MORNING WAKE UP

CONTINENTAL BREAKFAST

Served with Coffee, Tea, Assorted Juices and Fresh Fruit.

CONTINENTAL DELUXE

Choose any three of the following options:

Cinnamon Rolls with Buttercream Frosting
Fresh Baked Apple or Cherry Turnovers
Homemade Pecan Rolls
Bagels & Assortment of Cream Cheeses
Homemade Fruit Muffins
Homemade Caramel Rolls
Yogurt & Granola
Cinnamon Coffee Cake
English Muffins & Assorted Preserves

\$10.99 per person

HEART HEALTHY

Granola, Assortment of Cereals and Assortment of Yogurt \$9.99 per person

TAKE A BREAK

Served with Coffee and Tea.

TAKE FIVE

Selection of Whole Fruit, Granola Bars, Fruit Bars, Trail Mix and Assorted Yogurts

THE OPEN HOUSE

Assorted Veggies with Hummus, Spinach Dip with Pita Chips, Cheese and Crackers

MILLER BREAK

Soft Pretzels with Cheese Sauce and Hot Mustard, Buttered Popcorn, Potato Chips with Onion Dip and Assorted Mini Candy

FIESTA BREAK

Tortilla Chips with Salsa, Con Queso Dip, Guacamole and Sour Cream

AMP UP ENERGY

Granola Bars, Power Bars, Cliff Bars and Snickers

COOKIE BREAK

Assortment of Fresh Baked Cookies and Ice Cold Milk

\$8.99 per person

HOT BREAKFAST BUFFET

Served with Coffee, Tea, Assorted Juices and Fresh Fruit.

THE FARMER'S FEAST

Scrambled Eggs, Bacon, Cheddar Hash Brown Casserole, Biscuits & Gravy and Cinnamon Rolls

\$13.99 per person

DELUXE HOT BREAKFAST Choose One Egg Item:

Scrambled Eggs

Denver Style Eggs with Ham, Onions, Green Peppers and Cheese Scrambled Eggs with Chorizo and Cilantro Eggs Florentine with Fresh Spinach, Feta Cheese and Herbs

Choose Two Meat Items:

Bacon • Smoked Sausage • Sausage Links
Sausage Patties • Baked Ham • Homemade Corned Beef Hash
Chicken Breast • Chorizo

Choose One Potato Item:

Hash Brown Cheddar Casserole Roasted Potatoes with Green Peppers and Onions

Choose One Bread Item:

English Muffins with Preserves
Bagels with Assorted Cream Cheeses
French Toast Sticks with Syrup
Buttermilk Biscuits with Country Sausage Gravy
Warm Croissants with Honey

Choose One Side Item:

Cinnamon Rolls with Buttercream Frosting Pecan Rolls • Caramel Rolls • Yogurt & Granola Homemade Fruit Muffins • Coffee Cake

\$16.99 per person

HOT SANDWICH BREAKFAST

Choose One of the following tasty sandwiches served on your choice of Buttermilk Biscuit, Bagel, English Muffin, Flaky Croissant or Wraps:
Bacon, Egg and Cheese • Sausage, Egg and Cheese Ham, Egg and Cheese • Chorizo, Egg and Cheese

Choose One of the following sides: Hash Brown Cheddar Casserole Roasted Potatoes with Peppers and Onions

\$11.99 per person

BEVERAGES

DLVLRAGES			
Regular or Decaf Coffee (per gallon)\$23.99	Gourmet Coffee Station (per person)		
Iced Tea, Lemonade or Fruit Punch (per gallon)\$21.99	Regular, Decaf and Assorted Seasonal Flavors, Cream,		
Apple, Cranberry or Orange Juice (per gallon)\$21.99	and Sugar Cubes		
Energy Drink (each)\$2.99	Bottled Water (each)\$1.99		
Sprecher Rootbeer (each)\$2.99	Hot Water & Assorted Tea Bags (each)		
Assorted Soft Drinks (each)\$1.99			



LUNCH BUFFET

Served with Iced Tea, Lemonade and Water. Available for Groups of 15 or more from 11 a.m.- 3 p.m.

SOUP. SANDWICH AND SALAD BUFFET

This lunch has something for everyone.

Choose Two of the following soups: World Famous Baked Potato Soup • Chicken Noodle Soup • Chili • Beef & Vegetable Soup

Chicken Tortilla Soup • Broccoli & Cheese Soup • Chicken & Rice Soup • Chicken Dumpling Soup

Choose Two Sandwich & Wraps: Bacon, Lettuce and Tomato Wrap • Chicken Salad Croissant • Our Famous Club

Tuna Salad on Rye • Ale House Turkey • Chicken Caesar Wrap • Club Wrap • Veggie Wrap

Choose One Salad: Tossed Salad • Caesar Salad • Pasta Salad • Potato Salad • Coleslaw • Cottage Cheese • Antipasto Salad

Dessert: Fresh Gourmet Cookies

\$16.99 per person

EXECUTIVE DELI BUFFET

This lunch includes the finest quality foods and an assortment of choices.

