

Reserved

BANQUET MENUS



*Grand
Geneva*
Resort & Spa®



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CONTINENTAL BREAKFAST & PACKAGE



Full Day Break packages are from breakfast through 5 pm.

Half Day packages are from breakfast through 12 pm.

Seasonal Continental Breakfast – \$24 per person

Full Day Package - \$42 per person, Half Day Package - \$36 per person

- Selection of Individual Bottled Natural Juices
- Seasonal Fresh Fruit and Berries
- Organic Greek Yogurt and Local Honey with House Made Granola
- Dark Chocolate and Blueberry Muffins and Banana Date Nut Breakfast Bread
- Coffee, Decaffeinated Coffee, and Herbal Tea Selection

Fresh and Local Continental Breakfast - \$30 per person

Full Day Package \$48 per person, Half Day Package \$42 per person

- Fresh Squeezed Orange and Carrot Juices
- Regional Assorted Fresh Fruit
- Assorted Bagels with Regular, Strawberry, and Smoked Salmon Cream Cheese
- Assorted Cereals with Soy, 2%, and Whole Milk
- Organic Greek Yogurt and Local Honey with House Made Granola
- Bakery Selection and House Specialties
- Coffee, Decaffeinated Coffee, and Herbal Tea Selection

Add Cage Free Skillet Scrambled Eggs to any Continental \$5 per person

Add Applewood Smoked Bacon to any Continental for \$5 per person

Add Hard Boiled Eggs to any Continental at \$36 per dozen

Mid-Morning Break

- Assorted Sodas
- Assorted Still and Sparkling Waters
- Whole Fresh Fruit and Assorted Nuts
- Coffee, Decaffeinated Coffee, and Herbal Tea Selection

Afternoon Break

- Assorted Sodas
- Assorted Still and Sparkling Waters
- Home-Style Cookies and Brownies
- Coffee, Decaffeinated Coffee, and Herbal Tea Selection

Full Day Break includes the above Mid-Morning Break plus the Afternoon Break.

Half Day Break includes either the Mid-Morning Break or Afternoon Break.

All breakfast based on a minimum of 25 people, anything under will require a \$200 one-time fee.

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.

CONTINENTAL BREAKFAST ENHANCEMENTS



Breakfast Enhancements are additions to your continental selections. They may not be purchased separately. They will extend the duration of your breakfast to 90 minutes.

Farm Breakfast - \$10 per person

- Cage Free Scrambled Eggs and Cheddar Cheese
- Applewood Smoked Bacon or Chicken Apple Sausage
- Roasted Yukon Potatoes with Caramelized Peppers and Onions

Bacon and Egg English Muffin - \$8 per person

- Cage Free Scrambled Eggs, Bacon, Roasted Tomato, and Fontina Cheese on Toasted English Muffin

Oatmeal and Yogurt Bar - \$9 per person

- Customize Whole Grain Oats and Greek Vanilla Yogurt
- Roasted and Dried Fruits, Sliced Almonds, Walnuts
- Brown Sugar, Local Honey, Non- Fat and Soy Milk

Cereal Bar - \$8 per person

- Granola, Raisin Bran, Whole Wheat Cheerios, Frosted Flakes
- Raisins, Seasonal Dried Fruits, Almonds, Walnuts, and Pecans
- Whole, 2%, Skim, and Soy Milk

Breakfast Burrito - \$8 per person

- Cage Free Scrambled Eggs with Chihuahua Cheese, Applewood Smoked Bacon, Pico De Gallo, Flour Tortillas

Garden Frittata (Minimum of 20 persons) - \$9 per person

- Baby Spinach, Artichokes, and Baby Tomatoes with Egg Whites and Feta Cheese

All breakfast based on a minimum of 25 people, anything under will require a \$200 one-time fee.

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**Gluten free upon your request, additional \$2 per person.*

30-MINUTE BREAK STATIONS



Afternoon Cantina - \$14 per person

- House Made Guacamole, Black Bean Dip, Cheese Dip, and Roasted Tomato Salsa
- Warm Corn Tortilla Chips
- Mint and Chili Marinated Jicama
- Cinnamon and Sugar Flour Tortilla Chips with Vanilla Bean Cream
- Infused Water Station with Lemon and Cucumber

Lake Geneva Farmers Market - \$14 per person

- Baby Carrots with Lemon Garlic Hummus
- Fresh Strawberries with Vanilla and Cinnamon Cream
- Artisan Baguettes and Aged White Cheddar
- Lemon Bars and Chocolate Brownie Bites
- Fruit Infused Water Station with Fresh Mint

Tea Time - \$16 per person

- Open Face Petite Sandwiches to include: Cucumber on White, Chicken Salad Profiterole, Smoked Salmon, and Dill on Wheat
- Berry Scones with Devonshire Cream
- Mini Shortbread Cookies and Chocolate Chip Cookies
- Assorted Hot Tea Selection with Lemon, Rock Sugar, and Local Honey
- Raspberry Iced Tea and Lemon Infused Water

