



BANQUET MENUS

FALL & WINTER



THE MIDWEST'S PREMIER RESORT DESTINATION

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CONTINENTAL BREAKFAST & PACKAGE

Full Day Break packages are from breakfast through 5 pm.

Half Day packages are from breakfast through 12 pm.

Seasonal Continental Breakfast – \$26 per person

Full Day Package - \$44 per person, Half Day Package - \$38 per person

- Selection of Individual Bottled Natural Juices
- Seasonal Fresh Fruit and Berries
- Organic Greek Yogurt and Local Honey with Housemade Granola
- Assorted Mini Muffins and Breakfast Breads
- Coffee, Decaffeinated Coffee and Herbal Tea Selection

Fresh and Local Continental Breakfast - \$32 per person

Full Day Package \$50 per person, Half Day Package \$44 per person

- Fresh Squeezed Orange Juice
- Regional Assorted Fresh Fruit
- Assorted Bagels with Regular, Roasted Vegetable and Smoked Salmon Cream Cheese
- Assorted Cereals with Soy, 2% and Whole Milk
- Organic Greek Yogurt and Local Honey with Housemade Granola
- Bakery Selection and House Specialties
- Coffee, Decaffeinated Coffee and Herbal Tea Selection

Add Skillet Scrambled Eggs to any Continental \$5 per person

Add Applewood Smoked Bacon to any Continental for \$5 per person

Add Hard Boiled Eggs to any Continental at \$36 per dozen

Mid-Morning Break

- Assorted Sodas
- Bottled Still and Sparkling Water
- Whole Fresh Fruit and Assorted Nuts
- Coffee, Decaffeinated Coffee and Herbal Tea Selection

Afternoon Break

- Assorted Sodas
- Bottled Still and Sparkling Water
- Homestyle Cookies and Brownies
- Coffee, Decaffeinated Coffee and Herbal Tea Selection

Full Day Break includes the above Mid-Morning Break plus the Afternoon Break.

Half Day Break includes either the Mid-Morning Break or Afternoon Break.

All breakfast based on a minimum of 25 people, anything under will require a \$200 one-time fee.

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.

CONTINENTAL BREAKFAST ENHANCEMENTS



Breakfast Enhancements are additions to your continental selections. They may not be purchased separately. They will extend the duration of your breakfast to 90 minutes.

Farm Breakfast - \$11 per person

- Scrambled Eggs and Cheddar Cheese
- Maple Glazed Kielbasa Sausage with Peppers and Onions or Applewood Smoked Bacon
- Shredded Hash Browns with Scallions

Bacon and Egg English Muffin - \$9 per person

- Scrambled Eggs, Bacon, Roasted Tomato and Fontina Cheese on Toasted English Muffin

Oatmeal and Yogurt Bar - \$9 per person

- Customize Whole Grain Oats and Greek Vanilla Yogurt
- Roasted and Dried Fruits, Sliced Almonds and Walnuts
- Brown Sugar, Local Honey, Non-Fat and Soy Milk

Cereal Bar - \$8 per person

- Granola, Raisin Bran, Whole Wheat Cheerios, Frosted Flakes
- Raisins, Seasonal Dried Fruits, Almonds, Walnuts and Pecans
- Whole, 2%, Skim and Soy Milk

Breakfast Burrito - \$9 per person

- Scrambled Eggs with Chihuahua Cheese, Applewood Smoked Bacon, Pico De Gallo, Flour Tortillas

Garden Firtatta (Minimum of 20 persons)- \$9 per person

- Swiss Chard, Green Onions and Olives with Cage Free Egg Whites and Local Goat's Cheese

All breakfast based on a minimum of 25 people, anything under will require a \$200 one-time fee.

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.

**Gluten free upon your request, additional \$2 per person.*

30-MINUTE BREAK STATIONS

Afternoon Cantina - \$15 per person

- Housemade Guacamole, Black Bean Dip, Cheese Dip and Roasted Tomato Salsa
- Warm Corn Tortilla Chips
- Mint and Chili Marinated Jicama
- Cinnamon and Sugar Flour Tortilla Chips with Vanilla Bean Cream
- Infused Water Station with Lemon and Cucumber

Taste of Grand Geneva - \$15 per person

- Baby Carrots with Lemon Garlic Hummus
- Fresh Kale Chips
- Artisan Baguettes and Aged White Cheddar
- Chocolate Hazelnut Crème Shooters
- Fruit Infused Water Station with Fresh Mint

Tea Time - \$17 per person

- Open Face Petite Sandwiches to include: Cucumber on White, Chicken Salad Profiterole, Smoked Salmon and Dill on Wheat
- Berry Scones with Devonshire Cream
- Mini Tarts and Petit Fours
- Assorted Hot Tea Selection with Lemon, Rock Sugar and Local Honey
- Raspberry Iced Tea and Lemon Infused Water

Craft Soda and Pretzel Break - \$17 per person

- Warm Pretzel Bites with Pimento Cheese Spread and IPA Mustard
- House Smoked Peanuts
- Cheddar Stuffed Meatballs with BBQ Sauce
- Grilled Brats
- Assorted Sprecher's Sodas
- Infused Water Station

