

Breakfast Buffets and Coffee Breaks

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

Traditional Breakfast

Scrambled Eggs
Breakfast Potatoes
Sausage and Bacon
French Toast
Coffee and Fruit Juices

\$10.95 per person

Build-Your-Own-Breakfast Buffet

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

Includes Toast, Coffee, and Juice

Choice of Four (4) - \$9.95 per person

Choice of Five (5) - \$11.95 per person

Coffee Break

Banana Bread
Muffins and Bagels
Coffee
Fruit Juices
Tomato Juice

\$5.95 per person

Juices may be purchased by carafe for \$8.00
Coffee may be purchased by the pot for \$6.00



Create-Your-Own-Dinner Buffet

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

Two Entrée - Your choice of 3 additional sides, Two entrees \$15.95

Three Entrée - Your choice of 3 additional sides, Three entrees \$17.95

Buffet Meals include dinner rolls with butter and appropriate condiments, coffee, hot tea & milk.

ENTRÉE SELECTIONS

Braised Beef Chicken Marsala Fried Chicken Oven Rst Chicken
Chicken Cordon Bleu Chicken Kiev Fettucine Alfredo w/ Chicken
Oven-Roasted Turkey and Dressing Stuffed Pork Tenderloin Pesto Stuffed Chicken
Brown Sugar-Bourbon Glazed Pit Ham Penne Beef Stroganoff BBQ Ribs
Cod Bella Vista Nut-Crusted Dijon Walleye Salmon al Limone
Baked Lasagna Pasta Primavera w/ Roast Vegetables Eggplant Rollettes w/ Marinara
Chef Carved Prime - add \$5.00
Sliced Inside Round of Beef (Chef Carved \$1.00 per person)

SALAD SELECTIONS

Italian Rotini Potato Salad Fruited Cream
3 Bean Salad Creamy Cole Slaw Broccoli-Cauliflower
Garden Salad Caesar Salad
(Plated and served garden or Caesar salads count as 2)

POTATO SELECTIONS

Baked Whipped and Gravy Cheddar Potato Gratinee Garlic Rice Pilaf
Wild Rice Almandine Oven-Roasted Baby Reds Pasta Primavera
Buttered Noodles Whipped Sweet Potatoes
Twice Baked Potatoes (\$1 extra)

VEGETABLE SELECTIONS

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

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

Children's pricing (12 and under) is available.

Please speak with the Catering Coordinator for any special requests.



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	\$10.50
Two Meat – One Cold, One Hot	\$11.25
Two Meat – Both Hot	\$12.00

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

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 Caesar Salad Italian Rotini Salad
Creamy Cole Slaw Fruited Cream Salad Broccoli-Cauliflower Salad
Potato Salad Green Bean Almondine Baked Beans
Cheddar Potato Gratinee Seven Layer

Hot Soup

Our house Minestrone or any one of our homemade soups can compliment your buffet for an additional \$1.95 per person.

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

Children's pricing (12 and under) is available.

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Hor D'oeuvre Menu

All prices listed apply to trays of **50-piece minimum**, unless otherwise specified.
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Hot Selections

Breaded Portabella Mushroom Strips – w/ Red Pepper Dipping Sauce	\$48.00
Mini Beef Wellingtons – w/ Burgundy Demi	\$68.00
Toasted Cheese Ravioli – w/ Marinara	\$35.00
Riblets – BBQ or Daytona	\$65.00
Chardonnay Stuffed Mushrooms – Sausage, Crab, or Spinach	\$54.00
Chardonnay Stuffed Mushrooms – Lobster	\$66.00
Meatballs – BBQ, Swedish, Cranberry, or Bourbon	\$36.00
Chicken Wings – Buffalo or Honey	\$66.00
Orange-Glazed Chicken Wings – No Breading	\$66.00
Bacon-Wrapped Chestnuts	\$49.00
Prosciutto-Wrapped Jumbo Shrimp – w/ Basil Pesto Dipping Sauce	\$105.00
Mini Blue Crab Cakes – w/ Roasted Red Pepper Tartar Sauce	\$57.00
Chicken Marsala Bites	\$62.00
Quesadillas – Chicken or Beef	\$70.00
Open-Faced Reubens	\$72.00
Phyllo-Wrapped Asparagus	\$70.00



Cold Selections

Brie and Walnut Baguettes – w/ Honey Glaze			\$39.00
Raspberry and Brie En Croute			\$65.00
Cherry Tomato and Basil-Mozzarella Skewers – w/ Balsamic Glaze			\$40.00
Whole Smoked Salmon – w/ Condiments and Crackers (Serves 50)			\$100.00
Tomato and Mozzarella Bruschetta w/Balsamic Glaze			\$40.00
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			\$52.00
Vegetable Pizza 14” – Dill Dream Cheese and Vegetable Topping			\$50.00
Dijon Deviled Eggs – w/ Radish Slices			\$35.00
Pinwheels – Southwest or Garden Vegetable			\$46.00
Finger Sandwiches (25 Count) – Ham, Turkey, Roast Beef, or Chicken Salad			\$40.00
Mini Croissant Sandwiches (25 Count) – Ham, Turkey, or Chicken Salad			\$57.00
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



Specialty Buffets

*Prices do not reflect 20% Service Charge or 5.5% Sales Tax
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Prime Rib Buffet

Chef-Carved Slow Roasted Prime Rib
House Au Jus and Horseradish Sauce
Garden Salad
Whipped Potatoes and Gravy or Baked Potatoes
Green Bean Almondine OR Honey-Dill Carrots
Rolls and Butter

\$20.95 per person – March through September

\$21.95 per person – October through February

Chef Prepared Pasta Buffet

Choice of Two (2) Pastas

Penne Fettuccine Linguine Gimelli Fusilli Farfalle (Bow-Tie) Orecchiette

Choice of Three (3) Meats

Chicken Pork Beef Crab and 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 and House Alfredo Sauces

Parmesan Cheese and Flavored Olive Oil

Garden or Caesar Salad

Garlic Breadsticks

\$17.95 per person

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



Specialty Buffets (continued)

Fish Fry Buffet

Choice of Two (2) Meats

Italian Baked Chicken Fried Cod Fried Chicken Cod Bella Vista
Whipped Potatoes and Gravy, Baked Potatoes, OR Parsley Baby Reds
Garden Salad and Creamy Pineapple Slaw
Rolls and Butter
\$15.95 per person

Traditional Buffet

Minimum of 25 people required for buffets.

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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 • Buttered Corn
Green Bean Casserole • Baked Beans • California Blend

Salads

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

\$13.95 per person



Beverages

DOMESTIC DRAFT BEER

½ Barrel (Budweiser, Miller) \$220.00

¼ Barrel (Budweiser, Miller) \$150.00

DOMESTIC WINE

House Cabernet \$14.95 bottle

House White Zinfandel \$14.95 bottle

House Chardonnay \$14.95 bottle

House Pinot Grigio \$14.95 bottle

Champagne \$14.95 bottle

NON-ALCOHOLIC BEVERAGES

Fruit Punch per gallon \$ 20.00

W/champagne \$ 30.00

Fountain Soda, per glass \$ 1.00

Soda, per can \$ 1.75

Gray's Soda, per bottle \$ 2.00

Bottled Water, per bottle \$ 1.50

Coffee, per carafe \$ 6.00

Fruit juices, per carafe \$ 8.00

Milk, per glass \$ 1.50

Arrangements can be made for soda on an unlimited basis.

Cost would be dependent upon the size of your group.



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

Please ask for details.

