

2020

Banquet & Catering Menus

BLUE HARBOR RESORT 
& CONFERENCE CENTER

WELCOME TO SHEBOYGAN

Greetings!

Thank you for choosing Blue Harbor Resort to host your work function, family event, or wedding. With pleasure, we present to you our 2020 banquet and catering menus. Through this menu, we want to emphasize two philosophies: great food and great service.

It is our goal to consistently produce a visually stunning and flavorful plate of food for each and every guest. Through this process, we try to source as much as we possibly can from the Midwest, especially within the state of Wisconsin. We strive to provide as much seasonality as possible, however when products aren't available in that footprint, we ensure that we know exactly where the products are coming from, and stretch from coast to coast to ensure the food echoes our vision.

Whether you are having a pizza party or a five-course dinner, we aim to execute a high level of service as well as food to create the best experience for you. Our culinary and sales team will work tirelessly to ensure your event meets your greatest expectations and unique vision. If you have a favorite dish or dietary need that you do not see within the pages of this menu, please ask your sales representative or event coordinator about a custom menu, and we will be happy to accommodate you as best as possible. During your event, our stellar banquet staff will attend to your needs with professionalism and gracious service.

Take your event to the next level as you indulge in an exquisite dining experience. Experience experiential dining, where guests can have interactive experiences with our trained chefs. This custom experience ranges from action stations to creating dishes in front of guests. Choose from options already in place, or set up a custom experience for you and your group. Our current options include: Carving Station, Omelet Stations, and Pig Roast.

It is with great pleasure and gratitude that we welcome you to Blue Harbor Resort. We look forward to delighting your palettes and creating great memories for you and your guests.

BLUE HARBOR RESORT 

& CONFERENCE CENTER

BREAKFAST BUFFETS

All breakfasts include coffee and teas, and cranberry, apple & orange juice
Breakfast buffets require a minimum of 30 guests

SHEBOYGAN SHORES CONTINENTAL

Assorted Danish, muffins, and Racine Kringle
Market fresh whole fruit
Accompanied by sweet cream butter and preserves
14 per person

THE BLUE HARBOR CONTINENTAL

Assorted Danish, Racine Kringle, muffins
Assorted fresh doughnuts
White, wheat, and raisin bread
Variety of NY bagels
Low-fat yogurt with toasted oat granola
Accompanied by sweet cream butter,
preserves and cream cheese
18 per person

SOUTH PIER CONTINENTAL

Cinnamon and sour cream coffee cake
Homemade cinnamon rolls
Assorted muffins
White, wheat, and raisin bread
Variety of NY bagels
Seasonal fresh fruit platters
Low-fat yogurt with toasted oat granola
Individual assorted breakfast cereals and milk.
Accompanied by sweet cream butter,
preserves and cream cheese
20 per person

NY DELICATESSEN BREAKFAST

Assortment of fresh muffins and doughnuts
Variety of NY bagels
White, wheat, and raisin bread
Scrambled eggs with cheddar cheese
Cold Smoked Salmon Platter with traditional garnish
Corned Beef Hash
Griddled Hash Browns
Double smoked bacon and breakfast sausage links
Accompanied by sweet cream butter
preserves and cream cheese,
33 per person

WISCONSIN CLASSIC BREAKFAST

Assorted Danish, muffins, and Racine Kringle
White, wheat, and raisin bread
Variety of NY bagels
Seasonal fresh fruit platters
Scrambled eggs with cheddar cheese
Double smoked bacon and breakfast sausage links
Home style breakfast potatoes with peppers and onions
Low-fat yogurt and toasted oat granola
Accompanied by sweet cream butter,
preserves and cream cheese
24 per person

LAKESIDE BREAKFAST

Assortment of pastries, fresh muffins, and doughnuts
White, wheat, and raisin bread
Variety of NY bagels
Seasonal fresh fruit platters
Breakfast sandwiches on choice of
English muffin OR croissant:
Ham, cheddar, and egg
OR
Sausage, cheddar, and egg
Low-fat yogurt with toasted oat granola
Individual assorted breakfast cereals and milk.
Accompanied by sweet cream butter,
preserves and cream cheese
25 per person

GET FIT

White, wheat, and raisin bread
Variety of NY bagels
Seasonal fresh fruit platters
Low-fat yogurt and toasted oat granola
Individual assorted breakfast cereals and milk
Steel cut oatmeal with brown sugar,
berries, and pecans
Chef's selection of fruit smoothies
Accompanied by sweet cream butter,
preserves and cream cheese
19 per person

PLATED BREAKFASTS

All breakfasts include pastry baskets, coffee and teas, and cranberry, apple & orange juice
When considering multiple breakfast entrees, please reference the policy page

SUNRISE OVER THE LAKE

Cheddar cheese stuffed fritatta accompanied by
choice of double smoked bacon OR breakfast sausage
seasonal fresh fruit and
home style breakfast potatoes
16 per person

SEASONAL VEGETABLE QUICHE

Chef's choice of seasonal vegetables, served with
charred tomatoes and asparagus spears topped with hollandaise.
Accompanied by choice of double smoked bacon
OR breakfast sausage and seasonal fresh fruit
18 per person

STUFFED CHALLAH FRENCH TOAST

Choice of blueberry cream cheese OR
strawberry cream cheese stuffing.
Served with warm maple syrup, sweet cream butter,
and choice of double smoked bacon
OR breakfast sausage
18 per person

TRADITIONAL EGGS BENEDICT

2 poached eggs atop toasted English muffin,
with Canadian bacon and drizzled with
hollandaise sauce. Served with fresh fruit
17 per person

SWEET OR SAVORY CREPES

Choice of the following crepes:
Honey baked ham, scrambled egg, and Swiss
OR
Nutella® and Banana
Served with seasonal fresh fruit
17 per person

ADDITIONAL BREAKFAST SELECTIONS

May be added to any breakfast

CHEF ATTENDED OMELET STATION ^{GF}

Sausage, ham, bacon, tomato, spinach, onion,
peppers, mushrooms and Wisconsin cheeses

Station runs 1.5 hours

7 per person

75 per Chef needed

CHEF INSPIRED OMELET STATION ^{GF}

Allow our chefs to impress you with a variety of
heightened culinary offerings

Seasonal Selections

Station runs 1.5 hours

10 per person

75 per Chef needed

BUTTERMILK PANCAKES ^V

Served with warm maple syrup

3 per person

LOW FAT YOGURT ^V

Served with toasted oat granola

4 per person

MIXED BERRY YOGURT PARFAITS ^V

48/dozen

ASSORTED FRUIT SMOOTHIE SHOOTERS ^{GF} ^V

36/dozen

BREAKFAST SANDWICHES

Choice of:

Croissant OR English Muffin

ham, egg, and cheddar OR

sausage, egg, and cheddar

60/dozen

BREAKFAST BURRITO

Flour tortilla filled with

chorizo sausage, egg, cheddar jack cheese,

pico de gallo, and home style potatoes.

Served with salsa and sour cream

72/dozen

WISCONSIN ARTISAN BREAKFAST MEATS

Hams, bacons, and sausages all locally sourced
from our friends at Neuske's and Jones Dairy Farm.

7 per person

A LA CARTE

ASSORTED NEW YORK STYLE BAGELS ^V

Served with flavored cream cheese

30 per dozen

ASSORTED FRESHLY BAKED MUFFINS ^V

40 per dozen

INDIVIDUAL DRY CEREALS ^V

With carafes of milk

3 per person

WHOLE FRESH FRUIT ^{GF} ^V

2/each

GRANOLA BARS

15/dozen

INDIVIDUAL YOGURT

2.50/each

CINNAMON ROLLS

30/dozen

HARD-BOILED EGGS

15/dozen

DONUTS

25/dozen

BEVERAGES

BEVERAGES

Coffee 34 per gallon
Starbucks® coffee 41 per gallon
Milk 18 per carafe
Juices 19 per carafe
Bottled juice 3.50 per bottle
Bottled water 2.50 per bottle
Iced tea 34 per gallon
Lemonade 18 per gallon
Soda 2.50 per can

Hot chocolate & mini marshmallows 28 per gallon
Hot apple cider & cinnamon sticks 28 per gallon

UPGRADE YOUR COFFEE STATION

Syrups: caramel, vanilla, hazelnut
Pirouette cookies
Chocolate sprinkles
Whipped cream
Cinnamon
10 per gallon

HALF DAY BEVERAGE PACKAGE

Regular coffee, decaf coffee, and specialty teas
Assorted soda
Bottled water
Up to 4 hours of service
12.50 per person

FULL DAY BEVERAGE PACKAGE

Regular coffee, decaf coffee, and specialty teas
Assorted soda
Bottled water
Up to 8 hours of service
20.00 per person

PLATED LUNCHES

All lunches include coffee and teas
Lunch selections available for service until 2:00 pm
When considering multiple lunch entrées, please reference the policy page

SANDWICHES & SALADS

Served with sliced seasonal pie and a choice of fresh cut fruit, vegetable pasta salad or chips

22 per person

STARTER (SELECT ONE)

Soup du jour

OR

Blue Harbor Garden Salad ^{GF}

Served with House-made Ranch dressing

CHOICE OF ENTRÉE

TRADITIONAL MUFFALETTA

Salami, cappicola, and ham with
house made olive tapenade,
pepperoncini, and provolone on
toasted focaccia

HONEY BAKED HAM AND SWISS

Sliced ham, Swiss cheese, green leaf lettuce,
vine ripened tomato and tangy German mustard
on pumpernickel bread

VEGETABLE SANDWICH ^V

Roasted red pepper hummus and spinach, dressed in balsamic
vinaigrette, grilled red onion, roasted portabella mushroom,
pepperoncini, grilled eggplant on a ciabatta roll.

OVEN ROASTED TURKEY AND CHEDDAR

Shaved hickory smoked turkey, cheddar,
cheese, lettuce, tomato, and pesto mayonnaise
on toasted Tuscan bread

WALDORF CHICKEN SALAD WRAP

Herb roasted chicken salad
with toasted walnuts, celery, grapes,
scallions and apples atop green leaf lettuce
and tomato wrapped in a flour tortilla

PRIME ROAST BEEF SANDWICH ^{GF}

Shaved thin, served with muenster cheese,
tomato, arugula, and horseradish mayonnaise
on French baguette

GRILLED CHICKEN COBB SALAD ^{GF}

Grilled chicken breast over mixed greens with
tomatoes, cucumber, hard-boiled egg,
bacon, blue cheese crumbles and
buttermilk ranch dressing

CAESAR SALAD WITH GRILLED CHICKEN

Romaine and kale
topped with herbed grilled chicken,
homemade croutons, and shredded parmesan
in a creamy Caesar dressing
Substitute grilled shrimp: Add 5

BOX LUNCHES

(see policy page when considering multiple options)

Includes choice of sandwich or salad

Bag of chips

Fruit

Cookie

16

PLATED LUNCHES

All lunches include coffee and teas
Lunch selections available for service until 2:00 pm
When considering multiple lunch entrées, please reference the policy page