Mediterranean Market - \$16 per person

- Picanti Salami, Rosa Framani, Sopresata
- Wisconsin Roth Cheese Board
- Cured Olives and Pickled Vegetables
- Grilled Flatbread with Garbanzo Bean Hummus
- Filled Lemon Basil Sable Cookies
- Ambrosia Cold Pressed Seasonal Juice and Lemon Infused Water

*All Stations based on a minimum of 25 people for all breaks, anything under will require a \$200 one-time fee.
All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.*

COFFEE BREAKS - ENHANCEMENTS

Beverages

- Coffee, House Blend-Regular and Decaffeinated Coffee..... \$66 per gallon
- Hot Water for Assorted Teas..... \$3 per bag
- Chilled Orange, Tomato, Grapefruit and Cranberry Juices \$4 each
- Pepsi® Regular, Diet and Decaffeinated Soft Drinks \$4 each
- Bottled Still Water \$4 each
- Sparkling Water \$4 each
- Bottled Iced Teas, Lemonade and Starbucks Frappuccino® \$5 each
- Kale, Green Apple and Banana Smoothie \$72 per gallon
- Antioxidant Smoothie with Blueberries and Ginger..... \$72 per gallon

Breakfast

- Assorted Muffins \$25 per dozen
- Assorted Jumbo Muffins \$45 per dozen
- Butter Croissants \$35 per dozen
- Seasonal Fruit Danish \$35 per dozen
- Assorted Breakfast Breads, Banana Date Nut and Gluten Free Breads..... \$35 per dozen
- Assortment of Bagels with Cream Cheese \$33 per dozen
- Assorted Seasonal Fruits \$6 per person

Homestyle Sweets & Treats:

- Chocolate Chunk, Peanut Butter and Oatmeal Cookies..... \$35 per dozen
- Chocolate Brownies, Pecan and Lemon Bars \$35 per dozen
- Chocolate Dipped Rice Krispy Treats..... \$35 per dozen
- Donut Holes with Caramel Dipping Sauce \$34 per dozen
- Assorted Energy Bars, Chocolate Chip and Oatmeal Raisin \$5 each

Specialty and Alternative

- Yogurt Parfaits of Layered Yogurt with Organic Fruit Compote and Homemade Granola..... \$7 each
- Individual Greek Blueberry and Vanilla Yogurt \$5 each
- Miniature Petit Fours..... \$35 per dozen
- Miniature Cupcakes \$35 per dozen
- Gluten Free Vegan Granola Bars..... \$37 per dozen
- Individual Bags of Gourmet Popcorn or Trail Mix..... \$5 each
- Whole Market Fruits..... \$3 per person
- Gourmet Mixed Nuts \$5 per person

PLATED LUNCH



All plated lunches are served with:

Fresh Baked Rolls and Butter, Coffee, Decaffeinated Coffee and Iced Tea

Starters

Please select one for the group:

- Potato Bisque with Leek Confit
- Cannellini Bean and Vegetable Minestrone
- Kale and Spinach Salad with Marinated Currants, Quinoa, Goat's Cheese and Sunflower Seeds with Lemon Basil Vinaigrette
- Baby Gem Lettuce with Crumbled Eggs, Garlic Croutons, Parmesan Cheese and Lemon Yogurt Vinaigrette

Entrées

*Please select one for the group: *Additional charge of \$5.00 per person for each added entrée selection to each function*

- All Natural Chicken Paillard - \$35 per person
White Cheddar Mac 'n' Cheese and Broccolini with Chicken Jus
- Herb and Lemon Crusted Salmon - \$36 per person
Wild Rice Risotto and Heirloom Baby Carrots with Lemon Butter Sauce
- Center Cut Pork Chop - \$34 per person
Poached New Potatoes with Cranberry Bean and Brandy Ragout
- Cheese Tortellini - \$30 per person
White Wine and Caper Reduction, Baked Ricotta and Roasted Cauliflower
- Ancho Seared Chicken Breast Salad - \$32 per person
Jicama and Sweet Pepper Slaw, Avocado Purée and Uplands Cress
- Pan Seared Salmon Salad - \$32 per person
Tomato and Cucumber Tabbouleh Salad, Watercress and Sherry Reduction

Desserts

Please select one for the group:

- Chocolate Custard with Mint Moss and Sea Salt Chocolate Bark
- Dulce de leche Chocolate Bar with Hazelnut Streusel and Milk Chocolate Mousse
- Pumpkin Cancale Torte with Rosemary Dust and Raspberry Fluid Gel
- Gianduja Praline Bar with Mango Meringue and Passion Fruit Coulis
- Pear Almond Torte with Spiced Cider Gelee and Honey Mousse

Vegetarian Alternatives

Please pre-order all vegetarian plated meals in order to ensure availability for your person.

