



## Breakfast Buffet Menu

### Option #1

*\$9.50 per person*

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

### Option #3

*\$11.75 per person*

Veggie or Meat Frittata  
Fresh Fruit  
Muffins

### Option #2

*\$11.75 per person*

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

### Option #4

*\$12.75 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<sup>GF</sup>

Ham & Cheesy Au  
Gratin Potato<sup>GF</sup>

Wisconsin Beer  
Cheese

Tomato Bisque<sup>GF</sup>

Chili<sup>GF</sup>

Chicken Dumpling

Broccoli Cheese<sup>GF</sup>

Chicken Tortilla<sup>GF</sup>

White Chicken Chili<sup>GF</sup>

### Salads

#### **Caesar Salad**

Romaine lettuce, shaved Parmesan cheese, and garlic croutons.  
Served with Caesar dressing

#### **Strawberry Fields<sup>GF</sup>**

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

#### **Italian Salad<sup>GF</sup>**

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

#### **Garden Salad<sup>GF</sup>**

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

Served with your choice of dressing: Bacon Dill Ranch, French<sup>GF</sup>, Balsamic  
Vinaigrette<sup>GF</sup>, or Raspberry Vinaigrette<sup>GF</sup>

#### **Cold Salads (Choice of Three)**

Coleslaw<sup>GF</sup>, Pasta Salad (Macaroni or Italian), Potato Salad<sup>GF</sup>, Seasonal Fruit<sup>GF</sup>  
& Relishes & Dip<sup>GF</sup>

### 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: \$11.25 per person**

**Soup & Sandwich: \$12.25 per person**

**Soup, Sandwich & Salad: \$13.25 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<sup>GF</sup>, Balsamic Vinaigrette<sup>GF</sup>, Raspberry Vinaigrette<sup>GF</sup>)  
Granola Bar or Cookie

### **Classic \$9.95**

#### **Garden Salad<sup>GF</sup>**

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<sup>GF</sup>**

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

**\$14.00 One Entrée Buffet per person**

**\$16.00 Two Entrée Buffet per person**

#### **Grilled Bacon Wrapped**

##### **Pork Tenderloin<sup>GF</sup>**

*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<sup>GF</sup>**

*Broiled with salt, pepper, butter and paprika*

#### **Bruschetta Chicken<sup>GF</sup>**

*Chicken breast baked with basil, mozzarella, and balsamic glaze*

#### **Pork Ragu**

*Hearty Italian sauce of meat and tomatoes with rigatoni noodles and herb whipped ricotta*

#### **Sundried Tomato Chicken<sup>GF</sup>**

*Chicken breast served with sundried tomato basil cream sauce*

#### **Swedish Meatballs & Gravy**

*Pork and beef meatball served in a creamy beef gravy*

#### **Roasted Salmon<sup>GF</sup>**

*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<sup>GF</sup>, Relish/Dip<sup>GF</sup>, Potato Salad, Pasta Salad (Macaroni or Italian), and Coleslaw<sup>GF</sup>)

**Vegetable:** Honey Glazed Carrots<sup>GF</sup>, Corn,<sup>GF</sup> Green Beans<sup>GF</sup>, Vegetable Medley (Wax Beans, Green Beans, Carrots)<sup>GF</sup>, San Francisco Blend (Carrots, Broccoli Florets, Red Pepper), Spring Blend<sup>GF</sup> (Squash, Carrots, Zucchini, Broccoli, Cauliflower), Winter Blend<sup>GF</sup> (Broccoli & Cauliflower)

**Starch:** Garlic Mashed Potatoes<sup>GF</sup>, Ranch Roasted Potatoes, Roasted Potatoes<sup>GF</sup>, Au Gratin Potatoes, Long Grain Wild Rice<sup>GF</sup>

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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<sup>GF</sup>, Beef<sup>GF</sup>, or Fish<sup>GF</sup>

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<sup>GF</sup>, Alfredo, Herbs de Provence, or  
Basil Pesto Cream<sup>GF</sup>

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

***\$10.75 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<sup>GF</sup>, 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: \$14.75 Per Person**

**Choice of Seven: \$19.75 Per Person**

**Choice of Three\*: \$6.50 Per Person**

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

### **Taco Dip<sup>GF</sup>**

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

### **Caprese Skewers<sup>GF</sup>**

(Tomato, basil, mozzarella, balsamic)

### **Relishes & Dip<sup>GF</sup>**

### **Chicken Drumsticks & Paddles<sup>GF</sup>**

(Teriyaki, BBQ, Buffalo)

### **Petite Chicken**

#### **Cordon Bleu**

(Chicken, ham, Swiss cheese)

### **Pork Pot Stickers**

(Served with sweet chili sauce)

### **Chicken Satays<sup>GF</sup>**

(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:** \$18.75 Per Person  
**Choice of Seven:** \$23.75 Per Person  
**Choice of Three\*:** \$9.50 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<sup>GF</sup>**

