

# BANQUET MENU



BEST WESTERN PREMIER

**WATERFRONT**  
HOTEL AND CONVENTION CENTER



UW OSHKOSH

(920) 230-1900

1 N. Main Street • Oshkosh, WI 54901

[www.oshkoshwaterfronthotel.com](http://www.oshkoshwaterfronthotel.com)

Each Best Western® branded hotel is independently owned and operated.

All food and beverage provided by: Premier Waterfront Catering

A division of Best Western Premier Waterfront Hotel

## BREAKFAST MENU

### Continental

Fresh assorted muffins, danishes, carafes of fresh orange juice, coffee, and hot tea  
7.99

### Executive Continental

Fresh fruit, bagels with cream cheese, muffins, carafes of fresh orange juice, coffee, and hot tea  
9.49

### Fitness Continental

Bagels with cream cheese, hard boiled eggs, assorted yogurts, fresh fruit, granola bars, carafes of fresh orange and cranberry juices, coffee, and hot tea  
11.99

### Breakfast Additions:

Assorted yogurts 1.75

Hot oatmeal with raisins, brown sugar, cinnamon sugar, and chocolate chips 2.99

Hard boiled eggs 8.99 per dozen

## PLATED BREAKFAST ITEMS

*All plated breakfasts include chilled orange juice, coffee, tea, milk. A fresh fruit cup may be added to any plated breakfast for 1.95 per person. Egg beaters are available upon request.*

### Early Riser

Fresh scrambled eggs with your choice of ham, sausage or bacon, seasoned breakfast potatoes, with a basket of assorted fresh pastries  
9.99

### Eggs Benedict

Open-faced English muffins topped with poached eggs and Canadian bacon, smothered with hollandaise sauce served with seasoned breakfast potatoes  
10.99

### Freshly Baked Quiche

Your choice of either a freshly baked quiche with sausage, bacon and cheese, or a vegetarian quiche with spinach, mushrooms and roasted tomatoes. Both served with fresh fruit  
9.99

### Skillet Scramble

Scrambled eggs with roasted peppers, onions, bacon, sausage and cheese served with roasted breakfast potatoes  
10.99

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## BREAKFAST BUFFETS

*Buffets may be available to groups under the minimum of 25 people for an additional price of \$75  
All breakfast buffets include coffee, iced tea and milk*

### Sunrise Buffet

Scrambled eggs, breakfast potatoes, bacon and sausage, a variety of fresh breakfast pastries, chilled juices, coffee, hot tea and milk  
11.99

### Chief Oshkosh Buffet

Fresh fruit, scrambled eggs, Belgian waffles with warm maple syrup, fruit topping and whipped cream. Also includes breakfast potatoes, smoked bacon and sausage, a variety of breakfast pastries, chilled juices, coffee, hot tea, and milk  
13.99

### Supreme Breakfast Buffet

Fresh fruit, scrambled eggs, eggs benedict, Belgian waffles with warm maple syrup, fruit topping and whipped cream. Also includes seasoned breakfast potatoes, smoked bacon and sausage links, a variety of breakfast pastries, assorted yogurts, chilled juices, coffee, hot tea and milk  
15.99

### Executive Breakfast Buffet

Fresh fruit, scrambled eggs, Eggs Monterey, made-to-order omelet station, Belgian waffles with warm maple syrup, fruit topping and whipped cream. Also includes breakfast potatoes, smoked bacon and sausage links, assorted yogurts, a variety of breakfast pastries, chilled juices, coffee, hot tea and milk  
19.99

## BREAKFAST ACTION STATION

*(must accompany a purchased breakfast buffet)*

### Omelet Station

6.99 per person

### Crepe Station

7.99 per person

### French Toast & Pancake Station

6.99 per person

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

# A LA CARTE BREAKFAST SUGGESTIONS

## Beverages

Coffee .....	24.99 per gallon
Assorted hot teas .....	1.75 each
Lemonade, ice tea or punch .....	10.99 per carafe
2% milk .....	8.99 per carafe
Assorted juices .....	8.99 per carafe
Assorted soda .....	2.00 each
Bottled water .....	2.00 each
Snapple .....	2.50 each

## Bakery

All of our bakery items are locally sourced to ensure the highest possible quality and freshness

