

- *Ala Carte* -

Ala Carte Snacks

1 pound serves approximately 15 guests

Assorted Pizza (24 small squares)	\$15.00
Mixed Nuts	\$17.00 lb.
Peanuts	\$12.00 lb.
Tortilla Chips and Salsa	\$15.00 lb.
Potato Chips and Dips	\$15.00 lb.
Pretzels and Mustard	\$15.00 lb.
Trail Mix	\$15.00 lb.
Popcorn	\$15.00 lb.
Danishes	\$15.00 dozen
Cinnamon Rolls	\$15.00 dozen
Bagels	\$13.00 dozen
Muffins	\$15.00 dozen
Yogurt	\$1.75 each
Whole Fruit	\$1.25 each
Assorted Cookies	\$13.00 dozen
Brownies	\$13.00 dozen

Refreshments

Coffee	\$2.00 each
Sodas	\$2.00 each
Bottled Water	\$2.00 each
Juice	\$2.00 each
Ice Tea	\$2.00 each

NOTE: Add Non-Alcoholic Beverage Service to any Banquet or Plated Menu for \$2 per person

Children's Selections

Summer Sausage Plate w/Cheddar Cheese, Crackers, Fresh Fruit	\$ 6.50
Grilled Cheese	\$ 7.50
Fresh Fruit and Mac n Cheese	
Hot Dog	\$ 7.50,
Mac n Cheese, Pickle, Ketchup, Mustard and Fresh Fruit	
Pork Loin	\$10.50
With Mashed Potatoes, Carrots and Fresh Fruit	
Chicken Breast	\$10.50
With Mashed Potatoes, Carrots and Fresh Fruit	
Sirloin Steak	\$11.75
With Mashed Potatoes, Carrots and Fresh Fruit	
Ice Cream Dish w/Chocolate Syrup	\$ 3.00

Continental Breakfast

Sunrise **\$9.75**
Assorted Chilled Juices, Milk, Fresh Brewed Coffee, Hot Tea, Muffins, Bagels, Croissants, Cream Cheese, Jams, Breakfast Pastry, Fresh Fruit, Yogurt

Breakfast Buffet - 20 guest min.

Farmhouse **\$12.75**
Scrambled Eggs, Breakfast Sausage, Bacon, Breakfast Potatoes, Toast, Assorted Juices, Milk, Coffee

Countryside **\$15.25**
Scrambled Eggs, Breakfast Sausage, Bacon, Breakfast Potatoes, French Toast, Muffins, Bagels, Breakfast Pastry, Fresh Fruit, Yogurt, Cold Cereal, Smoked Salmon, Assorted Juices, Milk, Coffee

Plated Hot Breakfast

Ham and Cheddar Omelet **\$10.25**
With Breakfast Potatoes, Fresh Fruit, English Muffin, Coffee, Orange Juice

Fisherman's Breakfast **\$10.25**
Scrambled Eggs with Cheddar & Chives, Breakfast Sausage, Breakfast Potatoes, Coffee, Orange Juice

Plated Luncheon Salads includes rolls & butter

Mediterranean Salad w/Red Wine Vinaigrette **\$9.50**
Mixed Greens, Artichoke Hearts, Roasted Bell Peppers, Mushrooms, Kalamata Olives, Feta Cheese
Add Chicken or Tuna **\$3.00**

Grilled Chicken and Peach Salad **\$11.75**
Mixed Greens, Cucumber, Red Onion, Honey-Yogurt Dressing

Caesar Salad w/Grilled Chicken **\$11.75**

Shrimp Pasta Salad w/Fruit Slices **\$11.75**

Plated Luncheon Cold Sandwiches

Shaved Turkey Sandwich **\$9.50**
Muenster Cheese, Lettuce, Tomato, Red Onion, Pickle, Mustard or Mayonnaise, WW Bread, Chips, Fruit Salad

Shaved Ham Sandwich **\$9.50**
Gruyere Cheese, Lettuce, Tomato, Red Onion, Pickle, Mustard or Mayonnaise, Hoagie Roll, Chips, Fruit Salad

