

Coachman's Golf Resort

Banquet & Catering Menu

Contact

Theresa: (608)-884-8484
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coachmans.com



The Hampshire House



Coachman's Outdoor Venue

The Event Center

4,875 square feet with French double doors to welcome your guests
Standing capacity: 500-550 people
Banquet/reception seating: 350 people
Classroom style seating: 350 people
Access to expand on outdoor patio or ceremony site

Ceremony Sites

There are a few different sites on or near the golf course to hold your ceremony. This would depend on the number of people attending your ceremony.

Coachman's Golf Resort will provide a fully staffed and licensed bar for your event included in your rental agreement. Hosted refreshments are available to your guests and packages can be customized to fit any budget or taste. We also have a full staff for your catering needs that can be customized.

Flowers, decorations, candles and chair coverings are not included. You are responsible for providing Coachman's Golf Resort with your desired set up 30 days prior to when the final contract is paid for.

Coachman's Golf Resort would be happy to handle all of the set up for you for a \$35 per hour charge. An estimate of set up time will be given 30 days prior to event once all details have been decided.

Florists and Decorators are responsible for the following:

- Loading, setting up, cleaning up and removing decorations, supplies and furniture.
- Removing trash, in appropriate containers, to the trash container provided at resort.
- No open candles are allowed. All candles must be enclosed with glass or a surrounding when used on table tops.
- Helium or gas tanks can be placed in a non-public area to assure safety.
- If you are planning to use very large arrangements or interior fountains, let us know in advance so we can be certain to provide security and maintenance.
- Our contract with you will specify a time when all goods, equipment, furniture and supplies can be brought into the facility; as well as, when the items must be removed.
- The fee scheduled below is based on ten hours. As you plan out your event, you should allow time for both set up and clean up. The rental time must be strictly adhered to, so that additional fees will not be charged, unless contract states something different. A ten hour period is adequate for most events.

At Contract Signing

\$1,000 (Non-refundable reservation/security deposit)
This deposit is deducted from the total contract.

THIRTY DAYS PRIOR TO EVENT

Contract balance to be paid in full.

Contract Fees

Fees include use of banquet tables, basic white table linens, and use of chairs up to 250 guests.

Full Facilities – includes pavilion and outdoor patio.

Sunday – Thursday \$1500

Friday \$2500

Saturday \$3895

Bridal area upon request for additional fee of \$200.00. Comes with mirrors, electricity, bathrooms, table and chairs. Ceremony Site \$250.00

Damage Deposit:

- \$500 (paid when contract balance is due in full.)
- The damage deposit will be returned in full with days following the event, provided the facilities pass managerial inspection.
- Failure to pass inspection will result in a charge assessment, which will be deducted from the damage deposit. If the charge exceeds the deposit the signer of the contract will be responsible and billed.

Wedding Rehearsals

- Two hours are provided free of charge.
- The rehearsal will be scheduled on a date prior to the wedding date and may not necessarily be on a specific date or evening before.

Securing a Date

Contact our Event Coordinator, Christopher Johnson at (608)-345-0633 or Theresa Johnson at (608)-884-8484 or (608)-217-5519.

Safety

Your safety is our primary concern at Coachman's golf Resort. In order to assure the well-being of your guests and to preserve the facility, we ask that:

- Any modifications to light fixtures and electrical connections must be approved by your event coordinator.
- Portable heating and air conditioning units may be rented through a third party.
- Smoking is not permitted in the pavilion at Coachman's Golf Resort. Smoking is permitted in the outdoor space of the reception area or any area outside of the tented structure. Ash tray receptacles are provided. A fee will be charged and deducted from the damage deposit if receptacles are not used or if smoking occurs under any area of the tented structure.
- Materials such as rice, confetti, glitter and bird seed are prohibited. Bubbles may be used outside.
- Several lighting options are available. Both the Event Venue and the ceremony space are equipped with dimmable lighting, so setting the mood for your event is easy!

Indoor
Banquet Information

Room Charge Includes:

Set-up, napkin, plates, glasses, linen, chaffing dishes, cake-cutting and etc.

Tee Room

\$150 Room Charge/\$500 Food Minimum

Comfortably seats 45 people

Coach Room

\$250 Room Charge/\$1,000 Food

Minimum Comfortably seats 65 people

Carriage Room

\$250 Room Charge/\$1,000 Food

Minimum Comfortably seats 75 people

*Combination of Coach and Carriage rooms comfortably seats 200 people

A charge of \$250 will be applied for wedding ceremonies and Coachman's will not be responsible for the rental and/or set-up of chairs, tents, etc.

No food or beverage may be brought into banquet area by patrons or guests.

State law prohibits any carryout of any remaining food.

Coachman's requires a waiver to be signed in the instance where homemade cakes and desserts are brought into the restaurant. Otherwise any cakes and/or desserts must be prepared by a licensed baker.

The event sponsor agrees to be responsible for any and all damages incurred to the premises during the time of the function. Coachman's does not assume responsibility for the damage or loss of any articles left at the resort prior to, during, or after the event.

All displays, exhibits and decorations must conform in all aspects to county code and fire ordinances. You may decorate the day of the event. Anything you want saved must be removed before the area is cleaned.

All banquet rooms close at 12:00 A.M.



Breakfast



Tee Box Continental Breakfast \$4.50/pp
 Assorted mini bagels and muffins, with cream cheese, butter and fruit preserves. Served with regular and decaffeinated coffee, orange juice and apple juice.

Fairway Continental Breakfast \$6.25/pp
 Assorted bagels, donuts, croissants and muffins, with cream cheese, butter and fruit preserves. Includes seasonal sliced fruit and assorted granola bars. Served with regular and decaffeinated coffee, orange juice and apple juice.

Country Breakfast \$8.25/pp
 Denver scramble made with hickory bacon, sausage links and cheese. Served with potatoes topped with sautéed onions and peppers. Includes tray of seasonal sliced fruit and regular and decaffeinated coffee.

Breakfast Quiche \$8.25/pp
 Your choice of ham and cheese or broccoli and cheese. Served with potatoes with sautéed onions and peppers, seasonal sliced fruit and regular and decaffeinated coffee.

Chef Made Omelets \$6.95/pp
***Minimum of 25 guests, omelets made to order with (1) Chef per 25 guests*
 Includes: fresh eggs, ham, bacon, sausage, cheddar cheese, green peppers, onions, spinach, tomatoes, mushrooms and salsa

Add Sausage, Bacon or Ham \$1.25/pp

Breakfast Sandwiches \$3.50/pp

Made with a fried egg, American cheese and choice of bacon, sausage or ham served on a croissant.

Breakfast Add-ons

<i>Fruit</i>		<i>Sweets and Breads</i>		<i>Other</i>	
Whole Fruit	\$1.00	Bagel	\$1.25/\$2.65	Cold Cereal	\$1.50
Sliced Fruit	\$1.65	Danish	\$1.25/\$2.65	Breakfast Potatoes	\$1.00
Fruit and Yogurt	\$2.95	Donuts	\$1.25/\$2.65	Scrambled Eggs	\$2.00
		Muffins	\$1.25/\$2.65	Pork Sausage	\$2.50
		Croissants	\$1.25/\$2.65	Bacon	\$2.75
		Sticky Buns	\$2.25		

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



Lunch



Sandwiches

***All sandwiches and wraps include lettuce, tomato, red onion and pickle; served with house chips, and homemade cookie.*

Box Sandwich Lunch \$8.00/pp
Choice of: turkey and cheddar, ham and swiss or roast beef and pepper jack served on wheat bread

Deli Wrap Box Lunch \$9.00/pp
Choice of: turkey and cheddar, ham and swiss, club house, chicken salad or chicken caesar

Executive Deli Wrap Box Lunch \$11.00/pp
Choice of: grilled tenderloin with aged cheddar, horseradish sauce and roasted vegetables

Petite Sandwiches

Turkey, ham or roast beef with garlic parmesan ranch \$1.25 each

Beef tenderloin, red onion and horseradish cream sauce \$2.75 each

Pork tenderloin, red onion and chipotle mayo \$2.50 each

Salads

***All salads are served with a homemade cookie and a roll.*

Chef Salad \$15.00/pp
Mixed Greens topped with smoked turkey, ham, hard boiled eggs, tomatoes, cheddar and swiss cheese.

Caesar Grilled Chicken Salad \$15.00/pp
Romaine and iceberg tossed with house croutons, shaved parmesan and rich caesar dressing. Topped with sweet red onion, hardboiled egg and cherry tomatoes.

Asian Chicken Salad \$15.00/pp
Romaine and iceberg tossed with Asian cut garden vegetables, mandarin oranges and roasted sesame dressing. Topped with sweet chili soy glazed grilled chicken and sesame wontons.

Steakhouse Salad \$16.00/pp
Romaine and iceberg tossed with garden vegetables. Topped with hardboiled egg, bacon, bleu cheese and charbroiled beef tenderloin. Served with choice of dressing.