Apple turnovers .....	22.99 per dozen
Assorted danish .....	22.99 per dozen
Assorted donuts .....	21.99 per dozen
Assorted muffins .....	21.99 per dozen
Donut holes .....	8.99 per dozen
Jumbo cinnamon rolls with butter .....	24.99 per dozen
Bagels with assorted cream cheeses .....	24.99 per dozen
Whole fresh fruit .....	2.25 per piece
Individual yogurts .....	1.75 each
Granola bars .....	1.75 each

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

# LUNCHEON MENU

## PLATED LUNCHEON ENTRÉES

*All lunch entrées include fresh garden salad, dinner rolls with butter, coffee, iced tea and milk*

### Chicken Cordon Bleu

Marinated chicken breast stuffed with shaved ham and Swiss cheese served with rosemary potatoes and fresh haricot verts  
13.99

### Herb and Garlic Roasted Cod

Roasted cod basted with garlic and fresh herbs, served with fresh vegetables and roasted potatoes with a light citrus sauce  
12.99

### Chicken Picatta

Marinated chicken breast topped with sautéed mushrooms, and a fresh lemon and sherry sauce served with herb smashed potatoes and haricot verts  
11.99

### Pesto Chicken Penne

Grilled chicken served over the top of penne tossed in pesto creme, sun dried tomatoes, asparagus and wilted spinach  
13.99

### Bacon Wrapped Pork Tenderloin

Bacon wrapped pork tenderloin served with mashed potatoes, fresh vegetables and a raspberry jus  
13.99

### Grilled Bistro Steak

Grilled house seasoned bistro steak served with mashed potatoes, baby carrots and a mushroom herb sauce  
16.99

### Fajita Chicken

Grilled Fajita marinated chicken breast served with roasted pepper and onion, paella rice, asparagus and pico de gallo  
12.99

### Additional accompaniments

Soup du jour 2.50 or Fresh Fruit Cup 2.50

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## SALADS

*All salads include artisan rolls*

### Traditional Caesar Salad

Crisp romaine lettuce served with creamy Caesar dressing, fresh grated parmesan cheese, hard boiled eggs and herb crostini 10.99  
with Grilled Chicken 12.99 or with Grilled Salmon 14.99

### Riverfront Chef Salad

Fresh mixed greens, tomatoes, pecans, goat cheese, cucumbers, mushrooms, mesquite ham and turkey served with Russian dressing  
11.99

### Oriental Chicken Salad

Fresh lettuce with snap peas, carrot curls, sesame seeds, wonton strips, pepper slices, teriyaki marinated grilled chicken, and sesame ginger vinaigrette  
12.99

## ARTISAN SANDWICHES AND WRAPS

*All sandwiches and wraps are served with coffee, iced tea, and milk*

### TBLT Wrap

Turkey, smoked bacon, lettuce, tomatoes and herbed aioli served with potato chips and a pickle  
9.99

### Sicilian Deli Sandwich

Ciabatta bread with assorted cold cuts, provolone cheese, lettuce, tomato, pesto aioli, pasta salad and a pickle  
11.99

### Cajun Grilled Chicken Sandwich

Cajun rubbed and grilled marinated chicken breast served on an herbed ciabatta bread with lettuce, tomatoes, lime aioli, potato chips and a pickle  
11.99

### Portobello Mushroom Sandwich

Roasted portobello mushrooms, red pepper, provolone cheese and sundried tomatoes served on ciabatta bread with potato chips and a pickle  
10.99

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## BOXED LUNCHES

*All boxed lunches include condiments and wet naps*

### Wisconsin Classic

Thinly sliced roast beef piled high on a brioche butter bun topped with Wisconsin cheddar, lettuce and tomato. Includes a bag of chips, fresh fruit and a home baked cookie  
10.99

### Tomwich

Smoked turkey with Swiss cheese on a butter croissant, topped with lettuce and tomato. Includes a bag of chips, fresh fruit and a home baked cookie  
10.99

### Twisted Knot

Honey ham served on an artisan pretzel roll with lettuce and tomato. Includes a bag of chips, fresh fruit and a home baked cookie  
10.99

### Veggie Lovers

Cucumber herb whipped cheese, fresh tomatoes, fresh spinach, and fresh basil in a wrap. Includes a bag of chips, fresh fruit, and a home baked cookie  
10.99

*When choosing more than three entrées an additional charge of 1.00 per entre per person will be added.*

## LUNCHEON BUFFETS

*Buffets may be available to groups under the minimum of 25 people for an additional price of 75  
All luncheon buffets include dinner rolls, coffee, iced tea and milk*

