



# 2026 BANQUET MENU

All pricing subject to change until contracted. Final pricing based on guest count, menu selections, and market availability. Menus and pricing valid for all 2026 contracts.

## **SIT DOWN MENU OPTIONS**

All menus have choice of one salad that is the same for every guest  
Guests have a choice between two plates & a vegetarian option  
Assorted dinner rolls, butter, salt & pepper are included on every table  
Complimentary bottomless coffee station included.

## **BUFFET MENU OPTIONS**

Assorted dinner rolls, butter, salt & pepper are included on every table.  
Complimentary bottomless coffee station included.  
Portions are made based on the number of guests.  
Buffet service is two hours and seconds/thirds are included if food is still available.

## **ACTION STATIONS**

Build your own & attendant served food stations.  
If chosen as main food package, choose minimum of four different stations served at the same time.  
Available individually to add on to any sit down or buffet menu.  
100 person minimum

# BEVERAGE PACKAGES

4 hours maximum for events and 6 hours maximum for weddings. Bartenders included.

All packages include soda, coffee, and tea service.  
Signature drinks are pre-selected and designed for efficient service. Custom modifications may be limited.  
Champagne or wine toast included!

## UNDER 21

Non-alcoholic beverages all evening (soda, coffee, tea)  
\$10 per person

## BRONZE

Tap beers and house wine all evening  
\$23 per person

## SILVER

Open bar (house brands) for 1 hour prior to dinner  
Tap beers and house wine all evening  
\$28 per person

## GOLD

Open bar all evening (house brands + select call brands)  
Tap beers and house wine all evening  
\$36 per person

## CRYSTAL

Open bar all evening (house brands + full call selection)  
Tap beers and house wine all evening  
One signature drink  
\$44 per person

## DIAMOND

Open bar all evening (house, call, & premium brands)  
Welcome drink if ceremony is with us  
Two signature drinks  
Tap beers, house wine, & upgraded wine all evening  
Appetizers before dinner (Small cheese display, small fruit display, parmesan meatballs)  
\$52 per adult

## **COLD APPETIZERS**

### **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 \$7.00 (50 person minimum)

### **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 & 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)

## **COLD INDIVIDUALS**

\*Minimum 30 orders each, prices are per piece

### **TAPENADE ON CROSTINI**

Mediterranean Olive  
Roasted Red Pepper and Almond  
Basil Pesto and Aged Parmesan  
\$3.00

### **PROSCIUTTO CON MELONE**

With sweet balsamic vinegar reduction  
MARKET PRICE

**SPINACH & CHEDDAR FRIED POLENTA \$3.00**

### **ASSORTED MINI HANDCRAFTED SANDWICHES**

Roast Beef  
Turkey and Fig  
Honey Roasted Ham  
Roasted Portabella  
\$6.00

### **GRILLED AND CHILLED SCALLOPS GULF SHRIMP**

MARKET PRICE

### **ROULADES**

Beef filled with cream cheese & spinach \$4.00  
Lox filled with dill mascarpone cheese & spinach \$4.50

