



Break Stations

WAKE UP

Assorted Freshly Baked Cookies

Regular & Decaf Coffee

\$8.00 Per Guest

Fresh Squeezed Orange Juice

\$2.00 Per Guest

THE VIENNESE

Selection of Coffee Cakes

Regular & Decaf Coffee

\$10.00 Per Guest

Fresh Squeezed Orange Juice

\$2.00 Per Guest

THE CHICAGOAN

Cracker Jacks, Lays Chips Plain & BBQ,

Hershey's Chocolate Candy Bar

\$10.00 Per Guest

THE TRAILBLAZER

M&Ms, Gardetto's Snack Mix,

Yogurt Covered Pretzels,

Fruit & Nuts Trail Mix

\$12.00 Per Guest

THE MIDDLE EASTERN

Hummus, Roasted Eggplant with Tahini

Grilled Pita Bread with Garlic, Olives,

Celery, Carrots, & Broccoli with Dips

\$14.00 Per Guest

THE WISCONSINER

Selection of Diced Wisconsin Cheeses

Celery, Carrots & Broccoli with

Ranch and Bleu Cheese Dip, Assorted Crackers

Beer Brat Bites with Mustard, Assorted Rolls

\$16.00 Per Guest

THE ITALIAN

Italian Meats, Salami, Mortadella, Capicola

Provolone Cheese, Marinated Olives

Grilled Vegetables with Olive Oil,
Balsamic Reduction & Parmesan Cheese,

Parmesan Bread Sticks

\$25.00 Per Guest

Minimum of 15 Guests Required for Buffets
Plus 20% Gratuity Plus 7% Tax



Breakfast Buffets

CONTINENTAL

Selection of Freshly Baked
Danish, Mini Croissants, Muffins
Fresh Cut Fruit, Plain & Fruit Yogurts
Regular and Decaf Coffee

\$12.00 Per Guest

Freshly Squeezed Orange Juice

\$2.00 Per Guest

FARMERS BREAKFAST

Selection of Freshly Baked
Danish, Mini Croissants, Muffins
Fresh Cut Fruit, Plain & Fruit Yogurts
Steel Cut Oatmeal served with
Brown Sugar, Cinnamon & Cream
Scrambled Eggs, Hash Browns
Bacon & Sausage, Pancakes and Syrup
Regular and Decaf Coffee

\$18.00 Per Guest

Freshly Squeezed Orange Juice

\$2.00 Per Guest

ULTIMATE BREAKFAST

Selection of Freshly Baked
Danish, mini Croissants, Muffins
Fresh Cut Fruit, Plain & Fruit Yogurts
Steel Cut Oatmeal served with
Brown Sugar, Cinnamon,
Fresh Berries & Cream
Scrambled Eggs, Hash Browns,
Bacon & Sausage
Lox and Bagels with Cream Cheese
Pancakes & French Toast with Maple Syrup
Freshly Squeezed Orange Juice
Regular and Decaf Coffee

\$25.00 Per Guest

Omelet Station

\$8.00 Per Guest

Chefs Fee

For any buffet that requests an Omelet
Station

\$50.00

Minimum of 15 Guests Required for Buffets
Plus 20% Gratuity Plus 7% Tax



Hors D'oeuvres

WARM SELECTIONS

Minimum of 25 Hors D'oeuvres per Item.

All prices Noted are Per Piece.

Plus 20% Gratuity Plus 7% Tax

SELECTIONS \$1.50

BBQ or Swedish Meatballs

Fried Ravioli w/ Marinara Sauce

Fried Mushrooms w/ Tartar Sauce

Breaded Macaroni & Cheese Wedges

Pigs in a Blanket w/ Mustard

SELECTIONS \$3.00

Selection of Maki Rolls, Soy Sauce, Wasabi
& Pickled Ginger

Asparagus & Asiago Phyllo Roll

Avocado Spring Roll

Antipasto Skewer

Spanakopita

Chicken Pot Sticker w/ Soy sauce

Cashew Chicken Tenders/ BBQ Sauce

Mini Sausage Pizza

Chicken Satay w/ Peanut Butter

Dipping Sauce

Chicken Empanadas w/Roasted

Tomato Salsa

Chicken Sesame Tempura w/ Soy Sauce

SELECTIONS \$4.00

Duck Spring Roll w/ Sweet & Sour Sauce

Coconut Shrimp w/Apricot Dipping Sauce

Bacon Wrapped Scallop

Bacon Wrapped Shrimp

Shrimp Pot Sticker w/ Sweet Chili Sauce

Shrimp Shao Mai w/ Soy sauce

Lamb Chops w/ Mint Aioli

Moroccan Beef Phyllo Cigar

Beef Empanada w/ Roasted Tomato Salsa

Cheeseburger Puff w/ Ketchup

Hibachi Beef Skewer w/ Soy Sauce



Lunch & Dinner Buffets

THE PICNIC

Caesar Salad, Creamy Potato Salad, Cole Slaw

Pulled Pork with BBQ Sauce with Brioche Buns

Fried Bone-In Chicken

Italian Sausage with Onions and Peppers and Hot Dog Buns, Mustard

Roasted Red Potatoes with Herbs

Corn on the Cob

Apple Pie

\$28.00 Per Guest

WOK 'N ROLL

Crunchy Raman Noodle Salad

Asian Salad with Chinese Broccoli, Mustard Greens, Arugula, Shredded Vegetables, Ginger Miso Vinaigrette

Mongolian Beef with Scallions, Garnished with Crispy Rice Noodles

Korean BBQ Chicken

Fried Vegetable Brown Rice

Spicy Green Beans

Lemon Berry Cream Cake, Coconut Pie

\$38.00 Per Guest

MIDWEST DELICATESSEN

Chopped City Salad with Gorgonzola, Bacon Bits, Ditalini Pasta, Green Onion, Cubed Chicken, Red Cabbage, Chopped Tomato and Creamy Italian Dressing

Relish Tray to Include Pickle Spears, Assorted Pickled Vegetables, Olives, Carrot and Celery Sticks with Ranch Dressing and Hummus

Creamy Potato Salad with Dill, Pickles and Chopped Eggs

Roast Beef, Honey Smoked Turkey, Albacore Tuna Salad

Provolone Cheese, Wisconsin Cheddar and Pepper Jack Cheese

Shredded Lettuce, Sliced Tomato and Shaved Red Onions

Assorted Rolls and Sliced Bread

Mayo and Dijon Mustard

Potato Chips

Apple Pie, German Chocolate Cake

\$34.00 Per Guest

Minimum of 15 Guests Required for Buffets
All Buffets include: Bread Presentation, Coffee, and Tea Stations
Plus 20% Gratuity Plus 7% Tax



Lunch & Dinner Buffets

BORN IN THE USA

Heirloom Tomato Salad with Frisee, Basil, Balsamic Vinaigrette

Crunchy Carrot, Romaine, Fennel and Pea Salad

Smoked Brisket of Beef

Peach Glazed BBQ Chicken

Roasted New Potatoes with Brown Butter and Parsley

Grilled Portobello Mushrooms and Asparagus

Blueberry Crumble Pie

Double Chocolate Cake

\$38.00 Per Guest

LITTLE ITALY

Panzanella Salad

Grilled Eggplant, Zucchini and Bell Peppers with Olive Oil, Balsamic Reduction and Parmesan Cheese

Meat Lasagna with 3 Cheeses

Pepperoni & Sausage Pizza

Chicken Vesuvio with Roasted Garlic and Oregano Potatoes

Shrimp Scampi with Spaghetti

Tiramisu

Lemon Berry Mascarpone Cake

\$38.00 Per Guest

SOUTH OF THE BORDER

Quinoa Salad with Mixed Greens, Cilantro, Corn, Black Beans, Red Onions, Orange and Avocado with an Orange-Lime Dressing

Roasted Sweet Potato & Black Bean Salad

Chile-Seared Salmon with Prickly Pear Pineapple Salsa

Achiote-Orange Rubbed Flank Steak

Roasted Vera Cruz Vegetables

Mashed Jalapeño-Cilantro Potatoes

Flourless Chocolate Cake

Lemon Merengue Pie

\$38.00 Per Guest

CARVING STATIONS

Chef Fee

\$50.00 per station

Beef Tenderloin with Bordelaise

\$150.00 per Tenderloin approx. 5 – 6 lbs.

NY Strip with Bordelaise

\$225.00 per Striploin approx. 15 – 17 lbs.

Whole Turkey with Giblet Gravy

\$60.00 per whole Turkey approx. 10 – 12 lbs.

Bone-In Ham with Mustard and Horseradish

\$110.00 per whole Ham approx. 19 – 22 lbs

Minimum of 15 Guests Required for Buffets
All Buffets include: Bread Presentation, Coffee, and Tea Stations
Plus 20% Gratuity Plus 7% Tax



Family Style Dinners

Standard Selection

\$36.00

Soup or Salad

Cream of Mushroom

Corn Chowder

Minestrone

Garden Greens

Masculine Greens, Cherry Tomato,
Cucumber, Balsamic or Ranch Dressing

Caesar Salad

Romaine, Parmesan, Cherry Tomato,
Croutons, Caesar Dressing

Entrees (Choice of Three)

Fried Chicken

Dark and White Meat Lightly Battered

Grilled Chicken Breast

Herbed Chicken Jus

Italian Sausage

sautéed peppers and Onions

Polish Sausage

Sauerkraut cooked with Apple Wood
Smoked Bacon

Smoked Beef Brisket

BBQ Beef Gravy

Petit Sirloin Filet

Mushroom Gravy

Pasta Primavera

Marinara Sauce

Starches (Choice of One)

Mashed Potatoes

Oven Roasted Red Bliss Potatoes with
Herbs

Rice Pilaf

Penne Pasta with Marinara Sauce

Vegetables (Choice of One)

Green Beans with Carrots & Zucchini with
Olive Oil and Parsley

Roasted Carrots with Parsley

Green Beans Almandine

Steamed Broccoli

Minimum of 25 Guests Required for Family Style Selections
All Selections include: Bread Presentation, Coffee, and Tea Stations
Plus 20% Gratuity Plus 7% Tax



Family Style Dinners

Premium Selection

\$46.00

Soup or Salad

Bouillabaisse with Saffron Aioli Crouton

*Poblano Corn Chowder with spiced
Popcorn*

*Tomato Bisque with Tomato & Cheese
Crouton*

Japanese Salad

Mixed Greens, Sprouts, Mushrooms,
Pickled Ginger, Daikon, Sesame Seed,
Yuzu, and Wasabi Vinaigrette

Caesar Salad

Baby Gem, Red Romaine, Parmesan
Cheese, Grilled Focaccia, Traditional
Dressing

Market Salad

Market Greens, Shaved Vegetables, Picked
Herbs, Goat Cheese, Heirloom Tomato
Balsamic and Herb Vinaigrette

Starches (Choice of One)

Garlic Mashed Potatoes

Roasted Yukon Gold Potatoes with Fresh
Herbs

Sweet & Idaho Potato Napoleon

Basmati Rice with Fried Onions and
Almonds

Cheese Ravioli with Marinara sauce

Entrees (choice of three)

Roasted Airline Chicken Breast
Shitake Chicken Jus

Chicken Thigh Parmesan
Italian Bread Crumb Encrusted Boneless
Thigh, Marinara, Mozzarella

Apple & Fennel stuffed Chicken Breast
Merlot Reduction

Petit Beef Tenderloin
Port Wine Jus

Smoked Beef Brisket
BBQ Beef Gravy

Bone in Pork chop
Apple Chutney

Grilled Salmon
Dill Beurre Blanc

Tofu Stir fry
Jasmine Rice, Green Beans, Carrots, Green
Peas, Ginger, Soy Sauce

Vegetables (Choice of One)

Green Beans with Carrots & Zucchini with
Olive Oil and Parsley

Broccoli & Carrots with Butter Fondue

Grilled Asparagus

Roasted Cauliflower au Gratin

Ratatouille

Minimum of 25 Guests Required for Family Style Selections
All Selections include: Bread Presentation, Coffee, and Tea Stations
Plus 20% Gratuity Plus 7% Tax



Family Style Dinners

Royal Selection

\$65.00

Soup or Salad

Manhattan Clam Chowder

*Beef Consommé with Sliced Herb Crepes
and Root Vegetables*

*Lobster Bisque with Pistachio and
Parmesan Crouton*

Ahi Tuna Poke

Seaweed, Sriracha Aioli, Cucumber, Daikon

Crab Cake Caesar Salad

Petit Crab Cake, Baby Gem, Red Romaine,
Parmesan Cheese, Grilled Focaccia,
Traditional Dressing

Antipasti Barcelona

Roasted Peppers, Onion, Eggplant, Parsley,
Goat Cheese, Grilled Asparagus

Entrees (Choice of Four)

Airline Chicken Breast

Portabella Bread Stuffing, Au Jus

Grouper with Olive Tapenade

Lemon Beurre Blanc

Shrimp Scampi

Olive Oil, Garlic, Lemon, Parsley

Pesto & Parmesan Crusted Atlantic Salmon

Roasted Tomato Tapenade

Asparagus & Mozzarella Stuffed Chicken

Chicken Breast Wrapped in Prosciutto,
Merlot Reduction

Petit Beef Tenderloin

Port Wine Jus

Petit Prime Striploin

Herbed Jus

Grilled Veal Sirloin

Morell Cream Sauce

Vegetarian Bamee Noodles with Tofu

Spicy or Regular

Pasta Primavera

Marinara Sauce

Starches (Choice of two)

Garlic Mashed Potatoes

Roasted Fingerling Potatoes with Fresh
Herbs

Sweet & Idaho Potato Napoleon

Basmati Rice with Fried Onions and
Almonds

Cheese Ravioli with Marinara Sauce

Angel Hair Pasta

Vegetables (Choice of Two)

Green Beans with Carrots & Zucchini with
Olive Oil and Parsley

Broccolini & Carrots with Butter Fondue

Roasted Green Bean and Bacon Bundles

Grilled Asparagus

Roasted Cauliflower au Gratin

Ratatouille

Sautéed Mushroom Medley

Minimum of 25 Guests Required for Family Style Selections
All Selections include: Bread Presentation, Coffee, and Tea Stations
Plus 20% Gratuity Plus 7% Tax



Plated Dinners

SALADS

SELECT ONE

Vegetable and Mushroom Escabeche
Baby Lettuce, Sherry Vinaigrette

Caesar Salad
Baby Gem & Red Romaine Lettuce, Aged
Parmesan Cheese, Tomato, Grilled
Focaccia, Caesar Dressing

Boston Bib Lettuce Wedge
Goat Cheese, Caramelized Walnuts, Sesame
Crisp, Aged Balsamic Vinaigrette

Baby Romaine Lettuce Wedge
Tomato, Mozzarella, Pesto, Croutons,
Aged Balsamic Vinaigrette

Simple Salad
Romaine, Tomato, Cucumber, Carrot,
Balsamic Vinaigrette

Canadian Lobster Salad
Homemade Mayonnaise, Peppers, Shallots,
Celery, Cucumber Carpaccio, Frizze and
Herb Salad
(Additional \$8.00)

DUO SELECTIONS

*Duet of Grilled 6oz Filet Mignon and Blue
Crab Cake*
Mashed Potatoes, Broccolini, Roasted
Heirloom Carrots, Mushroom Bordelaise

\$43.00 Per Guest

*Duet of Grilled 6oz Grilled 6oz NY Strip and
Grilled Salmon*
Leek-Potato Napoleon, Roasted Fennel,
Green Bean Bundle Wrapped in Bacon, Port
Wine Reduction

\$40.00 Per Guest

*Duet of Grilled 6oz Grilled 6oz NY Strip and
Breaded Chicken Breast*
Whipped Yukon Gold Potatoes with Green
Onions, Vegetable Medley, Port Wine
Reduction

\$36.00 Per Guest

BEEF&VEAL SELECTIONS

Filet of Beef
Potato Mushroom Gratin, Seasonal
Vegetables and Bordelaise Sauce

10 oz Black Angus Strip Steak
Twice Baked Potato with Cheese, Seasonal
Vegetables and Madagascar Peppercorn
Sauce

8 oz. Veal Strip Steak
Fettuccine, Broccolini and Carrots in Butter-
Herb Fondue, Mushroom Medley Cream
Sauce

\$38.00 Per Guest

All Dinner Selections include:
Bread Presentation, Coffee, and Tea Stations
Plus 20% Gratuity Plus 7% Tax



Plated Dinners

FISH SELECTIONS

Grilled Salmon

Smashed Purple Potatoes, Roasted Seasonal Vegetables, Lemon Burre Blanc

\$36.00 Per Guest

Pesto Brushed Chilean Sea Bass

Porcini Mushroom Risotto, Broccolini, Grilled Tomato

\$45.00 Per Guest

CHICKEN SELECTIONS

Roasted Airline Chicken Breast & Fried Chicken Drum

Boursin Mashed Potato, Seasonal Vegetables, Bordelaise Sauce

\$30.00 Per Guests

Chicken Breast with Spinach and Boursin Cheese Filling

Artichoke Risotto, Roasted Heirloom Carrots, Bordelaise

\$30.00 Per Guest

Grilled 6oz. Chicken Breast

Garlic Smashed Potatoes, Vegetable Medley and Bordelaise Sauce

\$25.00 Per Guest

This selection comes with Simple Salad

DESSERT

SELECT ONE

Additional **\$5.00 Per Guest**

Tiramisu Sponge Cake with Toasted Hazelnuts and Blueberry Compote

Chocolate Mousse Cake with whipped Cream

Salted Caramel and Vanilla Crunch Cake with

Warm Apple Blossom with Vanilla Sauce

All Dinner Selections include:
Bread Presentation, Coffee, and Tea Stations
Plus 20% Gratuity Plus 7% Tax