

Plated Dinner



All plated dinners are four courses. Please select your appetizer and a soup or salad, entree and dessert. Chef will select the freshest season vegetables and accompaniments for your entrée to enhance your experience. Speak with your event manager for any special dietary needs.

Soups *Please select one for the group*

- ❖ Tomato bisque with fresh cream
- ❖ Sweet corn and roasted chicken soup with tortilla strings
- ❖ Surf and cockle clam chowder with pancetta cracklings
- ❖ Vegetable minestrone with cheese tortellini, basil and parmesan

Salads *Please select one for the group*

- ❖ **Baby spinach and frisee salad**
Pancetta and fresh raspberries with chardonnay herb dressing
- ❖ **Caesar salad**
Baby romaine, Parmigiano-Reggiano cheese and focaccia toast with Brissago caesar dressing
- ❖ **Grand Geneva salad**
Baby and fresh cut greens with cucumbers, baby tomatoes and candied walnuts with honey-mustard tarragon dressing
- ❖ **The exotic salad**
Radicchio cup with exotic baby greens, flower petals and orchids, edamame and dried cranberries with white balsamic herb vinaigrette
- ❖ **Romaine hearts**
Maytag blue cheese, sliced strawberries and spicy pecans with raspberry-champagne vinaigrette
- ❖ **Market salad**
Baby greens with haricot verte, roasted beets, goat cheese and toasted pine nuts with honey-basil vinaigrette

Cold Appetizers *Please select one for the group*

- ❖ Steamed shrimp with edamame, cucumber and citrus vinaigrette
- ❖ Duck salad with orange-ginger rice and marmalade
- ❖ Grilled wild mushrooms, balsamic vinaigrette and spicy micro greens
- ❖ Marinated goat cheese crostini with roasted baby peppers, tomato tapenade and artichokes
- ❖ ChopHouse shrimp, cocktail style with preserved lemons and horseradish cocktail sauce

Hot Appetizers *Please select one for the group*

- ❖ Warm onion, chevre and pancetta tart with sautéed spinach and sauce verde
- ❖ Sautéed scampi shrimp in white wine butter sauce with oyster mushrooms and polenta
- ❖ Chicken and goat cheese strudel baked in puff pastry with corn relish and marsala wine sauce
- ❖ Sautéed Atlantic scallops with sweet corn puree and black bean crepe
- ❖ Wild mushroom tortellini with roasted tomato sauce and olive puree

Plated Dinner



DINNER ENTREES

Roasted Prime Rib of Beef \$75

- ❖ Rubbed in olive oil and rosemary with garlic stuffed potatoes and natural au jus

Medallions of Beef Duxelle \$68

- ❖ Sautéed twin medallions of beef, mushroom duxelle, port wine and shallot demi glaze

Filet Mignon \$69

- ❖ Grilled filet of beef, Barolo wine sauce

Braised Beef Short Ribs \$53

- ❖ Twin medallions of beef sautéed and topped with mushroom duxelle, port wine and shallot demi glaze

Veal Loin Chop \$75

- ❖ Grilled veal loin chop with wild mushroom ragout and saltimbucca sauce

Lamb chops with braised lamb confit \$75

- ❖ Roasted rack of lamb, braised lamb shoulder, horseradish and rosemary reduction

Three Peppercorn Crusted Top Sirloin Steak \$55

- ❖ Grilled mushrooms, sweet potato puree, red wine sauce

New York Strip Steak \$79

- ❖ Goat cheese butter, king trumpet mushrooms, green peppercorn demi glaze

Herb Crusted King Salmon \$59

- ❖ Sautéed salmon filet with tomato relish in chardonnay essence

Sea Bass Mediterranean \$63

- ❖ Pan roasted sea bass filet, lemon gremolata, Catalan romesco sauce

Scaloppini of Chicken \$48

- ❖ Chicken cutlets layered with sautéed spinach in lemon caper sauce

Chicken Pomodoro \$46

- ❖ Breast of chicken stuffed with basil, sun dried tomato julienne, tomato pesto puree

Breast of Chicken with Truffle Essence \$51

- ❖ Sautéed chicken brushed in black truffle oil with lemon butter sauce

Pork Tenderloin Medallions \$48

- ❖ Sautéed with parmesan and rosemary crumb crust, sauce dijonnaise

Multiple entrees (up to a maximum of three) are available for a \$5 per person surcharge

Plated Dinner



ENLIGHTENED PAIRS

Filet Mignon and Shrimp \$75

- ❖ Grilled filet of beef and basil-garlic prawns with rosemary whipped potatoes, red wine sauce and basil butter

Herb Crusted Breast of Chicken and Butter Poached Lobster \$70

- ❖ Sautéed breast of chicken and poached Maine lobster, beurre blanc sauce and chive oil

Brazilian Steak and Chicken \$66

- ❖ Churraskaria garlic sirloin steak and bacon wrapped chicken with chimichurri sauce



VEGETARIAN ALTERNATIVES

 *Thinking gluten free, healthier alternative, lactose intolerant, vegetarian*

Portobello Mushroom Risotto \$38

- ❖ Portobello mushrooms sautéed with arborio rice, shallots, white wine and vegetable broth

Vegetable Cutlet \$40

- ❖ Seasonal vegetables wrapped in potato puree sautéed with a light crumb crust, spring peas and spinach puree

Tempeh Stir Fry \$42

- ❖ Soy bean tempeh sautéed with asian vegetables in ginger chili sauce with edamame

Vegetable Cous-Cous \$36

- ❖ Israeli cous-cous, seasonal vegetables, artichokes, sun-dried tomatoes and pesto broth

Wild Mushroom Ravioli \$38

- ❖ Served with steamed baby vegetables in pesto and mushroom broth

Multiple Entrees (up to a maximum of three) are available for a \$5.00 per person surcharge



Desserts *Please select one for the group*

- ❖ Chocolate decadence cake with raspberries and fresh cream
- ❖ Four layer chocolate cake with fresh cream
- ❖ Cranberry bread pudding with shaved white chocolate and whiskey sauce
- ❖ Chocolate hazelnut truffle baked in puff pastry with mocha cream and raspberries
- ❖ Crème brulee tart with fresh fruit and ginger cream
- ❖ Tiramisu torte dusted in cocoa powder with vanilla bean sauce
- ❖ Vanilla bean cheesecake with four berry sauce



Dinner Buffets



Minimum guarantee of 25 guests is required for all buffets. For groups under 25 people, your event manager can provide customized pricing.

Genuine Wisconsin \$58

- ❖ Wisconsin farmers cheese and sausage display
- ❖ Tossed field green salad
- ❖ Cucumber and tomato salad
- ❖ Homemade cole slaw
- ❖ Lake Michigan fish boil
- ❖ Fresh white fish with lemon and butter
- ❖ Steamed red potato with onions
- ❖ Drunken sausages
- ❖ Bratwurst and knockwurst drenched in beer with sautéed onions, sauerkraut
- ❖ Whole chef-carved ham
- ❖ Rosemary chicken
- ❖ Cheddar au gratin potatoes
- ❖ Wild rice pilaf
- ❖ Honey-glazed carrots and cauliflower
- ❖ 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 and iced teas, milk

Featured Chef \$100.00 per action station

Down East Lobster Boil \$125

- ❖ 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

- ❖ 1¼ pound live Maine lobster 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 and watermelon wedges

Dinner Buffets



Steak Surf and Turf \$99

- ❖ Chopped salad with cucumber, tomato, Farmstead cheese, chopped eggs, horseradish-mustard dressing
- ❖ Cucumber-olive salad with roasted garlic
- ❖ Grilled and marinated vegetable salad
- ❖ Wild and domestic mushroom salad with balsamic musk and EVOO
- ❖ Tiny noodle seafood salad, cilantro-lime vinaigrette
- ❖ Grilled 10-ounce ribeye with Tabasco® onions and blue cheese butter
- ❖ Tuna steak with spicy bronzing dust, tequila lime sauce
- ❖ Stone-roasted chicken steak with crunchy rosemary crumbs
- ❖ Roasted sweet potatoes with cinnamon butter
- ❖ Twice-baked potato casserole loaded with bacon, chives and four cheeses
- ❖ Gorgonzola mac n'cheese
- ❖ Grilled broccoli

Desserts and coffee

- ❖ Three story carrot cake, warm butter cake with lemon cream cheese frosting and raspberry sauce, chocolate chip cheesecake
- ❖ Freshly brewed coffee, decaffeinated coffee, herbal and iced teas, milk

Attendant fee \$100.

Additions to Make it Over the Top

- ❖ Martini bar or Grey Goose® martini bar
- ❖ Seafood tower placed on each table
Baby lobster, shrimp, tuna tartar, king crab, seaweed salad, cocktail sauce, lemons, tabasco and crackers
- ❖ Wine bar Priced according to selections
Select varietals from our cellar paired with each station to complement your food items
- ❖ Steak seafood and chops Listed at market price
6-ounce filet mignon, 16 ounce T-bone steak, lamb chops, Maine lobster whole or split, king salmon, sea bass

Please ask your event manager for pricing.

Southwest Buffet \$68

- ❖ 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 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
- ❖ Caramel-pecan cheesecake, fruit and chocolate empenadas
- ❖ Coco-loco cake, fresh fruit salad with citrus segments
- ❖ Freshly brewed coffee, decaffeinated coffee, herbal and iced teas, milk

Dinner Buffets



Little Italy \$72

Antipasto & Salad

- ❖ Caesar salad with parmesan and crispy croutons
- ❖ Antipasto display including:
Imported prosciutto salami, artichokes, grilled zucchini and eggplant, marinated mushrooms and roasted peppers, tomato and mozzarella with olive oil and basil
- ❖ Broccoli salad in roma tomatoes and red wine vinaigrette
- ❖ Potato and red onion salad with oregano, olives and champagne vinegar

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

Dessert

- ❖ Opera tort, mini cannoli and biscotti
- ❖ Torta ricotta (Italian cheesecake with dried fruit and nuts)
- ❖ Tiramisu torta
- ❖ Freshly brewed coffee, decaffeinated coffee, herbal and iced teas, milk

The Winery Casual Elegance & Sophistication \$99

- ❖ 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, baby carrots and cauliflower with saffron butter
- ❖ Basmati rice with lentils and caramelized leeks
- ❖ Miniature pecan squares, miniature lemon bites, cappuccino cheesecake bites
- ❖ Flourless chocolate cake with fresh cream and raspberries
- ❖ Fresh, assorted rolls and butter
- ❖ Freshly brewed coffee, decaffeinated coffee, herbal and iced teas, milk

Grill Attendant is available at \$100.00 per attendant

Dinner Buffets



Good Old Chicago Blues \$69

- ❖ 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 and iced teas, milk

Buffet prices reflect 90-minute service. \$200 one-time charge added to groups under minimum. There is a 22% taxable service charge for all events. All events have a 5.5% state sales tax.

Dinner Reception



Minimum guarantee of 25 guests is required for all buffets. Chef fees may apply to some stations. For groups under 25 people, your event manager can provide customized pricing.

WALKING TACO STREET FOOD FESTIVAL \$68

Baja Taco

- ❖ Tilapia fish taco with lime, cabbage and fresh corn. Vegetarian tofu taco with the same stuff!

Grilled Mac 'n Cheese Sandwich

- ❖ Just M 'n C, bacon M 'n C, BBQ pork M 'n C

Southern Symposium

- ❖ Fried chicken waffles with cherry syrup drizzle

Chino Latin Con-Fusion

- ❖ Stir fry fajita rice bowl with cilantro, lime and bean sprouts. Just rice with cilantro, lime and bean sprouts.

Just Good Eats

- ❖ French fries with griddle-fried organic eggs and tomatillo salsa. Burger sliders, "Miller Time Pub" style.

Buttermilk and Cupcakes

- ❖ Ice cold milk, red velvet bites with cream cheese frosting, french toast cupcake with maple syrup drizzle, apple cinnamon cupcake with caramel cream

Hot Jo and Pump Station

- ❖ Freshly brewed coffee and decaf coffee, eight flavors of tasty infusions

LEINIE LODGE® BEER AND FOOD EXTRAVAGANZA \$75

Sample FIVE of Leinenkugel's® best craft beers paired with fun and flavorful food samplings served State Fair style. Each food pairs exceptionally well with the specialty craft beer. Choose your favorite.

Leinie's® seasonal best—it just depends on the season!

- ❖ Summer Shandy, Oktoberfest, Fireside Nut Brown or 1888 Bock

Fall and winter

- ❖ Short ribs braised in dark beer with horseradish root vegetable puree

Spring and summer

- ❖ Grilled steak and chicken brochettes with Brazilian garlic and herb sauce

Honey Weiss

- ❖ Toasted crab cakes with lime and cilantro, spicy poached shrimp with soy bean salad

Red Lager

- ❖ Big butt "Sweet Cheeks" chili, smoked "Fire House" pork ribs

Sunset Wheat

- ❖ Hot beef sliders, spicy chicken meatballs on a stick

Creamy Dark

- ❖ Baked rum raisin-chocolate upside-down cakes, Brian's Famous Creamy Dark Beer and cranberry bread pudding, Oreo® Cookies and caramel brownies