



CELEBRATION ON WELLS CATERING

422 S. WELLS ST., LAKE GENEVA, WI 53147

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CELEBRATIONCATERING.NET

Pricing includes Celebration linen napkins (white, black, red, or blue), skirting for the buffet if applicable, Celebration China, and flatware. Our service personnel will set-up, clean, and breakdown the event as well as provide exceptional service throughout the event. Most menus are designed for groups of 25 or more people.

- A SERVICE CHARGE OF \$50 IS ASSESSED TO GROUPS OF LESS THAN 25
- THE DELIVERY CHARGE FOR A DROP-OFF IS \$50 PER OCCURRENCE
- A 20% SERVICE FEE WILL BE ADDED TO THE FINAL INVOICE
- WISCONSIN STATE SALES TAX OF 5.5% WILL ALSO BE ADDED
- A SERVICE CHARGE OF \$150 WILL BE ADDED WHEN A CHEF/CARVER IS REQUIRED

REVISED APRIL 2017

Breakfasts

Healthy Appetite Buffet

ASSORTED CHILLED JUICES
PARFAIT OF SEASONAL FRESH FRUIT WITH AND SEASONAL BERRIES
CONDIMENTS OF GRANOLA, YOGURT, HONEY, DRIED FRUIT
HOMEMADE MUFFINS THAT MAY INCLUDE:
BLUEBERRY, LEMON POPPY SEED, BRAN, CARROT RAISIN

\$11.95 Per Person

The Lake Geneva Buffet

ASSORTED CHILLED JUICES
PRESENTATION OF SLICED FRESH FRUIT AND SEASONAL BERRIES
ASSORTED BREAKFAST BAKERIES
CREAM CHEESE, JAMS & JELLIES

\$11.95 Per Person

Suggested Additions

INDIVIDUAL BOXES OF CEREAL AND ICE COLD MILK **\$2.50 EACH**

ASSORTMENT OF INDIVIDUAL YOGURT **\$2.00 EACH**

The Seagull Breakfast Buffet

SCRAMBLED EGGS WITH MINCED PARSLEY AND
ACCOMPANIMENTS OF:

- DICED TOMATO
- BELL PEPPERS
- SHREDDED CHEESE

CHOOSE TWO:

- CRISP BACON
- TURKEY BACON
- COUNTRY SAUSAGE LINKS
- CHICKEN SAUSAGE

HERB BLISS POTATOES
ASSORTED BREAKFAST BAKERIES
JAMS AND JELLIES
(MINIMUM OF 25 GUESTS)

\$18.95 Per Person

Buttons Bay Breakfast Buffet

ASSORTED CHILLED JUICES
PRESENTATION OF SEASONAL FRESH FRUIT
ASSORTMENT OF YOGURT
AND ORGANIC GRANOLA, HONEY, AND DRIED FRUIT
TOASTER STATION OF:
ASSORTED BREADS AND ENGLISH MUFFINS
JAMS, JELLIES, BUTTER
CRISPY BACON OR TURKEY BACON
CHOICE ONE:
SCRAMBLED EGGS WITH CHIVES
VEGETABLE QUICHE
(MINIMUM OF 25 GUESTS)

\$18.95 Per Person

Lunches

Served before 3PM please

Plated Caesar Salad

ROMAINE LETTUCE WITH HOMEMADE CROUTONS AND RED ONION

TOSSED WITH FRESH PARMESAN & CRACKED PEPPERCORNS

CHOOSE ONE:

- GRILLED SIRLOIN STRIPS
- GRILLED CHICKEN STRIPS

EUROPEAN STYLE HARD ROLLS

HOMEMADE INDIVIDUAL PEACH COBBLER

\$16.95 Per Person

Plated Trio of Salads

CHOOSE THREE:

- LENTIL SALAD WITH CARAMELIZED VEGETABLES
- MEDITERRANEAN QUINOA SALAD SERVED WITH TZATZIKI SAUCE
- ALBACORE TUNA SALAD
- GRAPE WALNUT CHICKEN SALAD
- PASTA PRIMAVERA SALAD WITH GRILLED VEGETABLES

FRESHLY BAKED CROISSANTS

MELON WITH STRAWBERRY GARNISH

BAKED MERINGUE WITH STRAWBERRY TOPPING

\$16.95 per person

SUGGESTION

ADD ICED TEA, LEMONADE OR FRESH BREWED COFFEE AT

\$26.95 PER GALLON

The Deli Lunch Buffet

CHOOSE TWO SALADS:

- HOMEMADE POTATO SALAD
- SWEET VINEGAR COLESLAW
- MEDITERRANEAN QUINOA SALAD SERVED WITH TZATZIKI SAUCE
- LENTIL SALAD WITH CARAMELIZED VEGETABLES
- PASTA PRIMAVERA SALAD

PLATTER OF SLICED ROAST BEEF, HAM AND ROAST TURKEY BREAST

ASSORTMENT OF SWISS AND CHEDDAR CHEESE

PLATTER OF LETTUCE, TOMATO, ONION & PICKLES

VARIETY OF FRESH BAKED BREADS

ASSORTED CONDIMENTS

SOUP DU JOUR

FRESH FRUIT AND SEASONAL BERRIES

VARIETY OF HOME-STYLE COOKIES

\$18.95 Per Person

The Market Buffet

LOCAL WISCONSIN BRATWURST SERVED WITH SAUERKRAUT AND GRILLED ONIONS

FRESH BUNS

WARM GERMAN-STYLE POTATO SALAD

PASTA PRIMAVERA SALAD

PLATTER OF SLICED ROAST BEEF, HAM & ROAST TURKEY BREAST

SELECTION OF SLICED WISCONSIN CHEESE

LETTUCE, TOMATO, ONION AND PICKLES

VARIETY OF FRESH BAKED BREADS

ASSORTED CONDIMENTS

FRESH FRUIT AND SEASONAL BERRIES

VARIETY OF HOME-STYLE COOKIES AND HOMEMADE BROWNIES

\$21.95 Per Person

Boxed Lunches

Deli To-Go

SANDWICH OF WHOLE WHEAT, WHITE, OR RYE BREAD

SELECTION OF ONE OF THE FOLLOWING:

