

COACHMANS BANQUET/CATERING MENU

Tee Box Continental Breakfast \$4.50pp

Assorted mini Bagels& Muffins

Served with Cream Cheese, Butter & Fruit Preserves

Regular & Decaffeinated Coffee

Orange & Apple Juice

Fairway Continental Breakfast \$6.25pp

Assorted Bagels, Donuts, Croissants&Muffins

Served with Cream Cheese, Butter & Fruit Preserves

Seasonal Sliced Fruit

Assorted Granola Bars

Regular & Decaffeinated Coffee

Apple &Orange Juices

Country Breakfast \$8.25pp

Denver Scramble

Hickory Bacon&Sausage Links

Potatoes topped with Sautéed Onions & Peppers

Seasonal Sliced Fruit

Regular & Decaffeinated Coffee

Breakfast Quiche \$8.25pp

Ham Bacon & Cheese

Spinach, Broccoli & cheese

Potatoes with Sautéed Onions & Peppers

Seasonal Sliced Fruit

Regular & Decaffeinated Coffee

Chef Made Omelets (Minimum of 25 Guests) \$6.95pp

Omelets made to order with (1) Chef per 25 guests

Includes Fresh Eggs, Ham, Bacon, Sausage, Cheddar Cheese, Green & Red Peppers, Onions, Spinach, Tomatoes, Mushrooms, Salsa

Add Sausage, Bacon or Ham \$1.25pp

Breakfast Sandwiches..... \$3.50pp

Choice of Bacon, Sausage or Ham Served with Fried Hard Egg, American Cheese on Croissant

Add Juice & Milk to any Breakfast Menu for \$1.00 per person

A \$200.00 Minimum is Required for All Breakfast Deliveries. Ala Carte Items

Add on to your breakfast per person cost

Whole Fruit ... \$1.00 Sliced Fruit ... \$1.65, Fruit & Yogurt Parfait \$2.95

Mini plain Bagel/Cream Cheese ... \$1.25 Large Bagel/Cream Cheese..... \$2.65

Mini Danish..... \$1.25 Large Fruit Danish.... \$2.65

Mini Donuts..... \$1.25 Large Donuts..... \$2.65

Mini Muffins..... \$1.25 Large Muffins..... \$2.65

Mini Donuts \$1.25 Large Donuts \$2.65

Mini Croissants \$1.25 Large Croissant..... \$2.65

Donut Holes..... \$0.85 Cold Cereal \$1.50

Breakfast Potatoes \$1.00, Scrambled Eggs.... \$2.00 Pork Sausage ... \$2.50, Bacon ... \$2.75, Sliced Ham \$3.00

Bulk Beverage Service

Regular & Decaffeinated Columbian Coffee \$17.00 per gallon

Tea Station (Assorted Tea Bags with Hot Water & Honey, serves 15) \$15.00 each

Lemonade \$16.00 per gallon

Ice cold milk..... \$16.00 per gallon

Iced Tea \$16.00 per gallon

Bulk Fruit Juice (Orange or Apple)..... \$16.00 per gallon

Hot Chocolate \$1.00 per packet

Canned Soda \$1.50 each

Bottled Water \$2.25 each

Coachman's Salads

Potato Salad .. \$4.00 per pound –American/German/Italian/Spanish/Greek

Marinated Vegetable Salad .. \$5.00 per pound - Cucumber Tomato & Onion/Broccoli Cauliflower/Mushroom

Pasta Salad \$6.00 per pound – Macaroni Ham & Cheese/Penne Italian Chicken/Club house pasta salad

Cole Slaw..... \$3.00 per pound Fruit Salad honey yogurt..... \$4.00 per pound

Snacks

Popcorn \$3.00/Lb

Pretzels \$4.00/Lb

Potato Chips & horseradish ranch Dip \$4.00/Lb

Tortilla Chips & Salsa \$5.00/Lb

Mixed Nuts \$9.00/Lb

Sandwiches & Salads

All Sandwiches & Wraps include lettuce, tomato, red onion & pickle and are served with House Chips, and Homemade Cookie

