

BWP
PREMIER
BEST WESTERN.
Waterfront Hotel
and Convention Center



BANQUET MENU

1 N. Main Street • Oshkosh, WI 54901 • (920) 230-6289 | www.bwoshkosh.com

BREAKFAST

Priced Per Person

Continental

CONTINENTAL | 10.99

Assorted muffins, danish, orange juice, coffee and hot tea.

EXECUTIVE CONTINENTAL | 12.99

Fresh fruit, bagels with cream cheese, assorted muffins, orange juice, coffee and hot tea.

FITNESS CONTINENTAL | 14.99

Bagels with cream cheese, hard boiled eggs, assorted yogurts, fresh fruit, granola bars, orange and cranberry juice, coffee and hot tea.

Plated

Includes coffee service, herbal tea upon request and bakery fresh pastries.

EARLY RISER | 15.99

Fresh scrambled eggs with breakfast potatoes and your choice of grilled ham, sausage links or bacon.

FRESHLY BAKED QUICHE FLORENTINE | 19.99

Spinach, mushrooms and caramelized onions topped with Swiss cheese. Served with breakfast potatoes.

EGGS BENEDICT | 17.99

Poached eggs atop English muffin and Canadian bacon with delicious hollandaise. Served with breakfast potatoes.

ADD-ONS

Assorted Yogurts **GF** | 2.49

Assorted Greek Yogurts **GF** | 4.79

Hard-Boiled Eggs **GF** | 1.49

Oatmeal | 2.99

Raisins, brown sugar and butter

Whole Fresh Fruit **GF** | 2.99

Apples, oranges and bananas

Fresh Fruit Cups **GF** | 4.39

Seasonal fruit

Scrambled Eggs **GF** | 3.99

1/3 lb. of fluffy savory deliciousness
minimum order 15 guests

Breakfast Potatoes | 2.79

Chef's seasonal selection
minimum order 15 guests

Sage Infused Pork Sausage Links **GF** | 3.99

1/4 lb. Hot & juicy!

Thick Juicy Smokey Bacon **GF** | 4.99

Rasher of 4. Just yum!!



GF Gluten Free

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

BREAKFAST

Priced Per Person

Buffet

Includes coffee, herbal tea, and chilled juice station.
25 guest minimum. Available for smaller groups with additional fee.

RIVER'S EDGE BUFFET | 21.99

Fresh Whole Fruits **GF**
Boiled Eggs **GF**
Yogurts **GF**
Pastries
Fluffy Scrambled Eggs **GF**
Breakfast Potatoes
Applewood Smoked Bacon **GF**
Sausage Links **GF**
Biscuits & Gravy

WATERFRONT BUFFET | 25.99

Fresh Seasonal Fruit **GF**
Fluffy Scrambled Eggs **GF**
Hand Dipped French Toast
Warm Syrup **GF**
Strawberry Topping **GF**
Whipped Cream **GF**
Breakfast Potatoes
Applewood Smoked Bacon **GF**
Sausage Links **GF**
Pastries
Yogurts **GF**

SUNRISE BUFFET | 19.99

Fluffy Scrambled Eggs **GF**
Breakfast Potatoes
Applewood Smoked Bacon **GF**
Sausage Links **GF**
Pastries

Action Stations

Must accompany a purchased breakfast buffet.
\$75 chef charge per station

OMELETTES MADE TO ORDER | 7.99

Ham **GF**
Cheese **GF**
Mushrooms **GF**
Onions **GF**
Peppers **GF**
Fresh Tomatoes **GF**

CREPE FLAMBEE | 7.49

Strawberries
Blueberries
Apples
Fresh Chantilly Crème & Korbel Brandy

THICK SLICED CINNAMON FRENCH TOAST | 7.99

Hot Syrup & Butter

FLUFFY BUTTERMILK PANCAKES | 7.99

Options of Blueberry, Banana or Chocolate Chips
Hot Syrup & Butter



GF Gluten Free

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

A la Carte

BAKERY

Priced Per Item. Minimum Order One Dozen.

BUNDT COFFEE CAKE | 4.69

DANISH KRINGLE ASSORTED Wisconsin's state pastry | **3.19**

MUFFINS ASSORTED | 3.99

DONUT ASSORTED | 1.99

BAGELS & CREAM CHEESE | 2.99

DONUT HOLES | .99

APPLE TURNOVERS | 1.99

SCONES ASSORTED | 3.79



MORNING SIDES

FRESH FRUIT CUP Individual cups of seasonal fruit | **4.39**

GRANOLA BAR | 2.29

WHOLE FRESH FRUIT | 2.99

HARD BOILED EGG SHOOTER | 1.99

Skewered in a shot glass with a splash of buffalo sauce

BOILED EGG | 1.49



BEVERAGES

JUICE 64 oz Pitcher | 17.99

Orange, Apple, Cranberry

JUICE 10 oz Bottle | 3.99

Orange, Apple, Cranberry

MILK 2% 64 oz Pitcher | 15.99

Wisconsin fresh. Chocolate available on request

LEMONADE, ICED TEA, FRUIT PUNCH 64 oz Pitcher | 15.99

COFFEE per gallon | 32.99

ASSORTED HOT TEA | 2.49

BELGIAN HOT CHOCOLATE per half gallon | 27.99

BOTTLED WATER | 3.00

CANNED SODA | 3.00

GF Gluten Free

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

Plated Luncheon Entrees

Lunch entrees include fresh garden salad with choice of dressing, house-baked rolls with creamy butter, coffee and iced tea upon request.