- ROAST BEEF
- HAM
- ROAST TURKEY BREAST

CHEDDAR AND SWISS CHEESES

SLICED TOMATOES, LETTUCE AND PICKLES

ASSORTED CONDIMENTS

BAG OF CHIPS OR PRETZELS

WHOLE FRESH SEASONAL FRUIT

HOMEMADE COOKIE

\$13.95 Per Person

Wrap It Up

RIBBONS OF GRILLED CHICKEN, ROMAINE LETTUCE, VINE-RIPENED

TOMATOES & CARROTS & HOMEMADE PARMESAN RANCH

DRESSING ALL WRAPPED UP IN A GARDEN WRAP

INDIVIDUAL BAG OF POTATO CHIPS OR PRETZELS

WHOLE FRESH SEASONAL FRUIT

HOMEMADE COOKIE

\$13.95 Per Person

Grilled Chicken Caesar Salad

RIBBONS OF ROMAINE LETTUCE WITH HOMEMADE CROUTONS,

FRESH PARMESAN, CRACKED PEPPERCORNS, & MULTI-COLORED

CHERRY TOMATOES

GRILLED BREAST OF CHICKEN ATHENIAN

CLASSIC CAESAR DRESSING

WHOLE FRESH SEASONAL FRUIT

HOMEMADE COOKIE

\$13.95 Per Person

Summer Vegan Salad

RIBBONS OF ROMAINE LETTUCE WITH HOMEMADE CROUTONS,

FRESH PARMESAN, CRACKED PEPPERCORNS, & MULTI-COLORED

CHERRY TOMATOES

GRILLED PORTOBELLO MUSHROOM

BALSAMIC VINAIGRETTE DRESSING

WHOLE FRESH SEASONAL FRUIT

HOMEMADE COOKIE

\$13.95 Per Person

BLT Sandwich

WISCONSIN PREMIUM CRISPY BACON, VINE-RIPENED TOMATOES,

& FIELD GREENS ON FRESH BAKED ARTISAN BREAD

INDIVIDUAL MAYO PACKETS

INDIVIDUAL BAG OF ASSORTED CHIPS

WHOLE FRESH SEASONAL FRUIT

HOMEMADE COOKIE

\$13.95 Per Person

Asian Beef Wrap

STRIPS OF GRILLED BEEF SIRLOIN MARINATED IN SPICY THAI

PEANUT SAUCE, JULIENNE OF CARROTS, CELERY, TOMATO, &

ICEBERG LETTUCE GARNISHED WITH CELEBRATION HOMEGROWN

CILANTRO WRAPPED IN A GARDEN WRAP

SERVED WITH A SIDE OF SRIRACHA SAUCE

DRIED WASABI PEAS

WHOLE FRESH SEASONAL FRUIT

FORTUNE COOKIE

\$15.95 Per Person

Appetizers

Sealark Collection

- TWO COLD CANAPÉ SELECTIONS
- TWO HOT SELECTIONS
- ONE DEEP SEA SELECTION

\$14.95 per person

Normandy Collection

- THREE COLD CANAPÉ SELECTIONS
- THREE HOT SELECTIONS
- ONE DEEP SEA SELECTION

\$19.95 per person

Hathor Collection

- THREE COLD CANAPÉ SELECTIONS
- THREE HOT SELECTIONS
- ONE DEEP SEA SELECTION
- CARVING STATION SELECTION (MEAT OPTIONS NOTATED WITH * BELOW)

\$24.95 per person

Cold Canapés

\$2.95 per piece

- GAZPACHO SHOOTERS
- SHRIMP CEVICHE SHOOTERS
- ROASTED PRISTINE GRAPES ON HOMEMADE CROSTINI WITH GOAT CHEESE AND CRUSHED WALNUTS
- FARM FRESH CORN VICHYSOISE SHOOTERS
- INDIVIDUAL CAPRESE SKEWERS
- TOASTED FRENCH BREAD W/SMASHED AVOCADO, GRAPES, & SEA SALT
- ROASTED TUSCAN VEGETABLE DISPLAY WITH BALSAMIC VINEGAR
- SELECTION OF FINE CHEESES WITH ASSORTED CRACKERS
- FRESH VEGETABLE CRUDITÉS WITH HOMEMADE DIPS
- FRESH ASPARAGUS WITH MEYER LEMON AND EVOO
- FRESH SEASONAL FRUIT AND BERRIES GARNISHED WITH FRESH MINT
- FRESH VEGETABLE CRUDITÉS SERVED WITH HUMMUS AND PITA BREAD
- TAPENADE STATION— OLIVE TAPENADE, ROASTED RED PEPPER TAPENADE, HUMMUS, SERVED WITH GRILLED FLATBREADS
- DEVEILED EGGS WITH CAPERS
- GRAPE WALNUT CHICKEN SALAD IN A SAVORY PUFF PASTRY SHELL
- TOMATO AND HERB BRUSCHETTA ON TOP OF HOMEMADE CROSTINI
- APPLEWOOD SMOKED SIRLOIN OF BEEF ON TOAST POINTES WITH HORSERADISH
- SPANAKOPITA – LAYERS OF BABY SPINACH WITH DILL AND ONION IN FLAKY PUFF PASTRY DOUGH
- VEGETARIAN SPRING ROLLS IN A RICE PAPER ROLL
- PETITE COLD THAI CHICKEN WRAP
- PETITE SOUTHWESTERN CHICKEN WRAP
- TOASTED FRENCH BREAD WITH BOURSIN CHEESE, TOMATO SLICES & BASIL
- BRIE TARTS WITH RASPBERRY OR APRICOT PRESERVES & TOASTED ALMOND SLIVERS

