

## menu selection and pricing

Menu selections, room set-up, and other pertinent details required for the successful execution of your event must be submitted to the Catering Department two (2) weeks prior to the function date. The menu prices listed are our current rates and may be subject to change. Definite pricing will be confirmed ninety (90) days prior to the function date. All food items must be supplied and prepared by the Hotel and are subject to the customary service charges and applicable sales tax. Multiple entrée selections for groups will be charged at the higher price entrée, and client must provide place cards or name badges for each guest indicating their entrée choice.

## guarantees

Confirmation of final attendance counts for each meal must be received by our Catering Department three (3) business days prior to any meal function. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. The Hotel will charge for the guarantee, or the served, whichever is greater. Food will be prepared for the guaranteed number. We will accommodate additional guests but cannot guarantee the same meal choice. If no guarantee is received, we will consider the number of guests expected, as noted on the banquet event order, to be your guarantee number. Buffets and reception station events must have a minimum of 25 guests or there will be an additional \$3.00 per person charge. Any plated meal under 25 people will have an additional \$25.00 labor charge.

## sales tax and service charge

All menu pricing agreed upon is subject to a 20% service charge and applicable sales tax.

## payment

All requests for direct billing must be submitted to our Catering Department ten (10) working days prior to the function. Any remaining balance is due within thirty (30) days following the event. In the event of cancellations, the patron will be liable for all losses sustained by the Radisson Hotel La Crosse. If an advance deposit is required, it is nonrefundable in the event of cancellation. If direct billing is not established, prepayment for event must occur three (3) business days prior to the event. If payment is not received within thirty (30) days, a finance charge of 1.5% per month (18% Annual Rate) will be added to the unpaid balance commencing on the invoice date.

## off premise catering

The Radisson Hotel Catering Department is available for catering at the location of your choice; additional charges may be assessed based on location.

## dietary accommodations

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. We ask that you communicate to us any special dietary needs, including food allergies. For individuals in your group with food allergies, they must use their own discretion on which food items to consume before making your final meal selection.

We use reasonable efforts in our sourcing, preparation and handling procedures to avoid the introduction into these menu choices of any allergens you express concerns about; however, it is possible for allergens to be introduced before the food is provided to us or inadvertently during our preparation or handling. We do not have separate kitchens to prepare allergy-friendly items or separate dining areas for guests with allergies or intolerances.

## changes in menu

Due to the complexity of ordering food and beverage, preparing for and staffing events, no changes to the menu may be made by the Client within 3 business days preceding your event. The menu(s) and all other details of your catered functions are to be finalized a minimum of 2 weeks prior to the scheduled commencement date of your event unless mutually agreed on an alternate date. Any food and beverage requested received within 3 business days of the group's event, including the day of or during the event, will be charged \$3.00 service fee per meal change in addition to the price on the group's master account.

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## function rooms

The Radisson Hotel La Crosse assigns function rooms based on the anticipated number of patrons, and may be subject to change. Final confirmation of room assignments will be available upon receipt of attendance guarantees.

## food & beverage regulations

All food and beverages served in public meeting areas must be purchased, prepared, and served by the staff of the Radisson Hotel La Crosse. No food or beverage of any kind will be permitted to be brought into the Hotel by any patron's guests or invitees. Leftover food is prohibited to be taken off property.

## security

The Radisson Hotel La Crosse shall not assume any responsibility for the damage or loss of items stored or displayed on its property. The Hotel reserves the right to inspect and control all private functions held on premises. If the volume from entertainment or public address systems disturbs other patrons, the Radisson Hotel La Crosse reserves the right to request the patron or band leader to lessen the volume, or, if necessary, to perform without amplification.

## menu tastings

Banquet Menu tastings are available for plated dinners based on the Chef's availability. The price will be available upon request, pending your menu selection. We are unable to accommodate tastings for our dinner buffets. If wine tasting is required, a charge for the full bottle will apply.

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## continental breakfast

*All Continental Breakfasts include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas. Gluten Free Bread is available upon request for \$2 per guest.*

### **Continental Breakfast #1** **\$15/guest**

Seasonal Fresh Fruit  
Bakery Basket to include Rustic Sliced Bread, Danishes, Croissants and Assorted Fruit Muffins  
Sweet Cream Butter, Marmalade and Preserves  
Selection of Chilled Fruit Juices

### **Continental Breakfast #2** **\$17/guest**

Seasonal Fresh Fruit  
Bakery Basket to include Rustic Sliced Bread, Danishes, Croissants and Warm Cinnamon Rolls  
Sweet Cream Butter, Marmalade and Preserves  
Cereal Station with Homemade Granola, Kashi-Go-Lean and Special K  
Dried Fruits, Berries, Nuts and Seeds  
Assorted Yogurts  
2% Milk  
Selection of Chilled Fruit Juices

### **Continental Breakfast Enhancements:**

Hard Boiled Eggs	\$2/guest
Selection of Oatmeal with Brown Sugar, Raisins and Milk	\$3/guest
Breakfast Scramble (Choose One (1)):	\$4/guest
American – Cheddar, Eggs and Chives	
Spanish – Chorizo, Eggs, Peppers and Salsa	
Italian – Italian Sausage, Eggs and Mozzarella	
Wisconsin – Kielbasa, Eggs, Potatoes and Cheddar	
Breakfast Meats (Choose One (1)):	\$3/guest
Sliced Ham	
Sausage Links	
Thick Cut Bacon	

All food and beverage prices subject to 20% service charge and applicable sales tax  
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## breakfast buffets

All Breakfast Buffets include a selection of Chilled Fruit Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas. Gluten Free Bread is available upon request for \$2 per guest. Egg Whites or Egg Beaters may be substituted for an additional \$2 per person.

### Breakfast Buffet #1 (minimum 25 guests)

\$19/guest

Seasonal Fresh Fruit  
Fluffy Scrambled Eggs with Scallions, Cream Cheese and Wisconsin Cheddar  
Thick Cut Smoked Bacon and All Natural Sausage Links  
Roasted Red Bliss Potatoes  
Fresh Baked Danishes, Buttery Croissants and Assorted Fruit Muffins  
Sweet Cream Butter, Marmalade and Preserves

### Breakfast Buffet #2 (minimum 25 guests)

\$23/guest

Seasonal Fresh Fruit  
Individual Fruit Parfaits  
Hand Dipped French Toast with Cinnamon Maple Syrup  
Fluffy Scrambled Eggs with Tomatoes, Green Top Onions and Smoked Gouda  
Smoked Pork Loin  
Herbed Red Bliss Potatoes with Peppers and Onions  
Rustic Sliced Bread, Fresh Baked Danishes and Assorted Fruit Muffins  
Sweet Cream Butter, Marmalade and Preserves

### Breakfast Buffet #3 (minimum 100 guests)

\$26/guest

Seasonal Fresh Fruit *Chef attendant required 2 hours - \$75*  
Low-Fat Vanilla Yogurt with Fresh Fruit Compote  
Fluffy Scrambled Eggs with Asparagus Spears and Aged Cheddar  
Lyonnais Style Potatoes  
Omelets cooked to order with Peppers, Onions, Mushrooms, Tomatoes, Aged Cheddar, Bacon and Ham  
Hand Dipped French Toast with Roasted Apple Compote  
Assorted Bagels with a Trio of Whipped Cream Cheeses to include:  
Brown Sugar and Pecan Cream Cheese  
Garlic and Black Pepper Cream Cheese  
Caper and Roasted Red Pepper Cream Cheese  
Assorted Fruit Muffins and Fresh Baked Danishes  
Sweet Cream Butter, Marmalade and Preserves

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# breakfast menu



## plated breakfast

All Plated Breakfasts include Orange Juice, Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas. Gluten Free Bread is available upon request for \$2 per guest. Egg Whites or Egg Beaters may be substituted for an additional \$2 per person.

