



Breakfast Buffet Menu

Option #1

\$9.00 per person

Bagels & Cream Cheese
Fresh Fruit
Muffins
Yogurt
Coffee & Orange Juice

Option #3

\$11.00 per person

Veggie or Meat Frittata
Fresh Fruit
Muffins

Option #2

\$11.00 per person

Biscuits & Sausage Gravy
Scrambled Eggs
Cheesy Hash Browns
Ham or Sausage Links
Mini Muffins
Fresh Fruit

Option #4

\$12.00 per person

French Toast Bake (Apple,
Cherry,
Blueberry, or Blackberry)
Maple Syrup
Ham or Sausage Links
Fresh Fruit

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Soup, Salad & Sandwich Buffet Menu

Soups

Cream of Chicken
& Wild Rice^{GF}

Ham & Cheesy Au
Gratin Potato^{GF}

Wisconsin Beer
Cheese

Tomato Bisque^{GF}

Chili^{GF}

Chicken Dumpling

Broccoli Cheese^{GF}

Chicken Tortilla^{GF}

White Chicken Chili^{GF}

Salads

Caesar Salad

Romaine lettuce, shaved Parmesan cheese, garlic croutons, and diced hard boiled egg. Served with Caesar dressing

Strawberry Fields^{GF}

Spinach, spring mix, strawberries, toasted walnuts, and goat cheese.
Served with raspberry vinaigrette

Italian Salad^{GF}

Romaine lettuce, cherry tomatoes, red onion, black olives, croutons, Parmesan Cheese, and pepperoncini. Served with Italian Dressing

Garden Salad^{GF}

Mixed greens, shaved carrots, red onions, radishes, cucumbers, tomatoes and croutons.

Served with your choice of dressing: Bacon Dill Ranch, French^{GF}, Balsamic Vinaigrette^{GF}, or Raspberry Vinaigrette^{GF}

Cold Salads (Choice of Three)

Coleslaw^{GF}, Pasta Salad (Macaroni or Italian), Potato Salad^{GF}, Seasonal Fruit^{GF} & Relishes & Dip^{GF}

Sandwiches

Kaiser, Wheat Kaiser, or Onion Kaiser

Chicken Salad, Tuna Salad, Shaved Ham, Roast Beef, or Turkey
Swiss, American, Colby, Cheddar or Pepper Jack Cheese

Includes: Lettuce, Tomato, Onion, Pickles, Mayonnaise, and Mustard

Soup & Salad: \$11.00 per person

Soup & Sandwich: \$12.00 per person

Soup, Sandwich & Salad: \$13.00 per person

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Boxed Lunches

Sandwiches

*All sandwich boxes are served with:
Lettuce, Tomato, Onion
Chips
Pickle Spear
Granola Bar, Cookie, or Fruit

Classic \$10.95

Ham, Turkey, Roast Beef or Veggie
Choice of: White, Wheat or Onion Kaiser

Premium \$12.95

Prime Rib: Served with Horseradish Sauce
Club: Ham, Turkey, and Bacon
Grilled Chicken Breast

Salads

*All salad boxes are served with:
Roll & Butter
Dressing (Bacon Dill Ranch, French^{GF}, Balsamic Vinaigrette^{GF}, Raspberry Vinaigrette^{GF})
Granola Bar or Cookie

Classic \$9.95

Garden Salad^{GF}

Mixed greens, shaved carrots, red onions, radishes, cucumbers, tomatoes
and croutons

Caesar Salad

Romaine lettuce, shaved Parmesan cheese, garlic croutons, hard boiled egg

Strawberry Fields^{GF}

Spinach, strawberries, toasted walnuts, goat cheese

Premium \$10.95

Chicken Caesar Salad

Romaine lettuce, sliced chicken, shaved Parmesan cheese, garlic croutons,
hard boiled egg