Shaved Beef Sandwich **\$9.50**
Shaved Beef, Cheddar Cheese, Lettuce, Tomato, Red Onion, Pickle, Mustard or Mayonnaise, Rye Bread, Chips, Fruit Salad

Roasted Vegetable and Olive Spread Sandwich **\$10.75**
Zucchini, Eggplant, Bell Peppers, Red Onion, Muenster Cheese, Chips, Fruit Salad

- Lunch -

Plated Luncheon Hot Sandwiches

Hot Beef Sandwiches on a Hardroll	\$11.50
Served with Horseradish Sauce, Dijon Mustard, Pickle, Potato Chips, Fruit Salad	
Pulled Pork Sandwich on a Hardroll	\$11.50
Served with Pickle, Potato Chips, Fruit Salad	
Chicken Breast Sandwich on a Hardroll	\$11.50
Served with Lettuce, Tomato, Mayonnaise, Pickle, Potato Chips, Fruit Salad	

NOTE: Ala Carte American Potato Salad, Baked Beans or Cup of Soup may be added to the Sandwich Menus for \$3.50 for each item.

Plated Luncheon Entrees

Italian Sausage and Mushroom Calzone	\$12.25
A Folded Pizza with Mozzarella & Tomato served with a Mixed Salad	
Chicken and Cheese Burritos	\$12.25
Tortillas with Salsa & Cumin Cream, Tomato Rice with Corn	
Chicken Parmesan	\$14.00
Breaded Chicken and Tomato Sauce with Linguine, Rolls	
Poached Wild Salmon	\$14.50
Lemon Caper Butter, Wild Rice Blend, Mixed Vegetables, Rolls	
Roast Pork Loin (min 10 orders)	\$14.50
Mashed Potatoes, Pan Jus, Carrots, Rolls	

- Buffets -

(Note: Maximum 200 people in our Theatre for a Buffet, Tent no maximum)

Themed Buffets (20 guest min)

Luncheon Sandwich Buffet	\$11.50
Assorted Breads, Three Meats, Three Cheeses, Cucumber Salad, Potato Salad, Chips, Tray w/Lettuce, Onion, Tomato, Mayonnaise, Ketchup, Mustard and Pickles	
Sheboygan Fry-out	\$16.50
Bratwurst, Hamburger, Chicken Breasts, Baked Beans, Hot German Potato Salad, Fruit Salad, Hardrolls, Chips, Tray w/Lettuce, Onion, Tomato, Mayonnaise, Ketchup, Mustard and Pickles	
Wisconsin Friday Fish Fry	\$16.50
Pan Fried Lake Perch, Baked Haddock, Fries, Sweet Corn Wild Rice, Cole Slaw, Fruit Salad, Rolls	
Back Yard Barbecue	\$22.50
Wet Mop BBQ Baby Back Ribs, BBQ Chicken, American Potato Salad, Corn on the Cob, Baked Beans, Fruit Salad, Rolls	

Themed Buffets

- A Mexican Fiesta** (30 guest min.) **\$15.50**
Mexican Ground Beef and Roast Chicken Tacos, Tomato Rice with Corn, Cilantro Black Bean & Tomato Salad, Fruit Salad, Tortilla Chips with Salsa and Guacamole, Taco Toppings
- New Orleans Mardi Gras** **\$19.50**
Shredded Beef and Chicken Po'Boy Sandwiches with Lettuce, Tomato, Pickle, Onion, Mayonnaise on French Bread, Muffaletta Sandwiches with Salami, Mortadella, Provolone, Mozzarella and Olive Spread on French Bread, Shrimp Gumbo, Crab Stuffed Deviled Eggs, Fruit Kabobs, Mixed Green Salad, Rolls
- Oriental Buffet** (20 guest min) **\$20.50**
Sweet and Sour Pork with Pineapple and Red Pepper, Sesame Ginger Chicken Breast, White Rice, Stir Fry Vegetables, Fruit Salad, Rolls
- Little Italy** (20 guest min) **\$22.50**
Chef Manned Pasta Action Station including Penne and Farfalle Pasta w/Three Sauces: Marinara, Alfredo, Pesto Shrimp, Ham, Italian Sausage, Assorted Vegetables and Italian Cheeses
On the Buffet - Breaded Chicken in Lemon Caper Butter, Caesar Salad, Basil Pesto Tossed Zucchini, Yellow Squash & Peppers and Focaccia
- Oktoberfest** (100 guest min.) **\$22.50**
Roasted Spanfurkel, Grilled Chicken, Rosemary Roasted Potatoes, German Sauerkraut, Mixed Green Salad, Fruit Salad, Rolls
- Mediterranean Party** (10 guest min) **\$24.50**
Spanish Paella of Saffron Rice with Chicken, Shrimp, Spicy Chorizo Sausage, Peas, Onions, Peppers and Tomatoes, Tuscan Chicken Breast with Rosemary, Fruit Salad, Green Salad with Oranges, Red Onion & Kalamata Olives, Rolls
(may we suggest pitchers of Sangria—both white and red!)