### Portside Buffet

Tureen of homemade soup, with a choice of either potato salad, pasta salad, or fresh garden salad with two dressings. Served with potato chips, Wisconsin cheeses, sliced tomatoes, onions, pickles and lettuce. Includes sliced turkey, roast beef, ham, fresh breads, condiments and assorted cookies  
16.49

### Grill Buffet

Your choice of two: Wisconsin bratwurst with sauerkraut, hamburgers or honey BBQ chicken breast. Includes Wisconsin cheeses, homemade coleslaw, potato salad, homemade baked beans, potato chips, plentiful condiments, and assorted cookies  
15.99

### Soup and Salad Buffet

Chef's choice of hearty homemade soup, served with pasta salad, cottage cheese, and artisan rolls. Also includes a fresh salad bar with choice of two dressings, bacon, tomatoes, mushrooms, hard boiled eggs, blended cheese, julienned ham, turkey and spun carrots. Accompanied by homemade granola parfaits for dessert  
11.99

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## LUNCHEON BUFFETS (continued)

*All luncheon buffets include dinner rolls, coffee, iced tea and milk*

### South of the Border Buffet

Build your own fajitas and tacos with seasoned 100% ground beef and marinated chicken accompanied by blended cheese, sour cream, pico de gallo, tomatoes, lettuce and onions. Includes hard and soft shell tortillas with Spanish rice, taco dip with tortilla chips and fresh churros for dessert  
16.99

### Home Style Buffet

Homemade coleslaw, potato salad, fresh green beans, mashed potatoes and gravy with oven roasted chicken and your choice of either: Tenderloin tip bordelaise, baked cod, or honey roasted ham. Served with rolls and butter and a variety of freshly baked bars  
16.99

### Italian Buffet

Mixed green salad with your choice of dressing, garlic breadsticks, antipasto salad, Chef's choice vegetable, Italian sausage baked mostaccioli, marinara and alfredo sauce with Chef's choice pasta. Finished with assorted mini cannolis  
15.49

### Wrap Buffet

Assorted wraps, fresh fruit, vegetable tray with dip, potato salad, potato chips and assorted cookies  
12.49

### Hot Philly Luncheon Buffet

Hot sliced roast beef and roasted turkey served with ciabatta bread, roasted peppers and onions, cheese sauce, potato salad, coleslaw, fresh vegetable tray with dip, fresh fruit and assorted cookies  
16.99

### Mediterranean Buffet

Gyros on warm pitas with either lamb or grilled chicken accompanied by traditional tzatziki sauce. Accompanied by cucumbers, onions, tomatoes, paella rice, Greek garden salad and babadaki for dessert  
15.99

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## THEMED BREAKS

### Ball Park Break

Giant pretzels with your choice of either spicy mustard or cheese sauce, roasted peanuts, popcorn, and assorted sodas

6.49

### On Wisconsin Break

Fresh locally sourced cheese curds, Wisconsin cheese and sausage platter, mini Johnsonville® brats with plentiful condiments and a fresh vegetable display with dip

9.99

### Mexican Fiesta Break

Nachos con queso, taco dip with tortilla chips, pico de gallo, sour cream and guacamole

5.99

Add 100% seasoned ground beef or grilled chicken for \$2.00 per person

### Martini Sundae Bar

Chef served ice cream bar with your choice of either chocolate or vanilla ice cream, assorted gourmet toppings including chopped nuts, chocolate chips, cherries, sprinkles and whipped cream, followed by chocolate, strawberry, and caramel sauce

6.99

### Health Club Break

Fresh vegetables and dip, fresh whole fruit, granola bars, Wisconsin string cheese, pretzels, bottled water and hot/cold herbal teas

7.99

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## A LA CARTE BREAK SUGGESTIONS

Fresh baked cookies .....	17.99 per dozen
Brownies and bars .....	19.99 per dozen
Trail mix (serves about 10 people) .....	18.99 per lb.
Candy bars – fun sized .....	.99 each
Candy bars – full sized.....	2.49 each
Assorted ice cream treats .....	2.99 each
Chips and dip (serves about 20 people) .....	15.99 for 2 lbs.
Pretzels with mustard sauce (serves about 20 people) .....	11.99 for 1 lb.
Soft warm pretzels served with cheese sauce .....	4.49 each
House made snack mix (serves about 10).....	17.99 for 1 lb.
Nacho chips with cheese (serves about 20 people) .....	21.99 each
Nacho chips with fresh pico de gallo (serves about 20 people).....	21.99 each
Mixed nuts (serves about 10 people) .....	28.99 per lb.
Popcorn (serves about 8 people) .....	8.99 per 2 baskets

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## HORS D'OEUVRE SELECTION

*All quantities are 50 pieces per order unless otherwise specified*

### Cold

Deviled eggs with smoked paprika and parsley .....	60
Deviled eggs with salmon locks, fresh crab and baby shrimp .....	75
Cream herb goat cheese stuffed Belgian endive petals .....	55
Fresh fruit satays with infused honey and pink sea salt .....	85
Fresh bruschetta en crouete with locally sourced fresh mozzarella .....	75
Brie en filo with raspberry jalapeno preserves .....	65
Mozzarella rollups with prosciutto and fresh basil .....	85
Beef en crouete with apricot compote and blue cheese .....	105
South of the border pinwheel sandwiches .....	75
Assorted gourmet cocktail sandwiches .....	110
Stuffed cherry tomatoes .....	65
Apricot halves with bleu cheese and toasted pistachios .....	65
Dynamite shrimp and roasted pepper en filo .....	90
Antipasto skewers (fresh tomatoes, mozzarella cheese, gourmet olives, salami) .....	75
Cheese and sausage satays .....	95

Butler Style service is available for \$20.00 per hour per server

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## HORS D'OEUVRE SELECTION (continued)

### Hot

Mini bratwurst with plentiful accompaniments .....	105
Boneless BBQ or buffalo wings served with dipping sauce and celery sticks .....	95
Traditional buffalo wings and drummies served with dipping sauce and celery sticks, choice of plain, BBQ sauce, hot or mild buffalo sauce, or teriyaki glaze .....	80
Oven roasted Swedish or BBQ meatballs (80 pieces per order) .....	75
Stuffed mushroom caps (choice of fresh crab, sausage, or vegetarian) .....	85
Bacon wrapped dates .....	85
Portobello mushroom and brie toast points .....	95
Seasoned chicken tenders with BBQ sauce .....	75
Bacon wrapped stuffed jalapenos .....	95
Oriental egg rolls (pork or vegetarian) served with sweet and sour sauce .....	75
Mini Ruebens .....	85
Bacon wrapped scallops with citrus glaze .....	130
Chicken quesadillas with pico de gallo .....	75
Fresh Louisiana style crab cakes with green goddess sauce .....	95
Bourbon chicken satays .....	85
14 inch homemade pizzas	
Cheese .....	15
Sausage .....	16
Pepperoni .....	16
Supreme .....	18

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## HORS D'OEUVRE DISPLAYS

### Vegetable Crudité with Dip Display

A selection of fresh vegetables elegantly displayed with fresh homemade dip

Serves 40-50

85

### Fresh Fruit Display

Fresh sliced seasonal fruits

Serves 40-50

120

### Wisconsin Cheese and Crackers Display

Wisconsin cheese display includes a variety of locally sourced cheeses and crackers

Serves 40-50

95

### Wisconsin Cheese and Sausage Display

Includes a variety of locally sourced cheeses, hard salami and crackers

Serves 40-50

115

### Imported and Domestic Cheese Display

A variety of imported and locally sourced gourmet cheeses with assorted breads and crackers

Serves 40-50

140

### Antipasto Display

Marinated grilled vegetables, Italian meats, marinated olives, fresh Wisconsin mozzarella

Serves 40-50

115

### Smoked Salmon Display

Whole smoked salmon served with toasted crostinis, sesame flatbreads and traditional garnishes

Serves about 65

140

### Taco Display

Homemade taco dip accompanied by fresh tortilla chips

Serves 50

60

### Artichoke Dip Display

Homemade spinach and artichoke dip served with your choice of either fresh tortilla chips or toasted crostinis

Serves 50

85

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## HORS D'OEUVRE DISPLAYS (continued)

### Illuminated Iced Shrimp Cocktail Display

Large cocktail shrimp satays over illuminated ice served with lemon wedges and spicy cocktail sauce  
50 double shrimp satays

185

### Seafood Cocktail Display

Large cocktail shrimp and snow cone crab claws over illuminated ice served with spicy cocktail sauce and citrus dressing

Serves 50

190

### Hummus Trio Display

A trio of spicy roasted garlic, sundried tomato, and olive hummus with gourmet breads, crackers, and fresh vegetables

Serves 50

85

### Ale and Cheese Dip Display

Gourmet cheese fondue made with Wisconsin craft beer, served with your choice of either fresh tortilla chips or toasted crostinis

Serves 50

85

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## CARVING AND ACTION STATIONS

