

Menu  
*Banquet*



THE  
OSTHOFF  
RESORT™

*Your Place on the Lake.™*

Elkhart Lake, WI • 800.876.3399

# Breakfast

## Continental Breakfast Buffets

Buffets include freshly brewed regular and decaffeinated coffee, assorted teas and milk.  
Any buffet may be selected on weekends. Alternate buffets may be selected for an additional \$100.

### MONDAY

#### The Village Continental

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Lemon Poppyseed Muffins

Pumpkin Spice Bread

Whipped Butter, Jellies and Jams

Assorted Bagels with Cream Cheese and Preserves

\*\*\*

Sliced Seasonal Fresh Fruit

**\$18 per person, plus tax and gratuity**

### WEDNESDAY

#### Marketplace Continental

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Blueberry Citrus Muffins

Zucchini Bread

Whipped Butter, Jellies and Jams

Assorted Bagels with Cream Cheese and Preserves

\*\*\*

Sliced Seasonal Fresh Fruit

**\$18 per person, plus tax and gratuity**

### TUESDAY

#### The Elkhart Lake Classic

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Lemon Cheese Danish

Cinnamon Apple Coffee Cake

Assorted Bagels with Cream Cheese and Preserves

\*\*\*

Sliced Seasonal Fresh Fruit

**\$18 per person, plus tax and gratuity**

### THURSDAY

#### The Osthoff Premiere

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Dark Chocolate Chunk Espresso Muffins

Cherry Almond Coffee Cake

Assorted Bagels with Cream Cheese and Preserves

\*\*\*

Sliced Seasonal Fresh Fruit

**\$18 per person, plus tax and gratuity**

### FRIDAY

#### The Rise and Shine

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Zucchini Bread

Raspberry Muffins

Assorted Bagels with Cream Cheese and Preserves

\*\*\*

Sliced Seasonal Fresh Fruit

**\$18 per person, plus tax and gratuity**

## Additional Continental Selections

(May be added to any breakfast.)

Johnsonville Vermont Maple Syrup Breakfast Sausage  
\$3 per person, plus tax and gratuity

Hickory-Smoked Bacon  
\$3 per person, plus tax and gratuity

House-Smoked and Slow-Roasted Bone-In Ham  
with Caramelized Apple and Currant Compote  
\$3.50 per person, plus tax and gratuity

Osthoff Skillet Potatoes with Sautéed Bell Peppers and Onions  
\$2.75 per person, plus tax and gratuity

Hash Browns with Melted Leeks  
\$2.75 per person, plus tax and gratuity

Buttermilk Pancakes with Warm Maple Syrup  
\$2.75 per person, plus tax and gratuity

Blueberry Pancakes with Warm Maple Syrup  
\$3 per person, plus tax and gratuity

French Toast Dusted with Sugar,  
Served with Warm Maple Syrup  
\$2.75 per person, plus tax and gratuity

Scrambled Eggs with Wisconsin Cheddar  
\$3 per person, plus tax and gratuity

Eggs Benedict  
with Citrus Chive Hollandaise  
\$5 per person, plus tax and gratuity

Oatmeal  
with Raisins, Brown Sugar, Cream  
\$4 per person, plus tax and gratuity

## Cold Breakfast Items

Whole Fresh Fruit Basket  
\$20 per dozen, plus tax and gratuity

Seasonal Sliced Fresh Fruit  
\$3 per person, plus tax and gratuity

Individual Cereals  
\$24 per dozen, plus tax and gratuity

Individual Yogurts  
\$36 per dozen, plus tax and gratuity

Individual Greek Yogurts  
\$42 per dozen, plus tax and gratuity

Yogurt Parfaits  
Vanilla Yogurt, Homemade Almond Granola and Fresh Berries  
\$54 per dozen, plus tax and gratuity

Homemade Cinnamon Rolls  
\$36 per dozen, plus tax and gratuity

Jumbo Muffins  
Blueberry, Raspberry or Banana Chocolate Chip  
\$48 per dozen, plus tax and gratuity

Bagels with Cream Cheese and Jam  
\$30 per dozen, plus tax and gratuity

Fruit Danish  
\$24 per dozen, plus tax and gratuity

Hard-Boiled Eggs  
\$18 per dozen, plus tax and gratuity

# Breakfast Buffets

*(Minimum of 20 people; a \$100 fee will be added for groups of fewer than 20 people.)*

## The Daybreak

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Sliced Seasonal Fresh Fruit

\*\*\*

Bananas Foster Bread with Walnuts

Blueberry Citrus Muffins

\*\*\*

Scrambled Eggs with Wisconsin Cheddar

Hash Browned Potatoes with Sautéed Leeks

Hickory-Smoked Bacon and

Johnsonville Vermont Maple Syrup Breakfast Sausage

\*\*\*

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Milk

**\$27 per person, plus tax and gratuity**

## The Morning Glory Breakfast Buffet

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Sliced Seasonal Fresh Fruit

\*\*\*

Citrus Iced Breakfast Bread

Peach Spice Muffins

\*\*\*

Blueberry Pancakes with Warm Maple Syrup

Scrambled Eggs with Wisconsin Cheddar

Rosemary-Roasted Potatoes with Caramelized Onions

House-Smoked and Cured Bone-in Ham,

Served with Warm Apple and Currant Compote

\*\*\*

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Milk

**\$27 per person, plus tax and gratuity**

## The Early Rise Breakfast Buffet

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Sliced Seasonal Fresh Fruit

\*\*\*

Limoncello Poppyseed Muffins

Apple Walnut Bread

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French Toast Flavored with Vanilla Bean and Cinnamon, with Warm Maple Syrup

Scrambled Eggs with Roasted Peppers, Tomatoes and Havarti Cheese

Hickory-Smoked Bacon and Johnsonville Vermont Maple Syrup Breakfast Sausage

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Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Milk

**\$27 per person, plus tax and gratuity**

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# Hot Breakfast Sandwiches

## French Croissant

Scrambled Eggs, Hardwood-Smoked Ham, Havarti Cheese

**\$6 per person, plus tax and gratuity**

## Osthoff Egg Sandwich

Scrambled Eggs, Applewood-Smoked Bacon and

Wisconsin Cheddar on Toasted English Muffin

**\$6 per person, plus tax and gratuity**

## Breakfast Burrito

Scrambled Eggs with Scallions, Chorizo and

Pepper Jack Cheese, Served with Fire-Roasted Tomato Salsa  
and Sour Cream

**\$6 per person, plus tax and gratuity**

# Brunch Buffets

*(Minimum of 20 people; a \$100 fee will be added for groups of fewer than 20 people.)*

## Osthoff Grand Brunch

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Sliced Seasonal Fresh Fruit with Yogurt Dip

Pumpkin Spice Bread

Lemon Cheese Danish

\*\*\*

Blueberry Pancakes with Warm Maple Syrup

Eggs Florentine, Toasted English Muffin Topped with Garlic Sautéed Baby Spinach,

Poached Egg and Rich Mornay Sauce

Hickory-Smoked Bacon and Johnsonville Vermont Maple Syrup Breakfast Sausage

Herb-Roasted Potatoes with Caramelized Onions and Sweet Bell Peppers

\*\*\*

Rosemary Roasted Chicken with Natural Pan Jus, Finished with Aged Dark Balsamic Vinegar

Seared Atlantic Salmon with Grapefruit Basil Butter and Grilled Asparagus

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Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Milk

**\$35 per person, plus tax and gratuity**

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## Palm Garden Brunch

Chilled Orange, Apple, and Cranberry Fruit Juices

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Sliced Seasonal Fresh Fruit with Yogurt Dip