Box Sandwich Lunch \$8.00/pp

Choice of Turkey & Cheddar/Ham & Swiss/Roast Beef & Pepper Jack served on Wheat Bread

Deli Wrap Box Lunch \$9.00/pp

Choice of Turkey & Cheddar/Ham & Swiss, Club House/Chicken Salad/Chicken Caesar

Executive Deli Wrap Box Lunch \$11.00/pp

Choice of Grilled Tenderloin with Aged Cheddar, Horseradish Sauce & Roasted Vegetables

Grilled Chicken Pesto with Mozzarella, garlic parmesan ranch & Roasted Vegetables, Artisan Gourmet Breads

All Salads include a Homemade Cookie & a Hard Roll

Chef Salad..... \$15.00/pp

Mixed Greens topped with Smoked Turkey, Ham, Hard Boiled Eggs, Tomato Wedges, Cheddar & Swiss Cheese served with Ranch Dressing Cookie & a Hard Roll

Caesar Grilled Chicken Salad..... \$15.00/pp

Fresh romaine & iceberg tossed with house croutons, shaved parmesan, rich Caesar dressing and topped with sweet red onion, hard boiled egg & cherry tomatoes Cookie & a Hard Roll

Asian Chicken Salad..... \$15.00/pp

Romaine & iceberg tossed with Asian cut garden vegetables, topped with sweet chili soy glazed grilled chicken & sesame wontons served with roasted sesame dressing Cookie & a Hard Roll

Steak House Salad \$16.00/pp

Romaine & iceberg tossed with garden vegetables topped with hardboiled egg, bacon, blue cheese & breaded beef tenderloin served with choice of dressing
Cookie & a Hard Roll

Lunch Sandwich Buffets

Add Homemade Soup du Jour add \$1.50/pp

Build a Sandwich Buffet \$12.00/pp

Smoked Turkey, Honey Ham, Roast Beef, Cheddar, Swiss, American

Served with Assorted Breads & Rolls, Potato Chips, Relish Tray (Pickle Spears, Lettuce, Tomato, Sliced Onions) & Condiments, House Chips & Cookies

Add Additional Side to any menu for \$1.50 per person

Deli Wrap Buffet \$12.00/pp

Readymade Wraps with lettuce, tomato, red onions and garlic parmesan ranch

Smoked Turkey & American/Ham & Swiss/Roast Beef & Cheddar/House Chips & Cookies

Add Additional Side to any menu for \$1.50 per person)

Chicken Sandwich Buffet \$13.00/pp

Garlic herb grilled chicken & Italian breaded chicken

Served with Fresh Baked Kaiser Rolls

Assorted Cheese & Relish Tray (Dill Spears, Lettuce, Tomato, Sliced Onions) & Condiments, House Chips & Cookies

Add Additional Side to any menu for \$1.50 per person

French Dip Sandwich Buffet \$13.00/pp

Thin slices seasoned beef in tarragon au jus Caramelized onions & green peppers

with Mozzarella, Pepper Jack, American and Jalapenos, pickles

Served with Fresh French roll, House Chips & Cookies

Add Additional Side to any menu for \$1.50 per person

Burger & Chicken Buffet \$14.00/pp

1/3 Lb. Hamburgers, Garlic Herb Grilled Chicken Breast

Garlic Thyme Roasted Red Potatoes, Baked Beans

Fresh Baked Buns, Relish Tray, House Chips & Condiments

Add Additional Side to any menu for \$1.50 per person

Brats & Burger Buffet \$14.00/pp

1/3 Lb. Hamburgers Beer & Caramelized Onions Bratwurst

Garlic Thyme Roasted Red Potatoes, Baked Beans

Fresh Baked Buns, Relish Tray, House Chips & Condiments

Add Additional Side to any menu for \$1.50 per person

Side Choices: for \$1.50 per person

Potato Salad/Pasta Salad/Vegetable Salad/Rice Salad/Caesar Salad/Fruit salad/Cole Slaw/Vegetable Tray with Dip

