
BREAKFAST

All breakfast selections include coffee, decaffeinated coffee, tea and milk.

THE CONTINENTAL

Includes chilled fruit juices, assorted fresh baked Danish and muffins.

THE CONTINENTAL DELUXE

Our traditional continental, along with fresh sliced fruit, assorted nut breads and butter.

HEALTHY MORNING

Whole and sliced fresh fruit, granola bars, vegetables with dip and flavored rice cakes.

BREAKFAST BUFFETS

All breakfast selections include coffee, decaffeinated coffee, assorted teas and juices.

THE BREAKFAST BUFFET

Seasonal fruits and chilled juices, country-style eggs, assorted Danish and muffins, sausage, bacon, American potatoes, waffles, and assorted bagels.

THE EARLY RISER BUFFET

Assorted dry cereals, nut breads with butter, flavored yogurt cups, whole fruit, and eggs benedict. *50 guest minimum please.

BREAKS

Colombian Coffee

The 10 – Cup Pot

The Full Urn (120 cups)

The Quarter Urn (30 cups)

The Half Urn (60 cups)

Assorted Teas (per bag)

THE APPLE BREAK

Sliced apples served ready-to-top with cinnamon sugar, nuts, caramel dip and peanut butter.

THE HEALTHY BREAK

Whole and sliced fresh fruits, granola bars and vegetables with dill dip.

THE SWEET TREATS BREAK

Assorted chocolate candy bars, chocolate-dipped cookies, ice cream bars and brownies.



ALA CARTE ITEMS

Canned Soft Drink or Ice Tea	Granola Bars
Bottled Juice	Danish
Bottled Water	Fruit/Yogurt Parfait
Candy Bar	Rice Cake
Muffin	Assorted Breakfast Breads
Whole Fruit	Sweet Roll
Yogurt	Cinnamon Roll
Regular Cookie	Dessert Bar
Brownie	Jumbo Cookie

BREAKFAST

ALA CARTE ITEMS

THE CONTINENTAL.....	\$5.95
Includes chilled fruit juices, assorted fresh baked Danish and muffins.	
THE CONTINENTAL DELUXE.....	\$6.95
Our traditional continental, along with fresh sliced fruit, assorted nut breads and butter.	
HEALTHY MORNING.....	\$6.95
Whole and sliced fresh fruit, granola bars, vegetables with dip and flavored rice cakes.	

BOX LUNCHES

Build your own box lunch. Start with roasted turkey, ham or a vegetarian selection; add one item from each of the list below. All sandwiches include sliced cheese, shredded lettuce and sliced tomatoes. Beverages are not included in the box lunch.

<u>BREADS</u>	<u>SIDES</u>	<u>DESSERTS</u>
Submarine Roll	Pasta Salad	Candy Bar
Croissant	Fresh Whole Fruit	Cookie
Kaiser Roll	Pretzels	Dessert Bar
Focaccia	Potato Chips	Brownie

VIP BOX LUNCHES

THE FOCACCIA CLUB SANDWICH

Sliced turkey, ham, white cheddar cheese, lettuce and tomato with pesto aioli spread between two slices of focaccia bread. Served with pasta salad and a brownie.

THE CROISSANT

Fresh Chicken salad on a flaky butter croissant served with a fresh fruit cup and a cookie.

THE INTERNATIONAL CLUB SANDWICH

Sliced ham and turkey breast with cheddar and Swiss cheese, romaine lettuce, and tomato on rye bread, served with potato chips and a pickle spear.

THAT'S A WRAP

Your choice of sliced turkey breast, ham or vegetarian, with shredded carrots, cheddar cheese, diced peppers, mushrooms and tomato with cream cheese, stuffed in a tomato basil tortilla wrap and served with chilled marinated vegetables.

LUNCHEON BUFFETS

All buffets include coffee, decaffeinated coffee, tea and milk.

THE DELICATESSEN BUFFET

Homemade soup du jour, cheese tortellini salad, assorted breads (French bread, croissants & hoagie rolls), sliced ham and turkey, assorted relishes and dips, variety of cheeses, assorted sandwich fixings, and brownies.

ALL – AMERICAN BUFFET

Build-your-own salad, dinner rolls, baked chicken, BBQ pulled pork sandwiches, oven-browned potatoes, vegetable du jour, and apple pie squares.

THE SANDWICH BOARD

Homemade soup du jour, assorted bread (French bread, croissants & hoagie rolls), sliced roast turkey breast, sliced ham, sliced cheeses, assorted sandwich fixings, and vegetables with dip.

THE SALAD SANDWICH BAR

Egg salad, creamy chicken salad, creamy tuna salad, assorted breads (French bread, croissants & hoagie rolls), assorted sandwich fixings, sliced fresh fruit, and baked lays potato chips.

THE HARVESTER BUFFET

Southern slaw, buttermilk biscuits with apple butter, American-style potato salad, vegetable du jour, baked beans, BBQ Chicken, Texas style char boiled beef brisket, and peach betty.

TAILGATE BUFFET

Bean and potato pesto salad, sweet coleslaw, fresh vegetables with dip, Wisconsin brats with sauerkraut, beef burgers, baked beans, and cherry pie squares.

CAESAR SALAD BAR

Grilled sliced chicken breasts, romaine lettuce, croutons, parmesan cheese, Caesar dressing, and bread sticks.

PHILLY BUFFET

Deli sliced beef smothered in our secret sauce, topped with green peppers & onions. Slices of fresh mozzarella cheese, lettuce, tomato, horseradish cream sauce, bakery fresh hoagie rolls, American-style potato salad, sweet & sour coleslaw & chocolate peanut butter brownies.

HORS D'OEUVRES/APPETIZERS DELUXE

Hors d'oeuvres (by the Dozen).

Asian Chicken Skewers
Assorted Medallion Sandwiches
Barbecued Ribs by the Bone
Chilled Jumbo Shrimp
Coconut Shrimp
Deviled Eggs
Marinated Beef Strips
Rumaki w/Water Chestnuts & Bacon

Baked Scallop Puffs
Breaded Chicken Stripes
Chilled Jumbo Shrimp
Miniature Quiche Lorraine
Swedish Meatballs
Chicken Wing & Drums
Parmesan Artichoke Hearts
Stuffed Mushroom Caps

APPETIZERS DELUXE

(by the pound)

Cheese Spread with Crackers
Honey Roasted Pecans
Potato Chips with Dip
Honey Roasted Pecans
Popcorn (large bowl)
Pretzels and Dip
Trail Mix

Fresh Sliced Fruit
Nachos & Cheese Sauce
Premium Wisconsin Cheese
Fresh Vegetables and Dill Dip
Premium Mixed Nuts
Snack Mix

SPECIAL HORS D'OEUVRES

FRESH FRUIT BASKET (serves up to 50 guests)

Our Seasonal assortment of fresh fruit decorated in a watermelon basket.

COUNTRY MARKET VEGETABLES (serves up to 150 guests)

A crisp, colorful assortment of fresh vegetables served with dill dip.

WISCONSIN CHEESE BOARD (serves up to 75 guests)

Select cheeses, sausages, assorted breads, crackers and spreads provide the perfect snack.

WHEEL OF BRIE (serves up to 75 guests)

Baked in brown sugar and almonds, served with crackers.

FRESH FRUITS & CHOCOLATE RUM FONDUE (serves up to 100 guests)

Seasonal fruit and pound cake served with the World's Best Fondue.

SOUTH OF THE BORDER ASSORTMENT (serves up to 100 guests)

Tortilla chips, chili cheese dip, salsa picante, spiced beef, refried beans, guacamole, sour cream, jalapenos and olives. A super selection for dipping!

SMOKED SALMON (serves up to 40 guests)

Displayed with crackers, cream cheese, mini bagels, pumpernickel bread and condiments.

CARVED HONEY-GLAZED HAM (serves up to 40 guests)

Sliced onto medallion buns with sweet gherkins and your favorite condiments.

TOP ROUND OF BEEF (serves up to 60 guests)

Carved to order onto medallion buns, served with all the garnishes.

ROAST PORK LOIN (serves up to 30 guests)

Carved to order onto mini croissants.

SHRIMP & SPINACH BRUSCHETTA (serves up to 50 guests)

Peeled shrimp and fresh spinach in a marinara sauce over toasted baguettes.

SEAFOOD DISPLAY (serves up to 25 guests)

Grilled, marinated shrimp, oysters on the half shell & cured salmon.

PARTY ASSORTMENTS

ON WISCONSIN (serves up to 75 guests)

- 12 Dozen Spicy BBQ Chicken Wings/Drumettes
- 12 Dozen Swedish Meatballs
- 3 Dozen Deviled Eggs
- 1 Large Vegetable & Dill Dip Tray
- 1 Large Cheese and Sausage Display

A BIT OF VARIETY (serves up to 75 guests)

- 12 Dozen BBQ Ribs
- 12 Dozen Cantonese Egg Rolls
- 12 Dozen Marinated Beef Strips
- 1 Large Vegetable & Dill Dip Tray
- 3 Pounds Cheese Spread with Crackers

A LI'L FLAIR (serves up to 75 guests)

- 12 Dozen Rumaki
- 12 Dozen Mushroom Caps with Crabmeat
- 12 Dozen Miniature Quiche Lorraine
- 10 Dozen Medallion Sandwiches
- 1 Large Cheese & Fruit Display

ANTIPASTO PLATTER

Marinated in various gourmet sauces, this display includes mozzarella cheese balls, sliced portabella mushrooms, artichoke hearts with stems, Greek olives in a spicy marinade, pitted kalamata olives, green olives in a lemon marinade, and grilled yellow and red peppers.

MASHED POTATO BAR

Dress up your mashed potatoes with bordelaise sauce, supreme sauce, onions, sautéed mushrooms, roasted vegetables, grated cheeses, and chives.

PASTA BAR

Mix & match linguini, bow-tie and penne pastas with marinara, cream sauce or meat sauce. Also includes batard breads, and parmesan cheese.



DINNER BUFFETS

All dinner buffets include coffee, decaffeinated coffee, tea and milk. For all buffets, 50-guest minimum, please. Suggested wines are not included in the meal price.

THE KI DINNER BUFFET

Bistro rolls, tossed salad, chilled marinated vegetables, roasted top round of beef, carved to order, spinach, feta cheese and wild rice stuffed chicken, vegetable du jour, twice-baked potato filling, Savannah-style rice, and assorted sweets.

Suggested Wine: Pinot Noir or Riesling.

THE REGENCY DINNER BUFFET

Dinner rolls, fresh fruit display, Caesar salad, vegetable du jour, seafood mornay fettuccine, breast of chicken carbonara, top round beef, carved to order, dauphinois potatoes, and gourmet cheesecake.

Suggested Wine: Pinot Noir or Chardonnay.

THE ITALIAN BUFFET

Bread Sticks, mixed greens salad, antipasto salad, homemade minestrone soup, baked mostaccioli au gratin, sun-dried tomato angel hair pasta, chicken vesuvio, seafood fettuccine alfredo, and gourmet tiramisu.

Suggested Wine: Pinot Grigio or Red Zinfandel.

THE FIESTA BUFFET

Corn bread muffins, tossed greens salad, fruit salad with lime marinade, chicken and beef fajitas, Valenciano rice with peppers, chicken espanole, mexicali corn, and cinnamon apple crisp.

Suggested Wine: Shiraz or Riesling.

THE COUNTRY STYLE BUFFET

Dinner rolls, mixed fruit salad, vegetable pasta salad, tossed green salad, vegetable du jour, baked chicken, baked ham carved to order, mashed potatoes with gravy, country-style stuffing & strawberry shortcake.

Suggested Wine: Riesling



FESTIVAL BUFFETS

*All buffets include regular coffee, decaffeinated coffee, iced tea or milk.
Include disposable plates, utensils and napkins*

BACKYARD BARBECUE

BBQ Ribs or Chicken
Or Beef Brisket
Assorted Rolls & Buns
Corn on the Cob (in season)
Sliced Watermelon or Seasonal Fruit
Baked Beans
Old Fashioned Potato Salad
Vegetable tray with Dill Dip
Apple Pie Squares

SUMMER TIME BUFFET

Pulled Pork
Pulled BBQ Chicken
Assorted Rolls & Buns
Potato Salad
Cole Slaw
Baked Beans
Sliced Watermelon (in season)
Cherry Pie Squares

DESSERT CREATIONS

Per person unless noted

LEMON MIST CAKE

Tangy Lemon Custard between layers of fluffy yellow cake then smothered with an airy whipped cream frosting.

CARROT CAKE

Freshly grated carrots, crushed pineapple, crunchy walnuts, and sprinkling of spice finished with rich cream cheese icing.

CHOCOLATE SEDUCTION CAKE

Five Chocolate and coconuts with rich chocolate pudding crowned with chocolate cream cheese icing and roasted almonds.

MAGNIFICENT 7 CAKE

Dark chocolate surrounds rich chocolate cheesecake and velvety white chocolate mousse draped with chocolate icing with chocolate morsels.

TWO-TIMING CHOCOLATE CHEESECAKE

Layers of dark and white chocolate cheesecake on a bed of moist chocolate cake. Topped with whipped cream and chocolate chips.

NEW YORK STYLE CHEESECAKE

Cheesecake with a tiny tangy hint of fresh lemon juice. Toppings available for this cheesecake)

STRAWBERRY SHORTCAKE

Fluffy white angel food cake strawberry preserves and whipped cream.

TIRAMISU

Multiple layers of creamy mascarpone mousse with rich coffee liqueur and fluffy whipped cream and dark chocolate shavings.

BLACK FOREST CAKE

Layers of moist chocolate cake, delicious cherry filling and 100% dairy-whipped cream.

CHOCOLATE LAYER CAKE

A tower of three rich layers of chocolate cake and chocolate cream icing.

LEMON & CREAM SHORTCAKE

Creamy lemon preserve layered with fresh whipping cream.

ASSORTED BARS

CREAM PUFFS AND E'CLAIRS

BROWNIES

CHOCOLATE-COVERED STRAWBERRIES

COOKIES

WHITE CHOCOLATE MOUSSE CUPS