

Wedding Menu

Appetizers

Hot Appetizers

Served Per 100 Pieces

Boneless Buffalo Wings	\$125.00	Pesto Stuffed Mushrooms	\$140.00
Bacon Wrapped Water Chestnuts	\$125.00	Chicken or Beef Satay	\$140.00
Cheese Fried Ravioli	\$125.00	Pecan Encrusted Chicken Tenders	\$225.00
BBQ or Swedish Meatballs	\$125.00	Coconut Shrimp	\$250.00
Pot Stickers	\$125.00	Mini Crab Cakes	\$275.00
Mozzarella Marinara	\$125.00	Bacon Wrapped Scallops	\$275.00

Cold Appetizers

Served Per 100 Pieces

Cucumber Sandwiches	\$145.00	Sundried Tomato Bruschetta	\$165.00
Deviled Eggs	\$145.00	Shrimp Shooters	\$195.00
Vegetable Spring Rolls	\$145.00	Tenderloin Wrapped Asparagus	\$275.00
Sandwich Spirals	\$145.00	Jumbo Shrimp w/ Cocktail Sauce	\$275.00

Displays

Serves approximately 100 People

Antipasto	\$195.00	Seasonal Fruit	\$275.00
Smoked Salmon	\$225.00	Garden Vegetable	\$275.00
Cheese and Sausage	\$275.00	The Big Dipper	\$375.00

*(Taco Dip, Artichoke Dip, Reuben Dip, Crab Dip, & Cheese Dip
Served with Assorted Chips, Crackers, & Breads.)*

Plated Dinner

All Entrees Served with Chef Choice Vegetable and Starch, Plated Dinner Salad with Choice of Dressing, Dinner Rolls and Flavored Butter Pre-Set.

Fish

Herb Crusted Halibut

Baked Halibut Fillets with a Potato and Herb Crust

\$24.95

Blackened Salmon

A Blackened Salmon Fillet Topped With a Bleu Cheese Sauce

\$25.95

Butterfly Swordfish

Grilled Swordfish Steaks Topped with a Citrus Pesto Sauce

\$28.95

Mahi Mahi

A Pan Seared Fillet Topped With a Mango Cilantro Salsa

\$28.95

Chicken

Herb Roasted Chicken

An Oven Roasted Chicken Breast Rubbed with Olive Oil and Fresh Herbs

\$24.95

Italian- Encrusted Chicken

Boneless Chicken Breasted Coated in Homemade Italian Bread Crumbs Topped with Cheron Sauce

\$24.95

Chicken Marsala

Pan Seared Chicken Breast Topped with a Mushroom Chasseur Sauce

\$25.95

Chicken Breast Piccata

Chicken Breast Breaded and Topped with a Lemon, Parsley, Capers and White Wine Sauce

\$27.95

All Prices are Subject to a 19% Service Charge and 5.1% Sales Tax. Prices Subject to Change.

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Plated Dinner

All Entrees Served with Chef Choice Vegetable and Starch, Plated Dinner Salad with Choice of Dressing, Dinner Rolls and Flavored Butter Pre-Set.

Pork

Maple Glazed Pork

Maple Glazed Pork Chop with an Apple and Walnut Chutney

\$24.95

Barbeque Pork Steak

Thick Cut Pork Fillet Grilled and Topped with a Tangy Barbeque Sauce

\$26.95

Citrus Pork Tenderloin

A Marinated Pork Tenderloin Roasted and Topped with a Citrus Sauce

\$27.95

Peppercorn Encrusted Tenderloin

A Pork Tenderloin Baked with a Peppercorn Crust

\$28.95

Beef

Kentucky Rib Eye

Seasoned Rib Eye Marinated in Balsamic, Bourbon, and Honey

\$31.95

Top Sirloin Steak

Grilled Top Sirloin Steak Served with Mushroom and Onions

\$32.95

New York Strip

Seasoned New York Strip Topped with Caramelized Onions

\$33.95

Filet Mignon

Seasoned Filet Finished with a Merlot Wine Sauce

\$34.95

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Buffets

Heartland Buffet

Includes Fresh Tossed Salad with Choice of Dressing
Freshly Baked Dinner Rolls
Roasted Seasonal Vegetables
Cheddar Cheese Mashed Potatoes
Herb Stuffing
Baked Walleye with Parsley Butter
Sliced Beef Tenderloin
Choice of Chef Carved Oven Roasted Turkey or Rosemary Tenderloin
\$29.95