GARLIC & HERB RUBBED TILAPIA GF | 23.99

Roasted and basted, served with seasonal vegetable and roasted potatoes.

SAVORY ROASTED CHICKEN BREAST GF | 21.99

Dry rubbed with our secret spice blend, then slow roasted. Topped with Genoese pesto, balsamic caramelized onion jam and glace poulet. Served with herb mashed potatoes and seasonal vegetable.

CHICKEN PICATTA GF | 21.99

Boneless breast with mushrooms, capers, lemons and white wine. Served with herb mashed potatoes and seasonal vegetable.

ROOT BEER MARINATED PORK GF | 15.99

Locally produced pork loin wrapped in bacon. Pan-seared and deglazed with rye whiskey jus. Served with rosemary redskin mashed potatoes and seasonal vegetable.

SMOKED GOUDA MAC | 17.99

Creamy and delicious!

PREMIER WATERFRONT BEEF TENDERLOIN TIPS | 20.99

Pan seared tender beef simmered in glace with fresh button mushrooms and onion. Served in a roasted potato shell with creamy russet mashed potatoes and seasonal vegetable.

Plated Salad Entrees

Salad entrees include house-baked rolls with creamy butter, coffee, and iced tea upon request.

GRILLED CHICKEN CAESAR | 15.99

Artisanal romaine, herb-marinated chicken breast, creamy Caesar dressing, shaved parmesan, boiled egg, lemon wedge and garlic croutons.

WATERFRONT CHEF SALAD GF | 14.99

Seasonal greens with cherry smoked ham, flame-roasted turkey, Wisconsin cheddar and Swiss cheese, boiled egg, cucumber and buttermilk ranch dressing.

BLACK & BLUE STEAK SALAD | 26.99

Cajun seared medium rare beef tenderloin, artisanal romaine, heirloom tomatoes, fresh avocado, shaved parmesan, crumbled blue cheese, garlic croutons and chunky blue cheese dressing.

CHICKPEA COBB SALAD GF | 13.99

Chickpea long simmered in sundried tomato pesto and sea salt, chilled. Artisanal romaine, Belgioioso crumbled gorgonzola, chopped scallions, diced roma tomato and white balsamic basil vinaigrette.

ACCOMPANIMENTS

Fresh Fruit Cup | 4.39

Seasonal fruit

Creamy Cheddar Broccoli Soup | 3.79

Roasted Acorn Squash Bisque | 4.79

Chef made, fresh and hot

Luncheon Buffets

Includes beverage station of coffee, herbal tea and iced tea.
25 guest minimum. Available for smaller groups with additional fee.

WATERFRONT DELI BUFFET | 21.99

Flame Roasted Shaved Turkey **GF**
Cherry Smoked Ham **GF**
Roast Beef **GF**
Hard Salami **GF**
Sliced Wisconsin Cheeses **GF**
Sliced Tomato **GF**
Lettuce **GF**
Onion **GF**
Pickles **GF**
Condiments **GF**
Fresh Baked Sheboygan Rolls & Breads
Homemade Soup
Pasta Salad
Potato Chips **GF**
Fresh Baked Cookies

SOUP & SALAD BUFFET | 20.99

Homemade Soup
Salad Bar **GF**
with Fresh Seasonal Greens, Julienne Ham & Turkey, Bacon Bits,
Boiled Eggs, Heirloom Tomato, Mushrooms, Carrots,
Shredded Cheese, House Dressings
Pasta Salad
Cottage Cheese **GF**
Fresh Baked Rolls and Cookies

WRAP BUFFET | 19.99

Flame Roasted Turkey Wraps
Cherry Smoked Ham Wraps
Roast Beef Wraps
Veggie Wraps
Fresh Seasonal Fruit **GF**
Vegetables Crudite **GF**
Potato Salad **GF**
Potato Chips **GF**
Fresh Baked Cookies
Add our famous Chicken or Steak Caesar Wrap to the mix +1.50



BOXED MEALS

Priced Per Person

Boxed Meals

SANDWICH meals include bag of chips, fresh whole fruit and a fresh baked cookie.

VEGGIE LOVERS WRAP | 14.99

Spinach herb tortilla wrap, hummus, avocado, fresh baby spinach, organic tri-color carrots, button mushrooms and cucumber

TURKEY & SWISS CROISSANT | 16.99

Flame-roasted hand sliced turkey, Wisconsin Swiss cheese, crispy lettuce, juicy tomatoes and mayo

SHAVED HAM ON PRETZEL BUN | 14.99

Cherry-smoked ham with crispy lettuce, juicy tomatoes and sweet hot mustard

ROAST BEEF & CHEDDAR ON RYE | 15.99

Moist and tender, hand-sliced with crispy lettuce, horseradish and chive aioli, Wisconsin cheddar and juicy tomatoes

TURKEY, BACON & AVOCADO ON WHEAT | 18.99

Flame-roasted turkey with crisp lettuce, juicy tomatoes and chipotle mayo

CRANBERRY PECAN CHICKEN SALAD | 13.99

Twin freshly baked Sheboygan rolls stuffed full

SCRATCH-MADE EGG SALAD ON WHEAT | 12.99

With crisp lettuce and kosher pickle chips

SALAD meals include fresh baked breadstick.

CHICKEN CAESAR | 14.99

Boneless grilled breast, crispy romaine, shredded parmesan cheese, boiled egg, garlic croutons and creamy Caesar dressing

WATERFRONT CHEF SALAD GF | 13.99

Seasonal greens, cherry-smoked ham, flame roasted turkey, Wisconsin cheddar and Swiss cheese, boiled egg, cucumber and buttermilk ranch dressing

ROASTED GARLIC HUMMUS | 9.99

With cucumber, radish and pita

BREAKFAST meals.

YOGURT BENTO | 8.99

Vanilla yogurt, honey kist granola, and fresh fruit

MUFFIN BOX | 7.99

Jumbo muffin, boiled egg, individual yogurt and butter

BAGEL BOX | 8.99

Sliced bagel, cream cheese, fresh fruit cup and individual yogurt

HOT CHEESE OMELETTE BOX | 8.49

Grilled red bliss potatoes, flame roasted salsa, English muffin and butter

BEVERAGES

Canned Soda | 3.00 • Bottled Water | 3.00

Eco-friendly containers available at market price.



GF Gluten Free

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

A LA CARTE SNACKS

Meeting Breaks • Reception

Snacks

FRESH BAKED COOKIES per dozen | 19.99

FRESH BAKED JUMBO COOKIES per dozen | 24.99

BROWNIES & BARS per dozen | 29.99

SOFT WARM PRETZEL BITES | 37.99

2 lbs. (serves 8-10). Includes one pint of our classic cheddar cheese sauce.

CHIPS & DIP | 23.99

1 lb. (serves 8-10)

NACHO CHIPS WITH FRESH PICO | 22.99

1 lb. (serves 8-10)

BUTTERED POPCORN per bag | 1.99

CANDY BARS | 3.79

Mars Assortment: Snickers, Three Musketeers, Milky Way, Twix

LUSCIOUS CUPCAKES | 2.99

Baked in-house and decorated by our own pastry chef. Vanilla, Chocolate, Marble, Carrot, Red Velvet

CARAFES Great edible centerpieces during a meeting or accents to a break or reception table.
Available per 1 lb. (serves 8-10)

TRAIL MIX | 21.99 • MINI PRETZELS | 12.99 • SNACK MIX | 19.99 • M&MS | 17.99

MIXED NUTS | 49.99 • CANDIED CASHEWS | 22.99 • CARAMEL CORN | 19.99

BEVERAGES

FRUIT INFUSED WATER per gallon | 24.99

Choose berry, citrus or cucumber melon

LEMONADE, ICED TEA, FRUIT PUNCH 64 oz Pitcher | 15.99

COFFEE per gallon | 32.99

ASSORTED HOT TEA | 2.49

BELGIAN HOT CHOCOLATE per half gallon | 27.99

BOTTLED WATER | 3.00

CANNED SODA | 3.00

JUICE 64 oz Pitcher | 17.99

Orange, Apple, Cranberry

JUICE 10 oz Bottle | 3.99

Orange, Apple, Cranberry

MILK 2% 64 oz Pitcher | 15.99

Wisconsin fresh. Chocolate available on request



GF Gluten Free

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

HORS D'OEUVRES

All selections are 50 per, unless noted.

Chilled

DEVEILED EGGS **GF** | 89.00

With smoked paprika and parsley.

ASSORTED COCKTAIL SANDWICHES | 179.00

Fresh baked rolls, assorted deli meats and crisp lettuce.

CHEESE & SAUSAGE SATAY **GF** | 169.00

Wisconsin cheddar, pepper jack, Swiss, summer sausage and kosher pickle.

FRUIT SATAY **GF** | 199.00

Melons & berries in season.

FRESH BRUSCHETTA | 109.00

Fresh tomato, basil, garlic and balsamic with toasted Italian bread.

ANTIPASTO SKEWERS **GF** | 179.00

Hard salami, ciliegine, heirloom tomato, Kalamata olive, roasted zucchini.

SOUTH OF THE BORDER PINWHEEL | 119.00

Spiced cream cheese, lettuce, tomato, charred corn and black beans.

FRESH HOMESTYLE SWEET POTATO

CHIPS **GF** | 59.00

3 lbs. (serves 40-50)

THICK RUSSET POTATO CHIPPERS **GF** | 69.00

With ranch for dipping. 3 lbs. (serves 20-30)

CRANBERRY CHICKEN PROFITOLE | 239.00

Hand-made cranberry pecan chicken salad with crispy lettuce in a puff shell.

WISCONSIN SUPPER CLUB SWISS ALMOND

CHEESE SPREAD | 129.00

Cream cheese, toasted almond, Bermuda onion, crushed pineapple, sharp Swiss, scallion and assorted crackers.

SHRIMP SHOOTERS | 179.00

Jumbo shrimp, cocktail sauce and lemon in a shot glass.

SPICY CALIFORNIA ROLLS | 139.00

Nori, botan, avocado, surimi, mirin, wasabi and pickled ginger.

Hot & Steamy

LOADED TATER TOTS | 119.00

Cheddar cheese, bacon bits, scallion and sour cream.

OVEN ROASTED MEATBALLS | 109.00

Choose Swedish, BBQ, Teriyaki or Hawaiian.

MUSHROOM, VEGETARIAN STUFFED **GF** | 129.00

Hummus, flame-roasted corn and black bean.

MUSHROOM, SAUSAGE STUFFED **GF** | 139.00

Spicy Italian sausage and parmesan.

MUSHROOM, CRAB STUFFED | 249.00

Snow crab and parmesan cheese.

SEASONED CHICKEN TENDERS | 149.00

ADD ranch for dipping +8.00 / BBQ sauce +12.00

CHICKEN QUESADILLA ROLLS | 139.00

Mesquite smoked chicken, served with mild picante sauce.

TRADITIONAL CHEESE QUESADILLA | 119.00

With picante sauce.

GENERAL TSO'S CHICKEN BITES | 109.00

Mild spicy-sweet, scallions and sesame seeds.

BACON WRAPPED SCALLOPS | 249.00

Roasted in garlic butter.

MINI REUBENS | 109.00

Cocktail rye, shaved corned beef, sauerkraut, swiss and 1000 Island dressing.

BACON WRAPPED WATER CHESTNUTS | 189.00

POTATO AND BACON CROQUETTES | 119.00

Chives and chipotle ranch dipping sauce.

ORIENTAL EGG ROLLS | 119.00

Pork or Vegetable, served with sweet and sour sauce.

BACON WRAPPED STUFFED JALAPENOS | 129.00

With Wisconsin cream cheese.

FRESH LOUISIANA STYLE CRAB CAKES | 239.00

With green goddess sauce.

CHICKEN WINGS | 169.00

Choose from: BBQ, buffalo, teriyaki or gochujang With blue cheese and celery.

BONELESS CHICKEN WINGS | 129.00

Choose from: BBQ, buffalo, teriyaki or gochujang Celery and ranch for dipping.

SPICY MAPLE BACON WRAPPED CHICKEN **GF** | 159.00

Boneless breast bites.

GF Gluten Free

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

HORS D'OEUVRES

Trays & Displays

All selections serve approximately 50, unless noted.

WISCONSIN PREMIER CHEESE & CRACKER DISPLAY | 189.00

Locally sourced creamy gorgonzola, brie, aged sharp cheddar, muenster and American grana.

WISCONSIN CHEESE & SAUSAGE | 149.00

Cheddar, Swiss, pepper jack with summer sausage and crackers.

ANTIPASTO DISPLAY | 139.00

Hard salami, pepperoni, fresh mozzarella, olives, pickled vegetables.

WHOLE SMOKED SALMON | 239.00

Crackers, capers, chopped egg and Bermuda onions.

TACO DIP GF | 109.00

Spiced cream cheese, shredded jack and cheddar, lettuce, tomato, olive and scallion with fresh corn tortilla chips.

ROASTED ARTICHOKE DIP | 119.00

Served with fresh corn tortilla chips

ILLUMINATED SHRIMP DISPLAY GF | 199.00

Over ice with lemon and cocktail sauce. 50 pc.

HUMMUS TRIO DISPLAY | 99.00

Traditional, sun-dried tomato, and genoese pesto with pita chips and fresh vegetables.

PREMIER VEGETABLE CRUDITE GF | 179.00

Fresh in season with dill dip.

FRESH FRUIT DISPLAY GF | 179.00

Seasonal melons, berries and citrus.



GF Gluten Free

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

CARVING & ACTION STATIONS

Designed To Enhance Hors 'Doeuvres Reception

\$75 Chef charge per station per hour.

We recommend one Chef per 100 guest for carvery items and one Chef per 50 guests for action stations.

BARON OF BEEF | 329.00 (Serves 30-50)

Hand-rubbed with dijon, rosemary and garlic. Slow-roasted medium.

Freshly baked Sheboygan rolls and horseradish crème.

PIT HAM | 319.00 (Serves 60-80)

Brown sugar and honey scored. Slow-roasted tender.

Fresh cocktail rolls and sweet BBQ sauce.

ROASTED TENDERLOIN AU POIVRE | 299.00 (Serves 12-20)

Hand-rubbed with dark mustard, fresh herbs and kosher flake salt.

Fresh cocktail rolls and red onion marmalade.

BONE IN TURKEY BREAST | 249.00 (Serves 30-40)

Brine and slow roasted with sage and garlic.

Fresh cocktail rolls and cranberry sauce.

CAVATAPPI PASTA BAR per person | 7.99

Diced chicken breast, Italian sausage, mushrooms, bell peppers, fresh tomatoes, spinach, alfredo and marinara sauce.

FAJITA BAR per person | 7.99

Grilled spiced beef and breast of chicken with onions, peppers and tomatoes.

Flour tortillas and pico de gallo.

AVOCADO SUNDAE BAR per person | 6.99

Build it your way with bacon bits, fried onions, lime wedges, olive oil, balsamic vinegar, kosher flake salt, Italian and ranch dressing.



GF Gluten Free

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

THEMED STATIONS

Priced Per Person

25 guest minimum. Fee applied for smaller groups.

POUTINE BAR | 7.99

Build it fresh with beer-battered potato fries, fresh cheese curds, beef gravy, scallions and smoked pulled pork shoulder.

CLASSIC WISCONSIN | 12.99

Fresh cheese curds, fried cheese curds, thick sliced fried pickles with bloody mary sauce, grilled stadium brats with sauerkraut, summer sausage and Wisconsin cheddar, Swiss and pepper jack.

BALL PARK | 6.99

Warm pretzel bites with cheddar cheese sauce, roasted peanuts and fresh popcorn.

FRESH PICK ME UP | 11.99

Fresh melons and berries, bananas, seasonal fresh vegetable crudité, Wisconsin string cheese and mini pretzels.

NACHO FIESTA | 7.99

Fresh tortilla chips, pico de gallo, guacamole, sour cream and hot jalapeno cheese sauce.
ADD Seasoned Ground Beef +1.99 | ADD Seasoned Shredded Chicken +2.19

MACARONI & CHEESE SKILLET | 5.99

BYO creamy cheddar mac concoction with diced ham, Cajun chicken, chopped scallions and bacon bits.

MASHED POTATO BAR | 5.99

Creamy fresh russets, scallions, pan gravy, shredded cheddar cheese, hot corn, bacon bits and sour cream.

YOGURT PARFAITS | 7.99

BYO with vanilla yogurt, fresh strawberries, blueberries, honey kist granola and dried cranberries.

ICE CREAM SUNDAES | 4.99

BYO with chocolate or vanilla ice cream, chopped nuts, rainbow sprinkles, chocolate chips, cherries, chocolate syrup, strawberry syrup, caramel syrup and whipped cream.

GF Gluten Free

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

WATERFRONT WOODFIRE 16" PIZZA

House Made Pies

Cheese Pizza | 26.00

Serves 4-6 as an entree or 10-12 as an appetizer

Gluten Free 10" Cheese Pizza | 18.00

Build Your Own | +3 per ingredient

Pepperoni	Mushrooms	Anchovies
Italian Sausage	Onions	Sliced Roma Tomatoes
Smoked Ham	Green Peppers	Banana Peppers
Italian Meatballs	Black Olives	Jalapenos
BBQ Chicken	Green Olives	Pineapple
Thai Chili Pork		

Wood Fired Signature Flatbreads

Serves 40 - 50

AGED CHEDDAR, PANCETTA, APPLE AND ARUGULA | 189.99

ROASTED RAINBOW VEGGIE | 139.99

Broccoli florets, roma tomatoes, butternut squash, Bermuda onions and Russian fingerling potatoes.

MUSHROOM, CARAMELIZED ONION AND GORGONZOLA | 129.99

BLT BURRATTA | 199.99

Pancetta, grape tomato, warm truffled burrata and shredded romaine.



GF Gluten Free

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

DINNER BUFFET

Priced Per Person

Buffet

Includes beverage station of coffee and herbal tea.

25 guest minimum. Available for smaller groups with additional fee.

2 Starters + 2 Entrees + 2 Sides + 1 Bread | 29.99

A LA CARTE ADDITIONS

Starter +3.29 | Entree +8.19 | Side +3.49 | Bread +2.79

STARTERS

Premier House Salad **GF**

With ranch and French dressings.

Premier Caesar Salad

Steakhouse Tomato Salad **GF**

Thick sliced beefsteak tomato, shaved red onion, gorgonzola crumbles, balsamic, flake salt and fresh basil.

Lebanese Tabouleh

Bloomed bulgur wheat, flat leaf parsley, fresh tomato, lemon, pine nuts and garlic.

Caprese Avocado Pasta Salad

Heirloom tomatoes, fresh mozzarella, fresh avocado, rotini, fresh basil and balsamic.

Roasted Acorn Squash Bisque

Creamy Cheddar Broccoli Soup

SIDES

Creamy Classic Mashed Potatoes & Gravy

Steakhouse Garlic Smashed Potatoes

Yukon Gold Smashed Potatoes **GF**

Gourmet Macaroni & Cheese

Roasted Baby Red Potatoes **GF**

Saffron and Cinnamon Basmati Rice **GF**

Naked Grains with Sundried Tomato & Spinach

Rich nutty farro and extra virgin oil.

Green Beans, Wax Beans & Carrots **GF**

Spiced Honey Roasted Baby Carrots **GF**

ENTREES

Maple Dijon Roasted Pork Loin **GF**

With sauce diable.

Rosemary Roasted Chicken **GF**

Marinated and dry rubbed, fresh herbs and lemon.

Grilled Garlic Lemon Atlantic Salmon **GF**

Moist and delicious.

Braised Smoked Beef Brisket

With glace du veau.

Alaskan Cod Almondine **GF**

With delicate butter sauce.

Channa Masala **GF**

Curried chickpeas and tomatoes.

Chicken Breast Scallopini

With sundried tomato, bacon, spinach and artichokes.

