

Basic Breaks

Fresh Brewed Coffee - Regular or Decaffeinated - Per Gallon \$30.95
Hot Tea - Per Gallon \$30.95
Iced Tea with Lemon - Per Gallon \$28.95
Freshly Squeezed Orange, Cranberry or Grapefruit Juice - Per Gallon \$25.95
Carafes of Local Dairy Milk \$13.95
Lemonade - Per Gallon \$28.95
Assortment of Breakfast Bakeries - Per Dozen \$30.95
Assortment of Boatyard Bagels and Cream Cheese – Per Dozen \$30.95
Sugar, Chocolate Chip or Peanut Butter Cookies - Per Dozen \$26.95
Chocolate Walnut Brownies - Per Dozen \$26.95
Assortment of Granola Bars - Per Dozen \$26.95 Assorted Yogurt - \$2.25 each
Individual Bags of Chips or Pretzels - \$2.25 each
Bottles of Lipton Ice Tea - \$2.75 each*
Soft Drinks - \$2.25 each*
Bottled Spring Water - \$2.25 each*

Soft Drinks, Bottled Water, Ice Tea Offered by Consumption

After School

Basket of Assorted Mini Candy Bar
Trail Mix and Fruit Snacks
Individual Bags of Pretzels or Chips
\$9.95 Per Person

Easy Does It

Fresh Sliced Fruit and Berries
Granola Bars
Nuts
Assorted Low Fat Yogurt
\$9.95 Per Person

Heart Healthy

Assorted Whole Fresh Fruit
Bran Muffins
Granola Bars
Banana & Zucchini Bread
\$9.95 Per Person

Cookies and Milk

Ice Cold Milk
Chocolate Chip Cookies
Peanut Butter Cookies
Sugar Cookies
\$9.95 Per Person

Poncho's Famous Chips & Salsa

Basket of Fresh, Homemade Tortilla Chips
Pico De Gallo and Homemade Salsa
Fresh Guacamole
Accents of Green Onions and Cilantro
\$9.95 Per Person

Take Me to Miller Park

Red Licorice
Individual Boxes of Cracker Jack
Salted Peanuts in a Shell
Individual Bags of Freshly Popped Popcorn
\$9.95 Per Person

****Don't Forget Beverages****

Soda or Bottled Water on Consumption
Juice, Iced Tea, Hot Tea, or Coffee by the Gallon

Continental Breakfast

The Lake Geneva

Assorted Chilled Juices
Presentation of Sliced Fresh Fruit &
Seasonal Berries
Assorted Breakfast Danishes,
Croissants and Muffins
Jams & Jellies
Fresh Coffee & Assorted English Teas
\$12.95 Per Person

A Healthy Appetite

Assorted Chilled Juices
Parfait of Seasonal Fresh Fruit with
Granola, Local Honey, & Greek Yogurt
Assorted Whole Grain Bagels & Muffins
Cream Cheese, Jams & Jellies
Fresh Coffee & Assorted English Teas
\$12.95 Per Person

Toast It

Assorted Chilled Juices
Presentation of Sliced Fresh Fruits
Toaster Station of English Muffins, Healthy Breads,
and Bagels
Cream Cheese, Jams & Jellies
Fresh Coffee & Assorted English Teas
\$12.95 Per Person

Suggested Additions

Individual Boxes of Cereal w/ Ice Cold Milk
@ \$2.75 Each
Assortment of Individual Yogurts
@ \$2.25 Each
Fresh Baked Quiche
@ 3.25/Person

Breakfast Buffets & Omelet Station

Vista Breakfast Buffet

Assorted Chilled Juices
Scrambled Eggs with Minced Parsley and
Accompaniments of:
Diced Tomatoes, Bell Pepper, Shredded Cheese
Crisp Bacon **OR** Country Sausage Links
Sautéed Breakfast Potatoes
Assorted Breakfast Bakeries
Jams and Jellies
Fresh Brewed Coffee and Assorted
English Hot Teas
\$20 Per Person

Bellini Breakfast Buffet

Assorted Chilled Juices
Presentation of Seasonal Fresh Fruit
Assorted Individual Yogurts
House Granola & Local Honey
Toaster Station of:
English Muffins and Healthy Breads
Scrambled Eggs with Chives
Crisp Bacon **OR** Country Sausage Links
Jams and Jellies
Fresh Brewed Coffee and Assorted
English Hot Teas
\$20 Per Person

Omelet Station

Chef-Made to Order Omelets with Classic Condiments.
You may substitute the omelet station for the egg entrees above for an additional
\$10 Per Person

Plated Breakfast

Three Egg Omelet

Choose One:

Wisconsin Cheese & Ham
Mushroom & Swiss
Spinach & Feta

Potatoes O'Brien
Fresh Fruit Garnish

Baskets of Assorted Breakfast Bakeries

Jams & Jellies

Glass of Orange Juice

Fresh Brewed Coffee and Tea

\$20 Per Person

Denver Scramble

Scrambled Eggs with Sautéed Onions, Green
Peppers, Ham and Diced Tomatoes

Sautéed Potatoes
Fresh Fruit Garnish

Baskets of Assorted Breakfast Bakeries

Jams & Jellies

Glass of Orange Juice

Fresh Brewed Coffee and Tea

\$20 Per Person

Black Point Steak and Eggs

3-Egg Mushroom and Gruyere Omelet
Grilled Filet of Beef Tenderloin
Hollandaise Sauce

Fresh Baked Apple with Mint
Baskets of Assorted Breakfast Bakeries
Jams & Jellies

Glass of Orange Juice

Fresh Brewed Coffee and Tea

\$28 Per Person

Quiche & Fruit

Choose One:

Ham & Gruyere Quiche
Spinach & Feta Quiche

Mound of Fresh Fruit and Berries
On Baby Romaine Leaves
Baskets of Assorted Breakfast Bakeries

