

Breakfast Buffet Options

Continental Breakfast

\$11.25 per person

Pastries or Danishes Whole Fruit ^{GF} Mini Muffins Yogurt ^{GF}

Breakfast Buffet

\$13.50 per person

Biscuits & Sausage Gravy Scrambled Eggs ^{GF} Cheesy Hash Browns Ham ^{GF} or Sausage Links ^{GF} Mini Muffins Seasonal Fruit ^{GF}

Breakfast Frittatas

\$14.50 per person

Veggie or Meat Frittata Seasonal Fruit ^{GF} Mini Muffins Ham ^{GF} or Sausage Links ^{GF}

Savory Buffet

\$14.50 per person

French Toast Bake (Apple, Cherry, Blueberry, or Blackberry) Maple Syrup Ham ^{GF} or Sausage Links ^{GF} Seasonal Fruit ^{GF}

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



Soup, Salad & Sandwich Buffet Menu

Soups

Cream of Chicken & Wild Rice ^{GF} Ham & Cheesy Au Gratin Potato ^{GF}

Chili ^{GF}

Wisconsin Beer Cheese

Chicken Dumpling

Chicken Tortilla GF

Broccoli Cheese GF

Tomato Bisque GF

Salads

Caesar Salad GF

Romaine lettuce, shaved Parmesan cheese, and garlic croutons on the side. 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/DF}, or Raspberry Vinaigrette ^{GF}

Cold Salads (Choice of Three)

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

Sandwiches

Kaiser or Wheat Kaiser

Chicken Salad, Tuna Salad, Ham GF, Roast Beef, or Turkey GF

Swiss, American, Colby, Cheddar or Pepper Jack Cheese

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

Soup & Salad: \$12.50 per person Soup & Sandwich: \$13.50 per person Soup, Sandwich & Salad: \$14.75 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 \$11.75

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

Premium \$13.75

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/DF}, Raspberry Vinaigrette ^{GF}) Granola Bar or Cookie

Classic \$10.75

Garden Salad GF

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

Caesar Salad

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

Strawberry Fields GF

Spinach, spring mix, strawberries, toasted walnuts, goat cheese

Premium \$12.50

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: Choice of Salad, One Starch, One Vegetable, One or Two Entrées, Rolls & Butter or Breadstick

\$16.00 One Entrée Buffet per person

\$18.00 Two Entrée Buffet per person

Grilled Bacon Wrapped Pork Tenderloin GF/DF

Grilled and topped with whisky maple glaze

Bruschetta Chicken ^{GF/DF} Chicken breast baked with basil, tomatoes, and balsamic glaze

Charcoal Chicken or Baked Chicken^{DF}

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

Sundried Tomato Chicken GF

Chicken breast served with sundried tomato basil cream sauce (contains pine nuts)

Beef Brisket

Smoked beef brisket served with a beer BBQ glaze

Broiled Cod ^{GF} Broiled with salt, pepper, butter and paprika

Breast of Chicken with Dressing

Served with a chicken gravy and sage dressing

Chicken Primavera Creamy alfredo sauce baked with chicken, noodles, and fresh vegetables

Rosemary Roast Pork

Pork loin roasted and served with pork gravy

Swedish Meatballs & Gravy

Pork and beef meatball served in a creamy beef gravy

Roasted Salmon ^{GF}

Roasted salmon filet with a Dijon cream sauce

Baked Ham GF/DF

Salads: Tossed Greens (Served with Choice of Two Dressings: Bacon Dill Ranch, French ^{GF}, Balsamic Vinaigrette ^{GF/DF}, or Raspberry Vinaigrette ^{GF}) or Choice of Three Cold Salads (Seasonal Fruit ^{GF}, Relish/Dip Potato Salad, Pasta Salad (Macaroni or Italian), and Coleslaw ^{GF})

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

Starch: Garlic Mashed Potatoes ^{GF}, Ranch Roasted Potatoes, Roasted Potatoes ^{GF/DF}, Au Gratin Potatoes, or Long Grain Wild Rice ^{GF}

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Lunch Buffet Options

Taco Bar

Buffet Includes: Choice of Meat, Choice of One Side, Hard and Soft Shells, and all Toppings

Option One: Standard \$13.75 per person

Choice of Meat: Chicken ^{GF/DF} or Beef ^{GF/DF} Shells: Hard ^{GF} & Soft Shells Choice of: Spanish Rice or Refried Beans Served with: Lettuce, Tomatoes, Black Olives, Chopped Onions, Shredded Cheese, Jalapenos, Hot Sauce Sour Cream, Guacamole, Chips, & Salsa

Option Two: Street \$15.25 per person

Choice of Meat: Pork Carnita ^{GF} or Barbacoa ^{GF} Shells: Hard ^{GF} & Soft Shells Choice of One Spanish Rice, Refried Beans, or Street Corn Served with: Cilantro, Limes, Onions, Jalapenos, Hot Sauce, Sour Cream, Guacamole, Chips & Salsa

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Lunch Buffet Options

Build Your Own Burger Bar

Buffet Includes: 1/3LB Hamburger, Assorted Buns, Toppings, Choice of Cheese, Side, and Salad

\$13.50 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 (\$2.00 per choice): Bleu Cheese, Bacon Crumbles, Caramelized Onions, Guacamole, or Mushrooms