HOT SANDWICHES

Served with seasonal pie and a choice of fresh cut fruit, vegetable pasta salad or chips

24 per person

STARTER (SELECT ONE)

Soup du jour

OR

Blue Harbor Garden Salad 

Served with House-made Ranch dressing

CHOICE OF ENTRÉE

JOHNSONVILLE DOUBLE BRATWURST

Bacon-onion sauerkraut with tangy German style mustard on a toasted Sheboygan hard roll

TRADITIONAL REUBEN

Hot corned beef, Swiss cheese, sauerkraut, 1000 Island, thick cut dark rye

PRIME RIB STEAK SANDWICH

Slow roasted prime rib, shaved thin and served with sautéed mushrooms, caramelized onion, Swiss cheese and horseradish mayonnaise on a fresh French roll

BLUE HARBOR BURGER

Grilled chuck and brisket burger with melted cheddar, lettuce, tomato, and red onion on a toasted brioche bun

CUBAN SANDWICH

Shaved ham, shredded pork, Swiss cheese, pickles, and mustard on a toasted French roll

GRILLED BLACK BEAN VEGGIE BURGER

Served with lettuce, tomato, and red onion on a toasted brioche roll

ROASTED TURKEY BREAST SANDWICH

Sliced roasted turkey breast and Sage Derby cheese served on a toasted brioche bun with lettuce, tomato, and cranberry aioli

HERB MARINATED

GRILLED CHICKEN SANDWICH

Fresh mozzarella cheese, double smoked bacon, lettuce, tomato, and roasted pepper aioli on a toasted brioche roll

PLATED LUNCHES

All lunches include coffee and teas
Lunch selections available for service until 2:00 pm
When considering multiple lunch entrées, please reference the policy page

LUNCHEON ENTRÉES

Served with Chef inspired seasonal cheesecake

28 per person

STARTER (SELECT ONE)

Soup du jour

OR

Blue Harbor Garden Salad ^{GF}

Served with House-made Ranch dressing

CHOICE OF ENTRÉE

MOLE MARINATED FLANK STEAK

Lime scented cilantro rice, roasted peppers, and onions
served with sweet corn salsa

CHICKEN MARSALA ^{GF}

Wild mushroom Marsala sauce, roasted garlic mashed potatoes, chef's choice vegetable

CHICKEN PICATTA

With lemon and caper sauce, mashed potatoes, chef's choice vegetable

ROSEMARY AND BURGUNDY BRAISED BEEF

Slowly braised with carrot, onion, garlic, Burgundy wine, fresh rosemary
served with buttermilk mashed potatoes, chef's choice vegetable

PAN SEARED ATLANTIC SALMON ^{GF}

Lemon herbed wild rice, chef's choice vegetable and pistachio pesto

RATATOUILLE TART ^V

Eggplant, red onion, zucchini, yellow squash, tomato,
and rosemary served with balsamic glaze and puff pastry tuile

SAGE AND HORSERADISH CRUSTED PORK LOIN

Herb roasted fingerling potatoes, chef's choice vegetables,
homemade cranberry sauce

BAKED MAC N' CHEESE ^V

Carefully crafted using the finest local artisan cheeses and shell macaroni

LUNCH BUFFETS

All lunches include coffee and teas
Lunch buffets require a minimum of 30 guests

SOUP AND SALAD BUFFET

Freshly baked rolls

Mixed greens, chopped romaine hearts, baby spinach
Accompaniments: diced tomatoes, red onions, cubed ham
and turkey, shredded cheddar cheese, shaved carrots,
cucumbers, cottage cheese, and house made croutons.

Ranch, French and Italian vinaigrette

Chef created pasta salad

Signature truffle parmesan chips

Creamy chicken and wild rice

Chef's signature soup du jour

Assorted freshly baked cookies

Blue Harbor Signature Bars

24

Add chilled grilled chicken: 3 per person

Add chilled tuna salad: 4 per person

Add chilled grilled shrimp: 5 per person

SOUTHWESTERN BUFFET

Chopped salad with roasted corn and black bean salsa,
scallions, double smoked bacon, cucumber,
tomato and tangy honey cilantro vinaigrette.

Flank steak and chicken fajitas

Aichote braised pork

Spanish rice and seasoned pinto beans

Lime scented corn

Warm flour tortillas

tomatoes, sour cream, pico de gallo,
shredded cheddar-jack cheese, guacamole, and salsa

Warm cinnamon churros

28

TAILGATE CLASSIC

Mixed greens salad with

tomatoes, cucumbers, carrot threads, and red onion.

Ranch, French, and Italian vinaigrette

Local Bratwurst with bacon-onion sauerkraut

Hamburgers with caramelized onions

Herb grilled chicken breast

Wisconsin potato salad

Sheboygan hard rolls, brioche & brat buns

Signature truffle parmesan chips

Assorted condiments: ketchup, mayonnaise, mustard

relish, stone ground mustard

lettuce, tomato, red onion and

cheese slices

Assorted fresh baked cookies

Blue Harbor Signature Bars

26

ITALIAN BUFFET

Mixed greens salad with marinated artichokes,
cherry tomatoes, red onion, fresh mozzarella,

Kalamata olives and a creamy Italian dressing

Penne pasta salad with sliced cappicola, parmesan
cheese, black olive, shaved red onion

Chicken Picatta

with lemon and caper sauce

Roasted vegetable couscous

Pasta Bolognese

with ground Italian sausage, beef and pork
in a rich tomato sauce topped with parmesan cheese

Spinach Ravioli

with a wild mushroom cream sauce

Tiramisu

27

LUNCH BUFFETS

All lunches include coffee and teas
Lunch buffets require a minimum of 30 guests

NY DELI

Mixed greens salad with shredded carrot,
cucumber, tomato and red onion
Ranch, French, and Italian Dressings
Sliced roasted turkey, ham, roast beef, and tuna salad
Herb focaccia, seven grain bread, white, and rye bread
Sliced Wisconsin cheeses
Lettuce, red onion, and sliced tomato
Horseradish mayonnaise, Dijon country mustard, mayonnaise
Seasonal fresh fruit display
Chef created pasta salad
Signature truffle parmesan chips
Assorted freshly baked cookies
Blue Harbor Signature Bars
26 per person

FRESH CATCH

Fresh baked dinner rolls
Creamy chicken and wild rice
Chopped cobb salad with turkey, bacon, red onion,
blue cheese, and hard-boiled egg
in buttermilk ranch dressing
Potato crusted walleye
Seared salmon with shallot and fennel hash
Blackened shrimp with coconut rice
Choice of sautéed green beans OR grilled asparagus
Assorted freshly baked cookies
Blue Harbor Signature Bars
33 per person

PIZZA BUFFET

Caesar salad
Chef created pasta salad
Cheesy garlic bread
Pasta Bolognese with ground
Italian sausage, beef, and pork in a
rich tomato sauce topped with parmesan cheese
16" homemade pizzas

CHOICE OF 3:

Cheese
Pepperoni
Italian Sausage
Pepperoni and sausage
Vegetable supreme with tomatoes, black olives,
green bell peppers, red onion, and mushroom
Buffalo chicken with hot sauce, blue cheese,
mozzarella and red onion
Three Meat with bacon, pepperoni, and Italian sausage
BBQ chicken with cheddar, red onion, and sliced tomato
Assorted freshly baked cookies
Blue Harbor Signature Bars
25 per person

PAN-ASIAN BUFFET

Veggie spring rolls with sweet chili sauce
Thai fried rice with egg, peas, scallion, carrots,
house-made sweet soy
Salad of chopped iceberg, carrot, wonton crisps, baby corn,
mandarin oranges, shredded red cabbage, snow peas,
ginger rice wine vin
Vegetable lo-mein
Beef and broccoli in ginger garlic sauce
Sweet and sour chicken
Fresh fruit platters and fortune cookies
28 per person

REFRESHMENT BREAKS

Designed for Meeting Breaks of 15-30 minutes

HEALTHY HARVEST [Ⓥ]

Wisconsin cheese display with grapes, apples, and crackers
Vegetable crudité display with house made fresh dill dip
Chef created hummus with toasted flat bread
10 per person

POWER UP [Ⓥ]

Blue Harbor Signature Bars, energy bars,
assorted mini candy bars
6 per person

SNACK PACK [Ⓥ]

House made chips with French onion dip
Chef created hummus with toasted flat bread
6 per person

AFTER SCHOOL SPECIAL [Ⓥ]

Assorted freshly baked cookies, brownies,
assorted mini candy bars
6 per person

NACHO BAR [Ⓤ] [Ⓥ]

Tortilla chips, seasoned taco beef, tomatoes,
black olives, jalapenos nacho cheese sauce,
sour cream, pico de gallo and guacamole
9 per person

BLUE HARBOR BREAK BITES [Ⓤ] [Ⓥ]

All priced at 29/dozen
Chocolate Covered Strawberries
Pineapple Upside Down Bites
Chocolate Dipped Banana Bread
Assorted Fresh Baked Miniature Muffins

MEAT AND CHEESE [Ⓤ]

Chef selection of finest
Wisconsin charcuterie and cheeses
Served with grapes, crackers,
Gherkins and bread
11 per person

FRUIT BAR [Ⓤ] [Ⓥ]

Market fresh whole fruit,
sliced fruit platter, honey yogurt dip,
caramel sauce, mixed nuts and individual yogurts
10 per person

BATTER UP [Ⓥ]

Jumbo soft pretzels with nacho cheese sauce,
Cracker Jacks[®], Root Beer and popcorn
6 per person

A LA CARTE

BROWNIES

24 per dozen

COOKIES

24 per dozen

MINI CANDY BARS

15 per dozen

RICE KRISPIE TREATS

24 per dozen

SNACK MIX

15 per pound

POPCORN, PRETZELS AND M&M'S

11.50 per pound

POPCORN

10 per pound

PRETZELS

8 per pound

BLUE HARBOR BARS

36 per dozen

RECEPTIONS

COLD HORS D'OEUVRES

Priced per dozen

CAPRESE SKEWERS (GF) (V)

Tomato, Basil, Mozzarella, Balsamic Glaze
28

PROSCIUTTO WRAPPED ASPARAGUS

Crispy Shallot, Red Wine Gastrique
38

SESAME SEARED RARE AHI TUNA

wasabi aioli petite wakame salad on crisp wonton
48

LEMON POACHED SHRIMP SALAD ON CROSTINI

36

COLD SMOKED SALMON AND LEMON CHIVE CREAM CHEESE

on toast point
42

THREE OLIVE TAPENADE (V)

with Manchego on crostini
26

MINI LOBSTER ROLLS

Celery, bib lettuce, lemon aioli
in buttered brioche roll
56

PRIME BEEF TARTARE (GF)

Red onion, capers, Dijon mustard, finest herbs
and cracked pepper on a rye crisp
52

ASSORTED DEVIL EGGS

White truffle, cheddar bacon, and WI classic with paprika
Stone ground mustard
51

PRIME RIB BITE

Smoked prime rib, aged cheddar, horseradish aioli
42

SHRIMP AND BLOODY MARY (GF) GAZPACHO SHOOTERS*

42

JUMBO SHRIMP WITH TRADITIONAL COCKTAIL SAUCE

40

YELLOWTAIL POKE, SESAME, PINEAPPLE, MIRIN AND SOY ON PLANTAIN

46

ITALIAN OSSETRA CAVIAR***

Crème fraiche and chive on toast point
m.p.

