

DINNER BUFFETS

Minimum guarantee of 35 guests is required for all buffets

Genuine Wisconsin

Wisconsin Farmers Cheese & Sausage Display

Green Bean Salad

Home-Style 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

~Whole Chef Carved Ham~

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

~Chef's Fee ~

*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 Hominy 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

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 with 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 with 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

The Winery
Casual Elegance and Sophistication

*ChopHouse 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 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

Grill Attendant is available at a fee

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 Four 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, Herbal & Iced Teas

Good Old Chicago Blues

*Cole Slaw
Potato Salad
Macaroni Salad
Iceberg Lettuce Wedges with Herb Dressing
Four 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