### Plated Breakfast #1 \$16/guest

Freshly Scrambled Eggs with Cream Cheese and Chives  
Thick Cut Smoked Bacon and All Natural Sausage Links  
Roasted Red Bliss Potatoes

### Plated Breakfast #2 \$15/guest

Spinach and Caramelized Onion Quiche with Cheddar  
Hand Cut Red Bliss Potatoes with Peppers

### Plated Breakfast #3 \$19/guest

Hand Dipped French Toast with Strawberry Compote and Cinnamon Maple Syrup  
All Natural Sausage Links

#### Plated Breakfast Enhancements:

Hand Cut Fruit Cups \$3/guest  
Basket of Fresh Baked Danishes, Buttery Croissants or Assorted Fruit Muffins \$4/guest

## boxed breakfast

All Boxed Breakfasts include a choice of a bottle of Orange Juice or Cranberry Juice, and a cup of Freshly Brewed Regular or Decaffeinated Coffee. Gluten Free Bread is available upon request for \$2 per guest.

### Boxed Breakfast #1 \$14/guest

Whole Fruit and a Cracked Egg Sandwich

### Boxed Breakfast #2 \$12/guest

Banana, Individual Yogurt and a Muffin

### Boxed Breakfast #3 \$13/guest

Whole Fruit, Individual Yogurt and a Hearty Breakfast Bar

#### Boxed Breakfast Enhancements:

Fruit Cup \$4/guest  
Chilled Overnight Oats with Cinnamon and Dried Fruit \$4/guest

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## a la carte break

### Morning and Afternoon Treats

Freshly Baked Doughnuts	\$24/dozen
Choice of Plain or Everything Bagels with Cream Cheese and Preserves	\$28/dozen
Whole Fruit	\$21/dozen
Seasonal Fruit Display	\$4/guest
Individual Fruit Yogurts	\$36/dozen
Assorted Danishes	\$26/dozen
Assorted Muffins	\$25/dozen
Assorted Coffee Cakes	\$17/each
Cinnamon and Pecan Sticky Buns	\$26/dozen
Granola Bars	\$18/dozen
Individual Ice Cream Treats	\$48/dozen
Assorted Brownies	\$20/dozen
Tortilla Chips	\$10/pound
Southwest Tomato Salsa	\$13/quart
Assorted Dry Snack Mix	\$12/pound
House Made Candied Nuts	\$28/pound
House Made Chips	\$10/pound
Gourmet Dips	\$18/quart
French Onion Dip	\$18/quart
Vanilla Yogurt Parfaits with Granola and Berries	\$4/guest
Fresh Baked Cookies	\$20/dozen
Assorted Mini Cupcakes - Sweet Vanilla and Chocolate Velvet	\$20/dozen
Cheese and Fruit Display with Crackers	\$8/guest
Hard Boiled Eggs	\$24/dozen

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## refreshments

### Morning and Afternoon Beverages

Freshly Brewed Regular Coffee or Decaffeinated Coffee	\$38/gallon
Freshly Brewed Regular Coffee or Decaffeinated Coffee	\$20/pot
Assortment of Teas with Lemon and Honey	\$4/each
Chilled Orange, Ruby Red Grapefruit, Apple, V8 or Cranberry Juices	\$14/carafe
Individual Bottles of Chilled Fruit Juice	\$5/bottle
All Natural Bottled Smoothies	\$8/bottle
Individual Bottled Water	\$3/bottle
Coconut Water	\$6/each
Lemonade or Iced Tea	\$14/carafe
Assorted Sodas	\$3/each
Craft Sodas	\$5/each
Fiji Water	\$5/bottle
Vitamin Water	\$5/bottle
Starbucks Frappuccino	\$5/bottle
Gourmet Hot Chocolate with Whipped Cream, Chocolate Shavings and Marshmallow Skewers	\$6/guest
Apple Cider with Cinnamon Sticks, Apple Chips and Orange Peel	\$5/guest

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## breaks

### themed breaks

(minimum of 25 guests)

#### **Theme #1 ~ Sweet Tooth** **\$12/guest**

Assorted Gourmet Cookies  
Brownies  
Mini Cupcakes  
2% Milk, Chocolate Milk, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Teas  
and Assorted Sodas

#### **Theme #2 ~ Energy Bar** **\$14/guest**

Granola Bars and Power Bars  
Whole Fresh Fruit  
Sun-Dried Fruits  
Red Bull, Sugar Free Red Bull and Vitamin Water

#### **Theme #3 ~ Ball Park** **\$16/guest**

Corn Tortilla Chips  
Monterey Jack Cheese Sauce  
Salted Soft Pretzels with Honey Mustard  
Fresh Popped Popcorn  
Fresh Squeezed Lemonade

#### **Ball Park Enhancement:**

Root Beer Float with Sprecher's Root Beer and Vanilla Ice Cream \$4/guest

#### **Theme #4 ~ Garden Fresh** **\$15/guest**

Fresh Cut Vegetables, Baked Pita Chips and Crisp Lavash  
Duo of Hummus  
Peppercorn Ranch and Bleu Cheese Dressings  
Seasonally Infused Water

#### **Themed Break Enhancements:**

Upgrade your break by serving Craft Sodas \$3/guest

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# break menu



## themed breaks, continued (minimum of 25 guests)

### **Theme #5 ~ The Café** **\$16/guest**

Variety of Coffee Cakes and Biscotti  
Pot de Crème Tartelettes  
Cold Brew Lattes and Seasonally Inspired Flavored Iced Teas  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Hot Teas

### **Theme #6 ~ Refresh** **\$14/guest**

Fruit Kabobs  
Homemade Granola  
Dried Fruits and Nuts  
Seasonally Infused Water and Vitamin Water

### **Theme #7 ~ “Build Your Own” Doughnut** **\$16/guest**

Warmed Cake Doughnut Holes with Dipping Sauces:  
Chocolate Ganache  
Vanilla Glaze  
Caramel Sauce  
Chopped Nuts, Oreos, Toasted Coconut and Bacon Bits  
2% Milk, Chocolate Milk, Freshly Brewed Regular Coffee and Decaffeinated Coffee