Includes Kettle Chips, Lettuce, Tomato, Red Onion, Dijon Mustard, Mayonnaise, Horseradish Sauce.

Choose Four Meats: Roasted Turkey • Smoked Turkey Breast • Roast Beef • Corned Beef • Salami • Ham • Chicken Salad • Tuna Salad

Choice of Two Breads: White • Wheat • Rye • Soft Butter Buns • Italian Style Hoagies • Flaky Butter Croissants

Choose Two Cheeses: Swiss • American • Colby • Provolone • Pepper Jack

Choice of Two Sides: Potato Salad • Coleslaw • Cottage Cheese • Pasta Salad • Tossed Salad • Caesar Salad • Antipasto

Choose One Dessert: Gourmet Cookies • Homemade Brownies • Rice Krispies Treats®

\$17.99 per person

HOT SANDWICH BUFFET

Want a new option for lunch? Check out these hot selections.

Includes Kettle Chips, Lettuce, Tomato, Red Onion, Dijon Mustard, Mayonnaise and Horseradish Sauce.

Choose Two Sandwiches: Hot Ham and Cheese • Hot Italian Subs • Philly Cheese Steak • French Dip Au Jus • Reuben Wrap

Chipotle Turkey Wrap • Grilled Veggie and Swiss Wrap • Clubhouse Grille • Roasted Turkey • Buffalo Chicken Sandwich

Choose Two Sides: Potato Salad • Coleslaw • Cottage Cheese • Pasta Salad • Tossed Salad • Caesar Salad • Antipasto

Dessert: Gourmet Cookies

\$17.99 per person

LUNCH ON THE GO

This lunch is pre-packaged in boxes to take back to the meeting or back to the office.

Italian Style Hoagie with American cheese

Choice of Two Meats: Roast Beef • Roast Turkey • Smoked Turkey • Corned Beef • Deli Ham • Chicken Salad • Tuna Salad **Choose Two Sides:** Kettle Chips • Coleslaw • Cottage Cheese • Pasta Salad • Potato Salad • Whole Fruit (Apple or Banana)

Choice of Dessert: Gourmet Cookies • Homemade Brownies • Rice Krispies Treats®

\$14.99 per person



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PLATED LUNCHES

Available for groups of 15 people or less.

All sandwiches include
a choice of French Fries or Sweet Potato Fries.

\$15.99 per person

GRILLED CHICKEN CAESAR

Romaine Lettuce tossed with Caesar Dressing, topped with Blackened Grilled Chicken, Asiago Cheese and Sliced Lemon

COUNTRY FRIED CHICKEN SALAD

Fresh Greens tossed with Honey Mustard Dressing, Colby Cheese, Sliced Hot Fried Chicken, Tomato and Eggs

BACON. LETTUCE & TOMATO SALAD

Crisp Romaine Lettuce with Ranch Dressing, Smokey Bacon, Garlic Grilled Croutons, Fresh Tomatoes and Cheddar Cheese

CHICKEN BACON DIJON SANDWICH

Grilled Chicken Breast, Swiss Cheese, Bacon, Dijonnaise, Spring Greens and Tomato on a Ciabatta Roll

CHICKEN SALAD CROISSANT

Tender Chunks of White Meat Chicken Salad and Garden Fresh Lettuce on a Split Croissant

CLUB SANDWICH

Roasted Pepper Turkey, Smoked Bacon, Provolone Cheese, Lettuce, Tomato and a side of Mayonnaise

GRILLED PORK CHOP SANDWICH

Butterflied, Seasoned and Charbroiled, topped with Bacon, Swiss Cheese, Lettuce, Tomato and Sliced Onion on a Toasted Bun

BLACK ANGUS BURGER

Half-Pound Burger served on a Brioche Bun, topped with Lettuce, Tomato, Onion and choice of Cheddar or Swiss Cheese

DINNER ENTRÉES

Each Entrée Includes Choice of One Salad, One Vegetable, One Potato, Rolls & Butter, Coffee, Tea & Water.