Dinner Buffets (30 guest min.)

Green salad course plated & served as the first course

- Roast Pork Loin and Maple Roasted Chicken** **\$20.50**
Slow Roasted Pork Loin w/pan jus, Maple Roasted Chicken, Parsley Buttered Potatoes, Baby Carrots & Pea Pods, Mixed Greens Salad, Fruit Salad, Dinner Rolls
- Slow Roasted Braised Beef and Roast Chicken** **\$20.50**
Slow Roasted Braised Beef w/Mushroom Red Wine Sauce, Whole Roasted Chicken, Rosemary Roasted Potatoes, Green Beans w/Almonds, Mixed Greens Salad, Fruit Salad, Dinner Rolls
- Glazed Ham and Whole Roast Turkey** **\$22.50**
Baked Glazed Ham with Pineapple, Whole Roasted Turkey w/Gravy, Buttermilk Mashed Potatoes, Bread Stuffing, Corn Succotash, Fruit Salad, Mixed Green Salad, Rolls
- Roasted Prime Rib and Shrimp** **\$30.50**
Chef Carved Slow Roasted Beef Prime Rib with Pan Jus and Horseradish Sauce, Sautéed Shrimp in Lemon Caper Butter, Twice Baked Potatoes, Asparagus, Salad of Spinach, Tomato & Fresh Mozzarella, Fruit Salad, Dinner Rolls

- *Plated Dinners* -

The following served over mixed greens and tossed in simple vinaigrette dressing

Oranges, Red Onion & Kalamata Olive Salad	\$3.50
Strawberry, Cucumber & Feta Cheese Salad	\$3.50
Tomato, Red Onion & Cucumber Salad	\$3.50
Pear, Pine Nuts & Blue Cheese Salad	\$3.50

Plated Dinner Selections (30 guest min. - 300 max in our Theatre, no max in a Tent)

Plated Dinners include Rolls and one Salad above

Vegetarian Selections

Italian Rice Parmesan Risotto with Seasonal Vegetables	\$18.50
Nice Style Stuffed Vegetables	\$20.50
Zucchini, Eggplant, Red Pepper, and Tomato each stuffed with Rice, Herb, Parmesan Stuffing	
Mushroom & Cheese Ravioli	\$22.50
Asparagus, Cherry Tomatoes & Spinach White Wine Sauce	

Fish Selections

Lake Trout with Tomato Romesco Sauce	\$20.50
Buttered Mashed Potatoes, Baby Carrots & Pea Pods	
Lobster and Crab Ravioli	\$21.50
Lobster, Crab, Parmesan, Ricotta, Tomato and Asparagus	
Pan Fried Walleye with Grape Brown Butter	\$22.50
Wild Rice Blend, Basil Pesto Tossed Zucchini, Yellow Squash, & Red Bell Peppers	
Honey Mustard Glazed Wild Salmon	\$22.50
Buttermilk Mashed Potatoes, Green Beans	

Pork and Lamb Selections

Pork Loin with Pan Jus	\$20.50
Buttermilk Mashed Potatoes, Baby Carrots & Pea Pods	
Pork Tenderloin with Fruit Salsa	\$22.50
Wild Rice Blend, Basil Pesto Tossed Zucchini, Yellow Squash & Red Peppers	
Lamb Loin with Bordelaise Sauce	\$22.50
Cheese Potato Tart, Asparagus	

- *Plated Dinners* -

Poultry Selections

Chicken Parmesan Breaded Chicken Breast and Marinara Sauce with Linguine	\$20.50
Almond Crusted Chicken Breast Buttermilk Mashed Potatoes, Baby Carrots & Pea Pods	\$20.50
Chicken Cordon Bleu Chicken Breast Roll with Ham and Swiss Cheese Center Baked in a Mushroom White Wine Sauce, Wild Rice Blend, Asparagus	\$21.50
Roasted Airline Chicken Breast Parsley Buttered Potatoes, Green Beans with Almonds	\$22.50
Seared Duck Breast with Fruit Salsa Wild Rice Blend, Asparagus	\$22.50

Beef and Veal Selections

Slowly Braised Beef in Red Wine Mushroom Sauce Buttermilk Mashed Potatoes, Baby Carrots & Pea Pods	\$20.50
Strip Steak with Bordelaise Sauce Horseradish Mashed Potatoes, Green Beans with Almonds	\$25.50
Tenderloin Steak with Bordelaise Sauce Cheese Potato Tart, Asparagus	\$27.50
Grilled Veal Chop with Rosemary Sprig Porcini Mushroom Risotto, Asparagus	\$27.50

Surf n Turf Selections

Grilled Chicken & Poached Wild Salmon Wild Rice Blend, Basil Pesto Tossed Zucchini, Yellow Squash & Red Pepper	\$23.50
NY Strip Steak & Sautéed Shrimp Bordelaise Sauce, Horseradish Mashed Potatoes, Green Beans with Almonds	\$30.50
Tenderloin Steak & Sautéed Scallops in Béarnaise Sauce Bordelaise Sauce, Cheese Potato Tart, Asparagus	\$32.50
Substitute Cold Water Lobster Tail for either Shrimp or Scallops above	Market Price

- Appetizers -

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priced per 50 ounces

Assorted Crackers and Dips (Spinach Cream Cheese, Cheddar Spread)	\$ 30
Assorted Breads with Pates (Liver, Salmon, Whitefish)	\$ 40
Relish Tray of Olives, Pickles, Marinated Beets & Mushrooms	\$ 55
Vegetable Crudités with Dill Cream	\$ 60
Wisconsin Sausage Selection <small>served with crackers</small>	\$ 80
Wisconsin Cheese Selection <small>served with crackers</small>	\$ 80
Smoked Fish (Salmon or Trout)	\$ 90
Chilled Shrimp with Cocktail Sauce	\$100

approximately 25 portions

Gruyere Cheese & Spinach Stuffed Crepe Bites	\$ 40*
Deviled Eggs	\$ 40*
Crab Stuffed Deviled Eggs	\$ 50*
Fresh Fruit Kabobs	\$ 60*
Melon and Prosciutto Kabobs	\$ 60*
Cherry Tomato & Fresh Mozzarella Kabobs	\$ 60*
Crab and Avocado Crostini	\$ 60*

priced per 50 pieces

Pizzette Trio—Small Pizza Squares: Three Cheese; Cherry Tomato, Basil & Gorgonzola; and Caramelized Onion, Goat Cheese, Parsley & Ham	\$ 80*
Assorted Bruschetta - Olive, Roasted Pepper, Tomato, & Artichoke	\$ 80*
Grilled Vegetable Compote on Parmesan Crisp	\$ 80*
Caramelized Onion, Pear & Blue Cheese Crostada	\$ 80*
Bacon, Spinach, & Butterkase Potato Boats	\$ 80*
Cocktail BBQ Meatballs with Pineapple	\$ 90
Grilled Bratwurst Bites served hot with Dijon Mustard	\$ 90
BBQ or Lemon Garlic Rosemary Chicken Wings	\$ 90
Small Cheese Quiches	\$ 90*
Spinach & Feta Cheese Phyllo Puff Triangles	\$ 90*
Mushrooms Stuffed with Italian Sausage & Asiago Cheese	\$ 90*
Bacon Wrapped Water Chestnuts with Brown Sugar Glaze	\$ 90*
Trout & Celery Salad Spread on Wheat Bread	\$100*
Gravlax Salmon and Cream Cheese on a Rye Bread	\$100*
Oysters on the Half Shell with Lemon	\$110
Plum Glazed Duck on French Bread	\$120*
Medium Rare Tenderloin sliced cold with French Bread & Horseradish Sauce	\$120*
Pork & Chicken Satay Skewers with Peanut Glaze	\$120*
Seared Sea Scallops with Cucumber Relish	\$120*
Lobster & Saffron Risotto Fritters with Tomato Brandy Dip	\$120