Hot Selections

\$2.95 per piece

- ATLANTIC SALMON CAKES WITH REMOULADE SAUCE
- PEAR AND BRIE PANINI
- MUSHROOMS STUFFED WITH GORGONZOLA CHEESE
- MINI WISCONSIN BRATWURST POACHED IN BEER WITH CARAMELIZED ONIONS AND SAUERKRAUT
- HOMEMADE SWEDISH MEATBALLS IN A MUSTARD SAUCE
- TERIYAKI CHICKEN OR BEEF KEBABS
- MARTINI CHICKEN (GRILLED CHICKEN SKEWERS MARINATED IN VERMOUTH GARNISHED WITH OLIVES)
- CHICKEN QUESADILLAS WITH FRESH CILANTRO
- BLACKENED STEAK OR CHICKEN STRIPS WITH FRESH HERB TOMATO SAUCE
- HARVEST CHICKEN OR PORK BROCHETTES WITH HONEY MUSTARD
- SPICY CHICKEN WINGS WITH HOMEMADE PARMESAN RANCH DIP
- BACON-WRAPPED WATER CHESTNUTS
- CHICKEN OR PORK SATAY WITH THAI PEANUT SAUCE
- MINI SLIDER BURGER WITH LTO
- MINI PULLED PORK SANDWICHES
- MINI ITALIAN BEEF SANDWICHES
- MINI REUBEN SANDWICHES

Deep Sea Treasures

\$4.00 per piece

- CAJUN STYLE SHRIMP SERVED WITH COCKTAIL DIPPING SAUCE
- PAN SEARED SEA SCALLOPS SERVED IN A GINGER-CARROT COULEE
- MARYLAND-STYLE CRAB CAKES WITH CAJUN RÉMOULADE
- ASIAN-STYLE CRAB CAKES WITH SESAME, WASABI & PICKLED GINGER
- BACON WRAPPED JUMBO SEA SCALLOPS
- BBQ BACON-WRAPPED SHRIMP

Carving Station

CARVING STATIONS INCLUDE OUR HOME-BAKED MULTI-GRAIN DINNER ROLLS AND ASSORTED CONDIMENTS. ITEMS WILL BE DISPLAYED AT A CARVING STATION AND CARVED BY ONE OF OUR CULINARY TEAM. CHEF/CARVER FEE - \$150.00 PRICING LISTED PER PERSON

- ROAST INSIDE ROUND OF BEEF AU JUS - \$4.95*
- MOLASSES GLAZED PIT HAM - \$4.95*
- ROASTED BREAST OF TURKEY - \$4.95*
- MUSTARD & PEPPER RUBBED WHOLE BEEF - \$7.95
- TENDERLOINS WITH SAUCE BORDELAISE - \$14.95
- PORK LOIN WITH APPLE HONEY & THYME - \$6.50

Dining Al Fresco

The Farmer's Market

STATION ONE

SELECTION OF FINE CHEESE TO INCLUDE WISCONSIN CHEESE
CURDS AND ASSORTED CRACKERS
FRESH VEGETABLE CRUDITÉ SERVED WITH HOMEMADE AVOCADO
RANCH AND CELERY SEED DIPS
FRESH FRUIT DISPLAY WITH SEASONAL BERRIES AND FRESH MINT
DEVILED EGGS

STATION TWO

PASTA SALAD PRIMAVERA WITH ROASTED MARINATED
VEGETABLES
VINE-RIPENED TOMATOES, BERMUDA ONIONS W/ HONEY
VINAIGRETTE
CHICKEN BROCHETTES WITH KIKKOMAN TERIYAKI MARINADE
BEER POACHED MINI BRATWURST WITH CARAMELIZED ONIONS
BAVARIAN-STYLE SAUERKRAUT
PETITE PAN ROLLS
WHOLE GRAIN MUSTARD

\$23.95 Per Person

Tour Du Lac

STATION ONE

SELECTION OF FINE CHEESES & ASSORTED CRACKERS
RATATOUILLE STUFFED PORTABELLA MUSHROOMS TOPPED WITH
MOZZARELLA CHEESE
FRESH FRUIT DISPLAY W/SEASONAL BERRIES & FRESH MINT
SPANAKOPITA – LAYERS OF BABY SPINACH WITH DILL AND ONION
IN FLAKY PUFF PASTRY DOUGH

STATION TWO

VEGETARIAN PASTA STATION
ROASTED TUSCAN VEGETABLES
ATLANTIC SEAFOOD CAKES WITH REMOULADE SAUCE

STATION THREE

CHEF-CARVED THYME ROASTED PORK TENDERLOIN
SELECTION OF MUSTARDS
CHEF-CARVED CITRUS HERB BRINED TURKEY
HOMEMADE CITRUS CRANBERRY SAUCE
SILVER DOLLAR ROLLS

