



# *Standard Wedding Package*

\$55 per guest | 40 guest minimum

## **INCLUDED**

Choice of (3) butler-passed hors d'oeuvres for one hour

Elegant buffet dinner with choice of: (2) salads, (2) display trays, (2) entrées, & (2) sides

Complimentary champagne toast for all wedding guests

One hour of standard open bar service

Complimentary coffee, hot tea & milk

Complimentary cake cutting

No charge for bartender(s)

Table numbers & stands

12" round table mirrors

## **ENHANCEMENTS**

Plated entrée(s) \*prices start at \$55 & up

Additional buffet entrée selections

Additional bar service

Late night snacks

Sweet table

## Hors D'oeuvre Choices:

(Choose 3)

### Hot

Crispy Panko-Crusted Chicken Fingers with Honey Black Pepper Sauce

Buffalo Chicken Tenders

Meatballs tossed with your choice of BBQ, Bordelaise or Swedish Sauce

Smoked Beef Brisket Quesadillas with a Honey Chipotle Glaze

Served with Grilled Pineapple Salsa

Chicken Flatini - Fresh Pesto, Diced Chicken, Roasted Red Peppers and Fontina Cheese

Spicy Italian Flatinis - Ham, Salami, Pepperoni, Mozzarella Cheese and Giardiniera

Chicken, Spinach and Feta Cheese Phyllo Tarts

Sea Scallop Rumaki, Panko-Crusted and Nueske's Bacon

Italian Sausage Stuffed Mushroom Caps

Florentine Stuffed Mushroom Caps

Petite Reuben Sandwiches on Marble Rye

Pork Pot Stickers with Scallion Soy Sauce

Brie and Orange Walnut Tarts

Mongolian Steak Satay

Petite Beef Wellington

Petite Chicken Wellington

Chi-Spiced Chicken and Fig Spring Roll

Spicy Crab Rolls with Toasted Coconut

Oysters Rockefeller Bouches

Mini Crab Cakes with Pineapple-Roasted Corn Salsa and Chipotle Aioli - \$24.00

Chipotle Steak Churrasco Kabobs

### Cold

Prosciutto-wrapped Asparagus glazed with Reduced Balsamic

Plum Chutney Duck Confit on English Cucumber

Prosciutto, Fontina Cheese and Basil Pinwheels with Orange Zest Marmalade

Silver Dollar Sandwiches - Assorted with Cold Cuts, Tuna, and Chicken Salad

Tuna Carpaccio with Seaweed Slaw and Wonton Chip

Caprese Kabobs - Mozzarella, Basil and Cherry Tomato with a Balsamic Glaze

Roasted Sweet Red Bell Pepper and Basil Crostini with Golden Raisin, Feta Cheese, and Balsamic Glaze

Pomodoro Bruschetta - Basil Marinated Roma Tomatoes on Extra Virgin Olive Oil Toast

## Buffet Dinner Choices:

### Salads

(Choose 2)

House Salad | Caesar Salad | Potato Salad | Italian Pasta Salad | Creamy Coleslaw  
Grilled Vegetable Platter | Grilled Southwestern Salad

### Displays

(Choose 2)

Vegetable Crudités with Honey Mustard and Ranch Dipping Sauces  
Tropical and Domestic Fruit Display  
Wisconsin Cheese Display

### Entrees

(Choose 2 - Add a third entrée for an additional \$3 per person)

Broiled Cod with Spinach and Lemon Caper Sauce  
Cedar Planked Salmon with Lemon Dill Sauce  
Chicken Marsala or Piccata  
Hearty Meat or Vegetarian Lasagna  
Pork Wiener Schnitzel with a Lemon, Caper Demi Glace  
Honey & Thyme Roasted Pork Loin with Double Cognac Demi Glaze  
Beef Tenderloin Tips Four Seasons served with Egg Noodles  
Roasted Turkey with Gravy  
Honey Glazed Ham

*\*Add 1 of the items below for an additional \$12 per person*

Chef-Carved Prime Rib with Horseradish Sour Cream Sauce\*  
Chef-Carved Roast Tenderloin with Horseradish Sour Cream Sauce\*

### Sides

(Choose 2)

Old Fashioned or Roasted Garlic Mashed Potatoes  
Fork-Smashed Yukon Gold Potatoes with Cheddar Cheese, Bacon, and Parsley  
Rosemary Roasted Red-Skin Potatoes  
Wild Rice Pilaf  
Steamed Broccoli  
Green Beans Almondine  
Glazed Baby Carrots  
Haricot Vert with Julienne Carrots  
Julienne Vegetables  
Green Beans, Yellow Squash, and Zucchini with Red Pepper Accents  
Mixed Vegetable Succotash  
Squash Medley

### Standard Open Bar

(1-hour)

