



Appetizers

COLD APPETIZERS

(B) Item may be butler-passed

Deli Tray

Shaved ham, roast turkey, roast beef, and assorted sliced cheeses, served with fresh breads and assortment of condiments (minimum of 20 guests)\$12 per person

Antipasto Platter

Sliced Genoa salami, capicola salami, pepperoni, fresh mozzarella, Provolone, chevre, olives, sun-dried tomatoes, marinated artichoke hearts, and roasted peppers, served with crostini (minimum of 15 guests).....\$14 per person

Cheese, Sausage, and Cracker Platter

Variety of Italian and Wisconsin cheeses and sausages, with mustards and jams (minimum of 10 guests) ...\$10 per person

Deviled Eggs (30 pieces) (B)

Traditional.....\$30
 Smoked salmon.....\$45
 Curried.....\$35
 Bacon cheddar.....\$40

Fresh Vegetables and Spinach Dip (serves 25).....\$60

Belgian Endive (B)

Stuffed with blue cheese, candied walnuts, figs with forest fruits, and balsamic reduction (50 pieces).....\$85

Grilled Vegetables

Eggplant, zucchini, yellow squash, peppers, onions, portabellas, and asparagus with roasted red pepper dip (serves 25)\$105

Hummus Platters with Grilled Pitas or Tortilla Chips and Fresh Vegetables (serves 25)

Moroccan.....\$75
 Roasted red pepper.....\$75
 Black bean with jalapeños.....\$75
 Chipotle lime with jalapeños.....\$75

Wisconsin Cheese and Cracker Platter

Cubed cheddar, Swiss, pepper jack, Gouda, Muenster, and havarti (serves 25)\$75

Gourmet Cheese and Cracker Platter

Baked brie, cambozola, chevre, Gruyere, fresh mozzarella (serves 25).....\$115

Seasonal Fruit Platter

A variety of sliced, fresh seasonal fruit (serves 25)\$95

Fresh Fruit Kebabs

Skewered melon, strawberry, and pineapple (50 skewers)\$99

Tortilla-Wrapped Pinwheels (50 pieces) (B)

Hummus and vegetable.....\$55
 Smoked salmon.....\$90
 Deli ham with pimento cheese.....\$65
 Rare roast beef with horseradish cream cheese.....\$90

Shrimp Cocktail

Served with a tangy cocktail sauce and lemon wedges (50 pieces)\$100

Honey Smoked Salmon Fillet

With cream cheese, chopped hard-boiled eggs, cucumbers, capers, red onion, served with rye bread market price based on weight

Bruschetta Tapenades (B)

On garlic toast (40 pieces)
 Fresh tomato, basil, and garlic.....\$70
 Sun-dried tomato goat cheese with pepperoni trumpets \$80
 Olive tapenade.....\$70
 Balsamic marinated, and grilled vegetables.....\$70
 Italian white bean, prosciutto, roasted red pepper, and sage.....\$70
 Wild mushrooms with garlic, marsala, and thyme.....\$90

Tuna Tartar (B)

Diced Ahi tuna with light wasabi dressing on sesame wontons (30 pieces)\$75

Caprese Skewers (B)

Italian sausage, grape tomatoes, fresh mozzarella, and fresh basil with balsamic glaze (30 pieces).....\$75

Shrimp Guacamole (B)

On toasted pita wedges (25 pieces)\$100

At SentryWorld we are committed to providing and maintaining the best quality food and beverage service to you and your guests. Because of this, we suggest a two-hour service window for food items and up to a four-hour window for beverages.

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HOT APPETIZERS

(B) Item may be butler-passed

Baked Artichoke and Spinach Dip

With crisp-fried pitas (serves 25) \$75

Mini Maryland Lump Crab Cakes

With a remoulade sauce (25 pieces) \$80

Blue Crab–Stuffed Mushrooms (B)

Topped with bearnaise (25 pieces) \$75

Italian Sausage, Pepperoni, and Five–Cheese

Blend Stuffed Mushrooms (B) (25 pieces) \$75

Puff Pastry Tartlets

Lump blue crab puffs with citrus aioli (25 pieces) (B) \$75

Wild mushroom puffs with brie (25 pieces) (B) \$75

Corn, jalapeño, and cheddar puffs (25 pieces) (B) \$75

Baked wheel of brie in a puff pastry garnished with berry compote or caramel pecan sauce price varies with market and size of the wheel requested

Crab Rangoon (B)

With spiced Thai sweet and sour sauce (50 pieces) \$45

Coconut Shrimp (B)

With spiced Thai sweet and sour sauce (25 pieces) \$75

Korean Style Barbecue Beef Skewers (B)

Moderately spicy (25 pieces) \$50

Barbecue Pork and Pineapple Kebabs (B)

Grilled barbecue pineapple and pork chop (25 pieces) \$50

Chicken Satays (B)

With Thai peanut sauce (25 pieces) \$45

Rumaki (B)

Teriyaki-glazed and bacon-wrapped water chestnuts (50 pieces) \$50

Spring Rolls

Pork, chicken, or vegetable with sweet and sour sauce (25 pieces) \$50

Spanakopita Samosas (B)

Phyllo triangles with feta cheese, spinach, mint, and dill (25 pieces) \$60

Curried Chicken Samosas (B)

Phyllo triangles with chicken, potatoes, and sweet peas (25 pieces) \$60

Boneless Chicken Wings

Choice of garlic Parmesan, buffalo, barbecue, teriyaki, or Korean spiced (25 pieces) \$40

Meatballs (25 pieces)

Jalapeño cheddar \$40

Barbecue \$35

Italian in marinara sauce \$35

Swedish in cream sauce with mushrooms and dill \$40

Rouladen (B)

Pan-seared beef tenderloin rolled up with dill pickle, bacon, Swiss cheese, and brown mustard (25 pieces) \$85

Chicken Fried Steak Brochettes

Skewered tender and crisp batter-fried diced tenderloin with horseradish sauce (25 pieces) \$75

Cambozola Pita Pizzas

Camembert and Gorgonzola with Braeburn apple slices, toasted walnuts, and tomato jam, on a baked pita (6 pitas, 48 slices) \$60

Moroccan Pita Pizza

Hummus, grilled chicken, peppers, and onions, with raspberry chipotle aioli on a grilled pita (6 pitas 48 slices) \$72

Lamb Lollipops

Herb-roasted lamb chops with tzatziki (minimum of 8) \$7 each

Bacon–Cheddar Potato Croquettes

(25 pieces) \$50

Mac and Cheese Croquettes

(25 pieces) \$50

Quesadillas (12 inch, minimum of 6) Choose one:

Cheese \$10

Chicken \$12

Shrimp \$15

Steak \$15

With peppers, onions, cheddar, and jack cheese; garnish with sour cream, roasted tomato salsa, guacamole, and pico de gallo

Sliders

Minimum of 24 (can be customized) \$5 each

Buffalo chicken, shaved celery, and blue cheese dressing

Philly cheese steak with onions and cheddar cheese

Country fried chicken with lettuce, pepper gravy, and cheddar

Meatballs with marinara and provolone

Barbecue pulled pork with slaw

Tender rare roast beef with cheddar, onion straws, and horseradish



APPETIZERS

CANAPES

An assortment of petite open-faced sandwiches. (Can be customized.) Minimum of 30. Choose three.....\$3-\$5 each

Char-Grilled Beef Shoulder Tenderloin

Lettuce, tomato, roasted garlic, and basil aioli

Cajun-Spiced Roast Pork Loin

With shrimp and remoulade

Curried Chicken Salad

With lettuce, grapes, and almonds

Honey Smoked Salmon Salad

With cucumber, red onion, and capers

Roast Beef

With smoked Gouda and horseradish

Baked Ham

Swiss and French onion spread

Curried Egg Salad

Lemon-Tarragon Chicken Salad

TURIN-STYLE PIZZAS

Large oval-shaped pizzas, approximately 24 square pieces—serves 4-8 guests.

Philly Cheesesteak

Braised beef, peppers, onions, provolone, and cheddar, with garlic butter sauce.....\$32

Barbecue Chicken

Barbecue chicken, caramelized onions, and smoked Gouda.....\$32

Vegetarian

Artichoke hearts, peppers, onions, mushrooms, and five-cheese blend\$28

Margherita

Olive oil, basil, garlic, fresh mozzarella, and tomatoes.....\$28

Chicken Alfredo

Alfredo sauce, chicken, artichoke hearts, and mushrooms.....\$32

Traditional Italian

Choice of Genoa salami, Italian sausage, pepperoni, or cheese\$28

Italian Meats Combo

Salami, Italian sausage, pepperoni, and cheese\$32

Cheese

Italian five-cheese blend with house-made pizza sauce\$28

Deluxe Loaded

Pepperoni, sausage, peppers, onions, mushrooms, and cheese.....\$32

Mac and Cheese

Shells in a rich and creamy cheese sauce, topped with cheddar\$28

SNACKS

Granola bars..... \$24 per dozen

Dry roasted peanuts.....\$13 per pound

Mixed nuts..... \$17 per pound

Potato chips and French onion dip or pretzels with honey mustard dip.....\$13 per pound

Warm soft pretzels (honey-mustard dip, bacon-cheddar ranch dip, or buffalo-blue cheese dip) \$24 per dozen

Chef's sweet and salty snack mix.....\$16 per pound

Tortilla chips and salsa.....\$13 per pound

Fresh-baked cookies.....\$2 each

Dessert bars.....\$3 each

Mini dessert bars.....\$1.50 each

BEVERAGES

Coffee (regular or decaf/approx. 12 servings) ..\$27 per gallon

Hot herbal or orange pekoe tea..... \$3 per tea bag

Bottled juice, water, tea, lemonade, or soda.....\$3 each

Infused water (cucumber or citrus).....\$15 per gallon



Dinner

BUFFETS

Minimum 20 guests. Pricing is based per person.

With dinner buffets, you can select from two to four entrees. These are suggested buffets. Our chefs can and are more than happy to custom craft almost any meal you may desire.

Buffets include chef's choice of vegetable, our signature salad, rolls and butter, and coffee. Hot tea or milk available on request.

Chef carving \$75.

Salads can be served at the table or on the buffet.

Italian: Served with garlic bread Two entrees – \$24 Three entrees – \$27 Four entrees – \$30

A. Pasta primavera with choice of Alfredo or rosé sauce

E. Chicken marsala over pasta and broccoli in Alfredo sauce

B. Chicken parmigiana and penne with marinara

F. Traditional lasagna with ricotta and meatballs

C. Penne arrabiatta with spicy red sauce, Italian sausage, peppers, peas, and onions

G. Eggplant parmigiana featuring parmesan-crusting eggplant over pasta marinara, drizzled with Alfredo

D. Lemon chicken with rosemary and garlic, served with penne in cream sauce, with sweet peas and mushrooms

Dairyland Favorites: Two entrees – \$26 Three entrees – \$29 Four entrees – \$33

A. Kielbasa with sauerkraut and parsley-buttered baby red potatoes

E. Roast pork loin with Dijon sauce and bacon-cheddar mashed potatoes

B. Yankee beef pot roast, mashed potatoes, and gravy

F. Classic beef stroganoff with parsley-buttered egg noodles

C. Herb-roasted chicken, mashed potatoes, and gravy

D. Icelandic haddock baked in butter and white wine, with rice pilaf

Top of the Town: Two entrees – \$34 Three entrees – \$37 Four entrees – \$40

A. Carved herb-roasted New York strip au jus with au gratin potatoes

E. Rosemary and fennel roast pork loin with a pan sauce of roasted shallots and sherry, served with garlic mashed potatoes

B. Honey pecan Atlantic salmon and wild rice pilaf

F. Carved roast chateaubriand and porcini mushroom sauce, with roasted-shallot mashed potatoes

C. Shrimp and scallops in garlic butter sauce with mushroom and sweet pea risotto

G. Walnut chicken with brandy cream sauce and garlic mashed potatoes

D. Lobster and shrimp mac and cheese in a creamy four-cheese sauce

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DINNER

Ultimate Tailgate: Two entrees - \$24 Three entrees - \$28 Four entrees - \$32

1/3-pound hamburgers

Barbecue pulled pork

Bratwurst and sauerkraut

1/4-pound hot dogs

Chicken breasts

Vegetarian black bean burgers

Includes: Buns, variety of sliced cheeses, lettuce, tomatoes, raw and caramelized onions, pickles, and condiments

Accompaniments: With two entrees, choose three
With three entrees, choose four
With four entrees, choose five

Potato chips and dip

Potato salad

Classic pasta salad

Coleslaw

Veggies and dip

Vegetable medley

Baked beans

Seasonal fresh fruit platter

Signature salad

Summer salad

Garden pasta salad

Southwest couscous salad

Ham, peas, cheddar cheese, and macaroni salad

Sweet corn on the cob (in season)

All-American Barbecue: Two entrees - \$34 Three entrees - \$39 Four entrees - \$45

Barbecue ribs

Texas-style barbecue beef brisket

Grilled salmon with honey-pecan glaze

Fajita-seasoned shoulder tenderloin

Honey-chipotle barbecue chicken

Ribeye steak

New York strip

Jerk chicken

Boneless pork chops

Louisiana barbecue shrimp

Accompaniments: With two entrees, choose three
With three entrees, choose four
With four entrees, choose five

Chili-dusted jo-jos (potato wedges)

Cumin-roasted potatoes and peppers

Sweet corn on the cob (in season)

Potato chips and dip

Potato salad

Vegetable medley

Barbecue baked beans

Veggies and dip

Seasonal fresh fruit platter

Candied yams

Creamy mac and cheese

Classic pasta salad

Caesar salad

Southwest couscous salad

Cajun potato salad

Signature salad

Summer salad

Garden pasta salad

CHILDREN'S MENU: For ages 3 to 10 years - \$12

Please limit your choice to one composite per event

Crispy Breaded Chicken Tenders

with ranch or BBQ sauce

Creamy Macaroni and Cheese

Children's Buffet is 1/2 price of Adult Buffet



SENTRYWORLD®

PLATED DINNERS

Dinner selections are served with our signature salad, rolls and butter, and coffee. Hot tea or milk upon request.

House-made salad dressings include: ranch, French, balsamic vinaigrette, raspberry vinaigrette, blue cheese, lemon-tarragon, basil and white balsamic vinaigrette, and our signature honey poppy seed.

Signature Salad

Mixed greens with cucumber, red onion, tomatoes, shredded carrots, sunflower seeds, and honey poppy seed dressing.

SPECIALTY SALADS Substitute a specialty salad for an additional \$3 per person.

Classic Caesar Salad

Crisp romaine, garlic croutons, Parmesan and Romano cheese, tossed with our house-made Caesar dressing

Strawberry Spinach Salad

Fresh baby spinach, garnished with chopped hard-boiled egg, sliced strawberries, feta cheese, and toasted cashews, with raspberry vinaigrette

Greek salad

Romaine and iceberg lettuces with tomatoes, cucumber, bell peppers, Kalamata olives, and feta cheese, with Greek lemon oregano vinaigrette

Field Greens Salad

Tender baby greens, chopped hard-boiled egg, chevre quenelles, candied walnuts, and dried cranberries, tossed with basil and white balsamic vinaigrette

Steakhouse Wedge

Wedge of iceberg lettuce, blue cheese crumbles, hard-boiled egg, bacon, tomato, and cucumber, with blue cheese dressing

CHICKEN ENTREES

PJ's 601 Chardonnay Chicken

Wild mushroom-stuffed chicken breast topped with chardonnay cream sauce, served with wild rice pilaf and vegetables\$28

Garlic, Herb, and Panko-Crusted Chicken Dijon

Served with whole-grain Dijon cream sauce, garlic and rosemary roasted potatoes, and vegetables\$26

Creamy Lemon Caper Chicken Piccata

Pan-seared tarragon-dusted chicken breast topped with lemon and caper butter sauce, served with garlic mashed potatoes and vegetables.....\$26

Chicken Saltimbocca

Lightly breaded chicken breast stuffed with prosciutto, provolone, and sage, served on a bed of penne marinara, all drizzled with Alfredo sauce.....\$28

Chicken Marsala

Pan-seared chicken breast with mushrooms, deglazed with marsala wine, served on a bed of pasta and broccoli tossed with four-cheese sauce.....\$27

Rustic Lemon-Garlic Roast Cornish Hen

Roasted on a bed of lemon, rosemary, garlic, and butter, served with penne in cream sauce with sweet peas, mushrooms, and artichoke hearts.....\$29

PORK ENTREES

Slow-Roasted Boneless Pork Loin

Rosemary- and fennel-crusted pork loin topped with a pan sauce of roasted shallots and sherry, served with garlic mashed potatoes and roast asparagus\$26

Thick-Cut Deviled Boneless Pork Chop

Served with caramelized onions in spiced maple and whole-grain mustard sauce, candied yams, and vegetables\$29

Pork Tenderloin Medallions

Char-grilled, bacon-wrapped pork filet mignon topped with whole-grain Dijon cream sauce, served with roasted-shallot mashed potatoes and vegetables.....\$29

Apple Brandy Pork Tenderloin

Carved roast tenderloin topped with apple brandy cream sauce, served with Irish champ mashed potatoes, and bacon and onion-braised cabbage\$30

Pork Roulade

Roast pork loin stuffed with spinach, roasted red pepper, and mushrooms on a bed of mushroom risotto, topped with sun-dried tomato pesto cream.....\$30

Smokehouse Ribs

Half rack of SentryWorld's smoked, dry-rubbed baby back ribs, honey-chipotle sweet potato gratin, and Southwest-sauteed sweet corn\$27



SEAFOOD ENTREES

Shrimp and Scallops Diablo

Wild-caught gulf shrimp and sea scallops in a spicy mustard sauce with mushrooms, onions, and artichoke hearts, served with rice pilaf and vegetables\$32

Almond-Crusted Walleye

Almond butter sauce, rice pilaf, and vegetables\$32

Northern Waters Walleye Piccata

Pan-seared tarragon-dusted walleye fillet topped with lemon-caper sauce, served with wild rice and vegetables \$31

Lump Blue Crab-Stuffed Salmon Fillet

With roast sweet bell pepper coulis, cumin-scented rice pilaf, and vegetables\$36

Icelandic Haddock with Shrimp Vera Cruz

Cumin-dusted haddock fillet topped with shrimp in spiced tomato sauce with bell peppers and onions, served with Spanish rice\$30

Honey Pecan Grilled Atlantic Salmon

Honey pecan grilled salmon with creamy ranch, onion-roasted red potatoes, and vegetable medley.....\$32

Cedar Planked Atlantic Salmon

With duchess potatoes and roast asparagus.....\$32

PASTA AND VEGETARIAN ENTREES

Pasta Primavera

Penne, broccoli, sweet red bell peppers, mushrooms, artichoke hearts, and grape tomatoes in a rich, creamy sun-dried tomato pesto sauce\$23

Eggplant Parmigiana

Parmesan-crusted eggplant over pasta marinara with fresh basil, drizzled with Alfredo sauce.....\$25

Roasted Garlic and Wild Mushrooms

With sun-dried tomatoes and sweet peas in garlic cream sauce tossed with penne\$26

Butternut Squash Ravioli

Mushrooms, sliced Braeburn apples, walnuts, and sugar-snap peas, tossed with Gorgonzola cream sauce.....\$26

Spinach and Ricotta Ravioli

Artichoke hearts, broccoli, Kalamata olives, roasted red peppers, and mushrooms, tossed with lemon-garlic butter sauce\$24

To any of the pasta dishes add your choice of:

Parmesan-crusted chicken breast\$5
 Sautéed garlic shrimp.....\$8
 Italian sausage.....\$4

SPECIALTY BEEF AND STEAK ENTREES

Braised Beef Pot Roast

Tender slices of roast round of beef, natural beef gravy, horseradish mashed potatoes, and green beans with baby carrots..... \$27

Chef-Carved Beef Shoulder Tenderloin

Rich porcini mushroom sauce, served with blue cheese mashed potatoes and vegetable medley.....\$29

Char-Grilled New York Strip Bordelaise

Topped with mushrooms in a cabernet sauvignon and beef demi-glace, served with truffled mashed potatoes and fresh asparagus\$42

Bacon-Wrapped Filet Mignon Medallion

Sautéed brandied mushrooms, served with rosemary and garlic-roasted red potatoes and fresh asparagus.....\$36

Chateaubriand au Poivre

Peppercorned center cut filet mignon with blue cheese in a cabernet sauvignon and beef demi-glace, served with caramelized-shallot mashed potatoes and fresh asparagus.....\$44



CLASSIC MIDWEST A LA CARTE STEAKHOUSE MENU

Steaks are chosen from USDA Choice or higher and are prepared medium rare to medium.

All entrees include our signature salad, choice of one potato or rice selection for all guests, chef's choice vegetable, rolls and butter, and coffee, tea, or milk. Menus cannot be split.

Filet Mignon

- Bacon-wrapped
- Regular cut (9-ounce)\$40
- Petite cut (6-ounce)\$35

Ribeye

- Well-marbled and very flavorful
- Regular cut (16-ounce)\$40
- Petite cut (12-ounce)\$35

New York Strip

- Regular cut (16-ounce)\$39
- Petite cut (12-ounce)\$34

Cold Water Lobster Tail

- 8-10 ounces on average..... Market price

Wild Caught Gulf Shrimp

- 1/2-pound portion, sauteed or scampi style\$29

Roast Atlantic Salmon Fillet

- 8-ounce fillet with roast sweet bell pepper coulis.....\$30

Northern Waters Walleye Fillet

- Parmesan-cruste d or broiled.....\$29

Ocean Shrimp

- 1/2-pound portion, sauteed or scampi style\$29

Char-Grilled Salmon Fillet

- 8-ounce fillet with cucumber dill sauce.....\$29

Walleye Fillet

- Parmesan-cruste d or broiled.....\$28

COMBINATION ENTREES

Bacon-Wrapped Petite Filet Mignon (5-ounce) with:

- Char-grilled Atlantic salmon (4-ounce)\$38
- Broiled wild-caught gulf shrimp (4).....\$38
- Icelandic haddock (4-ounce).....\$37
- Chicken Dijon, chicken marsala, or chicken picatta.....\$37

Chicken Dijon, Chicken Marsala, or Chicken Picatta with:

- Broiled wild-caught gulf shrimp.....\$32
- Char-grilled Atlantic salmon (4-ounce)\$32
- Icelandic haddock (4-ounce).....\$30

Carved Beef Shoulder Tenderloin (5-ounce) with Mushroom Sauce:

- Char-grilled salmon\$32
- Broiled wild-caught gulf shrimp (4).....\$32
- Icelandic haddock (4-ounce).....\$30
- Chicken Dijon, chicken marsala, or chicken picatta.....\$30

AVAILABLE POTATO OR RICE SELECTIONS: (choose one)

- | | | |
|------------------------------------|-------------------------------|------------|
| Rosemary roasted baby red potatoes | Irish champ mashed potatoes | Rice pilaf |
| Mashed potatoes and gravy | Parsley buttered potatoes | Wild rice |
| Garlic mashed potatoes | Bacon cheddar mashed potatoes | |
| Horseradish mashed potatoes | Baked potato | |

Special Steak Toppings

- Beef demi-glace and blue cheese sauce.....\$5
- Marsala wine and mushroom sauce.....\$4
- Bearnaise sauce.....\$3
- Peppercorn any steak.....\$2
- Blackened (Cajun spice)\$2
- Cabernet and beef demi-glace.....\$4

Special Vegetables and Sides

- Roast brussels sprouts, bacon, and onions\$5
- Asparagus with bearnaise.....\$5
- Sauteed mushroom caps\$4
- Buttered sugar snap peas.....\$4
- Broccoli with cheese sauce.....\$5
- Sauteed mushrooms and onions.....\$5



Dinner Packages

DAIRYLAND FAVORITES BUFFET \$46 per person

APPETIZERS (choose three)

Shrimp Cocktail

with a tangy cocktail sauce

Crab Rangoon

with spiced Thai sweet and sour sauce

Cheese and Crackers

with cubed cheddar, Swiss, pepper jack, Gouda, Muenster, and havarti

Bruschetta

with fresh tomato, basil, and garlic

Fresh Vegetables

and spinach dip

Deviled Eggs

Barbecue Meatballs

Boneless Wings:

Choice of garlic parmesan, buffalo, barbecue, teriyaki, or Korean spiced

Rumaki:

Teriyaki-glazed, bacon-wrapped water chestnuts

SIGNATURE SALAD: (served at the table)

Mixed greens with cucumber, red onion, tomatoes, shredded carrots, and sunflower seeds, with honey poppy-seed dressing
Dinner rolls and butter

ENTREES (choose three)

Pasta Primavera

With choice of Alfredo or rosé sauce

Chicken Marsala

Over pasta and broccoli in Alfredo sauce

Baked Lasagna

With ricotta and meatballs

Braised Beef Pot Roast

Tender slices of roast round of beef served with mashed potatoes and natural beef gravy

Herb-Roasted Chicken

With mashed potatoes and gravy in butter and white wine with rice pilaf

Slow-Roasted Boneless Pork Loin

With whole-grain Dijon sauce and bacon-cheddar mashed potatoes

Swedish Meatballs

With parsley-buttered egg noodles

Walnut Chicken

With brandy cream sauce and garlic mashed potatoes

(buffet includes chef's choice vegetable)

DESSERT (choose one)

Wisconsin Cream Puffs

Filled with white chocolate mousse, swimming in dark cherry sauce

Baileys Irish Dream

Oreo cookie crust with a cheesecake layer, chocolate mousse, and chocolate sauce topped with a dollop of whipped cream and finished with chocolate morsels

Traditional Tiramisu

Ladyfingers soaked in Tia Maria coffee liquor with cocoa-dusted mascarpone

Zesty Lemon Delight

Three layers—graham cracker crust, lemon cheese cake, and a lemon mousse

Strawberry Shortcake

Pound cake with fresh strawberry sauce and Chantilly cream

Carrot Cake

Moist and pleasantly spiced spiral cake with raisins, walnuts, and cream cheese frosting



DINNER

PLATED DINNER \$50 per person

APPETIZERS (choose three)

Shrimp Cocktail

With a tangy cocktail sauce

Crab Rangoon

With spiced Thai sweet and sour sauce

Cheese and Crackers

With cubed cheddar, Swiss, pepper jack, Gouda, Muenster, and havarti

Baked Artichoke and Spinach Dip

With crisp-fried pitas

Barbecue Meatballs

Bruschetta

With fresh tomato, basil, and garlic

Moroccan Hummus

With grilled pitas and fresh seasonal vegetables

Sweet Corn

With jalapeno and cheddar puffs

Chicken Satays

With Thai peanut sauce

Rumaki

With teriyaki-glazed, bacon-wrapped water chestnuts

Smoked Salmon Pinwheels

SIGNATURE SALAD: (served at the table)

Mixed greens with cucumber, red onion, tomatoes, shredded carrots, and sunflower seeds, with honey poppy-seed dressing.

Served with dinner rolls and butter.

ENTREES (choose two)

Slow-Roasted Boneless Pork Loin

Rosemary- and fennel-crusted pork loin topped with a pan sauce of roasted shallots and sherry, served with garlic mashed potatoes and asparagus

Classic Beef Stroganoff

Diced tenderloin with mushrooms and onions in a sour cream and red wine sauce, served with parsley-buttered egg noodles and vegetables

Garlic, Herb, and Panko-Crusted Chicken Dijon

Served with whole-grain Dijon cream sauce, garlic and rosemary-roasted potatoes, and vegetables

Roast Atlantic Salmon Fillet

With roast sweet bell pepper coulis, cumin-scented rice pilaf, and vegetables

Chef-Carved Beef Shoulder Tenderloin

With rich porcini mushroom sauce, served with blue cheese mashed potatoes and vegetables

PJ's 601 Chardonnay Chicken

Wild mushroom-stuffed chicken breast topped with chardonnay cream sauce, served with wild rice pilaf and vegetables

Roasted Wild Mushrooms and Penne

With sun-dried tomatoes and sweet peas in garlic cream sauce

Thick-Cut Deviled Boneless Pork Chop

With caramelized onions in spiced maple and whole-grain mustard sauce, with candied yams and vegetables

DESSERT (choose one)

French Nougat Torte

Crushed graham cracker crust and layers of fudge brownie, Snickers, and chocolate sauce, topped with a layer of New York cheesecake

Carrot Cake

Moist and pleasantly spiced spiral cake with raisins, walnuts, and cream cheese frosting

Turtle Cheesecake

New York-style cheesecake topped with caramel, chocolate, and pecans

Zesty Lemon Delight

Three layers—graham cracker crust, lemon cheese cake, and a lemon mousse

Strawberry Shortcake Trifle

Pound cake with fresh strawberry sauce and Chantilly cream



SENTRYWORLD

PLATED DINNER \$65**APPETIZERS** (choose three)**Shrimp Guacamole**

On toasted pita wedges

Antipasto Platter

Featuring sliced Genoa salami, copacola, pepperoni, fresh mozzarella, provolone, and chevre cheese, olives, sun-dried tomatoes, marinated artichoke hearts, and roasted peppers with crostini

Korean-Style Barbecue Beef Skewers

Moderately spicy flavor

Wild Mushroom Puffs

With brie

Blue Crab-Stuffed Mushrooms

Topped with bearnaise

Crab Puffs

With citrus aioli

Roast Rouladen Tender Beef

Served with dill pickle, bacon, and swiss cheese, with brown mustard

Cheese and Cracker Platter

Featuring baked brie, cambazola, chevre, Gruyere, and fresh mozzarella

Chilled Roulades of Rare Roast Beef

With horseradish cream cheese

Coconut Shrimp

With spiced Thai sweet and sour sauce

Bruschetta

With wild mushrooms, garlic, marsala, and thyme

SALAD (choose one)

Served with dinner rolls and butter.

SentryWorld Signature Salad:

Mixed greens with cucumber, red onion, tomatoes, shredded carrots, and sunflower seeds, with honey poppy-seed dressing

Dolce Balsamico:

Tender baby greens, chopped hard-boiled egg, chevre quenelles, candied walnuts, and dried cranberries, with basil and white balsamic vinaigrette

ENTREES (may choose two)**Northern Waters Walleye Picatta**

Pan-seared, tarragon-dusted walleye fillet topped with lemon-caper sauce, served with wild rice and vegetables

Lump Blue Crab-Stuffed Salmon Fillet

With roast sweet bell pepper coulis, cumin-scented rice pilaf, and vegetables

Bacon-Wrapped Filet Mignon Medallions

Sauteed brandied mushrooms, served with rosemary and garlic-roasted red potatoes and vegetables

Char-Grilled New York Strip (14-ounce)

With sauteed mushrooms, Irish champ potatoes, and fresh asparagus

Apple Brandy Pork Tenderloin

Carved roast tenderloin topped with baked sliced apples in brandy cream sauce, served with roasted-shallot mashed potatoes and vegetables

Surf and Turf

Carved beef shoulder tenderloin with mushroom sauce, honey-pecan salmon, rosemary-roasted baby reds, and vegetables

Chicken Saltimbocca

Lightly breaded chicken scaloppini layered with prosciutto, provolone, and fresh sage, served on a bed of penne marinara, all drizzled with Alfredo sauce

DESSERT (choose one)**Dark Chocolate Hazelnut Truffle Torte**

Toasted hazelnut crust and raspberry coulis

Warm Peach Crêpes

Peaches and mascarpone filling with caramel sauce

Ultimate Chocolate Cake

Rich layered cake with chocolate mousse and ganache

Strawberry Cheesecake Trifle

Chunks of cheesecake, strawberries, chocolate sauce, and walnuts



Reception Station Dinner Packages

THE SONORAN \$45 per person

BYO Salad Bar

Mixed greens, tomatoes, cucumbers, red onion, shredded carrots, Craisins, toasted walnuts, shredded cheddar, blue cheese, pecan-smoked bacon, pickled beets, hard-boiled eggs, croutons, and sunflower seeds. Served with choice of three dressings.

Fajita/Taco Station

Fajita-spiced sliced steak, honey-chipotle chicken, flour tortillas, pico de gallo, diced onions, black olives, jalapenos, sour cream, guacamole, lettuce, diced tomato, cheese, peppers, onions, chips, and salsa

Chuck Wagon Barbecue

Barbecue pulled pork, barbecue beef brisket, grilled andouille sausage, baked beans, jo-jo potatoes, and southern slaw

DESSERT

Baileys Irish Dream

Oreo cookie crust with a cheesecake layer, chocolate mousse, and chocolate sauce, topped with a dollop of whipped cream and finished with chocolate morsels

Lemon Delight

Three layers—graham cracker crust, lemon cheese cake, and a lemon mousse

MIDWEST DINER \$45 per person

BYO Salad Bar

Mixed greens, tomatoes, cucumbers, red onion, shredded carrots, Craisins, toasted walnuts, shredded cheddar, blue cheese, pecan-smoked bacon, pickled beets, hard-boiled eggs, croutons, and sunflower seeds. Served with choice of three dressings.

Slider Station

Choose any three: Barbecue pulled pork with slaw; roast beef with cheddar, onion straws, and horseradish; buffalo chicken, shaved celery, and blue cheese dressing; Philly cheese steak; meatballs marinara; or country-fried chicken with lettuce, pepper gravy, and cheddar

Mac and Cheese Bar

Garnish mac and cheese with your choice of crisp bacon crumbles, Italian sausage, honey-chipotle chicken, kielbasa, sweet peas, broccoli, and chopped scallions
Add wild mushroom medley, \$4.

