



BREAKFAST MENU

CONTINENTAL BUFFETS

Prices based on 90 minutes of service.

CONTINENTAL BUFFET

Assorted Danish and Croissants, Butter and Preserves
Sliced Fresh Fruit, Seasonal Berries
Includes Stone Creek Coffee (regular and decaf)
Assorted Rishi™ tea
Assorted juice selection.

\$17 | PERSON

EXECUTIVE CONTINENTAL BUFFET

Assorted Danish and Croissants, Butter and Preserves
Sliced Fresh Fruit, Seasonal Berries
Individual Assorted Chobani® Yogurt
Includes Stone Creek Coffee (regular and decaf)
Assorted Rishi™ tea
Assorted juice selection.

\$19 | PERSON

BREAKFAST BUFFETS

Prices based on 90 minutes of service.

RISE & SHINE BUFFET

Breakfast Croissant Sandwiches – Scrambled Eggs, Cheddar Cheese, Choice of Applewood Smoked Bacon, Ham or Pork Sausage, Sliced Fresh Fruit, Seasonal Berries
Individual Assorted Chobani® Yogurt
Includes Stone Creek Coffee (regular and decaf)
Assorted Rishi™ tea
Assorted juice selection.

\$20 | PERSON

AWAKEN BUFFET

Assorted Danish and Croissants, Butter and Preserves
Breakfast Wraps – Scrambled Eggs, Cheddar Cheese, Diced Potatoes, Applewood Smoked Bacon
Sliced Fresh Fruit, Seasonal Berries
Includes Stone Creek Coffee (regular and decaf)
Assorted Rishi™ tea
Assorted juice selection.

\$20 | PERSON

GET UP & GO BUFFET

Assorted Danish and Croissants, Butter and Preserves
Sliced Fresh Fruit, Seasonal Berries
Scrambled Eggs
Cottage Fried Potatoes
Applewood Smoked Bacon
Pork Sausage Links
Includes Stone Creek Coffee (regular and decaf)
Assorted Rishi™ tea
Assorted juice selection.

(25 PERSON MINIMUM) \$22 | PERSON

FRESH FROM THE FARM BUFFET

Assorted Danish and Croissants, Butter and Preserves
Sliced Fresh Fruit, Seasonal Berries
Biscuits and Sausage Gravy
Country Fried Steaks
Scrambled Eggs
Cottage Fried Potatoes
Applewood Smoked Bacon
Includes Stone Creek Coffee (regular and decaf)
Assorted Rishi™ tea
Assorted juice selection.

(25 PERSON MINIMUM) \$24 | PERSON

HAVE A NICE DAY BUFFET

Assorted Danish and Croissants, Butter and Preserves
Sliced Fresh Fruit, Seasonal Berries
French Toast – Syrup, Strawberries, Butter and Whipped Cream
Scrambled Eggs
Cottage Fried Potatoes
Applewood Smoked Bacon
Pork Sausage Links
Includes Stone Creek Coffee (regular and decaf)
Assorted Rishi™ tea
Assorted juice selection.

(25 PERSON MINIMUM) \$23 | PERSON

ADD-ONS

Available as a buffet or plated add-on only.

Buttermilk Biscuits and Sausage Gravy	\$3 PERSON
Applewood Smoked Bacon	\$4 PERSON
Pork Sausage Links	\$4 PERSON
Cottage Fried Potatoes	\$3 PERSON



BREAKFAST MENU

PLATED BREAKFAST ENTRÉES

FRENCH TOAST

Applewood Smoked Bacon, Fresh Fruit

Includes Stone Creek Coffee (regular and decaf)

Assorted Rishi™ tea

Assorted juice selection

\$17 | EACH

FRITTATA (MUSHROOM, BROCCOLI, CHEDDAR CHEESE)

Cottage Fried Potatoes, Applewood Smoked Bacon

Includes Stone Creek Coffee (regular and decaf)

Assorted Rishi™ tea

Assorted juice selection

\$20 | EACH

BISCUIT AND GRAVY

Scrambled Eggs, Fresh Fruit

Includes Stone Creek Coffee (regular and decaf)

Assorted Rishi™ tea

Assorted juice selection

\$18 | EACH

CHEDDAR CHEESE SCRAMBLE

Cottage Fried Potatoes, Applewood Smoked Bacon

Includes Stone Creek Coffee (regular and decaf)

Assorted Rishi™ tea

Assorted juice selection

\$18 | EACH

DENVER SCRAMBLE (HAM, BELL PEPPERS, ONION)

Cottage Fried Potatoes, Applewood Smoked Bacon

Includes Stone Creek Coffee (regular and decaf)

Assorted Rishi™ tea

Assorted juice selection

\$19 | EACH

SOMETHING MORE

OATMEAL STATION (15 PERSON MINIMUM)

Steel Cut Oats, Raisins, Assorted Berries, Brown Sugar and Butter

\$7 | PERSON

SLICED SMOKED SALMON

Tomato, Cucumber, Red Onion, Capers,

Flat Bread Cracker, Dill Sour Cream

\$10 | PERSON

BREAKFAST CROISSANT SANDWICH

Scrambled Eggs, Cheddar Cheese,

Choice of Ham or Applewood Smoked Bacon

\$60 | DOZEN

BREAKFAST WRAP

Scrambled Eggs, Cheddar Cheese, Diced Potatoes,

Choice of Applewood Smoked Bacon or Pork Sausage

\$60 | DOZEN

BISCUIT & EGG SANDWICH

Scrambled Eggs, Cheddar Cheese,

Choice of Applewood Smoked Bacon or Pork Sausage

\$60 | DOZEN

HARD BOILED EGGS

\$20 | DOZEN

WHOLE FRUIT

\$36 | DOZEN

FRESH FRUIT CUP WITH HONEY YOGURT

\$5 | PERSON

INDIVIDUAL ASSORTED CHOBANI® YOGURT

\$40 | DOZEN

YOGURT PARFAIT WITH GRANOLA & BERRIES

\$50 | DOZEN

INDIVIDUAL ASSORTED NAKED® JUICE SMOOTHIES

\$36 | DOZEN

ENERGY BARS OR GRANOLA BARS

\$30 | DOZEN



BREAKFAST MENU

FROM THE BAKERY

ASSORTED BREAKFAST DANISHES AND CROISSANTS

\$36 | DOZEN

ASSORTED MUFFINS

\$36 | DOZEN

CROISSANTS, BUTTER AND PRESERVES

\$36 | DOZEN

PLAIN BAGELS, CREAM CHEESE

\$36 | DOZEN

ASSORTED BAGELS, CREAM CHEESE

\$48 | DOZEN

DONUTS (CHOICE OF ONE FLAVOR PER DOZEN)

Glazed, Chocolate Glazed, Chocolate Long John,
Vanilla Long John, Cruller

\$36 | DOZEN

RACINE DANISH KRINGLE® (CHEF'S CHOICE FLAVOR)

\$25 | EACH

BEVERAGES

Stone Creek Coffee (regular and decaf)	\$42 GALLON
Assorted Rishi™ Tea	\$38 GALLON
Lipton® Brisk® Lemonade	\$3 EACH
Lipton® Iced Tea	\$3 EACH
Pepsi® Soft Drinks	\$3 EACH
Bubly™ Sparkling Flavored Water	\$3 EACH
Assorted Bottled Fruit Juice	\$3.50 EACH
Bottled Still and Sparkling Water	\$3.50 EACH
Rockstar® Energy Drink (regular and sugar free)	\$5 EACH



BREAK TIME MENU

BEVERAGE PACKAGE

Non-alcoholic beverages. Prices based on up to 8 hours of service.

ALL-DAY COFFEE SERVICE

Stone Creek Coffee (regular and decaf)
2% Milk, Cream, Sugar, Sweetener
\$6 | PERSON

ALL-DAY NON-ALCOHOLIC BEVERAGE SERVICE

Stone Creek Coffee (regular and decaf)
2% Milk, Cream, Sugar, Sweetener
Assorted Rishi™ Tea
Pepsi® Soft Drinks
\$9.75 | PERSON

BREAK PACKAGES

Prices based on 60 minutes of service.

MILLER PARK BREAK

Soft Pretzels – Honey Mustard Dip
Mini Hot Dogs – Pickle Relish, Sport Peppers, Ketchup, Mustard
White Cheddar Popcorn
BabyRuth® Candy Bars
\$11 | PERSON

TASTE OF MILWAUKEE BREAK

Mini Bratwurst – Sauerkraut, Brown Mustard
Petite Cream Puffs
Fresh Cheese Curds
\$10 | person

MEDITERRANEAN BREAK

Hummus
Olive Tapenade
Fresh Vegetable Crudité
Veggie Chips
Pita Chips
\$11 | PERSON

HAPPY TRAILS BREAK

Assorted Mixed Nuts
Assorted Dried Fruit – Golden Raisins,
Dried Cranberries, Banana Chips
Chocolate Chips
Granola Bars
\$10 | PERSON

ICE CREAM SHOP BREAK

Assorted Ice Cream Treats
\$7 | PERSON

COOKIE BREAK

Assorted Cookies
Assorted Milk – 2% Milk, Chocolate
\$6 | PERSON

CHIPS & MORE

Individually portioned bags.

PRETZEL THINS (4 oz.)

\$35 | DOZEN

LAYS®

Classic Potato Chips (2.75 oz.)
\$35 | DOZEN

DORITOS®

Nacho Cheese Flavored Tortilla Chips (3.12 oz.)
\$35 | DOZEN

FRITOS®

Original Corn Chips (4.25 oz.)
\$35 | DOZEN

GARDETTO'S®

Original Recipe (2.75 oz.)
\$20 | DOZEN

KNIGHT'S GOURMET POPCORN

Double Cheddar Cheese (3 oz.)
\$35 | DOZEN

ASSORTED MIXED NUTS

\$35 | POUND



LUNCH MENU

LUNCH BUFFETS

Prices based on 90 minutes of service.

SANDWICH DELI BOARD BUFFET

Assorted Deli Meats – Sliced Smoked Ham, Turkey Breast, Roast Beef, Genoa Salami

Assorted Wisconsin Cheeses

Assorted Sandwich Breads and Buns

Redskin Potato Salad

Harvest Mixed Green Salad – Grape Tomatoes, Sliced Cucumbers, Herb Vinaigrette

Assorted Deli Kettle Chips

Assorted Cookies, Brownies

Includes Stone Creek Coffee (regular and decaf)

Assorted Rishi™ tea

(10 PERSON MINIMUM) \$24 | PERSON

LIGHTER SIDE BUFFET

Chicken Salad Spinach Wrap – Red Grapes, Diced Apples, Baby Spinach

Turkey and Provolone Garden Wrap – Avocado, Lettuce, Tomato, Tangy Dijon Mayonnaise

Harvest Mixed Green Salad – Grape Tomatoes, Sliced Cucumbers, Herb Vinaigrette

Fresh Fruit Salad

Lemon Bars

Includes Stone Creek Coffee (regular and decaf)

Assorted Rishi™ tea

(10 PERSON MINIMUM) \$25 | PERSON

TAILGATE BUFFET

Grilled Bratwurst – Sauerkraut, Brown Mustard

Burgers with Cheese, Lettuce, Tomato, Pickle, Onion

Creamy Coleslaw

Macaroni Salad

Assorted Deli Kettle Chips

Assorted Cookies, Brownies

Includes Stone Creek Coffee (regular and decaf)

Assorted Rishi™ tea

(10 PERSON MINIMUM) \$26 | PERSON

COOKOUT BUFFET

Rotisserie Chicken

Slow-Roasted BBQ Pulled Pork

Baked Macaroni & Cheese

Baked Beans

Creamy Coleslaw

Cornbread Muffins

Pecan Tarts, Red Velvet Cake

Includes Stone Creek Coffee (regular and decaf)

Assorted Rishi™ tea

(30 PERSON MINIMUM) \$30 | PERSON

ITALIAN BUFFET

Chicken Piccata, Lemon Caper Sauce

Italian Meatballs, Peppers, Onions

Penne Pasta with Zucchini, Yellow Squash, Marinara Sauce

Caesar Salad – Romaine Lettuce, Shaved Parmesan, Croutons

Tomato Salad with Olives, Artichoke, Mozzarella, Basil Vinaigrette

Rosemary Parmesan Red Potatoes

Rosemary Focaccia Bread, Extra Virgin Olive Oil

Tiramisu, Cannoli

Includes Stone Creek Coffee (regular and decaf)

Assorted Rishi™ tea

(30 PERSON MINIMUM) \$32 | PERSON

SOUTH OF THE BORDER BUFFET

Chicken Fajitas, Grilled Peppers and Onions

Carne al Pastor (beef), Onion Relish, Pico de Gallo, Salsa, Queso Fresco

Crispy Tortilla Salad, Cilantro Lime Vinaigrette

Ranchero Pinto Beans

Spanish Rice

Shredded Lettuce

Fresh Crema

Flour Tortillas

Coconut Flan, Banana Tequila Cake

Includes Stone Creek Coffee (regular and decaf)

Assorted Rishi™ tea

(30 PERSON MINIMUM) \$28 | PERSON



LUNCH MENU

PLATED LUNCH ENTRÉES

Prices for plated entrées include choice of one salad and one side. Includes Stone Creek Coffee (regular and decaf), assorted Rishi™ tea. Served with complimentary rolls and butter.

SALAD (SELECT ONE)

CAESAR SALAD

Romaine Lettuce, Shaved Parmesan, Croutons

GARDEN SALAD

Tomato, Cucumber, Carrot, Herb Vinaigrette

PEAR AND BLEU CHEESE SALAD

Spring Mix Lettuce, Toasted Walnuts, Champagne Vinaigrette

PLATED LUNCH ENTRÉES

SAUTÉED CHICKEN BREAST, White Wine Cream Sauce
\$24 | EACH

ROASTED CHICKEN BREAST, Sundried Tomato, Caper Relish
\$23 | EACH

PETITE FILET MIGNON (5 oz.), Mushroom Bordelaise
\$33 | EACH

BEEF SHORT RIB, Cabernet Jus
\$28 | EACH

BROILED SALMON, Honey Mustard Glaze
\$26 | EACH

SEARED HALIBUT, Lemon Chive Butter
\$30 | EACH

ROASTED PORTABELLA VEGETABLE STACK,
Butternut Squash Ravioli (Vegetarian)
\$23 | EACH

ASPARAGUS RISOTTO, Roasted Red Pepper (Vegetarian)
\$23 | EACH

SIDES (SELECT ONE)

White Cheddar Mashed Potatoes

Rosemary Garlic Red Potatoes

Vegetable Rice Pilaf

Herb Parmesan Orzo

BOX LUNCH

(10 PERSON MINIMUM) \$20 | PERSON

TURKEY AND PROVOLONE

Lettuce, Tomato, Herb Mayonnaise, Multi-Grain Bun
Piece of whole fruit, bag of Deli Kettle chips and chocolate chip cookie. Includes bottled water or Pepsi® soft drinks.

HAM AND SWISS

Lettuce, Tomato, Honey Mustard Mayonnaise, Pretzel Bun
Piece of whole fruit, bag of Deli Kettle chips and chocolate chip cookie. Includes bottled water or Pepsi® soft drinks.

ROAST BEEF AND CHEDDAR

Lettuce, Tomato, Horseradish Cream, Sesame Kaiser Bun
Piece of whole fruit, bag of Deli Kettle chips and chocolate chip cookie. Includes bottled water or Pepsi® soft drinks.

VEGETARIAN WHOLE WHEAT WRAP

Lettuce, Tomato, Roast Zucchini, Yellow Squash,
Portabella Mushroom, Basil Aioli
Piece of whole fruit, bag of Deli Kettle chips and chocolate chip cookie. Includes bottled water or Pepsi® soft drinks.

LUNCH ENTRÉE SALADS

Served with complimentary artisan breads.

GRILLED CHICKEN CAESAR SALAD

Romaine Lettuce, Shaved Parmesan, Croutons
\$18 | EACH

GRILLED HARVEST CHICKEN SALAD

Romaine, Shredded Mozzarella Cheese, Strawberries, Mandarin Oranges, Sesame Dots, Craisins®, Lemon Poppy Seed Dressing
\$20 | EACH

CHOPPED CHICKEN SALAD

Iceberg, Egg, Bacon, Tomato, Cheddar Cheese, Ranch Dressing
\$18 | EACH

SUBSTITUTE BROILED SALMON FILLET (5 oz.)