### **TUSCAN CAPRESE SKEWERS**

\$3.50

### **SMOKED TROUT DIP**

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

### **HUMMUS FLAT BREAD**

hummus, paprika & chives on flatbread  
\$3.00

## **HOT HORS D'OEUVRES**

\*Minimum 30 orders each, prices are per piece

### **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

### **SKEWERS**

Chicken Satay with Thai peanut sauce \$4.25

Beef Satay with Thai peanut sauce \$4.25

Maui Shrimp with pineapple and house made sweet and sour MARKET PRICE

### **IMPERIAL EGG ROLLS**

Pork or vegetable with sweet and sour sauce

\$4.00

### **TWISTED BRAT ROLLS**

Bratwurst mixed with cream cheese and spices, wrapped in wonton

\$4.25

### **BAKED BRUSHETTAS**

Tuscan Tomato with mozzarella cheese \$3.00

Beef and Mushroom \$3.50

### **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 \$3.25

Bacon Wrapped Shrimp \$4.00

### **STUFFED MUSHROOM CAPS**

Filled with Spinach Artichoke Dip \$3.50

Filled with Bratwurst and Stone Ground Mustard Sauce \$3.75

### **SPANIKOPITA**

Flaky phyllo dough filled with spinach and feta

\$3.00

### **CRAB CAKES**

Lump meat crab with remoulade sauce

MARKET PRICE

**COCONUT SHRIMP MARKET PRICE**

**STANDARD SIT-DOWN**  
**STARTING AT \$32.00**

**SALADS (choice of one for everyone)**

- 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 two, paired with a starch and vegetable)**

- 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**

- PASTA & SAUCE (choice of one each)
  - penne, bowtie, cheese tortellini, garlic cheese ravioli
  - marinara, creamy marinara, pesto, white wine
- FRIED POLENTA CAKES with grilled vegetables (Gluten Free) (Vegan)
- CURRIED VEGETABLES over white rice (Vegan)
- GRILLED TOFU & VEGETABLES over white rice (Vegan)

**STARCH PAIRINGS**

- Roasted Baby Red Potatoes
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Wild Rice & Long Grain blend

**VEGETABLE PAIRINGS**

- Fresh Green Beans
- Sauteed Mixed Vegetables
- Orange Glazed Carrots
- Caramelized Brussel Sprouts

**TRADITIONAL SIT-DOWN**  
**STARTING AT \$39.00**

**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 mandarin oranges, almonds, 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, paired with a starch and vegetable)**

- 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 LOIN with lingonberry sauce or rosemary au jus
- PARMESAN CRUSTED TILAPIA with cream sauce
- FILET OF SALMON topped with spinach artichoke dip

**VEGETARIAN ENTREES**

- PASTA & SAUCE (choice of one each)
  - penne, bowtie, cheese tortellini, garlic cheese ravioli
  - marinara, creamy marinara, pesto, white wine
- FRIED POLENTA CAKES with grilled vegetables (Gluten Free) (Vegan)
- GRILLED TOFU & VEGETABLES over white rice (Vegan)
- BBQ TOFU grilled and served with our house made BBQ with grilled vegetables & rice
- CURRIED VEGETABLES over white rice (Gluten Free) (Vegan)

**STARCH OPTIONS**

Roasted Baby Red Potatoes  
Garlic Mashed Potatoes  
Mashed Sweet Potatoes  
Au Gratin Potatoes  
Wild Rice Blend  
Quinoa Pilaf

**VEGETABLE OPTIONS**

Fresh Green Beans  
Sauteed Mixed Vegetables  
Orange Glazed Carrots  
Steamed Broccoli  
Caramelized Brussel Sprouts

**DELUXE SIT-DOWN**  
**STARTING AT \$47.00**

**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 tossed with Caesar dressing with croutons & parmesan
- SUNSET SALAD garden greens with mandarin oranges, almonds, raspberry vinaigrette
- MONDO SALAD fresh mixed greens with tomato slices, cucumber slices, croutons, feta cheese, walnuts, and balsamic vinaigrette
- ARUGULA SALAD fresh arugula, raspberries, toasted almonds & honey cinnamon vinaigrette

**MEAT & SEAFOOD ENTREES (choice of two, paired with a starch and vegetable)**

- ROASTED CORNISH GAME HEN stuffed with wild rice 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
- GRILLED SALMON FILET with spinach artichoke dip

**VEGETARIAN ENTREES**

- PASTA & SAUCE (choice of one each)
  - penne, bowtie, cheese tortellini, garlic cheese ravioli
  - marinara, creamy marinara, pesto, white wine
- FRIED POLENTA CAKES with grilled vegetables (Gluten Free) (Vegan)
- GRILLED TOFU & VEGETABLES over white rice (Vegan)
- BBQ TOFU served with our house made BBQ with grilled vegetables & rice
- CURRIED VEGETABLES over white rice (Gluten Free) (Vegan)

