



GRAND GENEVA

2011 - Lunch Buffets

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

Mediterranean Luncheon

- Hearts of Romaine with Lemon Basil Dressing
- Pasta Salad with Spinach and Feta
- Mediterranean Vegetable Salad
- Marinated Mushroom Salad with Greek Olives

- Manicotti Marinara
- Grilled Chicken Florentina
- Baked Cod with Spanish Olive Oil and Artichokes
- Broccoli Polonaise
- Rosamarina with Fresh Herb Butter
- Ciabatta and Country Bread

- Chocolate Ganache Torte
- Cranberry-Orange Strudel
- Lemon Pound Cake with Raspberry Sauce
- Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

The Deli Buffet

- Soup
- Mixed Field Greens with Cherry Tomatoes, Cucumbers, Sliced Mushrooms, Grated Wisconsin Cheddar Cheese, Carrots, Diced Eggs, Croutons Served with Champagne Basil Vinaigrette, Ranch and Light Italian

- Fresh Seasonal Melon and Berry Display
- Baby Red Potato Salad with Leeks, Smoked Bacon and Basil
- Penne Pasta Salad with Spinach in Green Peppercorn Dressing

- Platter of Chilled Sliced Roast Beef, Country Ham, Smoked Turkey and Corned Beef
- Assorted Sandwich Rolls
- Condiments to include:
 - Sliced Wisconsin Cheddar and Swiss Cheeses
 - Lettuce, Tomato, Onions, Pickle and Relishes
 - Mayo and Mustard

- Strawberry Cream Torte
- Apple Tart Baked in Frangipane and Custard
- Fruit Strudel
- Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

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
All events have a 5.5% State Sales Tax

LUNCHEON BUFFETS - con't

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The Picnic Buffet

- Freshly Tossed Field Greens with Choice of Dressings
- Red Potato Salad, Country Coleslaw
- Corn and Roasted Pepper Salad
- Fresh Fruit Salad with Mint
- Potato Chips

From the Grill:

- Hamburgers and Cheeseburgers
- With Kaiser Rolls Cheddar, Swiss, Lettuce, Tomato, Pickles, Mayo, Mustard and Ketchup
- Cheddar Brats and Hot Dogs

- Grilled Marinated Chicken
- Country Style Baked Beans

- Apple Strudel, Lemon Meringue Tarts, Cherry Cobbler
- Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

Grill Attendant Available at a per attendant fee

Wine Country Lunch

- French Bread Croutons with Sun Dried Tomatoes and Humus Spread
- Frissee Salad with Bacon Crisps and Fine Herb Dressing
- Fingerling Potato Salad with Toasted Pine Nuts
- French Bean Salad with Baby Carrots
- Tomato, Goat Cheese and Onion Salad

- Thai Chicken with Mushrooms, Beans and Basil
- Salmon in Gorgonzola Butter
- Mushroom Tortellini in Pesto and Olive Oil

- Baked Asiago Au Gratin Potatoes
- Eggplant and Spinach Ratatouille
- Basmati Rice with Toasted Garlic and Rosemary

- Apricot Roll, Lemon Raspberry Pound Cake,
- Strawberry Cheesecake Squares, Chocolate Pecan Bites
- Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

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South of the Border

- Tortilla Chips and Salsa-Set on Lunch Tables
- Marinated Vegetable Salad with Grilled Peppers
- Mixed Field Greens with Red Chili Vinaigrette
- Roasted Corn Salad with Tomatoes and Cilantro
- "Roasted Corn and Black Bean Salad"

- Roasted Chicken Enchiladas
- Baked Cod in Tomatillo Sauce
- Roasted Pork Mole
- Spanish Rice with Cilantro
- Sautéed Broccoli with in Spicy Tomato Vinaigrette
- Guacamole, Sour Cream, Salsa,
- Shredded Cheese, Scallions, Tomatoes, Olives and Jalapenos

- Margarita Mousses
- Carved Melon with Fresh Fruit
- Adobe Chocolate Cake, Mexican Flan with Mocha Sauce
- Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

The Salad Bar

- Baby Green Salad with Assorted Toppings to Include:
 - Olives, Tomatoes, Cucumbers, Carrots, Celery, Croutons,
 - Bacon Bits, Parmesan Cheese
 - Assorted Dressings
- Green and Gold Green Bean Salad with Lentils and Sherry Vinaigrette
- Tomato Salad with Red Onions, Wine Vinegar and Olive Oil

- Tuna Salad Vinaigrette
- Chicken Salad with Mustard Dressing
- Egg Salad with Fresh Chives
- Cold Sliced Chicken Breast

- Assorted Multi Grain Breads, French Rolls and Croissants
- Sliced Cheese Display
- Sliced Eggs, Lettuce, Tomatoes, Cucumbers

- Fruit and Berry Tart
- Lemon Coconut & Chocolate Roulades
- Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

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The Wrap Luncheon Buffet

- Oriental Pasta Salad
- Tomato Cucumber Salad
- Tossed Field Greens

- California Turkey Wrap
- A Spinach Tortilla Filled with Turkey, Lettuce Sprouts, Tomato, Cheddar Cheese, Guacamole and Ranch Dressing

- Beef and Mushroom Wrap
- Shaved Roast Beef, Sautéed Portabella Mushrooms and Mozzarella cheese
- In a Tomato Flour Tortilla with Horseradish sauce

- Vegetarian Wrap
- Cucumbers, Olives, Tomatoes, Sprouts, Mushrooms and Red Onions
- In a Low Carb Wrap with Cucumber Dressing

- Potato Chips
- Blue Corn Chips and Salsa

- Chocolate Cupcakes, Raspberry Galettes, Lemon Bars
- Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Milk

Tuscan Buffet

- Minestrone
- Caesar Salad
- Pasta Salad with Mushrooms and Basil
- Artichokes and Tomatoes Marinated in Balsamic Vinegar

- Baked Lasagna Marinara
- Cheese Ravioli Alfredo
- Chicken Parmesan
- Italian Zucchini with Oregano and Olive Oil
- Focaccia Bread and Garlic Bread Sticks

- Italian Cheese and Cranberry Strudel
- Tiramisu
- Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Milk

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