



# GRAND GENEVA

## 2011 - Dinner Buffets

(minimum guarantee of 50 guests is required for all buffets)

### Genuine Wisconsin

- Wisconsin Farmers Cheese & Sausage Display
- Tossed Field Green Salad
- Cucumber and Tomato Salad
- Home Made Cole Slaw
  
- Lake Michigan Fish Broil
- Fresh White Fish Broiled with Lemon and Butter
- Potato Pancake with Apple Sauce
  
- Drunken Sausages
- Bratwurst & Knockwurst Drenched in Beer with Sautéed Onions
- Sauerkraut
- ~Whole Chef Carved Ham~
- Chardonnay Chicken
  
- Cheddar Au Gratin Potatoes
- Wild Rice Pilaf
- Honey Glazed Carrots and Cauliflowers
  
- Door County Cherry Pie
- Cranberry Bread Pudding with Cinnamon Cream
- Dark Ale Chocolate Cake
- Raspberry Linzer Bites
  
- Freshly Baked Assorted Rolls and Butter
  
- Brat Buns, Ketchup, Spicy Mustard, Mustard, Relish and Chopped Onion
  
- Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

**Featured Chef \$100.00 per Action Station**

### Polo Grounds Cook Out

- Cucumber Olive Salad with Sweet Onions
- Macaroni Pasta in Roasted Pepper Vinaigrette
- Roasted Corn and Homony Salad with Cilantro
- Tossed Baby Greens with Raspberry Vinaigrette and Peppercorn Dressing
- Cucumbers, Olives, Tomatoes, Croutons, Chick Peas, Red Onions, Chopped Eggs
- Fresh Fruit Salad with Pineapple, Grapes and Berries in Citrus Dressing
  
- Sirloin Club Steak with Blue Cheese Butter
- Shrimp Brochette with Lemon Basil Vinaigrette
- Spicy Chicken Breast with Honey and Orange Glaze
- Roasted Sweet Potatoes with Cinnamon Butter
- Broccoli Florettes Polonaise
- Rosamarina Rice with Sweet Butter and Herbs
- Au Gratin Potatoes with Greyer Cheese and Thyme
  
- Freshly Assorted Rolls and Butter
  
- Chocolate Peanut Butter Tarts
- Lemon Coconut Roulade
- Honey Almond Tea Cake
- Miniature French Pastries
  
- Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas, Milk and Lemonade

Buffet Prices reflect 90-minute service  
A one time charge will be added to groups under minimum  
There is a 22% taxable service charge for all events

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### Fall Festival Medieval Feast

- Old World Cheese Display
- Wild Truffle Pate
- Whole Poached Salmon w/ Smoked Fish Display
- Noodle Salad with Honey-Lemon Vinaigrette
- Walnut Cous-Cous Salad
- Hominy Salad w/ Roasted Corn
- Assorted Domestic and Exotic Fruits on Banquet Display
- ¼ Heads of Iceberg Lettuce with Blue Cheese, Bacon and Eggs
- Roasted Whole Pig Stuffed w/ Rice
- Roasted Tri Tips of Beef with Mushrooms and Onions
- Smoked Turkey Breast
- Cast- Iron Lamb and Sausage Goulash
- Pickled Red Cabbage
- Stone Roasted Sweet Potatoes
- Root Vegetable in Thyme and Honey
- Display of Cornbread w/ Honey Maple Sauce
- Display of Country and Peasant Breads
- Cranberry Bread Pudding, Fig Tarts
- Whole Baked Apples, Poached Pears in Honey Syrup
- Cinnamon Ricotta with Marinated Berries
- Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

### Down East Wisconsin Lobster Boil

- New England Quahog Clam Chowder with Oyster Crackers
- Cole Slaw with Poppy Seeds
- Red Potato Salad with Smoked Bacon Cracklings
- Tossed Salad with Assorted Dressings
- Marinated Vegetable Salad with Zesty Basil Dressing

### From the Boiling Pot

- 1 ¼ Pound Live Maine Lobsters with Lemon and Drawn Butter
- Long Neck Ipswich Clams Steamed in Net Bags with Nantucket Mussels
- Boiled Spicy Sausage with White Onions
- Chicken Grilled on Hickory Charcoal
- Baked New England Cod with Lemon Butter
- Salt Water Steamed Red Potatoes
- Fresh Sweet Corn on the Cob with Drawn Butter
- Corn Bread and Down East Potato Rolls with Sweet Butter

### All American Dessert Display

- Strawberry Shortcake, Apple Brown Betty with Cinnamon Cream,
- Lemon Pound Cake with Fresh Cream, Tart Cherry Cobbler with Shortbread Biscuits
- Water Melon Wedges
- Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

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### The Winery Casual Elegance & Sophistication

- Chop House Salad Tossed to Order with Crumbled Blue Cheese, Bacon, Tomatoes and Olives in Herb Dressing
- Gemelli Pasta Salad with Pancetta and Asparagus Tips
- Smoked Salmon Platters with Potato Pancakes and Capers
- Broccoli and Baby Vegetable Salad in Champagne Vinaigrette
  
- Petite Filets Wrapped in Bacon with Duck Liver Butter and Cabernet Sauvignon Sauce
- Roasted Sea Bass Filets with Capers, Olives and Tomatoes in Chardonnay
- Chicken Tid Bits Baked in Pastry with Wild Mushrooms Port Wine Butter
  
