

breakfast

continental buffets }

Includes regular and decaf coffee, assorted teas and juice selection.

CONTINENTAL | \$17/PERSON

- Assorted Danish and Croissants, Butter and Preserves
- Sliced Fresh Fruit, Seasonal Berries

EXECUTIVE CONTINENTAL | \$19/PERSON

- Assorted Danish and Croissants, Butter and Preserves
- Sliced Fresh Fruit, Seasonal Berries
- Individual Assorted Naked® Juice Smoothies
- or Individual Assorted Yoplait® Yogurt

breakfast buffets }

Includes regular and decaf coffee, assorted teas and juice selection.

RISE & SHINE BUFFET | \$20/PERSON

- Breakfast Croissant Sandwiches – Scrambled Eggs, Ham, Cheddar Cheese
- Sliced Fresh Fruit, Seasonal Berries
- Individual Assorted Naked® Juice Smoothies
- or Individual Assorted Yoplait® Yogurt

AWAKEN BUFFET | \$20/PERSON

- Assorted Danish and Croissants, Butter and Preserves
- Breakfast Wraps – Scrambled Eggs, Hash Browns, Applewood-Smoked Bacon, Cheddar Cheese
- Sliced Fresh Fruit, Seasonal Berries

GET UP & GO BUFFET | (25 PERSON MINIMUM) | \$21/PERSON

- Assorted Danish and Croissants, Butter and Preserves
- Sliced Fresh Fruit, Seasonal Berries
- Scrambled Eggs
- Cottage-Fried Potatoes
- Applewood-Smoked Bacon and Sausage

FRESH FROM THE FARM BUFFET | (25 PERSON MINIMUM) | \$24/PERSON

- Assorted Danish and Croissants, Butter and Preserves
- Sliced Fresh Fruit, Seasonal Berries
- Biscuits and Sausage Gravy
- Frittata – Mushroom, Broccoli and Cheddar Cheese
- Cottage-Fried Potatoes
- Applewood-Smoked Bacon

HAVE A NICE DAY BUFFET | (25 PERSON MINIMUM) | \$23/PERSON

- Assorted Danish and Croissants, Butter and Preserves
- Sliced Fresh Fruit, Seasonal Berries
- Pancakes with Syrup, Chocolate Chips, Strawberries, Butter and Whipped Cream
- Scrambled Eggs
- Cottage-Fried Potatoes
- Applewood-Smoked Bacon and Sausage

breakfast entrées }

Includes regular and decaf coffee, assorted teas and juice selection.

WAFFLES, SCRAMBLED EGGS, COTTAGE-FRIED POTATOES, APPLEWOOD-SMOKED BACON \$19

FRITTATA - MUSHROOM, BROCCOLI AND CHEDDAR CHEESE, COTTAGE-FRIED POTATOES, APPLEWOOD-SMOKED BACON \$18

BUTTERMILK BISCUITS AND SAUSAGE GRAVY, SCRAMBLED EGGS, COTTAGE-FRIED POTATOES, APPLEWOOD-SMOKED BACON \$20

CHEDDAR CHEESE SCRAMBLE, COTTAGE-FRIED POTATOES, APPLEWOOD-SMOKED BACON \$16

DENVER SCRAMBLE - HAM, BELL PEPPERS AND ONION, COTTAGE-FRIED POTATOES, APPLEWOOD-SMOKED BACON \$17

something more }

BUTTERMILK BISCUITS AND SAUSAGE GRAVY (Available as a buffet or plated add-on only) \$3*

APPLEWOOD-SMOKED BACON (Available as a buffet or plated add-on only) \$4*

BREAKFAST SAUSAGE (Available as a buffet or plated add-on only) \$4*

COTTAGE-FRIED POTATOES (Available as a buffet or plated add-on only) \$3*

STEEL CUT OATMEAL WITH TOPPING (Available as buffet add-on only) \$3*

BREAKFAST CROISSANT SANDWICHES – Scrambled Eggs, Ham, Cheddar Cheese \$60**

BREAKFAST WRAPS – Scrambled Eggs, Hash Browns, Applewood-Smoked Bacon, Cheddar Cheese \$60**

