



# BANQUET MENU

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

# BREAKFAST

Priced Per Person

## Continental

### CONTINENTAL | 12.50

Assorted muffins, Danish, fresh fruit, orange juice, coffee and hot tea.

### EXECUTIVE CONTINENTAL | 14.50

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

### FITNESS CONTINENTAL | 16.50

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 | 16.00

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

### FRESHLY BAKED QUICHE FLORENTINE | 20.00

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

### EGGS BENEDICT | 18.00

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

## ADD-ONS

Assorted Yogurts **GF** | 3.50

Assorted Greek Yogurts **GF** | 4.75

Hard-Boiled Eggs **GF** | 2.50

Oatmeal | 3.00

Raisins, brown sugar and butter

Whole Fresh Fruit **GF** | 3.00

Apples, oranges and bananas

Fresh Fruit Cups **GF** | 4.50

Seasonal fruit

Scrambled Eggs **GF** | 4.00

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

Breakfast Potatoes | 3.00

Chef's seasonal selection  
*minimum order 15 guests*

Sage Infused Pork Sausage Links **GF** | 4.00

1/4 lb. Hot & juicy!

Thick Juicy Smokey Bacon **GF** | 5.00

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 | 22.00

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 | 25.00

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 | 20.00

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 | 8.50

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

### CREPE FLAMBEE | 7.50

Strawberries  
Blueberries  
Apples  
Fresh Chantilly Crème & Korbel Brandy

### THICK SLICED CINNAMON FRENCH TOAST | 7.50

Hot Syrup & Butter

### FLUFFY BUTTERMILK PANCAKES | 7.50

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



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# BREAKFAST

## *A la Carte*

### BAKERY

Priced Per Item. Minimum Order One Dozen.

**BUNDT COFFEE CAKE | 4.50**

**DANISH KRINGLE ASSORTED** Wisconsin's state pastry | **3.50**

**MUFFINS ASSORTED | 4.00**

**DONUT ASSORTED | 2.00**

**BAGELS & CREAM CHEESE | 3.00**

**DONUT HOLES | 1.00**

**APPLE TURNOVERS | 2.00**

**SCONES ASSORTED | 4.00**



### MORNING SIDES

**FRESH FRUIT CUP** Individual cups of seasonal fruit | **4.50**

**GRANOLA BAR | 4.00**

**WHOLE FRESH FRUIT | 3.00**

**HARD BOILED EGG SHOOTER | 3.00**

Skewered in a shot glass with a splash of buffalo sauce

**BOILED EGG | 2.50**



### BEVERAGES

**JUICE per pitcher | 20.00**

Orange, Apple, Cranberry

**JUICE 10 oz Bottle | 5.00**

Orange, Apple, Cranberry

**MILK 2% per pitcher | 16.00**

Wisconsin fresh. Chocolate available on request

**LEMONADE, ICED TEA, FRUIT PUNCH per pitcher | 16.00**

**COFFEE per gallon | 45.00**

**ASSORTED HOT TEA | 3.25**

**BELGIAN HOT CHOCOLATE per half gallon | 35.00**

**BOTTLED WATER | 3.50**

**CANNED SODA | 3.50**

## 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 | 25.00**

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

### **SAVORY ROASTED CHICKEN BREAST GF | 23.00**

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

### **CHICKEN PICATTA GF | 23.00**

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

### **ROOT BEER MARINATED PORK GF | 22.00**

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 | 20.00**

Creamy and delicious!