*The following options are designed to complement your hors d'oeuvre reception and are not intended to be ordered a la carte; minimum of 50 people; additional \$100 charge if under minimum. Food will be set out for a maximum of 2 hours.*

### Pit Ham

Chef carved pit ham served with artisan breads, hoisin BBQ, dijon aioli, and sweet and sour sauce  
Serves approximately 80 people  
290

### Roasted Tenderloin Au Poivre

Peppercorn rubbed and slow roasted beef tenderloin served with artisan breads, horseradish crème, sweet dijon aioli and red onion marmalade  
Serves approximately 20 people  
275

### Bone in Turkey Breast

Slow roasted and brined bone in turkey breast served with fresh rolls, cranberry aioli, herb and sage crème  
Serves approximately 35 people  
150

### Baron of Beef

Rosemary, garlic, and dijon coated, slow roasted baron of beef served with fresh artisan rolls, horseradish crème, hoisin BBQ, dijon aioli  
Serves approximately 40 people  
225

### Pasta Bar

Includes two types of preparations- penne pasta tossed with marinara sauce, peppers, onions, and Italian sausage & fusilli pasta tossed with alfredo sauce, chicken, mushrooms, asparagus, and roasted tomatoes. Served with garlic bread  
7.99 per person

### Fajita Bar

Includes marinated grilled beef and chicken with peppers and onions. Served with Mexican rice, sour cream, pico de gallo, and blended cheeses  
7.99 per person

### Mashed Potato Martini Bar

Mashed potatoes in martini glasses with sour cream, scallions, blended cheese, beef tips, mushroom gravy, and bacon for toppings  
5.99 per person

### Shaken Not Stirred Martini Salad Bar

Gourmet made to order salads including grilled shrimp with pineapple mango salsa, Asian grilled chicken with napa cabbage "stir fry" and smoked salmon fingerlings and haricot verts with cured lemon dressing.  
6.99 per person

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## DINNER BUFFETS

*Buffets may be available to groups under the minimum of 50 people for an additional price of \$100.00  
All buffets include salad, dinner rolls, coffee, iced tea and milk*

### The Fox River Buffet

Fresh vegetable tray with dip, fresh garden salad with choice of two dressings, fresh fruit display, mashed potatoes, Chef's choice of vegetable, dinner rolls and butter. Roasted chicken with choice of one of the following: roasted sliced sirloin, honey roasted ham, roasted sliced pork loin or baked cod. Served with freshly baked assorted bars and brownies  
18.99

### The Main Street Buffet

Tossed garden salad with choice of two dressings, smoked salmon, fresh fruit display, cheese and sausage display with crackers, Chef's choice of vegetable, roasted potatoes, wild rice, dinner rolls and butter. Roasted chicken with the choice of two of the following: roasted sliced sirloin, tenderloin tip bordelaise, honey roasted ham, roasted sliced pork loin, chicken marsala, mediterranean garlic chicken, seared salmon, or baked cod. Served with freshly baked cobbler  
22.99

### The Prime Rib Buffet

Tossed garden salad with choice of two dressings, smoked salmon, fresh fruit display, vegetable display with dip, Chef's choice of vegetable, roasted potatoes, dinner rolls and butter. Chef carved prime rib and a choice of two of the following: chicken marsala, mediterranean garlic chicken, grilled bacon wrapped pork tenderloin, baked cod or seared salmon with gourmet petit fours for dessert  
30.99

### Mediterranean Buffet

Build your own gyros with warm pita bread, lamb and grilled chicken, traditional tzatziki sauce, cucumbers, onions, tomatoes, paella rice, Greek garden salad, warm Greek pasta salad, chicken kabobs and homemade babadaki for dessert  
18.99

### Western Buffet

Homemade corn bread, fresh green salad with choice of dressings, coleslaw, baked beans, potato salad, grilled BBQ chicken, homemade Texas BBQ beef brisket, bacon wrapped pork tenderloin and fresh warm cobbler  
19.99

### Pacific Rim Buffet

Sweet and sour glazed pork loin with pineapple salsa, jerk grilled chicken breast with mango chutney, herb roasted tilapia with grapefruit beurre blanc, fresh green salad with choice of dressings, paella rice, fresh vegetables, and lemon coconut cake  
18.99

### Italian Buffet

Mixed green salad with your choice of dressing, garlic breadsticks, Chef's choice vegetable, Italian sausage baked mostaccioli, chicken parmesan, marinara and alfredo sauce with Chef's choice pasta. Finished with assorted cannolis  
18.49