SELECTION OF FRESH OYSTERS***

Served with lemon, cocktail sauce, and traditional mignonette
48

OMAKASE SUSHI*** (GF)

Selection of both nigari and maki sushi made in house
served with wasabi and pickled ginger
48

SLIDERS

Roasted turkey and Swiss with lettuce, tomato, cranberry aioli 36
Roast beef and muenster with arugula, horseradish cream 40
Napa chicken salad with lettuce, tomato 40
Honey Roasted Ham, Brie, and apricot 40

*** Hors D'oeuvres can be offered as a chef manned station

*** 250 fee for setup and chef manned station

RECEPTIONS

HOT HORS D'OEUVRES

Priced per dozen

**SMOKED GOUDA AND ITALIAN SAUSAGE (GF) (V)
STUFFED MUSHROOMS**

30

LAMB MEATBALLS
with house made tzatziki sauce

40

SWEDISH MEATBALLS

36

CHICKEN SATAY (GF)
with sesame seeds and spicy peanut sauce

35

DUCK CONFIT
with arugula, cherry chutney
and pecorino romano on crostini

40

WILD MUSHROOM AND ROSEMARY ARANCINI

32

WHITE TRUFFLE ARANCINI

fresh shaved truffle
60

TRI-BLANCHED SWEET CHILI CRAB CAKES

50

VEGETABLE SPRING ROLLS (V)

with sweet and sour sauce
36

LOBSTER CROQUETTES

lemon-red chili aioli
52

BACON WRAPPED WATER CHESTNUTS (GF)

with sweet BBQ sauce
36

**GRILLED TOMATO AND
MOZZARELLA FLAT BREAD**

with fresh basil and olive oil
32

PULLED PORK FLAT BREAD (V)
with barbecue sauce, red onion, and mozzarella

30

SEARED MINI BRATWURSTS (GF)
in mini brat buns with stone ground mustard and sauerkraut

36

KOBE BEEF SATAY (GF)
lime zest, cracked black pepper

45

KING CRAB BEIGNETS

brown butter, celery
52

SLIDERS

Honey roasted ham, brie, and honey mustard on brioche 36
Roast beef with barbecue sauce and buttermilk fried onions on
mini brioche rolls 40
Pulled Pork with sweet chili sauce on mini pretzel rolls 40

RECEPTION DISPLAYS

Priced per 25 guests

WISCONSIN ARTISAN CHEESES ⑤

A selection of Wisconsin artisan cheeses with berries, grapes, crackers, and toasted breads
135

WISCONSIN CURED MEATS

A selection of Wisconsin produced charcuterie including Neuske's and Johnsonville® served with stone ground mustard Milwaukee Baby Gherkins, crackers, and toasted breads
150

SEASONAL FRESH FRUIT DISPLAYS ⑤

Fresh cut seasonal melons, pineapple, grapes, and fresh berries with a honey yogurt sauce
125

FRESH GARDEN VEGETABLE CRUDITÉ ⑥ ⑤

Served with fresh dill dip
120

FESTA ITALIANA ANTIPASTO DISPLAY ⑥

Sweet bell peppers, asparagus, imported olives, marinated artichoke hearts, pickled mushrooms, artisan cheeses, sliced cured Italian meats, local mustard
175

SIGNATURE HOUSE MADE CHIPS ⑤

White truffle oil and shredded parmesan cheese
40

SPREADS AND BREADS

Chef prepared seasonal hummus ⑤
with toasted flat bread
60

Smoked salmon salad with capers, red onion
hard boiled eggs, toasted French bread
65

Wisconsin beer cheese fondue, sourdough loaf ⑤
70

Shrimp and boursin spread, toasted pumpernickel
80

Spinach and artichoke dip, toasted French bread ⑤
60

Traditional bruschetta with roasted tomato, ⑤
parmesan, basil and balsamic glaze served
on toasted French bread
70

Baked brie en croute with apricot chutney ⑤
60

Traditional hot and cold smoked salmon
egg, onion, capers, dill cream dipping sauce, crostini's and crackers
42

DINNER

All dinners served with salad, rolls and butter, dessert, coffee and teas

Serve both soup and salad for an additional 5 per person

When considering multiple entrées, please reference the policy page

SALADS AND SOUPS (SELECT ONE)

MIXED GREENS SALAD

Mesclun mixed greens, cherry tomato, cucumber, carrot threads, croutons and choice of dressing

CHOPPED SALAD

Chopped romaine, iceberg, and mixed greens tossed with toasted walnuts, double smoked bacon, tomato, cucumber, crumbled Wisconsin gorgonzola
Buttermilk ranch dressing

Add 2

CAESAR SALAD

Chopped romaine, homemade garlic croutons and Wisconsin parmesan cheese crisps
Classic Caesar dressing

Add 2

SPINACH SALAD

Grapefruit, toasted almond, fresh goat cheese, bacon lardons, honey mustard vinaigrette

Add 3

CREAMY CHICKEN & WILD RICE



ROASTED TOMATO & OREGANO BISQUE

Oregano bisque, shaved parmesan, and herb oil

Add 1

DESSERT

(Select One, Adults and Kids to receive same dessert)

Tuscan Tiramisu
Bavarian Apple Pie
Pecan Turtle Cheesecake
Vanilla Bean Cheesecake
Chocolate Flourless Cake 
Triple Layered Carrot Cake
Raspberry White Chocolate Cheesecake
Chocolate Decadence Cake
Dark Chocolate & Peanut Butter Torte
Assorted Sorbet Flavors 
Mousse Shooters

CHILDREN'S MENU

(Ages 10 and under)

Meals served with fruit cup and French fries

PLEASE CHOOSE ONE:

Chicken Tenders
Macaroni & Cheese
All Beef Hot Dog
Cheeseburger
Grilled Cheese
Milk

13

PLATED DINNER

All steaks will be cooked to a medium temperature
When considering multiple entrées, please reference the policy page

DIJON AND ROSEMARY RUBBED BERKSHIRE PORK LOIN

Herb roasted red potatoes, seasonal vegetable and
stone ground mustard cream
34

GRILLED FILET MIGNON ^{GF}

Fresh herb mashed potatoes, grilled
asparagus and peppercorn demi glace
46-6oz 52-8oz 58-10oz

SLOW ROASTED HERBED STRIPLOIN

Wisconsin cheesy potatoes, sautéed broccolini and
port wine demi-glace
42

PAN SEARED ATLANTIC SALMON ^{GF}

Vegetable rice pilaf, sautéed broccolini and
lemon butter sauce
37

PAN SEARED ALASKAN HALIBUT ^{GF}

Sweet potato mash, bacon roasted brussels sprouts,
crispy prosciutto, tarragon butter sauce
42

GRILLED RIBEYE

Horseradish whipped potato,
grilled asparagus, wild mushroom jus
46

SURF AND TURF

6 oz tenderloin and 3 sautéed shrimp,
herb mashed potatoes, and grilled asparagus
54

POTATO CRUSTED WALLEYE

Asparagus risotto, lemon butter sauce
37

HERB MARINATED ^{GF} AIRLINE CHICKEN BREAST

Roasted fingerling potatoes, seasonal vegetables,
natural chicken jus
34

PECAN CRUSTED CHICKEN BREAST

Redskin mashed potato, grilled asparagus,
Shiitake cream sauce
35

RATATOUILLE TART ^{GF} ^V

Zucchini, squash, tomato, bell pepper,
eggplant, rosemary, balsamic glaze
30

SPINACH RAVIOLI ^V

Wild mushroom cream sauce
tomatoes, parmesan cheese
29

SEASONAL VEGETABLE RISOTTO ^V

Roasted vegetables, Sartori Parmesan cheese
29

EGGPLANT PARMESAN ^V

Served with seasonal vegetable and roasted tomato sauce
29

DINNER BUFFETS

Includes coffee and teas

Dinner buffets require a minimum of 30 guests

All steaks will be cooked to a medium temperature

SHEBOYGAN CLASSIC

Mixed greens salad with shredded carrot,
cucumber, tomato and red onion

Rosemary Citrus Vinaigrette

Freshly baked dinner rolls and butter

Housemade coleslaw

Slow roasted BBQ pork ribs

Herb roasted chicken with horseradish mashed
potatoes and wild mushroom jus

Johnsonville® brats with bacon-onion sauerkraut and
Sheboygan hard rolls

Warm German potato salad

Baked beans with double smoked bacon

Herb buttered sweet corn

Sliced pecan, apple, and cherry pie

38

SOUTH PIER CLASSIC

Caesar salad

Freshly baked dinner rolls and butter

Chef created pasta salad

Country dijon mustard crusted pork loin with roasted
red potatoes, baby carrots, and cherry jus

Herb marinated chicken breast with whipped potatoes
and wild mushroom jus

Pan seared salmon with sautéed asparagus, heirloom rice
in a lemon butter sauce

Chocolate flourless torte and white chocolate
raspberry cheesecake

45

THE MIDWEST

Chopped Cobb Salad with romaine, turkey, bacon,
tomatoe, red onion, blue cheese, hardboiled egg and
buttermilk ranch dressing

Freshly baked dinner rolls and butter

Green bean casserole with mushroom
cream and crispy shallots

Rosemary roasted striploin with roasted fingerling potatoes,
green beans, and port wine jus

Cheese stuffed tortellini with blistering
tomatoes and sautéed spinach

Mustard rubbed pork loin with bacon-butternut
squash hash and cranberry jus

Vanilla-cherry cheesecake bavarian apple pie

48

OUT AT SEA

Shellfish pasta salad with lemon poached lobster
and shrimp, celery, scallion, citrus aioli

Mixed greens salad with tomatoe, cucumber, shaved
carrots, croutons and rosemary citrus vinaigrette

Lemon butter baked cod with Irish-boiled
herbed baby reds

Grilled Scottish salmon with potato leek hash
and chimichurri

Shrimp alfredo with fettuccini, parsley, cracked pepper,
and parmesan cream sauce

Lemon-berry trifles and angel food cake
with macerated berries

54

DINNER BUFFETS

Includes coffee and teas

Dinner buffets require a minimum of 30 guests

All steaks will be cooked to a medium temperature

THE SPANISH ARMADA

Chicken and tortilla soup

South of the border salad with greens, corn, black beans, tomatoes, shredded Cheddar-Jack cheese and crisp tortillas with honey cilantro vinaigrette

Jalapeno corn bread

Adobo roasted chicken breast in adobo lime sauce

Spanish rice with sautéed sweet peppers, onions, and fresh cilantro

Aichote braised pork with natural braising jus

Spice roasted potatoes 'patatas bravas' style, romesco, aioli

"Frutas Del Mar" Paella with shrimp, mussels and littleneck clams, saffron, cherry tomato, red onion, and sofrito

Authentic crema catalunya

Chocolate chili bread pudding with saffron anglaise

46

TASTE OF ITALY

Caprese salad with vine-ripened tomatoes, fresh mozzarella, fresh basil, balsamic vinaigrette

Freshly baked dinner rolls and butter

Gnocchi and italian sausage soup broth based, with carrots, onion, and kale

Festa Italiana antipasto display with sweet bell peppers, asparagus, imported olives, marinated artichoke hearts, pickled mushrooms, artisan cheeses, sliced cured Italian meats and local mustard

Lemon thyme roasted chicken with carrot risotto, herb chicken jus

Pasta bolognese prime beef and pork in a rich tomato sauce with onion, carrots, celery, garlic and red wine tossed with orchiette pasta

Grilled swordfish with tomato fennel ragout with potatoes, white wine, and fresh herbs

Tiramisu and chocolate pecan cannolis

46

CHEF COOKOUT

Minimum of 50 people

Set up fee: 200

Mixed greens salad with tomato, cucumber, shaved carrots, croutons, rosemary citrus vinaigrette

BBQ braised pulled pork with assorted sauces, mini brioche buns, sliced French bread

BBQ cured and grilled chicken

Grilled prime steaks with your choice of tenderloin, ribeye and NY strips

Brats and Burgers also available

Roasted garlic mashed potatoes

Baked beans with double smoked bacon

Wisconsin potato salad

Housemade slaw

Herb buttered sweet corn

Pecan, cherry and apple pie

37-62 (Price determined on selection)

LOUISIANA PURCHASE

Bringing a touch of the South to the Midwest

"Low country boil" is a 'one pot' wonder consisting of shrimp in with an Old Bay seasoned broth with sausage, sweet corn, and potatoes. Try this unique presentation experience for a great meal to share together.

Boiled outside on our patio overlooking Lake Michigan

Minimum of 50 people Set up fee: 200

Mixed greens salad with tomato, cucumber, shaved carrots, croutons, rosemary citrus vinaigrette

Freshly baked dinner rolls and butter

Low country boil with andouille sausage, shrimp, sweet corn, Yukon gold potatoes, onions and old bay, served with melted butter

Lemon grilled chicken breast with sautéed spinach, garlic and tomato stewed lentils

Seasonal fresh fruit platter

Chocolate flourless torte

Raspberry cheesecake

49

LATE NIGHT SNACK MENU

Indulge in our late night snack menu so you can have the perfect dishes for your group.

NACHO BAR

Tortilla Chips, Soft Pretzels, Two different Cheeses,
Tomatoes, Black Olives, Jalapeños, Sour Cream,
Pico de gallo and Guacamole
10 per person
Ground Beef +2 per person

MAC & CHEESE BAR

Shell Noodles in a Sharp Cheddar Sauce
Elbow Macaroni Noodles in a Yellow Cheddar Sauce
Toppings: Red Pepper, Bacon, Parmesan Cheese,
Cilantro, Onion, Scallions, Butter Toasted Bread
Crumbs, Sautéed Mushrooms, Olives, Chicken,
House-Made Sausage, Diced Tomato
13 per person

SLIDER STATION

Beef Tenderloin Carving Station
Petite Buns, Caramelized Onions, Horseradish Mayo
Selection of condiments and sauces
Roasted Red Potatoes
20 per person + 75 Chef attended fee

CHICKEN AND WAFFLES SLIDER STATION

Fried Boneless Chicken, Chef-Made Waffles,
Assorted Butter, Sauces and Syrups
12 per person

S'MORES BAR

Marshmallows - Jumbo Puff'd and Marshmallow Fluff
Chocolate Bars - Traditional Hershey's, Peanut Butter
Cups, Nutella Spread, and White Chocolate
Graham Crackers - Plain Graham Crackers, Honey
Cinnamon Graham, Chocolate Graham,
and Chocolate Chip Cookies
Includes Skewers
8 per person

MOUSSE SHOOTERS STATION

Dark Chocolate, Caramel or Raspberry Lemon Shooters
40 per dozen (5 dozen minimum)
or in place of our dessert

FRENCH FRY STATION

Regular and Waffle French fries with Artisan Ketchups
Selection of Aioli's, Cheese Sauce, Sour Cream, Ketchup,
Hot Sauces, Scallions, Bacon
9 per person
Pulled Pork +3 per person
Chili and Chorizo +3 per person

WING STATION

Smoked, Grilled Wings or Fried Wings
Selection of Sauces, Bleu Cheese Dip, Celery and Carrots
12 per person

PIZZA STATION

16" Homemade Pizzas

Vegetable Supreme

Tomatoes, Black Olives, Green Bell Peppers,
Red Onion and Mushrooms

Three Meat

Bacon, pepperoni and Italian Sausage

Buffalo Chicken

Hot Sauce, Bleu Cheese, Mozzarella and Red Onion

BBQ Chicken

Cheddar Cheese, Red Onion and Sliced Tomato

Cheese, Pepperoni or Italian Sausage

20 per pizza (6 people each pizza)

CHICKEN QUESADILLAS

Pico de gallo and Sour Cream
40 per dozen

BAR PRICING

A service fee of \$100 per bartender will be applied for up to 4 hours of service and \$25 for each additional half-hour. We will be happy to waive the \$100 bartending charge if a minimum of \$500 in beverage sales per bar is met.

BEVERAGE LEVELS

| HOUSE | PREMIUM | PRESTIGE |
|--|--|---|
| Vodka | Titos Absolut Absolut Raspberry | Grey Goose Belvedere Kettle One |
| Rum | Captain Morgan Bacardi Bacardi Limon Malibu | Myer's Dark Rum |
| Gin | Tanqueray | Hendricks Bombay Sapphire |
| Tequila | Jose Cuervo Gold | Patron Silver Don Julio |
| Whiskey | Seagram's 7 Canadian Club Southern Comfort Jack Daniels | Crown Royal Gentlemen Jack Jameson Irish |
| Bourbon | Jim Beam Jim Beam Rye | Bulleit Bourbon Maker's Mark Knob Creek |
| Brandy | Korbel | Hennessey |
| Scotch | Johnny Walker Red Dewar's | Glenlivet Glenfiddich 12 |
| Amaretto | Amaretto | Amaretto Di'Saronno |
| Kahlua | Kahlua | Kahlua |
| Peach Schnapps | Peach Schnapps Rum Chatta | Baileys Grand Marnier Chamboard |
| Juices Assorted Soda | Juices Assorted Soda | Juices Assorted Soda |
| Domestic Beer Import Beer Craft Beer | Domestic Beer Import Beer Craft Beer | Domestic Beer Import Beer Craft Beer |
| Pull Wines Chardonnay Merlot Cabernet Sauvignon CDR | Pull Wines Chardonnay Merlot Cabernet Sauvignon CDR | Broken Earth Wines* Chardonnay Merlot Cabernet Sauvignon Sauvignon Blanc La Belle Moscato Albarino |

**Broken Earth Wine is 9 per glass*

BAR PRICING

Priced at a minimum of 2 hours

BAR PACKAGES

HOUSE LEVEL = 20 per person. Additional hours are 7 per hour, per person

PREMIUM LEVEL = 22 per person. Additional hours are 7 per hour, per person

PRESTIGE LEVEL = 24 per person. Additional hours are 8 per hour, per person

When House level is chosen any brand selected above will be priced per consumption and added to selection

HOSTED BAR & CASH BAR PRICING

House Level 6

Premium Level 7

Prestige Level 8

Domestic Bottled Beer 5

Import Bottled Beer 6

Craft Bottled Beer 6

½ Barrel of Domestic Beer 250

½ Barrel of Import Beer 300

½ Barrel of Craft Beer 355

Wine - Glass 7-9 / Bottle 30 - 100 - by Selection

Champagne - Glass 10-13 - by Selection

Soda 2

Subject to tax and gratuity

Work with us and create a custom drink just for your occasion.

BANQUET POLICIES

FUNCTION ROOMS

The hotel reserves the right to adjust room assignment based upon actual number guaranteed. Changes in banquet room set-up arrangements within 24 hours will be subject to additional labor charges. Additional room rental may be charged for advance setup/late tear-down of AV or decorations (more than 3 hours prior to event start time).

OUTDOOR FUNCTIONS

All outdoor food and beverage service will incur a \$3 per person surcharge. An outdoor set-up fee of \$500, in addition to tent rental, will be charged for all tent events. Group's decision to move indoors based on weather conditions must be made no less than 3 hours prior for non-tented events and 24 hours for tent events. Requests received outside these time parameters will incur additional labor charges. The hotel reserves the right to make final decision regarding outdoor functions. Bonfires have an end time of 11pm per Sheboygan bonfire policy.

MULTIPLE ENTREES

Attendance of 60 guests or more is required if group wishes to offer up to three (3) entrée choices (plus a vegetarian option). For attendance of 30-59 guests, two (2) entrée choices may be selected (plus a vegetarian option). For less than 30 guests, please choose one (1) entrée plus a vegetarian option. (1) entrée choice for all kids attending. A \$5 per person surcharge will apply if group chooses to offer additional entrees over and above these policies. Client must provide entrée cards for each guest specifying entrée choice.

GUARANTEES

A guarantee of attendance must be received before 11am CST, four (4) business days prior to event. If no final guarantee is provided, the contracted estimated attendance will be charged. No reductions in guarantee will be accepted less than four business days prior to event. All charges will be based upon guarantee or actual number of attendees, whichever is greater.

FOOD AND BEVERAGE

All food and beverages served at functions must be supplied by the hotel (exception: wedding cakes). Remaining food may not be taken off premises, in accordance with state food safety regulations. Please note that sales and service of alcoholic beverages are regulated by the State of Wisconsin; therefore, guests are not permitted to bring alcoholic beverages into meeting/event spaces, including outdoor events. Menus and prices are subject to change at anytime.

LIABILITY

Blue Harbor Resort assumes no responsibility for items left in Conference areas. You/your group is responsible for all damage to the facilities caused by your group's attendees. All event/wedding decorations must be removed at event conclusion. A per-day storage charge will apply for all items left overnight in the ballroom. Affixing anything to the walls, floors or ceilings of event rooms or the Hotel Lobby must have prior approval. Please refer all requests to your Catering Manager.

Kindly note the following:

- Table confetti/scatter, loose sand are not permitted. You are welcome to use sand in containers.
- Fireworks and/or sparklers are illegal in Sheboygan County.
- Artificial flower petals are not permitted for scattering at outdoor events. Fresh flower petals are acceptable, as they are biodegradable.
- Candles must be enclosed in glass container.
- On site floral design must be limited to items that are unable to be constructed before delivery. All requests for separate space for this purpose will incur a daily room rental/cleaning fee.
- A 24% taxable service charge and 5.5% state tax are added to all food, beverage, AV and other services.

BLUE HARBOR RESORT 
& CONFERENCE CENTER