

## **Vegetarian**

*Vegetable Stir Fry*

*(Abed your choice of pasta or wild rice)*

*Vegetable Lasagna*

## **Pasta**

*Chicken Fettuccini Alfredo*

*Linguini and Meatballs*

*Traditional Lasagna*

## **Kids**

*Chicken Tenders*

*(Served with your choice of dipping sauce and French fries)*

*Hamburger*

*(Served with or without cheese, and French fries)*

## **Side Options**

*Baked Potato*

*Baby Reds*

*Mashed Potato*

*Pasta Salad*

*Wild Rice*

## **Vegetables**

*Broccoli*

*Asparagus*

*Carrots*

*Cauliflower*

*Garden Beans*

*California Blend (Mixed Vegetable)*

## **Desserts**

### **Ice Cream Sundae Bar**

*French Vanilla Ice cream with Toppings*

*(Caramel, Fudge, Toasted Nuts, Whipped Cream,*

*Maraschino Cherries, Chocolate Chips and Jimmies)*

### **Cookie Jar**

*Assortment of freshly baked cookies*

*(A variety of 5 or 6, and will always include chocolate chip, sugar, and a seasonal)*

### **Cake**

*Turtle Cheesecake*

*Ultimate Chocolate Cake*

*Lemon Mist Torte*

### **Cupcakes**

*Your choice of flavor*

*Available by the dozen*

## **Bar**

### **Open Bar**

*(Host covers all drinks)*

### **Cash Bar**

*(Guests cover their own drinks)*

### **Wine Service**

*(You choice of bottled wine served throughout meal)*

*For dinner selections, it is preferred to have a limited menu, typically consisting of the hosts' choice of a beef, chicken, and fish option. Options do not need to be noted at time of booking, but will need to be finalized at least 3 days prior to event. Checks can either be all together or separate, and will include tax and 18% gratuity. We greatly look forward to working with you.*



# **BANQUET MENU**

# **PRICING &**

# **IDEA BOOKLET**

## **Hors d'oeuvres**

*Bruschetta with Bread \$20*  
*Fried Green Beans*  
*Broccoli, Bacon, Cheddar Bites*  
*Chicken Tenders*

*\$30 per pound*  
*One pound serves 25 people*  
*(May also do ¼ pound of any 4, ½ pound of any 2)*

*Chicken Wings (Boneless or Traditional, served with a variety of house sauces)*  
*25- \$20      50- \$35      100- \$60*

## **Hors d'oeuvres Displays** *(Serves 25 people)*

*Taco dip with chips \$20*  
*Hummus with Veggies & Pita \$25*  
*Fresh fruit with dip \$25*  
*Assorted vegetables with dip \$20*  
*Cheese & Sausage with crackers \$30*  
*Beer dip with pretzels \$15*  
*Spinach Artichoke dip with bread \$20*  
*Shrimp Cocktail (price varies)*  
*Smoked Sausage Links \$20*  
*Homemade Meatballs \$25*

## **Pizza Selections** *(16" thin crust)*

**Meat Toppings:**  
*Pepperoni, Sausage, Bacon, Ham, & Steak*

**Vegetable Toppings:**  
*Red & Green Peppers, Spinach, Mushrooms, Red Onion, Tomatoes, & Black Olives, Green Olives, Jalapeno Peppers*

**Cheese Pizza: \$12.00**  
**Price per meat topping: \$1.00**  
**Price per vegetable topping: \$0.50**

## **Family Style**

*(Includes: 2 meats, 1 starch, vegetable, salad & rolls)*

### **Meat Options for Family Style**

- *Beef Tips*
- *Baked Chicken*
- *Crispy Chicken*
- *Baked Ham*
- *Roast Turkey*
- *Baked Fish*
- *Beer Battered Fish*

### **Starch Options for Family Style**

- *Mashed Potato*
- *Baby Reds*
- *Egg Noodles*
- *Wild Rice*
- *French Fries*

### **Vegetable Options for Family Style**

- *Wisconsin Blend*
- *Green Beans*
- *Corn*
- *Baby Carrots*

## **Plated Dinners / Limited Menu Options**

### **Beef**

*Prime Rib*  
*(Slow roasted cut of beef, enhanced by its own juices)*  
*Beef Tips*  
*(Served over mashed potatoes, noodles, or wild rice)*  
*Pot Roast*  
*(Slow roasted with veggies)*

### **Pork**

*Roasted Pork*  
*Baked Ham*

### **Seafood**

*Baked Haddock*  
*(White, flavorful Icelandic haddock topped with a lemon butter sauce)*  
*Baked Salmon*  
*(A flavorful fillet baked carefully and topped with a lemon butter sauce)*  
*Shrimp Skewers*  
*(Succulent grilled shrimp with vegetables)*  
*Butterfly Shrimp*  
*(Golden fried shrimp served crispy)*  
*Coconut Shrimp*  
*(Golden fried with a pineapple coconut dipping sauce)*

### **Poultry**

*Roast Chicken*  
*(1/2 a chicken roasted to perfection)*  
*Chicken Jean-Bart*  
*(Topped with a creamy mushroom wine sauce)*  
*Chicken Breast*  
*(Topped with a lemon butter sauce)*  
*Mediterranean Style Chicken*  
*(Marinated and grilled in olive oil)*  
*Chicken Cordon Bleu*  
*(Chicken breast topped with ham and swiss cheese)*  
*Blackened Chicken*  
*(Chicken breast grilled in Cajun seasoning)*  
*Stuffed Chicken Breast*