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## DINNER BUFFETS (continued)

*Buffets may be available to groups under the minimum of 50 people for an additional price of \$100.00  
All buffets include salad, dinner rolls, coffee, iced tea and milk*

### Tailgate Buffet

1/4 lb. beer brats, all beef Ballpark® franks, 1/3 lb grilled hamburgers, accompanied by ketchup, assorted mustards, sauerkraut, pickle relish, pickles, lettuce, tomatoes, cheddar and Swiss cheese, baked beans, potato salad, potato chips, and gourmet cupcakes  
17.99

## PLATED DINNERS

*Dinner selections with more than three options will add a \$3.00 per person charge for all entrées.  
All plated dinners include salad, rolls and butter, coffee, iced tea and milk*

Cup of homemade soup 2.50 per person

### Premium Salad

Frisee and arugula with candied pecans, fresh berries, ashed chevre cheese and sweet clover vinaigrette  
2.50 per person

## BEEF AND PORK ENTRÉES

*All Beef products are of U.S.D.A. Select Grade or higher*

### Cabernet Braised Short Ribs

Slow cooked short ribs served with roasted root vegetables, red skinned herb mashed potatoes and natural jus  
26.99

### Grilled Philly Bistro Steak

House seasoned and grilled bistro steak served with caramelized onions and roasted peppers paired with fingerling potatoes and wild mushroom sauce  
19.99

### Filet of Sirloin

Grilled filet of sirloin topped with wild mushroom duxelle accompanied by mashed potatoes, honey green top baby carrots and black peppercorn sauce  
25.99

### Roasted Tenderloin of Beef

Center cut tenderloin of beef grilled to perfection served with braised garlic Yukon gold mashed potatoes, fresh asparagus, haystack onions, and burgundy natural jus  
Market Price

### Grilled Center Cut Ribeye

Rosemary charbroiled center cut ribeye served with fresh asparagus, roasted truffle fingerlings and brandy natural jus  
29.99

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## PLATED DINNERS (continued)

*All plated dinners include salad, rolls and butter, coffee, iced tea and milk  
Dinner selections with more the three options will add a 3.00 per person charge for all entrées*

### Ratatouille Pork Loin Roulade

Served with roasted pesto fingerling potatoes and root vegetables paired with an herb rosé sauce  
17.99

### Frenched Stuffed Pork Chop

A grilled and seasoned pork chop stuffed with cranberry and sage stuffing served with mashed sweet potato and haricot verts with natural jus  
17.99

### Bacon Wrapped Pork Tenderloin

Bacon wrapped pork tenderloin medallions served with mashed potatoes, fresh vegetables and a raspberry jus  
18.99

## POULTRY ENTRÉES

### Chicken Picatta

Marinated semi-boneless chicken breast topped with sautéed mushrooms and a fresh lemon and white wine sauce served with a herb smashed potatoes and haricot verts  
16.99

### Mediterranean Garlic Chicken

Roasted and herb crusted semi boneless chicken served with rustic herb mashed potatoes and green top baby carrots  
16.99

### Roasted Half Chicken

One-half chicken seasoned and roasted to perfection served with baby carrots, mashed potatoes and homemade stuffing  
17.99

### Wild Mushroom Chicken Marsala

Semi-boneless chicken breast served with roasted red potatoes and haricot verts topped with a caramelized onion and wild mushroom marsala sauce  
16.99

### Chicken Lobster "Oscar"

Fresh chicken breast stuffed with poached lobster and garnished with béarnaise, served with fresh asparagus and roasted fingerling potatoes  
21.99

### Oven Roasted Hand Carved Turkey Breast

Oven roasted chef carved turkey breast accompanied by an herb stuffing, cranberry chutney, fresh vegetables, mashed potatoes and sage natural jus  
14.99

### Chicken Cordon Bleu

Marinated chicken breast stuffed with shaved ham and Swiss cheese, served with rosemary potatoes and fresh haricot verts  
16.99

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## PLATED DINNERS (continued)

*All plated dinners include salad, rolls and butter, coffee, iced tea and milk  
Dinner selections with more the three options will add a 3.00 per person charge for all entrées*

### SEAFOOD ENTRÉES

#### Searred Saffron Mahi Mahi

Sesame seared mahi mahi served with saffron risotto, fresh asparagus, and a spicy strawberry mango salsa  
21.99

#### Herb and Garlic Roasted Cod

Roasted cod basted with garlic and fresh herbs, served with fresh vegetables and roasted potatoes with a light citrus sauce  
16.99

