

Plated Entrees

For waited service, you may select up to 2 entrée combinations, 1 starch & 1 vegetable. Entrées include roll basket & butter, coffee, hot tea & milk.

Stuffed Chicken Breast Options

Apple Stuffed Chicken - baked chicken breast with apple stuffing in a white wine cider cream sauce \$16.95

Florentine Stuffed Chicken - a chicken breast filled with spinach, feta cheese, bacon pieces & smothered in cream sauce \$16.95

Pesto Stuffed Chicken - baked chicken breast stuffed with roasted red pepper, Colby cheese & basil topped with a pesto cream sauce \$16.95

Cranberry Chicken - a chicken breast stuffed with cranberry, wild rice covered in absolute orange glaze \$16.95

Herb Chicken En Croute - pastry wrapped chicken breasts stuffed with Boursin cheese, then finished with homemade cream sauce \$16.95

Chicken Options

Chicken Cordon Blue - chicken wrapped around ham & swiss, then breaded & baked, topped with chicken gravy \$16.95

Chicken Kiev - chicken wrapped around herbed mushroom butter, then breaded & baked, topped with chicken gravy \$16.95

Chicken Marsala - sautéed chicken with mushroom-Marsala gravy on linguini \$15.95

Bruschetta Chicken - grilled chicken topped with fresh basil, tomatoes & mozzarella, finished with balsamic glaze \$16.95

Pork

Stuffed Pork Tenderloin - Tender pork loin stuffed with spinach, roasted red peppers & feta. Wrapped in bacon & served with Pineapple Curry sauce \$16.95

Maple Glazed Pork Tenderloin - Pork tenderloin wrapped in applewood smoked bacon, glazed with maple syrup \$16.95

Smoked Pork Chops - two 6 oz. pork chops smoked & finished with whole grain mustard cream sauce \$14.95

BBQ Ribs - Braised pork back ribs glazed with sweet BBQ sauce, Full Rack \$21.95, Half rack \$14.95

Beef

Gorgonzola stuffed Beef Tenderloin with Port wine mushroom sauce \$23.95

Beef Wellington - 6oz. filet topped with creamed mushrooms & wrapped in pastry \$21.95

Penne Beef Stroganoff - beef tips, onions & mushrooms in gravy over penne pasta \$14.95 (No potato selection)

Tenderloin filet - 6oz. of tenderness, nurtured & topped with bordelaise sauce \$19.95

Tenderloin filet - 8oz. of tenderness, nurtured & topped with bordelaise sauce \$23.95

Yakitori Beef Skewers served over fried rice with peppers, onions & mushrooms (2) \$16.95

Hand sliced Prime Rib of Beef - Seasoned & slowly baked to bring out the natural flavors 10oz. \$16.95 12oz. \$18.95

Fish

Cod Bella Vista - baked cod topped with sautéed red peppers & onions, finished with white wine sauce \$15.95

Nut Crusted Dijon Walleye - baked walleye brushed with Dijon mustard & topped with pecans \$16.95

Salmon al Limone - Grilled salmon topped with lemon-white wine sauce \$18.95

Vegetarian

Pasta Primavera - linguini & roasted zucchini, yellow squash, red onions & asparagus tossed in garlic oil \$12.95

Eggplant Rollettes - breaded eggplant wrapped around ricotta cheese & topped with marinara & parmesan cheese \$12.95

Alfredo Linguini - linguini noodles with parmesan cheese topping with grilled vegetables \$12.95

Layered Cheese & Spinach Lasagna \$12.95

Salad Selection

Mixed green • Caesar • Spinach (\$1 extra) • Seasonal (\$1 extra)

Potato Selection

Baked • Whipped with Gravy • Garlic Rice Pilaf
Cheddar Potato Gratinee • Wild rice almondine
Oven Roasted Baby Reds • Butter noodles
Whipped Sweet Potatoes • Dauphinoise (\$1.00 extra)
Twice Baked Potatoes (\$1 extra)

Vegetables

Fresh green beans, • Honey Dill Carrots • California Blend
Roasted Corn Succotash • Italian Squash Medley
Broccoli Cuts (plain or with cheese sauce) • Asparagus (\$1 Extra)

From Mom's Kitchen

All entrees are served with honey dill carrots, mashed potatoes with gravy & a salad selection

Braised Beef - Chunky roast beef with gravy \$12.95

Oven roasted chicken breast with stuffing & gravy \$12.95

Honey-Bourbon Glazed Pit Ham - thick sliced pit ham with a honey based sauce with a little bourbon \$12.95