### **Theme #8 ~ South of the Border** **\$18/guest**

Cinnamon Sugar Churros  
Chocolate and Strawberry Dipping Sauces  
Corn Tortilla Chips with Guacamole and Salsa  
Warm Queso Fresco Dip  
Jarritos Sodas

### **Themed Break Enhancements:**

Upgrade your break by serving Craft Sodas **\$3/guest**

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# break menu



## themed breaks, continued (minimum of 25 guests)

### **Theme #9 ~ Farmer's Market** **\$16/guest**

Sliced Fruit  
Local Cheese Board  
Grilled Antipasto Vegetable Platter  
Pickled Seasonal Vegetables  
Lemon and Cucumber Infused Water

### **Theme #10 ~ Sundae Bar** **\$16/guest**

Vanilla Ice Cream  
Chocolate and Caramel Sauce  
Oreos, Toasted Pecan Pieces and M&Ms  
Whipped Cream  
Cherries  
Seasonally Infused Water

### **Themed Break Enhancements:**

Upgrade your Break by serving Craft Sodas **\$3/guest**

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## **lunch plated**

*All Plated Lunches include a Choice of a Starch and a Vegetable; a basket of Freshly Baked Rolls with Butter on the table; and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas. Gluten Free Bread is available upon request for \$2 per guest.*

*Choose either a 2 Course Meal (Choice of a Starter or Dessert) or 3 Course Meal (Choice of Starter and Dessert).*

### **Lunch Starters**

Fresh Cut Romaine, Parmesan Cheese, Focaccia Croutons and a Caesar Vinaigrette

Field Greens, Sun-Dried Cranberries, Parmesan Cheese, Toasted Pecans and a Sherry Vinaigrette

Spinach and Frisee, Sliced Strawberries, Candied Walnuts and a Raspberry Vinaigrette

Roasted Chicken and Wild Rice Soup

### **Lunch Desserts**

Tiramisu with Espresso Anglaise

“Candy Bar” Chocolate Mousse

Chocolate Tuxedo Cake with Raspberry Coulis

Vanilla Bean Panna Cotta with Chambord Marinated Berries

Opera Cake with Salted Caramel

Banana Cream Tart and Chantilly Cream

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## **lunch plated, continued**

*All Plated Lunches include a Choice of a Starch and a Vegetable; a basket of Freshly Baked Rolls with Butter on the table; and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas. Gluten Free Bread is available upon request for \$2 per guest.*

### **Starches ~ Choose One (1) for all Plated Lunches**

- Parmesan Potato Gratin
- Olive Oil Roasted Red Bliss Potatoes
- Garlic and Peppercorn Seasoned Rice Pilaf
- Buttery Yukon Mashed Potatoes
- Creamy Grains with Chives

### **Vegetables ~ Choose One (1) for all Plated Lunches**

- Olive Oil Glazed Broccolini
- Green Beans with Pickled Red Onion
- Seasonal Vegetables
- Caramelized Cauliflower with Fresh Cut Herbs

*2 Course Meals include Entrée and either a Starter or Dessert; 3 Course Meals include Entrée, Starter and Dessert*

### **Plated Lunch Entrée #1** **\$18/2 course; \$22/3 course**

Prosciutto and Mozzarella Stuffed Chicken Breast  
with a Roasted Red Pepper Champagne Sauce

### **Plated Lunch Entrée #2** **\$17/2 course; \$21/3 course**

Pan Seared Chicken Breast with a Roasted Sweet Onion and White Wine Sauce

### **Plated Lunch Entrée #3** **\$16/2 course; \$20/3 course**

Grilled Chicken Breast with Sweet Barbecue Chicken Jus

### **Plated Lunch Entrée #4** **\$19/2 course; \$23/3 course**

Braised Beef Brisket with Braising Jus

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## **lunch plated, continued**

*All Plated Lunches include a Choice of a Starch and a Vegetable; a basket of Freshly Baked Rolls with Butter on the table; and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas. Gluten Free Bread is available upon request for \$2 per guest.*

### **Starches ~ Choose One (1) for all Plated Lunches**

- Parmesan Potato Gratin
- Olive Oil Roasted Red Bliss Potatoes
- Garlic and Peppercorn Seasoned Rice Pilaf
- Buttery Yukon Mashed Potatoes
- Creamy Grains with Chives

### **Vegetables ~ Choose One (1) for all Plated Lunches**

- Olive Oil Glazed Broccolini
- Green Beans with Pickled Red Onion
- Seasonal Vegetables
- Caramelized Cauliflower with Fresh Cut Herbs

*2 Course Meals include Entrée and either a Starter or Dessert; 3 Course Meals include Entrée, Starter and Dessert*

**Plated Lunch Entrée #5** **\$17/2 course; \$21/3 course**  
Maple Glazed Smoked Pork Loin with a Grain Mustard Pork Jus

**Plated Lunch Entrée #6** **\$19/2 course; \$23/3 course**  
Seared Atlantic Salmon topped with Lemon and Dill Beurre Blanc

**Plated Lunch Entrée #7** **\$22/2 course; \$26/3 course**  
House Marinated Grilled Sirloin Steak with a Roasted Red Pepper Chimichurri Sauce

**Plated Lunch Entrée #8** **\$17/2 course; \$21/3 course**  
Broiled Haddock with Champagne Beurre Blanc

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## **lunch plated - vegetarian & vegan**

*All Vegetarian and Vegan Plated Lunches include Chef's Choice Vegetable, a basket of Freshly Baked Rolls with Butter on the table, Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas.*

*Gluten Free Bread is available upon request for \$2 per guest.*

*2 Course Meals include Entrée and either a Chef's Choice Salad with Dressing or Chef's Choice Dessert*

*3 Course Meals include Entrée, Chef's Choice Salad with Dressing and Chef's Choice Dessert*

### **Vegetarian**

**Vegetarian Lunch Entrée #1** **\$15/2 course; \$19/3 course**

Pan Seared Tofu

**Vegetarian Lunch Entrée #2** **\$14/2 course; \$18/3 course**

Barbecue Grilled Portobello Mushrooms

**Vegetarian Lunch Entrée #3** **\$16/2 course; \$20/3 course**

Tofu Stir Fry with Julienned Vegetables, Broccoli, Mushrooms and a Peanut Wild Rice Pilaf

**Vegetarian Lunch Entrée #4** **\$17/2 course; \$21/3 course**

Cheese Ravioli with Forest Mushrooms, Tomatoes, Asparagus and Fresh Cut Herbs

**Vegetarian Lunch Entrée #5** **\$15/2 course; \$19/3 course**

Roasted King Oyster Mushrooms, Creamy Grains with Sun-Dried Tomatoes,  
and Sautéed Spinach finished with a Balsamic Reduction

**Vegetarian Lunch Entrée #6** **\$17/2 course; \$21/3 course**

Potato Gnocchi with a Seasonally Inspired Cream Sauce, Spinach, Mushrooms  
and Parmesan

### **Vegan**

**Vegan Lunch Entrée #1** **\$15/2 course; \$19/3 course**

Pan Seared Tofu with Olive Oil Roasted Potatoes, Grilled Asparagus  
and a Cherry Balsamic Reduction

**Vegan Lunch Entrée #2** **\$15/2 course; 19/3 course**

Garlic Marinated Grilled Portobello Mushroom with Roasted Zucchini and Cauliflower,  
Rice Pilaf and a Roasted Garlic Sun-Dried Tomato Jus

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## Lunch buffets

All Lunch Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas.  
Gluten Free Bread is available upon request for \$2 per guest.