Tour of Italy Buffet

Includes Fresh Tossed Salad with Choice of Dressing
Garlic Bread
Parmesan Green Beans
Italian Pasta Salad
Vegetable Lasagna
Italian Sausage with Sautéed Green Peppers and Onion
Zesty Chicken Parmesan
Choice of Chef Carved Steamship Round or Garlic Rubbed Tenderloin
\$28.95

Taste of the South Buffet

Includes Fresh Tossed Salad with Choice of Dressing
Fresh Baked Biscuits
Fire Roasted Corn
Creamy Coleslaw
Roasted Fingerling Potatoes
Oven Fried Chicken
Braised Short Ribs
Choice of Chef Carved Beef Brisket or Smoked Ham
\$29.95

New England Buffet

Includes Fresh Tossed Salad with Choice of Dressing
Freshly Baked Dinner Rolls
Grilled Asparagus
Herbed New Potatoes
Wild Rice Pilaf
Grilled Atlantic Salmon
Chicken with a Cranberry Chutney
Choice of Chef Carved Leg of Lamb or Roasted Sirloin
\$31.95

**Buffets Under 75 People Will Have Sliced Beef Substituted for Chef Carved Meat*

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Beverages

Beer

Domestic Beer Per Bottle:	\$3.50
Premium Domestic Beer Per Bottle	\$4.00
Microbrews Per Bottle	\$4.75
Import Beer Per Bottle	\$5.50
Domestic Quarter Barrel	\$135.00
Domestic Half Barrel	\$235.00
Imported/Premium Half Barrel	Market Price

Wine

House Wine Per Glass	\$5.00 (White Zinfandel, Riesling, Merlot)
House Wine Per Bottle	\$25.00 (White Zinfandel, Riesling, Merlot)
Premium Wine Per Bottle	Market Price

(White Zinfandel, Riesling, Chardonnay, Sauvignon Blanc, Syrah, Merlot, Cabernet Sauvignon, Pinot Noir)

Champagne

House Champagne Per Bottle	\$25.00 (Verdi Spumante)
Premium Champagne Per Bottle	Market Price
Champagne Punch Per Gallon	\$45.00
Champagne Fountain Rental (5 Gallon)	\$200.00
Sparkling Grape Juice Per Bottle	\$15.00

*Must be 21 Years of Age to Consume Alcoholic Beverages per Wisconsin State Law. It is Hotel Policy to Request ID Prior to Service.
Bartenders Reserve the Right to Refuse Service at any Time.

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Additions

Coffee Station

(Serves Approximately 100 People)

Freshly Brewed Coffee Accompanied with Chocolate, Cinnamon, Amaretto, Raspberry, & Irish Creams

\$225.00

Ice Sculpture

Fabulous Ice Carvings to Enhance Your Event are Available in Consultation with Our Chef

Starting at \$375.00

Candy Buffet

Includes a Variety of Glass Containers, Candy Scoops, Half Pint Chinese Take-Out Boxes, Set-Up, Maintenance, and Clean-Up with Your Choice of up to Seven Candies

\$4.00/Person

Late Night Snacks

Assorted Pizza

Choice of Pepperoni, Sausage, Cheese or Supreme on a Hand-Tossed Crust

\$12.95/Pizza

Grande Nacho Buffet

Homemade Tortilla Chips Served with Season Ground Beef, Nacho Cheese Sauce, Black Olives, Jalapenos, Pico De Gallo, Guacamole, and Sour Cream

(Serves Approximately 100 People)

\$225.00

Kelments Sausage Slider Station

Mini Kelements Sausages Served on Buns with Assorted Condiments

(Serves Approximately 100 People)

\$225.00

Sweet or Mashed Potato Martini Station

Choice of Assorted Toppings Served in Martini Glasses

(Serves Approximately 100 People)

\$225.00