



2025 HUBBARD PARK LODGE BANQUET MENU

APPETIZER DISPLAYS

INTERNATIONAL CHEESE DISPLAY a selection of imported and Wisconsin cheeses, served with assorted crackers, bread and grapes

Small (serves 50 people) \$225.00

Medium (serves 100 people) \$375.00

Large (serves 150 people) \$525.00

WISCONSIN SAUSAGE DISPLAY a selection of Usinger's sausages

Per person price \$5.00

SEASONAL FRESH FRUIT DISPLAY a selection of sliced, fresh seasonal fruits and berries.

Small (serves 50 people) \$225.00

Medium (serves 100 people) \$375.00

Large (serves 150 people) \$525.00

FRESH VEGETABLE CRUDITE DISPLAY a colorful assortment of crisp vegetables served with ranch dip.

Small (serves 50 people) \$175.00

Medium (serves 100 people) \$250.00

Large (serves 150 people) \$375.00

WHOLE SMOKED SALMON OR LAKE TROUT beautifully displayed with field greens, and garnished with lemons, capers, onions, and assorted Crackers.

Serves 50 - 75 people \$275.00

ANTIPASTO DISPLAY a selection of meats, sausage, fresh mozzarella, peppers, olives and artichoke hearts

Serves 100 people \$425.00

SHRIMP COCKTAIL DISPLAY Plump Gulf Shrimp Poached and chilled over ice, served with House made cocktail sauce and lemons. \$7.00 serving (50 person minimum)

SPINACH ARTICHOKE DIP our famous recipe with Mascarpone cheese, spinach and artichoke hearts melted together, topped with Parmesan cheese and served with fresh bread

Half pan (serves 50 people) \$115.00

Full pan (serves 100 people) \$200.00

COLD HORS D'OEUVRES

***Minimum 30 orders each, prices are per piece**

TAPANADES on crostini

Mediterranean Olive \$2.50

Roasted Red Pepper and Almond \$2.50

Basil Pesto and Aged Parmesan \$2.50

PROSCUITTO CON MELONE OR PEAR with sweet balsamic vinegar reduction
\$MARKET

SPINACH AND CHEDDAR FRIED POLENTA \$2.50

ASSORTED MINI HANDCRAFTED SANDWICHES

Roast Beef \$5.00

Turkey and Fig \$5.00

Honey Roasted Ham \$5.00

Roasted Portabella \$5.00

GRILLED AND CHILLED SEA SCALLOPS OR GULF SHRIMP \$Market

ROULADES

Beef filled with cream cheese and spinach \$3.50

Lox filled with dill mascarpone cheese and spinach \$4.00

TUSCAN CAPRESE SKEWERS \$3.00

SMOKED TROUT DIP Flaked smoked trout dip on crispy rye toast points \$3.00

HUMMUS FLAT BREAD hummus, garden fresh greens and tomatoes on flatbread \$2.50

HOT HORS D'OEUVRES

***Minimum 30 orders each, prices are per piece**

SKEWERS

Chicken or Beef Satay with Thai peanut sauce \$3.25

Grilled Duck and Papaya \$MARKET

Maui Shrimp or Chicken with pineapple and house made sweet and sour \$MARKET

HAND MADE IMPERIAL EGG ROLLS pork or vegetable with sweet and sour sauce \$3.00

TWISTED BRAT ROLLS \$3.50

BAKED BRUSHETTAS

Tuscan Tomato with mozzarella cheese \$2.25

Beef and Mushroom \$3.00

Braised Dijon Pork \$3.00

PASTRY PUFFS

Brie en Croute with Fruit Preserves \$5.00

Wild Mushroom Vol-au-vent \$5.00

Tarragon Chicken \$5.00

RUMAKI

Bacon Wrapped Water Chestnuts \$2.25

Bacon Wrapped Shrimp \$MARKET

Bacon Wrapped Scallops \$MARKET

STUFFED MUSHROOM CAPS

Filled with Spinach Artichoke Dip \$2.50

Filled with Bratwurst and Stone Ground Mustard Sauce \$3.25

SPANIKOPITA flaky phyllo dough filled with spinach and feta \$3.00

COCONUT CRUSTED CHICKEN TENDERS with apple chutney \$3.00

COCONUT CRUSTED SHRIMP with pineapple chutney \$MARKET

CRAB CAKES lump meat crab with remoulade sauce \$MARKET

STANDARD SIT-DOWN MENU OPTIONS - STARTING AT \$30.00

Dinner entrees are served with a choice of one salad. The salad choice would be the same for every guest. Assorted dinner rolls, butter and coffee station included.