Well-Brand Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Amaretto, Vermouth,  
Triple Sec, Draft Beer, House Wine, Soft Drinks, Mixers, Juice, and Garnishes

## ENHANCEMENTS

### **Plated Dinner Entrées**

All Plated Entrées include: House Salad, one Vegetable and one Starch (if not designated), Assorted Breads, Whipped Butter, Coffee, Tea, and Milk

\$55/guest:

#### **Chicken Piccata**

Breast of Chicken Pan-Seared  
Served with Lemon-Caper Cream Sauce

#### **Classic Chicken Marsala**

Pan-seared Chicken Breast lightly simmered in a Mushroom Marsala Wine Sauce

#### **Honey & Thyme Roasted Pork Loin**

Slow-Roasted Pork Loin rubbed with Fresh Thyme and Local Honey. Served with Pop-Pop Tomatoes and a Double Cognac Demi Glaze

#### **Athenian Pork Tenderloin**

Herbed Garlic Lime rubbed Pork Tenderloin seared and sliced over Capellini Pasta tossed with Kalamata Olives, Sun-Dried Tomatoes, Feta Cheese, Heirloom Tomatoes, and Roasted Paprika Cream

#### **Stuffed Portobello**

Marinated Portobello Mushroom with Spinach, Ricotta and Fontina Cheeses, Oven-Roasted Tomatoes, Soufflé Bread Crumbs, and Piquillo Pepper Sauce

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\$59/guest:

#### **Florida Grouper**

Ginger, Soy-Seared Florida Grouper over Julienne Vegetables, Sesame Seed Salad, Miso Sauce, and Forbidden Rice Pilaf

#### **Orange Roughy**

Pecan and Basil dusted Orange Roughy with Roasted Garlic and Orange Zest Cream  
Served with Confetti Jasmin Rice and Amaretto Green Beans

#### **Southern Comfort Braised Short Ribs of Beef**

Boneless Chuck Short Ribs slowly braised in a Southern Comfort Veal Stock and Citrus Gremolata

\$68/guest:

**Roasted Tenderloin of Beef**

8-ounces of Sliced Beef Tenderloin  
Served with a rich Bordelaise Sauce

**Center-Cut Filet Mignon**

An 8-ounce Beef Filet Char-Grilled  
Served with Bordelaise Sauce

**Center-Cut Ribeye Steak**

12-ounces of our Char-Grilled Center-Cut Ribeye Steak served with Demi Glace,  
Sautéed Mushrooms, and Onions

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**Additional Bar Package Information**

There is no set-up charge for any of our Bar Packages.

Per Wisconsin State Law, we cannot serve anyone who appears intoxicated.

Guests under 21 are not allowed to consume alcohol, even with a parent's permission.

All open bars listed below are based upon one or four consecutive hours.

**Standard Open Bar**

Well-Brand Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Amaretto, Vermouth,  
Triple Sec, Draft Beer, House Wine, Soft Drinks, Mixers, Juice, and Garnishes

Each additional hour - \$7.00 per person

**Premium Open Bar**

Standard Open Bar from above plus:

Absolut and Titos Vodkas, Tanqueray Gin, Bacardi, Captain Morgan, Dewar's,  
Korbel Brandy, Seagram's 7, Jim Beam, Jack Daniels, and Domestic Bottled Beer

1-hour - \$15.00 per person | 4-hours - \$23.00 per person

**Executive Open Bar**

Premium Open Bar from above plus:

Grey Goose and Ketel One Vodkas, Bombay Sapphire Gin, Jameson, Crown Royal,  
Seagram's V.O., Makers Mark, Chivas, Johnnie Walker Black, Kahlua, Bailey's,  
and all Domestic, Imported and Craft Beer

1-hour - \$18.00 per person | 4-hours - \$28.00 per person

## **Beer & Wine Bars**

Domestic Draft Beer, House Wine, and Soft Drinks

4-hours - \$16.00 per person

Include Domestic Bottled Beer – add \$4 per person

Included Domestic and Imported Bottled Beer – add \$5 per person

## **Non-Alcoholic Bars**

Soft Drinks, Juice, Coffee, Hot and Iced Tea, Water

4-hours - \$6.95 per person

## **Open Bars based on Consumption & Cash Bars**

Charged per drink ordered

Soft Drinks and Bottled Water

\$2.00

Draft Beer

\$3.00

Domestic Beer

\$3.50

Imported Beer

\$4.50

House Wine

\$5.50/glass

Well-Brand Mixed Drinks

\$5.50 - \$7.00

Call Liquor Brand Mixed Drinks

\$6.50 - \$8.00

Top Shelf Brand Mixed Drinks

\$8.00 - \$10.00

House Wine - Red or White

\$24.00/bottle

Champagne

\$24.00/bottle