- Monday - Foraged Mushroom Puff Pastry with Field Carrots and Sherry Wine Reduction
- Tuesday - Quinoa Cake with Baby Eggplant and Tomato Ragout
- Wednesday - Vidalia Onion and English Pea Risotto with Shaved Parmesan Cheese
- Thursday - Eggplant and Ricotta Cannelloni with Lemon Parsley Sauce
- Friday - Sage and Ricotta Gnocchi with Fava Beans and Braised Leeks
- Saturday - Risotto with Heirloom Baby Carrots and Oyster Mushrooms
- Sunday - Whole Wheat Penne with Broccoli Rabe and Heirloom Tomato Ragout

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.

LUNCH BUFFET



All lunch buffets are served with:

Fresh Baked Rolls and Butter, Coffee, Decaffeinated Coffee and Iced Tea

Country Rustic - \$42 per person

- Leek and Potato Soup with Grated Wisconsin Cheddar
- Charred Leeks with Garbanzo Beans, Dates and Roasted Tomato Chutney
- Assorted Baby Head Lettuce, Marinated Piquillo Peppers, Shaved Heirloom Radish, Laura Chenel Chevre and Sherry Vinaigrette
- Dried Shelling Bean Salad with Ham Hock and Picked Herbs
- Rushing Waters Farmed Trout with Wild Rice Pilaf and Herb Marinated Mushroom Sauce
- Potato and Green Onion Gratin
- Grass-Fed Flat Iron Steak with Blue Lake Beans, Shaved Fennel Slaw and Whole Grain Mustard Demi
- Cheesecake Brownies and White Chocolate Cranberry Bread Pudding

Comfort - \$40 per person (Available as Dinner buffet for \$50 per person)

- Vegetarian Peasant Style Minestrone Soup, Crusty Baguettes
- Hearts of Romaine with Sweet Onions, Apple Bacon and Red Pepper Dressing
- Quinoa Salad with Lemon Cucumber and Feta Cheese
- All Natural Grilled Chicken Breast with Toasted Farro and Tomato Provencal
- Seared Salmon with Lemon Buerre Blanc on Olive and Artichoke Ragout
- New Potatoes with Fresh Herbs
- Truffle Cheesecake Purse

Fall/Winter Seasonal Deli - \$40 per person (Available as Dinner buffet for \$50 per person)

- Five Onion Soup with Gruyere Croutons
- Penne Pasta Salad with Marinated Olives, Feta Cheese, Spinach and Sundried Tomato Vinaigrette
- Baby Greens with Shaved Parmesan, Cucumber, Pickled Onions, Chopped Eggs, Ranch and Balsamic Vinaigrette
- Marinated Fruit Salad
- Build your own Sandwiches from the following Seasonal Offerings:
 - **Main Selection:** Warm Bacon, Sliced Turkey, All Natural Chicken Salad with Granny Smith Apples
 - **Toppings:** Romaine Lettuce, Fresh Tomatoes, Grilled Balsamic Portobello Mushrooms
 - **Dressings:** Cranberry Chutney, Garlic Mayonnaise, Housemade Hummus
 - **Bread Selection:** Artisanal Rolls, Sourdough and Whole Grain Breads
- Housemade BBQ Chips
- Potato Chip Cookies and Apple Tarts

*All Lunch Buffets based on a minimum of 25 people, anything under will require a \$200 one-time fee.
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LUNCH BUFFET



BBQ - \$40 per person (Available as Dinner buffet for \$50 per person)

- Baked Beans with Burnt Ends and Molasses
- Deviled Egg Potato Salad
- Cilantro and Sour Cream Cole Slaw
- From The Grill: All Natural Beef Hamburgers, Mesquite Roasted Chicken Legs, Lake Geneva Country Meats Brats
- Cheddar and Jack Cheese with Lettuce, Pickles, Red Onion and Tomato
- Mayonnaise, Mustard and Ketchup
- Broccoli and Cheddar Gratin
- Roasted Potato Wedges
- Brown Butter Bundt Cakes with Apple Chutney

Bistro - \$40 per person (Available as Dinner buffet for \$50 per person)

- Tomato Basil Soup with Mini Grilled Cheese Triangles
- Roasted Heirloom Beets with Fresh Mozzarella, Basil and Olive Oil
- Pearl Cous Cous Salad with Roasted Artichokes, Olives and Feta Cheese
- Romaine Hearts and Shaved Reggiano Cheese, Herb Croutons and Caesar Dressing
- Today's Sustainable Catch with Tomato and Parsley Gremolata
- Roasted All Natural Chicken with Toasted Farro and Thyme Au Jus
- Oven Roasted Baby White Potatoes with Olive Oil, Rosemary and Garlic
- Baked Vegetable Gratin
- Espresso Mousse Shooters
- Pistachio and Praline Cannoli

Cantina - \$40 per person (Available as Dinner buffet for \$50 per person)

- Tortilla Soup with Crispy Tortilla Strips and Lime
- Cabbage, Radish and Cilantro Slaw
- Mango, Avocado and Shrimp Salad
- Chopped Salad with Radish, Cucumbers, Carrots and Avocado Ranch Dressing
- Grilled Steak Fajitas served with Guacamole, Pico de Gallo, Sour Cream and Soft Tortillas
- Roasted Mahi Mahi with Mango Salsa
- Vegetarian Stewed Beans
- Cornbread Pudding
- Coconut Rice Pudding
- Mango Mandarin Tart

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BOX LUNCHES

Box Lunches are made with one sandwich per lunch.