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

Pasta Bar

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

\$13.50 per person

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

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

Choice of Meat*: Sausage^{GF}, Chicken^{GF}, Meatball, or Beef

Shrimp available for additional charge

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Appetizer Buffet

Choice of Five: \$16.75 Per Person Choice of Seven : \$22.75 Per Person Choice of Three*: \$8.25 Per Person

* (Choice of Three Available at \$8.25 per person only when added on with purchase of dinner service)

Petite Chicken Cordon Bleu

(Chicken, Ham, Swiss cheese)

Caprese Skewers GF

(Tomato, basil, mozzarella, balsamic)

Relishes & Dip

Chicken Drummies & Paddles

(Teriyaki, Garlic Parmesan ^{GF}, BBQ ^{GF}, Buffalo ^{GF})

Taco Dip GF

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

Pork Pot Stickers

(Served with sweet chili sauce)

Chicken Satays

(Teriyaki, BBQ $^{\rm GF}$, Peanut, or Buffalo $^{\rm GF}$

Hummus GF/DF

(Served with fresh veggies & mini naan dippers)

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 GF

(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 (Pulled Pork, Hot Beef, or Chicken Salad)

Pretzel Bites

(Pretzel Bites served with Beer Cheese Dip)

Cheesecake Bite

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

Appetizer Selections Can be Made from Both Menus for Custom Pricing Custom Requests Also Available

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Appetizer Buffet

Choice of Five: \$22.25 Per Person Choice of Seven: \$26.25 Per Person Choice of Three*: \$11.25 Per Person

* (Choice of Three Available at \$11.25 per person only when added on with purchase of dinner service)

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)

Hot Pepper Jelly

(Cream cheese topped with hot pepper jelly & pita chips)

Baked Shrimp Dip

(Served with toast points)

Crab & Shrimp Cakes

(Served with Dijon aioli)

Smoked Salmon Board

(Smoked salmon, cucumbers, crackers, melba toast, red onion, capers, radish, lemons)

Asian Meatballs

(Meatballs served with Hoisin BBQ sauce)

Fresh Fruit Display GF

(Fresh fruit served with bourbon yogurt glaze)

Assorted Dessert Bites

(Assorted white chocolate and dark chocolate mousse in a cookie crisp)

Charcuterie Tray GF

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

Key Lime Pie Dip

(Key lime dip served with graham crackers)

Prosciutto Skewers GF

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

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Dinner Buffet Options

Buffet Includes: Choice of Salad, One Starch, One Vegetable, One or Two Entrées, and Roll & Butter

\$25.00 One Entrée Buffet per person \$27.00 Two Entrée Buffet per person

Bacon Wrapped Pork Tenderloin GF/DF

Grilled and topped with a whisky maple glaze

Sundried Tomato Chicken GF

Chicken breast served with sundried tomato basil cream sauce

Three Cheese Ravioli

Served in basil pesto cream sauce with mushrooms and tomatoes (contains pine nuts)

Chicken Marsala GF

Mushrooms and onions in a marsala wine cream sauce

Prosciutto Wrapped Chicken Florentine GF

Chicken breast stuffed with caramelized onions, mushrooms, and spinach wrapped in prosciutto. Topped with Boursin mornay sauce

Beef Tips DF

Cooked in a beef gravy with onions and sautéed mushrooms

Braised Short Ribs GF/DF

Oven seared and slow braised. Served with a demi glaze

Available for An Additional \$4.00 per person

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

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

Roasted Chicken Breast GF

Roasted chicken garnished with mushrooms and creamy Boursin cheese sauce

Grilled Pork Ribeye GF/DF

Served with balsamic glaze

Chicken Cordon Bleu GF

Chicken breast stuffed with Swiss cheese and ham , topped with a Swiss mornay

Roasted Salmon GF

Roasted salmon filet finished with a Dijon cream sauce

Beef Medallion GF

Grilled and topped with demi sauce, caramelized onions & gorgonzola crumbles *Available for An Additional \$4.00 per person*

Braised Beef Ravioli

Served in house-made Bolognese sauce *Available for an additional \$3.00 per person *

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

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

Starch: Garlic Mashed Potatoes ^{GF}, Au Gratin Potatoes, Garlic Parmesan Roasted Potatoes ^{GF}, Roasted Potatoes ^{GF/DF}, 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, One Vegetable, One Starch, and Roll & Butter Sundried Tomato Stuffed Chicken ^{GF} \$38.00

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

French Cut Pork Chop GF \$40.00

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

Blackberry Hoisin Pork Tenderloin ^{GF} \$39.00

Pork tenderloin served blackberry hoisin sauce

Salmon \$39.00 Served with a lemon herbs de Provence cream sauce, artichokes, and spinach

Seafood Ravioli \$44.00

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

Pan Seared Maple Leaf Duck Breast ^{GF} \$40.00 Served with a cherry port wine reduction

> New York Strip Steak ^{GF} 14 oz \$45.00

Served with a peppercorn demi sauce

U.S.D.A .Choice Charcoal Beef Tenderloin ^{GF} 6 oz \$46.00 8oz \$51.00

Served with a wild mushroom demi glaze

Salad: Tossed Greens (Served with Choice of Two Dressings: Bacon Dill Ranch, French ^{GF}, Balsamic Vinaigrette ^{GF}, or Raspberry Vinaigrette ^{GF}) (Specialty Salads Available Upon Request)

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

Starch: Garlic Mashed Potatoes ^{GF}, Au Gratin, Roasted Potatoes ^{GF/DF}, Garlic Parmesan Roasted Potatoes ^{GF},

or Long Grain Wild Rice Blend GF/DF

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

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