Oven roasted Turkey & dressing - sliced turkey, slow-cooked in its natural juice sided with dressing & gravy \$12.95

Pastas

Each dinner prepared as described

Chicken Fettuccine Alfredo - Grilled chicken atop linguini noodles with parmesan cheese topping served with steamed vegetables \$15.95

Jambalaya Fettuccine - Fettuccini noodles tossed in a spicy Louisiana sauce blended with chicken, mushrooms, tomatoes & Andouille sausage \$16.25, Add shrimp for \$17.50

Italian Baked Lasagna with meat served with Italian sautéed vegetables (vegetarian available) \$12.95

Penne Beef Stroganoff - Beef tips, onions & mushrooms in gravy over penne pasta served with honey dill carrots \$13.95

*If considering a luncheon please contact Banquet Coordinator for pricing.
Due to the size & difficulty of making beef to order for large groups, all beef products will be served medium.
A count of each entrée should be given to the Banquet Coordinator three (3) days before you event.*

Create your own Dinner Buffet

Minimum of 25 people required for buffets.
Prices do not reflect 20% service charge or 5.5% sales tax
All dinners include dinner rolls with butter,
condiments, coffee, hot tea & milk.

- 2 Entrée - Two salads, two potatoes, one vegetable
& two entrees for \$15.95
3 Entrée - Two salads, two potatoes, two vegetables
& three entrees for \$17.95

Entrees

Braised Beef • Penne Beef Stroganoff • Oven Roasted Chicken Italian
Baked Lasagna • Chicken Marsala • Fried Chicken
Chicken Cordon Bleu • Chicken Kiev • Cranberry Chicken
Fettuccine Alfredo with Chicken • Cranberry Chicken • Pesto Stuffed
Chicken • Stuffed Pork Tenderloin • BBQ Pork Ribs
Brown Sugar Bourbon Glazed Pit Ham • Cod Bella Vista
Nut Crusted Dijon Walleye • Salmon al Limone
Eggplant Rollettes • Pasta Primavera with roasted vegetables
Chef Carved Prime Rib (Additional \$5.00 per person)
Sliced Inside Round of Beef (Chef Carved \$1.00 per person)

Salad Selections

Italian Rotini • Potato Salad • Creamy Coleslaw
Fruited Cream • Broccoli Cauliflower • 3 Bean Salads
Garden Salad (Plated and served garden salads count as two selections)

Potato Selections

Baked • Whipped with Gravy • Garlic Rice Pilaf
Cheddar Potato Gratinee • Wild rice almondine
Oven Roasted Baby Reds • Butter noodles
Whipped Sweet Potatoes • Dauphinoise (\$1.00 extra)
Twice Baked Potatoes (\$1 extra)

Vegetables

Green Bean Almandine • Scalloped Corn • Honey Dill Carrots
California Blend • Green Bean Casserole • Italian Squash Medley
Roasted Corn Succotash • Buttered Corn

*Additions to the above buffet selections
will be accommodated if possible.*

Specialty Buffets

Prices do not reflect 20% Service Charge or 5.5% Sales Tax
A MINIMUM OF 25 PEOPLE IS REQUIRED FOR BUFFETS

Hot Italian Buffet

Italian Baked Lasagna (Vegetarian available)
Fettuccine w/ Roasted Garlic Alfredo
Sautéed Italian Squash Medley
Caesar Salad • Garlic Toast

\$12.95 per person

Compliment this buffet with Italian Baked Chicken for

\$14.95 per person

Prime Rib Buffet

Chef-Carved Slow Roasted Prime Rib
House Au Jus & Horseradish Sauce
Garden Salad

Whipped Potatoes & Gravy OR Baked Potatoes
Green Bean Almondine OR Honey-Dill Carrots
Rolls & Butter

\$20.95 per person – March through September
\$21.95 per person – October through February

Fish Fry Buffet

Choice of Two (2) Meats

Italian Baked Chicken • Fried Cod • Fried Chicken • Cod Bella Vista

Whipped Potatoes & Gravy, Baked Potatoes OR Parsley Baby Reds
Garden Salad & Creamy Pineapple Slaw • Rolls & Butter

\$15.95 per person

Chef Prepared Pasta Buffet

Choice of Two (2) Pastas

Penne • Fettuccine • Linguine • Gemelli • Fusilli
Farfalle (Bow-Tie) • Orecchiette