Salad Choices: Tossed Mixed Greens, Caesar Salad, Midwestern Field Greens with Raspberry Vinaigrette

Vegetable Choices: Buttered Corn, Farmer's Blend, Dilled Carrots, Gramma's Green Beans, Candied Carrots, Baked Beans

Potato Choices: Baked Potato, Garlic Mashed Potatoes, Hash Brown Cheddar Casserole, Oven-Roasted, Mashed Potatoes with Gravy, Wild Rice

Prime Rib of Beef
New York Strip Steak - 12 oz Gentleman's Cut
Ribeye - Our most flavorful 10 oz Cut
Cattleman Top Sirloin\$25.99
9 oz. Top Sirloin stuffed with a Homemade Dressing of
Swiss Cheese, Mushrooms, Bread Crumbs, Garlic and Spices,
topped with The Shed's Signature Pioneer Sauce
Chicken Marsala \$20.99
Chicken Breast Served with a Rich Marsala Wine Sauce
Roasted Stuffed Pork Chop\$25.99
Thick Center-Cut Roasted Bone-in Chop, stuffed with a warm
Apple Raisin Dressing and glazed with Apple Whiskey Sauce
Chicken Chardonnay\$22.99
Baked Chicken Breast, topped with a Special Mushroom
White Wine Sauce
White Wine Sauce Northern Atlantic Cod\$20.99
Northern Atlantic Cod\$20.99
Northern Atlantic Cod\$20.99 Lightly Breaded and Deep Fried
Northern Atlantic Cod\$20.99 Lightly Breaded and Deep Fried Parmesan Crusted America's Cut\$22.99
Northern Atlantic Cod\$20.99 Lightly Breaded and Deep Fried Parmesan Crusted America's Cut\$22.99 Filet Mignon of Pork. Charbroiled and served with
Northern Atlantic Cod
Northern Atlantic Cod
Northern Atlantic Cod



COUNTRY STYLE DINNER BUFFET

Available for groups of 16 guests or more. All meals include fresh baked dinner rolls & butter. Served with Coffee, Tea and Milk.

Entrées:

Old Fashioned Pot Roast • Classic Fried Chicken • Roasted Turkey Breast with Homemade Stuffing
Sirloin Tips with Mushrooms and Onions • Chicken Marsla with Wine Sauce and Mushrooms
Chicken Parmesan • Italian Marinated Chicken Breast • Baked Ham with Brandied Cherries • Honey Dijon Pork Chops
Peppercorn Crusted Pork Loin with Mushroom Cream Sauce • BBQ Baby Back Ribs
Canadian Fried or Baked Cod with Lemon • Cattleman's Sirloin Tips • Roasted Chicken • BBQ Beef Brisket

Potatoes (choose one):

Garlic Mashed Potatoes • Mashed Potatoes with Gravy • Wild Rice • Roasted Baby Red Potatoes • Potatoes Au Gratin

Mashed Sweet Potatoes with Marshmallows • Bacon and Cheddar Double Baked Potatoes

Vegetables (choose one):

Buttered Corn • Green Bean Casserole • Italian Vegetable Medley • Steamed Broccoli • Candied Carrots

Broccoli Au Gratin • Green Beans

Salads (choose two):

Tossed Salad with Dressing • Caesar Salad • Coleslaw • Cottage Cheese • Bow Tie Pasta Salad Red Potato Salad • German Potato Salad • Antipasto Salad

Dessert (choose one):

Assorted Gourmet Cookies • Brownies

2 Entrée Buffet - \$25.99 Per Person | 3 Entrée Buffet - \$29.99 Per Person with Prime Rib or Tenderloin - \$29.99 Per Person

CARVING STATIONS

Add on a Carving Station to your meal.

The Carving Station Includes:

Gourmet Mustards, Horseradish Sauce, Garlic Mayonnaise, Silver Dollar Rolls and a Uniformed Chef Carver.

Roast Beef Tenderloin (35 portions)	\$450.00
Honey Glazed Ham (50 portions)	\$325.00
Roasted Turkey Breast (50 portions)	\$350.00

COOL SAMPLINGS

All Trays serve 25 people.

Fresh Cut Fruit.	\$65.00
Vegetable Tray with Dill Dip	\$60.00
Cheese, Sausage and Crackers.	\$65.00
Antipasto	\$70.00
Shrimp Cocktail.	\$75.00
Smoked Salmon and Crackers.	.\$100.00
Assorted Finger Sandwiches.	\$65.00
Assorted Ham, Turkey and Roast Beef Wraps	\$65.00
10 Layer Taco Dip with Tortilla Chips	\$65.00
Tortilla Chips and Homemade Salsa	\$50.00
Bruschetta with Crostini	\$80.00

HOT TAPAS

All Trays serve 25 people.