Chef Salad

Mixed greens, ham, turkey, bacon, tomatoes, hard boiled egg

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Lunch Buffet Options

Buffet Entrée Choices

Buffet Includes: Salad, Starch, Vegetable, Entrée, Breadstick or Rolls & Butter

\$13.50 One Entrée Buffet per person

\$15.50 Two Entrée Buffet per person

Grilled Bacon Wrapped Pork Tenderloin^{GF}

Grilled and topped with whisky maple glaze

Breast of Chicken with Dressing

Served with a chicken gravy and sage dressing

Charcoal Chicken or Baked Chicken

*Chicken grilled over live charcoal with
Pogy's secret rub*

Charcoal Chicken available seasonally

Meat Lasagna

*Ground beef and Italian sausage layered with
ricotta cheese, mozzarella cheese and
marinara sauce*

Beef Brisket

Smoked beef brisket served with a beer BBQ glaze

Broiled Cod^{GF}

Broiled with salt, pepper, butter and paprika

Lemon Chicken^{GF}

Chicken breast baked with a lemon sauce

Chicken & Spinach Cannelloni

*Served with a garlic alfredo sauce topped
with diced tomatoes*

Sundried Tomato Chicken^{GF}

*Chicken breast served with sundried tomato
basil cream sauce*

Sliced Sirloin^{GF}

*Beef sirloin sliced and served with
au jus gravy*

Roasted Salmon^{GF}

*Roasted salmon filet with a Dijon
cream sauce*

Rosemary Roast Pork

Pork loin roasted and served with pork gravy

Salads: Tossed Greens or Choice of Three Cold Salads (Seasonal Fruit^{GF},
Relish/Dip^{GF}, Potato Salad, Pasta Salad (Macaroni or Italian), and Coleslaw^{GF})

Vegetable: Honey Glazed Carrots^{GF}, Corn,^{GF} Green Beans^{GF},
Vegetable Medley (Wax Beans, Green Beans, Carrots)^{GF}, San Francisco Blend
(Carrots, Broccoli Florets, Red Pepper), Spring Blend^{GF} (Squash,
Carrots, Zucchini, Broccoli, Cauliflower), Winter Blend^{GF} (Broccoli & Cauliflower)

Starch: Garlic Mashed Potatoes^{GF}, Ranch Potato Wedges, Roasted Potatoes^{GF}, , Au
Gratin Potatoes, Long Grain Wild Rice^{GF}

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Lunch Buffet Options

Taco Bar

Buffet Includes: Choice of Meat, Choice of Rice or Beans, Hard and Soft Shells, and all Toppings

\$12.25 per person

Choice of Meat: Chicken^{GF}, Beef^{GF}, Pork, or Fish^{GF}

Shells: Hard and Soft Shell

Choice of: Rice or Refried Beans

Toppings: Lettuce, Tomatoes, Black Olives,
Chopped Onions, Shredded Cheese, Jalapenos, Hot Sauce
Sour Cream, Guacamole, Chips, and Salsa

Pasta Bar

Buffet Includes: Choice of Noodle, Sauce, Meat, Caesar Salad, and Garlic Breadsticks

\$12.25 per person

Choice of Noodle: Fettuccini, Penne, Linguine, or Cavatappi

Choice of Sauce: Marinara^{GF}, Alfredo, Herbs de Provence, or
Basil Pesto Cream^{GF}

Choice of Meat*: Sausage, Chicken, Meatball, or Beef

Shrimp available for additional charge

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Lunch Buffet Options

Build Your Own Burger Bar

Buffet Includes: Hamburger, Assorted Buns, Toppings,
Choice of Cheese, Side, and Salad

\$10.50 per person

Toppings: Lettuce, Tomato, Onion, Mayo, Mustard

Choice of Cheese: Cheddar, Swiss, Pepper Jack, or Colby

Choice of Side: Cookie or Chips

Choice of Salad: Coleslaw^{GF}, Pasta Salad (Macaroni, or Italian),
or Potato Salad

Available Add On's for Additional Charge

*Add On Toppings (\$1.25 per choice): Blue Cheese, Bacon Crumbles,
Caramelized Onions, Guacamole, or Mushrooms*

*Add on Sauces (\$0.50 per choice): Chipotle Mayo, Dijon Mustard,
Garlic Aioli, or Horseradish Cream*

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Appetizer Buffet

Choice of Five: \$14.25 Per Person

Choice of Seven: \$19.25 Per Person

Choice of Three*: \$6.25 Per Person

**(only available with purchase of a dinner entrée)*

Taco Dip^{GF}

(House made taco dip topped with shredded cheese, lettuce, black olives, and diced tomatoes.
Served with corn chips)

Caprese Skewers^{GF}

(Tomato, basil, mozzarella, balsamic)

Relishes & Dip^{GF}

Chicken Drumsticks & Paddles^{GF}

(Teriyaki, BBQ, Buffalo)

Petite Chicken

Cordon Bleu

(Chicken, ham, Swiss cheese)

Pork Pot Stickers

(Served with sweet chili sauce)

Chicken Satays^{GF}

(Teriyaki, BBQ, Peanut,
or Buffalo)

Ham, Turkey, or Veggie Finger Sandwiches

Bruschetta

(Diced tomatoes, red onions, basil, garlic, and balsamic served with garlic toast points)

Pork Egg Rolls

(Served with sweet chili sauce)

Meatballs

(Served with a Swedish gravy)

Spinach & Artichoke Dip

(Served with tortilla chips)

Goat Cheese & Caramelized

Onion Tartlets

(Caramelized onions and goat cheese filled in tartlet shell topped with balsamic glaze)

Meat & Cheese Tray

(Served with crackers)

Sliders

(Pork, Beef or Chicken Salad)

Cheesecake Bite

(Cookie crisp filled with cheesecake and topped with fresh fruit)

Custom Menu's Available —Pricing Upon Request

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Appetizer Buffet

Choice of Five: \$18.25 Per Person
Choice of Seven: \$23.25 Per Person
Choice of Three*: \$9.25 Per Person

**(only available with purchase of a dinner entrée)*

Beef & Horseradish Crostini

(Thinly sliced beef served cold with horseradish cream sauce)

Veggie Pizza

(Mini naan topped with dill cream cheese and fresh veggies)

Shrimp Cocktail^{GF}

(Served with cocktail sauce)

Stuffed Meatball

(House made sausage and ground beef meatball stuffed with bacon, goat cheese, and spinach. Served with marinara sauce)

Mushroom & Gorgonzola Bites

(Diced mushrooms and gorgonzola cheese in a tartlet shell)

Loaded Tachos

(Tater tots topped with bacon, cheese, and chives. Served with sour cream)

Baked Shrimp Dip

(Served with toast points)

Prosciutto Skewers^{GF}

(Seasonal fruit, mozzarella, prosciutto, and basil finished with balsamic)

Crab & Shrimp Cakes

(Served with bernaise sauce)

Smoked Salmon Bite

(Dill cream cheese, smoked salmon, and capers served on melba toast)

Bacon French Onion Dip^{GF}

(House made French onion dip and bacon served with seasoned chips)

Grilled Peach Crostini

(Honey whipped goat cheese topped with grilled peaches and balsamic glaze on a toasted crostini)

Nutella Bite

(Nutella mousse filled in a cookie crisp)

Cheesecake Lollipop

(Cheesecake covered in a chocolate shell)

Charcuterie Tray^{GF}

(Cured meats, cheeses, breads, crackers, and nuts)

Brie & Bacon Bite

(Creamy brie cheese served in a phylo cup topped with bacon jam)

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Dinner Buffet Options

Buffet Includes Choice of: Salad, Starch, Vegetable, Entrée, Rolls & Butter

\$21.00 One Entrée Buffet per person

\$23.00 Two Entrée Buffet per person

Grilled Pork Ribeye^{GF}
Served with balsamic glaze

Breast of Chicken with Dressing
Served with a chicken gravy and sage dressing

Sliced Sirloin^{GF}
*Slow roasted and sliced. Topped with brandy
peppercorn sauce*

Ribs^{GF}
*House smoked and glazed with
honey BBQ sauce*

Three Cheese Ravioli
*Served in basil pesto cream sauce with
mushrooms and tomatoes*

Beef Tips
*Cooked in a beef gravy with onions
and sautéed mushrooms*

Swedish Meatballs & Gravy
*Pork and beef meatball served with a
creamy beef gravy.*

Chicken Cordon Bleu
*Chicken breast stuffed with Swiss cheese and
ham, topped with a Swiss mornay sauce*

Chicken Marsala
*Mushrooms and onions in a marsala wine
cream sauce*

Roasted Salmon^{GF}
*Roasted salmon filet finished with a Dijon
cream sauce*

Beef Brisket
*Smoked beef brisket served with
a beer BBQ glaze*

Roasted Chicken Breast^{GF}
*Roasted chicken garnished with mushrooms,
creamy Boursin cheese sauce, and crispy leeks*

Prosciutto Wrapped Chicken Florentine^{GF}
*Chicken breast stuffed with caramelized
onions, mushrooms, and spinach wrapped in prosciutto. Topped with
Boursin mornay sauce*

Salads: Tossed Greens (*Served with Choice of Two Dressings: Bacon Dill Ranch,
French^{GF}, Balsamic Vinaigrette^{GF}, or Raspberry Vinaigrette^{GF}*) or Buffet of Salads
(Choice of Three Cold Salads)

Vegetable: Honey Glazed Carrots^{GF}, Corn,^{GF} Green Beans^{GF},
Vegetable Medley^{GF} (*Wax Beans, Green Beans, Carrots*), San Francisco Blend
(*Carrots, Broccoli, Red Pepper*), Spring Blend^{GF} (*Squash, Carrots, Zucchini,
Broccoli, Cauliflower*), Winter Blend^{GF} (*Broccoli & Cauliflower*)

Starch: Garlic Mashed Potatoes^{GF}, Au Gratin Potatoes, Truffle Mashed Potatoes^{GF},
Roasted Potatoes^{GF}, Truffle Macaroni & Cheese, Long Grain Wild Rice Blend^{GF}

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Glass and flatware. All food and beverage is subject to an 18% service fee and applicable taxes.
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Plated Entrée Dinner Options

Plated Entrée Dinner Includes: Choice of Salad, Vegetable, Starch, and Roll & Butter

Roasted Chicken^{GF} \$28.00

Roasted chicken breast served with your choice of sauce: wild mushroom red wine reduction
OR Boursin cream sauce

French Cut Pork Chop^{GF} \$29.00

Center cut bone in pork chop char-grilled and topped with a sherry French onion sauce

Blackberry Hoisin Pork Tenderloin^{GF} \$30.00

Pork tenderloin served blackberry hoisin sauce

Tuscan Salmon \$29.00

Salmon filet topped with pine nuts and breadcrumbs. Served with sun dried tomato, spinach, onion, and white wine garlic cream sauce.

Seafood Ravioli \$31.00

Crab stuffed ravioli served with rich sherry lobster sauce. Topped with jumbo shrimp

Pan Seared Maple Leaf Duck Breast^{GF} \$29.00

Served with a cherry port wine reduction

New York Strip Steak^{GF}

14 oz \$30.00

Served with a peppercorn demi sauce

U.S.D.A .Choice Charcoal Beef Tenderloin^{GF}

6 oz \$33.00 8oz \$37.00

Served with a wild mushroom demi glaze

Salad: Tossed Greens (*Specialty Salads Available Upon Request*)

Vegetable: Honey Glazed Carrots^{GF}, Corn,^{GF} Green Beans^{GF},
Vegetable Medley^{GF} (*Wax Beans, Green Beans, Carrots*), San Francisco Blend
(*Carrots, Broccoli, Red Pepper*), Spring Blend^{GF} (*Squash, Carrots, Zucchini, Broccoli,*
Cauliflower), Winter Blend^{GF} (*Broccoli & Cauliflower*)
*Available for Additional Charge: Root Vegetable^{GF}, Roasted Tri Color Cauliflower^{GF},
Roasted Rainbow Baby Carrots^{GF}*

Starch: Garlic Mashed Potatoes^{GF}, Truffle Mashed Potatoes^{GF}, Au Gratin,
Truffle Macaroni & Cheese, Roasted Potatoes^{GF}, Parmesan Orzo,
Long Grain Wild Rice Blend^{GF}

*Available for Additional Charge: Wild Mushroom Risotto^{GF}, Roasted
Fingerling Potatoes^{GF}, Parsnip Puree^{GF}*

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