

SELECTIONS **SREAKFAST**

Breakfast Selections

All Breakfasts include Coffee

Plated Breakfasts

Rise & Shine \$6.99

Scrambled eggs with pancakes, and your choice of bacon or sausage.

Denver Breakfast \$7.99

Chunks of tender ham, sautéed onion and green peppers on a bed of fluffy scrambled eggs. Served with white or wheat toast.

French Toast \$6.99

Slices of our cinnamon-infused rolls dipped in egg batter and grilled to a golden brown. Served with syrup.

Breakfast Buffets

Buffets require a 25 person minimum

The Wisconsin Buffet \$9.99

Farm fresh scrambled eggs, French toast with maple syrup, bacon, sausage and hash browns.

The Heartland Buffet \$11.99

Farm fresh scrambled eggs, buttermilk pancakes with syrup, bacon and sausage, hash browns, and assorted yogurts.

The Continental Breakfast \$4.99

Assorted pastries, assorted muffins, juice and coffee

The Continental Breakfast with Fruit \$5.99

Assorted pastries, assorted muffins, fresh fruit, juice and coffee



SELECTIONS LUNCHEON

Luncheon Selections

All Luncheons include Coffee or Iced Tea

Luncheon Sandwiches

Grilled Chicken and Cheese \$8.99

Marinated chicken breast served with Cheddar cheese, crisp lettuce, sliced tomatoes and mayonnaise on a fresh roll with potato salad.

French Dip Sandwich \$9.99

Tender slices of beef on a toasted hoagie roll served with sautéed mushrooms, swiss cheese, au jus and potato salad.

Soup and Sandwich \$8.99

Tender turkey and / or ham with cheese, lettuce and tomato slices on a fresh roll and a steaming cup of soup d' jour.

Luncheon Salads

Chicken Caesar \$8.99

Grilled chicken breast, served on a bed of bed of romaine lettuce topped with croutons and Parmesan cheese served with a classic Caesar dressing. Served with a dinner roll.

Ham & Cheese Sandwich \$6.99

Buffet ham and Swiss cheese served on a fresh roll with potato salad.

Submarine Sandwich \$9.99

Layers of turkey, ham, and salami, Swiss and Cheddar cheeses, lettuce and tomato served on a hoagie bun and a steaming cup of soup d' jour.

Chef's Salad \$8.99

Smoked ham, turkey breast, and Swiss and Cheddar cheese, atop fresh assorted greens with eggs, tomato and croutons. Served with choice of dressing and dinner roll.



SELECTIONS LUNCHEON

Luncheon Selections

All plated lunches include your choice of tossed garden greens with house dressing and fresh dinner rolls with butter

Plated Luncheons

Fettuccini Alfredo \$9.49

A traditional version of Parmesan cheese, garlic, butter and cream over fettuccine noodles. Served with chicken and vegetables.

Chicken Supreme \$10.99

Oven baked chicken breast topped with mushroom cream sauce, served with parsley buttered baby red potatoes and vegetable d' jour.

Lasagna (Vegetarian Option Available) \$9.99
Three cheeses with meat sauce and fresh herbs layered between lasagna noodles and topped with marinara sauce and Mozzarella cheese. Served with dinner roll.

Luncheon Buffets

Buffets require a 25 person minimum

Deli Luncheon Buffet \$9.99

Sliced salami, ham and turkey breast American, Swiss and Cheddar cheeses Rolls and fresh breads Pasta or potato salad Soup d' jour Assorted Condiments

Little Italy Buffet \$9.99

Spaghetti with meatballs Cheese tortellini Potato salad Dinner roll Add Chef's choice pizza for an additional \$1.49

Party on the Patio Buffet \$10.99

Grilled hamburgers or chicken breasts Cheeses, onions, lettuce and tomatoes Baked beans Potato salad Buns and assorted condiments

The Country Buffet \$9.99

Oven roasted chicken
Mashed potatoes and gravy
Vegetable d' jour
Tossed garden greens with assorted dressings
Rolls with butter



JINNER SELECTIONS

Dinner Selections

Dinner Buffets

Traditional Dinner Buffet \$13.99

Requires a 40 person minimum
Choice of two (2) Entrees
Choice of one (1) Salad
Choice of one (1) Starch
Steamed fresh vegetable d' jour
Dinner rolls and butter

Entrée Selections:

Baked Chicken, Chicken Cordon Bleu, Stuffed Chicken Breast, Sirloin Beef Tips, Roast Turkey Breast, Baked Ham, Prime Rib (additional charge based on market price).