SALADS

MIXED GREEN SALAD fresh organic mixed greens with tomato slices, cucumber slices, croutons and drizzled with your choice of dressing

CAPRESI SALAD fresh mozzarella and Roma tomatoes with extra virgin olive oil

CAESAR SALAD romaine lettuce lightly tossed with Caesar dressing with croutons and parmesan cheese

MEAT & SEAFOOD ENTREES

(CHOICE OF 2, EACH PROTEIN SERVED WITH A VEGETABLE AND STARCH)

GRILLED CHICKEN BREAST with choice of sauce: artichoke and roasted red pepper, sun dried tomato, Vesuvio, Wisconsin cranberry or lemon caper

ROASTED PORK LOIN with rosemary au jus

BEEF TENDERLOIN TIPS with Mushroom Burgundy sauce

BAKED ALASKAN COD with lemon butter

VEGETARIAN ENTREES

(CHOICE OF 1 PASTA AND 1 SAUCE) NO SIDES

PASTAS: Penne, Bowtie, Cheese Tortellini, Garlic Cheese Ravioli

SAUCES: Marinara, Creamy Marinara, Pesto, White Wine

FRIED POLENTA CAKES with grilled vegetables (Gluten Free) (Vegan)

GRILLED VEGETABLES over white rice (Vegan)

BBQ TOFU grilled and served with our house made BBQ

VEGETABLE PAELLA a classic Spanish dish served vegetarian

STARCH OPTIONS

Roasted Baby Red Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Wild Rice & Long Grains

VEGETABLE OPTIONS

Fresh Green Beans

Sauteed Mixed Vegetables

Orange Glazed Carrots

Caramelized Brussel Sprouts

TRADITIONAL SIT-DOWN MENU OPTIONS - STARTING AT \$37.00

Dinner entrees are served with a choice of one salad. The salad choice would be the same for every guest. Assorted dinner rolls, butter and coffee station included.

SALADS

MIXED GREEN SALAD fresh mixed greens with tomato slices, cucumber slices, croutons and drizzled with your pre-determined choice of dressing

CAPRESI SALAD fresh mozzarella and Roma tomatoes with extra virgin olive oil

CAESAR SALAD romaine lettuce lightly tossed with Caesar dressing with croutons and parmesan cheese

SUNSET SALAD garden greens with bay shrimp, mandarin oranges and almonds with raspberry vinaigrette

MONDO SALAD fresh mixed greens with tomato slices, cucumber slices, croutons, feta cheese, walnuts and balsamic vinaigrette

MEAT & SEAFOOD ENTREES

CHOICE OF TWO, EACH PROTEIN SERVED WITH A VEGETABLE AND STARCH

GRILLED CHICKEN BREAST with choice of sauce: artichoke and roasted red pepper, sun dried tomato, Vesuvio, Wisconsin cranberry, lemon caper, marsala wine mushroom or Boursin cheese sauce

CHICKEN WELLINGTON with Portobello mushroom sauce

GRILLED BEEF SIRLOIN STEAK with peppercorn cream sauce or red wine sauce

ROASTED PORK TENDERLOIN with lingonberry sauce or rosemary au jus

PARMESAN CRUSTED TILAPIA with mango cream sauce

FILET OF SALMON topped with spinach artichoke dip

VEGETARIAN ENTREES

PASTAS: Penne, Bowtie, Cheese Tortellini, Garlic Cheese Ravioli

SAUCES: Marinara, Creamy Marinara, Pesto, White Wine

FRIED POLENTA CAKES with grilled vegetables (Gluten Free) (Vegan)