Craft Soda and Pretzel Break - \$16 per person

- Warm Pretzel Bites with Pimento Cheese Spread and IPA Mustard
- House Made Brown Sugar Peanuts
- Cheddar Stuffed Meatballs with BBQ Sauce
- Grilled Brat's
- Assorted Sprecher's Sodas
- Infused Water Station

Door County - \$15 per person

- Picanti Salami, Rosa Framani, Sopresata
- Wisconsin Roth's Cheese Board
- Cured Olives and Pickled Vegetables
- Grilled Flat Bread with Garbanzo Bean Hummus
- Fresh Strawberry and Lemon Curd Croustade
- Ambrosia Cold Pressed Seasonal Juice and Lemon Infused Water

*All Stations based on a minimum of 25 people for all breaks, anything under will require a \$200 one-time fee.
All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.*

COFFEE BREAKS - ENHANCEMENTS

Beverages

- Coffee, House Blend-Regular and Decaffeinated Coffee, and Tea..... \$72 per gallon
- Chilled Orange, Tomato, Grapefruit, and Cranberry Juices \$4 each
- Pepsi® Regular, Diet and Decaffeinated Soft Drinks \$3 each
- Still and Sparkling Waters..... \$4 each
- Bottled Iced Teas, Lemonade, and Starbucks Frappuccino® \$4 each
- Kale, Green Apple, and Banana Smoothie \$72 per gallon
- Anti-Oxidant Smoothie with Blue Berries and Ginger..... \$72 per gallon

Breakfast

- Fruit Muffins..... \$24 per dozen
- Butter Croissants \$34 per dozen
- Seasonal Fruit Danish \$34 per dozen
- Assorted Breakfast Breads of Coffee Cake, Banana Date Nut,
and Gluten Free Breads..... \$34 per dozen
- Assortment of Bagels with Cream Cheese \$32 per dozen
- Assorted Seasonal Fruits \$5 per person

Home-Style Cookies:

- Chocolate Chunk, Peanut Butter, and Oatmeal Garnished
with Biscotti and Coconut Macaroons..... \$34 per dozen
- Chocolate Brownies, Pecan, and Lemon Bars \$34 per dozen
- Chocolate Dipped Rice Krispy Treats..... \$34 per dozen
- Donut Holes with Caramel Dipping Sauce \$33 per dozen
- Assorted Energy Bars, Chocolate Chip, and Oatmeal Raisin \$4 each

Specialty and Alternative

- Yogurt Parfaits of Layered Yogurt with Organic Fruit Compote
and Homemade Granola..... \$6 each
- Individual Greek Blueberry and Vanilla Yogurt \$4 each
- Miniature Petit Fours..... \$34 per dozen
- Miniature Cupcakes \$34 per dozen
- Individual Bags of Gourmet Popcorn or Trail Mix..... \$4 each
- Whole Market Fruits..... \$2.50 per person
- Vegan and Gluten Free Energy Bars of Peanut Butter Rebuild,
Cherry Super Fruit, Apricot Defense \$37 per dozen
- Gourmet Mixed Nuts \$4 per person

PLATED LUNCH



All plated lunches are served with:

- Fresh Baked Rolls and Butter
- Coffee, Decaffeinated Coffee, and Iced Tea

Starters

Please select one for the group:

- Potato Bisque with Leek Confit
- Cannellini Bean and Vegetable Minestrone
- Kale and Spinach Salad with Marinated Currants, Quinoa, Goat Cheese, and Sunflower Seeds with Lemon Basil Vinaigrette
- Baby Gem Lettuce with Crumbled Eggs, Garlic Croutons, Parmesan Cheese, and Lemon Yogurt Vinaigrette

Entrees

Please select one for the group:

**additional charge of \$5.00 per person for each added entrée selection to each function*

- All Natural Chicken Paillard - \$35 per person
White Cheddar Mac 'n' Cheese and Broccolini with Chicken Jus
- Herb and Lemon Crusted Salmon - \$36 per person
Toasted Farro Risotto and Asparagus with Lemon Butter Sauce
- Center Cut Pork Chop - \$34 per person
Poached New Potatoes with Cranberry Bean and Brandy Ragout
- Cheese Tortellini - \$30 per person
White Wine and Caper Reduction, Baked Ricotta, and Roasted Cauliflower
- Ancho Seared Chicken Breast Salad - \$32 per person
Jicama and Sweet Pepper Slaw, Avocado Puree, and Uplands Cress
- Pan Seared Salmon Salad - \$32 per person
Tomato and Cucumber Tabbouleh Salad, Watercress, and Sherry Reduction

Desserts

Please select one for the group:

- Chocolate Cherry Torte
- Salted Caramel and Vanilla Bean Torte
- Flourless Chocolate Cake with Dark Chocolate Ganache
- Pumpkin Spiced Cheesecake
- White Chocolate and Raspberry Mousse Parfait

Vegetarian Alternatives

- Monday - Foraged Mushroom Puff Pastry with Field Carrots and Sherry Wine Reduction
- Tuesday - Quinoa Cake with Baby Eggplant and Tomato Ragout
- Wednesday - Vidalia Onion and English Pea Risotto with Shaved Parmesan Cheese
- Thursday - Eggplant and Ricotta Cannelloni with Lemon Parsley Sauce
- Friday - Sage and Ricotta Gnocchi with Fava Beans and Braised Leeks
- Saturday - Risotto with Heirloom Baby Carrots and Oyster Mushrooms
- Sunday - Whole Wheat Penne with Broccoli Rabe and Heirloom Tomato Ragout

Please preorder all vegetarian plated meals in order to ensure availability for your person.

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.

LUNCH BUFFET



All buffets are served with:

- Fresh Baked Rolls and Butter
- Coffee, Decaffeinated Coffee, and Iced Tea

Farm to Table - \$42 per person

- Five Onion Soup with Toasted Cheddar Croutons
- Roasted Asparagus with Caramelized Mushrooms and Balsamic Reduction
- Assorted Baby Head Lettuce, Pickled Red Onion, Strawberries, Laura Chenel Chevre, and Sherry Vinaigrette
- Green Bean Salad with Toasted Pancetta and Parmesan with Oregano Vinaigrette
- Rushing Waters Farmed Trout with Wild Rice Pilaf and Herb Marinated Mushroom Sauce
- Potato and Green Onion Gratin
- Grass Fed Flat Iron Steak with Blue Lake Beans, Shaved Fennel Slaw, and Whole Grain Mustard Demi
- Strawberry and Rhubarb Cobbler with Walnut Streusel

Comfort - \$40 per person

- Vegetarian Peasant Style Minestrone Soup, Crusty Baguettes
- Hearts of Romaine with Sweet Onions, Apple Bacon, and Red Pepper Dressing
- Quinoa Salad with Lemon Cucumber and Feta Cheese
- All Natural Grilled Chicken Breast with Toasted Farro and Tomato Provencal
- Seared Salmon with Lemon Buerre Blanc on Olive and Artichoke Ragout
- New Potatoes with Fresh Herbs
- Apple and Hazelnut Croustade

Spring Seasonal Deli - \$40 per person

- New Potato Bisque with Chive Crème Fraiche
- Penne Pasta Salad with Marinated Olives, Feta Cheese, Spinach, and Sundried Tomato Vinaigrette
- Baby Greens with Shaved Parmesan, Cucumber, Pickled Onions, Chopped Eggs, Ranch and Balsamic Vinaigrette
- Marinated Fruit Salad
- Build your own Sandwiches from the following Seasonal Offerings:
 - **Main Selection:** Warm Bacon, Sliced Turkey, All Natural Chicken Salad with Red Flame Grapes
 - **Toppings:** Romaine Lettuce, Fresh Tomatoes, Grilled Balsamic Portobello Mushrooms
 - **Dressings:** Cranberry Chutney, Garlic Mayonnaise, House Made Hummus
 - **Bread Selection:** Artisanal Rolls, Sourdough and Whole Grain Breads
- House Made BBQ Chips
- Black and White Cookies and Chocolate Chunk Brownies

BBQ - \$40 per person

- Baked Beans with Burnt Ends and Molasses
- Deviled Egg Potato Salad
- Cilantro and Sour Cream Cole Slaw
- From The Grill: All Natural Beef Hamburgers, Mesquite Roasted Chicken Legs, Lake Geneva Country Meats Brats
- Cheddar and Jack Cheese with Lettuce, Pickles, Red Onion, and Tomato
- Mayonnaise, Mustard, and Ketchup
- Broccoli and Cheddar Gratin
- Roasted Potato Wedges
- Bourbon Pecan Bread Pudding

All Lunch Buffets based on a minimum of 25 people, anything under will require a \$200 one-time fee.

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LUNCH BUFFET



Bistro - \$40 per person

- Tomato Basil Soup with Mini Grilled Cheese Triangles
- Vine Ripened Tomatoes with Fresh Mozzarella, Basil, and Balsamic Vinaigrette
- Pearl Cous Cous Salad with Roasted Artichokes, Olives, and Feta Cheese
- Romaine Hearts and Shaved Reggiano Cheese, Herb Croutons, and Caesar Dressing
- Today's Sustainable Catch with Tomato and Parsley Gremolata
- Roasted All Natural Chicken with Toasted Farro and Thyme Au Jus
- Oven Roasted Baby White Potatoes with Olive Oil, Rosemary, and Garlic
- Baked Vegetable Gratin
- Tiramisu
- Chocolate Chip and Pistachio Cannoli
- Coffee and Tazo Tea Selection

Cantina - \$40 per person

- Tortilla Soup with Crispy Tortilla Strips and Lime
- Cabbage, Radish, and Cilantro Slaw
- Mango, Avocado, and Shrimp Salad
- Chopped Salad with Radish, Cucumbers, Carrots, and Avocado Ranch Dressing
- Grilled Steak Fajitas served with Guacamole, Pico de Gallo, Sour Cream, and Soft Tortillas
- Roasted Mahi Mahi with Mango Salsa
- Vegetarian Stewed Beans
- Cornbread Pudding
- Tres Leches Rice Pudding
- Dulce de Leche Cheesecake

*All Lunch Buffets based on a minimum of 25 people, anything under will require a \$200 one-time fee.
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BOX LUNCHES



Box Lunches are made with one sandwich per lunch. You can order a variety of box lunches for your group to enjoy at the following prices:

- Choice of two sandwich selections\$21 (one sandwich per box)
- Choice of three sandwich selections\$26 (one sandwich per box)
- Choice of four sandwich selections\$31 (one sandwich per box)

Sandwich Selections Include:

- Italian Sandwich with Mortadella, Capicola, Salami, Provolone, Lettuce and Tomato on Tomato Focaccia
- Roasted Turkey and Havarti Dill, with Lettuce and Tomato on a Croissant
- Chicken Salad with Munster, Lettuce and Tomato on an Onion Hoagie
- Marinated Grilled Vegetables on a Gluten Free Tortilla Wrap
- Chicken Caesar Salad with Caesar Dressing
- Smoked Ham Stuffed Pretzel Roll with Dijon Mustard, Lettuce and Tomato

Box Lunch Includes:

- Fruit: Apple
- Chips: Kettle Chips
- Cookie: Chocolate Chip Cookie

Beverages:

- Assorted Pepsi products: \$3
- Still and Sparkling Bottle Water: \$4

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All box lunches come with a napkin, condiment packages, salt and pepper.*

HORS D'OEUVRES



Prices are à la carte per piece (minimum of 25 pieces per item required)

Cold (priced per piece)

Deviled Quail Egg with Bacon and Chive	\$4
Blue Cheese Stuffed Fig, Candied Pecan, and Balsamic Honey.....	\$3
Chorizo Spiced Shrimp with Roasted Corn Salsa in Wonton Cup	\$5
Smoked Salmon Mousse on Dark Rye	\$4
Grilled Shrimp BLT	\$5
Brie and Boursin Stuffed Strawberries	\$4
Tamarind Ahi Tuna Poke in a Crispy Wonton.....	\$5
Sesame Seared Ahi Tuna Lollipop	\$5
Pesto Crostini with Goat Cheese Smear and Oven Dried Tomato.....	\$3
Peppered Beef Potato Pancake and Garlic Cream.....	\$5
Antipasto Skewer with Mortadella, Olive, Sundried Tomato, and Marinated Mozzarella.....	\$4
Jumbo Shrimp and Cocktail Sauce.....	\$5

Hot (priced per piece)

Sesame Crusted Chicken Skewer with Tahini Sauce	\$4
Risotto Arancini with Roasted Tomato Coulis.....	\$4
Mini Brie en croute with Pear Chutney.....	\$4
Roasted Eggplant Tomato Crisp.....	\$3
Meyer Lemon Crab Cake with Roasted Corn Remoulade	\$5
Fig and Goat Cheese Flatbread.....	\$4
Parmesan Stuffed Artichoke Heart	\$4
Traditional Greek Spanakopita.....	\$4
Mushroom and Gorgonzola Stuffed Filo Cup.....	\$4
Seared Beef Tataki with Pickled Cucumber and Sweet Soy.....	\$5
Vegetable Samosa with Curry Lime Crème	\$3

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PRESENTATION STATIONS



Wisconsin Farmstead Cheese Selection - \$12 per person

- Red Spruce Aged Cheddar, Grand Cru Reserve, Mezzaluna Fontina, Vintage Van Gogh, Buttermilk Blue
- Accompanied with Local Honey, Candied Pecans, and House Made Chutney
- Fresh Baked Bread, Lavosh and Crackers

Vegetable Crudités - \$8 per person

- Broccoli, Cucumbers, Celery, Carrots, and Red Peppers
- Sunflower and Pumpkin Seeds
- Spinach-Ranch and White Bean Hummus
- Whole Grain Crackers and Lavosh

Hummus Bar - \$14 per person

- Roasted Tomato and Garlic with White Creamer Beans
- Yellow Beets with Lemon Thyme and Tahini
- Toasted Garbanzo Beans with Sesame Oil
- Baby Carrots with Dill Yogurt
- Grilled Flat Bread and Fried Pita Chips

Retro - \$16 per person

- Salty Chex Mix and Deluxe Mixed Nuts
- Classic Deviled Eggs
- Smoked Almond Triple Cheese Log and Crackers
- Celery Sticks filled with Cream Cheese
- Barbecue Mini Meatballs
- Dill and Cucumber Open Face Sandwiches
- Chocolate Fondue with Apples, Pineapple, and Marshmallows

Mac 'N' Cheese - \$18 per person

- Crab and Roasted Tomatoes in White Cheddar and Tarragon Sauce
- Mushrooms, Garlic, and Spinach in Boursin and Bleu Cheese Sauce
- Wisconsin Three Cheese Accompanied by Fresh Arugula, Shaved Fennel, Roasted Tomatoes and Pine Nut Salad

Mexican Street Cart Station - \$20 per person

- Shrimp and Corn Salad on Marinated Cabbage
- Blackened Chicken Quesadillas
- Three Cheese and Spinach Quesadillas
- Mini Skirt Steak Tacos
- Mini Corn Tamales
- Pico De Gallo, Sour Cream, and Guacamole

Comfort Food - \$18 per person

- Baby Green Romaine with Parmesan Cheese, Garlic Croutons, and Caesar Dressing
- White Cheddar Fondue with Crusty Baguettes
- Home Grown Fried Green Tomatoes with Crab and Cream Cheese Spread
- Smoked Bacon and Caramelized Onion Mac 'n' Cheese

All Stations based on a minimum of 25 people, anything under will require a \$200 one-time fee.

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PRESENTATION STATIONS



Sliders and More - \$22 per person

- Mini Beef Sliders, Black Bean Burger, and Brown Sugar Chicken BBQ
- Avocado Aioli, White Cheddar Fondue, and Crispy Onions
- Tator Tots with House Made Ketchup

China Town - \$20 per person

- Pork Pot Stickers with Sweet Garlic Sauce
- Peanut and Sesame Glazed Chicken Satay's with Basil Peanut Sauce
- Crisp Vegetable Spring Rolls
- Pad Thai Salad with Mango and Green Onion Vinaigrette and Cilantro Avocado Dressing
- Spicy Green Papaya Salad

Grandma's Hearth - \$16 per person

- Miniature Chocolate Chip Cookies, Coconut Macaroons, Snicker Doodles, Carrot Cupcakes, Apple Wedges with Caramel Sauce, Turtle Brownies, and Warm Chocolate Bread Pudding with Vanilla Sauce
- Selection of Coffees and Teas

*Presentation Stations are not meant for a stand alone meal and multiple stations should be selected.
All Stations based on a minimum of 25 people, anything under will require a \$200 one-time fee.
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PRESENTATION AND CARVERY

Whole Roasted Free Range Turkey* - \$22 per person

- Sour Cherry Relish and Herb-Dijon
- Marbled Baby Potatoes with Kale and Crispy Pork Belly
- Arugula and Radicchio Salad with Honey Lemon Vinaigrette
- Buttermilk Biscuits

Smoked Sea Salt and Black Pepper Crusted Beef Tenderloin* - \$30 per person

- Iceberg Wedge Salad with Blue Cheese Crumbles, Shaved Radish, and Scallions
- Roasted Garlic Whipped Potatoes
- Horseradish Cream and Green Peppercorn Sauce
- Whole Grain and Dijon Mustards
- Warm Potato Rolls

Bone-In Ribeye Tossed in Balsamic, Roasted Garlic Oil, and Herbs - \$28 per person

- Marinated Three Bean Salad
- Rosemary Roasted New Potatoes
- Caramelized Onions and Roasted Mushrooms
- Crusty Loaf Breads

Cedar Roasted Whole Salmon* - \$26 per person

- Shaved Fennel and Caper Salad
- Garden Carrots Roasted with Fresh Thyme
- Caper-Herb Tartar Sauce
- Sweet Corn Bread

**Pricing Includes Chef to Carve*

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.

PLATED DINNER



All plated dinners are three courses and served with:

- Fresh Baked Rolls and Butter
- Coffee, Decaffeinated Coffee, and Tea

Starters

- Pan Seared Crab Cake, Lemon Remoulade, Pickled Red Onions, and Uplands Cress - \$10 additional
- Sweet Potato Bisque with Maple and Bourbon Reduction - \$7 additional
- Charred Pork Belly with Butternut Squash Puree and Baby Mustard Greens - \$8 additional
- Chilled Shrimp Cocktail with Black Eye Pea Hash and Warm Bacon Vinaigrette - \$9 additional

Salads *(Please select one for the group:)*

- Tomato and Mozzarella Salad
Grilled Apricots, Candied Pine Nuts, and Arugula
- Classic Caesar with Hearts of Romaine
Egg and Anchovy Dressing and Parmigiano-Reggiano Breadcrumbs
- Baby Green Salad
Herb Crusted Goat Cheese, Dried Cherries, Almonds, Sherry Vinaigrette
- Baby Spinach with Roasted Pears
Pickled Onion, Sunflower Seeds, and Balsamic Vinaigrette
- Baby Iceberg Wedge Salad
Roasted Tomatoes, Blue Cheese, Bacon Jam Crouton

Entrees

*Please select one for the group: *additional charge of \$5.00 per person for each added entrée selection to each function*

- Pan Fried All Natural Chicken - \$48 per person
Sweet Potato Risotto, Roasted Baby Carrots, and Dijon Jus
- Pan Seared Branzino - \$48 per person
Potato Puree, Roasted Cauliflower, Capers, Lemon Jus
- Roasted Salmon - \$55 per person
Fava Bean and Fingerling Hash, Bourbon Maple Reduction
- Pan Seared New York Strip - \$66 per person
Cheddar Stuffed Potato and Broccoli Casserole
- Natural Filet - \$69 per person
Rustic Potato Gratin, Asparagus, and Red Wine Demi
- All Natural Flat Iron and Pan Seared Salmon - \$72 per person
Vidalia Onion and Potato Puree, Roasted Baby Carrots, and Chimichuri
- Petite Filet and Jumbo Prawns - \$78 per guest
Basil and Zucchini Crema, Baby Asparagus, Red Wine Demi, and Yukon Potato Puree

Vegetarian Alternatives

- Monday - Toasted Barley Risotto with Roasted Mushrooms and Asparagus
- Tuesday - New Potato Casserole with Arugula and Goat Cheese
- Wednesday - Quinoa Cake with Baby Eggplant and Tomato Ragout
- Thursday - Risotto with Heirloom Baby Carrots and Oyster Mushrooms
- Friday - Ricotta Cheese Dumplings with Scallion Puree and Shaved Parmesan Cheese
- Saturday - Orecchiette Pasta with Caramelized Onions and Zucchini Blossoms
- Sunday - Mediterranean Couscous with Roasted Tomatoes and Collard Greens

Please preorder all vegetarian plated meals in order to ensure availability.

PLATED DINNER CONTINUED



Desserts

Please select one for the group:

- Flourless Chocolate Cake with Chocolate Ganache
- Vanilla Bean Cheesecake with Pineapple Coulis
- Triple Chocolate Mousse Torte with Pomegranate Coulis
- Lemon and Raspberry Chiffon Torte with Lemon Thyme Coulis
- Tiramisu Torte with Brandy Vanilla Anglaise
- Carrot Cake with Vanilla Bean Cream Cheese and Pineapple Sorbet
- Peanut Butter Bomb with Caramel Milk Chocolate Brownie, and Cocoa Nib Coulis
- Chocolate Pecan Tart with Vanilla Bean Crème Fraiche

All of the above prices are subject to a taxable 24% service charge and 5.5% sales tax.

DINNER BUFFETS



All dinner buffets are three courses and served with:

- Fresh Baked Rolls and Butter
- Coffee, Decaffeinated Coffee, and Tea

Spring Harvest - \$70 per person

- Chilled Cucumber and English Pea Bisque
- Tasted Fava Beans with Crispy Ham Baby Carrots
- Heirloom Beets with Goat Cheese and Red Quinoa
- Baby Romaine Salad with Stone Fruit, Fresh Cheese Curds, and Warm Bacon Vinaigrette
- Lemon and Thyme Roasted Chicken with Black Truffle Jus
- Paella with Shrimp, Calamari, and Mussels
- Roasted Fingerling Potatoes with Pearl Onions and Mushrooms
- Charred Cauliflower with Garlic and Dried Currants
- Warm White Chocolate Bread Pudding

Al Fresco - \$75 per person

- Butcher Blocks of Prosciutto, Capicola, Salami, and Ham
- Local Brie, Marinated Parmesan, Fresh Mozzarella, and Focaccia Bread
- Olive Tapenade, Seasonal Fruit Chutney, Olive Oil, and Balsamic Vinegar
- Roasted Tomato Bisque
- Grilled Asparagus with Fresh Goats Cheese and Marinated Strawberries
- Classic Caesar Salad, Parmigiano-Reggiano Breadcrumbs, Traditional Caesar Dressing
- New York Strip with Potato Gnocchi and Caramelized Onions
- Roasted Chicken Breast with Mushrooms and Butternut Squash
- Sautéed Shrimp with Hazelnut Romesco
- Sour Cream New York Cheesecake
- Mini Mascarpone Cannoli's

Braised - \$76 per person

- Rustic Chicken and Vegetable Soup
- Radicchio Lettuce Cups with Carrot and Heirloom Radish Slaw
- Pasta Salad with Minted Peas and Mustard Vinaigrette
- Roasted Stem on Artichoke Hearts with Sheep Cheese and Pancetta
- All Natural Chicken Breast with Spring Pea Succotash
- Grilled Flat Iron Steak with Caramelized Cipollini Onions and Red Wine Demi
- Pan Seared Salmon with Braised Fennel
- Rock Shrimp and Fingerling Potato Hash
- Broccolini and Baby Carrots
- Carrot Cake Bread Pudding
- Old Fashioned Chocolate Cake

All Dinner Buffets based on a minimum of 25 people, anything under will require a \$200 one-time fee. All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.

DINNER BUFFETS



Taste of Geneva - \$79 per person

- Spilt Pea Soup with Bratwursts Croutons
- Smoked Trout with Preserved Meyer Lemons and Arugula Pesto
- Chopped Salad with Lemon Vinaigrette and Frico Cheese Crisps
- Wild Mushrooms and Barley Salad
- Macerated Cherry and Quinoa Salad
- Petite Filet of Beef, Sweet Creamed Corn, Red Wine Jus
- Grilled Lamb Chops with Charred Lemons and Picked Herbs
- Herb Seared Salmon with Quinoa and Cucumber Salad, Marinated Garlic Vinaigrette
- Roasted Garlic Mashed Potatoes
- Butter Poached Asparagus
- Assorted Miniature Tarts

*All Dinner Buffets based on a minimum of 25 people, anything under will require a \$200 one-time fee.
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LAKE GENEVA BOAT CRUISE MENU



All Boat Menus based on a minimum of 25 people, anything under will require a \$200 one time fee.

Light Fare - \$46.00 per person

- Cucumber, Smoked Salmon, and Pimento Cheese Finger Sandwiches
- Celery and Carrot Sticks with Garlic and Herb Cheese Dip
- House Made Salt and Vinegar Chips
- Red Wine Glazed Meat Balls
- Warm Pretzel Bites with Beer Cheese and Spicy Mustard
- Wisconsin Cheese Board with Local Honey, House Made Jam, and Candied Walnuts
- Assorted Crackers and Sliced Breads

Wine Cruise - \$56.00 per person

- Roasted Pepper and Hazelnut Gazpacho
- Heirloom Tomato Bar with Mozzarella, Burrata, Basil,
Marinated Cipollini Onions, Roasted Artichoke Hearts, and Parmesan Reggiano
- California Cheese Display with Fiscallini Cheddar, Point Reyes Blue, and Midnight Moon Sheep's Cheese
- Served with Local Honey, House Made Jam, and Candied Walnuts
- Assorted Crackers and Sliced Breads
- Sliced Charticurie Board with Dijon Mustard and Pickled Vegetables
- Seared Beef Tenderloin Brochettes with Balsamic Glaze
- Roasted Grape and Lemon Croustade
- Add Wine Pairings for additional Charge

Craft Beer and BBQ - \$60.00 per person

- Salted Pretzel Sticks with Pimento Cheese Spread and Beer Cheese
- Slow Roasted Baby Back Ribs with Kansas City Style BBQ Sauce
- Sautéed Rock Shrimp with White Cheddar Grits
- Watermelon and Grilled Vidalia Onion Salad
- Slow Roasted All Natural Chicken BBQ with Spicy Carolina Gold Sauce
- Roasted Potato Salad with Dill and Cream Cheese Dressing
- Deviled Eggs with Pickled Mustard Seeds and Applewood Smoked Bacon
- Warm Apple Cobbler with Vanilla Cream

Surf and Turf - \$72.00 per person

- Jumbo Shrimp Cocktail with Lemons and Chipotle Cocktail Sauce
- Togarashi Seared Tuna with Seaweed and Cucumber Salad
- Penne Pasta Salad with Roasted Vegetables and Lemon Vinaigrette
- Baby Gem Wedge Salad with Roasted Tomatoes, Blue Cheese Crumbles, Bacon, and Ranch Dressing
- Sour Cream and Cheddar Stuffed New Potatoes
- Roasted Sirloin Brochettes with Peppers and Sweet Onions
- Grilled Atlantic Lobster and Garlic Butter
- Grilled Asparagus with Tarragon Hollandaise Sauce
- Corn and Jalapeno Hushpuppies with Honey Butter
- Assorted Miniature Pastries and Pies

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.

BEVERAGES



	HOSTED	CASH
Standard Brands	\$8.....	\$9
Canadian Club, Johnnie Walker Red, Cruzan, New Amsterdam, Beefeater, Korbel, Jim Beam, Sauza Signature Blue Silver		
Premium Brands	\$10.....	\$11
Tito's, Bacardi, Hornitos Plata, Bombay Sapphire, Captain Morgan, Crown Royal, Maker's Mark, Korbel, Seagrams 7		
Super Premium Brands	\$14.....	\$15
Bacardi, Grey Goose, Tanqueray No. TEN, Captain Morgan, The Macallen 12 year, Langley's, Ketel One Oranje, Patron Silver, Courvoisier V.S.O.P.		
Domestic Beers	\$4.50.....	\$5
Bud Light, Budweiser, Coors Light, Leinenkugel's, Miller Lite, Buckler Non-Alcoholic		
Premium Beers	\$5.50.....	\$6
Amstel Light, Corona, Heineken, Spotted Cow		
Wine	\$7.....	\$8
Robert Mondavi Private Selection: Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc		
Premium Wines	\$9.....	\$10
Mazzone Pinot Grigio, Matanzas Creek Sauvignon Blanc, MacMurray Ranch Pinot Noir, William Hill Chardonnay, Rodney Strong Cabernet Sauvignon, Trivento "Amado Sur" Malbec		
Specialty Wines Specialty wines will be selected from our wine list and will be charged per bottle price		
Soda	\$3.....	\$3.50
Mineral Waters	\$4.....	\$4.50

All food & beverage prices are subject to applicable 24% service charge and 5.5% sales tax.

