

BWP

PREMIER

BEST WESTERN.

Waterfront Hotel
and Convention Center

Banquet Menu

BREAKFAST | LUNCH | BREAKS | DINNER

DESSERTS | HORS D'OEUVRES

CARVING & ACTION STATIONS

BEVERAGES

AUDIO & VISUAL EQUIPMENT



Breakfast Menu



Continental Breakfasts

CONTINENTAL

Fresh assorted muffins, danishes, orange juice, coffee and hot tea. \$8.99

EXECUTIVE CONTINENTAL

Fresh fruit, bagels with cream cheese, muffins, orange juice, coffee and hot tea. \$9.99

FITNESS CONTINENTAL

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

Plated Breakfasts

All plated breakfasts include chilled orange juice, coffee, hot tea and milk. A fresh fruit cup may be added to any plated breakfast for \$2.99 per person.

Egg Beaters® are available upon request.

EARLY RISER

Fresh scrambled eggs with your choice of ham, sausage or bacon, seasoned breakfast potatoes, with a basket of assorted fresh pastries. \$10.99

EGGS BENEDICT

Open-faced English muffins topped with poached eggs and Canadian bacon, smothered with hollandaise sauce, served with seasoned breakfast potatoes. \$12.45

FRESHLY BAKED QUICHE

Your choice of either a freshly baked quiche with sausage, bacon and cheese, or a vegetarian quiche with spinach, mushrooms and roasted tomatoes. Both served with fresh fruit garnish. \$14.99

SKILLET SCRAMBLE

Scrambled eggs with roasted peppers, onions, bacon, sausage and cheese, served with roasted breakfast potatoes. \$12.99

Add-Ons

ASSORTED YOGURTS \$1.99 each

GREEK YOGURT \$3.99 each

HOT OATMEAL with raisins, brown sugar, cinnamon sugar and chocolate chips. \$2.99 each

HARD BOILED EGGS \$12.99 per dozen

Breakfast Buffets

Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.

SUNRISE BUFFET

Scrambled eggs, breakfast potatoes, bacon and sausage, a variety of fresh breakfast pastries, chilled juices, coffee, hot tea and milk. \$13.99

WATERFRONT BUFFET

Fresh fruit, scrambled eggs, Belgian waffles with warm maple syrup, fruit topping and whipped cream. Also includes breakfast potatoes, smoked bacon and sausage, a variety of fresh breakfast pastries, chilled juices, coffee, hot tea and milk. \$17.49

SUPREME BREAKFAST BUFFET

Fresh fruit, scrambled eggs, eggs Benedict, Belgian waffles with warm maple syrup, fruit topping and whipped cream. Also includes seasoned breakfast potatoes, smoked bacon and sausage, a variety of fresh breakfast pastries, assorted yogurts, chilled juices, coffee, hot tea and milk. \$19.99

EXECUTIVE BREAKFAST BUFFET

Fresh fruit, scrambled eggs, eggs Monterey, made-to-order omelet station, Belgian waffles with warm maple syrup, fruit topping and whipped cream. Also includes breakfast potatoes, smoked bacon and sausage, assorted yogurts, a variety of fresh breakfast pastries, chilled juices, coffee, hot tea and milk. \$21.99

BREAKFAST ACTION STATION

(Must accompany a purchased breakfast buffet)

Omelet Station \$3.49 per person

Crepe Station \$4.49 per person

French Toast \$3.99 per person

Pancake Station \$2.49 per person

Chef charge per Chef required.

We require one Chef per 50 guests. \$50.00



À la Carte Breakfast



Bakery

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

- APPLE TURNOVERS \$28.99 per dozen
- ASSORTED DANISH \$25.99 per dozen
- ASSORTED DONUTS \$23.99 per dozen
- ASSORTED MUFFINS \$24.99 per dozen
- DONUT HOLES \$9.99 per dozen
- BAGELS WITH ASSORTED CREAM CHEESES \$28.99 per dozen

Beverages

- COFFEE \$27.99 per gallon
- ASSORTED HOT TEAS \$1.95 each
- BELGIAN HOT CHOCOLATE \$39.99 per gallon
- LEMONADE, ICED TEA OR PUNCH \$15.99 per 64 oz.
- 2% MILK \$12.99 per 64 oz.
- ASSORTED JUICES \$8.99 per 64 oz.
- ASSORTED 10 OZ BOTTLED JUICES \$2.95 each
- ASSORTED SODA \$2.00 each
- BOTTLED WATER \$2.50 each

Other

- WHOLE FRESH FRUIT \$2.29 per piece GF/V
- ASSORTED YOGURTS \$1.99 each
- GREEK YOGURT \$3.99 each
- GRANOLA BARS \$1.99 each
- HARD BOILED EGGS \$12.99 per dozen GF
- HOT OATMEAL \$2.99 each
with raisins, brown sugar, cinnamon sugar, and chocolate chips
- FRESH MELONS & BERRIES \$2.99 per 1/2 cup GF/V

Luncheon Menu

All lunch entrées include fresh garden salad with choice of dressing, dinner rolls with butter, coffee, iced tea and milk.

Plated Luncheon Entrées

SAVORY ROASTED BREAST OF CHICKEN

Dry rubbed with our secret spice blend, then slow roasted to retain freshness and flavor. Topped with our caramelized balsamic onion jam and classic sauce supreme. Served with chef's choice potato and vegetable. \$13.99 GF

HERB AND GARLIC ROASTED TILAPIA

Roasted tilapia basted with garlic and fresh herbs, served with fresh vegetables and roasted potatoes and a light citrus sauce. \$15.99 GF

CHICKEN PICATTA

Marinated chicken breast topped with sautéed mushrooms, a fresh lemon and sherry sauce, served with herb smashed potatoes and haricot verts. \$13.99 GF

ROOT BEER MARINATED BACON

WRAPPED PORK LOIN

Locally produced pork loin with Nueske's® peppered bacon. Pan seared and deglazed with rye whiskey jus, and served with rosemary redskin smashed potatoes and haricot verts. \$14.99 GF

PREMIER WATERFRONT

BEEF TENDERLOIN TIPS

Pan seared beef tenderloin tips, simmered in sultry beef glaze with fresh button mushrooms and onions. Served in a roasted potato boat with mashed potatoes and flame roasted corn. \$16.99

SMOKED BEEF BRISKET

Tender brisket slow smoked and served with herb mashed potatoes, truffled Brussels sprouts and Demi-glaze. \$18.99

Accompaniments

SOUP DU JOUR \$2.99 per person

FRESH FRUIT CUP \$2.99 per person GF/V



Salads



All entrée salads include freshly baked rolls from our bakery, whipped butter, coffee, iced tea and milk.

Garden Fresh Entrée Salads

GARLIC & HERB MARINATED CHICKEN CAESAR SALAD

Chicken breast atop crisp artisanal romaine lettuce wedge with creamy Caesar dressing, shaved parmesan cheese, boiled egg, lemon wedge and seasoned croutons. \$10.99 GF

WATERFRONT CHEFS SALAD

Mixed greens with tomatoes, cheddar & swiss cheese, cucumbers, julienned ham & turkey. Served with buttermilk ranch dressing. \$10.99 GF

SESAME SEARED TUNA SALAD

Tuna hand rubbed with gochujang, black & white sesame then pan seared medium rare, over crisp artisanal romaine wedge, clover sprouts, sweet red pepper curls. Served with sesame ginger vinaigrette. \$14.99 GF

DEVILED HAM SALAD WITH SRIRACHA & LIME

Deviled ham salad atop crisp artisanal romaine leaves, heirloom tomatoes, charred lime and cucumber slices. \$9.99 GF

TARRAGON CHICKEN & VEGETABLE SALAD

Diced marinated breast of chicken, roasted zucchini & yellow squash, charred scallions, fresh diced tomato and fresh tarragon spun together with our honey dijon vinaigrette. Paired with crisp artisanal romaine lettuce wedge. \$11.99 GF

Luncheon Buffet

All luncheon buffets include coffee, iced tea and milk.

PORTSIDE BUFFET

Tureen of homemade soup with your choice of potato salad, pasta salad, or fresh garden salad with two dressings. Includes sliced turkey, roast beef, ham, fresh breads, Wisconsin cheeses, sliced tomatoes, onions, pickles and lettuce. Served with potato chips, condiments and assorted cookies. \$17.49

SOUP AND SALAD BUFFET

Tureen of homemade soup served with pasta salad, cottage cheese and fresh salad bar with bacon, tomatoes, mushrooms, spun carrots, hard boiled eggs, blended cheese, julienned ham, turkey and your choice of two dressings. Served with assorted cookies. \$16.49

WRAP BUFFET

Assorted wraps, fresh fruit, vegetable tray with dip, potato salad, potato chips and assorted cookies. \$13.99

HOT DELI BUFFET

Hot grilled beef & cheddar on rye, hot grilled turkey & Swiss on pesto rubbed cibatta, potato salad, coleslaw, fresh fried potato chippers and ranch dressing dip, fresh melons & berries and assorted cookies. \$15.49

Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.



The Sandwich Board

Select your choices from the listings below to build your own creative plated sandwich or box lunch

Select one

FRESHLY BAKED BREADS

Whole Grain Wheat 6" Sub
Whole Grain White 6" Sub
Twin Sheboygan Rolls
Whole Wheat Kaiser
Light Rye Sub with Caraway
Thick Sliced Marble Rye

OTHER BREAD OPTIONS

Butter Croissant
Pretzel Buns
Asiago Cheese Focaccia
Tomato Herb Focaccia
Basil Parmesan Focaccia

WRAPS

Jalapeno Wrap
Tomato Basil Wrap
Spinach Wrap

Select one

FILLINGS GF

Deli Ham
Oven Roasted Deli Turkey
Sliced Roasted Top Round of Beef
Tuna Salad
Garlic Herb Chicken Breast
Vegetarian Chick Pea & Dill Salad
Korean BBQ Quinoa & Brown Rice V
Bahn Mi Pork
Shredded Smoked Pork
Deviled Ham Salad
Latin Beef Barbacoa
Sliced Hard Salami
Sliced Summer Sausage
Corned Beef Brisket
Smoked Beef Brisket
Apple Cured Bacon
Sliced Pastrami
Egg Salad
Tarragon Chicken Vegetable Salad
Creamy Chicken Walnut Salad