Cherry Almond Coffee Cake

Dark Chocolate Chunk Espresso Muffins

\*\*\*

House-Smoked Atlantic Salmon with Traditional Condiments

\*\*\*

Spring Green Salad with Slow-Roasted Beets,

Wisconsin Chèvre Cheese and Pistachio Vinaigrette

\*\*\*

Scrambled Eggs with Wisconsin Cheddar

French Toast Flavored with Vanilla Bean and Cinnamon, with Warm Maple Syrup

Hash Browns with Melted Leeks

\*\*\*

House-Smoked Ham with Warm Caramelized Apple and Currant Compote

Three-Cheese Ravioli with Roasted Tomato Sauce, Finished with Touch of Cream and Topped with Parmesan Cheese

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Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Milk

**\$35 per person, plus tax and gratuity**

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## Omelet Station with Attending Chef

Made-to-Order Omelets Freshly Prepared by a Chef

Selection of Ham, Bell Pepper, Mushroom, Onion, Tomato and Wisconsin Cheddar

**Chef Fee of \$50 per hour, plus tax**

**\$6 per person, plus tax and gratuity**

## Themed Breaks

### **Granola Parfait Break**

Individual Vanilla Yogurts  
Almonds, Cashews, Granola  
Selection of Fresh Fruits and Berries  
**\$11 per person, plus tax and gratuity**

### **At-the-Theatre Break**

Buttered, Caramel and Cheese Popcorn  
Twizzlers Licorice  
Assorted Mini Candy Bars  
Soft Pretzel with Honey Mustard  
**\$9 per person, plus tax and gratuity**

### **Mediterranean Break**

Hummus and Pita Chips,  
Fresh Vegetables, Feta Cheese, Olives,  
Roasted Almonds, Empanadas, Roasted Pepper Dip  
**\$12 per person, plus tax and gratuity**

### **Aspira Spa Break**

Gulf Shrimp and Cucumber Spring Roll  
Fruit Kabobs with Greek Yogurt Dip  
Ginger Carrot Juice "Shooter"  
**\$10 per person, plus tax and gratuity**

### **Mexican Fiesta Break**

Chili con Queso with Chorizo and Cilantro  
Freshly Fried Corn Tortilla Chips  
Pico de Gallo  
Guacamole  
**\$11 per person, plus tax and gratuity**

### **Antipasto Break**

Caprese Skewers with Crème de Balsamic  
Crostoni with Ricotta and Extra-Virgin Olive Oil-Stewed Roasted Red Peppers  
Traditional Italian selection of meats and cheese,  
including salami, capicola, Gorgonzola and fontina  
Gourmet variety of imported olives  
**\$12 per person, plus tax and gratuity**

# Snacks

Traditional Chex Mix  
\$16 per pound, plus tax and gratuity

Pretzels with Honey Mustard  
\$16 per pound, plus tax and gratuity

Soft Pretzels with Dipping Sauce  
\$19 per dozen, plus tax and gratuity

Assorted Popcorn  
Caramel, Cheese and Buttered  
\$18 per pound, plus tax and gratuity

Dry-Roasted Peanuts  
\$18 per pound, plus tax and gratuity

Gardetto's Snack Mix  
\$17 per pound, plus tax and gratuity

Tri-Color Tortilla Chips with Salsa  
\$17 per pound, plus tax and gratuity  
*add Guacamole, \$3 per pound*

Fancy Mixed Nuts  
\$22 per pound, plus tax and gratuity

Fruit and Nut Trail Mix  
\$21 per pound, plus tax and gratuity

Osthoff Homemade Cookies  
\$24 per dozen, plus tax and gratuity

Nutri-Grain Fruit Bars  
\$22 per dozen, plus tax and gratuity

Granola Bars  
\$17 per dozen, plus tax and gratuity

Homemade Bars  
Brownies, Lemon Bars or Blondies  
\$26 per dozen, plus tax and gratuity

Mini Candy Bars  
\$14 per pound, plus tax and gratuity

Individual Bags of Kettle Chips, Pretzels  
or Cracker Jack  
\$18 per dozen, plus tax and gratuity

# Beverages

Assorted Soft Drinks  
\$2.50 per can, plus tax and gratuity

Bottled Water  
\$2.50 per bottle, plus tax and gratuity

Individual Bottled Juice or Iced Tea  
\$3.50 per bottle, plus tax and gratuity

Assorted Fruit Juices  
\$18 per pitcher, plus tax and gratuity

Milk, Lemonade and Iced Tea  
\$18 pitcher, plus tax and gratuity

Regular and Decaffeinated Coffee  
Hot Tea Included with Coffee Service  
\$34 per gallon, plus tax and gratuity

Fruit Punch  
\$25 per gallon, plus tax and gratuity

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## Bloody Mary Bar

(1-hour limit)

Premium Vodkas, Homemade Bloody Mary Mix,  
Traditional Garnishes  
\$16 per person, plus tax and gratuity

## Mimosa Bar

(1-hour limit)

California Sparkling Wine and Orange Juice  
\$12 per person, plus tax and gratuity

## Hot Chocolate

with Whipped Cream and Marshmallows  
\$28 per gallon, plus tax and gratuity

## Flavored Coffee Bar

(Serves 20)

Whipped Cream,  
Flavored Creamers and Syrup,  
Cinnamon, Chocolate  
\$40, plus tax and gratuity  
(coffee is additional)

## Buffets

### Buffet of the Day

Buffets include coffee, tea and milk. Any buffet may be selected on weekends.

Alternate buffets may be selected for an additional \$100. Soup (on page 18) may be added for \$2 per person.

(Minimum of 20 people; a \$100 fee will be added for groups of fewer than 20 people.)

#### MONDAY - Garden Classic Buffet

Garden Salad with Assorted Homemade Dressings

Tomato and Cucumber Salad with Fresh Dill and White Wine Vinegar

Chicken Orzo Salad with Grapes, Toasted Almonds and Aioli

Niçoise Salad with Golden Potatoes, Green Beans, Hard-Boiled Eggs and Olive Vinaigrette

\*\*\*

Mesquite-Smoked Turkey, Hardwood-Smoked Ham, Smoked Bacon Bits

\*\*\*

Tomato Wedges, Cucumber Slices, Homemade Herb Croutons, Hard-Boiled Eggs

Shredded Wisconsin Cheddar and Blue Cheese Crumbles

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Sliced French Bread and Breadsticks

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Triple-Chocolate Cheesecake with Chocolate Wafer Crust

Carrot Cake with Cream Cheese Frosting

**\$29 per person, plus tax and gratuity**

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#### TUESDAY - Mexican Fajita Buffet

Crisp Romaine Salad with Creamy Roasted Poblano Dressing,

Queso Fresco, Roasted Corn and Fried Tortilla Strips

Jicama Salad

Cucumber, Red Onion, Cilantro and Red Chili Vinaigrette

\*\*\*

Freshly Fried Corn Tortilla Chips with Fire-Roasted Tomato Salsa and Guacamole

\*\*\*

Lime and Tequila-Flamed Chicken Fajitas

Adobo-Marinaded and Grilled Flank Steak with

Sautéed Onions, Bell Peppers, Cilantro, Warm Flour and Corn Tortillas

\*\*\*

Pico de Gallo, Sliced Jalapeño, Black Olives, Sour Cream, Shredded Cheddar

\*\*\*

Spanish Rice with Cilantro

Black Beans with Roasted Green Chilies

\*\*\*

Tres Leches Cake with Crème Diplomat

Aztec Chocolate Cake with Chantilly Cream and Spiced Pecans

**\$29 per person, plus tax and gratuity**



## WEDNESDAY - New York Deli-Style Buffet

Fusilli Pasta Salad with Roasted Tomatoes, Olives, Baby Spinach and Basil Vinaigrette