WHOLE FRUIT \$36**

INDIVIDUAL ASSORTED YOPLAIT® YOGURT \$36**

INDIVIDUAL ASSORTED NAKED® JUICE SMOOTHIES \$36**

BREAKFAST DANISH \$36**

MUFFIN SELECTION \$36**

PLAIN BAGELS AND CREAM CHEESE \$36**

ASSORTED BAGELS AND CREAM CHEESE \$48**

DONUTS – Choice of one flavor per dozen: Glazed, Chocolate Glazed, Vanilla Long John \$36**

ENERGY BARS OR GRANOLA BARS \$42**

ASSORTED COOKIES (Chocolate Chip, Oatmeal Raisin and Peanut Butter) \$22**

SEASONAL FRESH FRUIT PLATTERS (Sizes feed approx: 50, 100, 200) \$175/\$325/\$600

*PER PERSON **PER DOZEN

beverages }

STONE CREEK® REGULAR AND DECAF COFFEE \$42*

RISHI TEA® \$38*

INFUSED WATER (LEMON-LIME, LEMON-CUCUMBER, STRAWBERRY-MINT) \$26*

LEMONADE OR ICED TEA \$32*

PEPSI® BRAND SOFT DRINKS \$2.75**

BOTTLED NAKED® FRUIT JUICE \$3.50**

PERRIER® AND AQUAFINA® WATER \$3.50**

ROCKSTAR® (REGULAR AND SUGAR-FREE) \$5**

*PER GALLON **EACH

break time

packages }

Break packages are priced per person and based on 30 minutes of service.

MILLER PARK BREAK | \$13 PER PERSON

Soft Pretzels
Mini Hot Dogs
Nachos
Baby Ruth® Candy Bars
**Soft Drinks*
**Still/Sparkling Water*
**Coffee/Tea*

TASTE OF MILWAUKEE BREAK | \$12 PER PERSON

Mini Bratwurst
Petite Cream Puffs
Fresh Cheese Curds
**Soft Drinks*
**Still/Sparkling Water*
**Coffee/Tea*

MEDITERRANEAN BREAK | \$12 PER PERSON

Hummus
Olive Tapenade
Fresh Vegetables
Veggie Chips
Pita
Infused Water (Lemon-Lime, Lemon-Cucumber or Strawberry-Mint)
**Still Water*
**Coffee/Tea*

CLASSIC COOKIE BREAK | \$9 PER PERSON

Cookies (Chocolate Chip, Oatmeal Raisin and Peanut Butter)
**Soft Drinks*
Chocolate/White Milk
**Still/Sparkling Water*
**Coffee/Tea*

ICE CREAM SHOP BREAK | \$10 PER PERSON

Assorted Ice Cream Treats
Candy Bars
**Soft Drinks*
**Still/Sparkling Water*
**Coffee/Tea*

HAPPY TRAILS BREAK | \$12 PER PERSON

Assorted Nuts
Dried Fruit
Energy Bars
SoBe® Water
**Still/Sparkling Water*
**Coffee/Tea*

all-day packages }

FULL DAY 1 | \$27 PER PERSON

Assorted Danish and Croissants
Sliced Fresh Fruit
Assorted Juices
**Regular and Decaf Coffee; Assorted Teas*
**Mid-morning refresh of Coffee, Tea and assorted Soft Drinks*

AFTERNOON BREAK

Assorted Chips/Pretzels
Assorted Cookies (Chocolate Chip, Oatmeal Raisin and Peanut Butter)
**Soft Drinks*
**Regular and Decaf Coffee; Assorted Teas*

FULL DAY 2 | \$31 PER PERSON

Assorted Danish and Croissants
Sliced Fresh Fruit
Assorted Hot Breakfast Sandwiches
Assorted Juices
**Regular and Decaf Coffee; Assorted Teas*
**Mid-morning refresh of Coffee, Tea, and assorted Soft Drinks*

AFTERNOON BREAK

Assorted Chips/Pretzels
Energy Bars
**Soft Drinks*
**Regular and Decaf Coffee; Assorted Teas*

* We proudly serve Pepsi® brand soft drinks, Perrier® and Aquafina® water, Stone Creek® regular and decaf coffee and Rishi Tea®.

lunch

lunch buffets }

Includes regular and decaf coffee and assorted teas.