Select two

FROM THE GARDEN

Green Leaf Lettuce
Shredded Iceberg Lettuce
Sliced Ripe Tomatoes
Sliced Red Onions
Fresh Organic Pea Shoots
Clover Sprouts
Organic Sunflower Sprouts
Sliced Cucumbers
Bean Sprouts
Pickled Jalapeño

Select one

SIDES

Individual Assorted Potato Chips GF
Potato Salad GF
Coleslaw GF
Fresh Fruit GF
Whole Fruit GF
Light Pasta Salad
Creamy Pasta Salad
Israeli Salad GF
Tabouli
Soup Du Jour

Select two

CONDIMENTS

Mayonnaise
Yellow Mustard
Dark Mustard
Chipotle Mayo
Ranch Dressing
Whipped Butter
Sriracha Aioli
Cilantro Lime Aioli
Lemon Hummus
Golden Italian Dressing

Select one

CHEESE OPTIONS

Mild Cheddar
Swiss
Pepperjack
Smoked Gouda
Muenster
Provolone
Brie

Select one

DESSERT

Chocolate Chip Cookie
Sugar Cookie
Oatmeal Raisin Cookie
Peanut Butter Cookie

Upgrade for \$.99

Our Pastry Chef's Signature
Cranberry, White Chocolate Oat
Cookie

PLATED

1 Sandwich Selection \$10.99
2 Sandwich Selections \$11.99
3 Sandwich Selections \$12.99
4 Sandwich Selections \$13.99

BOXED LUNCH

1 Sandwich Selection \$11.99
2 Sandwich Selections \$12.99
3 Sandwich Selections \$13.99
4 Sandwich Selections \$14.99

Themed Buffets

All themed buffets include coffee, iced tea and milk.

Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.

SOUTH OF THE BORDER BUFFET

Build your own fajitas and tacos with seasoned ground beef, marinated chicken and refried beans accompanied by blended cheese, sour cream, pico de gallo, tomatoes, lettuce and onions. Includes hard and soft shell tortillas with Spanish rice and fresh churros for dessert. \$16.99

HOME STYLE BUFFET

Homemade coleslaw, potato salad, fresh green beans, mashed potatoes and gravy with oven roasted chicken and your choice of one entrée: tenderloin tip bordelaise, baked cod, or honey roasted ham. Served with rolls and butter and a variety of freshly baked bars. \$18.99

ITALIAN BUFFET

Mixed green salad with your choice of two dressings, garlic breadsticks, antipasto salad, chef's choice vegetable, Italian sausage baked mostaccioli, marinara and Alfredo sauce with chef's choice pasta. Served with mini cannolis. \$15.99

GRILL BUFFET

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

PIZZA BUFFET

An assortment of homemade wood fired crust pizzas served with your choice of side; fresh mixed green salad or a fresh vegetable tray; Italian pasta salad, warm pasta bake, garlic breadsticks and a variety of fresh baked bars. \$15.49



Themed Stations

BALL PARK BREAK

Warm giant pretzels with your choice of either spicy mustard or cheese sauce, roasted peanuts and popcorn. \$6.49

ON WISCONSIN STATIONS

Fresh locally sourced cheese curds, Wisconsin cheese and sausage platter, mini Johnsonville® brats with plentiful condiments and a fresh vegetable display with dip. \$9.99

MEXICAN FIESTA STATIONS

Nachos con queso, taco dip with tortilla chips, pico de gallo, sour cream and guacamole. \$5.99

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

SUNDAE BAR

Self served ice cream bar with your choice of either chocolate or vanilla ice cream, assorted gourmet toppings including chopped nuts, chocolate chips, cherries, sprinkles and whipped cream, followed by chocolate, strawberry and caramel sauce. \$6.99
(Minimum 50 guests)

HEALTH CLUB STATIONS

Fresh vegetables and dip, fresh whole fruit, granola bars, Wisconsin string cheese and pretzels. \$7.99

BUILD YOUR OWN YOGURT PARFAITS

Build your own parfaits with vanilla low fat yogurt & Honey Kist® granola and your choice of three fruits: fresh sliced strawberries, Michigan blueberries, chunked mango, minced Fuji apples, raisins, dried Wisconsin cranberries, chopped fresh cantaloupe, chopped fresh honeydew or minced Hawaiian pineapple. \$5.99

GOURMET MACARONI AND CHEESE BAR

Served in a cast iron skillet with sides of cubed ham, broccoli, scallion, shredded cheese, Cajun chicken and bacon. \$109.00 per skillet (1 skillet serves about 20)

HOT WOKS

Choice of General Tso's pork, teriyaki chicken or sriracha shrimp. Includes sticky rice, chopsticks and fortune cookies. \$110.00 per wok (1 wok serves about 20)

BELGIAN HOT CHOCOLATE

Belgian hot chocolate served with marshmallows. \$39.99 per gallon

CARAMEL APPLE STATION

Sliced apples with warm caramel and assorted toppings. Toppings may include candy sprinkles, nuts, shredded coconut, mini M&Ms and crushed Oreos. \$200.00 (Serves about 50)

POPCORN STATION

Choose up to five variations of homemade sweet and salty popcorn. Flavors include: chocolate, caramel, plain, salted, candied or butter. Containers, scoops and favor bags provided.

\$1.49 per bag

additional .50 for chocolate and caramel topping

Add popcorn popper for \$20.00

S'MORES STATION

Mounds of warm toasted marshmallows, dark and milk chocolate pieces and graham crackers ready to assemble. \$100.00 (Serves about 50 people)

One time set-up fee of \$50.00

INFUSED WATER STATION

Your choice of infused water, citrus or berry flavored, served in decorative container with seasonal fruit garnish \$10.99 per gallon

À la Carte Break Suggestions



FRESH BAKED COOKIES

\$18.99 per dozen

FRESH BAKED JUMBO COOKIES

\$21.99 per dozen

BROWNIES AND BARS

\$22.99 per dozen

TRAIL MIX

Serves about 10 people \$18.99 per 1 lb.

CANDY BARS – fun sized

\$0.99 each

CANDY BARS – full sized

\$2.49 each

CHIPS AND DIP

Serves about 10 people \$17.99 for 1 lb.

PRETZELS WITH MUSTARD SAUCE

Serves about 20 people \$11.99 per 1 lb.

SOFT WARM, GIANT PRETZELS

Served with cheese sauce \$4.49 each

SNACK MIX

Serves about 10 \$17.99 per 1 lb.

NACHO CHIPS WITH CHEESE

Serves about 10 people \$17.99 per 1 lb.

NACHO CHIPS WITH FRESH PICO DE GALLO

Serves about 10 people \$17.99 per 1 lb. GF/V

MIXED NUTS

Serves about 10 people \$42.99 per 1 lb. GF/V

BUTTER FLAVORED POPCORN

\$1.49 per bag GF/V

À la Carte Break Beverages

COFFEE \$27.99 per gallon

ASSORTED HOT TEA \$1.95 each

BELGIAN HOT CHOCOLATE \$39.99 per gallon

LEMONADE, ICED TEA OR PUNCH \$15.99 per pitcher

ASSORTED SODA \$2.00 each

BOTTLED WATER \$2.50 each

Hors d'oeuvre Selections

All quantities are 50 pieces per order
unless otherwise specified.

Cold

Butler style service is available for \$20.00 per hour per server.

DEVEILED EGGS with smoked paprika and parsley. \$69.00 GF

DEVEILED EGGS with salmon locks, fresh crab and baby shrimp. \$89.00 GF

CREAM HERB GOAT CHEESE STUFFED
BELGIAN ENDIVE PETALS \$149.00 GF

FRESH FRUIT SATAYS \$139.00 GF/V

FRESH BRUSCHETTA en crouete with locally sourced fresh mozzarella. \$79.00 V

MOZZARELLA ROLLUPS with prosciutto and fresh basil. \$169.00

SOUTH OF THE BORDER PINWHEEL SANDWICHES \$79.00

ASSORTED GOURMET COCKTAIL SANDWICHES \$139.00

DYNAMITE SHRIMP and roasted pepper en filo. \$99.00

ANTIPASTO SKEWERS fresh tomatoes, mozzarella cheese, gourmet olives and salami. \$125.00

CHEESE AND SAUSAGE SATAYS. \$99.00

BAHN MI SANDWICH with chipotle and local pea shoots. \$89.00

Hot

DEEP FRIED PICKLE CHIPS with Bloody Mary sauce. \$59.99

MINI BRATWURST with plentiful accompaniments. \$149.00

BONELESS BBQ OR BUFFALO WINGS served with dipping sauce and celery sticks. \$119.00

TRADITIONAL BUFFALO WINGS AND DRUMMIES served with dipping sauce and celery sticks (choice of plain, BBQ sauce, hot or mild buffalo sauce or teriyaki glaze). \$149.00

OVEN ROASTED SWEDISH OR BBQ MEATBALLS \$89.00

FRIED CHEESE CURDS regular or jalapeño \$99.00 per 5 lb.

Hot continued

MACARONI AND CHEESE BITES with secret sauce. \$69.99

STUFFED MUSHROOM CAPS

Cranberry & sage \$129.00

Vegetarian \$109.00

Sausage \$109.00

Crab \$169.00

BACON WRAPPED DATES \$99.00

SEASONED CHICKEN TENDERS with BBQ sauce. \$99.00

BACON WRAPPED STUFFED JALAPEÑOS \$95.00

ORIENTAL EGG ROLLS pork or vegetarian served with sweet and sour sauce. \$99.00

BACON WRAPPED WATER CHESTNUTS \$129.00 GF

MINI REUBENS \$89.00

BACON WRAPPED SCALLOPS \$199.00

CHICKEN QUESADILLAS with pico de gallo. \$89.00

LOUISIANA STYLE CRAB CAKES with green goddess sauce. \$149.00

BEEF EN CROUTE with apricot compote and bleu cheese. \$125.00

DRUNKEN STEAK & BRIE WOOD FIRED FLATBREAD \$139.00

DRUNKEN STEAK & BRIE CROSTINI \$139.00

WARM BRIE WITH RASPBERRY AND APRICOT \$119.00

MESQUITE SMOKED CHICKEN QUESADILLA ROLL \$113.00

POTATO AND BACON CROQUETTE \$89.00

FRESH HOMESTYLE TRUFFLED HERB POTATO CHIPPERS \$129.00 GF/V

FRESH HOMESTYLE SWEET POTATO CHIPS \$89.00 GF/V

GENERAL TSO'S PORK BITES \$129.00

SPICY MAPLE BACON WRAPPED CHICKEN \$139.00

16 INCH WOOD FIRED CRUST PIZZAS

Cheese \$21.00

\$2.00 per meat topping

\$1.50 per other topping

Meat Toppings: Pepperoni, Italian Sausage, Ham, Anchovy, BBQ Chicken, Thai Chili Pork

Toppings: Bell Peppers, Mushrooms, Pineapple, Shaved Onion, Sliced Black Olives, Sliced Green Olives,

Kalamata Olives, Jalapeños, Feta Cheese, Bleu Cheese

Gluten free pizza crust available for an additional \$3.00

Hors d'oeuvre Displays

VEGETABLE CRUDITÉ WITH DIP DISPLAY

A selection of fresh vegetables elegantly displayed with fresh homemade dip.

Serves 40-50 \$95.00 GF

PREMIER VEGETABLE CRUDITÉ

Premium fresh specialty and heirloom vegetables in season.

Serves 40-50 \$149.00 GF

FRESH FRUIT DISPLAY

Fresh seasonal melons, berries and citrus.

Serves 40-50 \$135.00 GF

WISCONSIN CHEESE AND CRACKERS DISPLAY

Includes a variety of locally sourced cheeses and crackers.

Serves 40-50 \$105.00

WISCONSIN CHEESE AND SAUSAGE DISPLAY

A variety of locally sourced cheeses, summer sausage and crackers.

Serves 40-50 \$125.00

ANTIPASTO DISPLAY

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

Serves 40-50 \$125.00

SMOKED SALMON DISPLAY

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

Serves 50-60 \$189.00

TACO DIP DISPLAY

Homemade taco dip accompanied by fresh tortilla chips.

Serves 40-50 \$79.00

ARTICHOKE DIP DISPLAY

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

Serves 40-50 \$99.00

ILLUMINATED ICED SHRIMP COCKTAIL DISPLAY

Large cocktail shrimp over illuminated ice, served with lemon wedges and spicy cocktail sauce.

50 pieces \$199.00 GF

HUMMUS TRIO DISPLAY

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

Serves 40-50 \$89.00 GF/V

HARD BOILED EGG SHOOTERS

Hard boiled eggs served in a shot glass with Buffalo sauce.

\$12.99 per dozen GF

BALSAMIC EGGS DIABLO

Pickled eggs served with sweet hot mustard in a shot glass.

\$89.00 per dozen GF

SHRIMP SHOOTERS

Peeled shrimp served in a shot glass with cocktail sauce and a lemon.

50 pieces \$159.00 GF

CHARCUTERIE DISPLAY

4-Year Sharp Cheddar, gorgonzola, Drunken Goat Cheese, Crescenza-Stracchino, cashews, dried figs, Castelvetro olives, hard pepperoni, hard salami, served with house made sesame crackers and cheese straws.

Serves 40-50 \$299.00

HOT WOKS

Choice of General Tso's pork, teriyaki chicken or sriracha shrimp. Includes sticky rice, chopsticks and fortune cookies.

\$110.00 per wok (1 wok serves about 20)

GOURMET MACARONI AND CHEESE BAR

Served in a cast iron skillet with sides of cubed ham, broccoli, scallion, shredded cheese, Cajun chicken and bacon.

\$109.00 per skillet (1 skillet serves about 20)

MASHED POTATO BAR

Mashed potatoes served with sides of chicken gravy, shredded cheddar and jack cheese, sweet corn, sour cream, scallions and bacon bits.

\$4.99 per person

BABA GANOUSH

Roasted eggplant dip served with pita chips and cucumber. (VEGAN)

Serves 40-50 \$115.00 GF/V

Carving & Action Stations

Carving Stations

PIT HAM

Chef carved pit ham served with artisan breads, hoisin BBQ, dijon aioli and sweet and sour sauce.
Serves approximately 80 people \$290.00

ROASTED TENDERLOIN AU POIVRE

Peppercorn rubbed and slow roasted beef tenderloin served with artisan breads, horseradish crème, sweet dijon aioli and red onion marmalade.
Serves approximately 20 people \$295.00

BONE IN TURKEY BREAST

Slow roasted and brined bone in turkey breast served with fresh rolls, cranberry aioli and herb and sage crème.
Serves approximately 35 people \$189.00

BARON OF BEEF

Rosemary, garlic and dijon coated, slow roasted baron of beef, served with fresh artisan rolls, horseradish crème, hoisin BBQ and dijon aioli.
Serves approximately 40 people \$245.00

WHOLE ROASTED GARLIC PORK LOIN

Hand rubbed with roasted garlic, and our special spice blend. Slow roasted tender and juicy.
Serves approximately 30 people \$129.00 each

\$50.00 Chef charge per Chef required. We require 1 Chef per 50 guests.

