

BEVERAGES & SNACKS

Beverages

Regular/decaf coffee	\$18.00/gallon
Hot chocolate	\$18.00/gallon
Lemonade	\$18.00/gallon
Assorted fruit juices	\$ 9.00/liter
Bottled water	\$ 2.00/bottle
Bottled soda	\$ 2.00/bottle
Hot Tea	\$ 1.50/tea bag
Iced Tea	\$18.00/gallon
Milk	\$ 1.50/glass

À la Carte

Assorted Donuts	\$18.00/dozen
Assorted Danish	\$18.00/dozen
Muffins	\$18.00/dozen
Bagels & cream cheese	\$18.00/dozen
English muffins & jelly	\$18.00/dozen
Freshly baked cookies	\$12.00/dozen
Yogurt	\$ 2.50/each
Fruit (seasonal)	\$ 1.50/each

Snacks

Large Bowl

15-25 people

Potato Chips with Dip	\$20.95
Chips with Salsa	\$20.95
Pretzels	\$20.95
CheX Mix	\$20.95

BREAKS

Continental

Chilled juices
Fresh fruit tray
Assorted muffins & Danish
Bagels with cream cheese
Coffee and tea
\$8.95/per person

Healthy Start

Chilled juices
Basket of fresh fruit
Yogurt
Granola bars
\$8.95/per person

Alpine

Sodas
Cheese and sausage
Potato chips with dip
Pretzels
\$8.95/per person

At the Movies

Popcorn
Box candies
Nachos and Cheese
Sodas
\$5.95/per person

All prices are subject to 18% gratuity and 6% sales tax.
Sale prices subject to change based on market demand.

BREAKFAST SELECTIONS

Breakfast Buffets

Breakfast buffets include coffee, tea, and water. Buffets require a minimum of 25 people.

Skiers Breakfast

Chilled juices
Scrambled eggs
Breakfast potato
Bacon or sausage
Danish and muffins
Fresh fruit
\$10.95/*per person*

Golfers Breakfast

Chilled juices
Scrambled eggs
French Toast with syrup
Bacon or sausage
Breakfast potato
Fresh fruit
\$11.95/*per person*

Plated Breakfast

All plated breakfast include coffee, tea and water.

Croissant Scramble

Scrambled eggs served on
a warm croissant, breakfast
potato, bacon or sausage
\$8.95/*per person*

Classic Eggs Benedict

Poached egg, Canadian
bacon on an English
muffin, topped with
hollandaise sauce
breakfast potato
\$9.95/*per person*

Steak and Eggs

Scrambled eggs, tenderloin
steak, breakfast potato,
toast
\$11.95/*per person*

Golden Brown Cinnamon

Texas French Toast
Bacon or sausage,
Warm maple syrup and
whipped butter
\$8.95/*per person*

Chef's Fresh Fruit Plate

Seasonal fruit and berries
with yogurt dipping sauce
and muffin
\$8.95/*per person*

Buttermilk Pancakes

Bacon or sausage,
warm maple syrup and
whipped butter
\$8.95/*per person*

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LUNCH SELECTIONS

Plated Luncheon Entrées

All entrées include coffee, tea, and water.

Sliced Apple Pork

4 oz. sliced apple infused
pork tenderloin served with
wild rice and vegetable
\$10.95/*per person*

Roast Beef Au Jus

4 oz. sliced beef served
with mashed potatoes and
vegetable
\$10.95/*per person*

Baked Chicken

1/2 chicken served with
mashed potatoes and
vegetables
\$10.95/*per person*

Beef Stroganoff

Tender beef tips and
mushrooms served over a
bed of pasta with
vegetables
\$10.95/*per person*

Pasta Primavera

Vegetables in cream sauce
served over a bed of pasta
\$12.95 *per person*

Salmon

6 oz. salmon filet served with
wild rice and vegetables
\$13.95/*per person*

*Add a house salad for \$2.95

Light Plated Luncheons

Croissant

Ham and Cheddar or
Turkey and Swiss served
on a croissant with
pasta salad
\$8.95/*per person*

Turkey Bacon Wrap

Turkey, bacon, lettuce,
tomato and ranch dressing
wrapped in a garlic pesto
tortilla with potato salad
\$8.95/*per person*

Desserts

Cheesecake, Lemon Torte or Apple Crisp
\$3.95 *each*

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Luncheon Buffets

Lunch buffets include coffee, tea, or water. Buffets require a minimum of 25 people.

Soup & Sandwich

Deli Subs or Wraps
Turkey, ham, roast beef or vegetarian
Pasta or Potato salad and chips
Soup (40 or more-2 soups)
\$8.95/*per person*

Pizza Buffet

Garden salad with Italian dressing
Assorted pizzas
Garlic bread
\$9.95/*per person*

Cook Out

BBQ Chicken or
Hamburgers & hot dogs
Potato salad
Relish platter and condiments
Green salad
\$12.95/*per person*

Italian

Three cheese mostaccioli
Chicken Alfredo over penne pasta
Ravioli
Garlic Bread
Green salad
\$12.95/*per person*

Desserts

Cheesecake or Apple Crisp
\$3.95 *each*

Boxed Lunches

Ham & Cheese, Turkey & Cheese, or Roast Beef with lettuce, tomato on a ciabata roll
Bag chips and cookie.
\$8.95/*per person*

DINNER SELECTIONS

Plated Dinner Entrées

All entrées include a house salad, chef's choice of vegetable, dinner rolls, coffee, tea and water. One entrée selection per group booking.

Surf & Turf

6 oz. Tenderloin and jumbo shrimp
with a twice baked potato
\$20.95/per person

Crab Stuffed Rainbow Trout

With garlic mashed potatoes
\$19.95/per person

Herb Encrusted Tenderloin

8 oz. Tenderloin
with a twice baked potato
\$18.95/per person

Beef Burgundy

Sliced beef in a burgundy sauce
with garlic mashed potatoes
\$17.95/per person

Salmon Filet

6 oz. Filet with roasted tomato
and wild rice
\$15.95/per person

Coq Au Vin

A classic French Chicken dish
with roasted red potatoes or
Saffron rice
\$15.95/per person

Roast Beef Au Jus

5 oz. Roast beef served with
a baked potato
\$14.95/per person

Chicken Alfredo

Sliced chicken breast
in a creamy alfredo sauce
over a bed of pasta
\$14.95/per person

Plated Dinner Entrées

All entrées include a house salad, chef's choice of vegetable, dinner rolls, coffee, tea and water. One entrée selection per group booking.

Chicken Asiago

Chicken breast stuffed with spinach and asiago cheese and topped with a creamy cheese sauce over pasta
\$13.95/per person

Baked Chicken

1/2 Baked Chicken
with garlic mashed potatoes
\$14.95/per person

Pork Tenderloin

5 oz. sliced apple infused pork
served with wild rice
\$14.95/per person

Cornish Game Hen

With herb stuffing
and Camembert rice
\$14.95/per person

Plated Desserts

Cheesecake, Tiramisu, Strawberry Shortcake, Apple Crisp,
Chocolate Dreams, or Chocolate Mousse
\$3.95 each

Wine Tasting Dinners

Wine Tasting Dinners are now available for up to 40 people.
Five plated courses with five wine selections.
Wide variety of menu options available.
Starting at \$59.95 per person.

Dinner Buffets

Dinner buffets are served with plated house salad, chef's choice of vegetable, chef's choice of starch dish, rolls, coffee, tea and water.

Two Entrées

\$ 17.95

25 or more people

Pork Tenderloin

With apple glaze or
cranberry port sauce

Chicken Alfredo

Over a bed of penne pasta

Lasagna

With meat or assorted
cheeses

Beef Burgundy

Sliced beef in
burgundy sauce

Broiled Salmon

3 oz. Salmon filets

Haddock

4 oz. haddock filet

Beef Stroganoff

Over a bed of noodles

Three Cheese Mostaccioli

A blend of cheeses with
marinara over pasta

Baked Chicken

Tender juicy oven baked

Beef Au Jus

Slow roasted, sliced beef

Add a Carving Station to your Buffet

1 Choice \$4.00/*per person*, 2 Choices \$6.00/*per person*

Choices include

Pork Loin

Steam Ship Pork

Ham

Turkey

Prime Rib also available at an additional \$2.00 per person

Add a Pasta Station to your Buffet

Starting at an additional \$2.00 per person.

Buffet Desserts

Apple Crisp, Cheesecake, or Chocolate Mousse

\$3.95 *each*

We can accommodate any taste; please ask for more information about specialty buffets.

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HORS D'OEUVRES

Price per 25 people - approximately 2 servings per person.

Hot Hors d'Oeuvres

Baked Wheel of Brie
\$125.00

Crab Rangoons
\$55.00

Green Lip Mussels
\$85.00

Swedish or BBQ Meatballs
\$45.00

Mini Quiches
\$85.00

Egg Rolls
\$80.00

Chicken or Beef Satay
\$70.00

Crab Cakes
\$85.00

Teriyaki Chicken
\$80.00

***Pot Stickers with Dipping
Sauce***
\$65.00

Chicken Wings
\$60.00

***Assorted Sausages with
Mustard Sauce***
\$60.00

***Water Chestnuts
Wrapped in Bacon***
\$70.00

Spanakopita
\$80.00

Stuffed Mushrooms
\$55.00

***Scallops wrapped with
Pepper Bacon***
\$85.00

Mini Chimichangas
\$55.00

***Rumaki Chicken Liver
wrapped in Bacon***
\$85.00

Deep Fried Ravioli
\$55.00

***Asparagus wrapped in
Puffed Pastry***
\$50.00

Artichoke Dip
\$55.00

***Wisconsin Artisan
Cheese Display***
Market Price—approx. \$160

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Cold Hors d'Oeuvres

Bruschetta Pomodara
\$70.00

Cheese, Sausage & Crackers
\$85.00

Veggie Tray with Dip
\$65.00

Cheese and Fruit Tray
\$65.00

*Beef Carpaccio with
Herb Sauce*
\$85.00

*Chilled Shrimp
With Cocktail Sauce*
\$65.00

Smoked Salmon
\$55.00

*Tuna Tar tare
Japanese Style*
\$65.00

Taco Dip with Chips
\$45.00

Chips & Salsa
\$35.00

Deviled Eggs
\$35.00

Sweet Treats

Chocolate Dipped Strawberries
\$2.00 each

Mini Cheesecakes
\$2.00 each

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