

2024 Banquet Menu

Hors d'ourves:

Chilled Options: 50 pieces per order

Charcuterie Board - \$99

- Small:
 - Gouda, grapes (purple/red/green) jalapeno olives, salami, pepperoni, wheat crackers, gourmet crackers, babybel cheese(s), snap peas, black olives, garlic olives, kalamata olives, brie cheese, almonds, cranberries, garlic crackers/crisps, flavored cheeses (blueberry) jam (fig/honey), prosciutto
 - (from here, there will be a spreadsheet detailing each item specifically - ex: for the charcuterie board:
 - 4-5 cheeses - ½ oz each
 - 2 meats - ½ oz each
 - Jam - 1 oz
 - Olives - 1 oz each
 - Almonds - ½ oz
 - Cranberries - ½ oz
 - Crackers - 12 each kind
- Charcuterie Cups - Price will vary depending on number of guests. **Ask for pricing**
 - cherry tomatoes, breadsticks/pretzel sticks, baby dill pickles, saltine crackers (gourmet crackers - thin) salami, peppered salami

Fresh Veggies with House Made Dill Dip - Small: \$54 - Large: \$85

- Variety of fresh broccoli, cauliflower, red & green peppers, carrots & celery.
- House made dill dip
- *Substitutions will result in change in price*

Fresh Fruit & Cheese Tray - Small: \$55 - Large: \$85

- Variety of fresh broccoli, cauliflower, red & green peppers, carrots & celery.
- House made dill dip
- Variety of freshly cubed and sliced cheeses: pepperjack, colby, swiss, cheddar, monterey jack
- *Substitutions will result in change in price*

Fresh Fruit Tray - Small: \$60 - Large: \$99

- Fresh seasonal fruit with a house made cream cheese based dipping spread

Artichoke Spinach Dip - Small: \$50 - Large: \$75

- Fresh house-made artichoke spinach dip served with freshly made tortilla chips

Wisconsin Meat & Cheese Tray - Small: \$80 - Large \$99

- Freshly sliced, locally sourced meats and cheeses served with gourmet crackers
- Meats and cheeses will vary depending on availability

Caprese Skewers - \$92

- Skewers of fresh basil, fresh mozzarella pearls and cherry tomatoes, drizzle of balsamic served on individual skewers

Tomato Bruschetta - \$70

- Fresh house made tomato based bruschetta on crispy crostini, topped with shredded parmesan

Ahi Tuna Crostini - \$75

- Chilled ahi tuna, lightly salted with sea salt served on crisp crostini topped with soy wasabi

Nacho Bar -\$50

- Seasoned ground beef, fresh tortilla chips, shredded cheddar cheese, onions, black olives, lettuce, tomato and onion

Deviled Eggs - \$50

Chicken Salad Puffs - \$50

- House made chicken salad, served on a bed of iceberg lettuce, served

Hot Options: 100 pieces per order

Egg Rolls - \$99

- Italian beef, mozzarella, and giardiniera in a crispy egg roll served with au jus for dipping

Meatballs -\$99

- BBQ, Teriyaki or Swedish

Italian Sausage Stuffed Mushrooms - \$150

- Hand made with italian sausage, bread crumbs, parsley and parmesan cheese stuffed into large white mushroom caps, baked with olive oil

Wings - \$150

- BBQ
- Garlic Parmesan
- Teriyaki
 - Tossed or not tossed; Classic Wings (breaded or naked; or Goose Blind wings)

Bacon Wrapped Water Chestnuts - \$180

- Center cut bacon wrapped around fresh water chestnuts baked to perfection with a sweet brown sugar glaze drizzled over the top

Jalapeno poppers - \$150

- Jalapeno sliced stuffed with cheese and taco meat, wrapped in bacon and baked. Served with a bacon and cream cheese dip.

Sliders - \$175 — in Prime Rib, Brisket or Pulled Pork

SPECIAL EVENTS MENU

Our “buffet style” menu is designed for parties of 25 or more people, which allows our guests to customize a menu that fits your banquet needs.

All buffet choices listed below include a choice of two (2) proteins or one protein and one vegetarian option, one (1) starch, one (1) vegetable choice, fresh baked rolls and a choice of either a garden salad, Caesar salad or Italian pasta salad and coffee.

Dessert selection of your choice may be added to any buffet for an additional cost.

*****All red protein options are cooked medium rare*****

All prices are per person and subject to change as market conditions change.

Proteins:

- Fried Chicken - \$23
- Crispy Cod Loins - \$24
- Chicken Tenders - \$21
- Italian Beef - \$24
- Grilled Chicken Breast - \$24
- BBQ Beef Brisket - \$30
- Pulled Pork - \$27
- Pork Rib Tips - \$27

Vegetarian Options:

- Spinach & Artichokes roasted in portabella mushroom cap -\$20
- Roasted vegetable risotto - \$13
- Roasted mushroom ravioli -\$15

Pasta Options:

- Spaghetti & Meatballs - \$15
- Beef Stroganoff - \$20
- Chicken Alfredo - \$22
- Mostaccioli Bake - \$15

VEGETABLES:

- Buttered corn
- Carrots
- Green beans
- Mixed vegetables (*call this “roasted root vegetables” and have broccolini, cauliflower, brussel sprouts, etc?*)

Fire Roasted Asparagus?

Starches:

Butter Smashed Red potatoes and gravy

Rice pilaf

Herb Roasted Red Parsley buttered potatoes

Au gratin potatoes

Buttered egg noodles

Sage dressing

Salads:

Fresh Garden Tossed Salad with Romaine & Spring Greens

Caesar Salad

Italian Style Pasta salad

THEMED BUFFET CHOICES

Minimum guest requirement for buffets is 25 people.

Guarantee number of guests need to be handed in 14 days prior to the event.

Baked Potato Bar: \$20 per person

- Each guest will receive one (1) jumbo baked potato per person, butter, sour cream, house made cheese sauce, shredded cheese, bacon, ham, broccoli, cherry tomatoes & green onion.
- You may add: (per person)
 - Grilled Chicken: \$6
 - Shrimp: \$8
 - BBQ: \$8
 - Brisket: \$9
 - Steak: \$10

Mac & Cheese Bar: \$25 per person

- Our house made creamy mac & cheese with your choice of additions:
 - Roasted peppers, broccoli, cherry tomatoes, jalapenos, mushrooms, onions, bacon, and breadcrumbs
- You may add:
 - Chicken: \$6
 - Shrimp: \$8
 - BBQ: \$8
 - Brisket: \$9
 - Steak: \$10

Fajita Bar: \$23 per person

- You build your own fajita with grilled chicken, grilled peppers & onions, black beans and cilantro lime rice.
 - Chips and pico de gallo can be added for \$4/person
- On the buffet will be shredded cheese, sour cream, guacamole and salsa, both hard and soft shell tortillas.
 - Add shrimp \$8 or steak \$10

Taco Bar: \$18 per person

- Seasoned ground beef
- Shredded cheese, lettuce, salsa, sour cream and refried beans
 - Add chicken for \$6
 - Add chips & pico de gallo for \$4/person

- Hard & soft shell tacos

Pizza & Pasta: \$25 per person

- Choose from:
 - Cheese, Sausage, Pepperoni, Veggie & Deluxe
 - Additional toppings may be added for \$3/topping
 - Additional pizza choices may be purchased for menu price
 - One large 16" pizza will serve 2-3 adults
- Garlic breadsticks or garlic bread
- Garden salad of romaine and spring greens (upgrade to a Caesar salad for \$3/person)
- Penne Pasta with Marinara and Alfredo sauce
 - Add meatballs to marinara for \$2.50/person
 - Add chicken to Alfredo for \$3.50/person
- **Pizza Buffet ONLY: \$20/person**

Chili Bar: \$12/person

- House made chili
 - White chicken or Beef Chili
- Shredded cheddar, diced onions, sour cream, jalapeno
- Additional items per request - additional charges may apply
- Crackers

PLATED ENTREE MENU

Every entree is served with a vegetable, soup or salad,
choice of potato and fresh baked rolls.

Guarantee number of guests is required 14 days prior to the event.

Limit of two meal choices per banquet.

Steak Medallions

*This is where the description of how
prepared will be*

28

Cod (Baked or Fried)

*This is where the description of how
prepared will be*

24

Grilled Chicken Breast

*This is where the description of how
prepared will be*

23

Walleye (Baked or Fried)

*This is where the description of how
prepared will be*

27

Fried Chicken

*This is where the description of how
prepared will be*

18

Pork Chops -Bone In

*This is where the description of how
prepared will be*

25

Grilled salmon

This is where the description of how prepared will be

28

Chicken Alfredo with Broccoli & Parmesan

This is where the description of how prepared will be

22

Spaghetti & Meatballs

This is where the description of how prepared will be

22

Mostaccioli

This is where the description of how prepared will be

24

VEGETABLES:

Buttered corn

Carrots

Green beans

Mixed vegetables (*call this "roasted root vegetables" and have broccolini, cauliflower, brussel sprouts, etc?*)

Fire Roasted Asparagus?

Starches:

Butter Smashed Red potatoes and gravy

Rice pilaf with Wild rice

Herb Roasted Red Parsley buttered potatoes

Au gratin potatoes

Buttered egg noodles

Sage dressing

Soups/Salads:

Broccoli & Cheese Soup

Chicken & Wild Rice Soup

Tomato Basil Soup

Clam Chowder Soup

Tossed Garden Salad with Romaine & Spring Greens

Caesar Salad with tomato & Parmesan

**BREAKFASTS -
for catering or memorial luncheons/breakfasts**

CONTINENTAL BREAKFAST

Assorted pastries / Fresh brewed coffee
/ Assorted fruit juices.

\$10.95

(add mimosas and/or bloody mary bar
for \$8/person)

BREAKFAST BUFFET

Scrambled eggs / French toast / Syrup /
Breakfast potatoes / Bacon or sausage /
Links / Danish / Assorted fruit juices /
Fresh brewed coffee. Add omelet station

\$3.50 per guest.

\$15.95

(add mimosas and/or bloody mary bar
for \$8/person)

OTHER OPTIONS

TAILGATE BUFFET

2 choices of meat (brats, burgers, hot
dogs, pulled pork, brisket) / Buns /
Lettuce / Tomato / Onion / Pickle / Sliced
Wisconsin cheeses (American,
Cheddar, Swiss) / Potato salad or potato
chips / Creamy coleslaw / Condiments.

\$15.95

DELI

Build your Own Sandwich with freshly
sliced deli meats (choice of three (3)
meats - deli sliced chicken, turkey, ham
or roast beef) / Baked bread and rolls /
Vegetable relish tray / Sliced Wisconsin
cheese choices (American, cheddar,
swiss) / Potato salad / Creamy coleslaw
/ Condiments.

\$15.95

Add soup of the day \$3 per person.

Add an assorted cookie tray \$18.95 per dozen.

Memorial Luncheons -

Appetizers: \$12 each

- Mozz sticks
- Italian Stallions (italian egg rolls)
- Cheese Curds
- Mini Tacos

Wraps - \$16/person

- Garlic Beef Wrap
- Chicken Bacon Ranch
- Pulled Pork
- Chicken Caesar Wrap
 - All wraps come with chips/side choice

Fried Chicken -\$20/person

- Two pieces of fried chicken
- Mashed potatoes/gravy
- Vegetable

Soup/Salad/1/2 wrap - \$14/person - choose wrap from above

- Broccoli/Cheese Soup
- Loaded Baked Potato Soup
- Chicken Tortilla Soup
- Chicken Wild Rice Soup
- Tomato Basil Soup
- Clam Chowder Soup
- Beef Barley Soup
- Italian Wedding Soup
- Garden Fresh Salad of Romaine & Spring Greens
- Caesar Salad (Add Chicken \$4/person)

Desserts: \$8 each

- NY Cheesecakes
- Double Chocolate brownies
- Chocolate caramel Cheesecake
- Chocolate lava cake

Beverages

Coffee Stations:

- \$12/carafe
- \$25/gallon

Chilled Juices:

- \$15/Carafe
 - Orange, apple, cranberry, lemonade
- Iced Tea

Pitchers of Soda: \$5.00 each

Bar Packages:

I was thinking about these options for bar packages - if they'd like (for a rehearsal dinner).

Mostly our guests simply choose a

- host bars (host pays, all drinks go on one tab)
- cash bars (all guests pay for their own drinks),
- drink tickets (host will give each guest one or two drink tickets - which go onto master bill - and then it's a cash bar situation.
- limited cash bar - host will pay for all guests drinks up to a certain \$\$ amount, then it's a cash bar.

However, if you'd like the tiered pricing, this is what I propose:

3 tiers:

Rail: \$10/person

Call: \$12/person

Premium: \$14/person

Signature drinks - cost will obviously vary depending on the cocktail. Since I've proposed this, I've only had one taker on this idea. (We propose a signature cocktail for the couple - for a rehearsal dinner - and have a special price for that)

Our current pricing for cocktails, wine and beer are as follows:

Soft Drinks: \$2.50

Beer: \$4-\$6

House Wine (glass) - \$6-\$8

Basic Cocktails (rail) - \$5-\$8
Bottle of house wine - \$23
Bottle of Champagne - \$23
Half barrel of domestic beer - \$325
Half barrel of craft beer \$400

Our house wines include chardonnay, pinot grigio, sauvignon blanc, cabernet and pinot noir. All house wines or selections of them can be offered at the bar as well as poured with dinner. Champagne, Asti and Prosecco are also available.

All of these depend on how/what the vision is for the venue and the guests.

Additional Charges for Banquets/Venue:

Bartenders: \$30/hour

DJ: \$30/hour

Overlook: \$250

The Nest: \$50/2 hours

Linens: Will vary on party size - Minimum \$60

- *Bar packages will vary depending on host choice*