SANDWICH BOARD | (10 PERSON MINIMUM) | \$24/PERSON

- Turkey and Provolone on Multi-Grain Bun
- Ham and Swiss on Pretzel Bun
- Roast Beef and Cheddar on Sesame Roll
- Redskin Potato Salad
- Garden Salad
- Kettle Chips
- Chocolate Chip Cookies and Brownies

LIGHTER SIDE | (10 PERSON MINIMUM) | \$25/PERSON

- Chicken Salad on Sesame Roll
- Turkey and Provolone on Multi-Grain Bun
- Caesar Salad
- Garden Salad
- Fresh Fruit Salad
- Lemon Bars

TAILGATE | (10 PERSON MINIMUM) | \$26/PERSON

- Grilled Bratwurst
- Hamburgers, Cheeseburgers
- Creamy Coleslaw
- Macaroni Salad
- Kettle Chips
- Chocolate Chip Cookies and Brownies

COOKOUT | (30 PERSON MINIMUM) | \$30/PERSON

- BBQ Chicken
- Slow-Roasted Pulled Pork Sandwiches
- Macaroni and Cheese
- Baked Beans
- Coleslaw
- Pecan Tarts, Red Velvet Cake

ITALIAN | (30 PERSON MINIMUM) | \$32/PERSON

- Chicken Piccata, Lemon-Caper Sauce
- Italian Sausage with Peppers and Onions
- Penne Pasta with Zucchini and Yellow Squash, Marinara Sauce
- Caesar Salad
- Tomato Salad with Olives, Artichoke, Mozzarella, Basil Vinaigrette
- Creamy Polenta
- Rosemary Focaccia Bread, Extra Virgin Olive Oil
- Biscotti Cookies, Tiramisu and Cannoli

SOUTH OF THE BORDER | (30 PERSON MINIMUM) | \$28/PERSON

- Beef Fajitas, Grilled Peppers and Onions
- Roasted Chicken Breast, Enchilada Sauce, Cheddar Cheese
- Crispy Tortilla Salad, Cilantro-Lime Vinaigrette
- Ancho Refried Beans
- Spanish Rice
- Salsa, Sour Cream, Flour Tortillas
- Coconut Flan, Banana Rum Cake, Chipotle Caramel Tarts

lunch entrées }

Entrée selections of three or more will incur an additional cost. All entrées include regular and decaf coffee, assorted teas, rolls and butter.

SALAD | (CHOOSE ONE)

- GARDEN SALAD – Tomato, Cucumber, Carrot, Herb Vinaigrette
- CAESAR SALAD – Romaine Lettuce, Shaved Parmesan, Croutons
- PEAR AND BLUE CHEESE SALAD – Boston Bibb Lettuce, Toasted Walnuts, Champagne Vinaigrette

lunch entrées cont. }

PLATED ENTRÉES

SAUTÉED BONE-IN CHICKEN BREAST – White Wine Cream Sauce	\$24
ROASTED BONE-IN CHICKEN BREAST – Sun-dried Tomato and Capers Relish	\$23
5-OZ. PETITE FILET MIGNON – Bordelaise	\$33
BEEF SHORT RIB – Cabernet Jus	\$28
LEMON-PEPPER LAKE SUPERIOR WHITE FISH	\$26
BROWN RICE AND BLACK BEAN PATTY – Salsa Verde (Vegetarian)	\$22
VEGETABLE RISSOLE – Mushroom Gravy (Vegetarian)	\$23
ROASTED RED PEPPER ASPARAGUS RISOTTO (Vegetarian)	\$23

SIDES | (CHOOSE ONE)

- WHITE CHEDDAR MASHED POTATOES
- ROASTED GARLIC RED POTATOES
- VEGETABLE RICE PILAF
- PESTO ORZO

lighter lunch fare }

PLATED SANDWICHES | SUBSTITUTE FRUIT SALAD \$1

TURKEY WITH BACON – Multi-Grain Bun, Creamy Coleslaw, Kettle Chips	\$17
ALBACORE TUNA SALAD – Multi-Grain Bun, Macaroni Salad, Kettle Chips	\$18

BOX LUNCH | (10 PERSON MINIMUM) | \$17/PERSON

Select up to two sandwich options. All box lunches include apple, bag of chips and chocolate chip cookie.