Chicken Cordon Blue

Grilled open face, with sauce supreme.

Lasagna Marinara Rolls

Cheesy and vegetarian.

Fork Tender Smothered Pork Chops

In savory pan gravy.

Tart Cherry & Bacon Wrapped Pork **GF**

With natural jus.

Blackened Cutlet of Turkey Bearnaise **GF**

Cast iron seared boneless Cajun breast with classic sauce.

BREADS

Fresh Baked Sheboygan Rolls & Butter

Garlic Breadsticks

Thick Sliced Garlic Bread

GF Gluten Free

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

THEMED BUFFET

Priced Per Person

Includes beverage station of coffee and herbal tea.

25 guest minimum. Available for smaller groups with additional fee.

We specialize in custom and ethnic menus. Don't see a theme you would like? Ask us.

PIZZA | 16.99

Wood Fired Pizzas
Mostaccioli al Forno
Mixed Greens with Ranch Dressing **GF**
Pasta Salad
Garlic Breadsticks

SOUTH OF THE BORDER | 17.99

Classic Beef Tacos **GF**
Chicken Fajitas **GF**
Refried Beans **GF**
Seasoned Rice
Hard and Soft Shells
Lettuce, Tomato, Onion **GF**
Shredded Cheese **GF**
Corn Tortilla Chips **GF**
Pico de Gallo **GF**
Sour Cream **GF**

ITALIAN | 17.99

Lemon Rosemary Grilled Chicken Breast **GF**
Mostaccioli al Forno
Genoese Pesto Cavatappi
Marinara Sauce **GF**
Seasonal Fresh Vegetable **GF**
Garlic Breadsticks
Artisanal Romaine Salad with Caesar Dressing **GF**
ADD Meatballs +3.99

A LA CARTE DESSERTS

Fudge Brownies & Dessert Bars | 29.99/dz
Cinnamon Churros | 24.99/dz
Mini Cannolis | 24.99/dz
Fresh Baked Cookies | 19.99/dz
Warm Apple Betty | 75.00/pan (serves 40-50)

HOMESTYLE | 21.99

Succulent Roast Chicken **GF**
Tender Beef Tips with Button Mushrooms
Creamy Mashed Potatoes & Gravy
Seasonal Vegetable **GF**
House Baked Rolls & Butter
Grandma's Potato Salad **GF**
Creamy Coleslaw **GF**
ADD House Salad with Two Dressings **GF** +3.29

FROM THE GRILL | 19.99

Wisconsin Brats & Sauerkraut
Chargrilled Beef Burgers
Baked Beans
Grandma's Potato Salad
Creamy Coleslaw **GF**
Bakery Buns
Cheddar and Swiss Cheeses **GF**
Lettuce, Tomato, Onion **GF**
Ketchup & Mustard
Potato Chips **GF**
ADD Grilled BBQ Chicken Breast +4.99
or Substitute +2.99

WISCONSIN SUPPER CLUB & FISH FRY | 24.99

Beer Battered Cod
Rotisserie Seasoned Chicken **GF**
Fried Potato Wedges
Mashed Potatoes & Gravy
Creamy Coleslaw **GF**
Tartar Sauce **GF**
Pumpnickel Rye Bread & Butter
ADD Fried Perch Fillets +7.99

GF Gluten Free

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

PLATED DINNERS

Priced Per Person

Plated dinners include a fresh garden salad with choice of dressing, fresh baked rolls and butter, coffee service and iced tea upon request.

Dinner selections with more than two options will add a 3.00 per person charge for all entrees, not including vegetarian or children's entree. We will happily create a duet plate for you, using any of our entrées, +10.99.

SALAD UPGRADES **GF**

Baby Iceberg Wedge +4.09

Bacon bits, tangy gorgonzola, mini heirloom tomatoes, scallions and chunky blue cheese

Green Goddess with Roasted Scallions +3.99

English cucumber, artisanal romaine wedge, sweet peppers, avocado and heirloom tomatoes with roasted scallion dressing.

Spiraled Carrot & Spinach Salad +3.79

Sous-vide red beets, sliced fresh apples, piquant goat cheese and champagne vinaigrette

Fresh Berries, Frisee & Arugula +5.49

With candied pecans, crumbled goat cheese and apple vinaigrette.

Poultry

CHICKEN PICATTA **GF | 21.99**

Boneless breast with mushrooms, capers, lemon and white wine. Herb mashed potatoes and seasonal vegetable.

ROASTED HALF CHICKEN | 23.99

Rotisserie seasoned and roasted to perfection, creamy mashed potatoes and gravy, sage stuffing and seasonal vegetable.

WILD MUSHROOM CHICKEN MARSALA **GF | 21.99**

Boneless breast with caramelized onion jam, sautéed wild mushrooms and glaze poulet, roasted red potatoes and seasonal vegetable.

MEDITERRANEAN GARLIC CHICKEN **GF | 21.99**

Herb-crusted boneless breast with sundried tomato glaze. Herb mashed potatoes and seasonal vegetable.

OVEN ROASTED HAND CARVED TURKEY BREAST | 20.99

With herb stuffing, creamy mashed potatoes and gravy, seasonal vegetable and cranberry chutney.

CHICKEN CORDON BLUE | 24.99

Stuffed with cherry smoked ham and sharp Swiss cheese. Supreme sauce, rosemary mashed potatoes and seasonal vegetable.

BACON WRAPPED STUFFED CHICKEN BREAST | 22.99

Applewood smoked bacon, herb and tart apple stuffing, glaze du poulet, smoked gouda mashed potatoes and seasonal vegetable.

Seafood

ALASKAN COD ALMONDINE **GF | 23.99**

With delicate butter sauce, roasted red potatoes and seasonal vegetable.

CHAR GRILLED SALMON FILLET **GF | 26.99**

With fresh squeezed lemon butter sauce and roasted garlic, pan-seared farro and seasonal vegetable.

RUBY RED ANCHO CHILI SALMON **GF | 27.99**

With tart cherry gastrique, herb mashed potatoes and seasonal vegetable.

SEARED SAFFRON MAHI MAHI **GF | 28.99**

Sesame seared, spicy berry mango salsa, saffron risotto and seasonal vegetable.

GF Gluten Free

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

PLATED DINNERS

Priced Per Person

Beef

CABERNET BRAISED SHORT RIBS | 35.99

With roasted root vegetables, red skin mashed potatoes and cabernet demi-glace.

BISTRO STEAK WITH COGNAC SAUCE | 28.99

Balsamic caramelized onions, fingerling potatoes and seasonal vegetable.

SMOKED BEEF BRISKET | 26.99

Thin sliced, savory and tender. With herb mashed potatoes and seasonal vegetable.

PREMIER BEEF TENDER TIPS | 20.99

Pan-seared tender beef simmered in glaze with fresh button mushrooms and onions. Served in a roasted potato shell with creamy russet mashed potatoes and seasonal vegetable.

FILET OF SIRLOIN | 34.99

Char-grilled, mushroom duxelles, peppercorn demi, redskin mashed potatoes and seasonal vegetable.

BACON WRAPPED BEEF CHATEAU | 29.99

Char-grilled, maitre d' hotel butter sauce, smoked gouda mashed potatoes, seasonal vegetable.

Pork

MAPLE DIJON ROASTED PORK LOIN GF | 17.99

With sauce diable, horseradish and chive mashed potatoes, and seasonal vegetable.

FRENCHED STUFFED PORK CHOP | 26.99

Cranberry sage stuffing, braised in natural jus, mashed sweet potatoes and seasonal vegetable.

FORK TENDER SMOTHERED PORK CHOP | 20.99

In savory pan gravy, with creamy mashed potatoes and seasonal vegetable.

TART CHERRY & BACON-WRAPPED PORK MEDALLIONS GF | 23.99

Twin medallions with natural jus, mashed potatoes and seasonal vegetable.

Vegetarian

STUFFED SWEET PEPPER GF | 18.99

Filled with truffle burrata cheese, fresh basil, sundried tomato and pine nuts, with saffron risotto.

LASAGNA MARINARA | 18.99

Twin roll-ups filled with seasoned ricotta, marinara sauce and gooey mozzarella.

ANCIENT GRAIN V | 18.99

Pan seared farro with roasted garlic, spinach, sun-dried tomato and spaghetti squash.

WASATCH PIE | 19.99

Jumbo portabella mushroom stuffed with flame-roasted sweet corn, black beans, onion, peppers, and gorgonzola with fragrant basmati rice.

CHANNA MASALA GF | 15.99

Curried chickpeas and tomatoes with cilantro and saffron basmati rice.

May be prepared vegan upon request.

BUTTERNUT SQUASH AND GNOCCHI | 16.99

Pan-seared and lightly caramelized with browned butter, basil, garlic and parmesan.

KIDS' OFFERINGS

CHICKEN TENDERS | 10.99

Served with fruit cup and french fries.

MACARONI AND CHEESE | 10.99

Served with fruit cup.

SOUP ACCOMPANIMENT

Creamy Cheddar Broccoli Soup | 3.49

Roasted Acorn Squash Bisque | 4.49

GF Gluten Free V Vegan

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

BAKERY SWEETS

Priced per person / Sliced and plated

BAKED LATTICE PIE | 4.99

Apple or Cherry

NEW YORK CHEESECAKE | 9.99

We make custom cheesecake flavors.

CARROT CAKE | 8.99

Rich and moist with sweet cream cheese frosting.

TIRAMISU | 5.99

Layers of coffee-soaked sponge cake, mascarpone, whipped cream and cocoa.

FLOURLESS CHOCOLATE TORTE **GF** | 5.99

Decadent and rich chocolate.

STRAWBERRY CREME TORTE | 3.99

Vanilla sponge cake layered with strawberries and cream.

BLACK FOREST TORTE | 3.99

Chocolate sponge cake with cherries and cream.

HOUSE-MADE CUSTOM CAKES | 3.99

Vanilla, Chocolate, Marble, Carrot, and Red Velvet. Select your favorite flavor. Add 1.00 for each additional flavor. Super moist and made by our in-house Pastry Chefs.

Priced per dozen

BROWNIES & BARS | 29.99

FRESH BAKED COOKIES | 19.99

FRESH BAKED JUMBO COOKIES | 24.99

GOURMET PETIT FOURS | 99.00

Assorted gourmet flavors.

