



Banquet Menu

Breakfast

Continental Buffet

Includes: Coffee, Juice, Donuts, and Bagels

\$8 Per Person

Appetizers

by the two dozen

Bruschetta \$36

Stuffed Mushroom Caps \$48

Cranberry Brie Phyllo Cup \$48

Boneless Wings \$25

Traditional Wings \$25

Deviled Egg \$35

Jumbo Shrimp Cocktail \$45

Caprese Skewers \$25

Cocktail Meatballs (5 lb.) \$90

Party Trays

serves 25

Cheese Tray with Crackers \$50

Sausage Tray with Crackers \$55

Veggie Tray with Dip \$60

Fruit Tray with Dip \$100

Chips with Onion Dip \$30

Deli Platters

by the two dozen

Mini Croissants \$60

Cucumber Tea Sandwiches \$40

Club Pinwheels \$50

Southwest Pinwheels \$50

Pickle dog Pinwheels \$50

Boxed Lunches

turkey or ham sub,
potato chips and cookie

\$12

Themed Buffets

Served from 11 AM to 2 PM

Available after 2 PM for additional **\$2 Per Person**

Grab and Go Cook-Out

hamburgers and brats, chips,
cookies, assorted condiments

\$13

Soup and Salad Bar

fully stocked salad bar with grilled chicken,
potato salad, coleslaw, pasta salad and soup

\$14

Deluxe Cook-Out

hamburgers and brats, potato salad, coleslaw,
pub chips and dip, cookies, condiments

\$16

Texas BBQ

house smoked pulled pork, variety of BBQ sauces, buns,
baked beans, coleslaw, pub chips and dip

\$16

Deli Bar

turkey, ham, chicken salad, assorted cheeses,
lettuce, tomatoes, pickles, assorted breads,
potato salad, pub chips, condiments

\$15

Taco & Nacho Bar

grilled chicken, beef, soft tortillas, rice, queso, chips,
salsa, lettuce, tomatoes, pico, cheese, sour cream,
avocado crema and siracha crema

\$16

Pasta Bar

spaghetti with bolognese, chicken alfredo,
Caesar salad, breadsticks

\$15

Broasted Chicken

broasted chicken, mashed potatoes with gravy,
stuffing, vegetable, cole slaw and dinner rolls

\$14

Classic Buffets

Choose One Vegetable:

bacon garlic green beans, balsamic grilled asparagus,
brown sugar glaze carrots, cheesy broccoli au gratin

Choose One Starch:

garlic mashed potatoes, roasted baby red potatoes,
cilantro lime jasmine rice, parmesan risotto, au gratin potatoes

Choose Two Proteins:

broasted chicken, baked chicken, beef tips, dijon chicken, smoked pork loin, parmesan walleye,

Upgrade: teriyaki grilled salmon, Chef carved prime rib +\$5

\$23 Per Person

ADD SIDE SALAD

\$4 per person

Luncheon Plates

Served from 11 AM to 2 PM

Wrap with Fruit & Chips

choice of turkey or ham wrap with seasonal fruit and chips and dip

\$14

Croissant with Fruit & Chips

choice of chicken salad, egg salad or tuna salad
croissant with seasonal fruit and chips and dip

\$14

Plated Entrees

Served with Garden Salad, Caesar or Chef's Choice Salad

Teriyaki Glazed Salmon

grilled salmon, jasmine rice and roasted asparagus

\$22

Dijon Chicken

dijon & parmesan crusted chicken with dijon cream,
roasted baby reds, bacon & garlic green beans

\$20

Breaded Shrimp

hand breaded shrimp, roasted baby red potatoes
and bacon & garlic green beans

\$19

Chicken Alfredo

chicken, mushrooms, spinach, tomatoes, alfredo,
topped with balsamic reduction & basil pesto

\$17

Substitute Shrimp \$4

Tenderloin

8 oz tenderloin, roasted baby red potatoes
and roasted asparagus

\$27

Prime Rib

slow roasted prime rib, garlic mashed potatoes,
glazed carrots with au jus and creamy horseradish

\$29

New York Strip

12 oz New York strip, parmesan risotto,
balsamic roasted tomatoes, served with garlic risotto

\$27

Pork Chop

12 oz grilled, roasted red baby red potatoes,
bacon, mushrooms, onions, spinach and
stone-ground mustard apple sauce

\$20

Desserts

Classic Cheesecake

\$5

Turtle Cheesecake

\$6

Cookie & Cream Cheesecake

\$6

S'mores Cheesecake

\$6

Gourmet Cupcakes

\$5

Assorted Dessert Bars

\$2

Chocolate Chip Cookies

\$1

Tiramisu

\$5

Banquet Policies

20% Gratuity will be Added to All Events

Minimums Purchase and Room Rental Fees May Apply

No Carry-Ins Allowed Except Dessert (Must Be Produced by Licensed Provider, Extra Fees May Apply)