### Lunch Buffet #1 ~ Taco Fiesta (minimum of 50 guests) \$20/guest

Tortilla Soup  
Tequila Marinated Black Bean and Corn Salad  
Cilantro Lime Dressed Cabbage Slaw  
Spanish Rice  
Chili Braised Pork Shoulder  
Beef Barbacoa  
Flour Tortillas  
Sour Cream, Onions, Tomatoes and Shredded Cheese  
Corn Chips  
Salsa and Guacamole  
Rumchata White Chocolate Mousse with Salted Caramel

#### Taco Fiesta Enhancements:

Grilled Chicken Fajitas \$4/guest  
Warm Queso Fresco \$2/guest

### Lunch Buffet #2 ~ Midwest Picnic (minimum of 25 guests) \$20/guest

Fresh Cut Fruit  
Rustic Potato Salad  
Loaded Pasta Salad  
Creamy Coleslaw  
Grilled Burgers and Brats  
Lettuce, Tomatoes, Onions, Pickles and Sliced Cheese  
Ketchup, Mayonnaise and Mustard  
Sauerkraut  
Thick Cut Chips  
Lemon Bar with Blueberries and White Chocolate

#### Midwest Picnic Enhancements:

Bone In Barbecue Chicken \$4/guest  
Brown Sugar Baked Beans \$2/guest  
Grilled Chicken Breast \$3/guest

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4/2018

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## **lunch buffets, continued**

*All Lunch Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas. Gluten Free Bread is available upon request for \$2 per guest.*

### **Lunch Buffet #3 ~ Marketplace (minimum of 50 guests) \$25/guest**

Chopped Salad of Spinach, Arugula and Romaine Hearts with Seasonal Apple, Dried Cranberries and Shaved Red Onion  
 Creamy Herb Dressing and Red Wine Vinaigrette  
 Yukon Whipped Potatoes with Cheddar Cheese  
 Stuffed Pork Loin with Sweet Cherries, Smoked Bacon and a Creamy Pork Jus  
 Grilled Chicken Breast with a Roasted Onion White Wine Sauce  
 Roasted Vegetables with Garlic and Thyme  
 Freshly Baked Breads and Rolls with Butter  
 Seasonal Cheesecake

#### **Marketplace Enhancements:**

Roasted Chicken and Wild Rice Soup \$4/guest

### **Lunch Buffet #4 ~ Pre-Made Sandwich Bar (minimum of 25 guests) \$23/guest**

Pick Three (3) Sandwiches:  
 Chicken Caesar Salad in a Flour Tortilla with Traditional Dressing  
 Grilled Asparagus, Zucchini, Roasted Red Pepper, Baby Spinach and Whipped Goat Cheese Spread in a Flour Tortilla  
 Grilled Portobello Mushroom, Tomato, Onion, Fresh Mozzarella and Pesto Mayonnaise on Focaccia Bread  
 Sliced Chicken, Bacon, Lettuce, Tomato, Aged Cheddar and Herbed Mayonnaise on Focaccia Bread  
 Smoked Turkey, Field Greens, Tomato, Provolone Cheese, Cranberry Relish and Sage Mayonnaise on Multigrain Bread  
 Cured Ham, Salami, Field Greens, Tomato, Onion, Aged Swiss and Dijon Aioli on a Ciabatta Roll  
 Toasted Barley and Roasted Mushroom Soup  
 Creamy Toasted Pecan and Feta Coleslaw  
 Kettle Chips  
 Strawberry Pound Cake Parfait with Chantilly Cream

#### **Pre-Made Sandwich Bar Enhancements:**

Garden Green Salad with Assorted Toppings, Dressings and Vinaigrettes \$3/guest  
 One (1) Additional Sandwich \$3/guest

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## Lunch buffets, continued

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Gluten Free Bread is available upon request for \$2 per guest.

### Lunch Buffet #5 ~ Italian (minimum of 25 guests) \$19/guest

- Classic Caesar Salad with Hearts of Romaine, Crispy Croutons and Parmesan Cheese with Traditional Dressing
- Pasta Salad with Fresh Mozzarella, Plumped Sun-Dried Tomatoes and Pine Nuts with a Pesto Vinaigrette
- Grilled Chicken Piccata with Lemon and Caper Sauce
- Twice Baked Three Cheese Pasta
- Garlic Marinated Oven Roasted Vegetables
- Breadsticks
- Tiramisu

#### Italian Buffet Enhancements:

- Italian Minestrone Soup \$2/guest
- Italian Meat Board with Cheese and Olives \$3/guest
- Broiled White Fish with Plum Tomato and Olive Compote \$4/guest
- Traditional Meat Lasagna \$4/guest

### Lunch Buffet #6 ~ New York Deli (minimum of 25 guests) \$21/guest

- Shaved Pastrami, Smoked Turkey and Cured Ham
- Sliced Aged Cheddar, Swiss and Smoked Gouda Cheeses
- Lettuce, Tomatoes and Red Onions
- Dijon Mustard, Honey Whole Grain Mustard and Garlic Mayonnaise
- Assortment of Deli Breads and Wraps
- Toasted Pecan and Feta Coleslaw
- Thick Cut Chips
- Fresh Baked Cookies

#### New York Deli Enhancements:

- Garden Green Salad with Assorted Toppings, Dressings and Vinaigrettes \$3/guest
- Seasonal Soup \$2/guest

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## boxed lunch

All Boxed Lunches include a Banana, Bag of Chips, a Cookie and "To Go" Utensils.  
Gluten Free Bread is available upon request for \$2 per guest.

### Boxed Lunch #1 ~ Roast Beef Wrap \$16/guest

Shaved Roast Beef, Cojack Cheese, Baby Arugula and Pickled Red Onion  
with Creamy Horseradish Sauce in a Flour Tortilla

### Boxed Lunch #2 ~ Shaved Ham Sandwich \$16/guest

Shaved Ham, Aged Cheddar Cheese, Lettuce and Tomato  
with a Dijon Aioli on Garlic Loaf Bread

### Boxed Lunch #3 ~ Shaved Turkey and Bacon Croissant \$16/guest

Shaved Turkey, Bacon, Sliced Swiss, Lettuce, Red Onion and Tomato  
with a Sage Aioli on a Buttery Croissant

### Boxed Lunch #4 ~ Dagwood \$16/guest

Smoked Turkey, Pit Ham, Roast Beef, Provolone Cheese, Field Greens,  
Sliced Tomato and Red Onion with Dijon Mayonnaise on a Focaccia Bun

### Boxed Lunch #5 ~ Grilled Portobello Wrap \$14/guest

Grilled Portobello Mushroom, Roasted Red Peppers, Mozzarella Cheese  
and Field Greens with Sun-Dried Tomato Aioli in a Flour Tortilla

### Boxed Lunch #6 ~ Roasted Chicken Salad Wrap \$14/guest

Roasted Chicken, Goat Cheese, Celery, Red Onion, Sliced Almonds, Field Greens  
and Grated Hard Boiled Egg with Dijon Mayonnaise in a Flour Tortilla

#### Boxed Lunch Enhancements:

Assorted Sodas	\$3/each
Craft Sodas	\$5/each
Bottles of Water	\$3/each

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## boxed salads

All Boxed Salads include a Banana, Bag of Chips, a Cookie and "To Go" Utensils.