You can order a variety of box lunches for your group to enjoy at the following prices:

- Choice of two sandwich selections\$22 (one sandwich per box)
- Choice of three sandwich selections\$27 (one sandwich per box)
- Choice of four sandwich selections\$32 (one sandwich per box)

Sandwich Selections Include:

- Italian Sandwich with Mortadella, Capicola, Salami, Provolone, Lettuce and Tomato on Tomato Focaccia
- Roasted Turkey and Havarti Dill, with Lettuce and Tomato on a Croissant
- Chicken Salad with Munster, Lettuce and Tomato on an Onion Hoagie
- Marinated Grilled Vegetables on a Gluten Free Tortilla Wrap
- Chicken Caesar Salad with Caesar Dressing
- Smoked Ham Stuffed Pretzel Roll with Dijon Mustard, Lettuce and Tomato

Box Lunch Includes:

- Fruit: Apple
- Chips: Kettle Chips
- Cookie: Chocolate Chip Cookie

Beverages:

- Assorted Pepsi Products: \$4
- Bottled Still Water \$4
- Sparkling Water \$4

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HORS D'OEUVRES



Prices are à la carte per piece (minimum of 25 pieces per item required)

Cold (priced per piece)

Deviled Quail Egg with Bacon and Chive	\$4
Blue Cheese Stuffed Fig, Candied Pecan and Balsamic Honey.....	\$3
Chorizo Spiced Shrimp with Roasted Corn Salsa in Wonton Cup	\$5
Smoked Salmon Mousse on Dark Rye	\$4
Grilled Shrimp BLT	\$5
Dried Apricots with Goat's Cheese and Crispy Prosciutto	\$4
Tamarind Ahi Tuna Poke in a Crispy Wonton	\$5
Sesame Seared Ahi Tuna Lollipop	\$5
Pesto Crostini with Goat Cheese Smear and Oven Dried Tomato.....	\$3
Peppered Beef Potato Pancake and Garlic Cream.....	\$5
Antipasto Skewer with Mortadella, Olive, Sundried Tomato and Marinated Mozzarella.....	\$4
Jumbo Shrimp and Cocktail Sauce.....	\$5

Hot (priced per piece)

Sesame Crusted Chicken Skewer with Tahini Sauce	\$4
Risotto Arancini with Roasted Tomato Coulis.....	\$4
Mini Brie En Croute with Pear Chutney.....	\$4
Roasted Eggplant Tomato Crisp.....	\$3
Meyer Lemon Crab Cake with Roasted Corn Remoulade	\$5
Fig and Goat's Cheese Flatbread.....	\$4
Parmesan Stuffed Artichoke Heart	\$4
Traditional Greek Spanakopita.....	\$4
Mushroom and Gorgonzola Stuffed Filo Cup.....	\$4
Seared Beef Tataki with Pickled Cucumber and Sweet Soy.....	\$5
Vegetable Samosa with Curry Lime Crema	\$3

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PRESENTATION STATIONS



*Available only as meal enhancements. Minimum of (2) station selections required. Not available individually or as solo meals.
All Stations based on a minimum of 25 people, anything under will require a \$200 one-time fee.*

Wisconsin Farmstead Cheese Selection - \$13 per person

- Red Spruce Aged Cheddar, Grand Cru Reserve, Mezzaluna Fontina, Vintage Van Gogh, Buttermilk Blue
- Accompanied with Local Honey, Candied Pecans and Housemade Chutney
- Fresh Baked Bread, Lavosh and Crackers

Vegetable Crudités - \$9 per person

- Broccoli, Cucumbers, Celery, Carrots and Red Peppers
- Sunflower and Pumpkin Seeds
- Spinach-Ranch and White Bean Hummus
- Whole Grain Crackers and Lavosh

Hummus Bar - \$15 per person

- Roasted Tomato and Garlic with White Creamed Beans
- Yellow Beets with Lemon Thyme and Tahini
- Toasted Garbanzo Beans with Sesame Oil
- Baby Carrots with Dill Yogurt
- Grilled Flatbread and Fried Pita Chips

Retro - \$17 per person

- Salty Chex Mix and Deluxe Mixed Nuts
- Classic Deviled Eggs
- Smoked Almond Triple Cheese Log and Crackers
- Celery Sticks filled with Cream Cheese
- Barbecue Mini Meatballs
- Dill and Cucumber Open-Faced Sandwiches
- Chocolate Fondue with Apples, Pineapple and Marshmallows

Mac 'n Cheese - \$19 per person

- Crab and Roasted Tomatoes in White Cheddar and Tarragon Sauce
- Mushrooms, Garlic and Spinach in Boursin and Blue Cheese Sauce
- Wisconsin Three Cheese Accompanied by Fresh Arugula, Shaved Fennel, Roasted Tomatoes and Pine Nut Salad

Mexican Street Cart Station - \$21 per person

- Shrimp and Corn Salad on Marinated Cabbage
- Blackened Chicken Quesadillas
- Three Cheese and Spinach Quesadillas
- Mini Skirt Steak Tacos
- Mini Corn Tamales
- Pico De Gallo, Sour Cream and Guacamole

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.

