

**You may choice 3-4 entrée's from any Tier
or a combination of Tiers**

Choice of Entrée (Tier 1)

Chicken Diane- Eight ounce Chicken Breast hand breaded and sautéed laid on top a Chardonnay Shitake Sauce.

Chicken Oscar- Eight Ounce Chicken Breast lightly breaded, pan fried, topped with Asparagus, Langoustines, Shrimp, Asiago, Romano and Parmesan Cheese and finished with a Light. **Chicken Parmesan-**Linguini Pasta tossed with Marinara topped with a Breaded Chicken Breast and Mozzarella Cheese.

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½ BBQ Barbecued Baby Back Pork Ribs- Hand rubbed, slow roasted until they are “fall off the bone” tender and glazed with our House Barbeque Sauce.

Pork Tenderloin- Marinated, herb encrusted and char-grilled and served with a Door County Cherry Port Wine Reduction Sauce.

Fresh Door County Whitefish Filet- The freshest local broiled Whitefish served with Toasted Almonds in a Lemon Buerre Blanc

Fresh Wild Atlantic Salmon- Fresh grilled Salmon served on top a Sun Dried Tomato Cream Sauce.

Canadian Walleye-Walleye Filet that is lightly breaded and topped with a Saute of Bacon and Mushrooms

Creamy Linguini ala Pesto- Linguini tossed with a Light Fresh Pesto Cream and Parmesan Cheese. Served with or without Chicken

Creamy Alfredo Pasta- Fettuccini pasta tossed with a Light Alfredo. Served with or without Chicken

Pasta Calabraise- Penne Pasts tossed with Asparagus, Red Bell Pepper, Onion, Mushroom, Artichokes, finished with Infused Garlic Olive oil and White Wine.

\$30 inclusive

Choice of Entrée (Tier 2)

Roast Duck-Marinated and slow roasted until tender and served on the half with a Door County Cherry Port Reduction Sauce

Steak Diane- Two 3-oz Steer Tenderloin Medallions, grilled and laid on top a Chardonnay Shiitake Cream Sauce

Angus Prime Rib of Beef- (14 oz Queen Cut) Hand rubbed with Signature Herbs, slow roasted until tender, served with Rosemary Au Jus

Log Dem Spinach Artichoke Rubbed Whitefish- Spinach Artichoke Cream Cheese Rubbed then oven roasted to a golden brown.

Shrimp and Scallops-Three Jumbo Gulf Shrimp paired with a Three Jumbo Fresh Scallops Char-grilled with Citrus Buerre Blanc

Fresh Sashimi Grade Big Eye AHI Tuna- Sesame Seed Herb encrusted served with Mango Pineapple Salsa and Light Lemon Cream

12 oz Choice Angus New York Strip

\$35 Inclusive

Choice of Entrée (Tier 3)

8 Oz choice Angus Filet Mignon- with sautéed Mushrooms & Onions

14 oz Choice Angus Rib Eye

Parmesan Encrusted Bacon wrapped 8 oz Filet

Chilean Sea Bass- Fresh Chilean Sea Bass seasoned and baked with Light Garlic Herb Oil. Served topped with a Lobster, Crab, Shrimp and Saffron Royale Sauce

Log Den Seafood Trio- Salmon, Pan Seared catch of the Day with Two Jumbo Shrimp or Scallops Char –Grilled.

Surf & Turf- 6 oz Angus Filet Mignon and Three Grill Jumbo Gulf Shrimp

\$38 Inclusive

All entrees include tossed salad with Choice of Dressings, Fresh Baked Rolls with Butter, Vegetable Du Jour, Chef's Choice of Starch, Cake Cutting Fee, Coffee, Milk or Iced Tea & Linen's Included in Price.

Buffet Menu

Hot Entrée Selections

Marinated Sliced Sirloin of Beef
Beef Tips and Gravy
Swedish Meatballs
Spaghetti & Meatballs
Yankee Beef Pot Roast
Oven Roasted Turkey Breast with Gravy
Baked Chicken
Sauté Chicken Breast with Chardonnay Shitake Cream Sauce
Chicken Stir-Fry
Chicken ala King over Biscuits
Creamy Alfredo Pasta
Creamy Alfredo Pasta with Chicken or Seafood
Pasta Calla braise with Chicken
BBQ Baby Back Pork Ribs
Honey Glazed Smoked Ham
Herb Encrusted Sliced Pork Loin with Gravy
Stuffed Pork Chop
Baked Tilapia with Cherry Port Wine Sauce
Salmon with Roasted Red Pepper Cream Sauce
Whitefish with Spinach Artichoke Rub

Hot Starch Selections

Fried Herb Basil & Garlic Potatoes
Roasted Rosemary Baby Red Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf
Sage Giblet Stuffing

Standard Buffet

\$30 Inclusive

Two Hot Entrée Selections
One Hot Starch Selection
Seasonal Vegetable
Tossed Salad with Dressing
Fresh Baked Rolls and Butter
Coffee, Tea Milk

Deluxe Buffet

\$33 Inclusive

Three Hot Entrée Selections
Two Hot Starch Selection
Seasonal Vegetable
Tossed Salad with Dressing
Fresh Baked Rolls and Butter
Coffee, Tea, Milk
Vegetable Tray with Dip
Cheese & Cracker Tray

Cake Cutting Fee & Linen's Included in Price

Family Style Dinner

(Pick 2 Meats)

Baked Chicken
Beef Tenderloin Tips
Baked Ham
Pork Roast

Mashed Potatoes & Gravy
Dressings
Seasonal Vegetable
Coleslaw
Fresh Baked Rolls
Coffee & Milk
23.50 Inclusive

Or

Baked Chicken Family Style Dinner

Baked Chicken
Mashed Potatoes & Gravy
Dressing
Seasonal Vegetable
Coleslaw
Cranberries
Fresh Baked Rolls with Butter
Coffee & Milk
20.95 Inclusive

Cake Cutting Fee & Linen's Included in Price

HOT HORS D'OEUVRES

(Priced for 50 pieces)

Thai Red Pepper Chicken Skewers 100.00
Skewered Chicken Teriyaki & Pineapple Kabobs 100.00
Blackened Pork Tenderloin with Chardonnay Shitake Cream Sauce 125.00
Marinated Filet Beef Skewers 125.00
Seafood Stuffed Mushroom Caps 95.00
Petite Crab Cakes with Remoulade Sauce 114.00
Jumbo Prawn Skewers with Asian Dipping Sauce 140.00
Skewered Sea Scallop with Chipotle Sauce 125.00
Fresh Sea Scallops wrapped in Bacon 125.00
Oysters Casino Broiled with Bacon & Herbed Bread Crumbs 125.00
Fresh Oyster Rockefeller w/Spinach, Asiago, & Bacon Topping 125.00
Miniature Reubens 95.00
BBQ Pork Rib Pieces 95.00
Bruschetta 95.00
Chicken Livers wrapped in Bacon 65.00
Italian Cocktail Meatballs 55.00
Chicken Wings (BBQ, Hot & Spicy, or Batter Fried) 55.00

Ahi Tuna Sashimi with Ginger Soy and Wasabi Sauce 106.00
Shrimp – Chilled Jumbo Shrimp (50 pcs) w/Cocktail Sauce 125.00
Shrimp – Chilled Peel & Eat (5 pds) w/Cocktail Sauce 105.00
Prosciutto Wrapped Asparagus (50 pcs) 75.00
Herb Deviled Eggs (50 pcs) 50.00

**PRESENTATION
HORS D'OEUVRES**

each item serves approximately 30-50 persons)

Smoked Salmon Tray (2 Smoked sides of Fresh Alaskan) 85.00
Assorted Wisconsin Cheese Tray with Crackers 70.00
Fresh Seasonal Fruit Tray 65.00
Fresh Vegetable Tray with Dip 65.00
Mixed Nuts (3 pds) 25.00
Cheese Ball with Crackers 25.00

Baked Brie with Roast Garlic and Baguette Toasts 99.00
Antipasto Display with Prosciutto, Salami, Copacolla, Mozzarella, Fontina, Olives, and
Marinated Vegetables 150.00
Roasted Turkey served with Cranberry Chutney & Fresh Baked Breads 215.00

*Sales tax & 18% service charge not included in menu price.
Prices subject to change.*

Room Rental

South Room seats 180	\$2000 Room Rental
North Room seats 100	\$500 Room Rental
Entire Restaurant	\$5000
Adjoining room seats additional 50	

Outdoor Ceremony Space \$500 includes arch and 60 white wedding chairs