



422 WELLS ST., LAKE GENEVA, WI 53147

262.248.2555

CELEBRATIONCATERING.NET

CELEBRATIONONWELLS@GMAIL.COM



Welcome to Celebration on Wells Catering

LAKE GENEVA'S PREMIER CATERER FOR MORE THAN 20 YEARS

We are nestled in a picturesque setting just a few blocks from downtown Lake Geneva, the Riviera docks, and the Downtown Business District. Our location allows us to provide the highest quality food and service. Our experienced culinary staff has developed menu suggestions that will create culinary excitement for your special event.

Our "Farm-to-Table" philosophy promises that we will serve you and your guests local food first. From first thaw to first freeze, we scour the local markets and partner with area farmers to bring you the best local, delicious, and unique produce our area has to offer. Ask our team how we can adapt your menu to include these options.

Our friendly and professional staff, from our experienced planners to our trained carvers and wait staff, will be there to attend to your every need. Our well-established catering business is family owned and operated and has served the area for over 20 years. Let our expert staff assist you in planning your memorable event.

BANQUET & EVENT SPACE AVAILABLE

Our newly renovated and uniquely designed interior is spacious and comfortable. Our banquet facility boasts an expansive fireplace, comfortable bar, dance floor, vaulted ceilings, and a large parking area. The space will accommodate receptions of up to 200. Discounted room rental rates are available November, January, February and March.

CELEBRATION ON WELLS, 422 S WELLS STREET, LAKE GENEVA, WI 53147
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Celebration Wedding Packages

Please note, our packages include: Celebration table linen and napkins, Celebration china, silverware, glassware and all service related items. Our service personnel with setup, clean up and breakdown the event as well as provide exceptional service throughout the evening.

Belle of the Lake

BEVERAGE SERVICE:

5 hours of Open Bar featuring our House Selections of liquor, draft beer and wine. Fresh fruit garnishes and juices, classic mixers, soda, glassware, cocktail napkins and all your other bar needs.

CHAMPAGNE TOAST:

Our Sommelier will select a dry California Champagne or an appropriate Dinner Wine to be served to your guests in a beautiful champagne flute that evening.

APPETIZERS:

Choose two appetizers from our "Signature Creations" or "Hot Selections" passed butler style or on an appetizer station. **Chef's suggestion:** Seasonal Fresh Fruit Display to include Napa Valley Grapes and Fresh Berries and Classic Presentation of Artisan Cheeses featuring Local ingredients and Gourmet Crackers. **Appetizers can be found on Page 5-6**

DINNER BUFFET:

Choose One:

- Fresh Seasonal Mixed Greens Garnished with a Variety of Grape & Cherry Tomatoes, English Cucumber & Fresh Grated Carrots
- Iceberg Wedge Salad with Carrots, Vine-Ripened Tomatoes & Cucumber Slices
Served with our Famous Homemade Celery Seed & Parmesan Ranch Dressings

Choose Two:

- Wisconsin Rice Blend
- Pasta Du Jour Tossed with Olive Oil & Fresh Herbs
- Smashed Wisconsin Redskin Potatoes
- Cous Cous
- Wisconsin New Potatoes Roasted with Whole Garlic Cloves & Sprigs of Fresh Rosemary

Choose One: **(Descriptions on Page 7)**

- Chicken Marsala
- Chicken Chianti
- Chicken Picatta
- Athenian Chicken
- Chicken Florentine
- Turkey Schnitzel
- Chicken Cordon Bleu
- Chicken Parmesan
- Chicken Provencal

Includes All of the Following:

- Fresh Seasonal Steamed Vegetables **OR** Roasted Tuscan-Style Vegetables
- Certified Angus Roast Sirloin expertly carved by one of our Culinary Team accompanied by Creamed Horseradish & Au Jus **OR** Carved Roast Pork Loin with Apple, Honey & Thyme
- A Variety of Local Artisan Breads & Wisconsin Creamery Butter
- Fresh Ground Colombian Coffee Service **OR** Station

OPTIONAL UPGRADE TO CARVED PRIME RIB FOR \$5.00 PER PERSON

SPECIAL EVENT CAKE:

Our Pastry Chef will create a customized special occasion cake. Simply provide us with a drawing or photograph, your choice of cake flavor, filling and icing. Our staff will display, cut and serve your creation for your guests.

BARTENDER FEE, CHEF CARVER FEE, 20% SERVICE CHARGE, VENUE FEES AND 5.5% WI STATE TAX WILL BE ADDED TO YOUR FINAL INVOICE.

\$44.95 PER PERSON

Celebration Wedding Packages

Celebration on Wells maintains a deep commitment to providing our clients with the freshest food Wisconsin has to offer.

Lady of the Lake

BEVERAGE SERVICE:

5 hours of Open Bar featuring our Call Selections of liquor, draft beer and wine. Fresh fruit garnishes and juices, classic mixers, soda, glassware, cocktail napkins and all your other bar needs.

CHAMPAGNE TOAST:

Our Sommelier will select a dry California Champagne or an appropriate Dinner Wine to be served to your guests in a beautiful champagne flute that evening.

APPETIZERS:

Choose three appetizers from our "Signature Creations" or "Hot Selections" passed butler style or on an appetizer station. **Appetizers can be found on Page 5-6**

PLATED SALAD:

A Custom Gourmet Salad chosen especially for your event served on a chilled plate. (Page 7)

PLATED ENTREE:

Your guests' choice of either Hand Cut Angus Filet Mignon or one of our Chef's Poultry Creations (Page 7)

Choice of Starch from the following:

- Pasta Du Jour tossed in Extra Virgin Olive Oil & Fresh Italian Flat Parsley
- Wisconsin New Potatoes Roasted with Whole Garlic Cloves & Sprigs of Fresh Rosemary
- Idaho Twice-Baked Potato topped with Aged Parmigiano Reggiano & Local Chives
- Wisconsin Rice Blend
- Roasted Garlic Mashed Potatoes
- Cous Cous

Your choice of Farmstead Fresh Seasonal Vegetable

Assorted Local Artisan Breads & Butter Rosettes

Fresh Ground Colombian Coffee Service **OR** Station

SPECIAL EVENT CAKE:

Our Pastry Chef will create a customized special occasion cake. Simply provide us with a drawing or photograph, your choice of cake flavor, filling and icing. Our staff will display, cut and serve your creation for your guests.

