

Build Your Own Wedding Package



A variety of options to compliment your special day.

Buffets starting at \$31.00 per guest. 30 guest minimum.

Plated meals starting at \$28.50 per guest. No minimum.

Includes:

Complimentary Coffee, Hot Tea & Milk

Complimentary Cake cutting

No charge for Bartender(s)

Table numbers & stands

12" round table mirrors for centerpieces

Your choice of napkin color(s)

Package Enhancements:

(Additional charges may apply.)

Butler-Passed or Hors D'oeuvres Displays

Additional Buffet or Plated Entrée selections

Champagne Toast for all wedding guests

1 or 4-hour Bar Packages

Screen & projector available

Late night Pizzas and/or Snacks

Sweets Table

Dinner Buffet

Dinner Buffet Options

All Dinner Buffets include Coffee, Hot Tea, and Milk
Pricing starts at \$31 per person. 30 person minimum.

Salads

(Choose 2)

House Salad
Caesar Salad
Potato Salad
Italian Pasta Salad
Creamy Coleslaw
Grilled Vegetable Platter
Grilled Southwestern Salad

Displays

(Choose 2)

Vegetable Crudités with Honey Mustard and Ranch Dipping Sauces
Tropical and Domestic Fruit Display
Wisconsin Cheese Display

Entrees

(Choose 2 - Add a third entrée for an additional \$3 per person)

Broiled Cod with Spinach and Lemon Caper Sauce
Cedar Planked Salmon with Lemon Dill Sauce
Chicken Marsala or Piccata
Hearty Meat or Vegetarian Lasagna
Cheese Ravioli with a Spinach and Wild Mushroom Sauce
Honey & Thyme Roasted Pork Loin with Double Cognac Demi Glaze
Beef Tenderloin Tips Four Seasons served with Egg Noodles
Meatloaf

**Add 1 of the items below for an additional \$13 per person*

Chef-Carved Prime Rib with Horseradish Sour Cream Sauce*
Chef-Carved Roast Tenderloin with Horseradish Sour Cream Sauce*

Sides

(Choose 2)

Old Fashioned Mashed Potatoes
Roasted Garlic Mashed Potatoes
Fork-Smashed Yukon Gold Potatoes with Cheddar Cheese, Bacon, and Parsley
Rosemary Roasted Red-Skin Potatoes
Wild Rice Pilaf
Steamed Broccoli
Green Beans Almondine
Glazed Baby Carrots
Haricot Vert with Julienne Carrots
Julienne Vegetables
Green Beans, Yellow Squash, and Zucchini with Red Pepper Accents
Squash Medley
Asparagus (add \$1.00)

All prices subject to change. A 18% gratuity will be added to final bill.

Plated Dinner

Plated Dinner Entrées

All Hot Entrées include: House Salad, one Vegetable and one Starch (if not designated), Assorted Breads, Whipped Butter, Coffee, Tea, and Milk

Southern Comfort Braised Short Ribs of Beef

Boneless Chuck Short Ribs slowly braised in a Southern Comfort Veal Stock and Citrus Gremolata

\$32.50

Honey & Thyme Roasted Pork Loin

Slow-Roasted Pork Loin rubbed with Fresh Thyme and Local Honey. Served with Pop-Pop Tomatoes and a Double Cognac Demi Glaze

\$28.50

Center-Cut Filet Mignon

An 8-ounce Beef Filet Char-Grilled served with Bordelaise Sauce

\$44.50

Roasted Tenderloin Oscar

An 8-ounce Beef Filet topped with Crab, Asparagus, and Hollandaise Sauce

\$46.50

Orange Roughy

Pecan and Basil dusted Orange Roughy with Roasted Garlic and Orange Zest Cream

\$30.50

Florida Grouper

Ginger, Soy-Seared Florida Grouper over Julienne Vegetables, Sesame Seed Salad, and Miso Sauce

\$32.50

Grilled Norwegian Salmon

7-ounce fresh Salmon Fillet served with Lemon Dill Cream Sauce

\$32.50

Classic Chicken Marsala

Pan-seared Chicken Breast lightly simmered in a Mushroom Marsala Wine Sauce

\$28.50

Athenian Pork Tenderloin

Herbed Garlic Lime rubbed Pork Tenderloin seared and sliced over Capellini Pasta tossed with Kalamata Olives, Sun-Dried Tomatoes, Feta Cheese, Heirloom Tomatoes, and Roasted Paprika Cream

\$30.50

Center-Cut Ribeye Steak

12-ounces of our Char-Grilled Center-Cut Ribeye Steak served with Demi Glace, Sautéed Mushrooms, and Onions

\$42.50

Chicken Piccata

Breast of Chicken Pan-Seared served with Lemon-Caper Cream Sauce

\$28.50

Stuffed Portobello

Marinated Portobello Mushroom with Spinach, Ricotta and Fontina Cheeses, Oven-Roasted Tomatoes, Soufflé Bread Crumbs, and Piquillo Pepper Sauce

\$28.50

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Plated Dinner Entrées

(continued)

Grilled 5-ounce Filet, paired with:

Chicken Breast (with your choice of sauce)

\$39.50

Crab Stuffed Shrimp

\$47.50

Orange Lacquered Salmon

\$39.50

Jumbo Lump Crab Cakes

\$46.00

Hot Plated Dinner Entrée Starches & Vegetables

One Starch and one Vegetable are included with your entrée selections.

Please choose the same Starch and Vegetable for each all of your entrée selections.

Starches

Old Fashioned Mashed Potatoes

Roasted Garlic Mashed Potatoes

Idaho Baked Potato

Old Fashioned Twice Baked Potato

Rosemary Roasted Red-Skin Potatoes

Wild Rice Pilaf

Wild Mushroom Risotto

Fork Smashed Yukon Gold Potatoes with Cheddar Cheese, Bacon, and Parsley

Vegetables

Glazed Baby Carrots

Green Beans Almondine

Steamed Broccoli

Squash Medley

Haricot Vert with Julienne Carrots

Green Beans, Yellow Squash, and Zucchini with Red Pepper Accents

Asparagus (add \$1.00)

Hors D'oeuvres

Hot Hors D'oeuvres

(priced per dozen)

- Crispy Panko-Crusted Chicken Fingers with Honey Black Pepper Sauce - \$21.00
- Mini Beef Sliders with Cheese and Caramelized Onions - \$24.00
- Meatballs tossed with your choice of BBQ, Bordelaise or Swedish Sauce - \$20.00
- Beef Quesadillas with a Honey Chipotle Glaze, served with Grilled Pineapple Salsa - \$22.00
- Grilled Cheese and Tomato Basil Shrimp Shooters - \$39.00
- Chicken Flatini - Fresh Pesto, Diced Chicken, Roasted Red Peppers and Fontina Cheese - \$19.00
- Spicy Italian Flatinis - Ham, Salami, Pepperoni, Mozzarella Cheese and Giardiniera - \$19.00
- Chicken, Spinach and Feta Cheese Phyllo Tarts - \$21.00
- Sea Scallop Rumaki, Panko-Crusted and Nueske's Bacon - \$24.00
- Italian Sausage Stuffed Mushroom Caps - \$21.00
- Florentine Stuffed Mushroom Caps - \$20.00
- Petite Reuben Sandwiches on Marble Rye - \$20.00
- Pork Pot Stickers with Scallion Soy Sauce - \$21.00
- Brie and Orange Walnut Tarts - \$21.00
- Mongolian Steak Satay - \$22.00
- Petite Beef Wellington - \$22.00
- Petite Chicken Wellington - \$20.00
- Chi-Spiced Chicken and Fig Spring Roll - \$21.00
- Spicy Crab Rolls with Toasted Coconut - \$25.00
- Oysters Rockefeller Bouches - \$21.00
- Mini Crab Cakes with Pineapple-Roasted Corn Salsa and Chipotle Aioli - \$24.00
- Chipotle Steak Churrasco Kabobs - \$24.00
- Bacon-Wrapped Water Chestnuts - \$24.00

Cold Hors D'oeuvres

(priced per dozen)

- Prosciutto-wrapped Asparagus glazed with Reduced Balsamic - \$20.00
- Plum Chutney Duck Confit on English Cucumber - \$21.00
- Chilled Gulf Shrimp with Cocktail Sauce and Lemon - \$39.00
- Prosciutto, Fontina Cheese and Basil Pinwheels with Orange Zest Marmalade - \$18.00
- Silver Dollar Sandwiches - Assorted with Cold Cuts, Tuna, and Chicken Salad - \$18.00
- Pomodoro Bruschetta - Basil Marinated Roma Tomatoes on Extra Virgin Olive Oil Toast Round - \$19.00
- Tuna Carpaccio with Seaweed Slaw and Wonton Chip - \$26.00
- Caprese Kabobs - Mozzarella, Basil and Cherry Tomato with a Balsamic Glaze - \$21.00
- Roasted Sweet Red Bell Pepper and Basil Crostini with Golden Raisin, Feta Cheese, and Balsamic Glaze - \$18.00

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Pizzas

(16" - \$18.00)

Chicken, Spinach and Roasted Garlic Pizza

Margherita Pizza with Fresh Mozzarella, Parmigiano-Reggiano,
Extra Virgin Olive Oil, and Basil

Sweet Italian Sausage Pizza with Roasted Crimini Mushrooms, Balsamic-Oregano Onions,
Fire-roasted Tomato Sauce, Whole Milk Mozzarella, Italian Grana Padano

Displays

(serves 25 people)

Imported & Domestic Cheeses - Chef's selection of Cheese and Crackers with Fruit Accents - \$100

Sliced Seasonal Fruit - An array of Fresh Seasonal Fruit - \$125

Crudités - Crisp Vegetables with Honey Mustard and Ranch - \$95

Grilled Vegetables - Marinated Vegetables with Balsamic Reduction - \$125

Smoked Salmon with Capers, Onion, Chopped Egg, and Cream Cheese - \$185

Antipasto - Italian Meats, Cheeses, and Relishes - \$160

Wisconsin Platter - Sliced Wisconsin Cheeses and Summer Sausage - \$125

South of the Border - Fresh Pico De Gallo, Guacamole and Salsa Verde served with Tortilla Chips - \$95

Soups

Add a Cup of Soup to any Dinner Entrée or Buffet.

(priced per person)

Chicken Dumpling - \$3.00

Beef Barley - \$3.00

Vegetarian Vegetable - \$3.00

Cream of Potato with Crumbled Bacon, Cheddar Cheese, and Scallions - \$3.00

Acorn Squash Bisque - \$3.00

Sun-Dried Tomato Basil Bisque - \$3.00

Chicken Tortilla with Tortilla Strips, Diced Tomato, and Cheddar Cheese - \$3.00

Vidalia French Onion Soup with Glazed Gruyere and Thyme Crouton - \$3.50

Premium Salad Upgrades

Available as a substitute to the House Salad served with plated Banquet Entrees.

(priced per person)

Caesar Salad - \$1.50

Apple Walnut Salad - \$2.00

Mixed Baby Greens, Sweet Gala Apples, Toasted Walnuts, Cherry Tomatoes,
and Gorgonzola Cheese with a Tomato Basil Vinaigrette

Caprese Salad - \$2.00

Baby Greens, Fresh Mozzarella, Sliced Vine Ripe Tomatoes,
Balsamic Dressing, and Basil Oil

Strawberry Bibb Salad - \$2.00

Field Greens and Bibb Lettuce, Sliced Strawberries, Toasted Almonds,
Shaved Red Onion, Orange Segments, and Poppy Seed Vinaigrette

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Desserts

Plated Desserts

(priced per person)

Cheesecake - Classic or Turtle

\$6.00

Kahlua Cheesecake Chocolate Bomb covered in Chocolate Ganache,
Crème Anglaise and Raspberry Gastrique

\$6.00

Tiramisu

\$6.00

Warm Peach Cobbler with Vanilla Ice Cream

\$5.00

Key Lime Pie with Raspberry Sauce and Fresh Berry Compote

\$6.00

Crème Caramel - Classic French Crème served with Fresh Berries and Whipped Cream

\$5.00

Warm Chocolate Cake with Vanilla Ice Cream

\$5.00

Crème Brûlée with Fresh Berries and Chantilly Cream

\$6.00

Strawberry Shortcake with Chantilly Cream

\$5.00

Pecan Profiteroles filled with Vanilla Bean Pastry Cream and dipped in
Chocolate Ganache, topped with a Rum Raisin Pecan Caramel Sauce

\$6.00

Dessert Displays

(priced per person)

Sundae Bar

Toppings Include: Hot Fudge, Caramel Sauce,
Nuts, Sprinkles, and Whipped Cream

\$4.50

Assorted Pastries

Petit Fours, Éclairs, Chocolate Dipped Fruit, and Dessert Bars

\$6.50

Sweets Table

Bakery Fresh Cakes, Pies, and assorted Dessert Bars

\$6.50

The Cookie Jar

Bakery Fresh Cookies, Brownies, and Krispy Rice Treats

\$4.00

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Bar Packages

Banquet Bar Package Information

There is no set-up charge for any of our Bar Packages.

Per Wisconsin State Law, we cannot serve anyone who appears intoxicated.

Guests under 21 are not allowed to consume alcohol, even with a parent's permission.

All open bars listed below are based upon one or four consecutive hours.

Standard Open Bar

Well-Brand Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Amaretto, Vermouth, Triple Sec, Draft Beer, House Wine, Soft Drinks, Mixers, Juice, and Garnishes

1-hour - \$13.50 per person | 4-hours - \$19.50 per person

Premium Open Bar

Standard Open Bar from above plus:

Absolut and Tito's Vodkas, Tanqueray Gin, Bacardi, Captain Morgan, Dewar's, Korbel Brandy, Seagram's 7, Jim Beam, Jack Daniels, and Domestic Bottled Beer

1-hour - \$15.50 per person | 4-hours - \$23.50 per person

Executive Open Bar

Premium Open Bar from above plus:

Grey Goose and Ketel One Vodkas, Bombay Sapphire Gin, Jameson, Crown Royal, Seagram's V.O., Makers Mark, Chivas, Johnnie Walker Black, Kahlua, Bailey's, and all Domestic, Imported and Craft Beer

1-hour - \$18.50 per person | 4-hours - \$28.50 per person

Beer & Wine Bars

Domestic Draft Beer, House Wine, and Soft Drinks

4-hours - \$16.50 per person

Include Domestic Bottled Beer – add \$4 per person

Included Domestic and Imported Bottled Beer – add \$5 per person

Non-Alcoholic Bars

Soft Drinks, Juice, Coffee, Hot and Iced Tea, Water

4-hours - \$7.25 per person

Open Bars based on Consumption & Cash Bars

Charged per drink ordered

Soft Drinks and Bottled Water	Well-Brand Mixed Drinks
\$2.00	\$6.00 - \$7.50
Domestic Beer	Call Liquor Brand Mixed Drinks
\$4.00	\$7.00 - \$8.50
Imported Beer	Top Shelf Brand Mixed Drinks
\$5.00	\$8.50 - \$10.50
House Wine	House Wine - Red or White
\$6.00/glass	\$22.00/bottle
	Champagne
	\$24.00/bottle

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