Action Stations

PASTA BAR

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

FAJITA BAR

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

GRILLED CHICKEN CAESAR SALAD

Flash grilled artisan romaine lettuce with olive oil, lemon Caesar dressing and house made garlic crostini. Topped off with a petite boneless breast of chicken. \$4.99 per person

SHAKEN NOT STIRRED TENDERLOIN

MARTINI SALAD

Baby greens tossed with pan seared tenderloin, bleu cheese, bacon, toasted almonds, Bermuda onion and champagne vinaigrette. \$6.99 per person

*The above options are designed to complement your hors d'oeuvre reception and are not intended to be ordered à la carte. Food will be set out for a maximum 2 hours.
Action stations may be available to groups under the minimum of 50 people for an additional price of \$75.00*

Dinner Buffet

*All dinner buffets include coffee, iced tea and milk.
Buffets may be available to groups under the minimum of 25 people for an additional price of \$75.00.*

Starters

Marinated Heirloom Tomato Salad
with Ricotta Salata

Premier House Salad GF
with choice of two dressings

Roasted Acorn Squash Bisque
Kale Quinoa Salad GF/V

Farro and Feta Salad
with Spinach

Black Bean and Corn Salad GF/V
with Sweet Potato

Winter Greens GF/V
with Cranberry Citrus Vinaigrette

Waterfront Retro Wedge Salad
with bacon, bleu cheese and tomato

Broccoli Slaw GF/V

Pear and Gorgonzola
with walnuts and local greens

Sides

Creamy Classic Mashed Potatoes GF

Sliced Flame Roasted Red Skin Potatoes
with Red Peppers GF/V

Pearled Barley and Mushroom Risotto

White and Wild Rice GF

Saffron Infused Jasmine Rice GF

Garlic Smashed Red Potatoes GF

Yukon Gold Gouda Smashed Potatoes GF

Roasted Baby Red and Yukon Potatoes GF

Truffle Laced Baby Fingerling Potatoes GF

Flame Roasted Corn with Peppers and Onions GF/V

Caramel Glazed Baby Carrots GF/V

Lemon Roasted Brussels Sprouts GF/V

Retro Green Bean Casserole

Savory Sage Stuffing

Entrées

Oven Roasted Chicken GF

Cider Poached Atlantic Salmon Fillet GF

Braised Beef Brisket
with Glace du Veau

Breast of Chicken Saltimbocca

Asian Glazed Spicy Beef Coulotte

Lemon Baked Cod Almondine GF

Cranberry Bourbon
Grilled Cutlets of Turkey GF

Santa Fe Pulled Pork GF

Root Beer Marinated Pork Chateau GF

Savory Breast of Chicken GF
with Honey Onion Jam

Breads

Artisanal Rolls and Wisconsin Butter

Garlic Breadsticks

Cinnamon Pull-a-parts

Thick-sliced Garlic Bread

Corn Muffins

\$20.99 includes

1 starter, 2 sides and 1 entrée, 1 bread

\$25.99 includes

2 starters, 2 sides and 2 entrées, 1 bread

\$30.99 includes

3 starters, 3 sides and 3 entrées, 1 bread

À la Carte Additions

Starter \$2.29 | Bread \$1.79

Side \$2.49 | Entrée \$4.19

Plated Dinners

Accompaniments

SOUP DU JOUR
\$2.99 per person

Dinner Salad Upgrade

PREMIUM SALAD

Frisée and arugula with candied pecans, fresh berries, Genovese pesto laced chevre cheese and sweet clover vinaigrette. \$2.49 per person GF

CUCUMBER WRAPPED ARTISANAL GREENS

English cucumber, baby greens, heirloom tomato, red pepper and avocado topped with apple vinaigrette. \$2.99 each GF/V

BABY ICEBERG WEDGE

A wedge of iceberg lettuce with crumbled bleu cheese, heirloom tomato, scallions and topped with bleu cheese dressing. \$2.49 each

SPIRALED CARROT AND SPINACH

Spiraled carrot and spinach with sous vide beets, McIntosh apples and goat cheese with champagne vinaigrette. \$3.49

Dinner selections with more than two options will add a \$3.00 per person charge for all entrées. Not including vegetarian or a children's entrée.

All plated dinners include fresh garden salad with choice of dressing, dinner rolls and butter, coffee, iced tea and milk.

Beef Entrées

CABERNET BRAISED SHORT RIBS

Slow cooked short ribs served with roasted root vegetables, red skinned herb mashed potatoes and natural jus. \$28.99

GRILLED GRASS FED NATURAL BISTRO STEAK

House seasoned and grilled bistro steak served with caramelized onions and roasted peppers, paired with fingerling potatoes and wild mushroom sauce. \$21.99

FILET OF SIRLOIN

Grilled filet of sirloin topped with wild mushroom duxelle accompanied by mashed potatoes, honey green top baby carrots and black peppercorn sauce. \$27.99

BACON WRAPPED BEEF CHATEAU

Beef chateau, wrapped in bacon, seasoned and grilled medium. Topped with delicate Maitre d' hotel butter and served with smoked gouda mashed potatoes and seasonal fresh vegetables. \$22.99

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

Plated Dinners

Pork Entrées

FRENCHED STUFFED PORK CHOP

A grilled and seasoned pork chop stuffed with cranberry and sage stuffing, served with mashed sweet potato and haricot verts with natural jus. \$21.99

BACON WRAPPED PORK TENDERLOIN

Bacon wrapped pork tenderloin medallions served with mashed potatoes, fresh vegetables and a raspberry jus. \$19.99 GF

SMOTHERED PORK CHATEAU

Boneless pork chop dredged in seasoned flour, pan seared and braised to fork tender in glace de viande, served with garlic mashed potatoes and seasonal vegetables. \$15.99

GLAZED PORK LOIN

Apricot balsamic glazed pork loin with ginger rice and asparagus \$16.99

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Not including vegetarian or a children's entrée.

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Poultry Entrées

CHICKEN PICATTA

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

MEDITERRANEAN GARLIC CHICKEN

Roasted and herb crusted semi-boneless chicken breast, with sundried tomato glaze du poulet, served with rustic mashed potatoes and green top baby carrots. \$16.99 GF

ROASTED HALF CHICKEN

One-half chicken seasoned and roasted to perfection, served with baby carrots, mashed potatoes and homemade stuffing. \$18.99

WILD MUSHROOM CHICKEN MARSALA

Semi-boneless chicken breast topped with a caramelized onion and wild mushroom Marsala sauce, served with roasted red potatoes and haricot verts. \$16.99 GF

OVEN ROASTED HAND CARVED

TURKEY BREAST

Oven roasted chef carved turkey accompanied by an herb stuffing, cranberry chutney, fresh vegetables, mashed potatoes and pan gravy. \$16.99

CHICKEN CORDON BLEU

Marinated chicken breast stuffed with shaved ham and Swiss cheese, served with rosemary potatoes and haricot verts. \$19.99

Chinese Lemon Crusted

Breast of Chicken

Breast of chicken rubbed with a secret blend of lemon and Chinese spices. Oven roasted and served with purple sticky rice and asparagus. \$17.99 GF

Plated Dinners

Seafood Entrées

SEARED SAFFRON MAHI MAHI

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

HERB AND GARLIC ROASTED COD

Roasted cod basted with garlic and fresh herbs, served with fresh vegetables and roasted potatoes with a light citrus sauce. \$18.99 GF

ANCHO CHILI RUBBED SALMON

Fresh grilled Atlantic salmon paired with herb mashed potatoes, fresh asparagus and compound lime butter. \$22.99 GF

CITRUS GLAZED TILAPIA

Herb oven roasted tilapia served over rice pilaf, with haricot verts and citrus glaze. \$17.99 GF

Vegetarian Entrées

STUFFED SWEET PEPPER

Sweet pepper stuffed with fresh burrata cheese, fresh basil, leek frites and caramelized balsamic onion jam, served over saffron risotto with fresh chives. \$18.99

WASATCH POT PIE

Portobella mushroom cap rubbed with chipotle infused olive oil, packed with flame roasted black beans, zucchini, corn and sweet peppers, topped with creamy gorgonzola, served with fragrant basmati rice. \$17.99

VEGAN WHITE BEANS AND KALE

Extra virgin olive oil, roasted garlic, tomato and locally grown micro kale are pan seared and seasoned with a dash of white balsamic vinegar and sea salt. \$16.99 GF/V

LASAGNA MARINARA

Two rollups filled with ricotta cheese and topped with tangy marinara and melted mozzarella. \$15.99

SMOKED GOUDA MACARONI

Cavatappi cooked al dente and topped with garlic, fresh Wisconsin cream and smoked gouda cheese. \$14.99

BUTTERNUT SQUASH AND GNOCCHI

Butternut squash and gnocchi in browned butter. \$16.99

TOMATO BASIL PAPPARADELLE

Tomato basil papparadelle with wide Italian noodles with fresh tomato, basil and garlic. \$15.99

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Not including vegetarian or a children's entrée.

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Plated Dinners



Duet Entrées

FILET OF SIRLOIN AND CHICKEN MARSALA

Seasoned and grilled filet of sirloin paired with a sautéed chicken breast, garnished with wild mushroom sauce, served with mashed potatoes and haricot verts. \$29.99

BISTRO STEAK AND ANCHO CHILI RUBBED SALMON

Grilled and seasoned bistro steak paired with seasoned Atlantic salmon, mashed potatoes, butter asparagus and rosemary demi-glace. \$26.99

BREAST OF CHICKEN AND PAN SEARED SHRIMP SCAMPI

Breast of chicken and pan seared shrimp combined with fresh lemon, parmesan, herbs and paired with risotto milanese and roasted truffle infused Brussels sprouts. \$25.99

ROOT BEER PORK MEDALLION AND SAVORY CHICKEN

Bacon wrapped pork marinated in root beer and savory herbs, topped with honey onion jam. Paired with breast of chicken, dry rubbed with our secret spice blend, slow roasted and topped with caramelized balsamic onion jam and sauce supreme. Served with sliced flame roasted red potatoes and peppers. \$20.99

Children's Entrées

(12 years of age and younger)

CHILDREN'S CHICKEN TENDERS PLATE

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

Dinner selections with more than two options will add a \$3.00 per person charge for all entrées. Not including vegetarian or a children's entrée.

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Plated Desserts



Plated Desserts

LATTICE BAKED PIES

Apple, cherry or blueberry by the slice. \$3.99
\$4.99 *à la mode*

HOMEMADE CHEESECAKE

Choose your own custom made flavors. \$6.99 GF

CARROT CAKE

Rich and moist carrot cake topped with a sweet cream cheese frosting. \$5.99

TIRAMISU

Layers of soaked sponge cake separated by sweetened mascarpone cheese, topped with whipped cream and cocoa dusting. \$5.99

BLACK FOREST CAKE

Chocolate sponge cake with cherries and cream. \$3.99

STRAWBERRY CRÈME CAKE

Vanilla sponge cake layered with strawberry crême. \$3.99

ICE CREAM

Your choice of flavors. \$1.49

HOUSE MADE TORTES

Your choice of red velvet, devil's food, vanilla, raspberry, orange or marble. \$3.49

Dessert Trays & Displays

GOURMET PETIT FOURS

Assorted petit fours. \$125.00/50 pieces.

HOMEMADE GOURMET CUPCAKES

Fresh baked cupcakes include the choices of vanilla or chocolate cake flavors with either vanilla or chocolate buttercream frosting and one topping. \$32.99/dozen

CHOCOLATE FOUNTAIN

\$125.00 per gallon plus dipping items

One time set-up and clean-up fee of \$50 per use.

Fountains are available for up to 2 hrs.

Your choice of dark, milk or white chocolate and dipping items.

Marshmallows \$8.00 per pound

Pound cake \$12.00 per pound

Pretzel rods \$8.00 per pound

Strawberries \$12.00 per pound

Potato chips \$16.00 per pound

SHEET CAKE

1/2 sheet cake - \$39.99 serves 30-40

Full sheet cake - \$54.99 serves 80-92

Beverage Service

Beer

DOMESTIC BEER \$4.00 bottle
MICRO BEER \$5.50 bottle
IMPORTED BEER \$5.50 bottle
HALF BARREL DOMESTIC BEER \$275.00
HALF BARREL IMPORTED/MICRO BEER
Price Varies

Cocktails

RAIL BRAND COCKTAIL \$4.50
CALL BRAND COCKTAIL \$5.50
PREMIUM BRAND COCKTAIL \$6.00
PRESTIGE BRAND COCKTAIL \$8.00

Non-Alcoholic Options

BOTTLED WATER \$2.50 each
SOFT DRINKS \$2.00 glass
JUICE \$2.75 glass

Bar Set Up

*A \$30.00 bar set up fee is assessed for each private bar requested, plus 5% sales tax.
Restocking - We will restock one half barrel of domestic beer if untapped. Any additional untapped barrels will be charged a \$75.00 restocking fee.*

TAB BAR

Charged to the host on a per drink basis, plus 20% service charge and 5% sales tax.

CASH BAR

Guests purchase each drink.

House Wines by the Bottle

CHARDONNAY
WHITE ZINFANDEL
PINOT GRIGIO
CABERNET SAUVIGNON
MERLOT
MOSCATO
\$24.00 bottle

HOUSE CHAMPAGNE \$24.00 bottle

CHAMPAGNE PUNCH \$28.95 gallon

House Wines by the Glass

CHARDONNAY
WHITE ZINFANDEL
PINOT GRIGIO
CABERNET SAUVIGNON
MERLOT
MOSCATO
\$6.50 glass

BAR SET UP HOSPITALITY SUITES

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

ICE SERVICE

Hospitality suites only; Tub of ice and scoop.
Serves 15-25 | \$25.00

Audio & Visual Equipment

Projectors and Screens

DATA PROJECTOR & SCREEN \$200.00

SCREENS *No Charge When Renting our Projector*
\$40.00

Television Monitors and Microphones

60" FLAT SCREEN \$45.00

MICROPHONES (*One Standard Wired Microphone
Included with each Room Set.*)

CORDLESS MICROPHONE *Hand Held* \$65.00

LAVALIERE MICROPHONE *Wireless* \$65.00

EXTRA MICROPHONE *Wired* \$10.00

Meeting Aids

DVD/BLU-RAY PLAYER \$35.00

CD PLAYER \$25.00

WHITEBOARD AND MARKERS \$25.00

FLIPCHART, EASEL AND MARKERS \$25.00

ADDITIONAL PAD OF FLIPCHART PAPER \$20.00

POST IT® NOTEPAD, EASEL AND MARKERS
\$35.00

LASER POINTER \$20.00

LARGE PAD AND PEN \$3.00

WIRELESS REMOTE \$35.00

Miscellaneous

EXTENSION CORD \$5.00

POWER STRIP W/SURGE PROTECTOR \$5.00

A/V TABLE (without our Equipment) \$25.00

EXHIBIT TABLES (with Power) \$25.00

EXHIBIT TABLES (without Power) \$15.00

POLYCOM (Speaker Phone) \$55.00

MASKING TAPE (Roll) \$10.00

DIAL "9" ACCESS PHONE LINE \$25.00

DEDICATED PHONE LINE (*14-Day Notice Required*)
\$110.00



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 Guarantee and Payment

The sale and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, the Hotel and Convention Center is responsible for the administration of these regulations. It is our policy therefore, that liquor cannot be brought into function rooms from outside sources. (Wis. State 125.32 (6)) Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal drinking age. No food may be allowed in any function room of the Hotel from outside sources according to Wisconsin Administrative code (DH & SS, Section 196.07). The only exception is special occasion cakes. For liability reasons, leftover food cannot be taken out of the function rooms or off the premises.

Menu Prices

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

Service Charge and Tax

An 20% service charge and 5% sales tax will be added to the final food and beverage items. The service charge is taxable by law in the state of Wisconsin.

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.