Priced per 50.

SHEET CAKES

Vanilla, Chocolate, Marble,

Carrot, Red Velvet

Full Sheet | 119.99 (serves 80)

Half Sheet | 69.99 (serves 40)

LUSCIOUS CUPCAKES | 2.99

Baked in-house and decorated by our own Pastry Chef.

Vanilla, Chocolate, Marble,

Carrot, Red Velvet

BUILD YOUR OWN

S'MORES | 199.00

Hershey bars, graham crackers and jumbo marshmallows. Station set serves 50



Custom Wedding Cake

Creations by our in-house Pastry Chef. Starting at just 2.49 per serving.

We gladly add your ribbon and fresh flowers free of charge.

6 " Tier (serves 10) | 9" Tier (serves 30) | 12" Tier (serves 60)

FLAVORS	ICINGS	
Vanilla	Buttercream	Multiple Flavors +.50
Chocolate	Chocolate Buttercream	Fruit Filling +.75
Marble	Vanilla Whipped	Fondant +1.00
Carrot	Chocolate Whipped	Custom Décor +.50
Red Velvet	Cream Cheese	



GF Gluten Free

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

BEVERAGE SERVICE

BEER

Domestic Bottle 4.50 | Half Barrel 325.00

Micro Bottle 5.50 | Half Barrel 400.00

Imported Bottle 5.50 | Half Barrel prices vary

COCKTAILS

Rail Brand 5.00 • **Call Brand** 6.00 • **Premium Brand** 7.00 • **Prestige Brand** 8.00

Old Fashioned & Bloody Mary +2.00

Martinis & Manhattans +2.00

Doubles on the rocks +2.00

NON-ALCOHOLIC OPTIONS

Bottled Water 3.00

Soft Drinks 3.00 per glass

Juice 3.00 per glass

WINE

House Wines 26.00 | 7.00

Chardonnay

White Zinfandel

Pinot Grigio

Cabernet Sauvignon

Merlot

Moscato

House Champagne 26.00

Champagne Punch 32.00 a gallon

Upgraded wines available upon request.



The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

BEVERAGE SERVICE

Beverage Packages

- Minimum of 100 adults for packages
- Packages can begin up to 1 hour prior to dinner, and continue for up to 7 hours (or midnight)
- Bar shots not included in packages
- Beverage packages do not apply to food minimums

PACKAGE #1

One type of Domestic Tap Beer
Soft Drinks
9.99 per person

PACKAGE #2

One type of Domestic Tap Beer
Three types of House Wines
Soft Drinks
13.99 per person

PACKAGE #3

One type of Domestic Tap Beer
Three types of House Wines
Rail Brand Cocktails
Soft Drinks
Include Old Fashioned +2.00
17.99 per person

CHILDREN'S PACKAGE

Assorted Soda and Juice
Young Adults Ages 13-20 | 6.99 per person
Ages 4-12 | 3.99 per person
Ages 3 years and under are free

Bar Set Up

50.00 set up fee for each private bar requested, plus 5% sales tax.
We recommend one bar per 100 people. We reserve the right to remove bars as sales dictate.
TAB BAR Charged to the host on a per drink basis, plus 22% service charge and 5% sales tax.
CASH BAR Guests purchase each drink.

HOSPITALITY SUITES

BAR SET UP Includes ice, fruit, napkins, 100 plastic glasses, stir sticks, picks and bar table | 75.00
ICE SERVICE Tub of ice and scoop. Serves 15-25 | 25.00

Restocking

We will restock one half barrel of domestic beer, if untapped. Any other untapped barrels will be charged a 75.00 restocking fee.

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV prices

Projectors and Screens

Data Projector & Screen | 225.00

Screen | 50.00 *No Charge When Renting our Projector*

Microphones

Microphone (One standard wireless microphone included with each room set)

Cordless Hand Held | 70.00

Lavaliere Wireless | 70.00

Wired | 10.00

Meeting Aids

Whiteboard & Markers | 25.00

Flipchart, Easel & Markers | 40.00

Additional Flipchart Pad | 20.00

Post It® Notepad, Easel & Markers | 45.00

Laser Pointer | 20.00

Pad & Pen | 3.00

Wireless Remote | 35.00

AV Web Conferencing | 200.00

Miscellaneous

Extension Cord | 5.00

Power Strip with Surge Protector | 5.00

AV Table (without our equipment) | 25.00

Exhibit Table (with power), includes draped table and two chairs | 25.00

Exhibit Table (without power), includes draped table and two chairs | 15.00

Polycom Speaker Phone | 55.00

Masking Tape | 10.00 per roll

"Dial 9" Access Phone Line | 25.00

Easel | 5.00

Portable Sound System | 75.00

The customary 22% service charge and 5% sales tax will be added to food, beverage and AV 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 & Tax

A 22% service charge and 5% sales tax will be added to the final food, beverage and audio visual 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 this Hotel in advance.

Groups requesting sales tax exemption must submit a copy of their Tax Exempt Certification 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 important part of a successful meeting and 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 22% service charge and 5% sales tax will be added to food, beverage and AV prices