GRILLED VEGETABLES AND TOFU over white rice (Vegan)

CURRIED VEGETABLES over white rice

GRILLED VEGETABLES AND TOFU over white rice (Vegan)

CURRIED VEGETABLES over white rice

STARCH OPTIONS

Roasted Baby Red Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Au Gratin Potatoes

Wild Rice

Quinoa Pilaf

VEGETABLE OPTIONS

Fresh Green Beans

Sauteed Mixed Vegetables

Orange Glazed Carrots

Steamed Broccoli

DELUXE SIT-DOWN MENU OPTIONS - STARTING AT \$45.00

Dinner entrees are served with a choice of one salad. The salad choice would be the same for every guest. Assorted dinner rolls, butter and coffee station included.

SALADS

MIXED GREEN SALAD fresh mixed greens with tomato slices, cucumber slices, croutons and drizzled with your pre-determined choice of dressing

CAPRESI SALAD fresh mozzarella and Roma tomatoes with extra virgin olive oil

CAESAR SALAD romaine lettuce lightly tossed with Caesar dressing with croutons and parmesan cheese

SUNSET SALAD garden greens with bay shrimp, mandarin oranges and almonds with raspberry vinaigrette

MONDO SALAD fresh mixed greens with tomato slices, cucumber slices, croutons, feta cheese, walnuts and balsamic vinaigrette

ARUGULA SALAD Garden fresh arugula with raspberries, toasted almonds and honey cinnamon vinaigrette

MEAT & SEAFOOD ENTREES

CHOICE OF TWO, EACH PROTEIN SERVED WITH A VEGETABLE AND STARCH

ROASTED CORNISH GAME HEN stuffed with wild rice, topped with Shitake mushroom sauce

CRUSTED PORK TENDERLOIN topped with stoneground mustard sauce

BEEF TENDERLOIN FILET with red wine reduction

SAUTEED RAINBOW TROUT with smoked garlic beurre blanc

PISTASHIO CRUSTED FILET OF GROUPER with mango cream sauce

STATLER BONE IN CHICKEN BREAST with wild mushroom brandy sauce

BEEF TENDERLOIN with peppercorn cream sauce and GRILLED CHICKEN BREAST with choice of sauce

BEEF TENDERLOIN with peppercorn cream sauce and CRUSTED PORK TENDERLOIN

BEEF TENDERLOIN with peppercorn cream sauce and GRILLED SALMON FILET with spinach artichoke dip

GRILLED CHICKEN BREAST with choice of sauce and GRILLED SALMON FILET with spinach artichoke dip

VEGETARIAN ENTREES

CHOICE OF ONE PASTA AND ONE SAUCE - NO SIDES INCLUDED

PASTAS: Penne, Bowtie, Cheese Tortellini, Garlic Cheese Ravioli

SAUCES: Marinara, Creamy Marinara, Pesto, White Wine

FRIED POLENTA CAKES with grilled vegetables (Gluten Free) (Vegan)

GRILLED VEGETABLES AND TOFU over white rice (Vegan)

CURRIED VEGETABLES over white rice

STARCH OPTIONS

Roasted Baby Red Potatoes, Garlic Mashed Potatoes, Mashed Sweet Potatoes, Au Gratin Potatoes, Wild Rice, Parsley Buttered Noodles, Quinoa Pilaf

VEGETABLE OPTIONS

Green Bean Almandine, Orange Glazed Carrots, Sugar Snap Peas, Sauteed Mixed Vegetables, Steamed Broccoli, Grilled Asparagus, Caramelized Brussel Sprouts, Maple Glazed Kale

EXECUTIVE SIT-DOWN MENU OPTIONS - STARTING AT \$55.00

Dinner entrees are served with a choice of one salad. The salad choice would be the same for every guest. Assorted dinner rolls, butter and coffee station included.

