bottle
MOSCATO \$22.00 bottle
HOUSE CHAMPAGNE \$22.00 bottle
CHAMPAGNE PUNCH \$27.95 gallon

House Wines by the Glass

CHARDONNAY \$5.50 glass
WHITE ZINFANDEL \$5.50 glass
PINOT GRIGIO \$5.50 glass
CABERNET SAUVIGNON \$5.50 glass
MERLOT \$5.50 glass
RIESLING \$5.50 glass
MOSCATO \$5.50 glass

Bar Set Up

A \$50.00 bar set up fee is assessed for each private bar requested, plus 5% sales tax.

TAB BAR

Charged to the host on a per drink basis, plus 18% service charge and 5% sales tax.

CASH BAR

Guests purchase each drink.

BAR SET UP HOSPITALITY SUITES

Includes ice, fruit, napkins, 100 plastic glasses, stir sticks, picks and bar table. \$60.00

ICE SERVICE

Hospitality suites only; Tub of ice and scoop.
Serves 15-25 | \$25.00

Audio & Visual Equipment Rentals

Projectors and Screens

DATA PROJECTOR & SCREEN \$200.00

SMART BOARD *Located in Henrietta Room* \$60.00

SCREENS *No Charge When Renting our Projector*
\$40.00

Television Monitors and Microphones

60" FLAT SCREEN \$45.00

MICROPHONES (*One Standard Wired Microphone
Included with each Room Set.*)

CORDLESS MICROPHONE *Hand Held* \$40.00

LAVALIERE MICROPHONE *Wireless* \$40.00

EXTRA MICROPHONE *Wired* \$10.00

Meeting Aids

CD PLAYER \$25.00

WHITEBOARD AND MARKERS \$25.00

FLIPCHART, EASEL AND MARKERS \$25.00

ADDITIONAL PAD OF FLIPCHART PAPER \$20.00

POST IT® NOTEPAD, EASEL AND MARKERS
\$35.00

LASER POINTER \$20.00

LARGE PAD AND PEN \$3.00

WIRELESS REMOTE \$35.00

Miscellaneous

EXTENSION CORD \$5.00

POWER STRIP W/SURGE PROTECTOR \$5.00

A/V TABLE (without our Equipment) \$25.00

EXHIBIT TABLES (with Linen and Power) \$25.00

EXHIBIT TABLES (without Power) \$15.00

POLYCOM (Speaker Phone) \$55.00

MASKING TAPE (Roll) \$10.00

DIAL "9" ACCESS PHONE LINE \$25.00

DEDICATED PHONE LINE *14-Day Notice Required*
\$110.00

Catering Policies

An Event Manager will contact you well in advance of your event to discuss food, beverage and meeting room arrangements, as well as assist you with any additional items you may need.

Food and Beverage Policies Guarantee and Payment

The sale and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, the Hotel and Convention Center is responsible for the administration of these regulations. It is our policy therefore, that liquor cannot be brought into function rooms from outside sources. (Wis. State 125.32 (6)) Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal drinking age. No food may be allowed in any function room of the hotel from outside sources according to Wisconsin Administrative code (DH & SS, Section 196.07). The only exception is special occasion cakes. For liability reasons, leftover food cannot be taken out of the function rooms or off the premises.

Menu Prices

Menu selection, room set up and other meeting/event details must be submitted to your Event Manager three weeks prior to the date of your event. The menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 60 days prior to your event date. If you require special menus, our Event Manager will work with you in creating a special menu.

Service Charge and Tax

An 18% service charge and 5% sales tax will be added to the final food and beverage items. The service charge is taxable by law in the state of Wisconsin.

Three business days prior to each function, a guaranteed number of guests is required. Guarantees cannot be decreased after this point. Billing will reflect this guaranteed number plus any additional guests attending, including tax and service charges. If no guarantee is received, the Hotel will prepare and charge for the highest number of estimated guests as indicated on the Catering Contract. At that time, an estimated bill of all food and beverage charges incurred throughout your event (based on your guaranteed count) will be calculated and payment for that amount will be received unless credit arrangements have been made with this Hotel in advance.

Groups requesting sales tax exemption must submit a copy of their Tax Exempt Certification at least 30 business days prior to a scheduled function, as well as the estimated number of guests.

Miscellaneous Policies

The Hotel is not responsible for damage to, theft, or loss of any items left in the Hotel prior to, during, or following any function. The contracting organization is responsible and shall reimburse the Hotel for any damage, loss, or liability incurred by the Hotel by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during, and after the function.

Meeting room locations are not guaranteed when the total number of attendees decreases or changes, or changes to the program occur. Audio visual presentations can be important part of a successful meeting and provide excellent "in house" support to this vital function. Prior to your meeting, our Event Manager will contact you regarding your needs and coordinate them to complement your meeting agenda.