### **Boxed Salad #1 ~ Chicken Caesar Salad** **\$16/guest**

Grilled Chicken, Hearts of Romaine, Croutons and Parmesan Cheese  
with a Traditional Dressing on the side

### **Boxed Salad #2 ~ Garbanzo Garden Salad** **\$14/guest**

Field Greens, Petite Tomatoes, Cucumber, Shaved Red Onion, Shredded Carrots  
and Marinated Garbanzo Beans with a White Wine Vinaigrette on the side

#### **Boxed Salad Enhancements:**

Assorted Sodas	\$3/each
Craft Sodas	\$5/each
Bottles of Water	\$3/each

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# hors d'oeuvres menu



## hors d'oeuvres

Prices are based on 25 pieces per selection.

### Cold

Roasted Chicken Salad Canapé topped with Toasted Almonds	\$65
Prosciutto Wrapped Seasonal Melon	\$60
Caprese Skewers layered with Tomatoes, Pesto Marinated Fresh Mozzarella and Basil	\$75
Smoked Salmon Canapé with Caper and Dill Cream Cheese Mousse garnished with Grated Hard Boiled Egg	\$95
Chilled Jumbo Shrimp with Horseradish Cocktail Sauce	\$115
Beef Carpaccio Crostini with Garlic and Horseradish Aioli	\$85
Deviled Eggs with Bacon Chip and Smoked Tomato Aioli	\$75
Plum Tomato and Mozzarella Bruschetta served on a Toasted Baguette and finished with a Balsamic Reduction	\$75
Roasted Mushrooms tossed with Truffle Oil, Whipped Goat Cheese and Herbs	\$60
Hoisin Marinated Grilled Chicken Wontons topped with Toasted Sesame Seeds	\$75
Artichoke Tapenade on a Garlic Toasted Crostini	\$50
Eggplant Caviar and Fresh Herbs in a Toasted Phyllo Cup	\$50
Green Apple Crostini with Ricotta Cheese and Black Pepper Honey	\$75
Antipasto Skewer	\$100

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# hors d'oeuvres menu



## hors d'oeuvres, continued

Price are based on 25 pieces per selection.

### Hot

Spinach and Cheese Phyllo Blossom	\$70
Grilled Chicken Satay	\$90
Mini White Fish Cakes with Old Bay Aioli	\$85
Corn Tamale Cakes with Avocado Crema	\$60
Almond Stuffed Dates wrapped in Bacon	\$100
Barbecue Pulled Pork on a Toasted Wonton	\$60
Caramelized Onion and Bleu Cheese Mousse in a Phyllo Cup	\$50
Three Cheese Arancini with Basil Aioli	\$90
Roasted Short Rib and Bleu Cheese in a Phyllo Cup	\$85
Mini Beef Wellingtons with Hollandaise Sauce	\$100
Asparagus with Asiago in Phyllo	\$75
Whipped Goat Cheese and Fig on a Toasted Flat Bread	\$75
Italian Meatballs with Rustic Tomato Sauce and Parmesan Cheese	\$50
Meatballs dressed with a Chipotle Barbecue Sauce	\$50

### Ice Displays

Custom Ice Carvings can be arranged for your event through your Catering Representative.

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# hors d'oeuvres menu



## reception stations

(minimum of 25 guests)

Prices are based on a 2-hour reception. Gluten Free Bread is available upon request for \$2 per guest.

### Station #1 ~ Bruschetta Bar \$8/guest

Fresh Baked Crostinis with Assorted Toppings:  
Tomato, Basil and Mozzarella  
Roasted Red Pepper and Kalamata Olive Tapenade  
Lemon Basil Pesto  
Roasted Garlic and White Bean Hummus

### Station #2 ~ Artisanal Cheese \$10/guest

Selection of Domestic and Imported Ripe Artisanal Cheeses  
Orange Scented Honey, Fig Marmalade, Nuts and Dried Fruits  
Assorted Sliced Breads and Crackers

### Station #3 ~ Vegetable Bounty \$175/50 guests

Variety of Seasonal Vegetables  
Buttermilk Ranch  
Garlic and Sun-Dried Tomato Dip  
Creamy Spinach and Artichoke Dip  
Assorted Crackers and Fresh Baked Crostinis

### Station #4 ~ Mac 'n' Cheese Bar \$12/guest

Cavatappi Noodles  
Monterey Jack Cheese Sauce  
Smoked Gouda Cheese Sauce  
Toppings to include:  
Garlic Toasted Bread Crumbs, Green Top Onions, Smoked Bacon and Caramelized Onions

### Mac 'n' Cheese Bar Enhancements:

Grilled Chicken Breast \$3/guest  
Barbecue Smoked Pork \$2/guest

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# hors d'oeuvres menu



## reception stations, continued

(minimum of 25 guests)

Prices are based on a 2-hour reception. Gluten Free Bread is available upon request for \$2 per guest.

### Station #5 ~ Baked Brie en Croute \$80/30 guests

Pastry Wrapped Wheel of Brie garnished with Almonds, Honey and Fruit  
Assorted Crackers and Fresh Baked Crostinis

### Station #6 ~ Sliders \$12/guest

Miniature Black Angus Burgers with Aged Cheddar  
Dijon Mustard, Ketchup and Garlic Aioli  
Lettuce, Tomatoes and Onions  
Tricolor Coleslaw  
Hand Cut Chips

#### Slider Enhancements:

Pan Seared Walleye Cake Sliders with Remoulade Sauce \$3/guest  
Miniature Grilled Chicken Breast with Swiss Cheese \$3/guest  
Smoked Shredded Pork with Bourbon Barbecue Sauce \$2/guest

### Station #7 ~ Mashed Potato Bar \$10/guest

Yukon Gold Mashed Potatoes  
Toppings to include:  
Bleu Cheese, Shredded Aged Cheddar, Green Top Onions, Caramelized Onions  
and Sun-Dried Tomatoes

#### Slider Enhancements:

Smoked Bacon and Shredded Pork \$4/guest

### Station #8 ~ Fajita Bar \$16/guest

Garlic and Lime Marinated Grilled Chicken Breast  
Grilled Chipotle Flank Steak  
Grilled Peppers and Onions  
House Crafted Salsa, Guacamole and Sour Cream  
Shredded Lettuce, Shredded Cheese and Diced Tomatoes  
Flour Tortillas and Corn Chips

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## reception stations, continued

(minimum of 25 guests)

Prices are based on a 2-hour reception. Gluten Free Bread is available upon request for \$2 per guest.