Jams & Jellies

Glass of Orange Juice

Fresh Brewed Coffee and Tea

\$19 Per Person

Suggested Additions

Bowl of Fresh Fruit and Berries
\$2.25 Per Person

Assortment of Individual Yogurts
\$2.25 Each

Bowl of Oatmeal
\$2.25 Per Person

Lunch Buffets

The Deli Lunch Buffet

Homemade Potato Salad
Sweet Vinegar Coleslaw
Platter of Sliced Roast Beef, Ham and Roast Turkey Breast
Selection of Fine Domestic Cheeses
Platter of Lettuce, Tomato, Onion and Pickles
Assorted Bakery Fresh Breads
Assorted Condiments
Soup Du Jour
Sliced Fresh Fruit and Seasonal Berries
Variety of Home-style Cookies
Fresh Brewed Coffee
\$20 Per Person

South of The Border Fajitas Buffet

Poncho's Homemade Tortilla Chips with a variety of Salsas
Guacamole
Mexican Rice
Vegan Refried Beans
Vegetable Medley
Marinated & Grilled Chicken or Beef Fajitas
Soft Tortillas
Sour Cream
Shredded Lettuce
Cotija Cheese
Yucatan Pineapple Slices Drizzled with White and Dark Chocolate
Fresh Brewed Coffee
\$22 Per Person

The Market Buffet

Bratwurst Steamed in Onions, Beer, and Grilled Sauerkraut
Fresh Buns
Warm German-Style Potato Salad
Pasta Primavera Salad
Deli Meat Platter of Sliced Roast Beef, Ham and Roast Turkey Breast
Selection of Fine Domestic Cheeses
Lettuce, Tomato, Onion and Pickles
Assortment of Fresh Deli Breads
Assorted Condiments
Sliced Fresh Fruit and Seasonal Berries
Variety of Home-style Cookies and Brownies
Fresh Brewed Coffee
\$25 Per Person

Lunch Buffets

The Narrows Buffet

Variety of Seasonal Greens with
Salad Bar Selections
Pasta Primavera Salad with Grilled Vegetables
Walnut & Grape Chicken Salad
Albacore Tuna Salad
Beef Stroganoff
Parsley-Buttered Noodles
Seasonal Vegetable Medley
Home Baked Breads
Fresh Sliced Fruit Drizzled with
White & Dark Chocolate
Individual Apple Cobbler
Homemade Cookies
Fresh Brewed Coffee
\$30 Per Person

Add Soup Du Jour to any Buffet

\$3.25 Per Person



Caesar Soup and Salad Buffet

Homemade Vegetable Soup
Romaine Lettuce with Hard Boiled Eggs
Homemade Croutons, Fresh Shaved Parmesan
Sweet Red Onion
Homemade Caesar Dressing
Choose One:
Grilled Sirloin Strips
Grilled Chicken Strips

European Style Hard Rolls
Homemade Apple Squares
Fresh Brewed Coffee
\$22 Per Person

Boxed Lunches

Deli to Go, Boxed

Choose One:

Roasted Turkey Breast and Swiss Cheese Sandwich

OR

Honey Roasted Ham & Cheddar Cheese Sandwich

Choose One:

White, Wheat or Rye Bread

Sandwiches are garnished with Romaine Lettuce
and Vine-ripened Tomatoes

Individual Packets of Mayo and Mustard

Individual Bag of Potato Chips or Pretzels

Fresh Fruit of the Season

Homemade Cookie

\$12.95 Per Person

Wrap It Up, Boxed

Ribbons of Grilled Chicken,
Romaine Lettuce, Vine-ripened Tomatoes
and Carrots

Homemade Parmesan Ranch Dressing

All Wrapped up in a Garden Wrap

Individual Bag of Potato Chips or Pretzels

Fresh Fruit of the Season

Homemade Cookie

\$14.95 Per Person

Grilled Chicken Caesar Salad, Boxed

Romaine Lettuce with Homemade Croutons,
Fresh Parmesan,

Cracked Peppercorns and Red Onion

Grilled Chicken Strips

Classic Caesar Dressing

Fresh Fruit and a Homemade Cookie

\$14.95 Per Person

Bella Vista Wedding Packages

Please note, our packages include: Bella Vista table linen and napkins, china, silverware, glassware and all service-related items. Our service personnel will setup, clean up and breakdown the event as well as provide exceptional service throughout the evening. Additional fees may apply at offsite venues.

Belle of the Lake

Beverage Service

4 hours of Open Bar featuring our House Selection liquor package, beer and wine. Fresh fruit garnishes and juices, classic mixers, soda, cups, cocktail napkins and all your other bar needs.

Champagne Toast

Our Sommelier will select a dry California Champagne or an appropriate Dinner Wine to be served to your guests in a beautiful champagne flute that evening.

Appetizers

Choose two appetizers from our "Signature Creations" or "Hot Selections" passed butler style or on an appetizer station. **Appetizers can be found on Page 9.**

Dinner Buffet

- Fresh Seasonal Mixed Greens Garnished with a Variety of Grape & Cherry Tomatoes, English Cucumber & Fresh Grated Carrots
Served with our Famous House made Celery Seed & Parmesan Ranch Dressings

Choose Two

- Red Skin Smashed Garlic Potatoes
- Garlic Whipped Mashed Potatoes
- Wisconsin New Potatoes Roasted with Whole Garlic Cloves & Sprigs of Fresh Rosemary
- Wisconsin Rice Blend
- Cous Cous
- Pasta Du Jour tossed in Extra Virgin Olive Oil & Fresh Italian Flat Parsley
Quinoa

Choose One: **(Descriptions on Page 11)**

- Chicken Marsala
- Chicken Chianti
- Chicken Picatta
- Athenian Chicken
- Chicken Florentine
- Chicken Pesto
- Chicken Cordon Bleu
- Chicken Parmesan
- Chicken Provencal

Includes All of the Following

- Fresh Seasonal Steamed Vegetables OR Roasted Tuscan-Style Vegetables
- Certified Angus Roast Sirloin expertly carved by one of our Culinary Team accompanied by Creamed Horseradish & Au Jus OR Carved Roast Pork Loin with Apple, Honey & Thyme
- A Variety of Local Artisan Breads & Wisconsin Creamery Butter
- Fresh Ground Colombian Coffee Service OR Station

Optional upgrade to Carved Prime Rib for \$5.00 Per Person

Special Event Cake

Our Pastry Chef will create a customized special occasion cake. Simply provide us with a drawing or photograph, your choice of cake flavor, filling and icing. Our staff will display, cut and serve your creation for your guests.