SALADS

MIXED GREEN SALAD fresh mixed greens with tomato slices, cucumber slices, croutons and drizzled with your pre-determined choice of dressing

CAPRESI SALAD fresh mozzarella and Roma tomatoes with extra virgin olive oil

CAESAR SALAD romaine lettuce lightly tossed with Caesar dressing with croutons and parmesan cheese

SUNSET SALAD garden greens with bay shrimp, mandarin oranges and almonds with raspberry vinaigrette

MONDO SALAD fresh mixed greens with tomato slices, cucumber slices, croutons, feta cheese, walnuts and balsamic vinaigrette

ARUGULA SALAD Garden fresh arugula with raspberries, toasted almonds and honey vinaigrette

WALDORF SALAD Apples, celery, walnuts and grapes tossed in a sweet cream sauce on a bed of greens

CHOOSE THREE OF THE FOLLOWING ENTREES

served with chef's choice of starch and vegetable

GARLIC ROASTED PRIME RIB

SEARED SCALLOPS

SESAME CRUSTED TUNA

PISTASHIO CRUSTED GROUPER

SALMON FILET

CRAB STUFFED JUMBO SHRIMP

CHOICE STEER TENDERLOIN

PAN SEARED TURKEY TENDERLOIN

ROSEMARY INFUSED BACON WRAPPED PORK TENDERLOIN

EXECUTIVE FOUR COURSE DINNER MENU OPTIONS - STARTING AT \$75.00

Dinner entrees are served with a choice a one soup or salad. The soup or salad choice would be the same for every guest. Assorted dinner rolls, butter and coffee station included.

FIRST COURSE CHOOSE ONE OF THE FOLLOWING APPETIZERS:

Caprese Skewer Seared Scallop Prosciutto Con Melon
Tuscan Bruschetta Tequila Lime Shrimp Bacon Wrapped Water Chestnut
Wild Mushroom Voulevant Crab Cake Stuffed Mushroom Cap

SECOND COURSE CHOOSE ONE OF THE FOLLOWING SALADS:

SPRING MIX SALAD with choice of dressing
CAESAR SALAD romaine lettuce lightly tossed with Caesar dressing with croutons and parmesan cheese
ARUGULA SALAD Garden fresh arugula with raspberries, toasted almonds, and honey cinnamon vinaigrette
WALDORF SALAD Apples, celery, walnuts, and grapes tossed in a sweet cream sauce on a bed of greens
SUNSET SALAD garden greens with bay shrimp, mandarin oranges, and almonds with raspberry vinaigrette
MONDO SALAD fresh mixed greens with tomato slices, cucumber slices, croutons, feta cheese, walnuts, and balsamic vinaigrette
SMOKED SALMON CARPACCIO Thin sliced smoked salmon, cherry tomatoes, tossed in a creamy dill dressing
ASPARAGUS AND FENNEL SALAD with lemon olive oil

THIRD COURSE

WISCONSIN CHEESE PLATTER with assorted crackers and breads

FOURTH COURSE CHOOSE ONE ENTRÉE SERVED WITH CHEF'S CHOICE OF STARCH AND VEGETABLE

GARLIC ROASTED PRIME RIB
SEARED SCALLOPS
SESAME CRUSTED TUNA
PISACHIO ENCRUSTED GROUPER
SALMON FILET
CRAB STUFFED JUMBO SHRIMP
STEER TENDERLOIN
PAN SEARED TURKEY TENDERLOIN
ROSEMARY INFUSED BACON WRAPPED PORK TENDERLOIN
WORCHESTER GLAZED BISON STEAK

Ask about our Wild Game Options

STANDARD BUFFET MENU OPTIONS - STARTING AT \$31.00

Assorted dinner rolls, butter and coffee station included.

SALADS

CHOOSE ONE OF THE FOLLOWING:

MIXED GREEN SALAD fresh mixed greens with tomato slices, cucumber slices, croutons and drizzled with your pre-determined choice of dressing

BOWTIE PASTA SALAD creamy pasta base topped with sundried tomatoes, scallions, and fresh dill

MEAT & SEAFOOD ENTREES

CHOOSE TWO OF THE FOLLOWING:

SLICED GARLIC ROASTED PORK LOIN with rosemary au jus

BEEF TIPS with mushroom burgundy sauce

CHEESE TORTELLINI with grilled chicken and marinara sauce

GRILLED CHICKEN BREAST with choice of sauce: artichoke and roasted red pepper, sun dried tomato, Vesuvio, Wisconsin cranberry or lemon caper

BAKED ALASKAN COD with lemon butter

CURRIED VEGETABLES over white rice

VEGETABLE OPTIONS

CHOOSE TWO OF THE FOLLOWING:

Fresh Green Beans

Sauteed Mixed Vegetables

Orange Glazed Carrots

STARCH OPTIONS

CHOOSE TWO OF THE FOLLOWING:

Roasted Baby Red Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Wild Rice

Parsley Buttered Noodles

TRADITIONAL BUFFET MENU OPTIONS - STARTING AT \$37.00

Assorted dinner rolls, butter and coffee station included.

SALADS

CHOICE OF TWO OF THE FOLLOWING:

MIXED GREEN SALAD fresh mixed greens with tomato slices, cucumber slices, croutons and drizzled with your pre-determined choice of dressing

CAESAR SALAD romaine lettuce lightly tossed with Caesar dressing with croutons and parmesan cheese

MONDO SALAD fresh mixed greens with tomato slices, cucumber slices, croutons, feta cheese, walnuts and balsamic vinaigrette

MEAT & SEAFOOD ENTREES

CHOOSE THREE OF THE FOLLOWING:

GRILLED CHICKEN BREAST with choice of sauce: artichoke and roasted red pepper, sun dried tomato, Vesuvio, Wisconsin cranberry or lemon caper

SLICED BEEF TENDERLOIN with au jus

SLICED ROASTED PORK LOIN with wild mushroom sauce

CHICKEN PARMESAN with lemon butter

BAKED TILAPIA with lemon butter

PASTA AND VEGETARIAN OPTIONS AVAILABLE

VEGETABLE OPTIONS

CHOOSE TWO OF THE FOLLOWING:

Fresh Green Beans

Green Bean Almandine

Sauteed Mixed Vegetables

Orange Glazed Carrots

Steamed Broccoli

STARCH OPTIONS

CHOOSE TWO OF THE FOLLOWING:

Roasted Baby Red Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Au Gratin Potatoes

Wild Rice

Parsley Buttered Noodles

DELUXE BUFFET MENU OPTIONS - STARTING AT \$45.00

Assorted dinner rolls, butter and coffee station included.

DISPLAY OF IMPORTED AND DOMESTIC CHEESE with assorted crackers

SALADS

CHOOSE ONE OF THE FOLLOWING:

MAKE YOUR OWN CAESAR SALAD croutons, parmesan cheese and chicken on the side

MIXED GREEN SALAD fresh mixed greens with tomato slices, cucumber slices, croutons and drizzled with your pre-determined choice of dressing

SUNSET SALAD garden greens with bay shrimp, mandarin oranges and almonds with raspberry vinaigrette

MONDO SALAD fresh mixed greens with tomato slices, cucumber slices, croutons, feta cheese, walnuts and balsamic vinaigrette

ARUGULA SALAD Garden fresh arugula with raspberries, toasted almonds and honey cinnamon vinaigrette

MEAT & SEAFOOD ENTREES

CHOOSE THREE OF THE FOLLOWING:

CHEF CARVED WHOLE SIRLOIN OF BEEF with au jus

BAKED RUM CHICKEN with banana salsa

CHICKEN stuffed with ham, cheese and pecans

ROASTED MAHI MAHI with pineapple salsa

CHICKEN WELLINGTON with portobello mushroom sauce

SLICED BEEF TENDERLOIN with peppercorn cream sauce

TERIYAKI SALMON FILET with pineapple salsa

VEGETABLE OPTIONS

CHOOSE TWO OF THE FOLLOWING:

Green Bean Almandine

Orange Glazed Carrots

Sugar Snap Peas

Sauteed Mixed Vegetables

Steamed Broccoli

STARCH OPTIONS

CHOOSE TWO OF THE FOLLOWING:

Roasted Baby Red Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Au Gratin Potatoes

Wild Rice and Mushroom Blend

Bowtie Pasta

EXECUTIVE BUFFET MENU OPTIONS - STARTING AT \$55.00

Assorted dinner rolls, butter and coffee station included.

ONE HOUR TRAY PASSED HORS D'OEUVRES choice of one hot and one cold hors d'oeuvre from the appetizer menu

DISPLAY OF IMPORTED AND DOMESTIC CHEESE with assorted crackers

ANTIPASTO DISPLAY a selection of meats, sausage, fresh mozzarella, peppers, olives and artichoke hearts

SALADS

CHOOSE TWO OF THE FOLLOWING:

MIXED GREEN SALAD fresh mixed greens with tomato slices, cucumber slices, croutons and drizzled with your pre-determined choice of dressing

CAPRESI SALAD fresh mozzarella and Roma tomatoes with extra virgin olive oil

CAESAR SALAD romaine lettuce lightly tossed with Caesar dressing with croutons and parmesan cheese

SUNSET SALAD garden greens with bay shrimp, mandarin oranges and almonds with raspberry vinaigrette

MONDO SALAD fresh mixed greens with tomato slices, cucumber slices, croutons, feta cheese, walnuts and balsamic vinaigrette

ARUGULA SALAD Garden fresh arugula with raspberries, toasted almonds and honey cinnamon vinaigrette

WALDORF SALAD Apples, celery, walnuts and grapes tossed in a sweet cream sauce on a bed of greens

PROTEINS

CHOOSE THREE OF THE FOLLOWING:

CHEF CARVED GARLIC ROASTED PRIME RIB with au jus

GROUPER with pistachio crust

ROASTED PORK TENDERLOIN with lingonberry sauce

SEMI BONELESS CHICKEN BREAST with mushroom brandy sauce

PAN SEARED SEA SCALLOPS

SLICED BEEF TENDERLOIN with port wine sauce

SALMON FILET with raspberry and green peppercorn

SESAME CRUSTED TUNA with light soy sauce

VEGETABLE OPTIONS

CHOOSE TWO OF THE FOLLOWING:

Green Bean Almandine, Sauteed Summer Squash Medley, Fresh Asparagus With Baby Carrots, Sauteed Mixed Vegetables, Sauteed Strips of Red, Orange, Yellow and Green Peppers, or Sugar Snap Peas

STARCH OPTIONS

CHOOSE TWO OF THE FOLLOWING:

Roasted Baby Red Potatoes, Garlic Mashed Potatoes, Mashed Sweet Potatoes, Au Gratin Potatoes, Wild Rice and Mushroom Blend, or Bowtie Pasta

ACTION STATIONS

**Choose a minimum of 4 different stations served at the same time
100 person minimum**

HOT & COLD HORS D'OEUVRE STATION

Select four items from the hot & cold hors d'oeuvres menu

- STARTING AT \$10.00 per person

BUILD YOUR OWN SALAD STATION

Assorted crisp garden greens, tomatoes, sliced mushrooms, grated Wisconsin cheddar cheese, red onions, cucumbers, and your choice of two dressings

All the fixings for a Caesar salad; crisp romaine lettuce, grilled chicken strips, grated parmesan cheese, garlic croutons, and classic Caesar dressing

- STARTING AT \$10.00 per person

SPUDS BAR

Baked potatoes, garlic mashed potatoes, spinach mashed potatoes and mashed sweet potatoes with shredded cheddar cheese, salsa, sour cream, corn relish, caramelized onions, cinnamon, and brown sugar

- STARTING AT \$10.00 per person

CARVING STATION

ROASTED TURKEY with cranberry-orange relish

STEAMSHIP ROUND OF BEEF with au jus or horseradish sauce

STEAMSHIP ROUND OF PORK infused with rosemary

HONEY BAKED HAM with Dijon mustard

GARLIC CRUSTED TOP OF ROUND BEEF with au jus or horseradish sauce

Choice of 2 meats - STARTING AT \$14 per person

Choice of 3 meats - STARTING AT \$18 per person

All of the above require a \$75.00 fee per meat for attendant to carve

PASTA BAR

CHOOSE TWO PASTAS AND TWO SAUCES served with parmesan cheese, crushed red peppers and warm garlic bread

PASTAS: Cheese Tortellini, Penne Pasta, Roasted Garlic Cheese Ravioli, Bowtie, Or Shell Pasta

SAUCES: Marinara, Pesto, White Wine Cream, Or Creamy Tomato Basil

- STARTING AT \$9 per person

All of the above require a \$75.00 fee for attendant

ACTION STATIONS CONTINUED

**Choose a minimum of 4 different stations served at the same time
100 person minimum**

SEAFOOD STATION

served with a variety of dipping sauces

TAIL ON SHRIMP

BAKED OYSTERS

MUSSELS

BLACKENED TILAPIA

SNOW CRAB LEGS

- STARTING AT \$Market

STIR FRY STATION CHOICE OF TWO

served with steamed rice, fried rice, chow mien noodles and fortune cookies

VEGETABLE STIR FRY

BEEF STIR FRY

CHICKEN STIR FRY

SHRIMP STIR FRY (*ADDITIONAL \$2.50 PER PERSON*)

- STARTING AT \$10.00 per person

DESSERT STATION

Assorted mini cakes, mini pastries, and dessert bars

Italian coffee station to include flavored syrups, chocolate sticks, whipped cream, shaved almonds, and cinnamon sticks

- STARTING AT \$10.00 per person

Add Bananas Foster or Cherries Jubilee (*STARTING AT ADDITIONAL \$2.00 PER PERSON*)

All of the above require a \$75.00 fee for attendant

SOUP STATION CHOICE OF THREE

Tomato Florentine

Butternut Squash Bisque

Potato Leek chowder

Chicken and Wild Rice

Roasted Eggplant

Seafood Bisque

- STARTING AT \$9 per person

LATE NIGHT FOOD

Minimum 50 people

NACHO BAR

Lightly salted tortilla chips, nacho cheese, salsa, ground beef, chopped onions, diced tomatoes, jalapenos, black olives and sour cream

\$5 per person

ASSORTED PIZZAS

Cheese, pepperoni, sausage or deluxe

\$22 each

BAVARIAN SOFT PRETZELS BITES

Served with cheese

\$350 for 700 pieces

ASSORTED MINI HAND-CRAFTED SANDWICHES

Roast beef, turkey and fig, ham, or portabella

\$5 each

ICE CREAM BAR

Vanilla and chocolate ice cream with hot fudge, hot caramel, strawberry sauce, whipped cream, peanuts, jimmies, maraschino cherries and assorted candy toppings

\$7.50 per person

POPCORN

Warm, freshly popped popcorn served with sea salt, cheddar, brewer's yeast, and bacon

\$5.00 per person

BEVERAGE PACKAGES - AVAILABLE WITH AN ENTREE SELECTION

4 hour maximum for events and 6 hours maximum for weddings

BRONZE

Champagne or wine toast for wedding guests
Tap Beers and soda all evening
\$20 per adult

BRONZE PLUS WINE

Champagne or wine toast for wedding guests
Tap Beers, house wine and soda all evening
\$22 per adult

SILVER

Open bar (house brands) for 1 hour prior to dinner
Tap beers, house wines & soda all evening
Champagne or wine toast for wedding guests
\$26 per adult

GOLD

Open bar all evening (house brands)
Tap beers, house wines & soda all evening
Champagne or wine toast for wedding guests
\$32 per adult

DIAMOND

Champagne cocktail reception
Open bar all evening (house & call brands)
Tap beers, house wines & soda all evening
Appetizers before dinner (cheese display, fruit display and parmesan meatballs)
Wine served tableside during dinner
\$45 per adult