BEVERAGES



HOSTED COCKTAIL PACKAGES BY THE HOUR

Duration	STANDARD PACKAGE.....	PREMIUM PACKAGE	SUPER PREMIUM
One hour	\$20/person	\$25/person	\$30/person
Two hours	\$28/person	\$33/person	\$38/person
Three hours.....	\$36/person	\$41/person	\$46/person
Four hours	\$44/person	\$49/person	\$54/person
<i>Additional hours</i>	<i>\$8/person</i>	<i>\$8/person.....</i>	<i>\$8/person</i>

HOSTED BEER, WINE AND SODA PACKAGES

Duration	STANDARD PACKAGE.....	PREMIUM PACKAGE
One hour	\$16/person	\$18/person
Two hours	\$21/person	\$23/person
Three hours.....	\$26/person	\$28/person
<i>Additional hours</i>	<i>\$5/person</i>	<i>\$5/person</i>

BY THE BARREL

- \$375 Domestic keg
- \$450 Premium keg

BARTENDER FEE

- \$100 fee assessed, per bar, up to 4 hours
- \$25/hour over 4 hours
- A minimum of \$300 bar revenue is required for a full bar setup, difference will be charged as miscellaneous fee

All food & beverage prices are subject to applicable 24% service charge and 5.5% sales tax. All beverages must be dispensed by resort staff only. Liquor service is for guests of 21 years of age or older. All alcoholic beverages consumed on property must be purchased on property. Prices are subject to change without notice.

DISCLAIMER



FOOD AND BEVERAGE

Current prices are indicated on the enclosed menus. All food and beverage prices are guaranteed 90 days from the date of the function. All food and beverage must be supplied by the resort. Your event manager will be happy to suggest and design menus at your request that will meet your group's specific needs, which may not be addressed in our menu selections.

SERVICE CHARGES AND TAXES

In addition to the charges stated in this guide, the resort will add the customary 24% service charge for all indoor events, a 24% service charge for all outdoor events and 5.5% state and local taxes on all resort services, food and beverages. Service charges are subject to change.

GUARANTEES

In order for your event to be a success, the guaranteed, or exact number of people expected will need to be given to the event manager three (3) business days prior to your function. If fewer than the guaranteed number of guests attend the function, the final guaranteed number is still billed. For every function, the resort will set and prepare food for 5% above your guaranteed number. If no guarantees are given, the number on the contract will be used as the guarantee.

MENU PREPARATION

To ensure every detail is handled in a professional manner, the resort requires your menu selections and special requests to be finalized 21 days prior to your event. You will receive a banquet event order on which you can make additions or changes and return it to us with your confirming signature.

BEVERAGE SERVICES

A full array of beverage services are available at the resort. The resort is the only authorized licensee able to sell and serve liquor, beer and wine on the premises. No beverage of any kind may be brought into the resort by patrons or guests. In compliance with the Wisconsin Liquor Laws, no alcoholic beverages may be served or sold to any person under the age of 21 or after 2:00 am.

AUDIO VISUAL

The Event Technology Department at Grand Geneva Resort & Spa provides the latest in presentation equipment and services, maintained by American Audio Visual Center, the Extreme Customer Service Company.

Our dedicated on-site team will work with you to ensure that your events are properly planned and executed, with a common goal of complete satisfaction and flawless execution. We have a variety of packages to offer, including décor lighting, sound systems and video playback equipment. For additional information, contact American Audio Visual Center at (262) 249-4727, visit us online at aavc.com/gg/ or email ggav@grandgeneva.com.

EVENT PROVISIONS

In addition to providing our fine silver, glassware and china, each banquet room is complemented with banquet cloth chairs, tables with white linen and votive candles. You can enhance your event with white wood chairs or Chivari chairs, floor length linens, table overlays and centerpieces for an additional fee. Your Event Manager will be happy to suggest additional enhancements for your event.

VENDOR SERVICES

A pre-determined time for setup or delivery of décor must be established 7 days in advance of your function. We ask that the vendors you contract with are made aware that they need to contact the event manager to review these details. The resort will not permit the a xing of items to walls, floors or ceilings with nails, staples, tape or any other substance, unless approval is given by the Events Department.

CANCELLATION

Event manager will follow the pre-established cancellation fees of the signed contract.

REVENUE MINIMUMS

A food and beverage minimum amount is determined for each event and varies depending on the number of guests, location and date. The food and beverage minimum does not include taxes, service fees, facility fees, décor or other related items.

OFF-PREMISE CATERING

Our Banquet Department can create sophistication and elegance at several locations throughout the resort. Our experienced team will be pleased to help you arrange your special event.

HOTEL POLICY

The resort is not responsible for lost, stolen or misplaced items. Please assign a personal attendant to gather the items you want to keep. To ensure the safety of all of our guests and to comply with local health regulations, Grand Geneva does not permit food or beverage to be brought into or removed from our property.