



GENEVA NATIONAL  
— RESORT —

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2016-2017 OFF-SITE BANQUET MENU

## LIGHT BREAKFASTS

Light Breakfasts are prepared for groups of 16 or more and based on one hour service. Additional fees will be applied for smaller groups.

### THE EXECUTIVE CONTINENTAL - 13.50\*\* PER PERSON

Carafes of Chilled Orange Juice, Hard Boiled Eggs, Breakfast Pastry Assortment with Fruit Muffins & Mini Croissants, Assorted Large Bagels Toasted with Cream Cheese, Fruit Yogurt, Seasonal Sliced Fresh Fruit Tray with Berries, Freshly Brewed Regular & Decaffeinated Coffee and Flavored Teas.

### CLUBHOUSE CONTINENTAL - 12.50\*\* PER PERSON

Carafes of Chilled Orange Juice, Breakfast Pastry Assortment with Fruit Muffins, Seasonal Sliced Fresh Fruit Tray with Berries, Freshly Brewed Regular & Decaffeinated Coffee and Flavored Herbal Teas.

### CROISSANT BOXED BREAKFAST - 12.95\*\* PER PERSON

Scrambled Eggs served on a Croissant with Cheddar Cheese and Your Choice of Ham or Hickory Smoked Bacon. Served with One Piece of Fresh Fruit, a Muffin and Orange Juice.

## BREAKFAST BUFFETS

Buffet include Regular & Decaffeinated Coffee Stations. Additional fees will apply for groups under 16.

### THE TEE OFF - 15.95\*\* PER PERSON

Orange & Cranberry Juice, Scrambled Eggs, Bacon, Home Style Potatoes with Fresh Chives, Assortment of Fruit Muffins, Wisconsin Butter & Fruit Preserves and a Fresh Fruit Tray.

## BOX LUNCHES

### TREVINO BOX LUNCH - 15.95\*\* PER PERSON

Oven Roasted Turkey, Avocado, Roasted Peppers with an Herb Mayonnaise on Honey Wheat Roll. Potato Chips, Fresh Baked Chocolate Chunk Cookie, Granola Bar and a Soft Drink or 16.9 oz bottled water.

### THE PLAYER BOX LUNCH - 15.95\*\* PER PERSON

Turkey Breast or Smoked Ham Served on a Hoagie Roll with Provolone Cheese, Lettuce, Tomato, Potato Chips, Fresh Baked Chocolate Chunk Cookie, Granola Bar and a Soft Drink or 16.9 oz bottled water.

### THE DENVER DAGWOOD BOX - 16.95\*\* PER PERSON

Black Forest Ham, Smoked Turkey and Cajun Roasted Sirloin with Muenster Cheese, Lettuce and Tomato, served on Ciabatta Bread. Fresh Baked Cookie, Granola Bar and a Soft Drink or 16.9 oz bottled water.

### BAJA BOX LUNCH - 16.95\*\* PER PERSON

Grilled Chicken, Onions, Black Olives, Shredded Cheese, Lettuce tossed with Pico de Gallo & Ranch Dressing wrapped in a Spinach Tortilla. Potato Chips, Fresh Baked Chocolate Chunk Cookie, Granola Bar and a Soft Drink or 16.9 oz bottled water.

## LUNCHEON BUFFETS

Luncheon Buffets are prepared for groups of 16 or more and based on one hour service. Additional fees will be applied for smaller groups.

### DELI BUFFET - 21.95\*\* PER PERSON

Chef's Soup of the Day, Fresh Vegetable Tray with Dip, Dijon Style Potato Salad, Pasta Salad, Danish Ham, Turkey Breast, Roast Beef, Genoa Salami, Assorted Wisconsin Cheeses, Lettuce, Tomato and Bermuda Onion, Assorted Condiments, Kosher Pickles, an Assortment of Breads & Rolls, and Flavored Dessert Bar & Assorted Cookies.

### THE TAILGATER - 24.95\*\* PER PERSON PLUS A 75 CHEF'S CHARGE

Crisp Relish Tray, Creamy Coleslaw, American Style Potato Salad, Baked Beans, Potato Chips, All Beef Hot Dogs, Grilled Beef Burgers, Wisconsin Bratwurst, Warmed Seasoned Sauerkraut, Assorted Condiments & Kosher Pickles, Sliced Watermelon and Fresh Baked Cookies & Dessert Bars.

# HORS D'OEUVRES

To enhance your event, consider serving your guests a selection of our Butler-Passed Hors d'oeuvres during your cocktail hour. You may choose to provide a Light Reception of 4 pieces per person, a Medium Reception of 5 pieces per person, or a Heavy Reception of 7 pieces per person. Prices based on 50 pieces

## HOT HORS D'OEUVRES

Bacon Wrapped Water Chestnuts - 125++  
Baked Brie Purses with Raspberry & Almond - 185++  
Barbeque Duck Confit Crostini - 145++  
Beef Tenderloin & Portobello Mushroom Crostini - 195++  
Caramelized Onion Phyllo - 110++  
Chicken & Cilantro Cornucopia Quesadillas - 165++  
Chicken Drumettes - 95++  
Crabmeat Filled Wontons - 145++  
Deep Dish Individual Pizzas - 125++  
Glazed Walnut and Bleu Cheese Canapes - 175++  
Italian Sausage Stuffed Mushroom Caps - 110++  
Jumbo Gulf Shrimp in Garlic Butter - 175++  
Meatballs Marinara - 110++  
Mini Crab Cakes - 265++  
Poached Pears with Maytag Bleu Cheese on Toast Points - 150++  
Potstickers with Ginger Soy Dipping Sauce - 110++  
Assorted Quiches - 125++  
Garden Vegetable, Three Cheese, Broccoli & Cheese and Spinach & Swiss Cheese  
Sea Scallops Wrapped in Bacon - 185++  
Seafood Stuffed Mushroom Caps - 125++  
Sesame Chicken Skewers Marinated in Teriyaki - 110++  
Spanakopita - 125++  
Turkey Wellington - 145++  
Vegetarian Egg Rolls - 125++

## COLD HORS D'OEUVRES

Alaskan Snow Crab Claws (when available) - 275++  
Caprese Skewers - 125++  
Cucumber Finger Sandwiches - 95++  
Deviled Eggs Garni - 85++  
Goat Cheese & Spinach on Grilled Ciabatta - 115++  
Jumbo Iced Gulf Shrimp - 175++  
Melon Wrapped in Prosciutto - 110++  
Petite Fresh Fruit Skewers with Raspberry Dipping Sauce - 100++  
Prosciutto wrapped Fig stuffed with Bleu Cheese - 220++  
Smoked Salmon with Wasabi Caviar on Wheat Rounds - 195++  
Southwestern Shrimp on Garlic Crostini - 135++  
Spiced Boursin Cheese on Toast Rounds - 110++  
Tapenade - 105++

## STATIONARY HORS D'OEUVRES

Imported Cheese & Fresh Fruit Display - 5.50++ per person  
Imported Cheese & Local Sausage Display - 5.50++ per person  
Vegetable Tray with Dip - 3.50++ per person  
Wisconsin Cheese & Fruit Display - 5.00++ per person  
Smoked Trout with Horseradish Sauce - 175++  
(serves approximately 30)

# HORS D'OEUVRES BUFFET

Hors d'oeuvres Buffets are prepared for groups of 25 or more and based on one hour service. Additional fees will be applied for smaller groups.

## THE CHAMPIONSHIP

Carved Round of Beef with Silver Dollar Rolls & Condiments, Meatballs Marinara, Cheese Quesadillas, Garlic Bread Sticks, Vegetable Egg Rolls, Turkey Wellington, Fresh Vegetable Tray with Dip, Petite Fresh Skewers, Spiced Boursin Cheese on Toasted Rounds, Domestic Cheese & Sausage Tray, and Prosciutto & Melon.

23.00++ PER PERSON (One Hour Pre-Dinner Cocktail Reception)

30.00++ PER PERSON (Two Hour Meal Alternative)

## THE GENEVA SPREAD

Gourmet Stuffed Mushroom Caps, Meatballs Marinara, Vegetable Egg Rolls, Chicken Drumettes, Deep Dish Mini Pizza, Fresh Vegetable Tray with Dip, Domestic Cheese & Sausage Tray, Deviled Eggs Garni, Spiced Boursin Cheese on Toasted Rounds

19.50++ PER PERSON (One Hour Pre-Dinner Cocktail Reception)

24.50++ PER PERSON (Two Hour Meal Alternative)