Bartender Fee, Chef Carver Fee, 20% Service Charge, and 5.5% WI State Tax will be added to your final invoice.

\$60 Per Person

Bella Vista Wedding Packages

Please note, our packages include: Bella Vista table linen and napkins, china, silverware, glassware and all service-related items. Our service personnel will setup and clean up the event as well as provide exceptional service throughout the evening. Additional fees may apply at offsite venues.

Lady of the Lake

Beverage Service

4 hours of Open Bar featuring our Call Selection liquor package, beer and wine. Fresh fruit garnishes and juices, classic mixers, soda, cups, cocktail napkins and all your other bar needs.

Champagne Toast

Our Sommelier will select a dry California Champagne or an appropriate Dinner Wine to be served to your guests in a beautiful champagne flute that evening.

Appetizers

Choose three appetizers from our "Signature Creations" or "Hot Selections" passed butler style or on an appetizer station. **Appetizers can be found on Page 9.**

Plated Salad

A Custom Gourmet Salad chosen especially for your event served on a chilled plate. **(Page 11)**

Plated Entree

Your guests' choice of the following plated options (**Choose 2**): Chef Carved Roast Tenderloin, Braised Beef Short Rib, one of our Chef's Poultry Creations (**Page 11**), or one of our vegetarian or vegan dishes (**Page 11**). *If more than one entrée is selected, a detailed floor plan, along with place cards indicating guest's entrée choice is required. Three or more entrée choices for guests will require a \$150 upcharge per entrée choice added*

Choice of Starch from the following

- Red Skin Smashed Garlic Potatoes
- Garlic Whipped Mashed Potatoes
- Wisconsin New Potatoes Roasted with Whole Garlic Cloves & Sprigs of Fresh Rosemary
- Wisconsin Rice Blend
- Cous Cous
- Pasta Du Jour tossed in Extra Virgin Olive Oil & Fresh Italian Flat Parsley
- Quinoa

Chef's choice of Farm Stand Fresh Seasonal Vegetable

Assorted Local Artisan Breads & Butter Rosettes

Fresh Ground Colombian Coffee Service OR Station

Special Event Cake

Our Pastry Chef will create a customized special occasion cake. Simply provide us with a drawing or photograph, your choice of cake flavor, filling and icing. Our staff will display, cut and serve your creation for your guests.

Bartender Fee, Chef Fee, 20% Service Charge, and 5.5% WI State Tax will be added to your final invoice.

\$80 Per Person

Appetizers

Our Signature Cold Creations

- Yuppie Hill Organic Deviled Eggs
- Wisconsin Bleu Cheese & Toasted Walnuts on a Belgian Endive Leaf
- Atlantic Smoked Salmon with Cream Cheese & Capers on Cocktail Pumpernickel
- Grape Walnut Chicken Salad in a Savory Phyllo Shell
- Farm stand Tomato & Herb Bruschetta served with Homemade Crostini
- Toasted French Bread with Boursin Cheese, Sun Dried Tomatoes & Basil Leaf
- Fresh Melon & Prosciutto
- Toasted French Bread with Smashed Avocado, Grape & Sea Salt
- Applewood Smoked Sirloin of Beef on Toast Pointes with Horseradish Sauce
- Petite Gulf Shrimp with Dill Lemon Crème on Cucumber Slices
- Oriental Style Chicken Lettuce Wraps with Thai Peanut Sauce
- Individual Skewered Caprese Insalata
- Chilled Gazpacho Shooters made with Farm Fresh Tomato
- Poached gulf Shrimp with Cocktail Sauce and fresh lemon crowns
- Brie Tarts with Raspberry and/or Apricot Preserves with Toasted Almond Slivers

\$3.50 Per Piece

Our Signature Hot Selections

- Bacon Wrapped California Dates Stuffed with Chorizo
- Gulf Coast Seafood **OR** Salmon Cakes with Cajun Remoulade Sauce
- Pear & Brie Panini
- Mushrooms stuffed with Gorgonzola Cheese **OR** Spinach Florentine
- Skewered Wilson Farm Mini Wisconsin Bratwurst Poached in Beer & Onions
- Homemade Swedish Meatballs in a Mustard Sauce
- Teriyaki Chicken **OR** Beef Kabobs made with Kikkoman Marinade
- Mini Franks in a Blanket with Gourmet Mustard
- Spanakopita (Layers of Baby Spinach with Dill & Onion in Flaky Phyllo Dough)
- Chicken Quesadillas with Fresh Cilantro, Homemade Salsa & Sour Cream
- New Orleans Style Blackened Steak **OR** Chicken Strips with fresh Herb Tomato Sauce
- Harvest Chicken **OR** Pork Brochettes with Honey Mustard Glaze
- Spicy Buffalo Chicken Kabobs with Chives, Crumbled Blue Cheese, and Ranch Dipping Sauce
- Bacon Wrapped Water Chestnuts
- Chicken **OR** Pork Satay with Thai Peanut Sauce
- Baked Brie with Almonds & Garlic Croutons
- Pan Seared Polenta Cakes w/ Balsamic Onions

\$3.50 Per Piece

International Cheese, Charcuterie & Cracker Display

Our Chef's selection of Premium Cheeses & Meats from all over the globe, your display will include: Gourmet Crackers, Domestic and International Cheeses, a Selection of Sliced Cured Meats, Dry Nuts, Fruits, and other Surprises!

\$10 Per Person

Appetizers

Farmer's Market Favorites

- Grilled Tuscan Vegetable Display with Balsamic Vinegar
- Selection of Wisconsin Cheeses with Assorted Crackers
- Farm stand Fresh Vegetable Crudités with Homemade Dips
- Fresh Asparagus & Chilled Beet Platter Garnished with Zest of Orange
- Fresh Seasonal Fruit & Berries Garnished with Fresh Mint
- Chef's Selection of Fine Antipasto
- Athenian Grilled Vegetables Platter served with Hummus & Pita Bread
- Trio of Spreads –Three styles of Hummus, served with Grilled Flat Breads
- Pancho's Home fried Tortilla Chips with Authentic Mexican Salsas
(Upgrade any dip to Freshly Emulsified Avocado Ranch or Whipped Hearts of Palm with Feta for \$1.00 per person)

\$3.50 Per Person

Deep Sea Treasures

- Bloody Mary Jumbo Shrimp Cocktail with Celery & Green Olives
- Jumbo Peeled Shrimp Presented with Cocktail Dipping Sauce & Lemon Crowns
- Asian-Style Crab Cakes with Sesame, Wasabi Mayo and Pickled Ginger
- Sautéed Jumbo Gulf Prawns in Garlic Herb Butter
- Blackened Sea Scallops served on a bed of Tomato Coulis
- Pan-Seared Jumbo Sea Scallops on a Bed of Carrot Coulis
- Maryland-Style Crab Cakes with Cajun Remoulade
- Bacon Wrapped Jumbo Sea Scallops
- Shrimp & Grits Served on a Tasting Spoon
- Seafood Ceviche

\$4.50 Per Piece

Our Signature Mini Sliders

- Mini Hand Pattied Slider Burgers served with Lettuce, Tomato, Onion & a Slice of Pickle
- Mini Pretzel Slider with Grilled Portabella Mushroom, Baby Arugula, Mozzarella, And A Balsamic Glaze
- Mini Reuben Panini on A Cocktail Pumpernickel Bread
- Mini Pulled Pork Sliders with Peach Infused BBQ Sauce and a Sweet Aioli Slaw

\$3.50 Each or a Trio for \$10 per person

Chef's Carving Station – All items below serve 50 People

Carving Stations Include: Home Baked Multi-Grain Rolls & Assorted Condiments. Items displayed at a carving station & carved by one of our Culinary Team. **\$150 Chef/Carver Fee.**

- Roast Inside Round of Beef Au Jus **\$395**
- Roasted Breast of Turkey **\$225**
- Pork Loin with Apple Honey & Thyme **\$295**
- Molasses Glazed Pit Ham **\$225**
- Mustard & Pepper Rubbed Whole Beef Tenderloins with Sauce Bordelaise **\$795**

Plated Dinner

Salad Course

Mesclun of Spring Greens with Julienne Carrots, Vine-Ripened Tomatoes & Cucumber Slices

Served with our Famous House Made Celery Seed & Parmesan Ranch Dressings and Artisan Local Breads and Butter.

Included in Entrée Price

Gourmet Salad Upgrade Options

- Chopped romaine Lettuce with Granny Smith Apples, Gorgonzola Crumbs, Walnuts, and Our House made Celery Seed Dressing
- Mixed Greens, Locally Sourced Apples & Pears, Pecans, Dried Cranberries, Goat Cheese, Tossed in Our House made Celery Seed Dressing
- Local Arugula with Shaved Parmesan, Farm Fresh Watermelon & a Lemon Vinaigrette Garnished with Fresh Mint and A Balsamic Glaze
- Baby Bibb Lettuce with Yellow and Red Beets, Chopped Belgian Endive, and a House Made Honey Dijon Dressing Garnished with Fresh Chives
- Local Tomatoes with Fresh Mozzarella & Basil, Balsamic Vinaigrette (Insalata Caprese)
- Pearce's Sliced Tomatoes with Avocado, Multi-colored Grapes, Ciliegine Mozzarella, Fresh Local Corn Off the Cob, Fresh Basil, Finished with EVOO and Balsamic Vinegar
- Baby Spinach Leaves with Fresh Local Berries, Goat Cheese and A Raspberry Celery Seed Dressing
- Hand Tossed Chopped Romaine Lettuce with House Made Caesar Dressing, Fresh Parmesan, Garlic Croutons, and Cracked Fresh Pepper
- Seasonal Soups available, please inquire

Additional \$3 Per Person

Entrée Course (Your guests' choice of one of the following options)

Poultry Options

Served with your Choice of Starch & Chef's Choice of a Seasonal Fresh Vegetable

- Chicken OR Turkey Breast Marsala with Marsala Wine & Mushroom Sauce
- Chicken Breast Chianti Simmered in Chianti Wine Sauce
- Chicken Breast Piccata with Lemon Caper Butter
- Chicken Breast Florentine with Spinach Mornay Sauce
- Chicken Breast Provencal with Herbs De Provence, Celery, Carrots and Fennel
- Athenian Chicken Breast, Roasted with Lemon, Thyme, Garlic & Oregano^
- Turkey Breast Schnitzel in Lemon Caper Butter Sauce
- Breast of Chicken Cordon Bleu
- Breast of Chicken Parmesan

\$25 Per Person

Vegetarian/Vegan Options

- | | | |
|--|---|--|
| • Vegetarian Stuffed Peppers*^ | • Spinach & Cheese Ravioli | • Vegetarian Lasagna |
| • Pasta with Roma Tomato Sauce
Topped with Eggplant Medallion &
Fresh Mozzarella | • Portobello Mushroom stuffed with
Ratatouille*^ | • Rigatoni & Slow Roasted Tomatoes
with Goat Cheese |

All Pasta Dishes can be served with your choice of Pesto, Alfredo or Marinara Sauce. Whole Wheat/ Gluten Free Pastas are available.

\$25 Per Person

*VEGAN OPTION ^GLUTEN FREE OPTION

Plated Dinner (Your guests' choice of one of the following options)

Fresh Catch of the Day

Allow our Chef to help you select the Fish in season for your event. Served with your Choice of Starch and Seasonal Fresh Vegetable

MP

Fresh Atlantic Salmon with Lemon Herb Butter

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$30 Per Person

Rock Cornish Game Hen

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$32 Per Person

Braised Short Rib of Beef

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$32 Per Person

Angus Roast Prime Rib of Beef

Served with your Choice of Starch and Seasonal Fresh Vegetable

Queen \$35 Per Person King \$40 Per Person

Grilled New York Strip with Cabernet Mushroom Sauce

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$35 Per Person

Carved Roast Tenderloin of Beef with Sauce Bordelaise

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$39 Per Person

Grilled Filet Mignon with Chateaubriand Sauce

Served with your Choice of Starch and Seasonal Fresh Vegetable

\$40 Per Person

Starch Options

- Red Skin Smashed Garlic Potatoes
- Garlic Whipped Mashed Potatoes
- Wisconsin New Potatoes Roasted with Whole Garlic Cloves & Sprigs of Fresh Rosemary
- Wisconsin Rice Blend
- Cous Cous
- Pasta Du Jour tossed in Extra Virgin Olive Oil & Fresh Italian Flat Parsley
- Quinoa

Kid Friendly Options (Ages 3 to 11)

- Chicken Tenders and Tater Tots
- Mac & Cheese and Mini Hotdogs
- Pasta Du Jour with Butter and Parmesan

\$15 Per Person

All plated meals include Local Artisan Breads, Wisconsin Creamery Butter Rosettes, and Necessary Equipment for Service.

Dinner Buffets

The Celebration Cookout Buffet

Choose Two

- Sweet Vinegar Coleslaw
- Farm Fresh Tomato Salad
- Pasta Salad Primavera with Grilled Vegetables
- Cous Cous Salad Tossed in Celery Seed Dressing with Roasted Garden Vegetables
- Celebration Salad Bar with Two Dressings
- Baked Beans with Bacon
- Homemade Redskin Potato Salad

Choose Two

- Wisconsin Select Brats
- Deluxe 1/3 lb. Hamburgers
- BBQ Chicken Pieces
- Italian Sausage
- Jumbo Beef Franks
- Pulled Pork

Choose One

- Tortilla Chips with Salsa
- Potato Chips

Includes All of the Following

- Appropriate Condiments Served with Proteins Chosen
- Assorted Fresh Baked Buns
- Homemade Assorted Cookies
- Farm-Fresh Watermelon

\$20 Per Person

Add a Third Meat or Salad for \$4 Per Person

The Bella Vista Wedding Buffet

Choose two appetizers from our "Signature Cold Creations" or "Signature Hot Selections" passed butler style or on an appetizer station. **Appetizers can be found on Page 9.**

Salad

- Fresh Seasonal Mixed Greens Garnished with a Variety of Grape & Cherry Tomatoes, English Cucumber & Fresh Grated Carrots. Served with our Famous House Made Celery Seed & Parmesan Ranch Dressings

Choose Two

- Red Skin Smashed Garlic Potatoes
- Garlic Whipped Mashed Potatoes
- Wisconsin New Potatoes Roasted with Whole Garlic Cloves & Sprigs of Fresh Rosemary
- Wisconsin Rice Blend
- Cous Cous
- Pasta Du Jour tossed in Extra Virgin Olive Oil & Fresh Italian Flat Parsley
- Quinoa

Choose One (**Descriptions on Page 11**)

- Chicken Marsala
- Chicken Chianti
- Chicken Piccata
- Athenian Chicken
- Chicken Florentine
- Turkey Schnitzel
- Chicken Cordon Bleu
- Chicken Parmesan
- Chicken Provencal

Includes All of the Following

- Fresh Seasonal Steamed OR Roasted Tuscan-Style Vegetable
- Certified Angus Roast Sirloin expertly carved by one of our Culinary Team accompanied by Creamed Horseradish & Au Jus OR Carved Roast Pork Loin with Apple, Honey & Thyme
- A Variety of Local Artisan Breads & Wisconsin Creamery Butter

\$27 Per Person

Requires Chef on Site

Optional upgrade to Carved Prime Rib for \$5 per person

Dinner Buffets

Wisconsin's Best Buffet

Appetizers

- Selection of Wisconsin's Finest Cheese & Curds
- Farm Fresh Vegetable Display with Bleu Cheese Dip

Choose Two

- Smashed Wisconsin Redskin Potato
- Wisconsin Mac & Cheese
- Lac Du Flambeau Rice Pilaf
- Sweet & Sour Cucumber Salad

Choose Two

- Turkey Schnitzel
- Grilled Bratwurst poached in Beer & Onions served on a Bed of Sauerkraut & Whole-Grain German Mustards
- Country Baked Chicken
- Roast Pork Loin with Honey & Fresh Thyme
- Portobello Mushroom Bratwurst

Includes ALL OF THE FOLLOWING

- Fresh Corn on the Cob (Seasonal)
- German Style Rye Breads & Dinner Rolls
- Wisconsin Creamery Butter
- Fresh Seasonal Sliced Fruit Display

Dessert (Choose one)

- Homemade Seasonal Fruit Cobbler with Whipped Cream
- Baked Granny Smith Apple finished with Brown Sugar & Cinnamon

\$26 Per Person

add a third meat at \$4 per person

The Classic 50's Menu

Appetizers

- Mini Slider Burgers served with an LTO & a slice of Pickle
- Organic Deviled Eggs

Salad

- Wedges of Iceberg Lettuce garnished with Cherry Tomatoes, Shredded Carrots, Sliced Cucumbers Served with French and Ranch Dressing

Includes All of the Following

- Baked Macaroni & Cheese
- Mashed Potato Bar featuring Cheddar Cheese, Bacon, Sour Cream & Chives
- Medley of Steamed Broccoli, Cauliflower & Carrots
- Chef Carved Roast Baron of Beef Au Jus served with Creamy Horseradish Sauce
- Chef Carved Virginia Ham with Pineapple Rings served with Stone Ground Mustard
- A Variety of 50's Style Dinner Rolls & Butter
- Assorted Homemade Snickerdoodle Cookies

\$28 Per Person

Requires Chef on Site

Dinner Buffets

Fiesta Mexicana Buffet

Appetizer

- Chilled Gazpacho Shooters
- Pancho's House made Tortilla Chips with a Variety of Salsas, Guacamole, and Pico de Gallo

Salad

- Grilled Corn & Jicama Salad with Cilantro & Lime Dressing

Choose Two

- Beef or Chicken Fajitas
- Ground Beef Tacos with Potatoes
- Chicken/ Cheese Quesadillas
- Beef or Chicken Enchiladas in Red Sauce

Includes All of the Following

- Mexican Rice
- Refried Frijoles
- Sautéed Yellow Squash, Zucchini & Local Onions finished with Cumin & Cilantro
- Warm Corn & Flour Tortillas, Diced Tomatoes, Shredded Lettuce, Sour Cream & Queso Fresco
- Fresh Sliced Pineapple Drizzled in Nestle White & Dark Chocolate

\$27 Per Person

add a third entrée choice at \$4 per person

Asian Fusion Buffet

Appetizer (Choose Two)

- Kikkoman Teriyaki Beef Kabobs with Toasted Sesame Seeds
- Asian Style Crab Cakes with a Wasabi Crème and Pickled Ginger
- Chicken Satay with Thai Peanut Sauce
- Oriental Style Vegetable Wraps in Rice Paper with a Sweet Chili Sauce

Salad

- Oriental Salad with Mixed Greens, Chopped Purple Cabbage, Shredded Carrots, Mandarin Oranges, Diced Green Onion, and Sliced Almonds with a Ginger Dressing

Choose Two

- Mongolian Beef and Broccoli Stir Fry in a Sweet Soy Sauce with Diced Green Onions and Sesame Seeds
- Kung Pao Sichuan Chicken with Diced Red & Green Peppers, Chopped Green Onions and Whole Roasted Peanuts
- Diced Grilled Tofu and Vegetable Stir Fry in a Sweet & Spicy Soy Sauce
- Chicken Red Curry with Coconut Milk, Potatoes and Mixed Vegetables

Includes All of the Following

- Steamed White Jasmine Rice
- Asparagus with A Sweet Soy Glaze, Pickled Ginger, and Orange Zest
- Fresh Fruit Display
- Fortune Cookies

\$28 Per Person

Dinner Buffets

Margaritaville Buffet

Appetizers

- Seafood Ceviche
- Key West Mango & Pineapple Bruschetta garnished with Fresh Mint

Salad

- Margaritaville Southwest Salad with Mixed Greens, Black Beans, Roasted Corn, Diced Tomatoes, Peppers and Fresh Avocado with a Southwestern Vinaigrette and Queso fresco

Includes All of the Following

- Coconut Beans & Island Rice
- Jalapeno White Cheddar Mac & Cheese
- Market Fresh Roasted Seasonal Vegetables
- Grilled Jamaican Jerk Chicken Pieces OR Caribbean Chicken Curry Stew
- Cheeseburgers in Paradise Toppings Include: Slices of Swiss And Cheddar Cheese, House made Guacamole, Lettuce, Sliced Tomatoes, Sliced Onion, Pickles, Sautéed Mushrooms, Bacon Strips, Jalapeno, Deluxe Buns, Ketchup, Mustard and Mayo

Dessert

- Key Lime Pie with Fresh Whipped Cream
- Exotic Fruit Display

\$28 Per Person

California Dreamin'

Appetizers (Choose Two)

- Seafood Ceviche
- Spicy Lime Cucumber Salad Shooters
- Smashed Avocado on Crostini w/ Napa Valley Pristine Grapes
- Bacon Wrapped California Dates Stuffed with Chorizo

Includes All of the Following

- California Cobb Salad: Pearce's Tomatoes, Avocado, Blue Cheese Crumble, Bacon & Hard-Boiled Egg served with our House Made Parmesan Ranch or Balsamic Vinaigrette OR Strawberry Fields Salad with Balsamic Vinaigrette, Shaved Almonds, And Goat Cheese
- Seasoned Baked Shrimp OR Mahi Tacos with Cabbage Slaw, Chipotle Crema, & Lime Wedge
- Citrus Marinated Chicken Breast w/ Pineapple Pico De Gallo
- Pancho's House Made Chips and Salsas & Guacamole
- Roasted Seasonal Vegetables (Served room temperature) on a bed of Quinoa
- Black Beans w/ Cotija Cheese

Dessert (Choose One)

- California Meyer Lemon Bars
- Schaum Torte Drizzled with Grand Marnier & Fresh Berries

\$30 Per Person

Dinner Buffets

Oktoberfest Buffet

Appetizers

- Hausfrau (Herring in Wine Sauce) with Sweet & Sour Cucumber Salad
- Koenigsberger Kops (Meatballs in a Caper Sauce)

Choose Two

- Rahm Schnitzel in Mushroom Cream Sauce
- Breast of Turkey Schnitzel (Breaded Breast of Turkey Sautéed in Lemon Caper Butter)
- Wilson Farm Mini Brats with Grilled Onions, Assorted Mustards and Mini Buns
- Sauerbraten (Braised Marinated Beef Round)
- Honey Roasted Pork Loin garnished with Roasted Granny Smith Apples

Includes All of the Following

- Sauerkraut
- Red Cabbage Sweet Vinegar Cole Slaw
- German Style Potato Salad
- Spaetzle
- German Style Rye Breads & Dinner Rolls with Wisconsin Creamery Butter

Dessert

- Apple OR Cherry Strudel
- Fresh Fruit Display

\$28 Per Person

It's Greek to Me Buffet

Appetizers (Choose Two)

- Assortment of Grilled Vegetables served with Hummus & Fresh Mint Garnish
- Spanakopita with Dill Crème Dipping Sauce
- Tiropitas with Fresh Dill, Lemon and EVOO

Salad

- Greek Salad made with Ribbons of Romaine Lettuce, Topped with Feta Cheese, Kalamata Olives, garnished with Cucumber Slices & Red Onions, served with Greek Vinaigrette

Choose One

- Pantzarosalata (Beet Salad)
- Anginares Salata (Artichoke Salad)

Choose Two

- Patatosalata (Mediterranean Potato Salad)
- Roasted New Potatoes tossed with Olive Oil
- Rice Pilaf
- Mediterranean Cous Cous

Choose One

- Athenian Breast of Chicken (Roasted with Lemon, Thyme, Garlic & Oregano)
- Lemon Cod

Includes All of the Following

- Chef Carved Leg of Lamb with Whole Garlic Cloves & Medley of Mediterranean Spices
- Mint Jelly & Dijon Mustard
- Assortment of Flatbread & Pita Bread served with a Vessel of EVOO
- Honey & Yogurt Dipping Sauce
- House Made Baklava

\$34 Per Person

Requires Chef on Site

Dinner Buffets

Festa Italiana Buffet

Appetizers

- Chef's Selection of Season's Freshest Antipasto
- Garbanzo Dip, Breadsticks & Toasted Crostini

Choose One

- Mesclun Greens with Hearts of Palm, Fennel & Olives tossed with Balsamic Vinaigrette
- Insalata Caprese
- Arugula Watermelon Salad with Lemon Vinaigrette and a Balsamic Glaze

Choose One

- Tuscan White Bean Salad with Feta & Fresh Oregano
- Tortellini Salad
- Fresh Green Bean Salad finished with Roasted Red Peppers
- Orange & Onion Salad

Choose One

- Vesuvio Potatoes
- Grilled Polenta

Choose One

- Greco Italian Rope Sausage with Fennel Herbs
- Ratatouille Stuffed Portobello Mushrooms

Choose One

- Chicken Vesuvio
- Chicken Parmesan

Includes All of the Following

- Pasta du Jour with Extra Virgin Olive Oil, Garlic & Shaved Parmigiano
- Roma Tomato Sauce finished with Fresh Basil OR Vodka Sauce
- Grilled Tuscan-Style Vegetables
- Fresh Baked Italian Breads include Focaccia & Breadsticks with Vessel of Olive Oil
- Salad of Fresh Fruit with Julienne of Mint
- Greco Tiramisu or Cannoli's

\$35 Per Person

Wisconsin Supper Club Buffet

Appetizers

- Relish Tray with Fresh & Pickled Vegetables with Ranch Dip
- Wisconsin Sharp Cheddar Cheese Spread with Rye Crisp & Bread Sticks

Salad

- Iceberg Lettuce Salad served with Our Two Homemade Signature Dressings

Choose One

- Grilled Filet Mignon
- Beef Short Ribs
- BBQ Baby Back Ribs
- Prime Rib

Choose One

- Grilled Athenian Chicken Breast
- Center Cut Pork Chops

Includes All of the Following

- Steamed Fresh Broccoli
- Idaho Baked Potato Bar to Include: Sour Cream, Wisconsin Creamery Butter, Bacon Bits, Grated Cheddar Cheese & Chopped Chives
- Dinner Rolls with Wisconsin Creamery Butter
- Farm stand Fresh Watermelon
- Wisconsin Cream Puffs

\$40 Per Person

Dinner Buffets

The Stone Manor (minimum of 25 People)

Appetizer

- International Cheese & Charcuterie Board

Salad

- Belgian Endive & Mixed Greens Salad Topped with Bleu Cheese & A Light Vinaigrette

Choose Two

- Carrot, Mint & Golden Raisin Salad
- Marinated Green Bean & Portobello Mushroom Salad
- Grilled Leeks with Tio Pepe Sherry
- Asparagus and Beet Salad
- Rice Pilaf with Herbes de Provence, Toasted Almonds & Dried Pears

Choose One

- Grilled Fresh Atlantic Salmon served with Fennel & Artichoke Hearts
- Sautéed Gulf Shrimp Marinated in Alsacen Wine & Tarragon

Includes All of the Following

- Chef Carved Mustard & Pepper Rubbed Roasted Beef Tenderloin with Sauce Bordelaise
- Creamed Horseradish
- Roasted Tuscan Style Vegetables
- European Bread Display with Butter Rosettes
- Eli's Cheesecakes with Fruit Toppings
- Fresh Fruit Drizzled with White & Dark Chocolate

\$49 Per Person

Requires Chef on Site

An American in Paris (minimum of 25 People)

Appetizers

- Gourmet French Cheese & Assorted Gourmet Crackers and Baguettes with Grapes and Berries
- Mini Ratatouille Stuffed Baby Bello Mushrooms

Choose Two

- Salad Niçoise (Baby Field Greens, Tuna, Tomato, Cucumber, Potato, Green Beans, & Hardboiled Eggs with a Light Vinaigrette)
- Poached Local Beets & Belgian Endive Salad
- Peeled Hard Boiled Eggs & Stem-On Radishes with Kosher Sea Salt Crystals, Baby Bibb Lettuce, Parisian Vinaigrette garnished with Fresh Chopped Chives
- Vine-Ripened Tomatoes with Fresh Parsley

Choose One

- Turned New Potatoes with Fresh Parsley
- Potato Gratin

Choose One

- Coq au Vin (Chicken simmered in Aubergine Wine Sauce with Mushrooms & Chopped Shallots)
- Salmon Provençale with Herbes De Provence

Includes All of the Following

- Carved Mustard & Pepper Rubbed Roasted Beef Tenderloin with Sauce Bordelaise & Horseradish
- Poached Baby Carrots & String Beans
- Baguettes & Croissants
- Fresh Fruit Tarts
- French Pastries

\$49 Per Person

Requires Chef on Site

Dining Al Fresco (Food Stations)

The Farmer's Market

Station One

- Selection of Wisconsin Cheeses & Assorted Crackers
- Season's Fresh Vegetable Crudit  served with Homemade Dips
- Farm Fresh Fruit Display with Seasonal Berries & Fresh Mint
- Yuppie Hill Organic Deviled Eggs

Station Two

- Pasta Salad Primavera with Grilled Marinated Vegetables
- Sliced Vine-Ripened Tomatoes, Bermuda Onions with Honey Vinaigrette

Station Three

- Chicken Brochettes with Kikkoman Teriyaki Marinade
- Wisconsin's Finest Bratwurst Poached in Beer & Onions
- Bavarian-Style Sauerkraut
- Fresh Baked Bratwurst Buns, a variety of Mustards & Fresh Wisconsin Creamery Butter

\$23 Per Person

Tour Du Lac

Station One

- Selection of Wisconsin Cheeses & Assorted Crackers
- Farm Fresh Fruit Display with Seasonal Berries & Fresh Mint
- Sirloin of Beef on Toast Pointes with House Made Horseradish Cream and Diced Red Onion

Station Two

- Pasta Station with Vegetarian Marinara & Fresh Grated Parmesan
- Grilled Tuscan Vegetables
- Atlantic Seafood Cakes with Remoulade Sauce

Station Three

- Chef-Carved Bone in Roasted Virginia Pineapple and Brown Sugar Glazed Ham
- Chef-Carved Roast Turkey Brined in Local Honey and Fresh Thyme
- Served with a Selection of Mustards & House made Cranberry Chutney
- Silver Dollar Rolls & Wisconsin Creamery Butter

\$30 Per Person

The Country Club

Station One

- Selection of Fine International Cheeses, Charcuterie & Gourmet Crackers
- Grilled Vegetables with Hummus, Fresh Mint & Flatbreads
- Sweet & Sour Cucumber Salad with Fresh Dill
- Caprese Skewers with Local Grape Tomatoes, Fresh Basil and Mozzarella Balls
- Brie Tarts with Raspberry and Apricot Preserves with Toasted Almond Slivers

Station Two

- Mini Maryland-Style Crab Cakes with Cajun Remoulade Sauce
- Bacon Wrapped Scallops
- Spanakopita with Fresh Dill Cr me

Station Three

- Chef Carved Mustard & Pepper Rubbed Roasted Beef Tenderloin with Sauce Bordelaise
- Creamed Horseradish, Petite Pan Rolls & Wisconsin Butter

\$38 Per Person

Cakes, Desserts & Gourmet Coffee

Wedding & Special Occasion Cakes

Choose Cake Flavor:

- Yellow Soufflé
- Red Velvet
- Chocolate Soufflé
- Marble
- Carrot
- White

Choose Filling Flavor:

- Butter Cream
- Strawberry
- Banana
- Raspberry
- Custard
- Chocolate
- Lemon
- Cherry

Choose Icing Flavor:

- Butter Cream
- French Crème
- Cream Cheese

Create Your Look:

An Experienced Pastry Chef will create a special occasion cake to meet your special request. Provide us with a photograph with your inspiration to guide the Chef in creating your perfect cake.

\$4.50 Per Person

We will gladly cut a cake that you supply

Cut/Serving fee of \$100

Coffee Station or Service

To Include:

- Freshly Ground 100% Arabica Blend Coffees
- Wisconsin Dairy Cream
- Variety of Sweeteners including Crystal Sugar Cubes & Pure Cane Amber Sugar in the Raw

\$2 Per Person

Baker's Delight

- Fresh Fruit Display and Seasonal Berries Drizzles with White & Dark Chocolate
- Assortment of Gourmet Chocolate Mousse Topped with Pirouette Cookies
- Mini Cheesecakes topped with Assorted Fresh Fruit Toppings
- Meyer's Lemon Bars garnished with Lemon Zest
- Mascarpone Tarts topped with Fresh Berries
- Triple Chocolate Cake
- Mini Cream Puffs
- Homemade Chocolate Brownies
- Seasonal Fresh Berry Trifle Shooters
- Apple OR Cherry Strudel
- Mini Chocolate Eclairs
- Carrot Cake
- Grilled Local Peaches topped with Fresh Mint
- Assortment of Fresh Baked Cookies
- Strawberry Shortcake Shooters
- Greco Mini Cannoli
- Apple Cobbler

**One Selection: \$3 pp, Three Selections: \$8 pp
Five Selections: \$11 pp, Six Selections: \$14 pp**

Ask about our Gelato Bar, Chocolate Shoppe Ice Cream Bar or Flaming Dessert Stations!

Pies, Candy, & Late-Night Snacks

Gourmet Pies

Choose Your Flavor:

- Apple
- Blueberry
- Lemon Meringue
- Banana Crème
- Cherry
- Strawberry Rhubarb
- Peach
- Pecan
- Pumpkin
- Key Lime
- Mixed Berry
- Chocolate Crème

Our Pastry Chef uses the area's finest and freshest ingredients whenever possible. By request, our apple pies can be sourced through local favorite, The Elegant Farmer, and served in their signature paper bag (additional fees may apply).

\$4 Per Person

Late Night Snacks

Whole Pizzas

Selection of 2 different toppings delivered fresh and piping hot at whatever time you'd like.

\$3 Per Person

Mini Slider Burger Bar

Hand-Pattied Mini Slider Burgers served with Fresh Baked Buns and:

- Romaine Lettuce
- Slices of Dill Pickle
- A Variety of Wisconsin Cheeses
- Sliced Tomato
- Crisp Raw Onion
- Ketchup & Mustard

\$4 Per Person

Gourmet Walking Taco Bar

To include the following

- Seasoned Ground Beef
- Hot Queso Fresco
- Mini Bags of Fritos and Doritos
- Diced Tomato
- Sour Cream
- Sliced Jalapeño
- Black Olives
- A Variety of Homemade Salsas
- Diced Onion
- Shredded Lettuce

\$4 Per Person

Build Your Own Mini Sub Station

Variety of Mini Subs filled with Ribbons of Ham, Turkey, or Roast Beef

- Tomato
- Assorted Mustards
- Lettuce
- Mayonnaise
- Variety of Cheeses
- Pickles

\$4 Per Person

Build Your Own Classic Chicago Hot Dog Bar

All-Beef Hot Dogs served on Fresh Baked Buns with

- Yellow Mustard
- Sport Pepper
- Pickle Spear
- Fresh Relish
- Diced Onion
- Celery Salt
- Tomato Slices

\$4 Per Person