Soups add for \$1.50/pp

Chicken Noodle/Chicken & Wild Rice/Chicken Tortilla/Cream of Mushroom/Tomato Basil/Cheesy Broccoli/Loaded Baked Potato/Wisconsin Beer Cheese/Farmers Market Vegan Bean/Shitaki Egg Drop/French Onion

Lunch Entrée Buffets Include Assorted Dessert Bars

Add Homemade Soup du Jour or an Additional Side to any menu for \$1.50 per person

Taste of Italy BuffetLunch \$15.00/pp

Dinner \$17.00/pp

Meat Lasagna

Penne & Fettuccine Pasta with Marinara & Alfredo Sauce

Tossed Greens with Assorted Dressings

Fresh Baked Garlic Bread

Assorted Homemade Dessert Bars Add Additional Side to any menu for \$1.50 per person

Taste of the Mediterranean BuffetLunch \$18.00/pp

Dinner \$20.00/pp

Vegetable Lasagna

Penne & Fettuccine Pasta with Marinara & Alfredo Sauce

Chicken Breast Marsala

Italian Sausage, onions, peppers in Puttanesca sauce

Tossed Greens with Assorted Dressings

Fresh Baked Garlic Bread

Assorted Homemade Dessert Bars Add Additional Side to any menu for \$1.50 per person

Country BuffetLunch \$16.00/pp

Dinner \$18.00/pp

Sliced Roasted Pork Loin or Turkey Breast

Whipped Potato and pan gravy, Vegetable blend of Carrots, Broccoli, Cauliflower

Tossed Greens with Assorted Dressings

Fresh Baked Dinner Rolls

Assorted Dessert Bars Add Additional Side to any menu for \$1.50 per person

Fried Chicken & Ribs BuffetLunch \$20.00/pp
Dinner \$20.00/pp

Beer Battered Fried Chicken, BBQ Pork Ribs

Garlic Thyme Roasted Red Potatoes, Corn on the Cob with herb butter

Tossed Greens with Assorted Dressings

Fresh Baked Dinner Rolls

Assorted Dessert Bars, Add Additional Side to any menu for \$1.50 per person

Build Your Own Fajita BarLunch \$15.00/pp
Dinner \$17.00/pp

Fajita Chicken & Beef with Sautéed Onions & Peppers

Soft Tortillas, Black Bean, Spanish Rice & Tortilla Chips

Lettuce, Tomatoes, jalapeno, Shredded Cheddar Cheese, Salsa & Sour Cream

Assorted Dessert Bars, Add Additional Side to any menu for \$1.50 per person

Build Your Own Taco BarLunch \$15.00/pp
Dinner \$17.00/pp

Seasoned Ground Beef & Ancho Chicken

Soft Tortillas & Hard Shells

Refried Bean, Spanish Rice & Tortilla Chips

Lettuce, Tomatoes, jalapeno, Shredded Cheddar Cheese, Salsa & Sour Cream

Include Assorted Dessert Bars, Add Additional Side to any menu for \$1.50 per person

Baked Herb Chicken BuffetLunch \$15.00/pp
Dinner \$17.00/pp

Quartered Herb baked Chicken

Garlic Thyme Roasted Red Potatoes

Corn on the Cob with herb butter

Tossed Greens with Assorted Dressings

Include Assorted Dessert Bars, Add Additional Side to any menu for \$1.50 per person

Chicken & Steak Buffet.....Lunch \$25.00/pp
Dinner \$27.00/pp

Grilled Garlic herb Chicken Breast

5 oz NY Strip Steaks with Herb Butter

Garlic Thyme Roasted Red Potatoes, Corn on the Cob with herb butter

Tossed Greens with Assorted Dressings

Include Assorted Dessert Bars

Side Choices: for \$1.50 per person

Potato Salad, Pasta Salad, Vegetable Salad, Rice Salad, Caesar Salad, Fruit salad, Cole Slaw, or Vegetable Tray with Dip

Soups add for \$1.50/pp

Chicken Noodle/Chicken & Wild Rice/Chicken Tortilla/Cream of Mushroom/Tomato Basil/Cheesy Broccoli/Loaded Baked Potato/Wisconsin Beer Cheese/Farmers Market Vegan Bean/Shitaki Egg Drop/French Onion