### Station #9 ~ Flat Breads

\$12/guest

Choose Three (3) Flat Breads:

Tomato, Mozzarella and Fresh Basil

Wild Mushroom Medley, Asparagus, Sun-Dried Tomatoes, Rosemary Olive Oil  
and Feta Cheese with a Cherry Balsamic Glaze

Shaved Prosciutto, Basil Pesto, Tomatoes and Provolone and Parmesan Cheeses  
with Baby Arugula

Shredded Pork, Petite Tomatoes, Pickled Red Onions, Charred Corn and Cojack Cheese  
with a Roasted Poblano Cream

Grilled Chicken, Tomatoes and Roasted Red Peppers with Monterey Jack Cheese

Bacon, Sweet Red Onion and Bleu Cheese with a Parmesan Cream Sauce

Caramelized Onions, Dried Cherries and Brie with a Roasted Garlic Puree

### Flat Bread Enhancement:

One (1) Additional Flat Bread

\$2/guest

### Ice Displays

Custom Ice Carvings can be arranged for your event through your Catering Representative.



## carving stations

(minimum of 25 guests)

Prices are based on a 2-hour reception. Gluten Free Bread is available upon request for \$2 per guest.

### Station #1 \$12/guest

Black Pepper and Honey Glazed Smoked Pork Loin *Chef Attendant Required 2 hours - \$75*  
Dijon Mustard, Honey Whole Grain Mustard, Dijon Aioli and Apple Chutney  
Assorted Rolls

### Station #2 \$13/guest

Herb Crusted Roasted Turkey Breast *Chef Attendant Required 2 hours - \$75*  
Basil Pesto Mayonnaise, Dijon Mustard and Cranberry Chutney  
Assorted Rolls

### Station #3 \$12/guest

House Cured Pork Shoulder *Chef Attendant Required 2 hours - \$75*  
Dijon Aioli, Honey Whole Grain Mustard and Apple Chutney  
Assorted Rolls

### Station #4 \$20/guest

Slow Roasted Prime Rib *Chef Attendant Required 2 hours - \$75*  
Horseradish Sauce, Garlic Aioli and Dijon Mustard  
Assorted Rolls

### Station #5 \$14/guest

Black Angus Eye of Round *Chef Attendant Required 2 hours - \$75*  
Horseradish Sauce, Sun-Dried Tomato Aioli and Dijon Mustard  
Assorted Rolls

### Station #6 \$17/guest

Ancho Chili Rubbed Flank Steak *Chef Attendant Required 2 hours - \$75*  
Chimichurri Sauce, Horseradish Sauce and Honey Whole Grain Mustard  
Assorted Rolls

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## dinner plated

(minimum of 25 guests)

*All Plated Dinners include choice of Starter, Starch, Vegetable and Dessert; a basket of Freshly Baked Rolls with Butter on the table; and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas.*

*Gluten Free Bread is available upon request for \$2 per guest.*

### Dinner Starters

Field Greens with Toasted Almonds, Crisp Radish, Shredded Carrots and a Champagne Vinaigrette

Spinach and Frisee with Green Apple, Candied Walnuts, Plumped Golden Raisins, Bleu Cheese and a Ruby Port Vinaigrette

Field Greens with Green Apple, Shaved Red Onion, Bleu Cheese and an Apple Cider Vinaigrette

Gathered Greens with Petite Tomatoes, Sliced Cucumber, Parmesan Cheese and a Balsamic Vinaigrette

Caesar Salad with Romaine Hearts, Focaccia Croutons, Parmesan Cheese and a Creamy Caesar Dressing

### Dinner Desserts

Chocolate Tuxedo Cake with Salted Caramel

Raspberry and White Chocolate Layer Cake with Raspberry Coulis

Key Lime Bar in a Vanilla Pastry Crust with Sweet Mango Coulis

Maple Infused Panna Cotta with Macerated Cranberries

Pot de Crème in a Chocolate Tart with Chantilly Cream

Lemon Infused Custard in a Pastry Shell

Milk Chocolate Cheesecake in a Toasted Graham Cracker Crust with Vanilla Whipped Cream and topped with a Cherry

Flourless Chocolate Torte with Seasonal Berries and Whipped Cream

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## dinner plated, continued

(minimum of 25 guests)

All Plated Dinners include choice of Starter, Starch, Vegetable and Dessert; a basket of Freshly Baked Rolls with Butter on the table; and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas.

Gluten Free Bread is available upon request for \$2 per guest.

### Starches

- Parmesan Potato Gratin
- Olive Oil Roasted Red Bliss Potatoes
- Garlic and Peppercorn Seasoned Rice Pilaf
- Buttery Yukon Mashed Potatoes
- Creamy Grains with Chives

### Vegetables

- Olive Oil Glazed Broccolini
- Green Beans with Pickled Red Onion
- Seasonal Vegetables
- Caramelized Cauliflower with Fresh Cut Herbs

### Dinner Plated Entrée #1 \$35/guest

Garlic Rubbed Slow Roasted Black Angus Prime Rib with Creamy Horseradish Sauce and Jus

### Dinner Plated Entrée #2 \$33/guest

6 Hour Braised Beef Short Ribs with Bordelaise Sauce

### Dinner Plated Entrée #3 \$37/guest

Tenderloin of Black Angus Beef with Roasted Forest Mushroom Jus

### Tenderloin Enhancements:

- Two (2) Grilled Jumbo Black Tiger Shrimp \$8/guest
- Smoked Bleu Cheese \$2/guest

### Dinner Plated Entrée #4 \$28/guest

Toasted Focaccia Encrusted Walleye with a Champagne Beurre Blanc

### Dinner Plated Entrée #5 \$27/guest

Smoked Bacon and Dried Cherry Stuffed Pork Loin with Creamy Pork Jus

### Dinner Plated Entrée #6 \$27/guest

Pan Seared Pork Tenderloin with a Grain Mustard Pork Jus

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## dinner plated, continued

(minimum of 25 guests)

*All Plated Dinners include choice of Starter, Starch, Vegetable and Dessert; a basket of Freshly Baked Rolls with Butter on the table; and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas.*

*Gluten Free Bread is available upon request for \$2 per guest.*

### Starches

- Parmesan Potato Gratin
- Olive Oil Roasted Red Bliss Potatoes
- Garlic and Peppercorn Seasoned Rice Pilaf
- Buttery Yukon Mashed Potatoes
- Creamy Grains with Chives

### Vegetables

- Olive Oil Glazed Broccolini
- Green Beans with Pickled Red Onion
- Seasonal Vegetables
- Caramelized Cauliflower with Fresh Cut Herbs