Choice of Three (3) Meats

Chicken • Pork • Beef • Crab & Shrimp
Prosciutto Pepperoni • Andouille

Choice of Three (3) Vegetables

Zucchini • Yellow Squash • Tomatoes • Onions
Mushrooms • Bell Peppers • Artichoke Hearts • Black Olives Roasted
Garlic • House Marinara & House Alfredo Sauces
Parmesan Cheese & Flavored Olive Oil
Garden Salad or Caesar Salad • Garlic Toast

\$17.95 per person

Traditional Buffet

Minimum of 25 people required for buffets.
Prices do not reflect 20% service charge or 5.5% sales tax
All dinners include dinner rolls with butter,
condiments, coffee, hot tea & milk.

Choice of one entrée, one starch, one vegetable & one salad
Italian Baked Chicken, Brown Sugar-Bourbon Glazed Pit Ham, Oven
Roasted Turkey, Sliced Inside Round of Beef

Potato

Whipped & Gravy • Baked • Baby Reds • Vegetable
Cheddar Potatoes Gratinee • Buttered noodles
Honey Glazed Dill Carrots 8 Buttered Corn
Green Bean Casserole • Baked Beans • California Blend

Salads

Potato Salad • Fruited Cream • Coleslaw
Seven Layer • Italian Rotini

\$13.95 per person

Create-Your-Own-Sandwich Buffet

Prices do not reflect 20% Service Charge or 5.5% Sales Tax
A MINIMUM OF 25 PEOPLE IS REQUIRED FOR BUFFETS

Two Meat – Both Cold \$9.75
Two Meat – One Cold, One Hot \$10.25
Two Meat – Both Hot \$10.75

Your buffet will include three (3) side selections, assorted rolls and
breads, condiments, sliced cheeses, and potato chips.
Select your meats and salads from the selections below

Meat Selections - Cold

Roast Beef • Shaved Smoked Turkey • Sliced Ham
Pecan Chicken Salad • Apple Tuna Salad

You may add an additional cold selection for \$1.75 per person

Meat Selections - Hot

Italian Beef • Brats • Burgers • BBQ Beef • Pulled Pork
Sliced Pit Ham • Sliced Roast Turkey

You may add an additional hot selection for \$2.25 per person

Side Selections

Garden Salad • Italian Rotini Salad • Fruited Cream Salad
Broccoli-Cauliflower Salad • Potato Salad • Baked Beans
Cheddar Potato Gratinee • Seven Layer

Additions to the above buffet selections will be accommodated if possible.
Please speak with the Catering Coordinator for any special requests.

Breakfast Buffets & Meeting Coffee Breaks

Prices do not reflect 20% Service Charge or 5.5% Sales Tax
A MINIMUM OF 25 PEOPLE IS REQUIRED FOR BUFFET

Traditional Breakfast Buffet

Scrambled Eggs • Breakfast Potatoes • Sausage & Bacon
French Toast • Fresh Fruit • Muffins • Coffee & Fruit Juices

\$9.95 per person

Build-Your-Own Breakfast Buffet

Scrambled Eggs • Denver Omelet Bake • Fresh Fruit
Cheese Blintzes w/ Strawberries • French Toast • Waffles
Bacon • Ham • Sausage • Breakfast Potatoes
Cheesy Hashbrown Bake • Sausage, Biscuits & Gravy

Choice of Four (4) - \$8.95 per person

Choice of Five (5) - \$10.95 per person

Includes Banana Bread, Muffins, Toast, Coffee & Juice

Coffee Break

Banana Bread • Muffins • Bagels
Coffee • Fruit Juices • Tomato Juice

\$5.95 per person

Juices by the carafe \$8.00 • Coffee by the pot \$6.00

Sweet Endings

Fresh Baked Cookies by the Dozen	\$7.95
Chocolate Brownies by the Dozen	\$9.95
Deluxe Bar Assortment by the Dozen	\$10.95
Carrot Cake w/ Cream Cheese Frosting	\$2.50
New York Cheesecake	\$3.00
w/ Strawberries or Blueberries	\$3.50
Tiramisu	\$3.50
Apple-Cinnamon Bread Pudding	\$3.00
Apple Cobbler w/ Ice Cream	\$3.00
Ice Cream Scoop	\$1.50
w/ Chocolate or Strawberry Sauce	
Double Chocolate Cake	\$2.75
Chocolate Covered Strawberries Dozen	
May through September	\$8.95
October through April	\$15.95