Petite Sandwiches

Turkey/Ham/Roast Beef w/ garlic parmesan ranch..... \$1.25 each

Beef Tenderloin, red onion & Horseradish Cream Sauce \$2.75 each

Pork Tenderloin, red onion & Chipotle Mayo..... \$2.50 each

Dips & Spreads served with appropriate condiments Serves 50 people

Hot Dip with Rye Bread & Crackers (Nacho Cheese/Clam/Artichoke Spinach/Crab) \$95.00

Hummus (roasted garlic/herb or roasted red pepper) \$85.00

Trio Dip and Chips \$85.00

Roasted Eggplant Dip/Red Pepper Hummus/Taco Dip/Pita Chips/House Chips/Tortilla Chips

Taco Dip..... \$85.00

Blended Cream Cheese & Spices topped with Tomatoes, Shredded Cheddar, Black Olives and Green Onions served with Tortilla Chips

Boursin Garlic Herb Dip served with rye crostini.....\$85.00

Crab dip served with French baguette \$85.00

Appetizer Skewers

Marinated Beef Tenderloin Skewers with Horseradish Cream (hot) \$2.25 each

Thai Peanut Chicken Skewers (hot) \$1.75 each

Hawaiian Chicken Skewers (hot) \$1.50 each

Maple Pork Skewers with apple compote(hot).....\$1.75 each

Caprese Skewer with Fresh Mozzarella, Basil & Balsamic Tomato, Kalamata (cold) \$1.75 each

HotAppitizers

Italian Sausage Stuffed Mushrooms\$1.75 each

Bacon Wrapped Scallops.....\$3.00 each

Bacon wrapped Shrimp \$ 2.75 each

Sautéed Jumbo Shrimp (Garlic Herb , Asian BBQ or Cajun) \$2.50 each

Coconut Shrimp with curry cream \$2.50 each

Breaded Shrimp with Cocktail sauce \$2.25 each

Cocktail Meatballs (please choose) Swedish, Sweet & Sour, Asian BBQ..... \$0.75 each

Chicken Tenders with garlic parmesan ranch.....\$1.75 each

Beef Empanadas) \$1.75 each

Sausage Mini Pizzas \$1.75 each

Spinach & Feta Phyllo Triangles \$1.75 each

Buffalo Wings (hot or mild) served with Bleu Cheese Dressing \$2.00 each

Cheese Puffs in puff pastry (pepper jack, Havarti, Munster)\$ 2.00 each

Mini Quiche Lorraine \$ 1.75 each

Pork Pot Stickers with sweet chili Sauce \$1.50 each

Mini Crab Cakes with Cream Mustard Sauce \$2.25 each

Mini Pork Egg Rolls with Sweet & Sour Sauce \$1.25 each

Ramaki bacon wrapped chicken liver..... \$1.25 each

Stuffed Potato Skins bacon & cheddar..... \$1.75 each

ColdAppetizers

Grilled Pork Tenderloin on Rye Costini with mustard mayo.....	\$2.25 each
Shrimp Salad in Phyllo Cups	\$1.75 each
Chicken Salad in Phyllo Cups.....	\$1.50 each
Deviled Eggs.....	\$1.00 each
Fresh Tomatoes Bruchetta with, Parmesan, Mozzarella Cheese & Basil	\$1.25 each
Spanish Bruchetta with Roasted Red Peppers, Black Beans, Corn & Cilantro	\$1.25 each
Grilled Beef Tenderloin on Focaccia Toast	\$2.25 each
Grilled Asparagus & Goat Cheese Crostini	\$1.50 each
Asparagus wrapped in Prosciutto	\$1.50 each
Smoked Salmon & Herbed Cream Cheese on Pumpernickel	\$1.75 each

Cold Appetizer Platters serves 50 people

Seasonal Sliced Fruit & Berries with Honey Yogurt Dip	\$120.00
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Sliced Pineapple, Honeydew, Cantaloupe, Watermelon, Strawberries & Red Grapes

Wisconsin Cheese Tray with Crackers	\$130.00
Cheddar, Swiss, Pepper Jack, Colby Jack, Provolone & Assorted Crackers	

Wisconsin Cheese & Sausage Tray with Crackers	\$150.00
Genoa Salami & Summer Sausage, Cheddar, Swiss, Pepper Jack, Colby Jack, Provolone & Assorted Crackers	

Fresh Vegetable Crudités with Creamy Herb Dip	\$90.00
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Broccoli, Carrots, Cauliflower, Celery, Cherry Tomatoes, Cucumbers & Black Olives

Antipasto Tray	\$130.00
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Salami, Prosciutto, Olives, Marinated Artichokes, Cherry Tomatoes & Pepperoncini served with Crackers

Smoked Salmon & Condiments	\$130.00
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Beautifully Garnished Whole Smoked Salmon served with Diced Red Onions, Capers, Olives, Eggs, Lemons & Crackers

Jumbo Shrimp & Cocktail Sauce	\$25.00/Dozen
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Melon Balls wrapped in Prosciutto	\$85.00
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Chicken Salad Canapés	\$85.00
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Pinwheels (Turkey & cheddar, Ham & Swiss, Beef & pepper jack).....	\$85.00
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Deviled Eggs (Traditional, Bacon Cheddar or Cajun)	\$75.00
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Plated Duet Dinner Entrée Selections

Includes Tossed salad, choice of Ranch, French, or 1000 Island Choice of Rice, Whipped potatoes, or Roasted B-red potatoes, Vegetable & Dinner roll and butter add \$1.00 for Baked Potato

18.00 Selections

- 1. Fried Chicken and BBQ rib combo
- 2. Garlic herb chicken breast and Asian glazed Ribs
- 3. Baked citrus crusted cod and fried shrimp
- 4. Chicken Marsala with garlic herb shrimp

\$22.00 Selection

- 1. Chicken Breast Maderia and seared Salmon with lemon cream
- 2. Broiled Walleye fillet topped with Seared shrimp & scallop Newburg
- 3. Brown sugar glazed Pork tenderloin and Seared scallops Tarragon Cream
- 4. Pork Tenderloin Wellington with Bacon wrapped Shrimp

\$26.00 Selection

- 1. Smothered NY strip with sautéed onions & mushrooms and aged Swiss & fried Shrimp
- 2. Petite Filet demi glaze and Coconut Shrimp
- 3. Seared Salmon and Chicken Oscar with asparagus, crab and Bernaise sauce
- 4. Top Sirloin red wine demi and Garlic herb shrimp skewer

\$30.00

- 1. Filet of beef with brandy peppercorn cream and crab stuffed shrimp
- 2. Top Sirloin with portabella mushroom demi and citrus crusted scallops
- 3. New York strip with tarragon aujus glaze and Baked Salmon with bruschetta
- 4. Petite Filet and Lobster served with herb lemon butter

Beef

Includes Tossed salad, choice of Ranch, French, or 1000 Island Choice of Rice, Whipped potatoes, or Roasted B-red potatoes, Vegetable & Dinner roll and butter add \$1.00 for Baked Potato

Tenderloin Filet 5oz cut of USDA Choice Char Broiled	\$25.00
Tenderloin Filet 8 oz cut of USDA Choice Char Broiled	\$28.00
T-bone Steak : 16 oz cut of USDA Choice Char Broiled	\$32.00
Top Sirloin: 5 oz. cut of USDA Choice Char Broiled,	\$25.00

Top Sirloin: 8 oz. cut of USDA Choice Char Broiled,	\$28.00
RibeyeSteak : 12 oz cut of USDA Choice Char Broiled	\$22.00
Marinated Flank Steak:	\$22.00
10oz of USDA choice Flank Steak marinated in Garlic, Herbs, Red Wine Served with Aujus	
Steak Dijon: 2-4oz cut tenderloin pan seared.....	\$26.00 served
on a creamy Dijon sauce	
Filet & Shrimp: 5oz Filet with 3 large scampi-style shrimp	\$30.00
Filet & Lobster : 5oz Filet with 5 oz Broiled Lobster tail.....	\$30.00
Slow Roasted Garlic Herb Rubbed Prime Rib: 12 oz. cut of served with Au Jus	\$22.00
Whole Roasted Beef Tenderloin: (3lbs serves up to 15 people).....	\$170.00
Slow Roasted, USDA Choice Beef Tenderloin Sliced served with red wine demi Sauce	
Spiced Beef Tenderloin: (3lbs serves up to 15 people).....	\$175.00
Roast beef tenderloin seasoning blend of cinnamon, allspice, coriander, oregano and orange zest, served with cabernet sauce.	
Whole Roasted Sirloin of Beef: (3lbs serves up to 15 people)	\$150.00
Slow Roasted, USDA Choice Beef Top Sirloin sliced served with mushroomsauce	
Beef Stroganoff: sautéed tender chunks of tenderloin in a sour cream beef demi, Served over noodles	\$20.00

Chicken

Includes Tossed salad, choice of Ranch, French, or 1000 Island Choice of Rice, Whipped potatoes, or Roasted B-red potatoes, Vegetable & Dinner roll and butter add \$1.00 for Baked Potato

Chicken Chardonnay: Lightly Seasoned, Sautéed Chicken Breast in a White Wine Mushroom Sauce.....	\$17.00
Baked Half chicken: Seasoned Chicken, Oven Roasted	\$16.00
Beer Battered Half Chicken	\$16.00
Chicken Cordon Bleu:	\$18.00
Chicken Breast Stuffed with Smoked Ham and Swiss Cheese, Topped with Supreme Sauce	
Sicilian Chicken:	\$17.00
topped off with peppers and onions and our homemade marinara and mozzarella cheese	
Chicken Florentine:	\$17.00
topped with spinach, herb tomato in a bechamel sauce	
Chicken Almondine:	\$17.00
chicken coated in an almond breading, pan fried and topped with mornay sauce	
Chicken Oscar:	\$22.00
chicken, crab meat, asparagus, and topped with hollandaise sauce.	

Chicken Pecan:	\$20.00
chicken coated with Dijon mustard and pecans, topped with a bechamel sauce	
Chicken Puttanesca:	\$17.00
Pan Seared Chicken with Puttanesca Sauce	
Chicken Mediterranean	
\$18.00	Breaded Chicken Breast with spinach, tomato, Kalamata olives, & Feta
Chicken Lemon	\$17.00
Egg Battered Chicken Breast with Lemon Caper Cream	
Chicken Monte Cristo	\$18.00
Chicken Egg Battered topped with Ham & Swiss, Whipped Potato & Gravy	
Chicken Curry.....	\$18.00
Curry Yogurt Grilled Chicken with Taziki Sauce	
Chicken Sesame Ginger Soy.....	\$18.00
Grilled Chicken with Sweet Chili Sauce	
Marsala Chicken	\$18.00
A grilled chicken breast topped with a creamy mushroom Marsala sauce	

Pork

Includes Tossed salad, choice of Ranch, French, or 1000 Island Choice of Rice, Whipped potatoes, or Roasted B-red potatoes, Vegetable & Dinner roll and butter add \$1.00 for Baked Potato

Pork Chops:.....	\$18.00	Two
Boneless, 6 oz. Grilled Pork Chops		
BBQ Pork Ribs:	\$19.00	
Half Rack of Slow Cooked Pork Ribs, Smothered in BBQ Sauce,		
Asian BBQ Pork Ribs:	\$20.00	
Half Rack of Slow Cooked Pork Ribs, Smothered in Asian BBQ Sauce,		
Stuffed Pork Tenderloin:.....	\$20.00	
Center-cut Slices of Pork Tenderloin filled with Cranberry Walnut Stuffing		
Apple Sage Stuffed Pork Chops:	\$20.00	2 6oz
stuffed pork chops and served with a Cumberland sauce		
Breaded Medallion of Pork:	\$19.00	3oz
slices of pork, lightly breaded and pan fried. Very tender and tasty		
Marinated Pork Chop:	\$20.00	2 6oz
boneless pork chops marinated.		