### Dinner Plated Entrée #7 \$25/guest

Herb Roasted Chicken Breast with Sweet Garlic and Thyme Jus

### Dinner Plated Entrée #8 \$24/guest

Parmesan Crusted Chicken Breast with Sun-Dried Tomato Cream Sauce

### Dinner Plated Entrée #9 \$27/guest

Spinach and Artichoke Stuffed Chicken Breast

### Dinner Plated Entrée #10 \$25/guest

Fig Glazed Chicken Breast with Roasted Sweet Onion Jus

### Combination Dinner Plated Entrée #11 \$40/guest

6 Hour Braised Short Rib and Herb Marinated Chicken Breast

### Combination Dinner Plated Entrée #12 \$43/guest

Petite Tenderloin and Panko Encrusted Walleye

### Combination Dinner Plated Entrée #13 \$38/guest

Roasted Pork Tenderloin and Garlic Marinated Pan Seared Chicken Breast

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## dinner plated – vegetarian & vegan

*All Vegetarian and Vegan Plated Dinners include Chef's Choice Vegetable, Chef's Choice Salad with Dressing and Chef's Choice Dessert; a basket of Freshly Baked Breads and Rolls with Butter on the tables; and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas. Gluten Free Bread is available upon request for \$2 per guest.*

### Vegetarian

<b>Vegetarian Dinner Entrée #1</b>	<b>\$19/guest</b>
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Pan Seared Tofu

<b>Vegetarian Dinner Entrée #2</b>	<b>\$18/guest</b>
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Barbecue Grilled Portobello Mushrooms

<b>Vegetarian Dinner Entrée #3</b>	<b>\$20/guest</b>
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Tofu Stir Fry with Julienned Vegetables, Broccoli, Mushrooms and a Peanut Wild Rice Pilaf

<b>Vegetarian Dinner Entrée #4</b>	<b>\$21/guest</b>
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Cheese Ravioli with Forest Mushrooms, Tomatoes, Asparagus and Fresh Cut Herbs

<b>Vegetarian Dinner Entrée #5</b>	<b>\$19/guest</b>
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Roasted King Oyster Mushrooms, Creamy Grains with Sun-Dried Tomatoes, and Sautéed Spinach finished with a Balsamic Reduction

<b>Vegetarian Dinner Entrée #6</b>	<b>\$21/guest</b>
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Potato Gnocchi with a Seasonally Inspired Cream Sauce, Spinach, Mushrooms and Parmesan

### Vegan

<b>Vegan Dinner Entrée #1</b>	<b>\$19/guest</b>
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Pan Seared Tofu with Olive Oil Roasted Potatoes, Grilled Asparagus and a Cherry Balsamic Reduction

<b>Vegan Dinner Entrée #2</b>	<b>\$19/guest</b>
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Garlic Marinated Grilled Portobello Mushroom with Roasted Zucchini and Cauliflower, Rice Pilaf and a Roasted Garlic Sun-Dried Tomato Jus

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## dinner buffets

All Dinner Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas.  
Gluten Free Bread is available upon request for \$2 per guest.

### **Buffet #1 ~ Southern American (minimum 25 guests) \$34/guest**

- Cucumber and Sweet Onion Salad
- Louisiana Shrimp and Sausage Gumbo
- Grilled Chicken Breasts with Sweet Southern Barbecue Sauce
- Braised Greens with Bacon
- “Hoppin’ John” Carolina Peas and Rice
- Warmed Biscuits Drizzled with Black Pepper Honey
- Pound Cake with Peach Compote and Chantilly Cream

#### **Southern American Enhancements:**

- Garden Green Salad with Assorted Toppings, Dressings and Vinaigrettes \$3/guest
- Mini Po’boys with Blackened Fish and Remoulade \$3/guest
- Sweet Potato Mash \$2/guest

### **Buffet #2 ~ Countryside Barbecue (minimum 25 guests) \$32/guest**

- Garden Green Salad with Grape Tomatoes, Shredded Carrots and Cheddar Cheese
- Peppercorn Ranch, French and Italian Dressings
- Grilled Bone In Chicken
- Smoked Pulled Pork
- Bourbon Barbecue Sauce
- Egg Roll Buns
- Creamy Coleslaw
- Monterey Jack Mac ‘n’ Cheese
- Brown Sugar Baked Beans
- Fresh Baked Apple Pie

#### **Countryside Barbecue Enhancements:**

- Cornbread Muffins \$1/guest
- Red Bliss Potato Salad \$2/guest
- St. Louis Style Pork Ribs \$4/guest

All food and beverage prices subject to 20% service charge and applicable sales tax  
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4/2018

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## dinner buffets, continued

All Dinner Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas.  
Gluten Free Bread is available upon request for \$2 per guest.

### **Buffet #3 ~ Midwest Americana (minimum 25 guests) \$32/guest**

Midwest Cobb Salad with Corn, Peppers, Onion and Bleu Cheese  
Cheesy Potatoes with Aged Cheddar and Fresh Herbs  
Creamed Corn with Onions, Peppers and a Blend of Three Cheeses  
Rustic Pot Roast with Pickled Vegetables  
Cranberry Stuffed Pork Loin with Pork Jus  
Caramel Cranberry Tarts

#### **Midwest Americana Enhancements:**

Garden Green Salad with Assorted Toppings, Dressings and Vinaigrettes \$3/guest  
Assorted Cheese Curd Display \$2/guest  
Wild Rice Hot Dish with Roasted Mushroom, Caramelized Onions and Ground Beef \$3/guest  
Composed Brussels Sprout Salad with Craisins and Shaved Onions dressed with a Bacon Vinaigrette \$2/guest

### **Buffet #4 ~ Late Night Tokyo (minimum 50 guests) \$36/guest**

Asian Pear Salad with Mandarin Oranges, Shaved Red Onion and Crispy Noodles  
Beef Ramen Bar with Scallions, Noodles, Radish, Marinated Hard Cooked Egg, Bok Choy and Bean Sprouts  
General Tso Chicken  
Sweet and Sour Chicken  
Egg Fried Rice  
Vegetable Stir Fry  
Lemon Grass Infused Pound Cake with Mandarin Orange Gelee

#### **Late Night Tokyo Enhancements:**

Pork Pot Stickers \$2/guest  
Crab Rangoons \$2/guest

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# dinner menu



## build your own dinner buffet

(minimum of 25 guests)

All Build Your Own Dinner Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas.

Gluten Free Bread is available upon request for \$2 per guest.