PRESENTATION & CARVERY



Available only as meal enhancements. Not available individually or as solo meals. Minimum of (2) station selections required. All Stations based on a minimum of 25 people, anything under will require a \$200 one-time fee.

Comfort Food - \$19 per person

- Baby Green Romaine with Parmesan Cheese, Garlic Croutons and Caesar Dressing
- White Cheddar Fondue with Crusty Baguettes
- Home Grown Fried Green Tomatoes with Crab and Cream Cheese Spread
- Smoked Bacon and Caramelized Onion Mac 'n Cheese

Sliders and More - \$23 per person

- Mini Beef Sliders, Black Bean Burger and Brown Sugar Chicken BBQ
- Avocado Aioli, White Cheddar Fondue and Crispy Onions
- Tator Tots with Housemade Ketchup

China Town - \$21 per person

- Pork Pot Stickers with Sweet Garlic Sauce
- Peanut and Sesame Glazed Chicken Satays with Basil Peanut Sauce
- Crisp Vegetable Spring Rolls
- Pad Thai Salad with Mango and Green Onion Vinaigrette and Cilantro Avocado Dressing
- Spicy Green Papaya Salad

Luxe - \$20 per person

- White Chocolate Blueberry Verrine
- Chocolate Praline Tart with Rosemary Brûlée
- Cherry Almond Tart with Amaretto Brûlée
- Coffee Caramel Tart with Raspberry Snow
- Pumpkin Bavarian Torte

Whole Roasted Free Range Turkey - \$22 per person

- Includes Chef to Carve
- Sour Cherry Relish and Herb-Dijon
- Marbled Baby Potatoes with Kale and Crispy Pork Belly
- Arugula and Radicchio Salad with Honey Lemon Vinaigrette
- Buttermilk Biscuits

Smoked Sea Salt and Black Pepper Crusted Beef Tenderloin -

\$30 per person

- Includes Chef to Carve
- Iceberg Wedge Salad with Blue Cheese Crumbles, Shaved Radish and Scallions
- Roasted Garlic Whipped Potatoes
- Horseradish Cream and Green Peppercorn Sauce
- Whole Grain and Dijon Mustards
- Warm Potato Rolls

Bone-In Ribeye Tossed in Balsamic, Roasted Garlic Oil and Herbs - \$28 per person

- Includes Chef to Carve
- Marinated Three Bean Salad
- Rosemary Roasted New Potatoes
- Caramelized Onions and Roasted Mushrooms
- Crusty Loaf Breads

Cedar Roasted Whole Salmon - \$26 per person

- Includes Chef to Carve
- Shaved Fennel and Caper Salad
- Garden Carrots Roasted with Fresh Thyme
- Caper-Herb Tartar Sauce
- Sweet Corn Bread

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.

PLATED DINNER



All plated dinners are three courses and served with:

Fresh Baked Rolls and Butter, Coffee, Decaffeinated Coffee and Tea

Starters

- Pan Seared Crab Cake, Lemon Remoulade, Pickled Red Onions and Uplands Cress - \$10 additional
- Sweet Potato Bisque with Maple and Bourbon Reduction - \$7 additional
- Charred Pork Belly with Butternut Squash Purée and Baby Mustard Greens - \$8 additional
- Chilled Shrimp Cocktail with Black Eye Pea Hash and Warm Bacon Vinaigrette - \$9 additional

Salads *Please select one for the group*

- Mixed Endive and Arugula Salad
Pine Nuts, Parmesan Cheese and Sun-Dried Tomato Vinaigrette
- Classic Caesar with Hearts of Romaine
Egg and Anchovy Dressing and Parmigiano-Reggiano Breadcrumbs
- Baby Greens with Ricotta Salad
Dried Cranberries, Candied Pecans and Lemon Basil Vinaigrette
- Baby Spinach with Roasted Pears
Pickled Onion, Sunflower Seeds and Balsamic Vinaigrette
- Baby Greens with Toasted Garbanzo Beans
Sliced Dates, Marinated Cucumber, Lemon Yogurt Vinaigrette

Entrées - *Please select one for the group: *additional charge of \$5.00 per person for each added entrée selection to each function*

*Please select one for the group: *additional charge of \$5.00 per person for each added entrée selection to each function*

- Pan Fried All Natural Chicken - \$49 per person
Sweet Potato Risotto, Roasted Baby Carrots and Dijon Jus
- Roasted Pork Tenderloin - \$49 per person
Farro Risotto, Charred Black Kale and Brandy Macerated Figs
- Roasted Salmon - \$56 per person
Wild Preserved Mushrooms, Toasted Barley Hash and Herb-Champagne Vinaigrette
- Braised Short Rib of Beef - \$67 per person
Roasted Pepper and Potato Purée, Radish and Herb Salad and Red Wine Reduction
- Natural Filet - \$70 per person
Rustic Potato Gratin, Asparagus and Red Wine Demi
- All Natural Flat Iron and Pan Seared Salmon - \$73 per person
Vidalia Onion and Potato Purée, Roasted Baby Carrots and Chimichuri
- Petite Filet and Jumbo Prawns - \$79 per guest
Basil and Zucchini Crema, Baby Asparagus, Red Wine Demi and Yukon Potato Purée

(Vegetarian alternatives on following page)

All of the above prices are subject to a taxable 24% service charge and 5.5% sales tax.

PLATED DINNER CONTINUED

Vegetarian Alternatives

Please preorder all vegetarian plated meals in order to ensure availability.

- Monday - Toasted Barley Risotto with Roasted Mushrooms and Asparagus
- Tuesday - New Potato Casserole with Arugula and Goat's Cheese
- Wednesday - Quinoa Cake with Baby Eggplant and Tomato Ragout
- Thursday - Risotto with Heirloom Baby Carrots and Oyster Mushrooms
- Friday - Rutabaga Dumplings with Scallion Purée and Shaved Parmesan Cheese
- Saturday - Orecchiette Pasta with Caramelized Onions and Zucchini
- Sunday - Mediterranean Couscous with Roasted Tomatoes and Collard Greens

Desserts

Please select one for the group:

- Roasted Pear Tart with Hazelnut Mousse and Rosemary Ganache
- Caramelized Banana Tart with Pastry Crème, Candied Peanuts and Espresso Dust
- Coffee Caramel Brûlée Tart with Fleur De Sel Caramel and Crushed Cocoa Roasted Almonds
- Citrus Mousse Tart with Macerated Grapefruit and Blood Orange Snow
- Artisan Chocolate Mousse with Cocoa Meringue, Raspberry Fluid Gel and Roasted Berries
- Peanut Butter Bomb with Caramel Milk Chocolate Brownie and Cocoa Nib Coulis

(Peanut Butter Bomb additional \$4 per person)

All of the above prices are subject to a taxable 24% service charge and 5.5% sales tax.

DINNER BUFFETS



All dinner buffets are three courses and served with:

Fresh Baked Rolls and Butter, Coffee, Decaffeinated Coffee, and Tea

Winter Harvest - \$70 per person

- Clam and Chorizo Chowder
- Curried Garbanzo Beans with Charred Kale
- Heirloom Beets with Basil and Pickled Red Onion
- Baby Romaine Salad with Edamame, Jalapeño Dressing and Yellow Bell Peppers
- Lemon and Thyme Roasted Chicken with Black Truffle Jus
- Paella with Shrimp, Calamari and Mussels
- Roasted Fingerling Potatoes with Pearl Onions and Mushrooms
- Charred Cauliflower with Garlic and Dried Currants
- Warm White Chocolate Bread Pudding

Al Fresco - \$75 per person

- Butcher Blocks of Prosciutto, Capicola, Salami and Ham
- Local Brie, Marinated Parmesan, Fresh Mozzarella and Focaccia Bread
- Olive Tapenade, Seasonal Fruit Chutney, Olive Oil and Balsamic Vinegar
- Wild Mushroom Bisque with Toasted Pumpkin Seeds
- Marinated Citrus Salad
- Classic Caesar Salad, Parmigiano-Reggiano Breadcrumbs, Traditional Caesar Dressing
- New York Strip with Potato Gnocchi and Caramelized Onions
- Roasted Chicken Breast with Mushrooms and Butternut Squash
- Sautéed Shrimp with Hazelnut Romesco
- New York Cheesecake with Champagne Berry Glaze
- Pistachio Cake with Raspberry Mascarpone Cream

Braised - \$76 per person

- Rustic Chicken and Vegetable Soup
- Local Endives with Pomegranate, Crispy Prosciutto, and Persimmons with Lemon Vinaigrette
- Braised New Potatoes with Mustard Greens and Leeks
- Maple Glazed Kabocha Squash with Sheep's Cheese and Pancetta Vinaigrette
- All Natural Chicken Pot Pie with Root Vegetable Succotash
- Beef Short Ribs with Red Wine Sauce and Stewed Cranberry Beans
- Pan-Seared Salmon with Braised Fennel
- Pastrami and Fingerling Potato Hash
- Stewed Collard Greens with Pickled Jalapeños
- Brown Butter Bundt Cake with White Chocolate Mousse and Cranberry Fluid Gel

All Dinner Buffets based on a minimum of 25 people, anything under will require a \$200 one-time fee.

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.

