

Plated Lunch



All plated lunches are three courses and served with:

- ❖ Freshly baked rolls and butter
- ❖ Freshly brewed coffee, decaffeinated coffee, herbal tea, iced tea

Please select:

- ❖ One choice of soup or salad or appetizer
- ❖ Entree
- ❖ Dessert

Soups *Please select one for the group*

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

- ❖ Elegant mushroom soup with sherry
- ❖ Vegetarian minestrone with pesto and macaroni noodles
- ❖ Chicken wild rice soup
- ❖ Tomato soup florentine
- ❖ Rosamarina soup with roasted chicken and basil

Salads *Please select one for the group*

- ❖ Watercress and bibb salad with shaved Gruyere, roma tomatoes and honey dijon dressing
- ❖ Sliced beefsteak tomatoes with crumbled blue cheese and red wine vinaigrette
- ❖ Hearts of romaine with shaved Parmesan, garlic croutons and caesar dressing
- ❖ Baby green salad with radicchio, kalamata olives, baby tomatoes and toasted walnut dressing
- ❖ Grand Geneva salad with a blend of six lettuces, cucumbers, tomatoes, olives and balsamic dijon dressing
- ❖ Chopped salad with cucumber, tomato, Farmstead cheese, chopped eggs, horseradish-mustard dressing

Appetizers *Please select one for the group*

- ❖ Lime and cilantro shrimp with jicama
- ❖ Caramelized onion and Gruyere cheese tart
- ❖ Steamed chicken and sun dried tomato dumpling with spicy mustard
- ❖ Wild mushroom ravioli with tomato and roasted pepper

Desserts *Please select one for the group*

- ❖ Mixed berry bread pudding with cinnamon whipped cream
- ❖ White chocolate mousse cake with black currant sauce
- ❖ Opera torte with Grand Marnier Cream[®]
- ❖ State Fair cream puff with lemon Bavarian and raspberries
- ❖ Apple cranberry strudel with cinnamon almond crust and vanilla bean sauce
- ❖ Fresh fruit tart with orange Bavarian and apple raspberry sauce
- ❖ Marinated fresh fruit with sabayon and nougatine crust

Plated Lunch



PLATED LUNCH ENTREÉS

Salad Entrees

- ❖ Roasted Chicken \$29
Caesar salad, crisp romaine, plum tomato, rosemary crouton
- ❖ Asian Salmon and Noodle Salad \$29
China Moon noodles with cilantro, lime, radish and ginger
- ❖ Shrimp and Scallop Salad \$32
with asparagus tips and lemon vinaigrette
- ❖ Grilled Skirt Steak Chopped Salad \$29
Lettuce, queso fresca, cilantro, cucumber, tomatoes and tomatillo vinaigrette

Sandwich Entrees

Please select basil tortellini salad, red potato salad or kettle chips for the group

- ❖ Toasted Sesame Lavosh \$23
Filled with marinated vegetables tomato, cucumber and hummus
- ❖ Chicken Focaccia \$28
Tomatoes, baby greens, red onions, mozzarella and basil mayonnaise
- ❖ Smoked Turkey Honey Mustard \$28
Croissant, smoked turkey, Brie cheese, lettuce, tomato
- ❖ Shaved Roast Beef \$29
Ciabatta bun, lettuce, tomato, red onions, asiago cheese and garlic horseradish sauce
- ❖ Lettuce Wraps \$27
Crisp iceberg leaves filled with chopped vegetable salad, oven roasted tomatoes and hummus

Hot Entrees



Thinking gluten free, healthier alternative, lactose intolerant, vegetarian

- ❖ Breast of Chicken \$29
Roasted with basil pesto and Parmesan polenta
- ❖ Top Sirloin Steak \$32
Grilled with spinach and roasted potatoes
- ❖ Chicken Scaloppini \$30
Sautéed with a lemon caper sauce and linguini
- ❖ Shrimp \$34
Grilled with basil cous-cous and seven vegetable julienne
- ❖ Lemon Salmon \$32
Broiled with confetti jasmine rice and steamed asparagus
- ❖ Medallions of Pork Tenderloin \$29
with rosemary onion marmalade and Gruyere potatoes
- ❖ Vegetarian Yaki Soba \$22
Buckwheat noodles, wild mushrooms and marin vegetable salad
- ❖ Vegetarian Strudel \$22
Grilled with basil cous-cous and seven vegetable julienne
- ❖ Filet Mignon and Roasted Shrimp \$37
Chive potato tower, baby vegetables, merlot butter sauce

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

Lunch Buffets



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



The Deli Buffet \$42

Thinking gluten free, healthier alternative, lactose intolerant, vegetarian

- ❖ Soup
- ❖ Mixed field greens with cherry tomatoes, cucumbers, sliced mushrooms, grated Wisconsin Cheddar cheese, carrots, diced eggs, and 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 Cheddar and Swiss cheeses, lettuce, tomato, onions, pickle and relishes, mayo and mustard
- ❖ Mini strawberry cream cakes
- ❖ Apple tart baked in frangipane and fresh whipped cream
- ❖ Fruit strudel
- ❖ Freshly brewed coffee, decaffeinated coffee, tea and milk

Deli Buffet Salad Enhancement \$7

- ❖ Albacore tuna salad with celery and cucumbers
- ❖ Roasted chicken salad in horseradish vinaigrette
- ❖ Egg salad with onions and light mayonnaise
- ❖ Grilled vegetables \$3

The Picnic Buffet \$38

- ❖ Freshly tossed field greens with choice of dressings
- ❖ Red potato salad, country coleslaw
- ❖ Corn and roasted vegetable salad
- ❖ Fresh fruit salad with mint
- ❖ Potato chips



From the grill:

Thinking gluten free, healthier alternative, lactose intolerant, vegetarian

- ❖ Premium hamburgers and cheeseburgers
Served with kaiser rolls, Cheddar and Swiss cheese, lettuce, tomato, pickles, mayo, mustard and ketchup
- ❖ Cheddar brats and red hot dogs
- ❖ Grilled marinated chicken
- ❖ Vegetarian baked beans
- ❖ Apple strudel, caramel brownies and lemon bites
- ❖ Freshly brewed coffee, decaffeinated coffee, tea and milk

Grill attendant available for \$100.00 per attendant



Lunch Buffets



Tex Mex \$34

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- ❖ 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

- ❖ Lime and cilantro skirt steak
- ❖ Baked cod in tomatillo sauce
- ❖ Roasted chicken mole
- ❖ Spanish rice with cilantro
- ❖ Sautéed broccoli in spicy tomato vinaigrette
- ❖ Guacamole, sour cream, salsa, shredded cheese, scallions, tomatoes, olives and jalapenos

- ❖ Margarita mousses
- ❖ Adobe chocolate cake, Mexican flan with mocha sauce
- ❖ Freshly brewed coffee, decaffeinated coffee, tea and milk

The ChopHouse ChopChop \$42

Thinking gluten free, healthier alternative, lactose intolerant, vegetarian

- ❖ Chopped ChopHouse salad, cucumber, tomatoes, blue cheese and bacon with champagne-peppercorn dressing
- ❖ Green bean salad with sherry vinaigrette
- ❖ Baked potato salad
- ❖ Tomato and blue cheese salad with red onions, wine vinegar and olive oil

- ❖ Grilled steak sandwich with horseradish mayonnaise
- ❖ Sautéed salmon burgers with basil aioli
- ❖ Vegetarian cutlet with spicy tomato relish
- ❖ Assorted multi-grain and artisan rolls
- ❖ Grilled plank potatoes and broccoli

- ❖ Key lime cheesecake bites, chocolate fudge cake, lemon coconut roulades
- ❖ Freshly brewed coffee, decaffeinated coffee, tea and milk

Wine Country Lunch \$43

- ❖ Baby lettuce and frisée 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 and chocolate pecan tarts
- ❖ Freshly brewed coffee, decaffeinated coffee, tea and milk

Lunch Buffets



Tuscan Buffet \$39

Thinking gluten free, healthier alternative, lactose intolerant, vegetarian

- ❖ Vegetarian minestrone with tiny noodles on the side
- ❖ Caesar salad with rosemary croutons
- ❖ Pasta salad with mushrooms and basil
- ❖ Artichokes and tomatoes marinated in balsamic vinegar
- ❖ Baked lasagna marinara
- ❖ Chicken ala griglia with lemon and oregano
- ❖ Florentine steak bites
- ❖ Polenta cakes with fresh herb butter
- ❖ Italian zucchini with oregano and olive oil
- ❖ Focaccia bread and garlic bread sticks
- ❖ Italian cheese and cranberry strudel
- ❖ Tiramisu, pistachio mousse
- ❖ Freshly brewed coffee, decaffeinated coffee, iced tea and milk

Asian Influence \$33

Thinking gluten free, healthier alternative, lactose intolerant, vegetarian

- ❖ Tossed field greens with shaved carrots, cucumber, ginger dressings
- ❖ China Moon noodle salad
- ❖ Sesame cabbage slaw with rice wine vinaigrette
- ❖ Crisp bean salad with marin and orange vinaigrette
- ❖ Peking chicken bites
- ❖ Grilled flat iron steak with creamy hoisin peanut sauce
- ❖ Vegetable dumpling and broccoli top stir fry
- ❖ Jasmine rice with shaved scallions
- ❖ Barbeque Chinese vegetables with soy
- ❖ Ginger spice cake, almond custard and sesame scones
- ❖ Freshly brewed coffee, decaffeinated coffee, iced tea and milk

Sliders Picnic \$40

Thinking gluten free, healthier alternative, lactose intolerant, vegetarian

- ❖ Romaine hearts with peppercorn ranch dressing
- ❖ Buffalo wing pasta salad with celery and blue cheese
- ❖ Fresh fruit salad with berries
- ❖ Four bean salad
- ❖ Burger sliders
- ❖ Chicken sliders
- ❖ Salmon sliders
- ❖ Black bean sliders
- ❖ Assorted individual chips
- ❖ Slider buns, cheese, tomatoes, lettuce, ketchup, mustard and spreads
- ❖ Brownies, cookies, mousse cups
- ❖ Freshly brewed coffee, decaffeinated coffee, iced tea and milk

Lunch Buffets



The Wrap Luncheon Buffet \$35 *Thinking gluten free, healthier alternative, lactose intolerant, vegetarian*

- ❖ Tossed field greens with assorted toppings and dressings
- ❖ Oriental pasta salad
- ❖ Tomato cucumber salad
- ❖ California turkey wrap
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, tomato flour tortilla with horseradish sauce
- ❖ Vegetarian wrap
Cucumbers, olives, tomatoes, sprouts, mushrooms and red onions, in a low-carb wrap with cucumber dressing
- ❖ Vegetarian lettuce wrap
Cucumbers, black beans, tomatoes, peppers, chick peas and red onions, in a lettuce wrap with cilantro vinaigrette
- ❖ Potato chips, blue corn chips and salsa
- ❖ Flourless chocolate cupcakes, raspberry streusel bars and lemon bars
- ❖ Freshly brewed coffee, decaffeinated coffee, iced tea and 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.



Box Lunches



Box Lunches are made with one sandwich per lunch. You can order a variety of box lunches for your group to enjoy at the following prices:

- ❖ One sandwich selections \$25 (one sandwich per box)
- ❖ Two sandwich selections \$27 (one sandwich per box)
- ❖ Three sandwich selections \$29 (one sandwich per box)


All box lunches come with napkins, condiment packages, salt and pepper, and assorted Pepsi® products or Brisk® Iced Tea

- ❖ Smoked ham stuffed pretzel roll with dijon mustard, lettuce and tomato
- ❖ Pesto chicken baguette with Brie cheese, baby greens and tomatoes
- ❖ Whole wheat vegetable wrap with cucumber, black olives, tomatoes, sprouts and garlic hummus
- ❖ Chicken caesar salad with crisp romaine, cherry tomatoes, rosemary croutons and caesar dressing
- ❖ Smoked turkey croissant with French garlic cheese, baby lettuce and tomatoes
- ❖ Hoagie sandwich with ham, turkey and salami, with Cheddar cheese, lettuce and tomato
- ❖ Rare roast beef and Cheddar cheese, lettuce, beefsteak tomato with horseradish sauce
- ❖ Turkey club wrap with tomato, lettuce, Swiss cheese, bacon and ranch dressing

Box lunches include:

- ❖ **Salads:** Pesto macaroni salad
- ❖ **Chips:** Kettle chips
- ❖ **Cookies:** House specialty chocolate toffee crunch cookie
- ❖ **Fruit:** Red apple, green apple or banana
- ❖ **Treat:** Miniature chocolate treat

Gluten-free alternatives:

 *Any sandwich can be made gluten free as a salad or using corn tortilla or lettuce wraps*

- ❖ **Salads:** Vegetable or fruit salad
- ❖ **Chips:** Kettle chips
- ❖ **Cookies:** Chocolate mousse cup
- ❖ **Fruit:** Red apple, green apple or banana
- ❖ **Treat:** Miniature chocolate treat

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