**STARCH OPTIONS**

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

**VEGETABLE OPTIONS**

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

**EXECUTIVE SIT-DOWN**  
**STARTING AT \$59.00**

**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 mandarin oranges, almonds, raspberry vinaigrette
- MONDO SALAD fresh mixed greens with tomato slices, cucumber slices, croutons, feta cheese, walnuts and balsamic vinaigrette
- ARUGULA SALAD fresh arugula with raspberries, toasted almonds, 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 pairings of starch and vegetable

- GARLIC ROASTED PRIME RIB
- SEARED SCALLOPS
- SESAME CRUSTED TUNA
- PISTACHIO CRUSTED GROUPER
- FRESH SALMON FILET
- CRAB STUFFED JUMBO SHRIMP
- CHOICE STEER TENDERLOIN
- PAN SEARED TURKEY TENDERLOIN
- ROSEMARY INFUSED BACON WRAPPED PORK TENDERLOIN
- MISO GLAZED TOFU

## **EXECUTIVE FOUR COURSE DINNER**

STARTING AT \$76.00

### **FIRST COURSE (choice of one served family style for every table)**

- CAPRESE SKEWER
- PROSCIUTTO CON MELONE
- TUSCAN BRUSCHETTA
- BACON WRAPPED WATER CHESTNUT
- CRAB CAKE STUFFED MUSHROOM CAP

### **SECOND COURSE (choice of one)**

- SPRING MIX SALAD with choice of dressing
- CAESAR SALAD romaine lettuce tossed with Caesar dressing with croutons & parmesan
- ARUGULA SALAD fresh arugula with raspberries, toasted almonds, 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 mandarin oranges, almonds, and 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**

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
- WORCESTER GLAZED BISON STEAK
- MISO GLAZED TOFU

**Ask about our other Wild Game Options**

**STANDARD BUFFET**  
**STARTING AT \$33.00**

**SALADS (choice of one)**

- MIXED GREEN SALAD fresh mixed greens with tomato slices, cucumber slices, croutons and drizzled with your pre-determined choice of dressing
- CREAMY BOWTIE PASTA SALAD mixed with sundried tomatoes scallions and fresh dill

**ENTREES (choice of two)**

- SLICED GARLIC ROASTED PORK LOIN with rosemary au jus
- BEEF TIPS with mushroom burgundy 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
- CHEESE TORTELLINI with marinara sauce
- FRIED POLENTA CAKES with grilled vegetables (Gluten Free) (Vegan)
- CURRIED VEGETABLES

**VEGETABLES (choice of two)**

- Fresh Green Beans
- Sauteed Mixed Vegetables
- Orange Glazed Carrots

**STARCHES (choice of two)**

- Roasted Baby Red Potatoes
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Wild Rice
- Parsley Buttered Noodles

**TRADITIONAL BUFFET**  
**STARTING AT \$38.00**

**SALADS (choice of two)**

- 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 (choice of three)**

- 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
- FRIED POLENTA CAKES with grilled vegetables (Gluten Free) (Vegan)
- GRILLED TOFU & VEGETABLES over white rice (Vegan)
- CURRIED VEGETABLES over white rice (Gluten Free) (Vegan)

**VEGETABLES (choice of two)**

- Fresh Green Beans
- Green Bean Almandine
- Sauteed Mixed Vegetables
- Orange Glazed Carrots
- Steamed Broccoli

**STARCHES (choice of two)**

- Roasted Baby Red Potatoes
- Garlic Mashed Potatoes
- Mashed Sweet Potatoes
- Au Gratin Potatoes
- Wild Rice
- Parsley Buttered Noodles