\$7 | EACH

SUBSTITUTE SHRIMP (4)

\$6 | EACH



LUNCH MENU

DESSERTS

PASSION CREAM TART

Passion Fruit Cream, Toasted Raspberry Meringue, Mango Sauce,
Fresh Raspberries

\$6 | EACH

DARK CHOCOLATE LAYER CAKE

Chocolate Buttermilk Cake, Chocolate Mousse, Chocolate Ganache,
Chocolate Rum Sauce

\$7 | EACH

LAYERED CARROT CAKE

Carrot Cake, Vanilla Cream Cheese Icing, Spiced Anglaise Sauce,
Sugared Pecans

\$6 | EACH

AMARETTO CHEESECAKE

Sour Cream and Amaretto Cheesecake, Amoretti Cookie,
Cherry Sauce, Brandied Cherry

\$6 | EACH

ASSORTED COOKIE PLATTER

\$32 | DOZEN

ASSORTED DESSERT BARS

Brownies, Espresso Blondies, Lemon Bars

\$36 | DOZEN



HORS D'OEUVRES MENU

HORS D'OEUVRES

BACON WRAPPED CHESTNUTS, Sweet Chili Sauce
\$150 | 50 PIECES

ANDOUILLE SAUSAGE IN PUFF PASTRY, Sweet Onion Marmalade
\$150 | 50 PIECES

PETITE CRAB CAKES, Remoulade
\$175 | 50 PIECES

WILD MUSHROOMS IN FILO (Vegetarian)
\$125 | 50 PIECES

GOAT CHEESE ARANCINI,
Roasted Red Pepper Tapenade (Vegetarian)
\$125 | 50 PIECES

HAWAIIAN TERIYAKI CHICKEN SKEWERS
\$150 | 50 PIECES

BEEF EMPANADAS, Salsa Verde Crema
\$175 | 50 PIECES

FIG AND BLEU CHEESE TARTLET (Vegetarian)
\$150 | 50 PIECES

FRENCH ONION AND GRUYERE CHEESE TARTLET (Vegetarian)
\$175 | 50 PIECES

SCALLOP AND SHRIMP KABOB, Cilantro Lime Butter
\$200 | 50 PIECES

SHRIMP COCKTAIL SHOOTER, Cocktail Sauce
\$175 | 50 PIECES

TOMATO BRUSCHETTA (Vegetarian)
\$125 | 50 PIECES

BOURBON GLAZED PINEAPPLE MEATBALLS
\$150 | 50 PIECES

GINGER SOY BEEF KABOBS
\$150 | 50 PIECES

SHRIMP COCKTAIL ON ICE
\$175 | 50 PIECES

SMOKED SALMON CANAPES
\$175 | 50 PIECES

HORS D'OEUVRES DISPLAY PLATTERS

SEASONAL VEGETABLE CRUDITÉS (Vegetarian)
\$150 (SERVES 50-75)

SEASONAL FRESH FRUIT (Vegetarian)
\$175 (SERVES 50-75)

DOMESTIC CHEESE, Crackers (Vegetarian)
\$175 (SERVES 50-75)

WISCONSIN ARTISANAL CHEESE, Crackers (Vegetarian)
\$275 (SERVES 50-75)

CHARCUTERIE – Salami, Meat, Sausage
\$200 (SERVES 50-75)

ANTIPASTI – Italian Meats and Cheeses, Olives,
Marinated Vegetables
\$200 (SERVES 50-75)

MIDWEST – Summer Sausage, Landjaeger, Assorted Pickles
\$200 (SERVES 50-75)

CHILLED SEAFOOD – Shrimp, Scallops, Oysters on the Half Shell
\$180 (SERVES 30-40)

SMOKED SALMON SIDE, Capers, Red Onion
\$250 (SERVES 20-30)

ASSORTED DIPS, Crostini (Vegetarian)
Assorted Crostini, Roasted Red Pepper Hummus, Olive Tapenade,
Warm Spinach Artichoke Dip
\$200 (SERVES 30-40)

SNACKS & PIZZAS

ASSORTED SILVER DOLLAR SANDWICHES – Turkey, Ham, Roast Beef
\$150 | 50 PIECES

MINI BRATS AND HOT DOGS – Mustard, Ketchup
\$175 | 50 PIECES

BONELESS CHICKEN WINGS (5 lbs)
Choice of one Sauce (BBQ, Buffalo, Sriracha)
Celery Sticks, Ranch Dressing
\$150 (SERVES 25-30)

FRENCH ONION DIP, Potato Chips
\$75 (SERVES 50-60)

TACO DIP, Tortilla Chips
\$100 (SERVES 20-25)

CHILI BAR – Beef Chili, Cheddar Cheese, Sour Cream,
Oyster Crackers
\$350 (SERVES 25-30)

NACHO BAR
Beef Taco Meat, Cheddar Cheese, Tomatoes, Sour Cream,
Jalapenos, Tortilla Chips
\$350 (SERVES 35-40)

PIZZA – 16-inch (choice of one topping)
Pepperoni, Sausage, Vegetable, Extra Cheese
\$30 EACH

PREMIUM PIZZA – 16-inch (choice of Deluxe or Meat Lover's)
Deluxe – Sausage, Mushroom, Onion
Meat Lover's – Pepperoni, Sausage, Mushroom, Onion
\$35 EACH



DINNER MENU

FOOD STATIONS

Minimum of three selections required. All persons in party will be charged. Prices based on 90 minutes of service. Stations are unattended.

MASHED POTATOES MARTINI BAR

- Bacon Bits
 - Broccoli Florets
 - Cheddar Cheese
 - Gravy
 - Scallions
 - Sour Cream
 - Complimentary rolls and butter
 - Stone Creek Coffee (regular and decaf)
 - Assorted Rishi™ tea.
- (50 PERSON MINIMUM) \$8 | PERSON

BAKED POTATO BAR

- Bacon Bits
 - Broccoli Florets
 - Cheddar Cheese
 - Crispy French Onions
 - Salsa
 - Scallions
 - Sliced Jalapenos
 - Sour Cream
 - Whipped Butter
 - Complimentary rolls and butter
 - Stone Creek Coffee (regular and decaf)
 - Assorted Rishi™ tea.
- (50 PERSON MINIMUM) \$12 | PERSON

PASTA BAR

- Grilled Marinated Chicken
 - Italian Meatballs with Peppers and Onions
 - Primavera Vegetables
 - Marinara
 - Alfredo
 - Pesto
 - Penne Pasta
 - Parmesan Cheese
 - Soft Bread Sticks (served in place of complimentary rolls and butter)
 - Stone Creek Coffee (regular and decaf)
 - Assorted Rishi™ tea.
- (50 PERSON MINIMUM) \$14 | PERSON

TACO STATION

- Ground Beef Taco Meat
 - Southwest Chicken
 - Lettuce
 - Tomato
 - Cheddar Cheese
 - Hot Sauce
 - Salsa
 - Sliced Jalapeno
 - Crema
 - Ranchero Pinto Beans
 - Spanish Rice
 - Fresh Flour Tortillas
 - Crispy Corn Tortilla Chips
 - Complimentary rolls and butter
 - Stone Creek Coffee (regular and decaf)
 - Assorted Rishi™ tea.
- (50 PERSON MINIMUM) \$15 | PERSON

SALAD STATION (SELECT TWO)

Served with complimentary rolls and butter, Stone Creek Coffee (regular and decaf), assorted Rishi™ tea.

CAESAR SALAD – Romaine Lettuce, Shaved Parmesan, Croutons

GARDEN SALAD – Tomato, Cucumber, Carrot, Herb Vinaigrette

PEAR AND BLEU CHEESE SALAD – Spring Mix Lettuce, Toasted Walnuts, Champagne Vinaigrette

CHEF SALAD – Iceberg Lettuce, Chopped Egg, Bacon, Tomato, Cheddar Cheese, Ranch Dressing

(50 PERSON MINIMUM) \$9 | PERSON

SLIDER STATION (SELECT TWO)

Served with complimentary rolls and butter, Stone Creek Coffee (regular and decaf), assorted Rishi™ tea.

Beef Patty, Cheddar Cheese, Applewood Smoked Bacon

BBQ Pulled Pork, Dill Pickle

Blackened Chicken Breast, Roasted Red Pepper Aioli

(50 PERSON MINIMUM) \$13 | PERSON



DINNER MENU

APPETIZERS

INDIVIDUAL SHRIMP COCKTAIL (3)

\$8 | EACH

INDIVIDUAL ANTIPASTO PLATE

\$7 | EACH

INDIVIDUAL SPICY SHRIMP AND CRAB COCKTAIL

\$9 | EACH

PLATED DINNER ENTRÉES

Includes Stone Creek Coffee (regular and decaf), assorted Rishi™ tea. Served with complimentary rolls and butter. Prices for plated entrées include seasonal vegetable, plus choice of one salad and one side.

SALAD (SELECT ONE)

CAESAR SALAD – Romaine Lettuce, Shaved Parmesan, Croutons

GARDEN SALAD – Tomato, Cucumber, Carrot, Herb Vinaigrette

PEAR AND BLEU CHEESE SALAD – Spring Mix Lettuce, Toasted Walnuts, Champagne Vinaigrette

CHEF SALAD – Iceberg Lettuce, Chopped Egg, Bacon, Tomato, Cheddar Cheese, Ranch Dressing

PLATED DINNER ENTRÉES

CHICKEN PICCATA, Lemon Caper Sauce.

\$29 | EACH

ROASTED CHICKEN BREAST, Brandied Mushroom Cream Sauce

\$30 | EACH

FILET MIGNON (8 OZ.), Mushroom Bordelaise

\$45 | EACH

BEEF SHORT RIB, Cabernet Jus

\$36 | EACH

SEARED HALIBUT, Lemon Chive Butter

\$40 | EACH

BROILED SALMON, Honey Mustard Glaze

\$37 | EACH

ROASTED BONE-IN PORK CHOP, Calvados Brandy Cream, Apple Onion Jam

\$32 | EACH

CHICKEN SALTIMBOCCA, Prosciutto Ham, Fontina Cheese, Madeira Cream Sauce

\$31 | EACH

BEEF SHORT RIB OSCAR, Lump Crabmeat, Fresh Asparagus, Hollandaise Sauce

\$37 | EACH

TOP SIRLOIN STEAK (10 oz.), Mushroom Bordelaise

\$38 | EACH

ROASTED PORTABELLA VEGETABLE STACK, Butternut Squash Ravioli, Fresh Asparagus (Vegetarian)

\$28 | EACH

ASPARAGUS RISOTTO, Roasted Vegetables (Vegetarian)

\$27 | EACH

DUETS

PETITE FILET MIGNON, CRAB CAKE

Petite Filet Mignon (5 oz.), Mushroom Bordelaise Crab Cake (3.25 oz.)

\$49 | EACH

PETITE FILET MIGNON, LOBSTER TAIL

Petite Filet Mignon (5 oz.), Mushroom Bordelaise Lobster Tail (5 oz.)

\$58 | EACH

PETITE FILET MIGNON, CHICKEN PICCATA

Petite Filet Mignon (5 oz.), Mushroom Bordelaise Chicken Piccata, Lemon Caper Sauce

\$40 | EACH

PETITE FILET MIGNON, SHRIMP SCAMPI

Petite Filet Mignon (5 oz.), Mushroom Bordelaise Shrimp Scampi (3)

\$44 | EACH

TOP SIRLOIN, ROASTED CHICKEN BREAST

Top Sirloin (5 oz.), Mushroom Bordelaise Roasted Chicken Breast (6 oz.), Brandied Mushroom Cream Sauce

\$32 | EACH

BROILED SALMON, SHRIMP SCAMPI

Broiled Salmon (5 oz.), Honey Mustard Glaze Shrimp Scampi (3)

\$33 | EACH

SIDES (SELECT ONE PER ENTRÉE SELECTION)

White Cheddar Mashed Potatoes

Rosemary Garlic Red Potatoes

Vegetable Rice Pilaf

Herb Parmesan Orzo

Wild Rice Casserole

Whipped Sweet Potatoes with Bourbon Pecans



DINNER MENU

THE CARVING STATION

Carved items available as hors d'oeuvres or buffet add-on. Items are priced per piece.

SLOW ROAST PRIME RIB,

Au Jus, Horseradish
\$450 (SERVES 40-45)

GRILLED BEEF TENDERLOIN

Mushroom Bordelaise
\$400 (SERVES 20-25)

ROAST BEEF SIRLOIN

Horseradish Cream
\$325 (SERVES 40-45)

ROAST PORK LOIN

Dijon Mustard Thyme Rub, Apple Onion Jam
\$275 (SERVES 25-30)

BROWN SUGAR SAGE RUBBED TURKEY BREAST

Cranberry Chutney
\$375 (SERVES 25-30)

DINNER BUFFETS

Includes Stone Creek Coffee (regular and decaf), assorted Rishi™ tea. Served with complimentary rolls and butter. Prices for dinner buffets include seasonal vegetable, plus choice of two salads and two sides. Based on 90 minutes of service.

(50 PERSON MINIMUM)

SALAD (SELECT TWO)

CAESAR SALAD – Romaine Lettuce, Shaved Parmesan, Croutons

GARDEN SALAD – Tomato, Cucumber, Carrot, Herb Vinaigrette

PEAR AND BLEU CHEESE SALAD – Spring Mix Lettuce, Toasted Walnuts, Champagne Vinaigrette

CHEF SALAD – Iceberg Lettuce, Chopped Egg, Bacon, Tomato, Cheddar Cheese, Ranch Dressing

ENTRÉES (MINIMUM OF TWO SELECTIONS REQUIRED)

BRAISED BEEF SHORT RIB, Sundried Tomato, Mushroom Ragout
\$18 | PERSON

SLICED ROAST BEEF, Caramelized Onion Mushroom Sauce
\$17 | PERSON

PETITE FILET MIGNON (5 oz.), Mushroom Bordelaise
\$23 | PERSON

PETITE TOP SIRLOIN (5 oz.), Roasted Peppers, Onions
\$18 | PERSON

CHICKEN PICCATA, Lemon Caper Sauce
\$16 | PERSON

ROASTED CHICKEN BREAST, Brandied Mushroom Cream Sauce
\$17 | PERSON

CHICKEN BREAST, Pancetta Mushroom Ragout
\$17 | PERSON

PORK LOIN ROAST, Caramelized Onion, Apple, Gravy
\$18 | PERSON

BROILED SALMON, Honey Mustard Glaze
\$21 | PERSON

LAKE SUPERIOR WHITE FISH, Lemon Pepper Cream
\$17 | PERSON

BUTTERNUT SQUASH RAVIOLI, Portabella Mushrooms, Roasted Red Pepper Cream Sauce (vegetarian)
\$16 | PERSON

ASPARAGUS RISOTTO, Roasted Red Pepper (Vegetarian)
\$16 | PERSON

SIDES (SELECT TWO)

White Cheddar Mashed Potatoes

Rosemary Garlic Red Potatoes

Vegetable Rice Pilaf

Herb Parmesan Orzo

Wild Rice Casserole

Whipped Sweet Potatoes with Bourbon Pecans



DINNER MENU

DESSERTS

PLATED DESSERTS (SELECT TWO)

AMARETTO CHEESECAKE

Sour Cream and Amaretto Cheesecake, Amoretti Cookie, Cherry Sauce, Brandied Cherry
\$6 | EACH

DARK CHOCOLATE LAYER CAKE

Chocolate Buttermilk Cake, Chocolate Mousse, Chocolate Ganache, Chocolate Rum Sauce
\$7 | EACH

LAYERED CARROT CAKE

Carrot Cake, Vanilla Cream Cheese Icing, Spiced Anglaise Sauce, Sugared Pecans
\$6 | EACH

S'MORE CAKE

Graham Cracker Cake, Dark Chocolate Mousse, Toasted Vanilla Meringue, Stout Caramel Sauce
\$6 | EACH

CARAMEL APPLE TART

Rum Roasted Apples, Oat Streusel Crunch, Caramel Sauce, Cinnamon Whipped Cream
\$7 | EACH

PASSION CREAM TART

Passion Fruit Cream, Toasted Raspberry Meringue, Mango Sauce, Fresh Raspberries
\$6 | EACH

WHISKEY CHOCOLATE TART

Chocolate Whiskey Pate, Chocolate Cookie Crumbs, Cherry Sauce, Vanilla Mascarpone Cream
\$8 | EACH

TIRAMISU

Lady Fingers, Coffee Mousse, Espresso Anglaise Sauce, Vanilla Mascarpone Cream
\$6 | EACH

DESSERT DISPLAYS (SELECT FOUR)

Serves approximately 50 people.

\$350 | DISPLAY (350 PERSON MAXIMUM)

CHOCOLATE BAR CAKE

CHOCOLATE PEANUT BUTTER MOUSSE CAKES

SALTED PB&J COOKIES

BROWN BUTTER BAVARIAN CREAM PUFFS

BANANA MASCARPONE CUPCAKES

BRANDY OLD FASHIONED CUPCAKES

PISTACHIO FINANCIERS

COFFEE FRENCH MACARONS

VANILLA BUTTERMILK PANNA COTTA

CHOCOLATE AMARETTO TARTS

LEMON POPPY SEED TARTS

SALTED CARAMEL TARTS

PASSION CREAM TARTS

EARL GREY CHOCOLATE TRUFFLES



BEVERAGE MENU

LIQUOR SELECTION

CALL

Absolut®
Tanqueray®
Johnnie Walker® Red Label®
Seagrams® 7®
Jim Beam®
Milagro® Silver
Bacardi®
Captain Morgan®
E&J®
Malibu®
Triple Sec
Amaretto

PREMIUM

Tito's®
Bombay Sapphire®
Johnnie Walker® Black Label®
Jack Daniels®
Makers Mark®
Sauza® Blue
Bacardi®
Captain Morgan®
Korbel®
Malibu®
Triple Sec
Amaretto

TOP

Grey Goose®
Bombay Sapphire®
Chivas Regal
Jameson®
Knob Creek®
Patron®
Bacardi®
Captain Morgan®
Korbel®
Malibu®
Triple Sec
Disaronno®

CORDIALS

Bailey's®
Kahlua®
Grand Marnier®

WINE SELECTION

HOUSE WINE

Canyon Road Moscato
J. Roget Champagne
Sycamore Lane® Chardonnay
Sycamore Lane® Pinot Grigio
Sycamore Lane® Cabernet
Sycamore Lane® Pinot Noir

TIER II WINE

Seaglass™ Unoaked Chardonnay
Seaglass™ Pinot Grigio
Seaglass™ Riesling
Seaglass™ Rose
Seaglass™ Cabernet
Seaglass™ Pinot Noir

BEER SELECTION

DOMESTIC BEER

Miller® Lite®
Miller® High Life®
Coors Light®

PREMIUM BEER

New Glarus Brewing Co. Spotted Cow
Corona®
Heineken®
Lakefront Brewery™ IPA
White Claw Hard Seltzer®

NON-ALCOHOLIC BEVERAGES

NON-ALCOHOLIC BEVERAGES

Pepsi® Soft Drinks
Aquafina® Bottled Water
Bubly™ Sparkling Water
Rockstar® Energy Drinks

KID'S NON-ALCOHOLIC BEVERAGES

Pepsi® Soft Drinks
Aquafina® Bottled Water



BEVERAGE PRICING

OPEN BAR PACKAGES

UNDER 21 PACKAGE –\$4

Includes Unlimited Pepsi® Soft Drinks & Aquafina® Bottled Water *Package only available with the purchase of an alcoholic beverage package.

	BEER WINE SODA	CALL	PREMIUM	TOP
FIRST HOUR	\$12	\$14	\$16	\$18
ADDITIONAL HOUR	\$6	\$8	\$9	\$10
CORDIAL PACKAGE	\$6 PERSON PER HOUR			

	CASH	HOSTED
CALL BRAND COCKTAILS	\$7	\$6.50
PREMIUM BRAND COCKTAILS	\$8	\$7.50
TOP SHELF COCKTAILS	\$9	\$8.50
CORDIALS	\$8	\$7.50
HOUSE WINE	\$7	\$6.50
HOUSE CHAMPAGNE	\$7	\$6.50
DOMESTIC BOTTLED BEER	\$5	\$4.50
PREMIUM AND IMPORT BOTTLED BEER	\$6	\$5.50
DOMESTIC HALF BARREL	\$350 AND UP	
PREMIUM HALF BARREL	\$425 AND UP	
PEPSI® SOFT DRINKS	\$3	\$2.50
AQUAFINA® BOTTLED WATER	\$3	\$2.50
BUBLY™ SPARKLING WATER	\$3	\$2.50
ROCKSTAR® ENERGY DRINKS	\$5	\$4.50

BANQUET WINE SELECTIONS

HOUSE WINE SELECTIONS	GLASS	BOTTLE	TIER II WINE SELECTIONS	GLASS	BOTTLE
CANYON ROAD® MOSCATO	\$7	\$32	SEAGLASS™ UNOAKED CHARDONNAY	\$8	\$36
J. ROGET SPARKLING	\$7	\$32	SEAGLASS™ PINOT GRIGIO	\$8	\$36
SYCAMORE LANE® CHARDONNAY	\$7	\$32	SEAGLASS™ RIESLING	\$8	\$36
SYCAMORE LANE® PINOT GRIGIO	\$7	\$32	SEAGLASS™ ROSE	\$8	\$36
SYCAMORE LANE® CABERNET	\$7	\$32	SEAGLASS™ CABERNET	\$8	\$36
SYCAMORE LANE® PINOT NOIR	\$7	\$32	SEAGLASS™ PINOT NOIR	\$8	\$36



AUDIO VISUAL

MEETING ACCESSORIES

CUSTOM DIGITAL SIGNAGE

Wall Mounted – Complimentary

Mobile Units – \$40/upload (required in public areas)

LUCITE PODIUM – Complimentary

WOODEN PODIUM – Complimentary

CLICKER – \$40

HDMI SPLITTER – \$50

ADAPTORS – \$25

FLIPCHART WITH MARKERS – \$60

EASEL – \$10 (\$50 if not returned)

WHITE BOARD – \$50

EXTENSION CORDS – \$7

POWER STRIPS – \$5

AV TECH – \$50/hour

(14 day notice, 4 hour minimum, priced per hour)

SCREENS

80" FLAT SCREEN TELEVISION – \$175

55" FLAT SCREEN TELEVISION – \$125

40" CONFIDENCE MONITOR – \$100

DROP DOWN SCREEN – \$200

FAST FOLD SCREEN 7.5' X 13' (Includes drape) – \$250

8' TRIPOD SCREEN – \$50

AUDIO

WIRELESS MICROPHONES (handheld, lavalier, headset) – \$100

WIRED MICROPHONE – \$125

TELECONFERENCE PHONE – \$50

AUDIO ACCESSORIES

TABLE TOP MIC STAND – Complimentary

ADJUSTABLE FLOOR MIC STAND – Complimentary

6 CHANNEL MIXER – \$50

MINI JACK TO XLR (HOUSE SOUND) – \$25

2 SPEAKER PORTABLE SOUND SYSTEM – \$150

VIDEO

7000 LUMEN PROJECTOR – \$300

DROP DOWN PROJECTOR – \$200

2600 LUMEN PROJECTOR – \$200

PACKAGES

DUAL SCREEN CASINO – \$900

2 screens, 2 projectors, splitter, mixer, wireless mic, podium

DROP DOWN – \$400

(wireless mic, drop down screen, projector, podium)

INNOVATION ROOM 80" TELEVISION – \$150

MISCELLANEOUS

UP LIGHTING – (up to 20 units \$25/each)

PIPE AND DRAPE – \$18/8 feet

(black or white)



POTAWATOMI HOTEL & CASINO

SALES & CATERING POLICIES AND PROCEDURES

Thank you for your interest in Sales & Catering at Potawatomi Hotel & Casino. The following is helpful information regarding our policies and procedures.

FOOD AND BEVERAGE

- Menu and bar selections will be arranged with the Sales & Catering Department no later than 14 days prior to the event.
- Food prepared by Potawatomi Hotel & Casino that is not consumed by the attendees may not be taken outside of the venue due to health regulations. Exceptions include wedding cake tops, celebration cakes and other items with prior approval from your Catering Manager.
- Potawatomi Hotel & Casino does not allow food and beverage items to be brought onto the property, with the exception of wedding cakes made by a licensed bakery.
- Menu prices are subject to change without notice. Menu pricing may be solidified 90 days prior to the event.

GUARANTEES

- The final guaranteed guest count is required three business days prior to the event. In the event this number is not given, we will assume the expected number is the contracted guarantee and charge accordingly.
- For events exceeding 400 guests, final guaranteed guest count will be required five business days prior to the event.
- All packages, breaks, buffets and stations will be charged per the guaranteed attendance.

AUDIOVISUAL

- Any audiovisual needed for the event must be ordered from the Sales & Catering Department at Potawatomi Hotel & Casino at least five business days prior to event. After five days, the rental will be based on availability.
- Two weeks notice is required if an AV Technician is required. Based on availability.
- Audiovisual equipment contracted outside of Potawatomi Hotel & Casino must be removed immediately following the conclusion of the event unless otherwise approved by your Catering Manager.
- Please contact your Catering Manager for the vendor load-in instructions for outside vendors.

PERSONAL ITEMS

- Potawatomi Hotel & Casino will not be responsible for any personal items left behind at the conclusion of the event.
- Potawatomi Hotel & Casino is not responsible for damage or loss of any merchandise or articles brought onto the property or left behind after the conclusion of the event.
- Potawatomi Hotel & Casino does not accept responsibility for the security of gifts and/or auction items brought to an event. It is the client's responsibility to secure any and all items during and after the event.

LABOR CHARGES

- All food and beverage, rental and audiovisual prices are subject to a 22% service charge.
- Additional charges may be applied to events that require extensive setup and/or breakdown. Additional charges may also apply if there is a change to the setup the day of the event, contrary to the signed Banquet Event Order.
- A Bartender fee of \$75 per hour will be applied for events in which the bar revenue does not exceed \$500.
- A Chef Attendant may be required for certain menu items which may include, but are not limited to: carving stations, action stations, cake cutting, etc. A \$75 fee will be applied for each Chef Attendant required for the event.

MINORS ON PROPERTY

- A notification of minors (under the age of 18) must be sent to your Catering Manager no later than 10 days before the event. All minors must enter through the skywalk and be escorted by an adult (18 years or older).
- Minors are not allowed to gamble at any time. In the event a minor is gambling, he/she will be immediately escorted off property along with his/her guardian.

PAYMENT POLICIES

- All payments must be made in advance of the function unless credit has been established to the satisfaction of Potawatomi Hotel & Casino.
- A deposit of 25% of the quoted food and beverage minimum and rental (if applicable) is required with the return of the signed contract to ensure the space as definite.
- All deposits are non-refundable.
- The remaining 100% of the total anticipated costs must be paid three business days prior to the event unless credit has been established.