- Basil-Prosciutto Potato Cake
- Baby Carrots with Thyme and Honey
- Cauliflower with Saffron Butter
- French Beans with Olive Oil
- Basmati Rice with Lentils and Caramelized Leeks
  
- Miniature Pecan Squares, Miniature Lemon Bites, Raspberry Crumb Strudels
- Cappuccino Crunch Mousse with Florentine Bits
- Flour-Less Chocolate with Lemon Cream and Raspberries
  
- Freshly Assorted Rolls and Butter
  
- Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

### Dan Patch Stables Buffet

- Chuck-Wagon Salad with Dressings
- Red Potato Salad
- Marinated Vegetable Salad
- Carved Watermelon Filled with Seasonal Fruit and Berries
- Black Bean and Roasted Corn Salad
- Tomato and Cucumber Salad in Red Wine Vinegar
- Marinated Mushroom Salad with Roasted Peppers

#### Entrée Selections

Grilled 10oz. Ribeye Steak  
with Tabasco Onions  
Flat Iron Chicken Breast with Fajita Seasonings  
Grilled Swordfish Steak with Cilantro Lime and Green Onions

or

Grilled 16oz. T-bone Steak  
Mango Barbecue Chicken Breast  
Salmon Filets in Tostados Sauce with Southwest Salsa

- Baked Idaho Potatoes with Sour Cream and Chives,
- Bacon Bits and Wisconsin Cheddar Cheese
- Corn on the Cob with Pimento Butter
- Ranch Style Cowboy Baked Beans
- Biscuits, Sugar Glazed Corn Bread, Butter
  
- Freshly Baked Angel Food Cake with Berries and Whipped Cream
- Derby Pie, Old Fashioned Apple Pie, Chocolate Fudge Cake
  
- Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

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### Southwest Buffet

- Baskets of Blue Corn and Tortilla Chips, Pico De Gallo
- Fiesta Texas Caesar Salad, Crisp Romaine with Chili Corn Relish, Diced Tomatoes, Jalapenos, Chilies and Corn Tortilla Crisps
- Macaroni Salad with Chick Peas and Cilantro Pesto
- Baked Potato Salad with Buttermilk-Mustard Dressing
- Southwest Black Bean Salad
- Green Bean and Olive Salad
- Fajita Station
- Flash Sautéed Beef and Chicken with Red and Green Peppers, Shredded Cheese, Warm Flour Tortillas, Jalapenos, Lime, Tomatoes, Sour Cream, Guacamole, Olives and Scallions
- Grilled Mahi Mahi with Green Chili and Tomato Salsa
- Mesquite Scented Beef Brisket with Natural Juices
- Southwest 4 Beans and Zucchini with Texas BBQ Spice
- Spanish Style Rice with Coriander
- Whole Ear Corn Grilled with Sweet Butter
- Jalapeno Corn Bread, Herbed Flat Breads and Honey Butter
- Mexican Cheesecake, Honey and Spice Cake
- Coco Loco Cake, Fresh Fruit Salad with Citrus Segments
- Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

### Little Italy

#### Antipasto & Salad

- Antipasto Display Including:
- Imported Prosciutto Salami, Artichokes, Grilled Zucchini and Eggplant,
- Marinated Mushrooms and Roasted Peppers
- Tomato and Mozzarella with Olive oil and Basil
- Caesar Salad with Parmesan and Crispy Croutons
- Steamed Asparagus Tips with Orange Vinaigrette
- Broccoli Salad in Roma Tomato Vinaigrette

#### Entrees

- Grilled Sirloin of Beef Florentine with Spinach and Lemon
- Chicken Spidini with Herb Bread Crumbs, Olive Oil, Lemon and Sherry
- Swordfish Ala Griglia with Lemon, Capers and Artichokes

#### Pasta

- Cheese Filled Tortellini with Pesto with Pecorino Romano Cheese
- Tubini Pasta with Bolognese Sauce and Red Wine

#### Accompaniments

- Stewed Zucchini and Bell Peppers in Garlic Oil
- Fresh Garlic and Tomato Focaccia
- Italian Country Bread
- Olive Oil Dipping Sauce Station

#### Dessert

- Orange Amaretto Torta, Mini Cannoli and Biscotti
- Torta Ricotta (Italian Cheesecake with Amaretto, Candied Fruit and Rum)
- Tiramisu Torta
- Freshly Brewed Coffee, Decaffeinated Coffee, Milk, Herbal & Iced Teas

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### Good Old Chicago Blues

- Cole Slaw
- Potato Salad
- Macaroni Salad
- Iceberg Lettuce Wedges with Herb Dressing
- 4 Bean Salad
- Watermelon Wedges
  
- Smoked Beef Brisket Mopped in Sauce
- Whole Roasted Mesquite Chicken
- Slow Cooked Pork Ribs with Dry Rub and Wet Sauce
- Buttered Corn on the Cob
- Grilled Spicy Sausages
- Baked Beans
- Roasted Wedge Potatoes with Chili Spices
  
- Corn Bread
- Sliced White Bread
  
- (It's Gonna Be Late...But it's Gonna Be Good)
- Mississippi Mud Pie Served at the Last Minute
- Whiskey Bread Pudding with Vanilla Sauce
- Chocolate Mousse Pie with Whipped Cream
  
- Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk