



Hot appetizers

Approximately 50 pieces per one order

Cocktail Meatballs - BBQ or Swedish	\$ 93.00	Artichoke Dip	\$ 126.00
		Served with parmesan garlic tortilla chips	
Stuffed Mushrooms - Brie or Italian Sausage	\$ 120.00	Assorted Individual Quiches	\$ 266.00
Stuffed Mushrooms - Crab and Cream Cheese	\$ 180.00	Sliders with Chips - Hamburger or Pulled Pork	\$ 4.00
		Per person	
Chicken Fingers - Buffalo or Sweet & Sour Sauce	\$ 135.00		
Pork Pot Stickers	\$ 166.00		
Served with Hoisin BBQ sauce			
Hawaiian Chicken Strips	\$ 165.00		
Served with pineapple mayo salsa			
Bacon Wrapped Water Chestnuts	\$ 120.00		
Egg Rolls	\$ 113.00		
Served with Sweet & Saur sauce			

Cold appetizers

Approximately 50 pieces per one order

Deviled Eggs	\$ 100.00	Taco Dip	\$ 67.00
		Served with tortilla chips	
Chilled Shrimp		Snack Mix	\$ 45.00
Served with cocktail sauce - Market Price			
French Onion Dip	\$ 45.00		
Served with kettle chips			
Chips & Salsa	\$ 45.00		



Party trays

Serves roughly 50 guests

Smoked Salmon Garnished with fresh lemon and crackers	\$ 180.00	Spinach Dip Served with toasted pita bread	\$ 113.00
Fresh Fruit with Whipped Cream Dip Market Price		Assorted Cocktail Sandwiches	\$ 166.00
Fresh Vegetables with Dip Market Price			
Cheese and Crackers	\$ 140.00		

Entrees

All plated dinner entrees include chef's choice of starch and vegetable, a standard house salad, and dinner rolls

There will be a \$3.00 upcharge per plate for salad requests other than our standard house salad

Filet Mignon (6 oz) Seasoned, grilled, and served with a mushroom demi-glaze	\$ 59.00	Pork Loin Chablis Whole roasted boneless pork roast seasoned with our own blend of seasonings, finished off with a Chablis sauce and sauteed apples	\$ 33.00
Prime Rib, Regular Cut (8 oz) Prepared with special house rub, served au jus - Market Price		Chicken Cordon Bleu Chicken breast wrapped around honey ham and aged Swiss cheese, finished with a rich cheese sauce	\$ 37.00
Prime Rib, King Cut (12 Oz) Prepared with special house rub, served au jus - Market Price		Chicken Florentine Lightly breaded chicken breast sauteed in olive oil, garlic, topped with mozzarella and parmesan cheese, finished with a creamy garlic spinach sauce	\$ 36.00
BBQ Back Ribs, Half Rack Slow roasted baby back ribs simmered in a sweet and tangy sauce	\$ 33.00	Chicken Maison Sauteed chicken breast topped with a wild mushroom and shallot sauce	\$ 37.00



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Baked Icelandic Cod	\$ 31.00	
Filet of cod in a white wine and herbed butter sauce		
Norwegian Salmon	\$ 38.00	
Boneless filet of salmon baked with lemon, white wine and fresh dill. Served with lemon and dill butter		
Tilapia Parmesan	\$ 31.00	
Filet of tilapia coated with light breading, parmesan cheese, and Italian seasoning		
Vegetable Risotto	\$ 27.00	
		
Pasta Primavera	\$ 25.00	
Pasta and vegetables tossed in garlic and olive oil		
		

Buffet dinners

75 person minimum for all buffets - price per person

Wisconsin Cookout	\$ 25.00	Italian Feast	\$ 32.00
Grilled hamburger, beer broiled bratwurst with sauerkraut, potato salad, baked beans, and potato chips. Served with garnishes of lettuce, tomatoes, onions, and pickles		Pesto grilled chicken, handmade meatballs, penne and fettuccine pastas served with marinara and alfredo sauces, Caesar salad, steamed vegetables, and breadsticks	



Buffet Dinners

75 person minimum for all buffets - price per person

Southern Classics

BBQ ribs, oven roasted chicken breast, roasted red potatoes, macaroni & cheese, Corn O'Brien, and biscuits with honey butter

\$ 33.00

Sandwich Buffet

Sliced Black Forest ham, turkey, roast beef, cheddar cheese and Swiss cheese, lettuce, tomatoes, onions, and wheat and white breads. Served with coleslaw, potato chips, and your choice of house salad, pasta salad, potato salad or cucumber dill salad

\$ 23.00

Create your own buffet

Includes house salad, pasta salad, or coleslaw. Price
Dependent on Selections

Choice of Two Entrees:

Roast beef, BBQ ribs, beef tips in burgundy sauce, sliced pork loin, chicken breast, Black Forest ham, sliced turkey, or baked cod

Choice of One Starch:

Roasted red potatoes, rice pilaf, potatoes au gratin, baked potatoes, mashed potatoes, fried potatoes, or sweet potato wedges

Choice of One Vegetable:

Green beans, baby carrots, California medley, buttered broccoli, pea pod medley or Corn O'Brien

Kid's menu

Kid's Burger & Fries

\$ 5.95

Chicken Nuggets & Fries

\$ 5.95

Kid's Hot Dog & Fries

\$ 4.95

Grilled Cheese & fries

\$ 4.95

Mac 'n Cheese

\$ 4.95

Grilled Chicken Breast & Veggies

\$ 6.95