

DINNER BUFFETS

Minimum guarantee of 35 guests is required for all buffets
There is a 20 person minimum to defray a Labor charge

Genuine Wisconsin

Wisconsin Farmers Cheese & Sausage Display
Green Bean Salad HomeStyle Macaroni Salad
German Potato 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

Warm Potato Salad 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

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*

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

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

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*

Fall Festival Medieval Feast

Old World Cheese Display Wild Truffle Pate
Whole Poached Salmon w/ Smoked Fish Display

Noodle Salad with HoneyLemon Vinaigrette Walnut CousCous
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 CastIron 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

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*

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

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*

The Winery Casual Elegance and 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 Flourless Chocolate with
Lemon Cream and Raspberries

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Iced Teas and Milk

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*

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. Tbone 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

Grill Attendant is available at

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*

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, 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

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*

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, Herbal & Iced Teas

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*

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

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*