*(NOTE: All Appetizers served as a Display, * items may be served "Butler Passed" as an option)*

- *Dessert* -

After Dinner Artisanal Cheeses \$3.50 per guest

Assorted Displays \$13.00/doz

Cookies
Brownies
Cookies & Brownies
Lemon Tart Bars

Individual Desserts \$4.00 per guest

*(Note: Prices include up to 2 different individual dessert choices per Banquet,
please add \$1 to the price shown for each additional dessert more than 2 ordered)*

Berry Shortcake
Peach & Blackberry Trifle
Fruit Topper Pastry Cream Tart
Crème Brulee
Mixed Berry Cheesecake
Caramel Apple Cheesecake
Dark and White Chocolate Cheesecake
Chocolate Cake with Raspberry Sauce
Lemon Poppyseed Cake with Berry Sauce and French Buttercream

\$5.00 per guest

Cheesecake Stuffed Chocolate Cake
Dark Chocolate Hazelnut Tart w/Frangelico Crème Anglaise
Chocolate Mousse Tartlet with Berry Compote
Chocolate Strawberry Truffle Cake
Apple Pie w/Vanilla Cinnamon Creme Anglaise

Mini Desserts

Deux	<i>(host's choice of 2 mini desserts)</i>	\$5.00 per guest
Trois	<i>(host's choice of 3 mini desserts)</i>	\$7.00 per guest
Quatre	<i>(host's choice of 4 mini desserts)</i>	\$9.00 per guest

Fruit Tart
Lemon Bars
Mixed Berry Cheesecake
Caramel Apple Cheesecake
Dark and White Chocolate Cheesecake
Strawberry Pastry Cream Tart
Napoleon
Chocolate Mousse Tart
Chocolate Strawberry Éclair

- Beverages -

Ala Carte Beverage Service

Soda	\$2.00 each
Bottled Water	\$2.00 each
Coffee	\$2.00
Milk	\$2.00
Ice Tea	\$2.00
Juices (orange, cranberry, apple)	\$2.00

Alcohol Ala Carte

Domestic 1/2 Barrel (serves 50 guests)	\$234.00
Imported & Microbrew 1/2 Barrel (serves 50 guests)	\$265 - \$375
Domestic Canned or Bottled Beer	\$3.50
Imported Canned or Bottled Beer	\$4.00
Wine by the Glass	\$5.00
Wine by the Bottle	\$20.00
Champagne by the Bottle	\$20.00
Rail / Call Mixed Drinks	\$3.50 - \$5.00
Premium Mixed Drinks	\$7.00 - \$10.00
Pitchers of Margaritas or Daiquiris or Sangria	\$35.00

Beverages Packages

Basic Cocktail Hour Package	\$10.00 per person
This is a 1 hour package that includes the following:	
Soda & Juices	
1 Domestic 1/2 barrel choice	
Wine by the glass in 3 varieties	
*Add additional hours of this package for \$4.00 per person per hour	
Preferred Cocktail Hour Package	\$12.50 per person
This is a 1 hour package that includes the following:	
Soda & Juices	
1 Domestic 1/2 barrel choice	
Wine by the glass in 3 varieties	
Rail / Call Mixed Drinks	
*Add additional hours of this package for \$4.50 per person per hour	