#### Grilled Ruby Grapefruit Salmon

Fresh grilled salmon paired with herb mashed potatoes, fresh asparagus, and sweet cardamom grapefruit glaze  
20.99

#### Citrus Glazed Tilapia

Herb oven roasted tilapia served over rice pilaf, haricot verts and citrus glaze  
17.99

### VEGETARIAN ENTRÉES

#### Bruschetta Alfredo Risotto

Homemade cream risotto garnish with traditional bruschetta and fresh mozzarella  
Lunch 14.99 or Dinner 17.99

#### Eggplant Caprese

Grilled sliced fresh eggplant stuffed with pesto risotto and served with grilled tomatoes and fresh mozzarella  
Lunch 14.99 or Dinner 17.99

#### Stuffed Filet of Portobello (Vegan)

Curried quinoa salad stuffed into two roasted portobello caps over roasted root vegetables and fresh aromatic white rice  
Lunch 14.99 or Dinner 17.99

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## PLATED DINNERS (continued)

*All plated dinners include salad, rolls and butter, coffee, iced tea and milk  
Dinner selections with more the three options will add a 3.00 per person charge for all entrées*

### DUETS

#### Filet of Sirloin and Chicken Forestier

Chicago seasoned and grilled filet of sirloin paired with a sautéed chicken breast garnished with wild mushroom duxelle, served with mashed potatoes and haricot verts with a burgundy reduction  
23.99

#### Baked Shrimp Scampi and Grilled Tenderloin

Three large scampi shrimp roasted in a garlic lemon and white wine sauce paired with our Chicago seasoned grilled filet of beef served with roasted truffle fingerling potatoes and fresh vegetables  
38.99

#### Bistro Steak and Herb Seared Salmon

Grilled and seasoned bistro steak paired with our herb and butter seared fresh salmon, mashed potatoes, butter asparagus and rosemary natural jus  
24.99

### CHILDREN'S ENTRÉES (12 years of age and younger)

#### Children's Chicken Tenders Plate

Home-style chicken tenders served with smiley fries and ketchup and a fresh fruit cup in place of the salad  
8.99

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## PLATED DESSERT

### Freshly Baked Pies

Apple, cherry or blueberry

2.99

3.99 a la mode

### New York Cheesecake

Traditional Cheesecake Garnished with fresh strawberry sauce

5.99

### Carrot Cake

Rich and moist carrot cake topped with a sweet cream cheese frosting

4.99

### Crème Brulee

Luscious custard baked to perfection and topped with a crisp sugar crust

5.99

### Tiramisu

Layers of soaked sponge cake separated by sweetened mascarpone cheese topped with whipped cream and cocoa dusting

4.99

### Gourmet Homemade Petit Fours Dessert Platters

Chef prepared assorted petit fours

100 per 50 pieces

### Gourmet Cupcakes

Fresh baked cupcakes include the choices of vanilla or chocolate cake flavors with either vanilla or chocolate buttercream frosting and one topping

1.99 each

### Custom Cupcakes

Create a masterpiece from the options below

2.24 each

#### Flavor

Carrot cake  
Strawberry swirl  
Coffee  
Heath  
Tiramisu  
Lemon poppy  
Bananas foster  
Coconut  
Raspberry swirl  
Chocolate chip  
Spice  
Pumpkin  
Gingerbread

#### Frosting

Chocolate mint  
Kirsch  
Peanut butter  
Cream cheese  
Almond  
Amaretto  
Cappuccino  
Candy sprinkles

#### Topping

Heath  
Peanut butter cup  
Oreo®  
Peppermint candy cane  
Nuts  
Dried fruit  
Coconut

### Cupcake Tree

30 count tree \$25.00

60 count tree \$35.00

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## BEVERAGE SERVICE

Domestic Beer .....	4.00 bottle
Micro Beer .....	4.50 bottle
Imported Beer .....	5.00 bottle
Quarter Barrel Domestic Beer .....	140.00
Half Barrel Domestic Beer .....	240.00
Half Barrel Imported/Micro Beer .....	Price Varies
Rail Brand Cocktail .....	4.50
Call Brand Cocktail .....	5.00
Prestige Brand Cocktail .....	6.00
House Wines by the Glass	
Chardonnay, White Zinfandel, Pinot Grigio, Cabernet Sauvignon, Merlot, Heinz Shine Riesling .....	5.50 glass
House Wines by the Bottle	
Chardonnay, White Zinfandel, Pinot Grigio, Cabernet Sauvignon, Merlot Heinz Shine Riesling .....	22.00 bottle
House Champagne .....	22.00 bottle
Champagne Punch .....	27.95 gallon
Bottled Water .....	2.00 each
Soft Drinks .....	2.00 glass
Juice .....	2.50 glass