(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)

### **Brie & Bacon Bite**

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

### **Baked Shrimp Dip**

(Served with toast points)

### **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<sup>GF</sup>**

(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<sup>GF</sup>**

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

### **Prosciutto Skewers<sup>GF</sup>**

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

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## Dinner Buffet Options

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

**\$22.00 One Entrée Buffet per person**

**\$24.00 Two Entrée Buffet per person**

**Grilled Pork Ribeye<sup>GF</sup>**  
*Served with balsamic glaze*

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

**Sliced Sirloin<sup>GF</sup>**  
*Slow roasted and sliced. Topped with brandy  
peppercorn sauce*

**Bacon Wrapped Pork Tenderloin<sup>GF</sup>**  
*Grilled and topped with a whisky  
maple glaze*

**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<sup>GF</sup>**  
*Roasted salmon filet finished with a Dijon  
cream sauce*

**Burgundy Pepper Steak**  
*Marinated in red wine, whole black peppercorns,  
and seasonings. Grilled and topped  
with demi sauce*

**Roasted Chicken Breast<sup>GF</sup>**  
*Roasted chicken garnished with mushrooms,  
creamy Boursin cheese sauce, and sautéed leeks*

**Prosciutto Wrapped Chicken Florentine<sup>GF</sup>**  
*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<sup>GF</sup>, Balsamic Vinaigrette<sup>GF</sup>, or Raspberry Vinaigrette<sup>GF</sup>*) or Buffet of Salads  
(Choice of Three Cold Salads)

**Vegetable:** Honey Glazed Carrots<sup>GF</sup>, Corn,<sup>GF</sup> Green Beans<sup>GF</sup>,  
Vegetable Medley <sup>GF</sup> (*Wax Beans, Green Beans, Carrots*), San Francisco Blend  
(*Carrots, Broccoli, Red Pepper*), Spring Blend<sup>GF</sup> (*Squash, Carrots, Zucchini,  
Broccoli, Cauliflower*), or Winter Blend<sup>GF</sup> (*Broccoli & Cauliflower*)

**Starch:** Garlic Mashed Potatoes<sup>GF</sup>, Au Gratin Potatoes, Garlic Parmesan Roasted  
Potatoes <sup>GF</sup>, Roasted Potatoes<sup>GF</sup>, or Long Grain Wild Rice Blend<sup>GF</sup>  
*Available for additional charge: Truffle Mashed Potatoes<sup>GF</sup>. Or Truffle  
Macaroni & Cheese*

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## Plated Entrée Dinner Options

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

**Sundried Tomato Stuffed Chicken<sup>GF</sup> \$29.00**

Roasted chicken breast stuffed with spinach, cheese, and sundried tomatoes.  
Served with basil cream sauce

**French Cut Pork Chop<sup>GF</sup> \$30.00**

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

**Blackberry Hoisin Pork Tenderloin<sup>GF</sup> \$31.00**

Pork tenderloin served blackberry hoisin sauce

**Salmon \$30.00**

Served with a lemon herbs de Provence cream sauce, artichokes, and spinach

**Seafood Ravioli \$34.00**

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

**Pan Seared Maple Leaf Duck Breast<sup>GF</sup> \$31.00**

Served with a cherry port wine reduction

**New York Strip Steak<sup>GF</sup>**

**14 oz \$32.00**

Served with a peppercorn demi sauce

**U.S.D.A .Choice Charcoal Beef Tenderloin<sup>GF</sup>**

**6 oz \$35.00 8oz \$39.00**

Served with a wild mushroom demi glaze

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

**Vegetable:** Honey Glazed Carrots<sup>GF</sup>, Corn,<sup>GF</sup> Green Beans<sup>GF</sup>,

Vegetable Medley<sup>GF</sup> (*Wax Beans, Green Beans, Carrots*), San Francisco Blend  
(*Carrots, Broccoli, Red Pepper*), Spring Blend<sup>GF</sup> (*Squash, Carrots, Zucchini, Broccoli,*  
*Cauliflower*), Winter Blend<sup>GF</sup> (*Broccoli & Cauliflower*)

*Available for Additional Charge: Root Vegetable<sup>GF</sup>, Roasted Tri Color Cauliflower<sup>GF</sup>,  
Roasted Rainbow Baby Carrots<sup>GF</sup>*

**Starch:** Garlic Mashed Potatoes<sup>GF</sup>, Au Gratin, Roasted Potatoes<sup>GF</sup>, Garlic Parmesan  
Roasted Potatoes<sup>GF</sup>, or Long Grain Wild Rice Blend<sup>GF</sup>

*Available for Additional Charge: Roasted Fingerling Potatoes<sup>GF</sup>, Truffle Mashed  
Potatoes<sup>GF</sup>, or Truffle Macaroni & Cheese*

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