- TURKEY AND PROVOLONE – Lettuce, Tomato, Whole-Grain Bun
- HAM AND SWISS – Lettuce, Tomato, Pretzel Bun
- ROAST BEEF AND CHEDDAR – Lettuce, Tomato, Ranch Dressing

ENTRÉE LUNCH SALADS | INCLUDES ROLLS AND BUTTER

GRILLED CHICKEN CAESAR SALAD – Romaine Lettuce, Shaved Parmesan, Croutons	\$15
ASIAN SESAME BEEF SALAD – Marinated Flank Steak, Julienne Vegetables, Roasted Peanuts, Mixed Greens, Soy-Ginger Vinaigrette	\$18
CHOPPED TURKEY SALAD – Iceberg Lettuce, Egg, Bacon, Tomato, Cheddar Cheese, Ranch Dressing	\$16

desserts }

Select one dessert. Second dessert charged an additional \$1 per person.

PASSION CREAM TART | \$5

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

DARK CHOCOLATE LAYER CAKE | \$6

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

LAYERED CARROT CAKE | \$5

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

AMARETTO CHEESECAKE | \$5

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

COOKIE PLATTER | \$22/DOZEN

Chocolate Chip, Oatmeal Raisin and Peanut Butter

reception

HORS D'OEUVRES | (PRICE PER 50 PIECES)

BACON-WRAPPED WATER CHESTNUTS	\$150
ANDOUILLE SAUSAGE IN PUFF PASTRY – <i>Sweet Onion Marmalade</i>	\$150
PETITE CRAB CAKES – <i>Remoulade</i>	\$175
HAWAIIAN TERIYAKI CHICKEN SKEWERS	\$150
BEEF EMPANADAS – <i>Salsa Verde</i>	\$175
DUCK CONFIT IN PHYLLO – <i>Portobello Mushroom, Butternut Squash, Pomegranate Gastrique</i>	\$175
SCALLOP CEVICHE – <i>Avocado Salsa, Tortilla Crisp</i>	\$200
SHRIMP COCKTAIL SHOOTER – <i>Cocktail Sauce</i>	\$175
BOURBON-GLAZED MEATBALLS	\$150
STUFFED MUSHROOMS (<i>Vegetarian</i>)	\$125
KALAMATA OLIVE ARANCINI – <i>Roasted Red Pepper Tapenade (Vegetarian)</i>	\$125
FIG AND BLUE CHEESE FLATBREAD (<i>Vegetarian</i>)	\$150
TOMATO BRUSCHETTA (<i>Vegetarian</i>)	\$125

HORS D'OEUVRES DISPLAY PLATTERS | (PRICED: SMALL, MEDIUM, LARGE)

CHARCUTERIE – <i>Salami, Italian Meats, Sausage</i>	\$200/375/700
ANTIPASTI – <i>Italian Meats and Cheeses, Olives, Marinated Vegetables</i>	\$200/375/700
MIDWEST – <i>Summer Sausage, Landjaeger, Assorted Pickles</i>	\$200/375/700
CHILLED SEAFOOD – <i>Shrimp, Crab Claws, Oysters on the Half Shell</i>	\$475/925/1800
SMOKED SALMON SIDE – <i>Capers, Red Onion</i>	\$250/475/900
ASSORTED CROSTINI – <i>Roasted Red Pepper Hummus, Olive Tapenade, Warm Spinach and Artichoke Dip (Vegetarian)</i>	\$200/375/700
SEASONAL VEGETABLE CRUDITÉS (<i>Vegetarian</i>)	\$150/275/500
SEASONAL FRESH FRUIT (<i>Vegetarian</i>)	\$175/325/600
DOMESTIC CHEESE – <i>Crackers (Vegetarian)</i>	\$175/325/600
WISCONSIN ARTISANAL CHEESE – <i>Crackers (Vegetarian)</i>	\$275/525/1000

HORS D'OEUVRES PACKAGE | \$925 (OR \$800 AS AN ADD ON. NO SUBSTITUTIONS.)