Pork Tenderloin..... \$20.00 roasted
to perfection Rosemary and Garlic Crusted with Cranberry Sauce

Baked Ham:
\$18.00 Gingersnap Mustard Glazed

Fish & Seafood

Includes Tossed salad, choice of Ranch, French, or 1000 Island Choice of Rice, Whipped potatoes, or Roasted B-red potatoes, Vegetable & Dinner roll and butter add \$1.00 for Baked Potato

Jumbo Shrimp Hand Breaded, Deep Fried or Char Grilled Shrimp

Baked Cod Almondine Center Cut Cod Loins, Lighted Seasoned and Buttered, Topped with Toasted Almonds

Baked or Grilled Salmon Fresh, Farm Raised Alaskan Salmon Topped with Garlic Butter

Baked Cod Bella Vista: 10oz of Icelandic cod topped with onions, peppers, and tomato cooked with white wine.

Seafood Dijon: Shrimp, crab, lobster and scallops cooked in a crusty garlic butter

Teriyaki Glazed Halibut: 8oz halibut steak cooked on a charbroiler and glazed with our own homemade sauce

Stuffed Flounder Freshly broiled and stuffed with crab Topped with white wine citrus sauce

Grilled Salmon Grilled Atlantic Salmon topped with creamy dill sauce

Crab Cakes Jumbo lump crab cakes served with Remoulade sauce

Pasta

Includes Tossed salad, choice of Ranch, French, or 1000 Island Choice of Rice, Whipped potatoes, or Roasted B-red potatoes, Vegetable & Dinner roll and butter add \$1.00 for Baked Potato

Lasagna featuring Seven Cheeses and Five Layers in a Homemade Marinara Sauce.....\$18.00

Garlic Chicken Penné Pasta Grilled, Boneless Chicken in a Rich Garlic Cream Cheese Sauce Tossed in Penné Pasta and Topped with Cheese Penne with Shiitake, Bell Peppers and Mornay Sauce.....\$18.00

Red and yellow bell pepper strips tossed with portabella and shiitake mushrooms and herbs in a white cheese sauce. Served with green beans with julienned red bell pepper.....\$18.00

Ravioli Your Choice of Meat or Cheese Ravioli Served with our own Homemade Marinara Sauce Pasta Duo \$18.00

Ricotta cheese filled pasta shells with marinara sauce and garlic linguini with Tomato Vodka Cream Sauce, served with our Italian squash medley. Garnished with Parmesan and fresh parsley.....\$18.00

Mushroom Ravioli with Tomato-Chevre Cream Sauce.....\$18.00

Delicious pillows of Mushroom Ravioli tossed in a savory Tomato-Chevre Cream Sauce. Served with Green Beans and Julienned Red Bell Pepper.....\$18.00

Cajun Jambalaya (v- without biscuit).....\$17.00

A famous zesty dish from Cajun country. Our rendition is full of garden vegetables and seasoned superbly with over 10 spices and herbs. Served with a baking powder biscuit on the side.

Veal& Lamb

Includes Tossed salad, choice of Ranch, French, or 1000 Island Choice of Rice, Whipped potatoes, or Roasted B-red potatoes, Vegetable & Dinner roll and butter add \$1.00 for Baked Potato

Greek Style Lamb Chops: 3 lamb chops seasoned with garlic, lemon, and oregano and cooked on a charbroiler

Veal Scaloppine: Tender slice of center cut veal sautéed and topped off with chardonnay wine and lemon

Veal Chop: 8oz of USDA choice veal topped with a lemon sherry sauce

Veal Parmesan: 2 tender slices of breaded veal topped with our own marinara and mozzarella cheese

From the Sea and River

Includes Tossed salad, choice of Ranch, French, or 1000 Island Choice of Rice, Whipped potatoes, or Roasted B-red potatoes, Vegetable & Dinner roll and butter add \$1.00 for Baked Potato

Sesame Teriyaki Salmon Delicious Sesame-Teriyaki Salmon served over a savory wild rice blend with sauteed Asian-style vegetables.

Peppercorn Salmon Flaky salmon prepared in a sesame-peppercorn crust & finished with a lemon cream reduction sauce. To accompany this entree, we recommend herbed vegetable Gardinere and white and wild blend rice.

Stuffed Wisconsin Trout Julienned zucchini and carrots fill this native Wisconsin fish. To accompany this entrée, we recommend the green beans with red bell peppers and the white and wild rice blend.

Mediterranean Tilapia

Italian Tuna Steak with Fresh Mint

Honey Dijon Salmon Filets

Vegetarian Entrees

Includes Tossed salad, choice of Ranch, French, or 1000 Island Choice of Rice, Whipped potatoes, or Roasted B-red potatoes, Vegetable & Dinner roll and butter add \$1.00 for Baked Potato

V- Vegan

Mushroom Barley Risotto\$17.00

Savory and satisfying mushrooms, risotto and herbs that have been slow-stirred with parmesan cheese to make a delicious mushroom and risotto. Served in grilled portabello mushroom caps with green beans and julienned red bell peppers.

Curried Vegetable Stew (v- without yogurt sauce).....\$17.00

A traditional Middle-Eastern recipe served a

Stuffed Portobellos with Sun-dried Tomato Pesto\$17.00

Marinated and grilled portobello mushroom caps stuffed with a savory spinach duxelle with a touch of Gorgonzola cheese. Lightly sauced with a sun-dried tomato pesto and served with white and wild blend rice and Italian squash medley.

Garden Vegetable Stir Fry w/Jasmine Rice (v).....\$17.00

Childrens' Meals.....\$5.00

For children aged 12 and under, please.

Chicken Tender Dinner Deep-fried chicken tenders with BBQ flavor dipping sauce. Served with French fries, ketchup and a bowl of applesauce.

County Fair A corndog served with French fries, ketchup and a bowl of applesauce.

Cheese Ravioli Cheese ravioli with vegetarian marinara and chef's choice of vegetable.

Macaroni & Cheese

Salads

Mixed Green salad with French, 1000 Island & Buttermilk Ranch

Creamy Caesar Salad

Fresh Fruit salad

Spinach Salad

Vegetables

Italian Squash Medley Steamed Broccoli and Cauliflower Florets

Grilled Zucchini & Squash

Green Beans Almandine

Grilled Zucchini & Yellow Squash

Steamed Broccoli and Cauliflower Florets

Sugar Snap Peas

Broccoli & Glazed Carrots

Steamed Asian Blend Vegetables

Classic Laguna Blend (Yellow & Green Beans, Red Pepper & Onion)

Whole Green Beans with Fresh Red Pepper

Herbed Vegetables Jardinière

Honey Glazed Carrots

Potatoes, Pasta & Rice

Garlic Whipped PotatoesGarlic

Roasted Baby Red Potatoes

Roasted Baby New Potatoes

Creamy Scalloped Potatoes

Garlic Smashed Potatoes

Pasta with Garlic and Parmesan

Au Gratin Potatoes

Herbed Rice

Wild Rice PilafSour Cream Hash brown Potatoes

Dijon Baby Red Potatoes

Creamed Scalloped Potatoes

Garlic Smashed Potatoes

Herb Lemon Rice Pilaf

White and Wild Rice Blend

Desserts \$3.95pp

Lemon Layer Cake- Lemon Custard, Yellow Cake & Whipped Cream Frosting

Carrot Cake- Carrots & Walnuts in Moist Cake with a Cream Cheese Frosting

Key Lime- Refreshing Light Pie with Key Lime Juice in a Graham Cracker Crust

Tiramisu- Mascarpone Cheese filling, Espresso soaked Lady Fingers & Cocoa Powder

Vanilla Cheesecake- New York Style in a Graham Cracker Crust with Fruit Toppings

Turtle- Vanilla Cheesecake on a layer of Fudge topped with a Carmel Sauce & Pecans

Chocolate Raspberry- Layer of Chocolate Fudge topped with Raspberry Swirled Cheesecake on a Chocolate Cookie Crust

Fruit Pies (Apple/Cherry)

Cookies \$1.35pp