DINNER BUFFETS



Taste of Geneva - \$79 per person

- Roasted Tomato Bisque
- Smoked Trout with Preserved Meyer Lemons and Arugula Pesto
- Chopped Salad with Lemon Vinaigrette and Frico Cheese Crisps
- Wild Mushrooms and Barley Salad
- Roasted Apple and Blue Cheese Salad
- Petite Filet of Beef, Rosemary Wild Mushroom Sauce
- Pan Roasted Chicken with Spaghetti Squash and Quince Demi
- Herb Seared Salmon with Quinoa and Cucumber Salad, Marinated Garlic Vinaigrette
- Goat's Cheese and Chive Hash Browns
- Heirloom Carrots and Broccolini
- Chocolate Amarena Cherry Tart with Amaretto Brûlée

*All Dinner Buffets based on a minimum of 25 people, anything under will require a \$200 one-time fee.
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LAKE GENEVA BOAT CRUISE MENU

All Boat Menus based on a minimum of 25 people, anything under will require a \$200 one time fee.

Light Fare - \$48.00 per person

- Cucumber, Smoked Salmon and Pimento Cheese Finger Sandwiches
- Celery and Carrot Sticks with Garlic and Herb Cheese Dip
- Housemade Salt and Vinegar Chips
- Red Wine Glazed Meatballs
- Warm Pretzel Bites with Beer Cheese and Spicy Mustard
- Wisconsin Cheese Board with Local Honey, Housemade Jam and Candied Walnuts
- Assorted Crackers and Sliced Breads

Sunset Cruise - \$58.00 per person

- Roasted Pepper and Hazelnut Gazpacho
- Heirloom Tomato Bar with Mozzarella, Burrata, Basil,
Marinated Cipollini Onions, Roasted Artichoke Hearts and Parmesan Reggiano
- California Cheese Display with Fiscallini Cheddar, Point Reyes Blue and Midnight Moon Sheep's Cheese
- Served with Local Honey, Housemade Jam and Candied Walnuts
- Assorted Crackers and Sliced Breads
- Sliced Charticurie Board with Dijon Mustard and Pickled Vegetables
- Seared Beef Tenderloin Brochettes with Balsamic Glaze
- Bastille Meringue Tarts

BBQ on the Lake - \$62.00 per person

- Salted Pretzel Sticks with Pimento Cheese Spread and Beer Cheese
- Slow-Roasted Baby Back Ribs with Kansas City Style BBQ Sauce
- Sautéed Rock Shrimp with White Cheddar Grits
- Watermelon and Grilled Vidalia Onion Salad
- Slow-Roasted All Natural Chicken BBQ with Spicy Carolina Gold Sauce
- Roasted Potato Salad with Dill and Cream Cheese Dressing
- Deviled Eggs with Pickled Mustard Seeds and Applewood Smoked Bacon
- Chocolate Stout Cake with Blood Orange Crème Legree and Rosemary Hazelnut Streusel

Surf and Turf - \$74.00 per person

- Jumbo Shrimp Cocktail with Lemons and Chipotle Cocktail Sauce
- Togarashi Seared Tuna with Seaweed and Cucumber Salad
- Penne Pasta Salad with Roasted Vegetables and Lemon Vinaigrette
- Baby Gem Wedge Salad with Roasted Tomatoes, Blue Cheese Crumbles, Bacon and Ranch Dressing
- Sour Cream and Cheddar Stuffed New Potatoes
- Roasted Sirloin Brochettes with Peppers and Sweet Onions
- Grilled Atlantic Lobster and Garlic Butter
- Grilled Asparagus with Tarragon Hollandaise Sauce
- Corn and Jalapeño Hushpuppies with Honey Butter
- Assorted Miniature Pastries and Tarts

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.

BEVERAGES



	HOSTED	CASH
Standard Brands	\$8	\$10
Canadian Club®, Johnnie Walker Red®, Cruzan®, New Amsterdam®, Beefeater®, E&J Brandy®, Jim Beam®, Sauza Signature Blue Silver®		
Premium Brands	\$10	\$12
Tito's®, Bacardi®, Hornitos Plata®, Bombay Sapphire®, Captain Morgan®, Jack Daniels®, Maker's Mark®, Seagram's 7®, Johnnie Walker Black®, E&J Brandy®		
Super Premium Brands	\$12	\$14
Cruzan Black Strap®, Grey Goose®, Tanqueray No. TEN®, Captain Morgan®, The Macallen 12 year®, Langley's®, Ketel One®, Patron Silver®, Courvoisier V.S.O.P., Crown Royal®, Maker's Mark®		
Domestic Beers	\$5	\$6
Miller Lite®, Coors Light®, Leinenkugel's® Seasonal		
Premium Beers	\$6	\$7
Spotted Cow®, Corona®, Stella Artois®, Buckler Non-Alcoholic		
Wine*	\$9	\$10
Robert Mondavi Private Selection: Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc		
Premium Wines	\$11	\$12
Lunardi Pinot Grigio, Matanzas Creek Sauvignon Blanc, MacMurray Ranch Pinot Noir, William Hill Chardonnay, Rodney Strong Cabernet Sauvignon, Trivento "Amado Sur" Malbec		
Specialty Wines		
Specialty wines will be selected from our wine list and will be charged per bottle price		
Soda	\$4	\$5
Bottled Still Water	\$4	\$5
Sparkling Water	\$4	\$5

Cash Prices are inclusive of service charge and tax.