BARTENDER FEE, 20% SERVICE CHARGE, VENUE FEES AND 5.5% WI STATE TAX WILL BE ADDED TO YOUR FINAL INVOICE.

\$59.95 PER PERSON

Appetizers

OUR SIGNATURE CREATIONS

- Organic Deviled Eggs
- Wisconsin Bleu Cheese & Toasted Walnuts on a Belgian Endive Leaf
- Smoked Salmon with Cream Cheese & Capers on Cocktail Pumpnickel
- Grape Walnut Chicken Salad in a Savory Phyllo Shell
- Tomato & Herb Bruschetta served with Homemade Crostini
- Toasted French Bread with Boursin Cheese, Sundried Tomatoes & Basil Leaf
- Fresh Melon & Prosciutto
- Toasted French Bread with Smashed Avocado, Grape & Sea Salt
- Sautéed Eggplant medallions topped with Marinara Sauce & Fresh Mozzarella
- Applewood Smoked Sirloin of Beef on Toast Pointes with Horseradish Sauce
- Petite Shrimp with Dill Lemon Crème on Cucumber Slices
- Oriental Style Lettuce Wraps
- Petite Cold Thai Chicken Wrap
- Petite Southwestern Chicken Wrap
- Individual Skewered Caprese Insalata
- Chilled Gazpacho Shooters made with Farm Fresh Tomato

\$2.50 PER PERSON PER ITEM

HOT SELECTIONS

- Gulf Coast Seafood or Salmon Cakes with Remoulade Sauce
- Pear & Brie Panini
- Mushrooms stuffed with Gorgonzola Cheese
- Brie Tarts with Raspberry and/or Apricot Preserves with Toasted Almond Slivers
- Mini Wisconsin Bratwurst Poached in Beer & Onions
- Homemade Swedish Meatballs in a Mustard Sauce
- Teriyaki Chicken **OR** Beef Kabobs made with Kikkoman Marinade
- Mini Franks in a Blanket with Gourmet Mustard
- Martini Chicken (Grilled Chicken Skewers marinated in Vermouth, garnished with Olives)
- Spanikopita (Layers of Baby Spinach with Dill & Onion in Flaky Phyllo Dough)
- Chicken Quesadillas with Fresh Cilantro, Homemade Salsa & Sour Cream
- New Orleans Style Blackened Steak **OR** Chicken Strips with fresh Herb Tomato Sauce
- Harvest Chicken or Pork Brochettes with Honey Mustard Glaze
- Spicy Chicken Wings with Roquefort Ranch Dip & Celery Sticks
- Rumaki (Chicken Livers Wrapped in Bacon)
- Bacon Wrapped Water Chestnuts
- Chicken **OR** Pork Satay with Thai Peanut Sauce
- Baked Brie with Almonds & Garlic Croutons
- Peel & Eat Shrimp with Cocktail Sauce
- BBQ Baby Back Ribs

\$2.50 PER PERSON PER ITEM

INTERNATIONAL CHEESE & CRACKER DISPLAY

Our Chef's selection of Premium Cheeses from all over the globe, your display will include Premium Aged Cheddar, Maytag Bleu, Smoked Swiss, French Brie & Camembert along with other Surprises!

\$4.95 PER PERSON

Appetizers

FARMER'S MARKET FAVORITES

- Grilled Tuscan Vegetable Display with Balsamic Vinegar
- Selection of Domestic Cheeses with Assorted Crackers
- Farmstand Fresh Vegetable Crudités with Homemade Dips
- Fresh Asparagus & Chilled Beet Platter Garnished with Zest of Orange
- Fresh Seasonal Fruit & Berries Garnished with Fresh Mint
- Chef's Selection of Fine Antipasto
- Athenian Grilled Vegetables Platter served with Hummus & Pita Bread
- Trio of Spreads – Olive Tapenade, Roasted Red Pepper Tapenade & Hummus, served with Grilled Flat Breads
- Pancho's Homefried Tortilla Chips with Authentic Mexican Salsas
- Individual Flatbread Triangles piped with Hummus Finished with EVOO & Fresh Mint

\$2.95 PER PERSON PER ITEM

DEEP SEA TREASURES

- Bloody Mary Jumbo Shrimp Cocktail with Celery & Green Olives
- Jumbo Peeled Shrimp Presented with Cocktail Dipping Sauce & Lemon Crowns
- Asian-Style Crab Cakes with Sesame, Wasabi Mayo and Pickled Ginger
- Sautéed Jumbo Gulf Prawns in Garlic Herb Butter
- Oysters Rockefeller
- Blackened Sea Scallops served in a Tomato Coulee
- Pan-Seared Jumbo Sea Scallops on a Bed of Emulsified Carrot
- Maryland-Style Crab Cakes with Cajun Remoulaude
- Bacon Wrapped Jumbo Sea Scallops

\$3.50 PER ITEM

OUR SIGNATURE MINI SLIDERS

- Hand Pattied Mini Slider Burgers served with LTO & a Slice of Pickle
- Mini Italian Beef Sandwiches Au Jus
- Mini Muffaletta Sandwiches
- Mini Reuben Panini on Cocktail Rye
- Mini Pulled Pork with Peach Infused BBQ Sauce Sliders

\$2.95 EACH OR A TRIO FOR \$8.50

CHEF'S CARVING STATION – ALL ITEMS BELOW SERVE 50 PEOPLE

Carving Stations Include: Home Baked Multi-Grain Rolls & Assorted Condiments.

Items displayed at a carving station & carved by one of our Culinary Team.

\$100 CHEF/CARVER FEE

- Roast Inside Round of Beef Au Jus \$295
- Roasted Breast of Turkey \$225
- Pork Loin with Apple Honey & Thyme \$295
- Molasses Glazed Pit Ham \$225
- Mustard & Pepper Rubbed Whole Beef Tenderloins with Sauce Bordelaise \$595

Plated Dinner

SALAD COURSE

Choice one of the following options:

- Mesclun of Spring Greens with Julienne Carrots, Vine-Ripened Tomatoes & Cucumber Slices
 - Iceberg Wedge Salad with Julienne Carrots, Vine-Ripened Tomatoes & Cucumber Slices
- Served with our Famous Homemade Celery Seed & Parmesan Ranch Dressings

INCLUDED IN ENTRÉE PRICE

GOURMET SALAD UPGRADE OPTIONS

You may upgrade your salad for one of the following options:

- Autumn Field Greens with Spicy Pecans & Pomegranate Seeds
- Local Arugula with Shaved Parmesan, Farm Fresh Watermelon & a Lemon Vinaigrette
- Bosch Pear & Celery Salad with Baby Field Greens & Dijon Vinaigrette
- Baby Bibb Lettuce with Parisian Dressing Garnished with Fresh Chives
- Local Tomatoes with Fresh Mozzarella & Basil, Balsamic Vinaigrette (Insalata Caprese)
- Sliced Tomatoes with Avocado, Multi-colored Grapes and Burrata Mozzarella
- Spinach Salad with Boiled Egg, Croutons, Bermuda Onion with Warm Bacon Dressing
- Local Salad Greens with Granny Smith Apple, Gorgonzola Crumbs, Sweet Pecan Dressing
- Baby Spinach Leaves with Strawberries & Raspberry Celery Seed Dressing
- Hand Tossed Caesar Salad with Homemade Garlic Croutons, Fresh Parmesan & Cracked Fresh Pepper

OPTION TO UPGRADE FOR \$3.95 PER PERSON

ENTRÉE COURSE

Your guests' choice of one of the following options:

POULTRY OPTIONS

Served with your Choice of Starch & Seasonal Fresh Vegetable

- Chicken OR Turkey Breast Marsala with Marsala Wine & Mushroom Sauce
- Chicken Breast Chianti Simmered in Chianti Wine Sauce
- Chicken Breast Picatta with Lemon Caper Butter
- Chicken Breast Florentine with Spinach Mornay Sauce
- Chicken Breast Provencal with Mediterranean Garlic & Tomato Sauce
- Athenian Chicken Breast, Roasted with Lemon, Thyme, Garlic & Oregano
- Turkey Breast Schnitzel in Lemon Caper Butter Sauce
- Breast of Chicken Cordon Bleu
- Breast of Chicken Parmesan

\$22.95 PER PERSON

VEGETARIAN/VEGAN OPTIONS

- Vegetarian Stuffed Peppers*^
- Spinach & Cheese Ravioli
- Vegetarian Lasagna
- Pasta with Roma Tomato Sauce Topped with Eggplant Medallion & Fresh Mozzarella
- Spiralized Zucchini "Noodles" with Fresh Herbed Tomato Sauce*^
- Rigatoni & Slow Roasted Tomatoes with Goat Cheese

All Pasta Dishes can be served with your choice of Pesto, Alfredo or Marinara Sauce. Whole Wheat Pastas are available.

\$22.95 PER PERSON

*VEGAN OPTION ^GLUTEN FREE OPTION

Plated Dinner

ADDITIONAL OPTIONS:

Your guests' choice of one of the following options:

FRESH CATCH OF THE DAY

Allow our Chef to help you select the Fish in season for your event. Served with your Choice of Starch and Seasonal Fresh Vegetable

MARKET PRICE

FRESH SCOTTISH SALMON WITH LEMON HERB BUTTER

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$26.95 PER PERSON

ROAST PRIME RIB OF BEEF

Served with your Choice of Starch and Seasonal Fresh Vegetable

QUEEN SIZE \$29.95 PER PERSON

KING SIZE \$39.95 PER PERSON

GRILLED NEW YORK STRIP WITH CABERNET MUSHROOM SAUCE

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$26.95 PER PERSON

CARVED ROAST TENDERLOIN OF BEEF WITH SAUCE BOURDELAISE

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$32.95 PER PERSON

GRILLED FILET MIGNON WITH CHATEAUBRIAND SAUCE

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$32.95 PER PERSON

ROCK CORNISH GAME HEN

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$27.95 PER PERSON

INDIVIDUAL BEEF **OR** SALMON WELLINGTON WITH SAUCE PERIGOURDINE

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$39.95 PER PERSON

STARCH OPTIONS

- Pasta Du Jour tossed in Extra Virgin Olive Oil & Fresh Italian Flat Parsley
- Roasted New Potatoes roasted with Whole Garlic Cloves and Sprigs of Fresh Rosemary
- Idaho Twice-Baked Potato topped with Aged Parmigiano Reggiano & Local Chives
- Wisconsin Rice Blend
- Roasted Garlic Mashed Potatoes
- Cous Cous

ALL PLATED MEALS INCLUDE LOCAL ARTISAN BREADS, WISCONSIN CREAMERY BUTTER ROSETTES, AND FRESH BREWED COLOMBIAN COFFEE

ASK ABOUT OUR KID-FRIENDLY OPTIONS

Dinner Buffets

THE CELEBRATION COOKOUT BUFFET

CHOOSE TWO:

- Creamy Coleslaw
- Farm Fresh Tomato Salad
- Pasta Salad Primavera with Grilled Vegetables
- Cous Cous Salad with Roasted Garden Vegetables
- Celebration Salad Bar with Two Dressings
- Poached Green Beans with Red Onions & Dijon Vinaigrette
- Quinoa Salad with Sweet Pecan Dressing and Roasted Vegetables
- Homemade Potato Salad

CHOOSE TWO:

- Wisconsin Select Brats
- Deluxe 1/3 lb Hamburgers
- BBQ Chicken
- Italian Sausage
- Jumbo Beef Franks
- Pulled Pork

CHOOSE ONE:

- Tortilla Chips with Salsa
- Potato Chips

INCLUDES ALL OF THE FOLLOWING:

- Sliced Cheese, Tomato Slices, Lettuce & Onion
- Homemade Assorted Cookies
- Farm-Fresh Watermelon
- Assorted Fresh Baked Buns

\$19.95 PER PERSON

Add a Third Meat for \$3.95 PER PERSON

THE CELEBRATION WEDDING BUFFET

APPETIZERS:

Choose two appetizers from our "Signature Creations" or "Hot Selections" passed butler style or on an appetizer station. **Chef's suggestion:** Seasonal Fresh Fruit Display to include Napa Valley Grapes and Fresh Berries *and* Classic Presentation of Artisan Cheeses featuring Local ingredients and Gourmet Crackers. **Appetizers can be found on Page 5-6**

CHOOSE ONE:

- Fresh Seasonal Mixed Greens Garnished with a Variety of Grape & Cherry Tomatoes, English Cucumber & Fresh Grated Carrots. Served with our Famous Homemade Celery Seed & Parmesan Ranch Dressings
- Iceberg Wedge Salad with Carrots, Vine-Ripened Tomatoes & Cucumber Slices

CHOOSE TWO:

- Wisconsin Rice Blend
- Wisconsin New Potatoes Roasted with Whole Garlic Cloves & Sprigs of Fresh Rosemary
- Pasta Du Jour Tossed with Olive Oil & Fresh Herbs
- Smashed Wisconsin Redskin Potatoes
- Cous Cous

CHOOSE ONE: (*Descriptions on Page 7*)

- Chicken Marsala
- Chicken Chianti
- Chicken Picatta
- Athenian Chicken
- Chicken Florentine
- Turkey Schnitzel
- Chicken Cordon Bleu
- Chicken Parmesan
- Chicken Provencal

INCLUDES ALL OF THE FOLLOWING:

- Fresh Seasonal Steamed **OR** Roasted Tuscan-Style Vegetable
- Certified Angus Roast Sirloin expertly carved by one of our Culinary Team accompanied by Creamed Horseradish & Au Jus **OR** Carved Roast Pork Loin with Apple, Honey & Thyme
- A Variety of Local Artisan Breads & Wisconsin Creamery Butter
- Fresh Ground Colombian Coffee Service **OR** Station

OPTIONAL UPGRADE TO CARVED PRIME RIB FOR \$5.00 PER PERSON
\$24.95 PER PERSON

Dinner Buffets

WISCONSIN'S BEST BUFFET

APPETIZERS:

- Selection of Wisconsin's Finest Cheese & Curds
- Fruits of the Season
- Farm Fresh Vegetable Display with Bleu Cheese Dip

CHOOSE TWO:

- Smashed Wisconsin Redskin Potato
- Baked Granny Smith Apple finished with Brown Sugar & Cinnamon
- Lac Du Flambeau Rice Pilaf
- Tomatoes Gratinee

CHOOSE TWO:

- Turkey Schnitzel
- Grilled Bratwurst poached in Beer & Onions served on a Bed of Sauerkraut & Whole-Grain German Mustards
- Country Baked Chicken
- Roast Pork Loin with Honey & Fresh Thyme
- Portobello Mushroom Bratwurst

INCLUDES ALL OF THE FOLLOWING:

- Fresh Corn on the Cob
- Homemade Apple or Cherry Cobbler with Whipped Cream
- German Style Rye Breads & Dinner Rolls
- Wisconsin Creamery Butter
- Fresh Ground Colombian Coffee

OPTION TO ADD A THIRD MEAT AT \$3.95 PER PERSON
\$24.95 PER PERSON

THE CLASSIC 50'S MENU

APPETIZERS:

- Mini Slider Burgers served with an LTO & a slice of Pickle
- Individual Campbell's Tomato Soup Cup with a Triangle of Mini Grilled Cheese
- Organic Deviled Eggs

SALAD COURSE:

- Wedges of Iceberg Lettuce garnished with Cherry Tomatoes served with French or Ranch Dressing

INCLUDES ALL OF THE FOLLOWING:

- Baked Macaroni & Cheese
- Mashed Potato Bar featuring Cheddar Cheese, Bacon, Sour Cream & Chives
- California Medley of Broccoli, Cauliflower & Carrots
- Chef Carved Roast Baron of Beef Au Jus
- Chef Carved Virginia Ham with Pineapple Rings
- French's Yellow Mustard & Creamy Horseradish Sauce
- A Variety of 50's Style Dinner Rolls & Butter
- Assorted Homemade Cookies
- Homemade Lemon Meringue Pie
- Fresh Ground Colombian Coffee

\$24.95 PER PERSON

Dinner Buffets

FIESTA MEXICANA BUFFET

APPETIZER:

- Chilled Gazpacho Shooters

SALAD COURSE:

- Grilled Corn & Jicama Salad with Cilantro & Lime Dressing

CHOOSE TWO:

- Beef Tamales Wrapped in Fresh Corn Husks
- Chicken Quesadillas
- Tequila Citrus Marinated Chicken or Beef Fajitas
- Fish Tacos

INCLUDES ALL OF THE FOLLOWING:

- Pancho's Homemade Tortilla Chips with a Variety of Salsas, Guacamole & Pico de Gallo
- Mexican Rice
- Refried Frijoles
- Sautéed Yellow Squash, Zucchini & Local Onions finished with Cumin & Cilantro
- Warm Corn & Flour Tortillas
- Diced Tomatoes, Shredded Lettuce, Sour Cream & Queso Fresco
- Yucatan Pineapple Upside-Down Cake **OR** Flan with Caramel Sauce
- Fresh Ground Colombian Coffee

\$24.95 PER PERSON

THE DIXIELAND COOKOUT BUFFET

APPETIZER:

- Farm Fresh Vegetable Display with Buttermilk Dip

CHOOSE THREE:

- Chicory, Jicama & Pecan Salad
- Red-Skinned Potato Salad & Fresh Dill
- Delta Caviar (Triple Bean Salad with Hominy)
- Salad Greens, Granny Smith Apples, Gorgonzola Crumbs & Sweet Pecan Dressing
- Cajun-Style Pasta Salad Primavera
- Creamy Style Cole Slaw
- Vine-Ripened Tomato Salad with Roast Pepper Dressing
- Southern Style Grits

CHOOSE THREE:

- Chicken Fried Steak
- Chef Carved Smithfield Ham
- Cajun Catfish with Jalapeno Tarter Sauce
- Grilled Boneless Pork Chops with Peach Tomato BBQ Sauce
- Chicken Ala King
- Country Baked Chicken
- Chef Carved Barbequed Beef Brisket
- Caroline Style Pulled Pork Barbecue with Homemade Buns

INCLUDES ALL OF THE FOLLOWING:

- Roast Garlic Mashed Potatoes
- Fresh Corn on the Cob
- Southern Pecan Pie with Fresh Whipped Cream
- Farm Fresh Watermelon
- Homemade Rustic Cornbread & Butter
- Fresh Ground Colombian Coffee

\$26.95 PER PERSON

Dinner Buffets

MARGARITAVILLE BUFFET

APPETIZERS:

- Pancho's Homemade Tortilla Chips
- A Variety of Salsa to include Pineapple & Salsa Verde
- Conch & Seafood Ceviche
- Crab Cakes with Cajun Remoulade
- Key West Bruschetta garnished with Fresh Mint
- Exotic Fruit Display

INCLUDES THE FOLLOWING:

- Southern-Style Fried Green Tomatoes
- Mashed Yukon Gold Potatoes
- Coconut Beans & Rice
- Jamaican Jerk Chicken

CHEESEBURGERS IN PARADISE:

- Topped with Slices of Wisconsin Swiss or Cheddar
- Homemade Guacamole
- Sautéed Mushrooms
- Selection of Condiments to include Ketchup, Mustard & Mayo
- Romaine Lettuce Leaves, Vine-Ripened Tomato & Red Onion
- Local Smoked Bacon
- Jalapeño Pickles
- Assorted Deluxe Hamburger Buns

ALSO INCLUDES THE FOLLOWING:

- Key Lime Pie with Fresh Whipped Cream
- Sponge Cake with Fresh Fruit Compote
- Fresh Ground Colombian Coffee

\$26.95 PER PERSON

CALYPSO BUFFET

APPETIZERS:

- Caribbean-Style Coleslaw with Curry & Raisins
- Spicy Lime Cucumber Salad
- Sliced Vine-Ripened Tomatoes with Roast Cumin Vinaigrette
- Bahama Man Conch & Seafood Salad on a Bed of Romaine Lettuce Hearts

INCLUDES THE FOLLOWING:

- Chistophene au Gratin (Baked Squash with Onion & Cheese Filling)
- Fried Plantain Chips
- Pigeon Peas & Rice
- Kabobs of Skewered Tenderloin of Beef with Pineapple, Mushroom, Pepper & Onions, Brushed with Teriyaki Glaze
- Jamaican Jerk Chicken **OR** Fish (Marinated in a Traditional Jamaican Tamarind Marinade)
- Hawaiian Bread & Citrus Butter
- Planters Rum Cake (Layer Cake with Mocha Cream Filling)
- Fresh Ground Colombian Coffee

\$29.95 PER PERSON

Dinner Buffets

OKTOBERFEST BUFFET

APPETIZERS:

- Hausfrau (Herring in Wine Sauce)
- Koenigsberger Kops (Meatballs in a Caper Sauce)
- Red Cabbage Cole Slaw

CHOOSE ONE:

- Sauerkraut
- Braised Purple Cabbage

CHOOSE ONE:

- German-Style Pan-Fried Potatoes
- Spaetzel

CHOOSE TWO:

- Rahmschnitzel (Fresh Cutlets in a Mushroom Cream Sauce)
- Sauerbraten (Braised Marinated Beef Round)
- Breast of Turkey Schnitzel (Breaded Breast of Turkey Sautéed in Lemon Caper Butter)
- Honey Roasted Pork Loin garnished with Roasted Granny Smith Apples

ALSO INCLUDES THE FOLLOWING:

- Apple **OR** Cherry Strudel
- German Style Rye Breads & Dinner Rolls with Wisconsin Creamery Butter
- Fresh Ground Colombian Coffee

\$26.95 PER PERSON

IT'S GREEK TO ME BUFFET

APPETIZERS:

- Eggplant Mousaka (Eggplant Casserole topped with a Fresh Béchamel Sauce)
- Assortment of Grilled Vegetables served with Hummus & Fresh Mint Garnish
- Spanikopita (Layers of Baby Spinach with Dill & Onion in a Flaky Phyllo Dough)

SALAD COURSE:

- Greek Salad made with Ribbons of Romaine Lettuce, Topped with Feta Cheese, Kalamata Olives, garnished with Cucumber Slices & Red Onions, served with Greek Vinaigrette

CHOOSE ONE:

- Pantzarosalata (Beet Salad)
- Anginares Salata (Artichoke Salad)

CHOOSE TWO:

- Patatosalata (Mediterranean Potato Salad)
- Rice Pilaf
- Roasted New Potatoes tossed with Olive Oil
- Fasolia (Fresh Green Beans, Baby Lima Beans & Roasted Pear Tomatoes)

CHOOSE ONE:

- Athenian Breast of Chicken (Roasted with Lemon, Thyme, Garlic & Oregano)
- Lemon Cod
- Catch of the Day Paki (Finished with Tomato, Onion, Cinnamon, & Clove)

INCLUDES ALL OF THE FOLLOWING:

- Chef Carved Leg of Lamb with Whole Garlic Cloves & Medley of Mediterranean Spices
- Mint Jelly & Dijon Mustard
- Assortment of Flatbread & Pita Bread served with a Vessel of EVOO
- Honey & Yogurt Dipping Sauce
- Homemade Baklava
- Fresh Ground Colombian Coffee

\$32.95 PER PERSON

Dinner Buffets

FIESTA ITALIANA BUFFET

APPETIZERS:

- Chef's Selection of Season's Freshest Antipasto
- Mesclun Greens with Hearts of Palm, Fennel & Mediterranean Olives tossed with Balsamic Vinaigrette
- Salad of Fresh Fruit with Julienne of Mint

CHOOSE TWO:

- Tuscan White Bean Salad with Feta & Fresh Oregano
- Insalata Caprese
- Orange & Onion Salad
- Fresh Green Bean Salad finished with Roasted Red Peppers
- Tortellini Salad

CHOOSE ONE:

- Vesuvio Potatoes
- Grilled Polenta

CHOOSE ONE:

- Authentic Greco Italian Rope Sausage with a Hint of Fennel
- Grilled Portobello Mushrooms
- Scallop & Shrimp Kebobs "Portofino Style"

CHOOSE ONE:

- Chicken Vesuvio
- Chicken Parmesan

INCLUDES ALL OF THE FOLLOWING:

- Pasta du Jour with Extra Virgin Olive Oil, Garlic & Shaved Parmigiano
- Roma Tomato Sauce finished with Fresh Basil **OR** Homemade Pesto Sauce
- Grilled Tuscan-Style Vegetables
- Fresh Baked Italian Breads in include Focaccia & Breadsticks with Vessel of EVOO
- Garlic Garbanzo Dip
- Greco Tiramisu
- Fresh Ground Colombian Coffee

\$32.95 PER PERSON

ALL-AMERICAN STEAK-OUT BUFFET

APPETIZERS:

- Relish Tray with Fresh & Pickled Vegetables with Ranch Dip
- Wisconsin Sharp Cheddar Cheese Spread with Rye Crisp & Bread Sticks

SALAD COURSE:

- Iceberg Lettuce Salad served with Our Two Homemade Signature Dressings

CHOOSE ONE:

- Grilled Filet Mignon
- Beef Short Ribs
- BBQ Baby Back Ribs

CHOOSE ONE:

- Grilled BBQ Chicken
- Country Baked Chicken

INCLUDES ALL OF THE FOLLOWING:

- Steamed Fresh Broccoli
- Idaho Baked Potato Bar to Include: Sour Cream, Wisconsin Creamery Butter, Bacon Bits, Grated Cheddar Cheese & Chopped Chives
- Texas Toast
- Farmstand Fresh Watermelon
- Strawberry Shortcake topped with Whipped Cream
- Fresh Ground Colombian Coffee

\$39.95 PER PERSON

Dinner Buffets

THE STONE MANOR (MINIMUM OF 25 PEOPLE)

SALAD COURSE:

- Belgium Endive & Mixed Greens Salad Topped with Bleu Cheese & A Light Vinaigrette

CHOOSE FOUR:

- International Cheese Board
- Carrot, Mint & Golden Raisin Salad
- Marinated Green Bean & Portobello Mushroom Salad
- Grilled Leaks with Tio Pepe Sherry
- Seasonal Fresh Fruit Display
- Sliced Vine-Ripened Tomato Salad
- Rice Pilaf with Herbes de Provence, Toasted Almonds & Dried Pears

CHOOSE ONE:

- Grilled Fresh Scottish Salmon served with Fennel & Artichoke Hearts
- Sautéed Gulf Shrimp Marinated in Alsacen Wine & Tarragon

INCLUDES ALL OF THE FOLLOWING:

- Chef Carved Mustard & Pepper Rubbed Roasted Beef Tenderloin with Sauce Bordelaise
- Creamed Horseradish
- European Bread Display with Butter
- Pecan Pie
- Eli's Cheesecakes with Fruit Toppings
- Fresh Fruit Drizzled with White & Dark Chocolate
- Fresh Ground Colombian Coffee

\$49.95 PER PERSON

AN AMERICAN IN PARIS (MINIMUM OF 25 PEOPLE)

APPETIZERS:

- Gourmet French Cheese & Assorted Crackers
- Display Seasonal Fresh Fruits garnished with Fresh Berries

CHOOSE THREE:

- Salad Nicoise (Baby Field Greens, Tuna, Tomato, Cucumber, Potato & Hardboiled Eggs with a Light Vinaigrette)
- Poached Local Beets & Belgium Endive Salad
- Peeled Hard Boiled Eggs & Stem-On Radishes with Kosher Sea Salt Crystals, Baby Bib Lettuce, Parisian Vinaigrette garnished with Fresh Chopped Chives
- Vine-Ripened Tomatoes with Chopped Fresh Parsley

CHOOSE ONE:

- Turned New Potatoes with Fresh Parsley
- Potato Gratin

CHOOSE ONE:

- Pan Seared Scallops with Tomato Coulee
- Leg of Lamb braised in its own juices with Spring Vegetables
- Atlantic Salmon Jardinière
- Coq au Vin (Chicken simmered in Aubergne Wine Sauce with Mushrooms & Chopped Shallots)

INCLUDES ALL OF THE FOLLOWING:

- Chef Carved Mustard & Pepper Rubbed Roasted Beef Tenderloin with Sauce Bordelaise
- Creamed Horseradish
- Poached Baby Carrots & String Beans
- Baguettes & Croissants
- French Pastries
- Ratatouille
- Fresh Fruit Tarts
- Fresh Ground Colombian Coffee

\$49.95 PER PERSON

Dining Al Fresco

THE FARMER'S MARKET

STATION ONE:

- Selection of Wisconsin Cheeses & Assorted Crackers
- Season's Fresh Vegetable Crudit  served with Homemade Dips
- Farm Fresh Fruit Display with Seasonal Berries & Fresh Mint
- Organic Deviled Eggs

STATION TWO:

- Pasta Salad Primavera with Grilled Marinated Vegetables
- Sliced Vine-Ripened Tomatoes, Bermuda Onions with Honey Vinaigrette
- Chicken Brochettes with Kikkoman Teriyaki Marinade
- Wisconsin's Finest Bratwurst Poached in Beer & Onions
- Bavarian-Style Sauerkraut
- Fresh Baked Bratwurst Buns & Fresh Wisconsin Creamery Butter
- A Variety of Mustards

\$21.95 PER PERSON

TOUR DU LAC

STATION ONE:

- Selection of Wisconsin Cheeses & Assorted Crackers
- Saut ed Eggplant Medallions topped with Marinara Sauce & Fresh Mozzarella
- Farm Fresh Fruit Display with Seasonal Berries & Fresh Mint
- Spanikopita (Layers of Baby Spinach with Dill & Onion in Flaky Puff Pastry Dough) Served with Dill Yogurt Dipping Sauce

STATION TWO:

- Pasta Station with Vegetarian Marinara & Fresh Grated Parmesan
- Grilled Tuscan Vegetables
- Atlantic Seafood Cakes with Remoulade Sauce

STATION THREE:

- Chef-Carved Roasted Honey Glazed Ham
- Chef-Carved Roast Tom Turkey
- Served with a Selection of Mustards & Homemade Cranberry Sauce
- Silver Dollar Rolls & Wisconsin Creamery Butter

\$29.95 PER PERSON

THE COUNTRY CLUB

STATION ONE:

- Selection of Fine International Cheeses & Gourmet Crackers
- Grilled Vegetables with Hummus, Fresh Mint & Flatbreads
- Farm Fresh Fruit Display with Seasonal Berries & Fresh Mint
- Petite Shrimp with Dill Cr me on Cucumber Slice

STATION TWO:

- Brie Tarts with Raspberry and/or Apricot Preserves with Toasted Almond Slivers
- Layers of Vine-Ripened Tomatoes with Fresh Mozzarella with a Basil Vinaigrette
- Mini Maryland-Style Crab Cakes with Cajun Remoulade Sauce
- Chicken Satay with Peanut Dipping Sauce & Fresh Cilantro

STATION THREE:

- Chef Carved Mustard & Pepper Rubbed Roasted Beef Tenderloin with Sauce Bordelaise
- Creamed Horseradish
- Petite Pan Rolls & Wisconsin Creamery Butter

\$35.95 PER PERSON

Cakes, Desserts & Gourmet Coffee

WEDDING & SPECIAL OCCASION CAKES

CHOOSE CAKE FLAVOR:

- Yellow Soufflé
- Banana
- Red Velvet
- Chocolate Soufflé
- Marble
- Carrot
- White

CHOOSE FILLING FLAVOR:

- Butter Cream
- Strawberry
- Banana
- Raspberry
- Custard
- Chocolate
- Lemon
- Cherry

CHOOSE ICING FLAVOR:

- Butter Cream
- French Crème
- Cream Cheese

CREATE YOUR LOOK:

An Experienced Pastry Chef will create a special occasion cake to meet your special request. Provide us with a drawing or photograph to guide the Chef in creating your perfect cake.

\$3.95 PER PERSON

WE WILL GLADLY CUT A CAKE THAT YOU SUPPLY

CUT/SERVING FEE OF \$100

GOURMET COFFEE STATION

TO INCLUDE:

- Freshly Ground 100% Arabica Blend Coffees
 - Shaved White Chocolate & Dark Swiss Chocolate
 - Fresh Whipped Cream
 - Wisconsin Dairy Cream
 - Variety of Sweeteners including Crystal Sugar Cubes & Pure Cane Amber Sugar in the Raw
 - Assorted Coffee Syrups
 - A Variety of Assorted Homemade Cookies
- \$5.95 PER PERSON

BAKER'S DELIGHT

- Fresh Fruit Display & Seasonal Berries Drizzled with White & Dark Chocolate
- Assortment of Gourmet Chocolate Mousse topped with Pirouette Cookies
- Mini Cheesecakes topped with assorted Fresh Fruit Toppings
- Meyer's Lemon Cake garnished with Lemon Zest
- Grilled Local Peaches topped with Fresh Mint
- Strawberries Dipped in White & Dark Chocolate
- Mascarpone Tarts topped with Fresh Berries
- Triple Chocolate Cake
- Greco Mini Cannoli
- Apple Roses
- Apple Cobbler
- Mini Cream Puffs
- Assortment of Fresh Baked Cookies
- Strawberry Shortcake Shooters
- Homemade Chocolate Brownies
- Seasonal Fresh Berry Trifle
- Apple **OR** Cherry Strudel
- Greco Tiramisu
- Mini Chocolate Éclairs

ONE SELECTION: \$3.95PP, FOUR SELECTIONS: \$6.95PP

FIVE SELECTIONS: \$8.95PP, SIX SELECTIONS: \$9.95PP

Ask about our Gelato Bar, Ben & Jerry's Bar or Flaming Dessert Stations!

Desserts (continued) & Late Night Options

GOURMET PIES

CHOOSE YOUR FLAVOR:

- Apple
- Blueberry
- Lemon Meringue
- Banana Crème
- Cherry
- Strawberry Rhubarb
- Peach
- Pecan
- Pumpkin
- Key Lime
- Mixed Berry
- Chocolate Crème

Our Pastry Chef uses the area's finest and freshest ingredients whenever possible. By request, our apple pies can be sourced through local favorite, The Elegant Farmer, and served in their signature paper bag (additional fees may apply).

\$3.95 PER PERSON

CANDY BAR SETUP

You provide us with your favorite selection of candies and sweets and we provide a variety of unique & stylish vases/jars to display them in. Setup and cleanup services included.

\$150 PER DISPLAY

Late Night Snacks

MINI SLIDER BURGER BAR

Hand-Pattied Mini Slider Burgers served with Fresh Baked Buns and:

- Romaine Lettuce
- Slices of Dill Pickle
- A Variety of Wisconsin Cheeses
- Sliced Tomato
- Crisp Raw Onion
- Ketchup & Mustard

\$2.95 PER PERSON

GOURMET NACHO BAR

To include the following:

- Seasoned Ground Beef
- Hot Queso Fresco
- Pancho's Famous Tortilla Chips
- Diced Tomato
- Sour Cream
- Sliced Jalapeno
- Black Olives
- A Variety of Homemade Salsas
- Diced Onion
- Shredded Lettuce

\$6.95 PER PERSON

WHOLE PIZZAS

Selection of 3 different toppings delivered fresh and piping hot at whatever time you'd like.

\$2.95 PER PERSON

MARTINI MASHED POTATO BAR

Creamy Homemade Mashed Potatoes served in a Martini Glass with:

- Sour Cream
- Bacon Bits
- Chives
- Cheddar Cheese

\$3.95 PER PERSON

CLASSIC CHICAGO HOT DOG BAR

All-Beef Hot Dogs served on Fresh Baked Buns with:

- Yellow Mustard
- Sport Pepper
- Pickle Spear
- Fresh Relish
- Diced Onion
- Celery Salt
- Tomato Slices

\$3.95 PER PERSON

Bar Services

All of our bar packages include fresh fruit garnishes, juices, classic mixers, soda, clear plastic cups, napkins, ice & other bar necessities. We provide all set up, breakdown and clean up for the bar. Bartender Services are charged at \$100 per bartender. Use of our Bartender Service is required when purchasing our Bar Packages. The number of Bartenders needed is determined by number of guests. All Packages are for 5 Hours of Service. Some venues may require you use their bar for all bar needs.

