



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

Prices are based off of a minimum of #100, prices may vary for parties less than #100. Prices are based off of disposable ware. Glassware available for additional charge. All food and beverage is subject to an 20% service fee and applicable taxes. Menu prices subject to change.



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, and garlic croutons.
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: \$11.25 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^{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

\$14.00 One Entrée Buffet per person

\$16.00 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

Bruschetta Chicken^{GF}

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^{GF}

Chicken breast served with sundried tomato basil cream sauce

Swedish Meatballs & Gravy

Pork and beef meatball served in a creamy beef 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 Roasted Potatoes, 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}, 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

\$10.75 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^{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: \$14.75 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^{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: \$18.75 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^{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)

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^{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)

Prosciutto Skewers^{GF}

(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^{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*

Bacon Wrapped Pork Tenderloin^{GF}
*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^{GF}
*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^{GF}
*Roasted chicken garnished with mushrooms,
creamy Boursin cheese sauce, and sautéed 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*), or Winter Blend^{GF} (*Broccoli & Cauliflower*)

Starch: Garlic Mashed Potatoes^{GF}, Au Gratin Potatoes, Garlic Parmesan Roasted
Potatoes^{GF}, Roasted Potatoes^{GF}, or Long Grain Wild Rice Blend^{GF}
*Available for additional charge: Truffle Mashed Potatoes^{GF}. 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^{GF} \$29.00

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

French Cut Pork Chop^{GF} \$30.00

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

Blackberry Hoisin Pork Tenderloin^{GF} \$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^{GF} \$31.00

Served with a cherry port wine reduction

New York Strip Steak^{GF}

14 oz \$32.00

Served with a peppercorn demi sauce

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

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^{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}, Au Gratin, Roasted Potatoes^{GF}, Garlic Parmesan Roast-
ed Potatoes^{GF}, or Long Grain Wild Rice Blend^{GF}

*Available for Additional Charge: Roasted Fingerling Potatoes^{GF}, Truffle Mashed
Potatoes^{GF}, or Truffle Macaroni & Cheese*

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