All the above prices are subject to a taxable 24% service charge & 5.5% sales tax.

BEVERAGES



HOSTED COCKTAIL PACKAGES BY THE HOUR

Duration	STANDARD PACKAGE	PREMIUM PACKAGE	SUPER PREMIUM
One hour	\$23/person	\$27/person	\$33/person
Two hours	\$31/person	\$35/person	\$41/person
Three hours.....	\$39/person	\$43/person	\$49/person
Four hours	\$47/person	\$51/person	\$57/person
<i>Additional hours</i>	<i>\$8/person</i>	<i>\$8/person.....</i>	<i>\$8/person</i>

HOSTED BEER, WINE AND SODA PACKAGES

Duration	STANDARD PACKAGE	PREMIUM PACKAGE
One hour	\$19/person	\$21/person
Two hours	\$24/person	\$26/person
Three hours.....	\$29/person	\$31/person
<i>Additional hours</i>	<i>\$5/person</i>	<i>\$5/person</i>

BY THE BARREL

- \$400 Domestic keg
- \$475 Premium keg

BARTENDER FEE

- \$125 fee assessed, per bar, up to 4 hours
- \$35/hour over 4 hours
- A minimum of \$300 bar revenue is required for a full bar setup, difference will be charged as miscellaneous fee

All food & beverage prices are subject to applicable 24% service charge and 5.5% sales tax. All beverages must be dispensed by resort staff only. Liquor service is for guests of 21 years of age or older. All alcoholic beverages consumed on property must be purchased on property. Prices are subject to change without notice.

DISCLAIMER



FOOD AND BEVERAGE

Current prices are indicated on the enclosed menus. All food and beverage prices are guaranteed 90 days from the date of the function. All food and beverage must be supplied by the resort. Your Event Manager will be happy to suggest and design menus at your request that will meet your group's specific needs, which may not be addressed in our menu selections.

SERVICE CHARGES AND TAXES

In addition to the charges stated in this guide, the resort will add the customary 24% service charge for all indoor events, a 24% service charge for all outdoor events and 5.5% state and local taxes on all resort services, food and beverages. Service charges are subject to change.

GUARANTEES

In order for your event to be a success, the guaranteed, or exact number of people expected will need to be given to the event manager three (3) business days prior to your function. If fewer than the guaranteed number of guests attend the function, the final guaranteed number is still billed. If no guarantees are given, the number on the contract will be used as the guarantee.

MENU PREPARATION

To ensure every detail is handled in a professional manner, the resort requires your menu selections and special requests to be finalized 21 days prior to your event. You will receive a banquet event order on which you can make additions or changes and return it to us with your confirming signature.

BEVERAGE SERVICES

A full array of beverage services are available at the resort. The resort is the only authorized licensee able to sell and serve liquor, beer and wine on the premises. No beverage of any kind may be brought into the resort by patrons or guests. In compliance with the Wisconsin Liquor Laws, no alcoholic beverages may be served or sold to any person under the age of 21 or after 2:00 am.

AUDIO VISUAL

The Event Technology Department at Grand Geneva Resort & Spa provides the latest in presentation equipment and services, maintained by PSAV, the Extreme Customer Service Company.

Our dedicated on-site team will work with you to ensure that your events are properly planned and executed, with a common goal of complete satisfaction and flawless execution. We have a variety of packages to offer, including décor lighting, sound systems and video playback equipment. For additional information, visit us online at PSAV.com or email ggav@grandgeneva.com.

EVENT PROVISIONS

In addition to providing our fine silver, glassware and china, each banquet room is complemented with banquet cloth chairs, tables with white linen and votive candles. You can enhance your event with white wood chairs or Chivari chairs, floor length linens, table overlays and centerpieces for an additional fee. Your Event Manager will be happy to suggest additional enhancements for your event.

VENDOR SERVICES

A pre-determined time for setup or delivery of décor must be established 7 days in advance of your function. We ask that the vendors you contract with are made aware that they need to contact the event manager to review these details. The resort will not permit the affixing of items to walls, floors or ceilings with nails, staples, tape or any other substance, unless approval is given by the Events Department.

CANCELLATION

Event manager will follow the pre-established cancellation fees of the signed contract.

REVENUE MINIMUMS

A food and beverage minimum amount is determined for each event and varies depending on the number of guests, location and date. The food and beverage minimum does not include taxes, service fees, facility fees, décor or other related items.

OFF-PREMISE CATERING

Our Banquet Department can create sophistication and elegance at several locations throughout the resort. Our experienced team will be pleased to help you arrange your special event.

HOTEL POLICY

The resort is not responsible for lost, stolen or misplaced items. Please assign a personal attendant to gather the items you want to keep. To ensure the safety of all of our guests and to comply with local health regulations, Grand Geneva does not permit food or beverage to be brought into or removed from our property.