BEER, WINE & SODA PACKAGE

CHOICE OF TWO FROM THE FOLLOWING:

- Miller Lite, Miller 64, Miller High Life, Coors Lite, Leinenkugel Seasonal, Budweiser, Bud Lite,

HOUSE WINES (SELECT 4):

- Chardonnay, Pinot Grigio, White Zinfandel, Moscato, Pinot Noir, Merlot & Cabernet Sauvignon

\$10.95 PER PERSON



Want Spotted Cow?

No Problem. Upgrade to New Glarus on any package for only \$100 + tax

HOSTED RAIL PACKAGE

INCLUDES "BEER, WINE & SODA PACKAGE" WITH THE ADDITION OF:

- Brandy, Bourbon, Whiskey, Scotch, Vodka, Gin, Rum (Spiced & Coconut), Tequila, and Amaretto

\$13.95 PER PERSON

HOSTED CALL PACKAGE

INCLUDES "BEER, WINE & SODA PACKAGE" WITH THE ADDITION OF:

- Korbel Brandy, Jim Beam Bourbon, Titos' & Smirnoff Vodka, Seagrams 7 Whiskey, Famous Grouse Scotch, Captain Morgan Spiced Rum, Ron Diaz Coconut Rum, Bacardi Rum, New Amsterdam Gin

\$17.95 PER PERSON

HOSTED PREMIUM PACKAGE

CHOICE OF TWO DRAFT BEERS (*SEE ABOVE*)

CHOICE OF FOUR OF THE FOLLOWING PREMIUM WINES:

- Canyon Road Sauvignon Blanc, Pinot Grigio, Chardonnay, White Zinfandel, Pinot Noir, Merlot & Cabernet Sauvignon

LIQUOR TO INCLUDE:

- Korbel Brandy, Jack Daniels Bourbon, Crown Royal Whisky, Tito's Vodka, Absolut Vodka, Dewars Scotch, Bacardi Rum, Tanqueray Gin, Captain Morgan Spiced Rum, Malibu Coconut Rum, Jose Cuervo Tequila, Amaretto Di Saronno,

\$21.95 PER PERSON

BYOB PACKAGE

YOU FURNISH THE LIQUOR, BEER & WINE:

- We provide fresh fruit garnishes, juices, classic mixers, soda, clear plastic cups, napkins, ice & other bar necessities. Includes all set up, breakdown and clean up for bar.

\$7.95 PER PERSON

CHAMPAGNE OR WINE TOASTS

- Our Sommelier will select a Champagne or Appropriate Dinner Wine to be served in a beautiful champagne flute or wine glass

STARTING AT \$3.95 PER PERSON

PROVIDE YOUR OWN WINE/CHAMPAGNE

- Corkage fee per bottle. Stemware not Included.

\$3.00 PER BOTTLE

Notes of Importance

- To reserve your date, a 15% non-refundable, nontransferable, deposit is required
- Final payment, final guest count, and all details are confirmed three weeks prior to event
- A complimentary quote will be prepared for you after a consultation.
- Pricing includes table linens and napkins, china, silverware, glassware and service needs. Our service personnel will set-up, clean up and breakdown the event as well as provide exceptional service throughout the event.
- Our staff will set-up, move and/or take down your rented tables and chairs for a fee. Additional fees may be assessed for moving chairs/tables from ceremony to reception. Fee determined by location and number of guests.
- We will be happy to assist you with minimal decorating for no additional charge. For more extensive, detailed decorating, a fee will be determined by need.
- A delivery charge for drop-off service is \$50 per occurrence.
- Most menus are designed for groups of 25 or more. A small group charge of \$50 is assessed to all groups of less than 25.
- Note that some menus are limited to a minimum number of guests.
- Leftover Food Policy: It is the policy of the Wisconsin Department of Health that any food from a Banquet is not taken by guests.
- We will cut and serve a Special Occasion Cake that you provide, for a \$100 fee. Plates, flatware, and napkins are provided.
- A Fee of \$100 is charged when a Chef/Carver is needed for a Carving Station.
- Wisconsin Sales Tax of 5.5% and Service Charge of 20% will be added to your final invoice.
- A 3% processing fee will be applied for all credit card payments.
- All applicable venue commissions will be reflected on our initial quote and actual amount due determined at final billing.

**IF YOU HAVE ANY QUESTIONS, WE WOULD LOVE TO
HEAR FROM YOU!**

Notes of Importance

Every successful event begins with complete, thorough and timely event planning and follow-through. This Check List will guide you to plan your event and will provide us with the information we need to ensure your special event is a success.

General Information

Date of Event _____
Day of Event _____
Place of Event _____

Your name _____
Bride's Name _____
Groom's Name _____
Name of other(s) involved in your planning _____

Mailing Address _____

Work Phone _____
Home Phone _____
Fax _____
Cell Phone _____
E-Mail _____

Estimated Guest Count _____
Estimated Number of Children under 10 _____

Will The Event occur indoors or outdoors?
Place of Ceremony _____

Times

Guests Arrive _____
Ceremony _____
Bar Opening _____
Appetizers Served/Passed _____
Main Meal Service Begins _____
Event ends _____

Bar Service

Do you require Bar Service? _____
Which Bar Package _____
Number of Bartenders Needed _____
Hours of Bar _____

Directions to Event Location

Other Services Required

- Rental of tables and/or chairs
- Rental of Grill Other Rental
- Cake-Cutting Purchase Cake
- Champagne Toast Wine Toast
- Rental of Wine or Champagne Glasses
- Set-up/Breakdown of Tables and Chairs
- Remove or rearrange tables/chairs

Room or Event Set-Up

Head Table: Where will it be _____

How many people at head table _____

- Reserved Seating Assigned Seating
- Cake Table Gift Table
- Place Card Table Appetizer Tables
- Dessert Table Coffee Station

Will Event occur under a Tent? _____

Where can we stage our set-up? _____

Color choice of linen napkins:

- White Red Blue
- Black Green

Special Needs/Instructions _____

Time-Line

- A Non-refundable down payment reserves date
- Add'l. payments welcome anytime

Four Weeks Prior To Event

- Copy of all rental agreements
- Copy of Venue Contract

Two Weeks Prior To Event

- Final Event Meeting
- Final Payment Due
- Final guest count Due
- Final details confirmed

One or Two Days Prior To Event

- Deliver (labeled) specialty items to: