

THREE COURSE PLATED

served with freshly brewed regular & decaffeinated coffee, selection of hot specialty teas, iced tea, & fresh baked rolls & butter

SALAD

choice of two dressings: buttermilk ranch, strawberry balsamic vinaigrette, lemon vinaigrette, French or Caesar

MIXED GREEN SALAD cucumbers, tomatoes, red onions, croutons & goat cheese

CAESAR SALAD fresh cut romaine, grape tomatoes, croutons, Parmesan cheese

FARM GREEN SALAD spinach, arugula, kale, strawberries, toasted walnuts & crumbled feta cheese

BIBB LETTUCE SALAD spring greens, tomatoes, applewood bacon & bleu cheese

CAPRESE SALAD fresh beefsteak tomatoes, fresh mozzarella, julienne basil & balsamic drizzle

OR SOUP (CHOICE OF ONE)

tomato basil (GF/V), Wisconsin beer cheese, chicken noodle, wild mushroom bisque, loaded potato, lobster bisque

ENTREE (CHOICE OF TWO) with CHEF'S CHOICE OF VEGETABLE & STARCH

HERB MARINATED AIRLINE CHICKEN merlot glaze

PECAN CRUSTED CHICKEN BREAST Dijon sauce

HERB MARINATED AIRLINE CHICKEN BREAST pancetta white truffle mac & cheese, shallot reduction

JERK SPICE PORK TENDERLOIN honey rice cake, mango chutney

ROASTED PORK LOIN Door County cherry demi-glace

WASABI CRUSTED SALMON ginger beer reduction, wasabi peas

BLACKENED MAHI MAHI mango salsa

SEARED 8 OZ. FILET OF BEEF roasted shallot & mushroom demi-glace

BRAISED BEEF SHORT RIBS rich braised pan sauce

GRILLED BEEF RIBEYE chipotle reduction

ROASTED VEGETABLE & PICKLED CARROT CROSTATA (V) crispy quinoa cake, roasted pepper coulis

WILD MUSHROOM & ROOT VEGETABLE HASH (VE) herb reduction

BUTTERNUT SQUASH RAVIOLI (V)

brown butter sauce topped with fried sage, toasted pine nuts, fresh parmesan & oven roasted tomatoes

SURF & TURF OR DUET AVAILABLE AT MARKET PRICE

DESSERT

TRADITIONAL TIRAMISU served trifle style with coffee & rum, layered with mascarpone mousse & cocoa whipped cream

NEW YORK CHEESECAKE creamy cheesecake topped with mixed berry compote

GOLDEN CARROT TORTE spiced carrot cake layered with walnuts & orange scented cream, & cream cheese frosting

TRIPLE CHOCOLATE FUDGE CAKE triple layer cake with chocolate chunks & served with fresh whipped cream

PANNA COTTA (GF/VEGAN) almond milk & tart cherry custard

CHOCOLATE TORE (GF) dark chocolate flourless torte

CREME BRULEE (GF) vanilla custard with caramelized sugar

DOOR COUNTY CHERRY CHEESECAKE creamy cheesecake topped with Door County cherries

BUFFET

guest minimum 25, fees applied for guests under 25

served with freshly brewed regular & decaffeinated coffee, selection of hot specialty teas, iced tea, & assorted desserts

THE TAILGATE

includes: rolls, onions, pickles, ketchup, mustard & mayo

ENTREE (CHOICE OF THREE)

8 OZ. GRILLED HAMBURGERS

IMPOSSIBLE BURGERS

BEEF FRANKS

MARINATED CHICKEN BREASTS

SIDES

MIXED GREEN SALAD

GERMAN POTATO SALAD

FRUIT SALAD

BAKED BEANS

SOUTHERN BBQ

buffet includes mixed green salad, corn bread muffins

ENTREE (CHOICE OF TWO)

SOUTHERN FRIED CHICKEN

HOMEMADE MEATLOAF

GOLDEN BBQ SLICED BRISKET

CHERRY BBQ PULLED PORK

ITALIAN SAUSAGE LASAGNA

HONEY BBQ PULLED CHICKEN

BRAISED BEEF TIPS WITH EGG NOODLES

SIDES (CHOICE OF TWO)

COLESLAW

OLD FASHIONED POTATO SALAD

MACARONI SALAD

CLASSIC MACARONI N CHEESE

MASHED POTATOES & GRAVY

ITALIAN PASTA

includes: Caesar salad, tomato salad with mozzarella, chef's grilled vegetables & fresh bread

ENTREE (CHOICE OF THREE)

ITALIAN SAUSAGE LASAGNA

ROASTED VEGETABLE LASAGNA

CHICKEN PENNE PASTA

Asiago cream sauce, spinach, artichoke & asparagus

CHICKEN PENNE ALFREDO

CHICKEN MARSALA WITH BOWTIE PASTA

PASTA AL FORNO WITH EGGPLANT

HOUSE MADE MEATBALLS

MOZZARELLA BAKED PENNE PASTA

BAKED COD

tomato, olive, caper Mediterranean relish

SOUTHWEST

add fresh guacamole +\$1.50 per guest

includes: garden chopped salad served with cilantro lime dressing, Spanish rice, black bean & corn salad, esquites (Mexican corn salad), tortilla chips with roasted tomato salsa & salsa verde, sour cream & jalapenos

ENTREE (CHOICE OF THREE)

BEEF TAMALES (GF)

CHICKEN TAMALES (GF)

STREET STYLE TACOS

CORN & FLOUR TORTILLAS. LETTUCE & TOMATO

choice of: carne asada, pork carnitas, pollo or camarones

CHICKEN FAJITAS (CORN & FLOUR TORTILLAS)

BEEF FAJITAS (CORN & FLOUR TORTILLAS)

CHICKEN ENCHILADAS

BUFFET

guest minimum 25, fees applies for guests under 25

served with freshly brewed regular & decaffeinated coffee, selection of hot specialty teas, iced tea, & assorted desserts

CAJUN

SERVED WITH

MIXED GREEN SALAD

cucumbers, red onions, tomatoes, goat cheese, croutons & chef's dressing

CHICKEN JAMBALAYA

CRAWFISH ETOUFFEE

GRILLED ANDOUILLE SAUSAGE GUMBO

RED BEANS & RICE

CORN BREAD

THE EXECUTIVE

SERVED WITH

HARVEST GREEN SALAD

cucumbers, carrots, shaved red onions, tomatoes, feta cheese, croutons & cilantro lime dressing

CHEF'S CHOICE SEASONAL VEGETABLES

GARLIC MASHED POTATOES

PAN ROASTED CHICKEN BREAST

herb jus lie with truffled mac & cheese

SEARED SALMON CHIMICHURRI SAUCE

BISTRO STEAK

red wine demi-glace, caramelized onion, roasted red peppers

ROLLS & BUTTER