**DELUXE BUFFET**  
STARTING AT \$48.00

**DISPLAY OF IMPORTED AND DOMESTIC CHEESE** with assorted crackers

**SALADS (choice of one)**

- MAKE YOUR OWN CAESAR SALAD croutons, parmesan cheese
- 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 mandarin oranges, almonds & raspberry vinaigrette
- MONDO SALAD fresh mixed greens with tomato slices, cucumber slices, croutons, feta cheese, walnuts and balsamic vinaigrette
- ARUGULA SALAD fresh arugula with raspberries, toasted almonds & honey cinnamon vinaigrette

**MEAT & SEAFOOD ENTREES (choice of three)**

- 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 portabella mushroom sauce
- SLICED BEEF TENDERLOIN with peppercorn cream sauce
- TERIYAKI SALMON FILET with pineapple salsa

**VEGETABLES (choice of two)**

- Green Bean Almandine
- Orange Glazed Carrots
- Sugar Snap Peas
- Sauteed Mixed Vegetables
- Steamed Broccoli

**STARCHES (choice of two)**

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

**EXECUTIVE BUFFET**  
**STARTING AT \$59.00**

**ONE HOUR TRAY PASSED HORS D'OEUVRES**  
Choice of one hot and one cold off 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 (choice of two)**

- 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 tossed with Caesar dressing with croutons and parmesan cheese
- SUNSET SALAD garden greens with mandarin oranges, almonds & raspberry vinaigrette
- MONDO SALAD fresh mixed greens with tomato slices, cucumber slices, croutons, feta cheese, walnuts and balsamic vinaigrette
- ARUGULA SALAD fresh arugula with raspberries, toasted almonds, honey cinnamon vinaigrette
- WALDORF SALAD apples, celery, walnuts, and grapes tossed in a sweet cream sauce on a bed of greens

**PROTEINS (choice of three)**

- 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 served with a light soy sauce

**STARCH OPTIONS**

Roasted Baby Red Potatoes  
Garlic Mashed Potatoes  
Mashed Sweet Potatoes  
Au Gratin Potatoes  
Wild Rice Blend  
Quinoa Pilaf  
Bowtie Pasta

**VEGETABLE OPTIONS**

Green Beans Almandine  
Sauteed Summer Squash Medley  
Orange Glazed Carrots  
Steamed Broccoli  
Caramelized Brussel Sprouts  
Grilled Asparagus

# **ACTION STATIONS**

## **HOT & COLD HORS D'OEUVRE STATION**

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

*STARTING AT \$12.00 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 \$11.00 per person*

## **SPUDS BAR**

Baked potatoes, garlic mashed potatoes, spinach mashed potatoes and mashed sweet potatoes

Served with shredded cheddar cheese, salsa, sour cream, corn relish, caramelized onions, cinnamon, and brown sugar

*STARTING AT \$11.00 per person*

## **MEAT CARVING STATIONS**

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 \$16 per person*

Choice of 3 meats - *STARTING AT \$20 per person*

***ALL OF THE ABOVE REQUIRE A \$75.00 FEE FOR ATTENDANT TO CARVE***

## **PASTA BAR**

Includes two pastas & two sauces with parmesan cheese, crushed red peppers & warm garlic bread

PASTA: Cheese tortellini, penne pasta, roasted garlic cheese ravioli, bowtie, or shell pasta

SAUCE: Marinara, pesto, white wine cream, creamy tomato basil

*STARTING AT \$11 per person*

***ALL OF THE ABOVE REQUIRE A \$75.00 FEE FOR ATTENDANT***

**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 \$12.00 per person*

**DESSERT STATION**

Assorted mini cakes, mini pastries, and dessert bars

Italian coffee station with 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*)

***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

\$7 per person

## **ASSORTED PIZZAS**

Cheese, pepperoni, sausage or deluxe

\$22 each

## **BAVARIAN SOFT PRETZELS BITES**

Served with cheese

\$325 for 700 pieces

## **ASSORTED MINI HAND-CRAFTED SANDWICHES**

Roast beef, turkey and fig, ham, or portabella

\$6 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 flavored with movie theater butter, sea salt, white, jalapeno cheddar, and ranch

\$5.00 per person