Classic American Potato Salad with Hard-Boiled Egg, Aioli and Scallions

Kettle Chips

\*\*\*

Roast Beef, Hardwood-Smoked Ham, Italian Salami, Mesquite-Smoked Turkey  
and Marinated, Grilled Vegetables

\*\*\*

Sliced Provolone, Cheddar and Swiss Cheese

Sliced, Fresh Tomatoes, Lettuce and Red Onions

Cherry Pepper Relish, Assorted Mustard, Garlic Mayonnaise and Pesto Mayonnaise

\*\*\*

Parmesan Focaccia, Hard Rolls, Pumpernickel and Sourdough Bread

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Raspberry Swirl Cheesecake with White Chocolate and Graham Cracker Crust

Gourmet Cookies

**\$29 per person, plus tax and gratuity**

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## THURSDAY - Italian Buffet

Classic Caesar Salad with Homemade Herb Croutons and SarVecchio Cheese

Caprese Salad with Vine-Ripened Tomatoes, Fresh Mozzarella,  
Basil and Aged Dark Balsamic Vinegar

\*\*\*

Caponata with Garlic-Rubbed Crostini

Sliced Italian Bread and Focaccia

\*\*\*

Grilled Italian Sausage  
with Sautéed Bell Peppers and Onions

Ricotta Tortelloni

Butter-Sautéed Garlic Spinach, Chicken, Crème and Fontina Cheese

Roasted Potatoes with Extra Virgin Olive Oil and Sea Salt

Broccolini with Garlic and Lemon

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Tiramisu

Chocolate Hazelnut Praline Cheesecake

**\$29 per person, plus tax and gratuity**

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## FRIDAY - Sheboygan County Buffet

Potato Salad with Bacon, Cheddar, Hard-Boiled Egg, Aioli and Scallions

Creamy Five-Vegetable Slaw

Kettle Chips

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Grilled Johnsonville Bratwurst, Beer Braised Sauerkraut

Grilled Hamburgers with Sheboygan Hard Rolls

Fresh Corn on the Cob with Parsley Butter

Baked Beans with Smoked Bacon and Molasses

\*\*\*

Sliced Provolone, Cheddar and Swiss Cheese,  
Sliced Fresh Tomatoes, Red Onions and Lettuce,  
Ketchup, Yellow Mustard and Mayonnaise

\*\*\*

Brownies and Lemon Bars

**\$29 per person, plus tax and gratuity**

# Boxed Lunches

Boxed lunches are served with Gala apple, kettle chips and a homemade jumbo chocolate chip cookie. Beverage not included.

*Limit of three selections.*

## **Turkey Club Sandwich**

Mesquite-Smoked Turkey Breast, Crispy Bacon,  
Avocado, Tomato, Tender Greens and Garlic Aioli,

Served on a Kaiser Roll

**\$19 per person, plus tax and gratuity**

## **Roasted Chicken Salad Sandwich**

Grapes, Toasted Almonds, Whole-Grain Mustard and Slow-Roasted Chicken

Served on Nine-Grain Oat Bread with Tender Greens and Tomato

**\$19 per person, plus tax and gratuity**

## **Black Angus Prime Rib Sandwich**

Peppercorn-Crusted, Slow-Roasted Prime Rib, Caramelized  
Onion, Tender Greens and Horseradish Aioli on an Onion Roll

**\$19 per person, plus tax and gratuity**

## **Ham and Cheddar Sandwich**

Hardwood-Smoked Ham and Aged White Cheddar,  
Tender Lettuce, Tomato and Aioli on Sourdough Bread

**\$18 per person, plus tax and gratuity**

## **Baby Spinach Roasted Mushroom Sandwich**

Mélange of Roasted Mushrooms, Baby Spinach and  
Boursin Cheese on Nine-Grain Oat Bread

**\$18 per person, plus tax and gratuity**

## **Mediterranean Vegetable Sandwich**

Roasted Garlic Hummus, Cucumbers, Tomatoes,  
Roasted Peppers, Marinated Baby Spinach and  
Feta Cheese on Nine-Grain Oat Bread

**\$18 per person, plus tax and gratuity**

*Gluten-free bread is available.*

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# Plated Lunches

All boxed sandwiches can be served plated with kettle chips, grapes, coffee, tea or milk and choice of dessert (on page 24) for an additional \$3 per person, plus tax and gratuity.

*Limit of three selections.*

# Salads

All salads are served with homemade dinner rolls, coffee, tea, milk and choice of dessert (on page 24).  
Limit of three selections.

## Endive and Apple Salad with Grilled Breast of Chicken

Belgian Endive and Baby Spinach Salad with Creamy Cider Dressing, Tart Apples, Spiced Walnuts and Gorgonzola Cheese with Marinated and Grilled Breast of Chicken  
\$20 per person, plus tax and gratuity

## Roasted Angus Beef Tenderloin Wedge Salad

Medium-Rare Roasted Beef Tenderloin, Iceberg Lettuce, Creamy Blue Cheese Dressing, Smoked Bacon, Tomatoes and Homemade Herb Croutons  
\$22 per person, plus tax and gratuity

## Shrimp Cobb Salad

Poached Gulf Shrimp and Tender Lettuce, Dressed with Herb Vinaigrette, Topped with Avocado, Smoked Bacon, Marinated Tomatoes and Buttermilk Blue Cheese  
\$21 per person, plus tax and gratuity

## Mediterranean Scallop Salad

Caramelized Scallops with Couscous, Cucumbers, Tomato, Onions and Baby Spinach, Dressed with Orange-Saffron Vinaigrette  
\$21 per person, plus tax and gratuity

## Roasted Golden Beet Salad

Tender Butter Lettuce, Roasted Beets, Pomegranate Vinaigrette, Pistachio-Crusted Wisconsin Chèvre, Orange Supremes  
\$18 per person, plus tax and gratuity

## Caesar Salad

Hearts of Romaine Tossed with Traditional Dressing, Garlic Herb Croutons, Shredded Parmesan, Cherry Tomatoes

*Served with:*

Marinated and Grilled Breast of Chicken  
\$18 per person, plus tax and gratuity

Lemon Herb-Grilled Gulf Shrimp  
\$20 per person, plus tax and gratuity

Roasted Black Angus Tenderloin of Beef  
\$21 per person, plus tax and gratuity

# Lunch Entrées

All entrées are served with seasonal vegetable, homemade dinner rolls, coffee, tea, milk and choice of dessert (on page 24). Limit of three selections.

## Garden Salad or Caesar Salad

May be added at \$3 additional per person, plus tax and gratuity

## Chicken Cacciatore

Chicken Breast Braised in a Rustic-Style Tomato Sauce with Sweet Bell Peppers, Onions, Garlic and Capers,  
Served with Creamy Black Pepper-Parmesan Polenta  
**\$28 per person, plus tax and gratuity**

## Pork Calvados

Apple Cider-Brined Pork Loin Chop, Roasted and Served with Braised Savoy Cabbage  
with Smoked Bacon and Apples with Calvados Sauce  
**\$28 per person, plus tax and gratuity**

## Almond Crusted Walleye

Lightly Coated in Almond and Panko, Pan-Seared,  
Served with Rice Pilaf and Lemon Caper Butter Sauce  
**\$30 per person, plus tax and gratuity**

## Grilled 5-oz Tenderloin Filet

Seasoned with Sea Salt and Fresh-Cracked Pepper and Grilled,  
Served with Caramelized Onion-Potato Gratin and Classic Bordelaise  
**\$34 per person, plus tax and gratuity**

## Penne Alla Bolognese

Rich Meat Ragù with Caramelized Vegetables, Chianti Wine and San Marzano Tomatoes  
Finished with Touch of Crème and SarVecchio Parmesan Cheese  
**\$28 per person, plus tax and gratuity**

## Grilled Portabella "Steak"

Garlic Herb-Marinated Grilled Portabella Mushroom  
Served with Roasted Mushroom and Mascarpone Risotto,  
Butter-Sautéed Baby Spinach and Crème de Balsamic  
**\$28 per person, plus tax and gratuity**

# Hors d'oeuvres

## Chilled Hors d'oeuvres

100 pieces per order *(Minimum of 50 pieces per order)*

### House-Cured Salmon Lox

Served on Toasted Brioche  
with Lemon-Caper Crème Fraîche  
\$250, plus tax and gratuity

### Sweet Pea and Basil Crostini

Ricotta Cheese with Sweet Peas,  
Lemon, Pecorino, Fresh Basil  
\$250, plus tax and gratuity

### Beef Carpaccio Crostini

Pinot Noir Shallot Jam  
\$250, plus tax and gratuity

### Wild Mushroom Crostini

Grilled Garlic-Rubbed Crostini with  
Wild Mushroom Duxelle  
Finished with Thyme and Truffle Oil  
\$250, plus tax and gratuity

### Lobster Profiterole

Fresh Maine Lobster Meat, Braised Leeks and  
Tarragon Aioli in a Homemade Profiterole  
\$300, plus tax and gratuity

### Parmesan Crisp

Baked SarVecchio Cheese Filled with  
Whipped Wisconsin Chèvre with Fresh Chives  
\$250, plus tax and gratuity

### King Crab and Cucumber Cup

with Fresh Mango, Lime and Chili  
\$300, plus tax and gratuity

### Tuna Tartare

Yellowfin Tuna Served on Crispy Wonton  
with Yuzo Sesame Dressing  
\$250, plus tax and gratuity

### Antipasti Skewer

Fresh Mozzarella, Grape Tomato,  
Marinated Mushroom and Olive  
\$250, plus tax and gratuity

### Blue Cheese Mousse

Homemade Cracker and Red Wine-Poached Pears  
\$250, plus tax and gratuity

### Chicken Cabbage Roll

Chicken, Thai Chilies, Cilantro and Lime Rolled in  
Napa Cabbage Leaf, Served with Spicy Chili Sauce  
\$250, plus tax and gratuity

### Fruit Kabobs

Berries, Pineapple, Melon with Greek Yogurt Dipping Sauce  
\$250, plus tax and gratuity

# Hot Hors d'oeuvres

100 pieces per order *(Minimum of 50 pieces per order)*

## Onion and Duck Confit Tartelette

Baked in Savory Tart Shell with Fresh Thyme  
and Roasted Garlic

\$300, plus tax and gratuity

## Tamarind-Glazed Spicy Salmon Saté

Japanese Seven-Spice with Soy-Lime Dipping Sauce

\$250, plus tax and gratuity

## Chicken Saté

Flavored with Ginger and Cilantro,  
Served with Miso Dipping Sauce

\$250, plus tax and gratuity

## Angus Beef Sliders

Wisconsin Cheddar, Smoked Bacon  
and Homemade Ketchup

\$375, plus tax and gratuity

## Johnsonville Brat Slider

Grilled and Served in Mini Brat Bun with Beer-Braised  
Sauerkraut and Homemade Mustard

\$300, plus tax and gratuity

## Beef Wellington

Guinness-Braised Beef Shortrib, Caramelized Onions,  
Wrapped in Puff Pastry

\$300, plus tax and gratuity

## Empanada

Savory Pastry Filled with Braised Chicken,  
Green Olives and Tomato

\$250, plus tax and gratuity

## Risotto Fritter

Creamy Gorgonzola-Almond Risotto, Lightly Breaded and  
Flash-Fried, with Parmesan Dipping Sauce

\$250, plus tax and gratuity

## Butternut Squash Tartelette

Savory Tart Filled with Rich Custard, Slow-Roasted  
Butternut Squash, Tart Apples and Pecans

\$250, plus tax and gratuity

## Pretzel Crusted Crab Cake

Served with Spicy Mustard Aioli

\$300, plus tax and gratuity

## Warm Brie Crostini

Garlic Toasted Crostini Topped with Brie  
and Warm Fig Jam

\$250, plus tax and gratuity

## Greek Mushrooms

Stuffed with Baby Spinach, Bacon and Feta Cheese,  
Braised with White Wine Butter Sauce

\$250, plus tax and gratuity

## Italian Mushrooms

Stuffed with Breadcrumbs, Tomato,  
Parmesan Cheese and Garlic,

Braised with Chianti Butter Sauce

\$250, plus tax and gratuity

## Crabmeat Rangoon

Stuffed with Crabmeat and Cream Cheese,  
Served with Sweet-and-Sour Sauce

\$300, plus tax and gratuity

# Carving Stations

## Pepper-Crusted, Slow-Roasted Prime Rib of Beef

Choice Roast, Rubbed with Cracked Black Pepper and Sea Salt, Roasted Tender, Presented with Pan Jus and Horseradish Cream  
\$325, plus tax and gratuity (Serves 40 People)

## Beef Strip Loin with Chimichurri

Slow-Roasted and Marinated with Fresh Garlic, Lemon, Red Pepper Flakes, Parsley and Olive Oil, Served with Aioli and Black Olive-Orange Tapenade  
\$300, plus tax and gratuity (Serves 40 People)

## Rosemary Roasted Angus Beef Tenderloin

The Finest Choice Angus Beef Tenderloin, Marinaded in Olive Oil, Sea Salt, Fresh Cracked Pepper and Rosemary, Roasted Medium-Rare, Presented with Horseradish Cream  
\$275, plus tax and gratuity (Serves 15 People)

## Butter Sage-Roasted Turkey Breast

Apple Cider-Brined Turkey Breast, Slow-Roasted and Basted with Fresh Sage and Butter, Served with Herb Aioli and Cranberry Orange Sauce  
\$150, plus tax and gratuity (Serves 30 People)

## Hardwood-Smoked Cured Ham

Moist and Flavorful Hickory-Smoked Bone-In Ham Glazed with Brown Sugar, Ginger and Orange to Complement the Sweetness of the Roast  
\$175, plus tax and gratuity (Serves 50 People)

## Salmon Wellington

Fresh Atlantic Salmon Filet Topped with Chardonnay-Braised Leeks, Lemon and Chives, Wrapped in Puff Pastry and Baked Until Golden-Brown, Served with Lemon-Chive Crème  
\$175, plus tax and gratuity (Serves 10 People)

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\$100 carving attendant fee, plus tax, for a two hour reception.  
\$50, plus tax, for each additional hour.

All carving stations include silver dollar rolls and condiments.

# Chilled Reception Displays

## Wisconsin Cheese and Sausage Display

A Variety of Wisconsin's Finest Cheeses and Summer Sausage Presented with French Bread and Crackers  
\$250, plus tax and gratuity (Serves 50 People)

## Vegetable Crudités with Herb Dip or Hummus

Variety of Crisp, Seasonal Vegetables with Choice of Dip  
\$200, plus tax and gratuity (Serves 50 People)

## Smoked Salmon Display

Smoked Whole Atlantic Salmon with Traditional Condiments of Diced Tomato, Red Onion, Hard-Cooked Egg, Lemon Wedges and Capers, Served with a Basket of Crackers  
\$275, plus tax and gratuity (Serves 50 People)

## The Osthoff Fresh Fruit Display

A Stunning Presentation of Fresh Melon, Pineapple, Grapes, Strawberries and Other Seasonal Fruits  
\$250, plus tax and gratuity (Serves 50 People)

## Tuscan Antipasto Display

Traditional Italian Selection of Meats Including Prosciutto and Capicola, Gourmet Variety of Imported Olives, Cherry Peppers, Pepperoncini, Pepperonata, Sicilian Eggplant Caponata and Balsamic-Marinaded Mushrooms, Served with Breadsticks, Italian Ciabatta and Focaccia  
\$325, plus tax and gratuity (Serves 50 People)

## Display of Premium Domestic and Imported Cheeses with Fruit

A Grand Selection of Cheeses, Complemented by Fresh Strawberries, Grapes, French Bread and Crackers  
\$325, plus tax and gratuity (Serves 50 People)

## Chilled Jumbo Gulf Shrimp Display

(Minimum Of Two Pieces Per Person)  
Shrimp Poached in Lemon and Clove Court Bouillon, Chilled and Displayed with Lemon, Lime and Tomato-Horseradish Sauce  
\$3 per piece, plus tax and gratuity

## Oysters On Ice

Freshly-Shucked Farm-Raised Oysters Served on Crushed Ice, Cocktail Sauce, Mignonette Sauce, Tabasco Sauce, Fresh Lemons  
market price, plus tax and gratuity

*Warning: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Egg May Increase Your Risk Of Foodborne Illness.*

## Dinner Stations

Minimum of three food stations and 50 guests.

Limited to 1½ hours. Includes coffee, tea and milk.

Requires chef's fee of \$100 per station, plus tax, applies to the  
Pasta and Risotto stations.

### PASTA

Rigatoni Bolognese

Traditional Beef, Pork and Veal Ragù with Rigatoni Pasta,  
Italian Parsley and SarVecchio Cheese

Shrimp Puttanesca

Sautéed Gulf Shrimp with Red Pepper Flakes, Capers, Olives and  
San Marzano Tomato Sauce Tossed with Spaghetti

Ricotta Tortelloni

Stuffed with Ricotta and Parmesan Cheese,  
Tossed with Butter-Sautéed Garlic Spinach, Crème and Fontina Cheese

**\$17 per person, plus tax and gratuity**

### RISOTTO

Mushroom Risotto

Mélange of Roasted Mushrooms Stirred Into a Creamy Risotto,  
Finished with Mascarpone Cheese

Lobster Arancini

Lightly Breaded and Fried, Served with Lemon-Basil Emulsion

Osso Buco

Braised Veal Cheek Served on a Crispy Saffron Risotto Cake with Gremolata

**\$17 per person, plus tax and gratuity**

*(Continued on next page)*



# Dinner Stations

Minimum of three food stations and 50 guests.  
Limited to 1½ hours. Includes coffee, tea and milk.  
Chef's fee of \$100 per station, plus tax, is optional for the  
All-American, Far East and Southwest.

## ALL-AMERICAN

Angus Beef Sliders  
Brioche Bun, Wisconsin Cheddar and Homemade Ketchup

Mini Johnsonville Brat Sliders with Sauerkraut

Twice-Baked Potatoes

Mac 'n Cheese Bites with Crispy Panko

**\$17 per person, plus tax and gratuity**

## FAR EAST

Chicken Saté Flavored with Ginger and Cilantro, Served with Miso Dipping Sauce

Honey-Roasted Spare Ribs with Soy and Thai Chilies

Crispy Vegetable Spring Roll Served with Spicy Chili Sauce

Nori Rolls – California, Spicy Tuna and Salmon,  
Served with Soy Sauce, Wasabi and Pickled Ginger

**\$17 per person, plus tax and gratuity**

## GARDEN-FRESH SALADS

Mixed Salad Greens with a Selection of Homemade Dressings

Classic Caesar Salad with Parmesan and Sourdough Croutons

Wine-Poached Pear and Gorgonzola Salad with Herb Vinaigrette and Candied Pecans

**\$12 per person, plus tax and gratuity**

## SOUTHWEST

Chorizo Quesadilla

Fire-Braised Chipotle Chicken

Grilled Flank Steak Fajitas with Sautéed Pepper and Onions,  
Served with Corn and Flour Tortillas

Pico de Gallo, Guacamole, Sour Cream and Shredded Wisconsin Cheddar

**\$17 per person, plus tax and gratuity**

# Appetizers

## Pretzel-Crusted Crab Cake

Whole-Grain Mustard Emulsion with  
Tart Apple and Celery Root Salad  
\$7 per person, plus tax and gratuity

## Caramelized Scallops

Brown Butter-Seared with Petite Citrus Salad  
and Champagne Basil Sauce  
\$7 per person, plus tax and gratuity

## Gulf Shrimp Cocktail

Poached Jumbo Gulf Shrimp, Tomato-Horseradish Marmalade  
and Fresh Lemon  
\$7 per person, plus tax and gratuity

## Black Angus Beef Carpaccio

Black Pepper-Seared, Petite Salad with  
Pickled Onions and Black Truffle Crème Fraîche  
\$6 per person, plus tax and gratuity

# Soups

## Lobster Bisque

Maine Lobster  
\$4 per person, plus tax and gratuity

## Golden Potato Soup

Melted Leeks and Truffle Oil  
\$3 per person, plus tax and gratuity

## Roasted Butternut Soup

Ginger Crème  
\$3 per person, plus tax and gratuity

## Roasted Sweet Bell Pepper and Tomato Soup

Fresh Basil Pesto  
\$3 per person, plus tax and gratuity

## Wild Mushroom Bisque

Toasted Brioche Croutons  
\$4 person, plus tax and gratuity

## French Onion

Grilled French Bread and Gruyère  
\$4 person, plus tax and gratuity

# Specialty Salads

## Roasted Golden Beet Salad

Tender Greens Salad Dressed with Toasted Pistachio Vinaigrette,  
Wisconsin Chèvre and Slow-Roasted Golden Beets  
\$3 per person, plus tax and gratuity

## Grilled Asparagus Salad

Marinated and Grilled Petite Asparagus, Arugula,  
Black Truffle Cheese and Aged Red Wine Vinaigrette  
\$3 per person, plus tax and gratuity

## Endive and Apple Salad

Belgian Endive and Baby Spinach Salad,  
Dressed with Creamy Cider Dressing, Tart Apples,  
Spiced Walnuts and Gorgonzola Cheese  
\$3 per person, plus tax and gratuity

## Port Wine-Poached Pear Salad

Butter Lettuce Dressed with Herb Vinaigrette,  
Buttermilk Blue Cheese and Candied Pecans  
\$3 per person, plus tax and gratuity

## Wedge Salad

Baby Iceberg Lettuce, Smoked Bacon, Grape Tomatoes,  
Homemade Herb Croutons and Creamy Blue Cheese Dressing  
\$3 per person, plus tax and gratuity

## Caprese Salad

Vine-Ripened Tomatoes, Fresh Mozzarella,  
Fresh Basil and Crème de Balsamic  
\$4 per person, plus tax and gratuity

# Plated Dinner Entrées

Limited to two dinner selections, excluding vegetarian option.

All entrées include a garden or Caesar salad, seasonal vegetable, dinner rolls and butter, coffee, tea, milk, and choice of dessert (on page 24).

## BEEF SELECTIONS

### Rosemary Grilled Bone-In Ribeye

14 Oz. Bone-In Black Angus Ribeye Rubbed with Extra Virgin Olive Oil, Fresh Rosemary and Garlic, Grilled and Served with Roasted Potato Wedges  
**\$40 per person, plus tax and gratuity**

### Grilled New York Strip

12 Oz. Black Angus Strip Loin Seasoned with Sea Salt and Fresh-Cracked Pepper, Grilled and Topped with Red Wine-Braised Shallots, Served with Potato Gratin with Black Truffle Cheese  
**\$40 per person, plus tax and gratuity**

### Four-Peppercorn Seared Filet Mignon

7 Oz. Black Angus Tenderloin of Beef, Peppercorn-Seared and Deglazed with Cognac, Finished with Cream, Served with Whipped Yukon Gold Potatoes with Crème Fraîche and Chives  
**\$42 per person, plus tax and gratuity**

### Blue Cheese Steak

7 Oz. Black Angus Tenderloin of Beef Seasoned with Sea Salt and Fresh-Cracked Pepper, Grilled and Topped with Shaft's Blue Cheese, Served with Braised Fingerling with Shallots and Garlic  
**\$42 per person, plus tax and gratuity**

### Barolo-Braised Beef Short Rib

Braised Black Angus Boneless Beef Short Rib with Smoked Bacon, Caramelized Vegetables and Aromatic, Served with Potato-Parsnip Purée, Glazed Baby Carrots and Pearl Onions  
**\$34 per person, plus tax and gratuity**

## POULTRY SELECTIONS

### Balsamic-Glazed Chicken

Roasted and Lacquered with Aged Dark Balsamic and Fresh Orange, Served with Creamy Parmesan Polenta and Natural Pan Jus  
**\$32 per person, plus tax and gratuity**

### Almond Seared Free-Range Chicken

Chicken Breast Lightly Coated in Crushed Almonds and Pan-Seared, Served with Creamy Gorgonzola and Roasted Pear Risotto with Natural Pan Jus, Finished with Fresh Thyme  
**\$32 per person, plus tax and gratuity**

### Chicken Duxelle

Marinated and Seared Chicken Breast Stuffed with Wild Mushroom Duxelle, Served with Boursin-Whipped Potatoes and Red Wine Chicken Jus  
**\$32 per person, plus tax and gratuity**

### Crispy Maple Leaf Duck Breast

Apple Cider-Brined, Pan-Seared, Served with Root Vegetable "Risotto" and Tart Cherry Ginger Gastrique  
**\$32 per person, plus tax and gratuity**

*(Continued on next page)*

# Plated Dinner Entrées

Limited to two dinner selections, excluding vegetarian option.

All entrées include a garden or Caesar salad, seasonal vegetable, dinner rolls and butter, coffee, tea, milk, and choice of dessert (on page 24).

## SEAFOOD SELECTIONS

### Grilled Mahi Mahi

Citrus-Herb Marinated and Grilled,  
Served with Couscous with Toasted Almond and  
Golden Raisins, Classic Romesco Sauce  
**\$35 per person, plus tax and gratuity**

### Pan-Seared Salmon

Atlantic Salmon Filet Seasoned with Extra Virgin Olive Oil,  
Lemon and Herb Pan-Seared,  
Served with Braised Golden Potatoes,  
Leeks and Cream, and Red Wine Veal Jus  
**\$32 per person, plus tax and gratuity**

### Caramelized Scallops

Jumbo Scallops Caramelized in Butter,  
Served with Creamy Risotto,  
Finished with Slow-Roasted Butternut Squash  
and Tart Apple-Maple Gastrique  
**\$35 per person, plus tax and gratuity**

### Prosciutto-Wrapped Pacific Halibut

Marinated with Extra Virgin Olive Oil,  
Fresh Lemon and Basil, Wrapped in Prosciutto,  
Served with Creamy Lemon Risotto and Salsa Verde  
**\$37 per person, plus tax and gratuity**

## COMBINATION SELECTIONS

### Barolo-Braised Beef Short Rib and Lobster Ravioli

Braised Black Angus Boneless Beef Short Rib with  
Smoked Bacon, Caramelized Vegetables,  
Topped with Handmade Maine Lobster Ravioli,  
Served with Potato-Parsnip Purée,  
Glazed Baby Carrots and Pearl Onions  
**\$38 per person, plus tax and gratuity**

### Grilled New York Strip and Seafood Brochette

10 Oz. Black Angus Strip Loin Seasoned with Sea Salt  
and Fresh-Cracked Pepper, Grilled and Topped with  
Red Wine-Braised Shallots, Served with Grilled Gulf Prawn  
and Scallop Brochette, Topped with Citrus-Herb Butter,  
Served with Potato Gratin with Black Truffle Cheese  
**\$46 per person, plus tax and gratuity**

### Chicken and Steak Duxelle

Marinated and Seared Chicken Breast Stuffed with  
Wild Mushroom Duxelle, and Grilled 5 Oz. Angus Beef  
Tenderloin Topped with Duxelle Butter,  
Served with Boursin-Whipped Potatoes and Red Wine Jus  
**\$42 per person, plus tax and gratuity**

*(Continued on next page)*

# Plated Dinner Entrées

Limited to two dinner selections, excluding vegetarian option.

All entrées include a garden or Caesar salad, seasonal vegetable, dinner rolls and butter, coffee, tea, milk, and choice of dessert (on page 24).

## SPECIALTY SELECTIONS

### Grilled Australian Lamb Loin

Sweet Pea Risotto and Morel Mushroom Lamb Jus

\$38 per person, plus tax and gratuity

### Cervena Venison Noisette

Two Medallions, Pan-Seared, with Apple-Parsnip Puree and Green Peppercorn Sauce

\$38 per person, plus tax and gratuity

### Veal Osso Buco

Braised Strauss Veal Shank Served with Creamy Saffron Risotto and Topped with Gremolata

\$38 per person, plus tax and gratuity

## GLUTEN-FREE VEGAN ENTRÉES

### Spring/Summer Selection

Available May–September

#### Crispy Corn Masa Cakes

Crispy Corn Masa Cakes with Creamy Avocado Wild Grain Risotto, Roasted Sweet Bell Peppers and Garlic Sautéed Tuscan Kale

\$30 per person, plus tax and gratuity

### Fall/Winter Selection

Available October–April

#### Orange Butternut Squash "Steak"

Butternut Squash Medallions Served with Quinoa, Braised Swiss Chard and Roasted Apple Coulis

\$30 per person, plus tax and gratuity

## VEGETARIAN SELECTIONS

### Roasted Mushroom Ravioli

Ravioli with Mélange of Roasted Mushrooms and Ricotta Cheese, Butter-Sautéed Baby Spinach with Porcini Mushroom Butter Sauce

\$30 per person, plus tax and gratuity

### Roasted Garlic Gnocchi

Potato Gnocchi with Sautéed Shiitake Mushrooms and Peas, Lightly Simmered in Roasted Tomato Coulis, Finished with Fresh Basil and Parmesan

\$30 per person, plus tax and gratuity

### Eggplant Parmesan

Panko-Breaded Eggplant with Fresh Mozzarella, Baked, Served with Creamy SarVecchio Risotto and Tomato Basil Coulis

\$30 per person, plus tax and gratuity

## CHILDREN'S SELECTIONS

### Chicken Tenders and French Fries

Served with a Fruit Cup

\$10.95 per person, plus tax and gratuity

### Buttered Noodles

Served with a Fruit Cup

\$10.95 per person, plus tax and gratuity

# Buffets

All buffets include dinner rolls and butter, coffee, tea and milk.  
(Minimum of 20 people. A \$100 fee will be added for groups of fewer than 20 people.)

## Wisconsin Tailgate Buffet

Tossed Mixed Greens Salad with Assorted Dressings

Homemade German Potato Salad

Creamy Coleslaw

\*\*\*

Sweet and Tangy Barbecued Chicken

Grilled Bratwurst and Polish Sausages Drenched  
in Beer, Onions and Sauerkraut

Grilled Hamburgers with Sheboygan Hard Rolls

\*\*\*

Fresh Corn on the Cob with Parsley Butter

Rosemary-Roasted Yukon Gold Potatoes

\*\*\*

Sliced Lettuce, Tomato and Red Onion

Assorted Wisconsin Sliced Cheeses

\*\*\*

Madagascar Bourbon Vanilla Bean Cheesecake

Strawberry Shortcake Trifle

**\$36 per person, plus tax and gratuity**

## Osthoff BBQ Buffet

Romaine Salad Topped with Blue Cheese, Smoked Bacon,  
Grape Tomatoes, Homemade Herb Croutons, Assorted Dressings

Classic American Potato Salad

Old-Fashioned Cider Vinegar and Herb Coleslaw

Homemade Cornbread Muffins

\*\*\*

Barbequed Pork Spareribs with Sweet-and-Tangy BBQ Sauce

Dry-Rubbed Texas-Braised Beef Brisket with Tobacco Onions

Free-Range Chicken with  
Sweet-and-Smoky Ancho Chile Adobo Sauce

\*\*\*

Baked Beans with Smoked Bacon and Molasses

Baked Potatoes with Chive Sour Cream

Fresh Corn on the Cob with Parsley Butter

\*\*\*

Classic Pecan Tart

Devils Food Cake with Whipped Fudge Frosting

**\$40 per person, plus tax and gratuity**

## Elkhart Lake "Road Race" Buffet

Fusilli Pasta Salad

Roasted Tomatoes, Baby Spinach and Garlic Herb Vinaigrette

Golden Potato Salad

Confit Shallots, Smoked Bacon and Whole-Grain Mustard Dressing

Mixed Greens Salad with Assorted Dressings

\*\*\*

Chef-Carved Rosemary and Garlic-Roasted Prime Rib  
with Madeira Pan Jus

Pan-Fried, Herb-Crusted Walleye with Fresh Lemon and Tartar Sauce

Marinated and Grilled Breast of Chicken with  
Sweet Garlic Cream Sauce

\*\*\*

Roasted-Garlic Mashed Potatoes

Wild Rice Pilaf

Steamed Cauliflower, Broccoli and Carrots,  
Tossed in Garlic and Parsley Butter

\*\*\*

Apple Almond Tart

Milk Chocolate Orange Mousse Cake

**\$46 per person, plus tax and gratuity**

**\$100 carving attendant charge, plus tax**

## South of the Border Buffet

Mexican Chopped Salad with Queso Fresco, Chickpea, Tomato,  
Cucumber, Avocado, Crispy Tortilla and Agave Lime Vinaigrette  
Black Bean and Sweet Corn Salad with Roasted Sweet Bell Peppers  
Gulf Shrimp and Jicama Salad with Mango, Lime and Cilantro

\*\*\*

Al Pastor-Style Pork, Adobo-Marinated, with Onion and Pineapple

Roasted Chicken with Roasted Poblano and Tomatillo Sauce

Grilled Mahi Mahi with Garlic-Lime Mojo

Warm Flour and Corn Tortillas

Sour Cream, Guacamole and Pico de Gallo

\*\*\*

Fresh Corn on the Cob and Dried Mexican Chilies

Mexican Beans with Chorizo in Adobo Sauce

\*\*\*

Key Lime Cheesecake with Fresh Strawberries

Passion Fruit-Mexican Chocolate Mousse Cake

**\$40 per person, plus tax and gratuity**

# Buffets

## Northern Italian Buffet

Cavatappi Pasta Salad with Grilled Vegetables, Basil Vinaigrette  
Caprese Salad – Vine Ripened Tomato, Fresh Mozzarella and Basil

Antipasto Platter – Zucchini, Eggplant, Bell Pepper, Mushrooms,  
Artichokes, Fresh Basil, Extra Virgin Olive Oil and Aged Balsamic,  
Sliced Capicola and Italian Salami, Fontina Cheese and Gorgonzola

\*\*\*

Salmon Florentine with Sautéed Baby Spinach and Lemon Caper Butter  
Rosemary-Grilled Ribeye Steaks Rubbed with Extra Virgin Olive Oil,  
Garlic, Rosemary Sea Salt and Pepper

Rigatoni Bolognese – Traditional Beef, Pork and Veal Ragu  
with Rigatoni Pasta, Italian Parsley and SarVecchio Cheese

\*\*\*

Italian Polenta with Roasted Mushrooms and Fontina Cheese  
Italian Roasted Zucchini and Tomatoes with Slivered Garlic and Fresh Thyme

\*\*\*

Classic Tiramisu

Chocolate Hazelnut Mousse Cake

**\$44 per person, plus tax and gratuity**

## “Jazz on the Vine” Buffet

Baby Spinach Salad with Fresh Strawberries, Toasted Almonds,  
Wisconsin Chèvre and Vanilla-Riesling Vinaigrette

Napa Cabbage Salad, Tart Apples, Toasted Walnuts and Ginger Honey Dressing  
Tri-Color Couscous Salad, King Crab, Cucumber, Orange-Blossom Vinaigrette

\*\*\*

Grilled Black Angus New York Strip with Pinot Noir-Stewed Shallot  
Lemon-Brine Roasted Chicken with Salsa Verde

Shrimp and Scallop Brochettes with Saffron Chardonnay Sauce, Confit Tomato and Fennel Relish

\*\*\*

Oven-Roasted Yukon Gold Potatoes with Red Onions and Fresh Rosemary  
Fresh Asparagus, Carrots and Sweet Bell Pepper Brushed with Parsley Butter

\*\*\*

Chambord Cheesecake with Ganache

Lemon Vodka Layer Cake with Fresh Raspberries

**\$48 per person, plus tax and gratuity**

*Warning: Consuming Raw or Undercooked Meats, Poultry,  
Seafood, Shellfish or Egg May Increase Your Risk Of Foodborne Illness.*



# Desserts

## INCLUDED WITH PLATED LUNCH OR DINNER

*(Limited to one selection.)*

Devils Food Cake with Whipped Fudge Frosting  
Red Velvet Cake with Cream Cheese Icing  
Carrot Cake with Walnuts

Lemon Vodka Layer Cake with Fresh Raspberries  
Boston Cream Torte

German Chocolate Cake

Dark Chocolate Cake with Peanut Butter Frosting  
Chocolate Grasshopper Torte

\*\*\*

Madagascar Bourbon Vanilla Bean Cheesecake  
Triple Chocolate Chunk Cheesecake  
Apple Cinnamon Swirl Cheesecake  
Key Lime and Strawberry Cheesecake  
Chocolate Hazelnut Praline Cheesecake

\*\*\*

French Apple Almond Tart with Apricot Glaze  
Classic Pecan Tart with Vanilla Sauce

## PETITE DESSERTS

**\$3.50 each, plus tax and gratuity**

*Minimum order: 50 pieces per selection. Six selections maximum.*

Bittersweet Chocolate Truffles

Bittersweet Raspberry Truffles

Fresh Fruit Tartlets with Vanilla Custard

Apple Almond Tartlets with Apricot Glaze

Lemon-Swiss Meringue Tartlets

Pastry Swans with Ganache and Chantilly Cream

Petite Éclairs with Grand Marnier Custard

Cream Puffs with White Chocolate

Pecan Diamonds

Chocolate Hazelnut Croquentine

Vanilla Crème Brûlée

Espresso Chocolate Pots du Crème

Belgian Dark Chocolate-Dipped Strawberries

## SPECIALTY DESSERTS

*(Add \$3 per person, plus tax and gratuity.  
Limited to one selection.)*

**Opera Torte with Fresh Berries**  
Thin Layers of Almond Sponge Cake  
with Chocolate Ganache and Coffee Buttercream

**Osthoff Specialty Mousse Cake**  
Vanilla Bean Cheesecake, Espresso Mousse, Ganache

**Chocolate Orange Mousse Cake**  
Milk Chocolate-Grand Marnier Mousse,  
Devils Food Cake, Ganache

**Italian Tiramisu with Kahlúa**  
Espresso-Mascarpone Cream, Ladyfingers,  
Chocolate Shavings, Kahlúa

**Chocolate Hazelnut Croquentine with Caramel Anglaise**  
Osthoff Signature Dessert: Chocolate Ganache, Hazelnut  
and Croquentine Wafer Crust, Caramel Vanilla Sauce

## ICE CREAM STATION

**\$6 per person, plus tax and gratuity**

Vanilla Ice Cream Served with a Variety of Toppings:

Chocolate, Strawberry and Caramel Sauce

Crushed Oreo Cookies, Maraschino Cherries, Chocolate Jimmies

Chopped Nuts, Whipped Cream



# Beverages

## Host Bar

Soft Drinks	\$2.50
Domestic Beer	\$3.75
Imported Beer / Microbrews	\$5.75
House Wine by the Glass	\$5.75
Call Selections	\$5.75
Premium Selections	\$6.75
Prestige Selections	\$8.25
Cordials	\$6–12
1/2 Barrel of Domestic Beer	\$250
1/2 Barrel of Imported & Micro Beer	\$300–350 based on selection

*Subject to tax and gratuity.*

*Select brands are subject to restocking fee of \$30/barrel.*

## Cash Bar

Soft Drinks	\$2.50
Domestic Beer	\$4
Imported Beer / Microbrews	\$6
House Wine by the Glass	\$6
Call Selections	\$6
Premium Selections	\$7
Prestige Selections	\$8.50
Cordials	\$6.25–12.25

*Includes tax.*

### Bloody Mary Bar

(1-hour limit)

Premium Vodkas, Homemade Bloody Mary Mix,  
Traditional Garnishes

\$16 per person, plus tax and gratuity

### Mimosa Bar

(1-hour limit)

California Sparkling Wine and Orange Juice  
\$12 per person, plus tax and gratuity

### House Wine by the Bottle

White, Red or Sparkling \$26

(additional wine list available)

### Call Selections

Smirnoff Vodka  
Kessler Whiskey  
Southern Comfort Whiskey  
Canadian Club Whiskey  
Seagrams 7 Whiskey  
Aristocrat Brandy  
Jim Beam Bourbon  
Bacardi Rum  
Captain Morgan Rum  
Malibu Rum  
Jose Cuervo Tequila  
J&B Scotch  
Bombay Gin  
Jim Beam Rye  
Mount Royal Light

### Premium Selections

Tito's Vodka  
Absolut Vodka  
Dewar's White Label Scotch  
Jack Daniel's Whiskey  
Korbel Brandy  
Jose Cuervo Tequila  
Bacardi Limón Rum  
Seagram's VO Whiskey  
Jameson Whiskey  
Rehorst Gin

### Prestige Selections

Grey Goose Vodka  
Ketel One Vodka  
Ketel One Citroen  
Crown Royal Whiskey  
Johnnie Walker Black Scotch  
Maker's Mark Bourbon  
Patrón Tequila  
Tanqueray Gin

### Cordials

Disaronno Amaretto  
Baileys  
Kahlúa  
B&B  
Grand Marnier  
Courvoisier

\$50 bartender fee per hour, per bartender, plus tax.

Bartender fee waived if beverage sales exceed \$300 (not including tax and gratuity).

# *Policies* Catering

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1. **Guarantee:** A minimum guarantee of attendance must be received before 12:00 noon, three business days prior to the event. This is the minimum number for which you will be charged. The hotel will provide seating and food for 5% above the designated guaranteed count. The guarantee listed on the Banquet Event Order will apply if not revised three business days prior to the event. No reductions in guarantee will be accepted less than three business days prior to the event.
2. **Security:** The Osthoff Resort shall not be held liable for any damage or loss of client's property left in the hotel prior to, during, or following an event. If valuable items must be left on site, it is recommended that the client retain security services. The Osthoff Resort may require the client to obtain security based upon the nature of the function. The hotel retains the right to approve, coordinate and monitor any supplemental security services.
3. **Taxes/Pricing:** All Federal, State and Municipal taxes are applicable and will be assessed to all goods and services (including gratuity). Current sales tax is 5.5%.
4. **Food and Beverage Services:** All food and beverages must be supplied by the hotel. Catering menus are designed to provide a full range of menu and beverage suggestions. Our catering staff will be happy to prepare alternative selections. All services must be coordinated in accordance with state and local laws and hotel policy. A gratuity of 20% is applied to all food and beverage items.
5. **Function Space and Requirements:** The hotel reserves the right to adjust the room assignment based upon the actual number guaranteed. Changes in banquet room arrangements within 24 hours will be subject to additional labor charges. The guest agrees to begin the function at the scheduled time and agrees to have guests vacate the designated function space at the closing hour indicated on the Banquet Event Order.
6. **Banquet Room Liability:** The Osthoff Resort reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged to the representative making the arrangements at the actual repair or replacement cost. Please note the following:
  - a) Tape, nails, pushpins or potentially damaging fasteners MAY NOT be used to hang signs or other materials on the walls in the hotel. Easels are available through our Audio Visual department for this purpose.
  - b) Posters or signs may not be placed in the hotel lobby without prior permission.
  - c) Banners may be hung with approval and coordination through the Catering Department.
7. **Payment:** Full payment is due one week prior to the function (at the time the minimum guarantee is given). The amount due for additional guests or additional food and beverage items is payable at the end of the function unless other arrangements have been made through the Catering Department. Billing is possible if credit has been established to the satisfaction of the Accounting Department, at least two weeks prior to the event. Determination of a deposit or payment in advance is decided from information received by our Accounting Department. All cancellations must be received in writing. Cancellation fees will be outlined in the Sales or Catering contract.
8. **Audio/Visual Equipment:** The hotel has an on-site audio/visual service. All special equipment and services may be arranged through our Catering Department. Guests will be responsible for all rental and labor charges incurred.
9. **Engineering Services:** Catering managers must be informed of additional lighting, electrical requirements or engineering assistance 14 days in advance of event. Depending on the extent of the arrangements and additional labor and equipment needed, additional charges may be assessed.
10. **Subcontractors:** The Catering Department is happy to refer florists, decorators, musicians or photographers. All subcontractors must abide by hotel policies as established by The Osthoff Resort.
11. As required by the Americans with Disabilities Act, our meeting facilities are accessible by persons with disabilities.

\*\*Prices and menus are subject to change without notice. All prices are subject to prevailing service charges and all state taxes.



THE  
OSTHOFF  
RESORT™

*Your Place on the Lake.™*

12/20/16