\$30.95 Per Person

The Country Club

STATION ONE

INTERNATIONAL CHEESE BOARD & FLAT BREADS & GOURMET CRACKERS
FRESH VEGETABLE CRUDITÉ SERVED WITH HUMMUS
FRESH FRUIT DISPLAY W/SEASONAL BERRIES & MINT

STATION TWO

HAM & ASPARAGUS INDIVIDUAL QUICHE IN PHYLLO DOUGH SHELL
VINE-RIPENED TOMATO SALAD WITH
FRESH MOZZARELLA, BASIL, AVOCADO, AND PRISTINE GRAPES DRESSED WITH EVOO & BALSAMIC VINEGAR
MINI MARYLAND-STYLE CRAB CAKES W/ CAJUN REMOULADE SAUCE
CHICKEN SATAY WITH THAI PEANUT DIPPING SAUCE

STATION THREE

CHEF-CARVED MUSTARD AND PEPPER RUBBED WHOLE PRIME BEEF TENDERLOIN WITH SAUCE BORDELAISE
CREAMED HORSERADISH SAUCE
PETITE PAN ROLLS

\$36.95 Per Person

Plated Dinners

All plated meals require a chef on-board

Salad Course

THIS SALAD IS INCLUDED WITH ALL ENTRÉES

MESCLUN OF SPRING GREENS WITH JULIENNE CARROTS, VINE-RIPENED TOMATOES & FARM-STAND CUCUMBERS

CHOOSE ONE HOMEMADE DRESSING:

PARMESAN RANCH - CELERY SEED – FRENCH – CHAMPAGNE VINAIGRETTE – BALSAMIC VINAIGRETTE – CAESAR

SERVED WITH LOCAL ARTISAN BREADS AND WISCONSIN CREAMERY BUTTER

Salad Upgrade Options

- HERB SALAD SERVED ON A BED OF MIXED GREENS WITH HEIR COVERT BEANS, HARD BOILED EGGS, AND LOCAL FIELD CORN DRESSED WITH DIJON VINAIGRETTE
- VINE-RIPENED TOMATO SALAD WITH FRESH MOZZARELLA, BASIL, AVOCADO, AND PRISTINE GRAPES DRESSED WITH EVOO & BALSAMIC VINEGAR
- ROASTED BEET AND ENDIVE SALAD FINISHED WITH BALSAMIC VINAIGRETTE
- ARUGULA SALAD WITH LEMON VINAIGRETTE, SHAVED PARMESAN, AND WATERMELON BALLS
- KALE BLT SALAD WITH HARD BOILED EGGS AND AVOCADO
- SALAD GREENS, GRANNY SMITH APPLE, GORGONZOLA CRUMBS, SWEET PECANS, DRESSED WITH CELERY SEED DRESSING
- BABY SPINACH LEAVES WITH STRAWBERRIES, PECANS, DRESSED WITH RASPBERRY CELERY SEED DRESSING
- HAND TOSSED CAESAR SALAD WITH HOMEMADE GARLIC CROUTONS

Additional \$3.95 per person

Vegetarian Selections

- VEGETARIAN STUFFED PEPPERS
- SPINACH AND CHEESE RAVIOLI
- VEGAN STUFFED PORTOBELLO MUSHROOM
- SPIRALIZED ZUCCHINI "NOODLE" WITH FRESH HERBED TOMATO SAUCE

\$26.95 Per Person

Poultry Selections

SERVED WITH CHOICE OF STARCH AND SEASONAL FARMSTAND VEGETABLE

- ATHENIAN CHICKEN BREAST, ROASTED WITH LEMON, THYME, GARLIC AND OREGANO
- SEARED CHICKEN BREAST WITH WHITE WINE CREAM SAUCE
- PESTO CHICKEN BREAST WITH SUNDRIED TOMATOES AND ROASTED RED PEPPERS
- HERB MARINATED CHICKEN BREAST TOPPED WITH A GARLIC BASIL TOMATO BUTTER SAUCE
- CHICKEN OR TURKEY BREAST MARSALA WITH MARSALA WINE & MUSHROOM SAUCE

Land and Sea Selections

Fresh Catch of the Day

SERVED WITH CHOICE OF STARCH AND SEASONAL FARMSTAND VEGETABLE

Market Price

Roast Prime Rib of Beef with Au Jus

SERVED WITH CHOICE OF STARCH AND SEASONAL FARMSTAND VEGETABLE

\$29.95 Per Person

Carved Roast Tenderloin of Beef with Sauce Bordelaise

SERVED WITH CHOICE OF STARCH AND SEASONAL FARMSTAND VEGETABLE

\$34.95 Per Person

Grilled Tenderloin Filet Mignon with Chateaubriand Sauce

SERVED WITH CHOICE OF STARCH AND SEASONAL FARMSTAND VEGETABLE

\$35.95 Per Person

Rock Cornish Game Hen

SERVED WITH CHOICE OF STARCH AND SEASONAL FARMSTAND VEGETABLE

\$26.95 Per Person

SALMON PROVENCALE

SERVED WITH CHOICE OF STARCH AND SEASONAL FARMSTAND VEGETABLE

\$32.95 Per Person

- BREAST OF CHICKEN CORDON BLEU
- TURKEY BREAST SCHNITZEL WITH LEMON CAPER BUTTER SAUCE
- CHICKEN BREAST PICATTA WITH LEMON CAPER BUTTER
- CHICKEN BREAST FLORENTINE WITH SPINACH MORNAY SAUCE
- CHICKEN BREAST PROVENCALE WITH MEDITERRANEAN GARLIC AND TOMATO SAUCE
- PAN SEARED CHICKEN BREAST SERVED WITH MIX MUSHROOM SAUCE

\$26.95 Per Person

Buffet Dinners

The Celebration Wedding Buffet

APPETIZERS:

- SELECT WISCONSIN CHEESES WITH ASSORTED CRACKERS
- SEASONAL FRESH FRUIT DISPLAY

BUFFET:

MESCLUN OF FIELD GREENS WITH CUCUMBER, TOMATO, AND JULIENNE OF CARROTS SERVED WITH TWO HOMEMADE SALAD DRESSINGS

CHOOSE TWO:

- WISCONSIN ROASTED NEW POTATOES
- WISCONSIN RICE BLEND
- PASTA DU JOUR WITH OLIVE OIL AND HERBS
- COUS COUS
- GARLIC MASHED POTATOES

SEASONAL STEAMED VEGETABLES OR ROASTED TUSCAN STYLE VEGETABLES

ONE POULTRY CHOICE FROM OUR PLATED DINNER POULTRY SELECTIONS

CHEF CARVED ROAST BARON OF BEEF AU JUS

CREAMED HORSERADISH SAUCE

LOCAL ARTISAN BREADS AND WISCONSIN CREAMERY BUTTER

\$26.95 Per Person

Celebration Cookout Buffet

CHOOSE TWO SALADS:

- SWEET VINEGAR COLESLAW
- HOMEMADE REDSKIN POTATO SALAD
- PASTA SALAD PRIMAVERA WITH ROASTED VEGETABLES
- FARM FRESH TOMATO SALAD
- POACHED GREEN BEANS, RED ONIONS & DIJON VINAIGRETTE

CHOOSE TWO MEATS:

(ADD THIRD MEAT FOR ADDITIONAL 2.95/PERSON)

- WISCONSIN SELECT BRATS
- DELUXE 1/3 POUND HAMBURGERS
- ITALIAN SAUSAGES
- JUMBO BEEF FRANKS
- BBQ CHICKEN

CHOOSE ONE:

- TORTILLA CHIPS WITH HOMEMADE SALSA
- POTATO CHIPS

LETTUCE, TOMATO SLICES, ONIONS

HOMEMADE ASSORTED COOKIES

FARM-FRESH WATERMELON

ASSORTED BUNS OR BREAD

\$19.95 Per Person

Wisconsin's Best Buffet

SELECTION OF WISCONSIN'S FINEST CHEESES AND CURDS

FRESH FRUITS OF THE SEASON

FARM STAND VEGETABLE DISPLAY WITH HOMEMADE DIP

CHOOSE TWO

- SMASHED WISCONSIN REDSKIN POTATOES
- LAC DU FLAMBEAU RICE PILAF
- TOMATOES GRATINEE
- MIXED GREEN SALAD WITH CUCUMBERS, CARROTS AND TOMATOES
SERVED WITH CELERY SEED AND PARMESAN RANCH DRESSING

CHOOSE TWO

- MINI WISCONSIN BRATWURST POACHED IN BEER WITH
CARAMELIZED ONIONS AND SAUERKRAUT WITH WHOLE-GRAIN
GERMAN MUSTARD
- PORTOBELLO MUSHROOM BRATWURST
- GRILLED BREAST OF CHICKEN WITH A MARSHFIELD CRANBERRY
SAUCE
- ROAST PORK LOIN WITH HONEY AND FRESH THYME*

FRESH CORN ON THE COB

HOMEMADE APPLE COBBLER WITH CINNAMON & WHIPPED CREAM

GERMAN STYLE RYE BREADS AND DINNER ROLLS

\$28.95 Per Person

*REQUIRES CHEF ON-BOARD

Margaritaville Buffet

APPETIZERS

SEAFOOD CEVICHE

CRAB CAKES WITH CAJUN REMOULADE

KEY WEST BRUSCHETTA WITH TOASTED HAWAIIAN BREAD

BUFFET

SOUTHWEST SALAD WITH CHIPOTLE DRESSING & PARMESAN DRESSING

MASHED YUKON GOLD POTATOES

COCONUT BEANS AND RICE

SAUTÉED ZUCCHINI & SQUASH VEGETABLES

JAMAICAN JERK CHICKEN

CHEESEBURGERS IN PARADISE:

- LETTUCE, TOMATO, ONION
- ASSORTED CHEESES
- GUACAMOLE
- BACON
- HOMEMADE SALSAS
- SAUTÉED MUSHROOMS
- PICKLED JALAPENOS
- DILL PICKLES
- ASSORTED CONDIMENTS

ASSORTED DELUXE HAMBURGER BUNS

DESSERT

KEY LIME PIE WITH FRESH WHIPPED CREAM

EXOTIC FRUIT DISPLAY

\$27.95 Per Person

Buffet Dinners

Fiesta Mexicana Buffet

PONCHO'S HOMEMADE TORTILLA CHIPS WITH A VARIETY OF HOMEMADE SALSAS

GUACAMOLE AND CHOICE OF PICO DE GALLO OR COWBOY CAVIAR

MEXICAN RICE

REFRIED FRIJOLES

WARM CORN AND FLOUR TORTILLAS

DICED TOMATOES, SHREDDED LETTUCE, SOUR CREAM & GRATED CHEESE

CHOOSE TWO

- BEEF TAMALES WRAPPED IN FRESH CORN HUSKS
- CHICKEN QUESADILLAS
- TEQUILA CITRUS MARINATED CHICKEN OR BEEF FAJITAS
- TACOS DE PESCADOS (FISH TACOS)

YUCATAN PINEAPPLE UPSIDE DOWN CAKE

\$24.95 Per Person

Fiesta Italiana

CHEF'S SELECTION OF SEASONS FRESHEST ANTIPASTO

MESCLUN GREENS WITH HEARTS OF PALM AND BALSAMIC VINAIGRETTE

CHOOSE TWO

- TUSCAN WHITE BEAN SALAD WITH FETA AND OREGANO
- FRESH GREEN BEAN SALAD FINISHED WITH ROASTED RED ONION AND MULTI COLORED PEPPERS
- VINE-RIPENED TOMATO SALAD WITH FRESH MOZZARELLA, BASIL DRESSED WITH EVOO & BALSAMIC VINEGAR
- FRESH FRUIT SALAD WITH JULIENNE OF MINT

CHOOSE ONE

- VESUVIO POTATOES
- GRILLED POLENTA

PENNE PASTA WITH EXTRA VIRGIN OLIVE OIL, GARLIC AND SHAVED PARMEGIANO

HOMEMADE MARINARA SAUCE WITH FRESH BASIL AND FINE HERBS

ROASTED TUSCAN-STYLE VEGETABLES

CHOOSE ONE:

- CHICKEN VESUVIO
- CHICKEN PARMESAN

CHOOSE ONE

- AUTHENTIC GRECO ITALIAN ROPE SAUSAGE WITH A HINT OF FENNEL
- RATATOUILLE STUFFED PORTABELLA MUSHROOMS TOPPED WITH MOZZARELLA CHEESE
- SEARED SCALLOP & GRILLED SHRIMP KEBOBS "PORTOFINO STYLE"

FRESH BAKED ITALIAN BREADS TO INCLUDE FOCACCIA

GARLIC GARBANZO DIP TIRAMISU

\$33.95 Per Person

The Dixieland Cookout Buffet

FARMSTAND VEGETABLE DISPLAY WITH BUTTERMILK RANCH DIP

CHOOSE THREE:

- SALAD GREENS, GRANNY SMITH APPLES, GORGONZOLA CRUMBS, SWEET PECANS SERVED WITH A CELERY SEED DRESSING
- CAJUN-STYLE PASTA SALAD PRIMAVERA
- RED-SKINNED POTATO SALAD & FRESH DILL
- VINE RIPENED TOMATO SALAD WITH ROAST PEPPER DRESSING
- SWEET VINEGAR COLE SLAW
- DELTA CAVIAR (TRIPLE BEAN SALAD WITH HOMINY)
- SOUTHERN STYLE GRITS

CHOOSE TWO MEATS: (ADD THIRD MEAT FOR ADDITIONAL 2.95/PERSON)

- SLOW COOKED BBQED BABY BACK PORK RIBS
- BARBEQUED BEEF SHORT RIBS
- GRILLED PORK CHOPS W/PEACH/TOMATO BBQ SAUCE
- COUNTRY BAKED CHICKEN
- CHEF CARVED BARBEQUED BEEF BRISKET*
- CAROLINA STYLE PULLED PORK OR CHICKEN BARBECUE WITH HOMEMADE BUNS
- CAJUN CATFISH WITH JALAPENO TARTAR SAUCE
- CHEF CARVED SMITHFIELD HAM*

ROAST GARLIC MASHED POTATOES

FRESH CORN ON THE COB

SOUTHERN PECAN PIE WITH FRESH WHIPPED CREAM

FARM FRESH WATERMELON

HOMEMADE RUSTIC CORNBREAD

\$25.95 Per Person

*REQUIRES CHEF ON BOARD

Oktoberfest Buffet

HAUSFRAU (HERRING IN WINE SAUCE)

KOENIGSBERGER KLOPS (MEATBALLS IN A CAPER SAUCE)

RED CABBAGE COLE SLAW

CHOOSE ONE

- SAUERKRAUT
- BRAISED PURPLE CABBAGE

CHOOSE ONE

- GERMAN-STYLE PAN FRIED POTATOES
- POTATO PANCAKES

CHOOSE TWO

- WEINER SCHNITZEL (BREADED VEAL STEAK SAUTÉED WITH HERB LEMON BUTTER)
- TURKEY SCHNITZEL (BREADED BREAST OF TURKEY SAUTÉED IN LEMON CAPER BUTTER)
- SAUERBRATEN (BRAISED MARINATED BEEF ROUND)
- HONEY ROASTED PORK LOIN GARNISHED WITH ROASTED GRANNY SMITH APPLES*

GLAZED PEACH KUCHEN

GERMAN STYLE RYE BREADS AND DINNER ROLLS

\$26.95 Per Person

*REQUIRES CHEF ON BOARD

Buffet Dinners

All-American Steak Out Buffet

RELISH TRAY WITH FRESH VEGETABLES, A VARIETY OF OLIVES, & RANCH DIP
WISCONSIN SHARP CHEDDAR CHEESE SPREAD W/RYE CRISP & BREADSTICKS
ICEBERG LETTUCE SALAD GARNISHED W/SHREDDED CARROTS AND CHERRY TOMATOES
CHOICE OF EITHER FRENCH OR RANCH DRESSING
SLICED VINE-RIPENED TOMATOES WITH BERMUDA ONIONS
STEAMED FRESH BROCCOLI
IDAHO BAKED POTATO BAR TO INCLUDE SOUR CREAM, BACON BITS, CHOPPED CHIVES, & SHREDDED CHEDDAR CHEESE
CHOOSE ONE:
• NEW YOUR STRIP STEAK AU JUS
• BBQ BABY BACK RIBS
CHOOSE ONE:
• BAKED COUNTRY-STYLE CHICKEN
• GRILLED BBQ CHICKEN
RUSTIC CORN BREAD
FARM FRESH WATERMELON
STRAWBERRY SHORTCAKE TOPPED WITH WHIPPED CREAM

\$39.95 Per Person

The Stone Manor

BELGIUM ENDIVE AND MIXED GREENS SALAD TOPPED W/BLEU CHEESE AND A LIGHT WALNUT VINAIGRETTE
CHOOSE FOUR:
• INTERNATIONAL CHEESE BOARD
• SEASONAL FRESH FRUIT DISPLAY
• CARROT, MINT AND GOLDEN RAISIN SALAD
• SLICED VINE-RIPENED TOMATO SALAD
• MARINATED GREEN BEAN AND PORTOBELLO MUSHROOM SALAD
• RICE PILAF WITH HERBES DE PROVENCE, TOASTED
• ALMONDS AND DRIED PEARS
CHOOSE ONE:
• GRILLED CAMPBELL ISLAND SALMON SERVED WITH FENNEL AND ARTICHOKE HEARTS. TOPPED WITH AN ATHENIAN SAUCE
• GRILLED GULF SHRIMP MARINATED IN GARLIC HERB WINE SAUCE
CHEF CARVED MUSTARD & PEPPER RUBBED WHOLE BEEF TENDERLOIN WITH SAUCE BORDELAISE
CREAMED HORSERADISH SAUCE
EUROPEAN BREAD DISPLAY WITH BUTTER
HOMEMADE PECAN PIE
ELI'S CHEESECAKES WITH FRUIT TOPPINGS
FRESH FRUIT DRIZZLED WITH WHITE & DARK CHOCOLATE

\$49.95 Per Person

(MINIMUM OF 25 GUESTS)

The Calypso Buffet

TROPICAL FRUIT DISPLAY
CARIBBEAN-STYLE COLESLAW WITH CURRY AND RAISINS
SPICY LIME CUCUMBER SALAD
VINE RIPENED TOMATOES WITH ROASTED CUMIN VINAIGRETTE
BAHAMA MAN CONCH AND SEAFOOD SALAD
SERVED ON ROMAINE LETTUCE HEARTS
CHRISTOPHENE AU GRATIN (BAKED SQUASH WITH ONION & CHEESE)
FRIED PLANTAIN CHIPS
PIGEON PEAS AND RICE
TENDERLOIN OF BEEF KABOBS WITH PINEAPPLE, MUSHROOM, PEPPER AND ONIONS, MARINATED IN MOLASSES & PINEAPPLE JUICE
JAMAICAN JERK CHICKEN
ASSORTED FRUIT BREADS AND CITRUS BUTTER
PLANTERS RUM CAKE (LAYER CAKE WITH MOCHA CREAM FILLING)

\$32.95 Per Person

An American In Paris

GOURMET INTERNATIONAL CHEESES AND GOURMET CRACKERS
DISPLAY OF SEASONAL FRESH FRUITS GARNISHED WITH FRESH BERRIES
CHOOSE THREE:
• SALAD NICOISE (BABY FIELD GREENS, TUNA OR SALMON, TOMATO, CUCUMBER, POTATO, AND HARDBOILED EGGS WITH A CHAMPAGNE VINAIGRETTE)
• LENTIL SALAD WITH ROASTED PEPPERS, CARAMELIZED ONIONS, MULTI-COLORED CHERRY TOMATOES, ROASTED SHAVED CARROTS, SERVED WITH CHIVES, ROASTED GARLIC CLOVES, AND DRESSED WITH SHERRY VINAIGRETTE
• HARD BOILED EGGS & STEM-ON RADISHES WITH KOSHER SEA SALT
• POACHED LOCAL BEETS AND BELGIUM ENDIVE SALAD
• TOMATO SALAD WITH FRESH MOZZARELLA, BASIL, AVOCADO, & PRISTINE GRAPES DRESSED WITH EVOO & BALSAMIC VINEGAR
CHOOSE ONE:
• TURNED NEW POTATOES GARNISHED WITH FLAT PARSLEY
• POTATO AU GRATIN
CHOOSE ONE:
• ATLANTIC SALMON JARDINIÈRE
• COQ AU VIN (BREAST OF CHICKEN SIMMERED IN AUBERGE WINE SAUCE WITH MUSHROOM AND CHOPPED SHALLOTS)
• PAN SEARED SEA SCALLOPS WITH GINGER-CARROT COULEE
• LEG OF LAMB BRAISED IN ITS OWN JUICES WITH SPRING ROOT VEGETABLES
POACHED BABY CARROTS AND STRING BEANS
SKILLET RATATOUILLE
CHEF CARVED MUSTARD AND PEPPER RUBBED WHOLE BEEF TENDERLOIN WITH SAUCE BORDELAISE AND CREAMED HORSERADISH SAUCE
BAGUETTES AND CROISSANTS AND ROSETTES OF BUTTER
FRESH FRUIT TARTS AND FRENCH PASTRIES

\$49.95 Per Person

(MINIMUM OF 25 GUESTS)

Desserts

Wedding and Special Occasion Cakes

AN EXPERIENCED PASTRY CHEF WILL CREATE A SPECIAL OCCASION CAKE TO MEET YOUR SPECIAL REQUESTS. PROVIDE US WITH A DRAWING OR PHOTOGRAPH TO GUIDE THE CHEF IN CREATING A PERFECT CAKE FOR YOUR SPECIAL OCCASION. CAKE WILL BE CUT AND SERVED.

CAKE FLAVORS:

- YELLOW SOUFFLÉ
- BANANA
- CARROT
- CHOCOLATE SOUFFLÉ
- MARBLE
- WHITE

FILLING FLAVORS:

- BUTTERCREAM
- CUSTARD
- STRAWBERRY
- CHOCOLATE
- BANANA
- LEMON
- RASPBERRY
- CHERRY

ICING FLAVORS:

- BUTTERCREAM
- FRENCH CRÈME
- CREAM CHEESE

\$3.95 Per Person

Gourmet Coffee Station

FRESHLY GROUND 100% ARABICA BLEND COFFEES
SHAVED WHITE CHOCOLATE AND DARK SWISS CHOCOLATE
FRESH WHIPPED CREAM
HALF AND HALF
CRYSTAL SUGAR CUBES

PURE CANE AMBER SUGAR IN THE RAW
CARAMEL AND HAZELNUT SYRUP
CHOCOLATE DIPPED LADY FINGERS
AMARETTO COOKIES

\$6.95 Per Person

MINIMUM OF 35 GUESTS

Baker's Delight Menu

- CARROT CAKE WITH CREAM CHEESE FROSTING
- MINI CHEESECAKES TOPPED WITH ASSORTED FRESH FRUIT TOPPINGS
- HOMEMADE CHOCOLATE BROWNIES
- FRESH FRUIT AND SEASONAL BERRIES DRIZZLED WITH WHITE & DARK CHOCOLATE
- CHOCOLATE CONFUSION CAKE
- MEYER'S LEMON CAKE GARNISHED WITH LEMON ZEST
- ASSORTMENT OF CHOCOLATE MOUSSE TOPPED WITH PIROUETTE COOKIE
- GRILLED LOCAL PEACHES TOPPED WITH FRESH MINT
- APPLE OR CHERRY COBBLER
- APPLE OR CHERRY STRUDEL
- SEASONAL FRESH BERRY TRIFLE
- STRAWBERRY SHORTCAKE SHOOTERS
- STRAWBERRIES DIPPED IN WHITE AND DARK CHOCOLATE
- MASCARPONE TARTS TOPPED WITH FRESH BERRIES
- MINI CREAM PUFFS
- APPLE ROSES
- CHOCOLATE ÉCLAIRS
- GRECO MINI CANNOLI
- GRECO TIRAMISU
- PLANTERS RUM CAKE
- AN ASSORTMENT OF FRESH BAKED COOKIES

3 mini Selections - \$3.75 Per Person

4 mini Selections - \$4.95 Per Person

5 Mini Selections - \$5.95 Per Person

YOU MAY ORDER INDIVIDUALLY PORTIONED, PLATED DESSERT CAKES, BROWNIES, AND COBBLERS FOR \$3.95 PER PERSON

More Desserts

Gourmet Pies

CHOOSE YOUR FLAVORS (UP TO 3):

- APPLE
- BLUEBERRY
- LEMON MERINGUE
- BANANA CRÈME
- CHERRY
- STRAWBERRY RHUBARB
- PEACH
- PECAN
- PUMPKIN
- KEY LIME
- MIXED BERRY
- CHOCOLATE CRÈME

OUR PASTRY CHEF USES THE AREA'S FINEST AND FRESHEST INGREDIENTS WHENEVER POSSIBLE. BY REQUEST, OUR APPLE PIES CAN BE SOURCE THROUGH LOCAL FAVORITE, THE ELEGANT FARMER, AND SERVED IN THEIR SIGNATURE PAPER BAG (ADDITIONAL FEES MAY APPLY).

\$3.95 Per Person

Candy Bar Setup

YOU PROVIDE US WITH YOUR FAVORITE SELECTION OF CANDIES AND SWEETS AND WE PROVIDE A VARIETY OF UNIQUE AND STYLISH VASES/JARS TO DISPLAY THEM IN. SETUP AND CLEANUP SERVICES INCLUDED.

\$150 Per Display

Late Night Snacks

Mini Slider Burger Bar

HAND-PATTIED MINI SLIDER BURGERS SERVED WITH FRESH BAKED BUNS AND:

- ROMAINE LETTUCE
- SLICED TOMATO
- SLICES OF DILL PICKLE
- CRISP RAW ONION
- A VARIETY OF WISCONSIN CHEESES
- KETCHUP AND MUSTARD

\$2.95 Per Person

Gourmet Nacho Bar

INCLUDES THE FOLLOWING:

- SEASONED GROUND BEEF
- PANCHO'S FAMOUS TORTILLA CHIPS
- HOT QUESO FRESCO
- DICED TOMATO
- SOUR CREAM
- SLICED JALAPENO
- BLACK OLIVES
- DICED ONION
- SHREDDED LETTUCE
- VARIETY OF SALSAS

\$6.95 Per Person

Classic Chicago Hot Dog Bar

ALL-BEEF HOT DOGS SERVED ON FRESH BAKED POPPY SEED BUNS WITH:

- YELLOW MUSTARD
- SPORT PEPPER
- PICKLE SPEAR
- DICED ONION
- TOMATO SLICES
- FRESH RELISH
- CELERY SALT

\$3.95 Per Person