



Breakfast Buffet Menu

Option #1

\$9.00 per person

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

Option #2

\$11.00 per person

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

Option #3

\$11.00 per person

Veggie or Meat Frittata
Fresh Fruit
Muffins

Option #4

\$12.00 per person

Breakfast Burritos
(Sausage, Ham, Hash Browns,
Peppers, Onions, & Cheese)
Fresh Fruit
Mini Muffins

Option #5

\$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

Seven Layer Salad^{GF}

Romaine lettuce layered with cherry tomatoes, corn, peas, red onion, bacon crumbles, boursin cheese, and hard boiled egg. Served with parmesan buttermilk 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: \$10.95 per person

Soup & Sandwich: \$11.95 per person

Soup, Sandwich & Salad: \$12.95 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

\$13.25 One Entrée Buffet per person

\$15.25 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

Bruschetta Chicken^{GF}

Chicken topped with basil pesto sauce, cherry tomatoes, and fresh Mozzarella cheese, drizzled with Balsamic Glaze

Broiled Cod^{GF}

Broiled with salt, pepper, butter and paprika

Chicken Cordon Bleu

Chicken breast stuffed with ham and Swiss cheese served with a Swiss mornay sauce

3 Cheese Ravioli

Served with a basil pesto cream sauce with tomatoes and mushrooms

Fajita's

Chicken and Steak served with fire roasted peppers, onions, and flour tortillas. Served with sour cream and shredded cheese

Baked Shrimp Cavatappi

Shrimp, spinach, and cavatappi noodles tossed in herbs de Provence sauce. Baked and topped with crispy breadcrumbs.

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}, Truffle Mashed Potatoes^{GF}, Au Gratin Potatoes, Ranch Potato Wedges, Roasted Red Potatoes^{GF}, 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

\$11.95 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

\$11.95 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

\$10.00 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: \$13.99 Per Person

Choice of Seven: \$18.99 Per Person

Choice of Three*: \$6.00 Per Person

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

Taco Dip^{GF}

(House made taco dip topped with shredded cheese, lettuce, 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)

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: \$17.99 Per Person
Choice of Seven: \$22.99 Per Person
Choice of Three*: \$9.00 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)

Tortellini Skewers

(Pesto, sundried tomatoes, mozzarella, tortellini)

Baked Shrimp Dip

(Served with toast points)

Prosciutto Skewers^{GF}

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

Fruit Salsa

(Fresh fruit salsa served with cinnamon chips)

Smoked Salmon Bite

(Dill cream cheese, smoked salmon, and capers served on a bagel chip)

Bacon French Onion Dip^{GF}

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

Roasted Grape Crostini

(Roasted red grapes served a top ricotta cheese and toasted crostini)

Nutella Bite

(Nutella mousse filled in a cookie crisp)

Puff Pastry Fruit Tart

(Topped with cream cheese and fresh fruit)

Charcuterie Tray^{GF}

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

Blueberry Bite^{GF}

(Goat cheese and blueberry compote on Brazi bite)

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Dinner Buffet Options

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

\$20.00 One Entrée Buffet per person

\$22.00 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

Dijon Chicken^{GF}
Chicken breast baked with asparagus tips, mushrooms, and onions and topped with Dijon cream 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 sautéed onions and 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

Shrimp Stuffed Pepper
Orzo, spinach, cherry tomatoes, mushrooms, shrimp stuffed in bell pepper. Baked to order and topped with herbs de Provence sauce

Roasted Chicken Breast^{GF}
Roasted chicken garnished with wild 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

Burgundy Pepper Steak^{GF}
Marinated in a red wine, whole black peppercorn, and seasonings. Grilled to medium and topped with demi sauce

Salads: Tossed Greens 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 Red Potatoes^{GF}, Truffle Macaroni & Cheese, Long Grain Wild Rice Blend^{GF}

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Plated Entrée Dinner Options

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

Goat Cheese & Pistachio Chicken^{GF} \$27.00

Pistachio and goat cheese encrusted baked chicken. Plated with sweet roasted red grapes.

French Cut Pork Chop^{GF} \$28.00

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

Blackberry Hoisin Pork Tenderloin^{GF} \$28.00

Pork tenderloin served blackberry hoisin sauce

Tuscan Salmon \$27.00

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

Pan Seared Maple Leaf Duck Breast \$29.00

Served with a cherry port wine reduction

Orzo Stuffed Peppers^{GF} \$25.00

Onions, spinach, garlic, tomato, parmesan, mushrooms, orzo pasta, and Boursin cheese sauce

U.S.D.A .Choice Charcoal Beef Tenderloin

6 oz \$30.00 8oz \$33.00

Served with a wild mushroom demi glaze

18-Hour Slow Roasted U.S.D.A. Choice Prime Rib (16 oz) \$32.00

Served with horseradish cream sauce or au jus

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 Red 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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