DOMESTIC CHEESE – <i>Crackers (Small platter)</i>
BACON-WRAPPED WATER CHESTNUTS – <i>50 pieces</i>
PETITE CRAB CAKES – <i>Remoulade – 50 pieces</i>
BOURBON-GLAZED MEATBALLS – <i>50 pieces</i>
SEASONAL VEGETABLE CRUDITÉS (<i>Vegetarian</i>) (<i>Small platter</i>)
STUFFED MUSHROOMS (<i>Vegetarian</i>) – <i>50 pieces</i>

SMALL PLATES | (PRICED PER PERSON, 50 PERSON MINIMUM PER ITEM)

BRAISED BEEF – <i>White Cheddar Stone-Ground Grits</i>	\$7
CHICKEN THAI CURRY – <i>Jasmine Rice</i>	\$7
APPLEWOOD-SMOKED BACON AND LOBSTER RISOTTO	\$8
CHICKEN AND DUMPLINGS – <i>Potato Gnocchi, Cream Velouté</i>	\$6
MACARONI AND CHEESE WITH KIELBASA SAUSAGE	\$6
NEW ORLEANS BBQ SHRIMP – <i>Red Beans and Rice</i>	\$7
LAMB SLIDERS – <i>Pickled Cucumber, Toasted Cumin Yogurt Sauce</i>	\$7
WARM ROASTED BEET SALAD – <i>Feta Cheese, Pine Nuts, Barley (Vegetarian)</i>	\$6

Chef attended fee of \$75 per station.

LATE NIGHT SNACKS

BONELESS WINGS – <i>Celery Sticks, Ranch Dressing (Choice of Sriracha, Buffalo or BBQ)</i>	\$150/50 PIECES
SILVER DOLLAR SANDWICHES – <i>(Choice of Turkey, Ham or Roast Beef)</i>	\$150/50 PIECES
PIZZA – <i>Pepperoni, Sausage, Extra Cheese, Vegetable</i>	\$28/EACH
PREMIUM PIZZA – <i>BBQ Chicken, Hawaiian, Mediterranean Vegetable, Supreme</i>	\$32/EACH
TACO DIP – <i>Tortilla Chips</i>	\$100/50 PORTIONS
CHILI CON QUESO – <i>Tortilla Chips</i>	\$125/50 PORTIONS
FRENCH ONION DIP – <i>Potato Chips</i>	\$75/50 PORTIONS
NACHO BAR – <i>Taco Meat, Cheese, Tomatoes, Jalapeños, Tortilla Chips</i>	\$350/50 PORTIONS
MINI BRATS AND HOT DOGS – <i>Mustard and Ketchup</i>	\$175/50 PIECES

dinner

food stations}

Minimum of three stations required. All persons in party will be charged. Includes dinner rolls, regular and decaf coffee and assorted teas.
50-person minimum. Optional chef-attended fee of \$75.

SALAD STATION | (CHOOSE 2) | \$8/PERSON

GARDEN SALAD – *Tomato, Cucumber, Carrot, Herb Vinaigrette*

CAESAR SALAD – *Romaine Lettuce, Shaved Parmesan, Croutons*

PEAR AND BLUE CHEESE SALAD – *Boston Bibb Lettuce, Toasted Walnuts, Champagne Vinaigrette*

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

TOMATO SOUP AND GRILLED CHEESE | \$12/PERSON

- *Aged Cheddar Cheese, Tomato*

- *Applewood-Smoked Bacon, Camembert*

- *Caramelized Onion, Cambozola*

CHEF-CARVED ITEMS | (PRICED PER PERSON) | INCLUDES SEASONAL VEGETABLE

PRIME RIB OF BEEF \$24

BEEF TENDERLOIN \$36

BEEF SIRLOIN \$21

ROAST BEEF \$18

TURKEY BREAST \$20

PORK LOIN \$18

COUNTRY HAM \$19

TACO STATION | \$15/PERSON

- *Taco Beef*

- *Southwest Chicken*

- *Lettuce*

- *Tomato*

- *Cheddar Cheese*

- *Hot Sauce and Salsa*

- *Fresh Flour and Crispy Corn Tortillas*

- *Ancho Refried Beans*

- *Spanish Rice*

- *Sour Cream*

SLIDER STATION | (CHOOSE 2) | \$13/PERSON

- *Ground Beef, Cheddar Cheese, Applewood-Smoked Bacon*

- *BBQ Pulled Pork, Dill Pickle*

- *Grilled Pesto Chicken, Marinated Tomato*

- *Portobello Mushroom, Roasted Red Pepper and Caper Relish, Mozzarella (Vegetarian)*

WHITE CHEDDAR MASHED POTATO BAR | \$8/PERSON

- *Gravy*

- *Cheddar Cheese*

- *Bacon Bits*

- *Scallions*

BAKED POTATO BAR | \$12/PERSON

- *Bacon Bits*

- *Sour Cream*

- *Cheddar Cheese*

- *Scallions*

- *Tomato*

- *Whipped Butter*

PASTA BAR | \$14/PERSON

- *Grilled Chicken*

- *Italian Sausage with Pepper and Onions*

- *Primavera Vegetables*

- *Marinara*

- *Alfredo*

- *Pesto*

- *Penne Pasta*

- *Parmesan Cheese*

dinner

dinner buffets}

Includes seasonal vegetable, dinner rolls, regular and decaf coffee and assorted teas. 50-person minimum. *Additional chef-attended carving station fee of \$75. Per-person pricing will be based on the combined total of two required entrées chosen.

ENTRÉES | (TWO SELECTIONS REQUIRED)

BRAISED BEEF RAGOUT – <i>Red Wine Gravy</i>
CHICKEN PICCATA – <i>Sautéed Chicken Breast, Lemon-Caper Sauce</i>
ROASTED CHICKEN BREAST – <i>Brandied Mushroom Cream Sauce</i>
CHICKEN CACCIATORE – <i>Tomato, Bell Pepper and Mushroom Sauce</i>
PORK LOIN ROAST – <i>Caramelized Onion, Apple, Gravy</i>
BROILED SALMON – <i>Honey-Mustard Glaze</i>
LEMON-PEPPER LAKE SUPERIOR WHITE FISH
SHRIMP CARBONARA – <i>Applewood-Smoked Bacon, Mushroom, Cream Sauce</i>
PRIME RIB OF BEEF
BEEF TENDERLOIN
BEEF SIRLOIN
ROAST BEEF
TURKEY BREAST
PORK LOIN
COUNTRY HAM
BROWN RICE AND BLACK BEAN PATTY – <i>Salsa Verde (Vegetarian)</i>
VEGETABLE RISSOLE – <i>Mushroom Gravy (Vegetarian)</i>
ROASTED RED PEPPER ASPARAGUS RISOTTO <i>(Vegetarian)</i>

SIDES | (CHOOSE TWO)

WHITE CHEDDAR MASHED POTATOES
ROASTED GARLIC RED POTATOES
VEGETABLE RICE PILAF
PESTO ORZO
WILD RICE CASSEROLE
WHIPPED SWEET POTATOES

SALAD | (CHOOSE TWO)

GARDEN SALAD – <i>Tomato, Cucumber, Carrot, Herb Vinaigrette</i>
CAESAR SALAD – <i>Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing</i>
PEAR AND BLUE CHEESE SALAD – <i>Boston Bibb Lettuce, Toasted Walnuts, Champagne Vinaigrette</i>
CHEF SALAD – <i>Iceberg Lettuce, Chopped Egg, Bacon, Tomato, Cheddar Cheese, Ranch Dressing</i>

dinner entrées}

Select up to two plated entrées. Third entrée charged an additional \$3 per person; fourth entrée charged an additional \$2 per person. Includes seasonal vegetable, dinner rolls, regular and decaf coffee and assorted teas.

SALAD | (CHOOSE ONE)

\$17	GARDEN SALAD – <i>Tomato, Cucumber, Carrot, Herb Vinaigrette</i>
\$16	CAESAR SALAD – <i>Romaine Lettuce, Shaved Parmesan, Croutons</i>
\$17	PEAR AND BLUE CHEESE SALAD – <i>Boston Bibb Lettuce, Toasted Walnuts, Champagne Vinaigrette</i>
\$17	CHEF SALAD – <i>Iceberg Lettuce, Chopped Egg, Bacon, Tomato, Cheddar Cheese, Ranch Dressing</i>

PLATED ENTRÉE

\$17	CHICKEN PICCATA – <i>Sautéed Bone-in Chicken Breast, Lemon-Caper Sauce</i>	\$27
\$19	ROASTED BONE-IN CHICKEN BREAST – <i>Brandied Mushroom Cream Sauce</i>	\$28
\$22	7-OZ. FILET MIGNON – <i>Bordelaise</i>	\$42
\$34	BEEF SHORT RIB – <i>Cabernet Jus</i>	\$32
\$19	GRILLED MAHI MAHI – <i>Mango Salsa</i>	\$33
\$16	BROILED SALMON – <i>Honey-Mustard Glaze</i>	\$36
\$18	ROASTED BONE-IN PORK CHOP – <i>Cherry Maple Sauce</i>	\$31
\$18	BROWN RICE AND BLACK BEAN PATTY – <i>Salsa Verde (Vegetarian)</i>	\$26
\$17	VEGETABLE RISSOLE – <i>Mushroom Gravy (Vegetarian)</i>	\$27
\$15	ROASTED RED PEPPER ASPARAGUS RISOTTO <i>(Vegetarian) *does not include side or vegetable</i>	\$27

DUETS

5-OZ. PETITE FILET MIGNON AND 6-OZ. KING CRAB LEGS – <i>Bordelaise</i>	\$59
5-OZ. PETITE FILET MIGNON AND 5-OZ. LOBSTER TAIL – <i>Bordelaise</i>	\$56
BEEF SHORT RIBS AND ROASTED BONE-IN CHICKEN BREAST – <i>Cabernet Jus, Lemon Caper Sauce</i>	\$46
5-OZ. PETITE FILET MIGNON AND SHRIMP SCAMPI – <i>Bordelaise</i>	\$44
5-OZ. PETITE FILET MIGNON AND 4-OZ. SEA SCALLOPS MEUNIERE (2-3) – <i>Bordelaise</i>	\$50
BROILED SALMON AND SHRIMP SCAMPI (3) – <i>Honey-Mustard Glaze</i>	\$48

SIDES (CHOOSE ONE PER ENTRÉE SELECTION)

WHITE CHEDDAR MASHED POTATOES
ROASTED GARLIC RED POTATOES
VEGETABLE RICE PILAF
PESTO ORZO
WILD RICE CASSEROLE
WHIPPED SWEET POTATOES

dessert

If more than two desserts are selected, additional fees may apply.

PLATED

PASSION CREAM TART | \$6

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

DARK CHOCOLATE LAYER CAKE | \$7

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

LAYERED CARROT CAKE | \$6

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

AMARETTO CHEESECAKE | \$6

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

TIRAMISU | \$6

Lady Fingers, Coffee Mousse, Espresso Anglaise Sauce, Vanilla Mascarpone Cream

CARAMEL APPLE TART | \$7

Rum-Roasted Apples, Oat Streusel Crunch, Caramel Sauce, Cinnamon Whipped Cream

S'MORE CAKE | \$6

Graham Cracker Cake, Dark Chocolate Mousse, Toasted Vanilla Meringue, Stout Caramel Sauce

WHISKEY CHOCOLATE TART | \$8

Chocolate Whiskey Pate, Chocolate Cookie Crumbs, Cherry Sauce, Vanilla Mascarpone Cream

DISPLAYS

Priced per 50 people. 350-person maximum.

PETITE PASTRY | \$350

French Macarons, Mini Cream Puffs, Salted Caramel Tarts, Passion Cream Tarts

CHOCOLATE | \$350

Chocolate Truffles, Chocolate Bar Cake, Chocolate Amaretto Tarts, Chocolate Peanut Butter Mousse Cake

CARAMELIZED | \$350

Rum Caramel Mousse Cake, Salted Caramel Tarts, Coconut Flan, Caramel Cheesecake

RUSTIC | \$350

Stout Cakes, Bacon Candy Caramel Tarts, Salted Chocolate Rye Cookies, S'more Tarts

beverage options

OPEN BAR PACKAGES

All pricing is per person. Persons under 21 years old will be provided unlimited non-alcoholic beverages at \$4 per person.

	BEER/WINE/SODA	CALL	PREMIUM	TOP
FIRST HOUR	\$11	\$13	\$15	\$17
ADDITIONAL HOUR	\$4	\$5	\$6	\$7

CORDIAL PACKAGE | KAHLUA®, BAILEYS™, FRANGELICO®, SAMBUCA, CHAMBORD® | \$5/PERSON PER HOUR

STANDARD BEER SELECTION

DOMESTIC

MILLER LITE®
MILLER HIGH LIFE®
BUDWEISER®
BUD LIGHT®

PREMIUM AND IMPORT

CORONA®
HEINEKEN®
SPOTTED COW®
REDD'S APPLE ALE

LIQUOR SELECTION

CALL

SMIRNOFF
BOMBAY SAPPHIRE®
J AND B SCOTCH
CANADIAN CLUB
JIM BEAM
JOSE CUERVO GOLD
BACARDI®
MALIBU®
CAPTAIN MORGAN®
E&J BRANDY

PREMIUM

KETEL ONE®
TANQUERAY®
JOHNNIE WALKER® RED
JACK DANIEL'S®
JOSE CUERVO® 1800 SILVER
MAKER'S MARK®
MOUNT GAY® RUM
KORBEL® BRANDY

TOP

GREY GOOSE®
HENDRICK'S®
JOHNNIE WALKER® BLACK
KNOB CREEK®
CHIVAS REGAL®
MOUNT GAY® RUM
PATRÓN® SILVER
RÉMY MARTIN VSOP®

BEVERAGE PRICES

	CASH	HOSTED
DOMESTIC BOTTLED BEER	\$4.75 BOTTLE	\$4.25
PREMIUM AND IMPORT BOTTLED BEER	\$5.75 BOTTLE	\$5.25
DOMESTIC HALF BARREL		\$325 KEG
PREMIUM HALF BARREL		\$415 AND UP
CALL	\$6.75 DRINK	\$6.25
PREMIUM	\$7.50 DRINK	\$7
TOP	\$8.50 DRINK	\$8
PEPSI® BRAND SOFT DRINKS, PERRIER® AND AQUAFINA® WATER	\$3.50	\$3
CORDIALS	\$8	\$7.50
SELECT WINE	\$6.75	\$6.25

BANQUET HOUSE WINE SELECTIONS | \$32 PER BOTTLE

SAUVIGNON BLANC - SANTA RITA® 120 SERIES
CHARDONNAY - CARMENET®
PINOT NOIR - CARMENET
CABERNET - CARMENET

audiovisual

MEETING ACCESSORIES

LUCITE PODIUM	\$0
WOODEN PODIUM	\$0
LAPTOP	\$100
CLICKER	\$40
VGA OR HDMI SPLITTER	\$50
ADAPTERS	\$15
FLIPCHART WITH MARKERS	\$60
EASEL	\$10
WHITE BOARD	\$50
EXTENSION CORDS	\$7
POWER STRIPS	\$5
AV TECH (14-DAY NOTICE, 4-HOUR MINIMUM, PRICED PER HOUR)	\$50

SCREENS

80" FLAT SCREEN TELEVISION	\$150
60" FLAT SCREEN TELEVISION	\$100
42" CONFIDENCE MONITOR	\$75
FAST FOLD SCREEN 7.5' X 13' (INCLUDES DRAPE)	\$200
8' TRIPOD SCREEN	\$50
DROP-DOWN SCREEN (AVAILABLE IN HOTEL MEETING ROOMS ONLY)	\$100

AUDIO

WIRELESS MICROPHONES (HANDHELD OR LAVALIER)	\$100
WIRED MICROPHONE	\$125
TELECONFERENCE PHONE	\$50

AUDIO ACCESSORIES

6 CHANNEL MIXER	\$50
MINI JACK TO XLR (HOUSE SOUND)	\$0
TABLE TOP MIC STAND	\$10
ADJUSTABLE FLOOR MIC STAND	\$10
2 SPEAKER PORTABLE SOUND SYSTEM	\$100

VIDEO

4500 LUMEN PROJECTOR	\$250
6000 LUMEN PROJECTOR	\$275
2600 LUMEN PROJECTOR	\$200
DROP-DOWN PROJECTOR (AVAILABLE IN HOTEL MEETING ROOMS ONLY)	\$100

PACKAGES

DUAL SCREEN PACKAGE (PROJECTOR, TWO SCREENS, SPLITTER, MIXER, WIRELESS MIC, PODIUM)	\$700
DROP-DOWN PACKAGE (WIRELESS MIC, DROP DOWN SCREEN, PROJECTOR, PODIUM)	\$250
INNOVATION ROOM 80" TV	\$150

MISCELLANEOUS

UP LIGHTING (UP TO 20 UNITS)	\$25 EACH
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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 20% 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 bar 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.