Salad Selections:

Caesar Salad or Tossed Salad with House Dressing

Starch Selections:

Mashed Potatoes & Gravy, Garlic Mashed Potatoes, Baked Potatoes, Parsley Buttered Red Potatoes, and Dressing

Grand Buffet \$19.99

Requires a 40 person minimum
Carved roast beef
Baked chicken
Baked Cod
Cheese tortellini
Parsley buttered baby red potatoes
Steamed fresh vegetable d' jour
Salad
Dinner rolls and butter

Pizza Buffet \$9.99

Requi<mark>res a 25 person minimum</mark> Choice of 4 types of pizza

Pizza & Salad Buffet \$11.99

Requires a 25 person minimum Choice of 4 types of pizza Served with breadsticks Salad bar

Trios Buffet \$16.00

Requires a 40 person minimum
Roast Beef
Baked Chicken
Fried Shrimp
Vegetable
Mashed Potatoes & Gravy
Salad Bar

Nacho & Taco Bar \$9.00

Requires a 25 person minimum
All the toppings for nachos and tacos



SNACKS APPETIZER &

Appetizer Selections

Cold Hors d'oeuvres

Jumbo shrimp cocktail	Per Person	Market Price
Cheese spreads and crackers	Serves 25	\$49.99
Fresh vegetable tray with ranch dip	Serves 25	\$ 39.99
Deviled eggs	Serves 25	\$39.99
Ham roll-ups	Serves 25	\$ 59.99
Smoked salmon and crackers	One Each	Market Price
Domestic cheese and sausage tray with crackers	Serves 25	\$49.99
Ham or Turkey Silver Dollar Sandwiches	Per Dozen	\$19.99

Hot Hors d'oeuvres

Swedish meatballs	Serves 40	\$69.99
BBQ meatballs	Serves 40	\$69.99
Chicken wings	Serves 40	\$89.99
Oriental egg rolls	50 p <mark>ieces</mark>	\$59.99
Pork Potstickers	50 pieces	\$59.9 <mark>9</mark>
Spinach artichoke dip with p <mark>ita br</mark> ead	Serves 40	\$59 <mark>.99</mark>
BBQ cocktail sausage	Serves 40	\$6 <mark>9.99</mark>
Bacon wrapped water chestnuts	50 pieces	\$ <mark>69.99</mark>

Hors d'oeuvre Buffet

First Thing's First \$10.99 per person

Deep fried chicken wings, Swedish meatballs, fresh vegetables with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

Wisconsin Starter \$13.99 per person

Deep fried chicken wings, barbeque cocktail sausages, Swedish meatballs, deviled eggs, fresh vegetable tray with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

Snacks

Assorted cookies	\$9.99 per dozen
Party mix	\$9.99 per pound (5-10 people)
Pretzels	\$5.99 per pound (5-10 people)
Assorted yogurts	\$1.75 per person
Candy Bars	\$1.25 per person
Whole Fruit	\$1.25 per person



JOUORS & BEVERAGES

Liquors & Beverages

House Wine \$18.99 per bottle White Zinfandel, Chardonnay, Merlot, Lambrusco

Draft beer

Half barrel domestic \$215.00

Spirits

Rails \$3.25-\$4.75 Calls \$3.50-\$5.25 Premiums \$4.25-\$6.00 Top Shelf \$5.50-\$8.00

Soft Drinks

Fountain soft drinks \$1.00 per glass Bottled soda \$2.00 per bottle

Unlimited soft drinks \$1.50 per person (Guaranteed head count)

Bottled water \$1.50 per bottle

Punch

Fruit punch
Rum Punch
Champagne Punch
Fountain

\$10.00 per gallon
\$30.00 per gallon
\$30.00 per gallon
\$50.00 per gallon

Champagne \$15.99 per bottle

Juice \$5.00 per carafe

Coffee Included with all dinners.

\$50 if no dinner ordered