### Bar Set Up

A 50.00 bar set up fee is assessed for each private bar requested, plus 5% sales tax

### Tab Bar

Charged to the host on a per drink basis, plus 18% service charge and 5% sales tax

### Cash Bar

Guests buy each drink

### Bar Set Up Hospitality Suites

Includes ice, fruit, napkins, 100 plastic glasses, stir sticks, picks and bar table  
60.00

### Ice Service

Hospitality suites only: Tub of ice and scoop  
25.00 (serves 15-25)

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## AUDIO VISUAL EQUIPMENT RENTAL

### Projectors and Screens

Proxima data projector	200.00
Smart Board (located in Henrietta room)	60.00

Screens (no charge when renting our projector) 7' x 7'	30.00
---	-------

Television Monitors and Recorders 60" Flat Screen	45.00
--	-------

### Microphones

(One standard wired microphone included with each room set)

Cordless microphone (hand held)	40.00
Lavaliere microphone (wireless)	40.00
Extra microphone (wired)	10.00

### Meeting Aids

CD Player	25.00
Whiteboard and markers	25.00
Flipchart, easel and markers	25.00
Additional pad of flipchart paper	20.00
Post It® notepad, easel and markers	35.00
Laser Pointer	20.00
Large pad and pen	3.00
Small pad and pen	2.00

### Miscellaneous

Extension cord	5.00
Power strip w/surge protector	5.00
A/V Table (without our equipment)	25.00
Exhibit tables with linen and power	50.00
Exhibit tables (without power)	20.00
Polycom (speaker phone)	55.00
Table top exhibit table	15.00
Masking tape (roll)	10.00
High speed internet access (wired & wireless)	Free
Dial "9" access phone line	25.00
Dedicated phone line (14-day notice required)	110.00

The customary 18% service charge and 5% sales tax will be added to food and beverage prices

## CATERING POLICIES

An Event Manager will contact you well in advance of your event to discuss food, beverage and meeting room arrangements as well as assist you with any additional items you may need.

### Food and Beverage Policies

The sale and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, the Hotel and Convention Center is responsible for the administration of these regulations. It is our policy therefore, that liquor cannot be brought into function rooms from outside sources. (Wis. State 125.32 (6)) Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal drinking age.

No food may be allowed in any function room of the hotel from outside sources according to Wisconsin Administrative code (DH & SS, Section 196.07). The only exception is special occasion cakes. For liability reasons, leftover food cannot be taken out of the function rooms or off the premises.

### Menu Prices

Menu selection, room set up and other meeting/event details must be submitted to your Event Manager three weeks prior to the date of your event. The menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 60 days prior to your event date. If you require special menus, our Event Manager will work with you in creating a special menu.

### Service Charge and Tax

An 18% service charge and 5% sales tax will be added to the final food and beverage items. The service charge is taxable by law in the state of Wisconsin.

### Guarantee and Payment

Three business days prior to each function, a guaranteed number of guests is required. Guarantees cannot be decreased after this point. Billing will reflect this guaranteed number plus any additional guests attending, including tax and service charges. If no guarantee is received, the Hotel will prepare and charge for the highest number of estimated guests as indicated on the Catering Contract. At that time, an estimated bill of all food and beverage charges incurred throughout your event (based on your guaranteed count) will be calculated and payment for that amount will be received unless credit arrangements have been made with the Convention Center in advance.

Groups requesting sales tax exemption must submit a copy of their Tax Exemption Certificate at least 30 business days prior to a scheduled function, as well as the estimated number of guests.

### Miscellaneous Policies

The Hotel is not responsible for damage to, theft, or loss of any items left in the Hotel prior to, during, or following any function. The contracting organization is responsible and shall reimburse the Hotel for any damage, loss, or liability incurred by the Hotel by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during, and after the function.

Meeting room locations are not guaranteed when the total number of attendees decreases or changes, or changes to the program occur. Audio visual presentations can be an important part of a successful meeting and we provide excellent "in house" support to this vital function. Prior to your meeting, our Event Manager will contact you regarding your needs and coordinate them to complement your meeting agenda.

The customary 18% service charge and 5% sales tax will be added to food and beverage prices