Hors D'oeuvres

Prices do not reflect 20% Service Charge or 5.5% Sales Tax
ALL PRICES LISTED APPLY TO TRAYS OF
50-PIECE MINIMUM, UNLESS OTHERWISE SPECIFIED

Hot Selections

Breaded Portabella Mushroom Strips w/ Red Pepper Dipping Sauce	\$40.00
Mini Beef Wellingtons w/ Burgundy Demi	\$68.00
Toasted Cheese Ravioli w/ Marinara	\$35.00
Riblets - BBQ or Daytona	\$65.00
Chardonnay Stuffed Mushrooms w/ Sausage, Crab, or Spinach	\$48.00
Chardonnay Stuffed Mushrooms w/ Lobster Meatballs	\$58.00
BBQ, Swedish, Cranberry, or Bourbon	\$28.00
Chicken Wings - Buffalo or Honey	\$58.00
Orange-Glazed Chicken Wings - No Breading	\$58.00
Bacon-Wrapped Chestnuts	\$32.00
Prosciutto-Wrapped Jumbo Shrimp w/ Basil Pesto Dipping Sauce	\$105.00
Mini Blue Crab Cakes w/ Roasted Red Pepper Tartar Sauce	\$48.00
Chicken Marsala Bites	\$54.00
Quesadillas - Chicken or Beef	\$48.00
Open-Faced Reubens	\$50.00
Phyllo-Wrapped Asparagus	\$70.00

Cold Selections

Raspberry and Brie En Croute	\$65.00
Tomato and Mozzarella Bruschetta w/ Balsamic Glaze	\$32.00
Brie and Walnut Baguettes w/ Honey Glaze	\$35.00
Cherry Tomato and Basil-Mozzarella Skewers w/ Balsamic Glaze	\$40.00
Whole Smoked Salmon w/ Condiments and Crackers (Serves 50)	\$100.00
Brie in Brioche Wheel - Plain or Apricot Glazed	\$70.00
Jumbo Shrimp Cocktail w/ Brandy Cocktail Sauce	\$105.00
Fruit Kabobs w/ Sweet Poppy Seed Dipping Sauce	\$62.00
Fruit Pizza 14" - Sweet Cream Cheese and Fruit Topping w/ Orange Balsamic Glaze	\$42.00
Vegetable Pizza 14" w/ Dill Dream Cheese and Vegetable Topping	\$40.00
Dijon Deviled Eggs w/ Radish Slices	\$35.00
Pinwheels - Southwest or Garden Vegetable	\$38.00
Finger Sandwiches (25 Count) Ham, Turkey, Roast Beef, or Chicken Salad	\$25.00
Mini Croissant Sandwiches (25 Count) Ham, Turkey, or Chicken Salad	\$42.00
Mini Wraps (25 Count) Turkey Avocado, Chicken Caesar, Cal. Club, or Vegetable	\$58.00
Wisconsin Cheese Tray - w/ Crackers	16" \$64.00 12" \$42.00
Cheese and Sausage Tray - w/ Crackers	16" \$72.00 12" \$48.00
Fresh Vegetable Tray - w/ Dill Dip	16" \$56.00 12" \$40.00
Fresh Fruit Tray	16" \$70.00 12" \$52.00
Taco Layer Dip - w/ Tortilla Chips	16" \$48.00 12" \$36.00
Antipasto Tray Grilled Vegetables, Cheeses, Meats, and Relishes	16" \$74.00 12" \$53.00

Assorted Chips & Snacks (Prices per Pound)

Potato Chips - w/ French Onion Dip	\$5.50
Tortilla Chips - w/ Salsa	\$8.00
Party Snack Mix	\$9.00
Mini Pretzels - w/ Honey Mustard Dip	\$5.25
Toasted Baguettes - w/ Garlic Dip	\$7.25
Popcorn	\$4.75

Assorted Dips (Prices per Person - Minimum of 20 Persons)

Spinach Artichoke Dip - Served Hot	\$1.50
Guacamole	\$2.00
Cucumber Spread	\$1.00
Pico de Gallo	\$1.50
Roasted Red Pepper Garlic - Served Hot	\$1.25
Roasted Garlic and Sun-Dried Tomato	\$1.50

All Dips Include Your Choice of Tortilla Chips,
Baguettes, Flatbread or Crackers