**\$32/guest**

### Choose One (1) Starter

Field Greens with Green Apple, Shaved Red Onion, Bleu Cheese and an Apple Cider Vinaigrette

Gathered Greens with Petite Tomatoes, Sliced Cucumber and Parmesan Cheese with Balsamic Vinaigrette and Ranch Dressing

Harvest Pecan Feta Slaw

Chopped Salad with Spinach, Arugula and Romaine Hearts, Seasonal Apple, Dried Cranberries and Shaved Red Onion served with Cream Herb Dressing and a Red Wine Vinaigrette

Rustic Vegetable Pasta Salad Dressed with a Balsamic Vinaigrette

### Starter Enhancement:

One (1) Additional Starter

\$2/guest

### Choose Two (2) Entrées

Smoked Gouda and Bacon Stuffed Pork Loin with a Creamy Grain Mustard Pork Jus

Marinated and Grilled Flank Steak with a Brandied Mushroom Jus

Broiled Haddock with a Champagne Beurre Blanc

Pan Seared Chicken Breast with a Roasted Mushroom Marsala Sauce

Parmesan and Herb Crusted Chicken Breast with a White Wine Cream Sauce

Basil Pesto Marinated Grilled Chicken Breast topped with Tomato and Fresh Mozzarella, drizzled with a Balsamic Reduction

### Entrée Enhancement:

One (1) Additional Entrée

\$4/guest

### Choose One (1) Dessert

Chocolate Tuxedo Cake with Salted Caramel

Raspberry and White Chocolate Layer Cake with Raspberry Coulis

Milk Chocolate Cheesecake in a Toasted Graham Cracker Crust with Vanilla Whipped Cream and topped with a Cherry

Flourless Chocolate Torte with Seasonal Berries and Whipped Cream

### All Buffets include:

Chef Inspired Fresh Vegetable

Chef Inspired Starch

Freshly Baked Breads and Rolls

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# banquet bars menu



## Host Bar Package **\$10/guest for first hour; \$7/guest every hour thereafter**

For groups of fifty (50) or more guests, the amount charged is on a per person basis in accordance with the guaranteed attendance or the actual attendance, if higher. **Minimum time open is one (1) hour.**

Package includes:

Standard High Balls and Cocktails, Bottled Domestic Beers, Grand Cru Wines, Sodas and Bottled Waters

## Host Bar Package Enhancements:

Premium Brand Cordials \$2/guest

### Host Bars can also be charged on consumption.

On Hosted beverage items and Hosted Bars, please add 20% service charge and tax.

## Cash Bar

### Standard Brand Highballs \$4.75/each

Korbel, Smirnoff Vodka, Jim Beam, Seagram's 7, Tanqueray Gin, Jose Cuervo, Bacardi Limon and Rum, Captain Morgan, Southern Comfort, Canadian Club, Jack Daniels, Dewars Scotch, Triple Sec, Peach Schnapps, Jagermeister, Doctor McGillicuddy's Cherry and Malibu

### Standard Brand Cocktails \$5.50/each

On the Rocks, Old Fashioned, Martinis, Manhattans and Gimlets

### Premium Brand Cordials \$6.75/each

Bailey's Irish Cream, Amaretto Disaronno, Kahlua, Ketel One, Patron Silver, Bombay Sapphire and Crown Royal

There is no bartender set up charge provided the revenue per hour is \$150 per bartender.

If minimum revenue is not met, the labor charge is \$50 per hour, per bartender.

**Minimum time open is one (1) hour.**

## Designer Cocktails

**Have our Mixologist** create a specialty cocktail for your event as part of a Ask for Pricing  
Hosted or Cash Bar.

## Miscellaneous Beverages

Juice	\$3/each
Soda	\$2/each
Bottled Water	\$3/each

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# banquet bars menu



## Banquet Wines

<b>Grand Cru</b> Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot	\$6/glass	\$24/bottle
<b>Luccio Moscato D'Asti</b>	\$7/glass	\$27/bottle
<b>Clean Slate Riesling</b>	\$7/glass	\$27/bottle
<b>Meiers Sparkling Catawba</b> (non-alcoholic)		\$16/bottle
<b>Seasonal Punch</b> (non-alcoholic)		\$18/gallon

**Please ask for a complete list of wines available.  
Descriptions of each wine available upon request.**

## Beer Selections

<b>Specialty Beers</b>	\$4.50/each
Leinenkugel's Honey Weiss - New Glarus Spotted Cow - New Glarus Seasonal - PSB Downtown Brown - Corona - Seasonal IPA - Kaliber (non-alcoholic)	
<b>Domestic Beers</b>	\$3.75/each
Budweiser - Bud Light - Miller High Life - Miller Lite - Coors Light	
<b>Domestic Quarter Barrels</b>	\$175/each
Miller Lite - Miller High Life - Miller Genuine Draft - Budweiser - Bud Light - Michelob Golden Draft Light - Busch Light - City Lager	
<b>Domestic Half Barrels</b>	\$275/each
Miller Lite - Miller Genuine Draft - Miller High Life - Budweiser - Bud Light - City Lager - City Light - La Crosse Lager - La Crosse Light - Kul - Kul Light - Coors Light - Busch Light - Michelob Golden Draft - Michelob Golden Draft Light	
<b>Specialty Barrels</b>	Ask for Pricing
Specialty Half and Quarter Barrels available upon request	

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# banquet bars menu



## Specialty Bars

### Champagne Bar \$10.50/guest per hour

Spirits:

Champagne, Prosecco and Sparkling Grape Juice

Juice and Purees:

Orange Juice, Cranberry Juice, Grapefruit Juice and Pineapple Juice

Strawberry Puree and Peach Puree

Fruit:

Strawberries, Blueberries, Blackberries, Orange Slices and Lemon Slices

Accompaniments:

House Crafted Bitters, Grapefruit Bitters, Angostura Bitters and Sugar Cubes

### Bloody Mary Bar \$10.50/guest per hour

Spirits:

Smirnoff and Infused Vodka

Mixes:

House Crafted Blood Mary Mix and House Crafted Green Blood Mary Mix

Spices:

Tabasco and Celery Salt

Garnishes:

Green Olives, Pepperoncini, Pickles, Pickled Mushrooms, Pickled Onions and Cubed Cheese

### Blood Mary Bar Enhancements:

Premium Vodka \$4/guest

Beef Sticks \$.75/guest

Jumbo Shrimp \$4/each

### Mojito Bar \$10.50/guest per hour

Spirits:

Malibu, Bacardi and Seasonal Infused Rum

Purees and Syrup:

Mango Puree, Raspberry Puree and Seasonal Infused Simple Syrup

Accompaniments:

Mint, Blueberry, Raspberry and Honeydew

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## audiovisual equipment list

### Daily Rental Prices

Data Projector	\$200/each
7' x 7' Projector Screen with 42" Cart and Cord	\$30/each
Ballroom Screen (12' x 12') with Cart and Cord	\$50/each
Flipchart, 3M Paper, Markers	\$50/each
37" Flat Screen Monitor	\$50/each
55" Flat Screen Monitor	\$75/each
DVD Player	
\$30/each	
Microphones - <i>Two corded hand-held microphones are provided complimentary for each meeting room.</i>	
Additional Corded Microphones	\$10/each
Cordless Microphone – Hand-held or Clip-On Lavalier	\$50/each
Standing Podium with Corded Microphone	Complimentary
Remote Clicker/Laser Pointer	\$10/each
Laptop (limited availability)	\$100/each
Polycom Speaker Phone (client pays for phone charges)	\$30/each
LED Accent Lights (10 available)	\$20/each
Photocopy Service	10¢/page Black and White; \$1/page Color
6' Exhibit Tables	\$25/each

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