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## BREAKFAST/BRUNCH

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

### THE CONTINENTAL

Chilled fruit juices, assorted baked Danish and muffins

### THE CONTINENTAL DELUXE

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

### THE REGENCY CLUB BREAKFAST

Chilled orange juice, scrambled eggs, American potatoes, hickory smoked bacon, and muffins

### CHEESE OMELET

Cheese omelet with Mornay sauce and served with Canadian bacon

### BELGIAN WAFFLE

Served with strawberries and whipped cream topping, includes sausage links

### FRESH FRUIT PLATTER

Grapes, honeydew, strawberries, cantaloupe and pineapple with strawberry yogurt and a muffin

### THE BREAKFAST BUFFET

Seasonal fruits and chilled juices, country-style scrambled 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 on buffet breakfast please.*

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## BREAKS

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### 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, vegetables with dip and flavored rice cakes

### THE PIZZA BREAK

Assorted Pep's brand pizzas and cheesy garlic bread

### THE SUNDAE BAR BREAK

Build your own ice cream sundae top with M & M's & Reese's Pieces, sprinkles, cherries, nuts, as well as chocolate, strawberry and butterscotch sauces and whipped cream

### THE SWEET TREATS BREAK

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

### THE BEN & JERRY BREAK

Assorted individual-sized servings of your favorite brand of ice cream

Pot (10 cups)  
Quarter Urn (30 cups)  
Assorted Teas

Full Urn (120 cups)  
Half Urn (60 cups)

### COLOMBIAN COFFEE

## BREAKS

Canned Soft Drinks  
Bottled Fruit Juice  
Bottled Water  
Pitcher Lemonade  
Pitcher Iced Tea  
Pitcher Milk

Muffins  
Danish  
Bagels & Cream Cheese  
Whole Fruit  
Fruit Cup  
Fruit & Yogurt Parfait

Yogurt  
Granola Bars  
Rice Cakes  
Cake Donuts  
Sweet Rolls  
Cinnamon Rolls

### ALA CARTE ITEMS

Dessert Bars  
Jumbo Cookies  
Brownies  
Candy Bars  
Ice Cream Bars  
Jumbo Pretzels

## LIGHT LUNCHEONS

*All lunches include coffee, decaffeinated coffee, tea, and milk.*

### CHICKEN PALERMO SALAD

Grilled chicken with green and red peppers, onions, black olives, and parmesan cheese, tossed in Italian dressing and served over romaine lettuce.

### SEASONAL ROASTED VEGETABLE SALAD

Pan-seared, then roasted seasonal vegetables tossed with tomato garlic and fennel linguine.

### THE FOCACCIA CLUB SANDWICH

Sliced turkey, ham, white cheddar cheese, lettuce and tomato with pesto aioli sauce between two slices of focaccia bread, served with potato chips and a pickle spear.

### 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.

### ASIAN PORK SLAW SALAD

A tender broiled pork kebob served over warm shoestring carrots and cabbage slaw with Eastern seasonings.

### THE REGENCY CHEF SALAD

Julienned ham and turkey, assorted cheeses, boiled egg and black olives piled on chilled greens with your choice of dressing, served with bread sticks.

### THE CROISSANT

Fresh chicken salad on a flaky butter croissant garnished with fresh fruit and served with our homemade soup of the day.

### THAT'S A WRAP

Your choice of marinated chicken, sliced turkey, sliced ham, or vegetable wraps, stuffed in a tomato basil tortilla wrap and served with marinated vegetables a balsamic vinaigrette, chipotle sauce or ranch sauce.

## SIERRA LUNCHEONS

*All luncheon selections include coffee, decaffeinated coffee, tea and milk, along with a medley greens salad, rolls and Chef's choice of vegetables.*

### LONDON BROIL

Certified Angus beef, broiled and thin-sliced, topped with bordelaise sauce. Served with dauphinoise potatoes.

### FLAT IRON STEAK

Certified Angus beef, pan-roasted with garlic and cracked black pepper and garnished with parsley.

### ROAST BREAST OF TURKEY

Sliced breast of turkey served with home-style stuffing and buttery whipped potatoes with gravy.

### ALMOND CHICKEN ORIENTAL

Sautéed ginger chicken breast served over sesame and scallion rice, topped with stir-fried vegetables and slivered almonds.

### CHICKEN VESUVIO

Lightly breaded and sautéed chicken breast served with fresh basil and sun-dried tomato linguini

### ASIAN PORK LOIN

Tender roasted pork back loin served with soy and sesame flavored soba noodles.

### SMOKED BEEF BRISKET

Sliced and marinated beef brisket in our own world-famous Smokin Joe's BBQ sauce and served with buttered baby red potatoes.

### CHICKEN PARMESAN

Boneless breast of chicken with fresh herbs, marinara sauce and mozzarella cheese over fettuccine Alfredo.

### HERB GRILLED CHICKEN

Marinated breast of chicken grilled with Chef's special blend of herbs and served with wild rice.

### STUFFED SOLE

Fresh sole filets, wrapped around steamed asparagus stalks and drizzled with tangerine beurre blanc sauce.

## LUNCHEON BUFFETS



*All buffets include coffee, decaffeinated coffee, tea and milk. For all buffets, 50-guest minimum. please.  
\*Buffets that include assorted breads will include crusty French bread and whole grain dinner rolls*

**THE DELICATESSEN BUFFET**

Homemade soup du jour  
Cheese tortellini salad  
Assorted breads, croissants, hoagie rolls and French bread  
Sliced ham and turkey  
Assorted relishes and dips  
Variety of cheeses  
Assorted sandwich fixings  
Brownies

**ALL-AMERICAN BUFFET**

Build your own salad  
Dinner rolls  
Baked Chicken  
BBQ pulled pork sandwiches  
Oven-browned potatoes  
Vegetable du jour  
Apple pie squares

**THE SANDWICH BOARD**

Homemade soup du jour  
Assorted breads, French bread, croissants & hoagie rolls  
Sliced turkey breast  
Sliced ham  
Sliced cheeses  
Assorted sandwich fixings  
Vegetables with dip

**THE SALAD SANDWICH BAR**

Egg salad  
Creamy chicken salad  
Creamy tuna salad  
Assorted breads, croissants, hoagie rolls and French bread  
Assorted sandwich fixings  
Sliced fresh fruit  
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  
Peach Betty

**TAILGATE BUFFET**

Bean & potato pesto salad  
Sweet coleslaw  
Fresh vegetables with dip  
Wisconsin brats with sauerkraut  
Beef burgers  
Baked beans  
Cherry pie squares  
**CAESAR SALAD BAR**  
Grilled sliced chicken breast  
Romaine lettuce  
Croutons  
Parmesan cheese  
Caesar dressing  
Bread sticks

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**BOX LUNCHES**

*Build your own box lunch...Start with roast turkey, ham or vegetarian and add one item from each of the lists below. All sandwiches include sliced cheese, shredded lettuce and sliced cucumber. Beverages additional.*

**BREADS**

Hoagie Roll  
Croissant  
Kaiser Roll  
Focaccia

**SIDES**

Pasta Salad  
Fresh Whole Fruit  
Pretzels  
Potato Chips  
Vegetables and Dip

**DESSERT**

Candy Bar  
Cookie  
Dessert Bar  
Brownies

## HORS D'OEUVRES/APPETIZERS

### Hors d'oeuvres *(per Dozen)*

Mushroom Caps Stuffed with Crab  
 Swedish Meatballs  
 Deviled Eggs  
 Rumaki with Water Chestnuts and Bacon  
 Spicy BBQ Chicken Wings and Drumettes  
 Chilled Jumbo Shrimp  
 Marinated Beef Strips  
 Baked Scallop Puffs  
 Parmesan Artichoke Hearts  
 Smoked Chicken Quesadillas

Cantonese Egg Rolls  
 Asian Chicken Skewers  
 Barbecued Ribs by the Bone  
 Miniature Quiche Lorraine  
 Assorted Medallion Sandwiches  
 Coconut Shrimp  
 Breaded Chicken Fingers  
 Thai Chicken and Cashew Spring Rolls  
 Spinach and Goat Cheese Crostini  
 Mini Beef Tacos

### Appetizers *(per Pound)*

Premium Wisconsin Cheese  
 Fresh Vegetables and Dill Dip  
 Swiss Almond Cheese Spread with Crackers  
 Cheddar Cheese Spread with Crackers  
 Fresh Sliced Fruit  
 Nachos & Cheese Sauce  
 Honey Roasted Pecans

Trail Mix  
 Snack Mix  
 Popcorn  
 Roasted Peanuts  
 Premium Mixed Nuts  
 Pretzels with Dip  
 Potato Chips with Dip

### Pep's Brand 12" Pizzas

Cheese

Sausage

Pepperoni

Pep's Special (green olives, black olives, pepperoni, sausage, onion, and mushrooms)

## HORS D'OEUVRE PACKAGES

### **Fresh Fruit Basket** (Serves up to 50 Guests)

Our seasonal assortment of fresh fruit in a decorative watermelon basket

### **Country Market Vegetables** (serves up to 150 Guests)

A colorful assortment of crisp 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 Fruit & Chocolate Rum Fondue** (serves up to 100 Guests)

Seasonal fruit with pound cake and 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 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 30 Guests)

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

**Roasted 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 a half shell and cured salmon

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## PARTY ASSORTMENTS

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*All Party Assortments serve approximately 50 Guests*

**On Wisconsin**

12 Dozen Spicy BBQ Chicken Wings/Drumettes

12 Dozen Swedish Meatballs

6 Dozen Deviled Eggs

1 Large Vegetable and Dill Dip Tray

1 Large Cheese and Sausage Display

**A Bit of Variety**

12 Dozen BBQ Ribs

12 Dozen Cantonese Egg Rolls

12 Dozen Marinated Beef Strips

1 Large Vegetable and Tray with Dill Dip

3 Lbs. Cheese Spread with Crackers

**A Li'l Flair**

12 Dozen Rumaki

12 Dozen Mushroom Caps with Crabmeat

12 Dozen Miniature Quiche Lorraine

10 Dozen Medallion Sandwiches

1 Large Cheese and Fruit Display

**Antipasto Platter**

Marinated in various gourmet sauces, this display includes fresh mozzarella cheese balls, sliced Portobello mushrooms, artichoke hearts with stems, Greek olives in a spicy marinade, pitted kalamata olives, Mt. Pelion black 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 vegetable, grated cheeses and chives.

**Pasta Bar**

Mix and match linguine, bow-tie and penne pastas with marinara, cream sauce or meat sauce. Also includes batarde breads, butter and parmesan cheese.

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## DINNER SELECTION

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All dinner selections include coffee, decaffeinated coffee, tea and milk, along with a medley greens salad, dinner rolls and Chef's choice of vegetable. Suggested wines are **not** included in the meal price.

**Steer Filet Mignon**

USDA Choice steer tenderloin broiled to perfection, served with a steaming baked potato.

*Suggested Wine: Cabernet Sauvignon*

**Medallions of Beef Tenderloin**

Tender slices of filet mignon with sauce Perigourd, served with garlic mashed potatoes.

*Suggested Wine: Cabernet Sauvignon*

**Roast Prime Rib of Beef Au Jus**

This tender cut is roasted to perfection, served with a steaming baked potato.

*Suggested Wine: Shiraz*

**Sliced Roasted Sirloin**

Tender slices of roasted sirloin served with bordelaise sauce and rissole potatoes.

*Suggested Wine: Merlot*

**Pork Tenderloin**

Pan seared and topped with mushroom vermouth, served with herb baked baby red potatoes.

*Suggested Wine: Pinot Noir*

**Stuffed Pork Chop**

Large center cut chop filled with the Chef's special stuffing and garnished with rissole potatoes

*Suggested Wine: Merlot*

**Cornish Game Hen**

Baked Cornish game hen stuffed with seasoned wild rice and topped with velvety Supreme sauce or topped with Bing cherry sauce.

*Suggested Wine: Red Zinfandel*

**Chicken En Crouete**

Chicken breast with mushroom shallot butter wrapped in a puff pastry and served with dauphinoise potatoes.

*Suggested Wine: Riesling*

**Door County Chicken**

Pork sausage-stuffed chicken breast glazed with Door County cherry pepper sauce and served over a wild rice blend.

*Suggested Wine: Red Zinfandel*

**Chicken Cordon Bleu**

Chicken breast stuffed with Swiss cheese and smoked ham, covered with supreme sauce, served over confetti rice.

*Suggested Wine: Riesling*

**Roasted Chicken**

Two pieces of chicken, roasted to perfection and served with homemade stuffing, cream gravy and mashed potatoes.

*Suggested Wine: Chardonnay*

**Grilled Ahi Tuna**

6 oz Tuna Filet drizzled with a wine butter sauce and topped with lemon, served with confetti rice.

*Suggested Wine: Merlot*

**Baked Salmon Penne**

Seasoned with herb butter and baked with parmesan cheese, served with penne pasta and garlic cream sauce

*Suggested Wine: Pinot Noir*

**Broiled Red Snapper**

Marinated and broiled in a citrus vinaigrette, served over a bed of confetti rice with lemon.

*Suggested Wine: Sauvignon Blanc*

**Shrimp DeJohne**

Broiled in herb butter and bread crumbs, served over fettuccine Alfredo.

*Suggested Wine: Chardonnay*

**Vegetarian Pasta Primavera**

Linguini and sautéed julienned vegetables, tossed with herbs and olive oil.

*Suggested Wine: Pinot Grigio*

**Vegetable Kabob**

Skewered grilled vegetables served over a wild rice blend.

*Suggested Wine: Pinot Grigio*

**Stuffed Chicken Breast and Filet Combination**

Boneless breast of chicken stuffed with artichokes, mushrooms and asiago cheese, and a 4-oz USDA Choice steer tenderloin, served on rice pilaf.

*Suggested Wine: Pinot Noir*

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## DINNER SELECTION/ CONTINUED

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All dinner selections include coffee, decaffeinated coffee, tea and milk, along with a medley greens salad, dinner rolls and Chef's choice of vegetable. Suggested wines are **not** included in the meal price.

### **Steak and Seafood Combination**

Broiled 4-oz steer tenderloin accompanied by shrimp scampi –or- broiled pink salmon and served with a wild rice blend.  
*Suggested Wine: Pinot Noir*

### **Chicken and Ham Combination**

Roasted chicken and baked ham, presented with homemade stuffing, mashed potatoes and gravy.  
*Suggested Wine: Pinot Grigio or Riesling*

### **Chicken and Salmon Combination**

Roasted chicken and baked salmon, presented with a wild rice blend.  
*Suggested Wine: Pinot Noir*

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## DINNER BUFFETS

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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  
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 of beef, carved to order  
Dauphinoise potatoes  
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  
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  
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  
Mashed potatoes with gravy  
Country-style stuffing  
Strawberry shortcake

*Suggested Wine: Riesling*

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## DESSERT CREATIONS

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**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 a sprinkling of spice finished with rich cream cheese icing.

**Chocolate Seduction Cake**

Five chocolates and cocoas with rich chocolate pudding, crowned with chocolate cream cheese icing and roasted almonds.

**Magnificent 7 Cake**

Dark chocolate cake 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 with strawberry preserves and whipped cream.

**Tiramisu Layer Cake**

Multiple layers of creamy marscapone 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.

**Lemon and Cream Shortcake**

Creamy lemon preserve layered with fresh whipping cream.

**Favorites**

Assorted Bars

Cookies

White Chocolate Mousse Cups

Brownies

Cream Puffs and E'clairs

Chocolate- Covered Strawberries

Sherbets or Ice Cream