DESSERT

Strawberry Cheesecake Trifle

Chunks of cheesecake, strawberries, chocolate sauce, and walnuts

Carrot Cake

Moist and pleasantly spiced spiral cake with raisins, walnut, and cream cheese frosting

TASTE OF ITALY \$45 per person

Bruschetta

Toasted garlic bread with a variety of toppings including: tomato, basil, and garlic; olive tapenade; wild mushrooms with garlic, marsala, and thyme; and sun-dried tomato goat cheese and pepperoni

Italian Pasta Bar

Penne with olive oil and garlic, topped with your choice of Italian sausage arrabbiatta, meatballs marinara, and chicken Alfredo, served with garlic bread

Risotto Bar

Creamy cheese risotto enhanced with your choice of: Marsala-glazed onions, wild mushroom medley, butternut squash with prosciutto and leeks, roast cauliflower with fennel root and Italian sausage, and tomato basil garlic sauce

DESSERT

Traditional Tiramisu

Ladyfingers soaked in Tia Maria coffee liquor with cocoa-dusted mascarpone

Raspberry Tiramisu

Ladyfingers dipped in Chambord and raspberry coulis, layered with mascarpone, drizzled with vanilla creme anglaise and raspberry coulis





Wedding Packages

DAIRYLAND FAVORITES BUFFET \$47 PER PERSON

APPETIZERS (choose three)

Shrimp Cocktail With a tangy cocktail sauce

Crab Rangoon With spiced Thai sweet and sour sauce

Cheese and Crackers

With cubed cheddar, Swiss, pepper jack, Gouda, Muenster, and havarti

Barbecue Meatballs

Bruschetta With fresh tomato, basil, and garlic

Fresh Vegetables and Spinach Dip

Deviled Eggs

Boneless Wings

Choice of garlic Parmesan, buffalo, barbecue, teriyaki, or Korean spiced

Rumaki Teriyaki glazed bacon-wrapped water chestnuts

Signature Salad (served at the table)

Mixed greens with cucumber, red onion, tomatoes, shredded carrots, and sunflower seeds topped with honey poppy-seed dressing and served with dinner rolls and butter

ENTREES (choose three, includes chef's choice vegetable)

Pasta Primavera

With choice of Alfredo or rosé sauce

Chicken Marsala Over pasta and broccoli in Alfredo sauce

Baked Lasagna With ricotta and meatballs

Braised Beef Pot Roast

Tender slices of roast round of beef served with mashed potatoes and natural beef gravy

Herb Roasted Chicken With mashed potatoes and gravy

Icelandic Haddock

In butter and white wine with rice pilaf

Slow Roasted Boneless Pork Loin

With whole-grain Dijon sauce and bacon-cheddar mashed potatoes

Swedish Meatballs With parsley-buttered egg noodles

Walnut Chicken

With brandy cream sauce and garlic mashed potatoes

LATE NIGHT SNACK

Quesadillas

Choice of either cheese, chicken, or beef with peppers, onions, cheddar, and jack cheese. Garnishes include sour cream, roasted tomato salsa, guacamole, and pico de gallo

— OR —

Turin-Style Pizzas (pick two)

Barbecue Chicken

Barbecue chicken, caramelized onions, and smoked Gouda

Margherita

Olive oil, basil, garlic, fresh mozzarella, and tomatoes

Chicken Alfredo

Alfredo sauce, chicken, artichoke hearts, and mushrooms

Traditional Italian

Choice of Genoa salami, Italian sausage, pepperoni, or cheese

Italian Meats Combo

Salami, Italian sausage, pepperoni, and cheese

PLATED DINNER \$50 PER PERSON

APPETIZERS (choose four, served buffet style)

Shrimp Cocktail

With a tangy cocktail sauce

Crab Rangoon

With spiced Thai sweet and sour sauce

Cheese and Crackers

With cubed cheddar, Swiss, pepper jack, Gouda, Muenster, and havarti

Baked Artichoke and Spinach Dip

With crisp-fried pitas

Barbecue Meatballs

Bruschetta

With fresh tomato, basil, and garlic

ENTREES (choose two)

Rosemary and Fennel Roast Pork Loin

Topped with a pan sauce with roasted shallots and sherry, served with garlic mashed potatoes and vegetables

Tenderloin Tips

With mushrooms and onions in a brandy and red wine sauce, served with garlic mashed potatoes with vegetables

Garlic, Herb, and Panko-Crusted Chicken Dijon

Served with whole grain Dijon cream sauce, garlic and rosemary roasted potatoes, and vegetables

Roast Atlantic Salmon Filet

With roasted sweet bell pepper coulis, cumin-scented rice pilaf, and vegetables

LATE NIGHT SNACK

Deli Tray

Shaved ham, roast turkey, roast beef, and assorted sliced cheeses, served with fresh breads and an assortment of condiments

— OR —

Turin-Style Pizzas (pick two)

Barbecue Chicken

Barbecue chicken, caramelized onions, and smoked Gouda

Margherita

Olive oil, basil, garlic, fresh mozzarella, and tomatoes

Chicken Alfredo

Alfredo sauce, chicken, artichoke hearts, and mushrooms

Moroccan Hummus

With grilled pitas and fresh seasonal vegetables

Sweet Corn, Jalapeño, and Cheddar Puffs

Chicken Satays

With Thai peanut sauce

Rumaki

Teriyaki-glazed bacon-wrapped water chestnuts

Smoked Salmon Pinwheels

Signature Salad (served at the table)

Mixed greens with cucumber, red onion, tomatoes, shredded carrots, and sunflower seeds topped with honey poppy-seed dressing, and served with dinner rolls and butter

Chef-Carved Beef Shoulder Tenderloin

With rich porcini mushroom sauce, served with blue cheese mashed potatoes and vegetables

PJ's Chardonnay Chicken

Wild mushroom stuffed chicken breast topped with chardonnay cream sauce, served with wild rice pilaf and vegetables

Roasted Wild Mushrooms and Penne

With sun-dried tomatoes and sweet peas in garlic cream sauce

Thick-Cut Maple Glazed Boneless Pork Chop

With roasted apple sauce, candied yams, and vegetables

Traditional Italian

Choice of Genoa salami, Italian sausage, pepperoni, or cheese

Italian Meats Combo

Salami, Italian sausage, pepperoni, and cheese



PLATED DINNER \$65 PER PERSON

APPETIZERS (choose three)

Shrimp Guacamole On toasted pita wedges

Antipasto Platter Sliced Genoa salami, capicola, pepperoni, olives, sun-dried tomatoes, marinated artichoke hearts, roasted peppers with crostini, and fresh mozzarella, provolone, and chevre cheese

Korean Style Barbecue Beef Skewers Moderately spicy

Wild Mushroom Puffs With brie

Blue-Crab Stuffed Mushrooms Topped with bearnaise

Crab Puffs With citrus aioli

Roast Rouladen

Tender beef, dill pickle, bacon, and Swiss cheese with brown mustard

Cheese and Cracker Platter

Baked brie, cambozola, chevre, Gruyere, fresh mozzarella

Chilled Roulades

Rare roast beef with horseradish cream cheese

Coconut Shrimp With spiced Thai sweet and sour sauce

Bruschetta Wild mushrooms with garlic, marsala, and thyme

SALAD (Served with dinner rolls and butter)

SentryWorld Signature Salad

Mixed greens with cucumber, red onion, tomatoes, shredded carrots, and sunflower seeds, topped with honey poppy-seed dressing

— OR —

Dolce Balsamico

Tender baby greens, chopped hard-boiled egg, chevre quenelles, candied walnuts, and dried cranberries, with basil and white balsamic vinaigrette

ENTREES (choose two)

Northern Waters Walleye Picatta Pan-seared tarragon-dusted walleye filet topped with lemon and caper sauce, served with wild rice and vegetables

Lump Blue Crab-Stuffed Salmon Filet With roasted sweet bell pepper coulis, cumin-scented rice pilaf, and vegetables

Bacon-Wrapped Filet Mignon Medallions With sauteed brandied mushrooms, served with rosemary and garlic roasted red potatoes and vegetables

Char-Grilled New York Strip 14-ounce with sauteed mushrooms, Irish champ potatoes, and fresh asparagus

Apple Brandy Pork Tenderloin Carved roast tenderloin topped with baked sliced apples in brandy cream sauce, served with roasted shallot mashed potatoes and vegetables

Surf and Turf Carved beef shoulder tenderloin with mushroom sauce and honey-pecan salmon with rosemary roasted baby reds and vegetables

Chicken Saltimbocca Lightly breaded chicken scaloppini layered with a prosciutto, provolone, and fresh sage, served on a bed of penne marinara, all drizzled with Alfredo sauce

LATE NIGHT SNACK

OPEN-FACED FINGER SANDWICHES

Curried Chicken Salad

With lettuce, grapes, and almonds

Honey-Smoked Salmon Salad

With cucumber, red onion, and capers

Tender Rare Roast Beef

With smoked Gouda and horseradish

Baked Ham With Swiss and French onion spread

— AND —

TURIN-STYLE PIZZAS (pick two)

Margherita

Olive oil, basil, garlic, fresh mozzarella, and tomatoes

Chicken Alfredo

Alfredo sauce, chicken, artichoke hearts, and mushrooms

Italian Meats Combo

Salami, Italian sausage, pepperoni, and cheese

At SentryWorld we are committed to providing and maintaining the best quality food and beverage service to you and your guests. Because of this, we suggest a two-hour service window for food items and up to a four-hour window for beverages.

Prices do not include 20% service charge or 5.5% sales tax. Item availability and prices are subject to change.



SENTRYWORLD



Dessert

\$8 full portion and \$5 half portion

Wisconsin Cream Puffs

Filled with white chocolate mousse swimming in dark cherry sauce

Choux au Chocolat

Chocolate puffs filled with rich chocolate mousse topped with dark chocolate ganache in a pool of vanilla creme anglaise

French Nougat Torte

Crushed graham cracker crust, layers of fudge brownie, Snickers, and chocolate sauce topped with a layer of New York cheesecake

Bailey's Irish Dream

Oreo cookie crust with a cheesecake layer, chocolate mousse, and chocolate sauce, topped with a dollop of whipped cream and finished with chocolate morsels

Traditional Tiramisu

Ladyfingers soaked in Tia Maria coffee liqueur with mascarpone, dusted with cocoa powder

Raspberry Tiramisu

Ladyfingers dipped in Chambord and raspberry coulis, layered with mascarpone, drizzled with vanilla creme anglaise and raspberry coulis

Zesty Lemon Delight

Three layers of graham cracker crust and lemon cheesecake, finished with a lemon mousse

Strawberry Cheesecake Trifle

Chunks of cheesecake, strawberries, chocolate sauce, and walnuts

Turtle Cheesecake

New York cheesecake topped with caramel, chocolate, and pecans

Dark Chocolate Hazelnut Truffle Torte

Toasted hazelnut crust and raspberry coulis

Strawberry Shortcake Trifle

Pound cake with fresh strawberry sauce and Chantilly cream

Mascarpone and Peach Crepes

Warm crepes filled with sweet peaches and mascarpone cheese, drizzled with raspberry sauce

Carrot Cake

Moist and pleasantly spiced spiral cake with raisins, walnuts, and cream cheese frosting

Ultimate Chocolate Cake

Rich, layered cake with chocolate mousse and ganache

Moose Tracks Trifle

Chocolate cake, chocolate fudge, peanut butter cups, peanut butter sauce, and vanilla bean mascarpone

Gourmet Coffee Station

Features fresh brewed regular and decaf coffee, whipped cream, rock candy swizzle sticks, pirouettes, and an assortment of liqueurs including: Baileys Irish Cream, Frangelico, Amaretto Disaronno, Chambord, RumChata, Peppermint Schnapps, and Kahlúa \$14 per person

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Spirits

Hosted Bar

As the host, you're responsible for the purchase of your guests' beverage consumption. Prices do not include 20 percent service charge or 5.5% state tax.

Cash Bar

Your guests are responsible for the purchase of their beverages. Prices include 5.5% sales tax.

Wet bar setup fee: \$150 *(Please note, this fee does not apply to wedding receptions or full hosted bars.)*

Wine, beer, or soda service only: \$20 per bartender per hour

BAR PRICES

Standard Bar Selection

J. Bavet, Korbel, Bacardi, Captain Morgan, Malibu, Sobieski, Fleischmann's, Burnett's, Tanqueray, Kessler, Canadian Windsor, Jack Daniels, Jim Beam Bourbon and Jim Beam Rye, Southern Comfort, Jose Cuervo, Cutty Sark, Dewar's White Label

Single/Highball (1.5-ounce)\$5-\$7

Double/Cocktail (3-ounce).....\$7-\$10

Premium Bar Selection

Tito's, Grey Goose, Great Northern Vodka, Bombay Sapphire, Great Northern Gin, Hendrick's, Maker's Mark, Crown Royal, Great Northern Whiskey, Jameson, Johnny Walker Black, Patrón Silver, Courvoisier VS and Courvoisier VSOP, Hennessy

Single/Highball (1.5-ounce)\$6-\$9

Double/Cocktail (3-ounce).....\$9-\$13

Cordial and Liqueur Selection

Kahlúa, Baileys, Disaronno, Fireball, RumChata, Jägermeister, Cointreau, Grand Marnier, Frangelico, Chambord

Single/Highball (1.5-ounce)\$5-\$9

Double/Cocktail (3-ounce).....\$7-\$13

Beer

Domestic bottled beer\$4

Local bottled beer.....\$5

Premium bottled beer\$6

Keg beer (half barrel).....\$275-\$450

House Wine Selection

.....\$6 per glass/\$24 per bottle

Reds: pinot noir, cabernet sauvignon, merlot
Whites: chardonnay, sauvignon blanc, pinot grigio, moscato, riesling, white zinfandel

Nonalcoholic wine: Sutter Home Brut Champagne, chardonnay, and merlot\$25 per bottle

House sparkling wine (Verdi Spumante).....\$25 per bottle

Additional fine liquors or specialty wines are available upon request and priced accordingly.

Soda package available.....\$2 per person for entire guest list

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Salon Service

Our Gift to You

Thanks for booking your wedding with us. As our gift to you, we offer a complimentary beverage service for eight. Choose one of these options:

Bloody Mary Bar: Vodka, Bloody Mary mix, and garnishes.

Mimosa Bar: Verdi Spumante and orange juice or cranberry juice.

This complimentary service is also available with the rental of the Community Room for use as a groom's room.

Additional Offerings Available

Salon Menu

(Prices per dozen unless otherwise noted)

Freshly baked caramel-pecan cinnamon rolls.....	\$30
Freshly baked muffins	\$25
Freshly baked mini muffins (24)	\$25
Fruit strudel (12 slices).....	\$25
Fruit-filled turnovers	\$25
Bagels and cream cheese	\$27
Assorted mini-Danishes.....	\$24
Breakfast burritos	\$6 each
Quiche (serves 6-8)	\$27
Sliced fresh seasonal fruit.....	\$5 per person
Whole fresh fruit (apples, bananas, and oranges)	\$24
Cheese, sausage, and cracker platter (minimum of 8 guests)	\$10 per person

Continental Breakfast Express

Freshly baked breakfast pastries and muffins, chilled fruit juices, and coffee.....\$9 per person

Continental Breakfast

Breakfast Express plus assorted fresh fruit.....\$12 per person

Deli Tray

Shaved ham, roast turkey, roast beef, and assorted sliced cheeses, served with fresh breads and an assortment of condiments (minimum of 8 guests).....\$12 per person

BEVERAGES

Coffee (regular or decaf).....	\$27 per gallon
Hot herbal or orange pekoe tea.....	\$3 per tea bag
Bottled juice, water, tea, lemonade, or soda	\$3 each
Fruit punch, lemonade, or iced tea	\$25 per gallon
House sparkling wine.....	\$25 per bottle
House bottled wine.....	\$24 per bottle

Bloody Mary Bar

Ketel One Vodka miniature bottles, carafe Bloody Mary mix, and garnishes (minimum 8 guests).....\$12 per person

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Meetings

THE EXECUTIVE MEETING I

Minimum of 20 guests..... \$23 per person

Morning Reception

Assorted breakfast pastries, seasonal fresh fruit, coffee, soft drinks, and fruit juices

Midmorning Break

Replenish beverages

Afternoon Break

Freshly baked cookies, chef's snack mix, cheese and crackers, coffee, tea, and soft drinks

THE EXECUTIVE MEETING II

Minimum of 20 guests..... \$30 per person

Morning Reception

Assorted breakfast pastries, bagels and cream cheese, seasonal fresh fruit, coffee, tea, soft drinks, and fruit juices

Midmorning Break

Replenish beverages

Afternoon Break

Fresh vegetable and dip platter, Wisconsin cheese and crackers platter, mixed nuts and assorted bars, coffee, tea, and soft drinks

A LA CARTE MEETING INTERMISSIONS

Minimum of 20 guests

Midday Break I

Freshly baked cookies, chef's snack mix, cheese platter with crackers, coffee, tea, and soft drinks.....\$12 per person

Midday Break II

Fresh fruit platter, Wisconsin cheese and crackers platter, mixed nuts and assorted bars, coffee, tea, and soft drinks.....\$18 per person

SNACKS

- Granola bars.....\$24 per dozen
- Dry roasted peanuts.....\$13 per pound
- Mixed nuts..... \$17 per pound
- Potato chips and house-made French onion dip..... \$13 per pound
- Pretzels and honey mustard dip.....\$13 per pound
- Chef's sweet and salty snack mix.....\$16 per pound
- Tortilla chips and salsa.....\$13 per pound
- Fresh-baked cookies.....\$2 each
- Dessert bars.....\$3 each
- Mini dessert bars.....\$1.50 each

BEVERAGES

- Coffee (regular or decaf/approx. 12 servings) ..\$27 per gallon
- Hot herbal or orange pekoe tea..... \$3 per tea bag
- Bottled juice, water, tea, or soda\$3 each
- Infused water: cucumber or citrus.....\$15 per gallon

- 1/2 day soft drinks.....\$7 per person
- Unlimited soft drinks.....\$10 per person

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Reception Stations

Reception stations will be available for up to two hours.

Minimum of three stations and 30 people.

Fajita/Taco Station

Fajita-spiced sliced steak, honey-chipotle chicken, flour tortillas, pico de gallo, diced onions, black olives, jalapeños, sour cream, guacamole, lettuce, diced tomatoes, cheese, peppers and onions, chips and salsa\$15 per person

Chuck Wagon Barbeque

Barbecue pulled pork, barbecue beef brisket, grilled andouille sausage, baked beans, jo-jos, and southern slaw\$18 per person

Slider Station

Choose any three: barbecue pulled pork with slaw; roast beef with cheddar, onion straws, and horseradish; buffalo chicken, shaved celery, and blue cheese dressing; Philly cheesesteak; meatballs marinara; or country fried chicken with lettuce, pepper gravy, and cheddar\$15 per person

Taste of Italy Antipasto Bar

A variety of Italian meats and cheeses, artichoke and roasted pepper salad, caprese skewers with Italian sausage, and garlic Parmesan toast\$15 per person

Tuscan Pasta Bar

Penne with olive oil and garlic topped with your choice of Italian sausage arrabiatta, meatballs marinara, or chicken Alfredo, served with garlic bread.....\$15 per person

Orient Express

Egg rolls with sweet and sour sauce, pot stickers, crab rangoon, Korean beef and chicken satays with peanut dipping sauce, and curry fried rice\$14 per person

Gourmet Potato Bar

Garlic mashed and sweet potatoes garnished with your choice of mushroom gravy, bacon bits, candied bacon, marshmallows, onion straws, scallions, cheddar cheese, honey butter, whipped butter, and candied walnuts.....\$13 per person

BYO Salad Bar

Mixed greens, tomatoes, cucumbers, red onion, shredded carrots, Craisins, toasted walnuts, shredded cheddar, blue cheese, pecan-smoked bacon, pickled beets, hard-boiled eggs, croutons, and sunflower seeds. Served with choice of three dressings.....\$12 per person

Mac and Cheese Bar

Mac and cheese garnished with your choice of crisp bacon crumbles, Italian sausage, honey chipotle chicken, kielbasa, sweet peas, broccoli, and chopped scallions.....\$14 per person
(add wild mushroom medley).....\$16 per person

Risotto Bar

Creamy cheese risotto enhanced with your choice of marsala glazed onions, wild mushroom medley, butternut squash with prosciutto and leeks, roast cauliflower with fennel root and Italian sausage, tomato-basil garlic sauce, and artichoke hearts with sweet peas and mint\$18 per person

Down by the Sea

Mussels with garlic and white wine, smoked salmon pinwheels, shrimp cocktail, and Maryland crab cakes\$18 per person

Bruschetta

Toasted garlic bread with a variety of toppings including tomato, basil, and garlic; olive tapenade, wild mushrooms with garlic, and marsala and thyme; Italian white bean and sage; and sun-dried tomato goat cheese and pepperoni.....\$14 per person

Chips and Dips

Potato chips, pretzels, tortilla chips, and pita chips served with french onion dip, honey mustard dip, nacho cheese dip, and fire-roasted tomato salsa.....\$9 per person

Decadent Desserts

New York cheesecake with chocolate or fresh strawberry sauce, chocolate cake trifles with peanut butter sauce and mascarpone, pound cake with mixed berry compote, and cream puffs with Chantilly cream and dark cherry sauce.....\$14 per person

Gourmet Coffee Station

Station features fresh brewed regular and decaf coffee, whipped cream, rock candy swizzle sticks, pirouettes and an assortment of liqueurs including: Baileys Irish Cream, Frangelico, Amaretto Disaronno, Chambord, RumChata, Peppermint Schnapps, and Kahlúa.
(server attended)\$14 per person

The Potato Bar, the Mac and Cheese Bar, and the Risotto Bar are available server-attended for \$25 per hour

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RECEPTION STATIONS

SALADS

Approximately one gallon, serves 20–30.

Italian Pasta Salad

Genoa salami, pepperoni, Italian cheeses, pepperoncini, olives, artichoke hearts, and pasta with sun-dried tomato and basil dressing\$90

Chicken Caesar Pasta Salad

Grilled chicken, peppers, onions, and mushrooms tossed with romaine, Italian cheeses, Caesar dressing, and pasta.....\$95

Kick'n Cajun Baked Potato Salad

French-fried diced potatoes with andouille sausage, peppers, and onions, with Cajun-spiced salad dressing, served warm\$90

Garden Salad

Tomatoes, cucumbers, carrots, celery, onions, radishes, with creamy dill dressing\$65

Dairyland Potato Salad

Baby reds, hard-boiled eggs, celery, onions, radishes, cheddar cheese, and bacon with creamy mayonnaise and mustard dressing.....\$90

Summer Salad

Broccoli, cauliflower, Craisins, raisins, bacon, red onion, and sunflower seeds with honey poppy-seed dressing\$90

Garden Pasta Salad

Tomatoes, cucumbers, carrots, celery, onions, radishes, and pasta with a creamy dill dressing..... \$70

Chicken and Wild Rice Salad

With orange segments, Craisins, and veggies\$90

Ham, Peas, Cheese, and Macaroni Salad\$90

Caesar Salad

Tossed with house-made Caesar dressing and croutons.....\$80

Fruit Salad

Assorted fresh fruits and berries with honey and mint\$95

Cheese Tortellini Salad

With fresh tomato, fresh mozzarella, basil, and garlic.....\$90

CHEF-CARVED PREMIUM ROASTS

Minimum of 10 pounds; chef-carving fee: \$75.

Chateaubriand

Roast beef tenderloin, served with brandied mushroom sauce, maitre d'hotel butter, horseradish sauce, and dinner rolls or garlic mashed potatoes\$75 per pound

Beef Shoulder Tenderloin

Char-grilled, rosemary and garlic-marinated, served with porcini mushroom sauce, horseradish sauce, and dinner rolls or garlic mashed potatoes \$50 per pound

Rosemary and Fennel Roast Pork Loin

Topped with marsala and roasted shallot sauce or tangy Dijon sauce, served with dinner rolls or garlic mashed potatoes\$40 per pound

Roast Beef Prime Rib

Herb-rubbed slow-roasted prime rib au jus, served with horseradish sauce and dinner rolls or garlic mashed potatoes \$60 per pound

Leg of Lamb

Herb-roasted boneless leg of lamb topped with natural lamb gravy, and served with tzatziki and pitas or garlic and rosemary roasted potatoes..... \$50 per pound



SENTRYWORLD



Breakfast

ALA CARTE

- Freshly baked caramel-pecan cinnamon rolls..\$30 per dozen
- Freshly baked muffins\$25 per dozen
- Freshly baked mini muffins (2 dozen)\$25
- Fruit strudel (12 slices).....\$25
- Fruit-filled turnovers\$25 per dozen
- Bagels with cream cheese and jam\$27 per dozen
- Assorted mini Danishes.....\$25 per dozen
- Sliced, fresh seasonal fruit.....\$5 per person
- Whole fresh fruit
(apples, bananas, and oranges)\$24 per dozen
- Individual Greek yogurt.....\$5 each
- Oatmeal, milk, nuts, and brown sugar.....\$5 per person
- Granola bars.....\$24 per dozen
- Hard-boiled eggs.....\$20 per dozen

BEVERAGES

- Coffee (regular or decaf/approx. 12 servings) ..\$27 per gallon
- Hot tea.....\$3 per tea bag
- Bottled beverages (soda, water, juice,
iced tea).....\$3 per bottle

BREAKFAST BUFFETS

All prices are per person based on a 20-person minimum
Please add \$2.50 per person for smaller groups
Includes juice and regular or decaf coffee
(hot tea or milk on request)

Point Buffet

Homemade French toast, scrambled eggs with fresh scallions and cheddar, pecan-smoked bacon or sausage, home-fried potatoes, seasonal fresh fruit, and yogurt\$17

Heartland Buffet

Hearty egg bake filled with bacon, ham, sausage, bell peppers, onions, mushrooms, and a blend of cheeses with pecan-smoked bacon or sausage, lyonnaise potatoes, and seasonal fresh fruit\$19

Continental Breakfast

Fresh-baked breakfast pastries and muffins,
chilled fruit juices, and coffee\$9 per person
Add sliced fresh fruit\$3 per person

Vegetarian Quiche (serves 6-8)

Eggs, spinach, mushrooms, scallions, and
Gruyere cheese.....\$27 each

Quiche (serves 6-8)

Eggs, onions, bacon, and Swiss cheese.....\$27 each

Breakfast Burritos (minimum order of 8)

Southwest-seasoned scrambled eggs with sausage or
zucchini, cheese, bell peppers, and onions\$6 each

Honey Smoked Salmon (minimum order of 8)

Served on bagels with cream cheese, chopped hard-boiled
egg, capers, and onions.....\$9 each

Breakfast Sandwich (minimum order of 8)

Choice of breakfast sausage, ham, bacon, or sauteed spinach
and mushrooms, topped with scrambled eggs and cheddar
cheese. Available on croissant or English muffin\$9 each

French Crepes (minimum order of 8)

2 crepes filled with thin-sliced ham, spinach, mushrooms,
and Mornay sauce\$12 per order

The Works Buffet

Baked ham, scrambled eggs with fresh scallions and cheddar,
pecan-smoked bacon, corned beef hash or biscuits
and sausage gravy, breakfast pastries and muffins, and
seasonal fresh fruit\$21

Heart Healthy Buffet

Egg Beaters, turkey bacon, whole-wheat English muffins,
granola with yogurt, and seasonal fresh fruit.....\$17

At SentryWorld we are committed to providing and maintaining the best quality food and beverage service to you and your guests. Because of this, we suggest a two-hour service window for food items and up to a four-hour window for beverages.

Prices do not include 20% service charge or 5.5% sales tax. Item availability and prices are subject to change.



Lunch

BUFFETS

Luncheon buffets are served with fresh-brewed regular or decaf coffee. Hot tea or milk is available on request.

Luncheon buffet prices are valid from 11 a.m. to 3 p.m.

Minimum of 20 guests unless otherwise noted.

Prices listed per person. Add \$2.50 per person for groups fewer than the minimum.

New York Deli

Applewood smoked ham, Genoa salami, turkey, roast beef, assorted cheeses, tomatoes, lettuce, onions, pickles, mustard, mayonnaise, horseradish, and freshly baked breads. Includes mixed greens salad with a choice of house-made dressing, and potato salad or pasta salad\$18

Picnic Lunch

Char-grilled breast of chicken, bratwurst, or hamburgers (pick two) with crisp bacon, a variety of sliced cheeses, lettuce, tomatoes, onions, and a variety of condiments served with kaiser rolls along with coleslaw, potato salad or pasta salad, barbecue baked beans, and chips\$17

Little Italy

Choose two from Italian sausage arrabbiata, meatballs marinara, chicken marsala, or chicken Alfredo, served with penne with olive oil and garlic, and Caesar salad with garlic bread\$18

Sandwich Shop

Our signature salad with honey poppy-seed dressing, chef's soup, and sandwich of the day.....\$18

Tacos and Nachos

Tortilla chips, flour tortillas, taco beef, honey-chipotle chicken, Spanish rice, refried beans, cheese sauce, jalapeños, cilantro lime sour cream, guacamole, salsa, pico de gallo, lettuce, and shredded cheese..... \$17

Pizzeria

Choose a variety of up to three types of our Turin-style pizzas served with Caesar salad..... \$15

Midwest Classic

(\$25 per person, minimum of 50 guests)

Choose two salads: Caesar salad, mixed field greens salad, fruit salad, pasta salad, coleslaw, or summer salad; served with rolls and butter

Choose two entrees: Herb-roasted chicken, Parmesan-crust chicken breast, chicken Dijon, honey baked ham, pasta primavera, roasted pork loin, tenderloin tips in wine sauce, or roast beef

Choose three sides: Garlic mashed potatoes with gravy, herb-roasted baby red potatoes, mac and cheese, rice pilaf, seasonal vegetable medley, candied carrots, steamed broccoli, buttered green beans, or baby carrots

PLATED SALADS

All salads are made with house-made dressings and include rolls and butter.

Luncheon salads can be served buffet style, deconstructed, or plated.

Pricing is based on the same entree choice for all guests for groups of up to 50.

For two different entree options, add \$2.50 per person.

House Signature Salad

Mixed greens with cucumber, red onion, tomatoes, shredded carrots, sunflower seeds, and honey poppy-seed dressing\$7

Steakhouse Wedge

Wedge of iceberg lettuce with blue cheese crumbles, hard-boiled egg, bacon, tomato, cucumber, and blue cheese dressing.....\$12

California Cobb Salad

Avocado, chopped bacon, diced chicken, hard-cooked eggs, blue cheese, tomatoes, scallions, and mixed greens, tossed with white balsamic vinaigrette.....\$18

Spinach Salad

Feta, almonds, sliced strawberries, hard-boiled egg, and raspberry vinaigrette.....\$12

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Prices do not include 20% service charge or 5.5% sales tax. Item availability and prices are subject to change.

LUNCH

Classic Caesar Salad

Classic Caesar salad tossed with homemade croutons, parmesan cheese, and our Caesar dressing\$11

Traditional Chef's Salad

Ham, turkey, bacon, Swiss and cheddar cheese, mixed greens, cucumber, red onion, tomatoes, and shredded carrots.....\$16

Italian Antipasto Salad

Tender greens with copacola, Genoa salami, pepperoni, provolone, mozzarella, pepperoncini, olives, roasted red peppers, artichoke hearts, and tomatoes, tossed with balsamic vinaigrette\$18

Add your choice of:

Grilled chicken breast.....\$4
Chilled shrimp (4 pieces).....\$8
Bistro steak (5 oz.)\$8

ENTREES

Luncheon entrees can be served buffet-style or plated.

Pricing is based on the same entree choice for all guests for groups of up to 50. For two different entree options, add \$2.50 per person.

Luncheon selections are served with house signature salad and choice of house-made salad dressing, including ranch, French, balsamic vinaigrette, raspberry vinaigrette, blue cheese, lemon-tarragon, basil and white balsamic vinaigrette, and our signature honey poppy-seed, plus rolls and butter, and choice of coffee, tea, or milk.

Creamy Lemon Caper Chicken Piccata

Tarragon-dusted chicken breast with lemon, caper, and butter sauce, served with rice pilaf and vegetables\$17

Chicken Parmigiana

Tender parmesan-crusted chicken breast served on a bed of penne pasta with marinara, all topped with creamy Italian cheese sauce.....\$17

Classic Beef Stroganoff

Diced tenderloin with mushrooms and onions in a sour cream and red wine sauce, served with parsley-buttered egg noodles and vegetables\$18

Boneless Slow-Roasted Pork Loin

Rosemary- and fennel-crusted pork loin topped with a pan sauce of roasted shallots and sherry, served with garlic mashed potatoes and vegetables\$17

Braised Beef Pot Roast

Tender slices of roast round of beef served with horseradish mashed potatoes, natural beef gravy, and vegetables\$17

Pasta Primavera

Penne pasta with roasted sweet red bell peppers, mushrooms, sun-dried tomatoes, and broccoli, tossed with Alfredo sauce\$15

Icelandic Haddock

Baked with butter, white wine and lemon, served with rice pilaf, tartar sauce, and vegetables.....\$19

Atlantic Salmon Florentine

Baked salmon filet with creamy spinach sauce, wild rice, and vegetables\$19

SANDWICHES AND BOX LUNCHES

Available for groups of any size.

Pricing is based on two sandwich choices for all guests. For more than two different sandwich options, add \$2.50 per person.

All sandwiches and box lunches are served with assorted condiments, a bag of chips, and a cookie. They can also be prepared as wraps or served buffet style.

Roast Beef Stacker

Hoagie roll with shaved lean roast beef, cheddar cheese, crisp lettuce, tomato, and onion.....\$14

Ham Stacker

Hoagie roll with shaved ham, Swiss cheese, crisp lettuce, and tomato\$14

Italian Sub Sandwich

Hoagie roll with Genoa salami, copacola, pepperoni, ham, lettuce, tomatoes, sweet onion, provolone, and Italian dressing\$15

Turkey and Ham Club Sub

Hoagie roll with lettuce, tomato, cheddar cheese, and bacon mayonnaise\$15



SENTRYWORLD

LUNCH

Chicken BLT

Hoagie roll with sliced chicken breast, chopped bacon, lettuce, tomato, and bacon mayonnaise \$14

Turkey Wrap

Shaved turkey, crisp lettuce, tomato, and cucumber, rolled into a vegetable wrap and served with a side of ranch dressing \$14

Chicken Salad Croissant

Tender chopped chicken, grapes, and almonds, tossed with lemon-tarragon mayonnaise on a buttery croissant \$14

Southwest Chicken Wrap

Fajita-spiced grilled chicken, black bean and corn salsa, lettuce, tomato, pepper jack cheese, and honey-chipotle aioli \$14

Veggie Wrap

Hummus, fresh vegetables with white balsamic and basil vinaigrette, and spring greens \$14

BOX LUNCH A LA CARTE

Add any of the following items for \$3 each

Perfect summer fresh fruit salad

Pasta salad

Classic creamy coleslaw

Fresh whole fruit choice

House-made potato salad

Sweet and salty snack mix

