

Catering Menu

Appetizers

Hot

(Priced per 50 pieces)

Sausage stuffed mushrooms \$120

Italian sausage, sweet peppers, and seasoning stuffed in large mushrooms

Three Cheese & Herb Stuffed Mushrooms \$140

Jarlsberg, Stravecchio Parmesan and Gruyere

Crab stuffed mushrooms \$165

Crab stuffed, and baked in garlic butter

Prosciutto wrapped shrimp \$140

Basil and Prosciutto wrapped, and served with garlic dipping sauce

Brie and garlic ravioli \$110

Soft brie cheese and garlic filled ravioli in a chardonnay cream sauce

Bacon wrapped scallops \$135

Bacon wrapped water chestnuts \$100

Crab cakes \$155

Lightly sautéed and served with New Orleans style remoulade and corn relish

Medium Rare Beef Tournedos Medallions \$150

With Horseradish sauce

Lobster Ravioli \$165

With Saffron Cream Sauce

Shrimp Sauté \$160

Tomatoes, garlic and red peppers in a wine sauce

Catering Menu

Appetizers

Cold

(Priced per 50 pieces)

Assorted canapés \$115

An assortment of various flavored canapés.

Shrimp Cocktail \$130

Medium shrimp boiled New Orleans style and served with our own zesty cocktail sauce

Smoked Salmon \$100

Side of Norwegian gavalax style smoked salmon

Maytag blue cheese and walnut canapés \$110

Maytag blue cheese, cream cheese, and roasted walnuts on toast rounds

Herbed goat cheese stuffed tomatoes \$95

Goat cheese with herbs stuffed into roasted tomato halves

Peppered Duck Canapés \$120

Mediterranean Antipasto Skewers \$95

Vegetable Crudite \$75

Assorted Vegetables with Dip

Antipasto Platter \$75

Assorted Cheeses, salami, roasted peppers, and tomatoes, basil leaves, with assorted crackers and bread

Bruschetta \$80

With toast points

Cheese & Sausage Platter \$75

Fruit Tray with assorted Yogurt Dips \$75

Catering Menu

Sandwiches

Build your Own Sandwich Buffet \$10/person

Deli Style - Turkey, Beef, Ham, 3 different cheeses, white, wheat, and rye breads, condiments, and chips

Sandwiches and Wraps \$12/person

Hummus

Veggie

Ranch

Chipotle

Caesar

BLT

Turkey Bacon Avocado

Lunch or Dinner Buffets

#1 \$29 per person

Tossed salad of mixed greens with choice of two dressings, one soup du jour, Pasta or Ravioli entree, Chicken entree, Fish entree, one starch, one freshly prepared seasonal vegetable, fresh bread, butter, and assorted desserts

#2 \$38 per person

Tossed salad of mixed greens with choice of two dressings, one soup du jour, three appetizer choices, Pasta or Ravioli entree, one starch, one freshly prepared seasonal vegetable, fresh bread, butter, and assorted desserts

#3 \$55 per person

Choice of Premium Salad, Two appetizer choices, One Pasta or Ravioli entree, One Fish entree, One Steak entree, two starches, two freshly prepared seasonal vegetables, fresh bread, butter, and specialty cheesecake

Catering Menu

Entrees

Pricing is for the Entrée per person. Each Entrée includes the choice of one of each of the following; salad or soup du jour, starch, side, and dessert. The choices for the salad, soup du jour, starch, side, and desserts are listed below the entrée choices. Premium desserts and premium soups are available at an extra charge of \$2 per person. This is just a starting point. Tell us your needs and we can customize a meal or event for you.

Beef and Pork Options:

20 oz. Porterhouse \$38
6 oz. Stuffed Tenderloin \$35
12oz. NY Strip \$34
6 oz. Tenderloin \$33
10 oz. Sirloin Filet \$28
Porterhouse Pork Chop \$27
Lamb \$29

Fish and Seafood

All Fresh Fish is Flown in Daily

Baked or Pan Fried Walleye \$30
Grouper \$29
Sole \$28
Salmon \$27
Shrimp \$31

Poultry Options

Veal \$25
Duck \$27
Chicken \$25

Pasta Options:

Seafood Alfredo or Fettuccini \$32
Sweet Potato Ravioli \$28
Lobster Ravioli \$30
Penne Carbonara \$24
Linguine Primavera \$23

Sauce and Topping Options for Steak and Chicken:

Worcestershire-Chive Butter
Wild Mushroom Cream Sauce
Tangy Whiskey Sauce
Shallot Confit
Red Pepper Cream Sauce
Morel Cream
Garlic Cream
Dijon Demi
Honey Shallot Butter
Bleu Cheese Demi Glace
Gorgonzola Glacage (Mousse)
Brandy Pepper Cream
Pesto Cream
Rosemary Honey Glaze
Cracked Black Pepper Demi Glace
Bleu Cheese Scallion Butter

Sauce and Topping Options for Fish and Seafood :

Honey-Shallot Butter
Maple-Pecan Compound Butter
Dijon Mustard Cream Sauce
Dill Cream Sauce
Cherry Chardonnay Sauce
Cool Pineapple Relish
Scampi
Orange Cream Sauce
Chutney

Poultry Toppings:

Saltimbocca
Marsala
Raspberry Puree
Mushroom and Veggie
Picatta

Catering Menu

Salads

Mixed Green Salad

Mixed greens, with fresh cucumbers, sliced mushrooms, grape tomatoes, croutons, and choice of dressing

Caesar Salad

Fresh romaine, Parmesan cheese, croutons, and our own Caesar dressing

Wisconsin Salad

Mixed greens tossed with craisens, candied walnuts, and apples and cranberry dressing

Warm Pear Salad

Mixed Greens, Maytag blue cheese, warm pears, candied walnuts, and balsamic vinaigrette

Fruit Salad

Mixed Green Salad with Strawberries, Candied Walnuts, and Mandarin Oranges

Choice of Dressing: Ranch, Balsamic Vinaigrette, Cranberry, French, & Blue Cheese

Starches

Garlic mashed potatoes, olive oil and thyme mashed potatoes, herb roasted baby red potatoes, wild and long grain rice blend, seasoned wild rice, or pasta primavera

Sides

Grilled asparagus, seasoned broccoli, summer squash vegetable medley, baby carrots, or seasoned green beans

Soups

Tomato Basil Bisque
Garden Vegetable
Southwest Chicken
White Chicken Chili
Beef Barley
Chicken Dumpling
Vegan Chili
French Onion

Premium Soups

Lobster Bisque
Manhattan Clam Chowder
Cream of Wild Mushroom
Cream of Broccoli
Cream of Asparagus
Chili
Stew
Chicken Sausage Gumbo
Coconut Ginger with Chicken

Intermezzo Course

Flavored Sorbet \$3.5
Choice of berry, lemon, or mango

Desserts \$6

Chocolate Lovin' Spoon Cake
Chocolate Lava Cake
Carrot Cake
Caramel Apple Spice Cake
Red Velvet Mini Cake
Lemon Poppysseed Mini Cake
Tropical Mini Cake

Fine Cheesecakes & Premium Desserts \$7.5

White Chocolate Raspberry Cheesecake
Turtle Cheesecake
Baileys Cheesecake
Vanilla Bean Cheesecake
Lemon Drop Cheesecake

Whole Homemade Cheesecakes also available upon request - Any flavor