### **PREMIER WATERFRONT BEEF TENDERLOIN TIPS | 24.00**

Pan seared tender beef simmered in glaze 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 | 17.00**

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

### **WATERFRONT CHEF SALAD GF | 16.00**

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 | 27.00**

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 | 15.00**

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 | 4.50**

Seasonal fruit

### **Creamy Cheddar Broccoli Soup | 4.50**

### **Roasted Acorn Squash Bisque | 4.50**

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 | 24.00

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 | 23.00

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 | 22.00

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 +2.00



# BOXED MEALS

Priced Per Person

## Boxed Meals

Selections with more than two options will add a 3.00 per person charge for all boxed meals, not including vegetarian

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

### **VEGGIE LOVERS WRAP | 16.00**

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

### **TURKEY & SWISS CROISSANT | 18.00**

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

### **SHAVED HAM ON PRETZEL BUN | 16.00**

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

### **ROAST BEEF & CHEDDAR ON RYE | 17.00**

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

### **TURKEY, BACON & AVOCADO ON WHEAT | 20.00**

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

### **CRANBERRY PECAN CHICKEN SALAD | 15.00**

Twin freshly baked Sheboygan rolls stuffed full

### **SCRATCH-MADE EGG SALAD ON WHEAT | 14.00**

With crisp lettuce and kosher pickle chips

**SALAD** meals include fresh baked breadstick.

### **CHICKEN CAESAR | 18.00**

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

### **WATERFRONT CHEF SALAD GF | 17.00**

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

### **ROASTED GARLIC HUMMUS | 13.00**

With cucumber, radish and pita

**BREAKFAST** meals.

### **YOGURT BENTO | 10.00**

Vanilla yogurt, honey kist granola, and fresh fruit

### **MUFFIN BOX | 9.00**

Jumbo muffin, boiled egg, individual yogurt and butter

### **BAGEL BOX | 10.00**

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

### **HOT CHEESE OMELETTE BOX | 10.00**

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

## BEVERAGES

Canned Soda | 3.50 • Bottled Water | 3.50

Eco-friendly containers available at market price.



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# A LA CARTE SNACKS

Meeting Breaks • Receptions

## Snacks

**FRESH BAKED COOKIES per dozen | 20.00**

**FRESH BAKED JUMBO COOKIES per dozen | 25.00**

**BROWNIES & BARS per dozen | 30.00**

**SOFT WARM PRETZEL BITES | 38.00**

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

**CHIPS & DIP | 24.00**

1 lb. (serves 8-10)

**NACHO CHIPS WITH FRESH PICO | 27.00**

1 lb. (serves 8-10)

**BUTTERED POPCORN per pound | 28.00**

**CANDY BARS | 4.00**

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

**LUSCIOUS CUPCAKES | 5.00**

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 | 23.00 • MINI PRETZELS | 27.50 • SNACK MIX | 21.00 • M&MS | 21.00**

**MIXED NUTS | 35.00 • CANDIED CASHEWS | 35.00 • CARAMEL CORN | 25.00**

## BEVERAGES

**FRUIT INFUSED WATER per gallon | 25.00**

Choose berry, citrus or cucumber melon

**LEMONADE, ICED TEA, FRUIT PUNCH per pitcher | 16.00**

**COFFEE per gallon | 45.00**

**ASSORTED HOT TEA | 3.25**

**BELGIAN HOT CHOCOLATE per half gallon | 35.00**

**BOTTLED WATER | 3.50**

**CANNED SODA | 3.50**

**JUICE per pitcher | 20.00**

Orange, Apple, Cranberry

**JUICE 10 oz Bottle | 5.00**

Orange, Apple, Cranberry

**MILK 2% per pitcher | 16.00**

Wisconsin fresh. Chocolate available on request



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# 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.

# HORS D'OEUVRES

## Trays & Displays

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All selections serve approximately 50, unless noted.

### **WISCONSIN PREMIER CHEESE & CRACKER DISPLAY | 195.00**

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

### **WISCONSIN CHEESE & SAUSAGE | 185.00**

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

### **ANTIPASTO DISPLAY | 175.00**

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

### **WHOLE SMOKED SALMON | 300.00**

Crackers, capers, chopped egg and Bermuda onions.

### **TACO DIP GF | 120.00**

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

### **ROASTED ARTICHOKE DIP | 125.00**

Served with fresh corn tortilla chips

### **ILLUMINATED SHRIMP DISPLAY GF | 200.00**

Over ice with lemon and cocktail sauce. 50 pc.

### **HUMMUS TRIO DISPLAY | 125.00**

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

### **PREMIER VEGETABLE CRUDITE GF | 185.00**

Fresh in season with dill dip.

### **FRESH FRUIT DISPLAY GF | 185.00**

Seasonal melons, berries and citrus.



# 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 | 275.00** (Serves 30-40)

Brine and slow roasted with sage and garlic.

Fresh cocktail rolls and cranberry sauce.

## **CAVATAPPI PASTA BAR per person | 14.00**

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

## **FAJITA BAR per person | 14.00**

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

Flour tortillas and pico de gallo.



# THEMED STATIONS

Priced Per Person

25 guest minimum. Fee applied for smaller groups.

## **POUTINE BAR | 8.00**

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

## **CLASSIC WISCONSIN | 14.00**

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 | 8.00**

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

## **FRESH PICK ME UP | 14.00**

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

## **NACHO FIESTA | 8.00**

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 | 10.00**

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

## **MASHED POTATO BAR | 12.00**

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

## **YOGURT PARFAITS | 10.00**

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

## **ICE CREAM SUNDAES | 12.00**

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

# 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 | 190.00

### ROASTED RAINBOW VEGGIE | 140.00

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

### MUSHROOM, CARAMELIZED ONION AND GORGONZOLA | 130.00

### BLT BURRATTA | 200.00

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



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# 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 | 32.00**

### A LA CARTE ADDITIONS

**Starter +3.50 | Entree +8.00 | Side +3.50 | Bread +2.75**

### 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

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# 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.

## **SOUTH OF THE BORDER | 20.00**

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 | 22.00**

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 +4.00

## **HOMESTYLE | 24.00**

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**

+3.50

## **FROM THE GRILL | 23.00**

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 +5.00

or Substitute +3.00

## **WISCONSIN SUPPER CLUB & FISH FRY | 27.00**

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 +8.00

### **A LA CARTE DESSERTS**

Fudge Brownies & Dessert Bars | 30.00/dz

Cinnamon Churros | 25.00/dz

Mini Cannolis | 25.00/dz

Fresh Baked Cookies | 20.00/dz

Warm Apple Betty | 75.00/pan (serves 40-50)

**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 +4.00**

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

### **Green Goddess with Roasted Scallions +4.00**

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

### **Spiraled Carrot & Spinach Salad +4.00**

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

### **Fresh Berries, Frisee & Arugula +6.00**

With candied pecans, crumbled goat cheese and apple vinaigrette.

## Poultry

### **CHICKEN PICATTA **GF** | 26.00**

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

### **ROASTED HALF CHICKEN | 28.00**

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

### **WILD MUSHROOM CHICKEN MARSALA **GF** | 26.00**

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

### **MEDITERRANEAN GARLIC CHICKEN **GF** | 26.00**

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

### **OVEN ROASTED HAND CARVED TURKEY BREAST | 25.00**

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

### **CHICKEN CORDON BLUE | 29.00**

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

### **BACON WRAPPED STUFFED CHICKEN BREAST | 30.00**

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

## Seafood

### **ALASKAN COD ALMONDINE **GF** | 29.00**

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

### **CHAR GRILLED SALMON FILLET **GF** | 33.00**

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

### **RUBY RED ANCHO CHILI SALMON **GF** | 35.00**

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

### **SEARED SAFFRON MAHI MAHI **GF** | 36.00**

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 | 36.00

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

### BISTRO STEAK WITH COGNAC SAUCE | 31.00

Balsamic caramelized onions, fingerling potatoes and seasonal vegetable.

### SMOKED BEEF BRISKET | 30.00

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

### PREMIER BEEF TENDER TIPS | 25.00

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 | 37.00

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

### BACON WRAPPED BEEF CHATEAU | 32.00

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

## Pork

### MAPLE DIJON ROASTED PORK LOIN GF | 25.00

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

### FRENCHED STUFFED PORK CHOP | 30.00

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

### FORK TENDER SMOTHERED PORK CHOP | 27.00

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

### TART CHERRY & BACON-WRAPPED PORK MEDALLIONS GF | 28.00

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

## Vegetarian

### STUFFED SWEET PEPPER GF | 20.00

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

### LASAGNA MARINARA | 20.00

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

### ANCIENT GRAIN V | 20.00

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

### WASATCH PIE | 22.00

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

### CHANNA MASALA GF | 18.00

Curried chickpeas and tomatoes with cilantro and saffron basmati rice.

May be prepared vegan upon request.

### BUTTERNUT SQUASH AND GNOCCHI | 20.00

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

## KIDS' OFFERINGS

### CHICKEN TENDERS | 12.00

Served with fruit cup and french fries.

### MACARONI AND CHEESE | 12.00

Served with fruit cup.

## SOUP ACCOMPANIMENT

### Creamy Cheddar Broccoli Soup | 4.50

### Roasted Acorn Squash Bisque | 4.50

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 | 5.00**

Apple or Cherry

## **NEW YORK CHEESECAKE | 8.00**

We make custom cheesecake flavors.

## **CARROT CAKE | 8.00**

Rich and moist with sweet cream cheese frosting.

## **TIRAMISU | 7.50**

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

## **FLOURLESS CHOCOLATE TORTE GF | 6.25**

Decadent and rich chocolate.

## **STRAWBERRY CREME TORTE | 4.00**

Vanilla sponge cake layered with strawberries and cream.

## **BLACK FOREST TORTE | 4.00**

Chocolate sponge cake with cherries and cream.

Priced per dozen

## **BROWNIES & BARS | 30.00**

## **FRESH BAKED COOKIES | 20.00**

## **FRESH BAKED JUMBO COOKIES | 25.00**

## **GOURMET PETIT FOURS | 100.00**

Assorted gourmet flavors.

Priced per 50.

## **SHEET CAKES**

Vanilla, Chocolate, Marble,  
Carrot, Red Velvet

Full Sheet | 280.00 (serves 80)

Half Sheet | 140.00(serves 40)

## **LUSCIOUS CUPCAKES | 5.00**

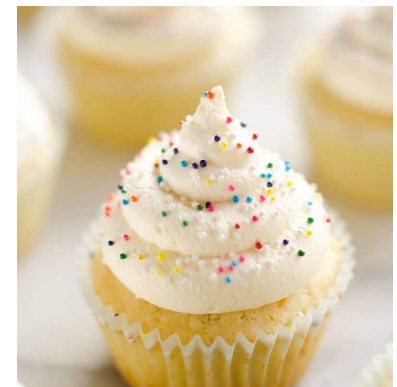
Baked in-house and decorated  
by our own Pastry Chef.

Vanilla, Chocolate, Marble,  
Carrot, Red Velvet

## **BUILD YOUR OWN**

## **S'MORES | 200.00**

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



# BEVERAGE SERVICE

## BEER

**Domestic** Bottle 5.00 | Half Barrel 375.00

**Micro** Bottle 6.00 | Half Barrel -Market price

**Imported** Bottle 6.00| Half Barrel -Market price

## COCKTAILS

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

Martinis & Manhattans +2.00

Doubles on the rocks +3.00

## NON-ALCOHOLIC OPTIONS

**Bottled Water** 3.50

**Soft Drinks** 3.50 per glass

**Juice** 3.00 per glass

## WINE

**House Wines** 26.00 | 7.00

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  
12.00 per person

### PACKAGE #2

One type of Domestic Tap Beer  
House Wines  
Soft Drinks  
15.00 per person

### PACKAGE #3

One type of Domestic Tap Beer  
House Wines  
Rail Brand Cocktails  
Soft Drinks  
20.00 per person

### CHILDREN'S PACKAGE

Assorted Soda and Juice  
Young Adults Ages 13-20 | 7.00 per person  
Ages 4-12 | 4.00 per person  
Ages 3 years and under are free

## Bar Set Up

75.00 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.

## 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

# 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.