BBQ Burnt Ends (Smoked Pork and Prime Rib)\$85.00
Crab Stuffed Mushroom Caps\$80.00
BBQ Smoked Sausage\$65.00
Hot Wings with Ranch or Bleu Cheese\$65.00
Chicken Satay and Peanut Sauce\$65.00
Jerk Chicken Satay & Spiced Dipping Sauce\$65.00
Chicken Strips with Ranch Dressing
Sesame Chicken Wings with Sweet & Sour\$65.00
Shrimp Scampi
Coconut Shrimp with Mango Chutney
Crab Rangoon
Vegetable Egg Rolls with Sweet & Sour
Chili Con Queso with Tortilla Chips\$60.00
Spinach Dip and Pita Bread\$65.00
Beer Cheese Fondue with Pretzel Bread Sticks\$65.00
Swedish Meatballs\$65.00
Potato Skins. \$100.00

À LA CARTE ITEMS

STARTERS

Fruit Muffins (per dozen)\$23.99
Homemade Fruit Breads (per dozen)\$23.99
Bagels & Cream Cheese (per dozen)\$21.99
Small Caramel/Cinnamon Rolls (per dozen)\$22.99
Assorted Pastries (per dozen)\$22.99
Croissants (per dozen)\$22.99
Mini Muffins (per dozen)\$12.99
Sliced Seasonal Fruit (person)\$3.99
Giant Cinnamon/Caramel Rolls (each)\$3.99
Whole Fruit (each)\$1.99
Assorted Yogurts (each)\$1.99
Hard Boiled Eggs (each)\$1.99
Fruit and Granola Bars (each)\$1.99
Individual Trail Mix (each)\$1.99
SWEET TOOTH
Assorted Gourmet Cookies (per dozen)\$22.99
Dessert Bars (per dozen)\$22.99
Brownies (per dozen)\$22.99
Apple Dumplings (person)\$3.99
New York Style Cheesecake (person)
Candy Bars (each)\$1.99
Fruit Cobbler: Apple or Cherry (person)\$3.99
FUN TO MUNCH ITEMS
Jumbo Pretzels with Cheese & Hot Mustard Sauce (per dozen)
Mixed Nuts (per pound)\$19.99
Gardetto's Snack Mix (per pound)
Potato Chips, Pretzels
or Fresh Made Popcorn (per pound)
Potato Chips & French Onion Dip (per pound)\$12.99
Tortilla Chips & Salsa (per pound)\$12.99
Individual Bags of Chips (each)\$1.99



BAR SELECTIONS

Prices are per drink unless otherwise noted.

HOSTED AND CASH BAR

Select Brands.	\$5.00
Premium Brands.	
Domestic Beer.	\$4.00
Imported Beer.	\$5.00
House Wine	\$4.50
Cordials/Cognacs	
Soft Drinks.	\$2.00
Unlimited Soda & Coffee (per person)	\$2.00
Rum or Champagne Punch (per gallon).	\$35.00
Beer by the half barrel	
Domestic	\$225.00
Import & Specialty.	\$295.00

BAR SELECTION CATEGORIES

SELECT BRANDS:

Brandy

Gin

Rum

Scotch

Tequila

Vodka Whisky

DOMESTIC BEER

(examples):

Miller Lite, Miller High Life Bud Light, Budweiser

IMPORT & SPECIALTY BEER

(examples):

New Glarus Spotted Cow Stella, Blue Moon

PREMIUM BRANDS:

Absolut Vodka

Jack Daniel's

Southern Comfort

Canadian Club Whiskey

Jim Beam Whiskey

Seagram's 7 Whiskey

Mailbu Rum

Bacardi Rum

RumChata

Jose Cuervo Gold Tequila

Korbel Brandy

Jagermeister

Baileys

Chambord

Kalhúa

WINE:

Cabernet

Merlot

Pinot Noir

White Zinfandel

Chardonnay

Riesling

CORDIALS / COGNACS:

Ketel One Vodka

Grey Goose Vodka

Dewar's White Label Scotch

Crown Royal Whiskey

Jameson Whiskey

Maker's Mark Bourbon

Tanqueray Gin

Bombay Sapphire Gin

Captain Morgan Rum

Patrón Tequila

Drambuie Liqueur



TECHNOLOGY

Let us help create the best event by using our many different media sources. Bringing the room to life, our technologies will fulfill your events needs.

LCD Projector	\$175.00
Wired Handheld Mic	
Wireless Handheld Mic.	\$45.00
Wireless Lavalier Mic	\$55.00
Speaker (Conference) Phone - Generic	\$25.00
Speaker (Conference) Phone - Spider	\$75.00
Podium.	\$25.00
Easel without Paper	\$10.00
Easel with Paper.	\$30.00
TV/DVD Player Combo	\$50.00

Includes Complimentary: Screens, Projection Cart, Extension Cord, Power Strip

Technology Rental Information

The hotel has a wide selection of audio- visual equipment for rental. The hotel can also rent, on the client's behalf, most other items that might be needed for the event. A surcharge may apply to outside rentals. All intended use and arrangements for audio-visual equipment must be made at least five business days prior to the event to accommodate requests. Service fees may apply to audio visual equipment that requires additional components and services by the hotel.