Buffets



Lunch Sandwich Buffets

Build a Sandwich Buffet \$12.00/pp

Smoked turkey, honey ham, roast beef, cheddar cheese, swiss cheese, American cheese. Served with assorted breads, house chips, homemade cookies, relish tray (pickle spears, lettuce, tomato, sliced onions) and condiments.

Deli Wrap Buffet \$12.00/pp

Smoked turkey and American cheese, ham and swiss, roast beef and cheddar cheese all paired with lettuce, tomato, red onions and garlic parmesan ranch. Served with house chips and homemade cookies.

Chicken Sandwich Buffet \$13.00/pp

Garlic herb grilled chicken and Italian breaded chicken. Served with Kaiser rolls, house chips, homemade cookies, assorted cheese and relish tray (dill spears, lettuce, tomato, sliced onions) and condiments.

French Dip Sandwich Buffet \$13.00/pp

Thin slices of seasoned beef with caramelized onions in tarragon au jus, with swiss, pepper jack and American cheese and jalapenos. Served with a french roll, house chips, pickles and homemade cookies.

Burger and Chicken Buffet \$14.00/pp

1/3 Lb. hamburgers and garlic herb grilled chicken breasts. On fresh baked buns. Served with buns, corn on the cob, baked beans, house chips, relish tray (dill spears, lettuce, tomato, sliced onions) and condiments.

Brats and Burger Buffet \$14.00/pp

1/3 Lb. hamburgers and beer bratwursts with caramelized onions. Served with buns, corn on the cob, baked beans, house chips, relish tray (dill spears, lettuce, tomato, sliced onions) and condiments.

***Add homemade Soup du Jour or additional side to any menu* \$1.50/pp

Entrée Buffets

***All Lunch Entrée Buffets include assorted dessert bars*

Taste of Italy Buffet Lunch \$15.00/pp

Dinner \$17.00/pp

Meat lasagna, penne and fettuccine pasta with marinara and alfredo sauce, tossed greens with assorted dressings and fresh baked garlic bread.

Taste of the Mediterranean Buffet

Lunch \$18.00/pp

Dinner \$20.00/pp

Vegetable lasagna, penne and fettuccine pasta with marinara and alfredo sauce, chicken breast marsala, italian sausage with onions and peppers in Puttanesca sauce, tossed greens with assorted dressings and fresh baked garlic bread.

Country Buffet

Lunch \$16.00/pp

Dinner \$18.00/pp

Sliced roasted pork loin or turkey breast, whipped potatoes and pan gravy, mixed vegetables, tossed greens with assorted dressings and fresh baked dinner rolls.

Fried Chicken and Ribs Buffet

Lunch \$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 and fresh baked dinner rolls.

Build Your Own Fajita Bar

Lunch \$16.00/pp

Dinner \$18.00/pp

Soft tortillas and tortilla chips, chicken and beef with sautéed onions and peppers, Spanish rice and black beans. Served with lettuce, tomatoes, jalapenos, shredded cheddar cheese, salsa and sour cream.

Build Your Own Taco Bar

Lunch \$15.00/pp

Dinner \$17.00/pp

Includes: soft and hard tortillas, tortilla chips, seasoned ground beef, ancho chicken, refried beans and Spanish rice. Served with lettuce, tomatoes, jalapenos, shredded cheddar cheese, salsa and sour cream.

Baked Herb Chicken Buffet

Lunch \$15.00/pp

Dinner \$17.00/pp

Herb-baked chicken served with garlic thyme roasted red potatoes, corn on the cob with herb butter and tossed greens with assorted dressings.

Chicken and Steak Buffet

Lunch \$25.00/pp

Dinner \$27.00/pp

Grilled garlic herb chicken breast and 5 oz strip steaks with herb butter. Served with garlic thyme roasted red potatoes, corn on the cob with herb butter and tossed greens with assorted dressings.

***Add homemade Soup du Jour or additional side to any menu*

\$1.50/pp

Side Choices:

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

Soups:

Chicken Noodle, Chicken and Wild Rice, Chicken Tortilla, Cream of Mushroom, Tomato Basil, Cheesy Broccoli, Loaded Potato



Appetizers



Dips and Spreads (serves 50 people)

***All dips and spreads are served with appropriate condiments*

Hot Dip with Rye Bread and Crackers \$95.00

Choices include: nacho cheese, clam, artichoke, spinach or crab

Hummus \$85.00

Choices include: roasted garlic and herb or roasted red pepper

Trio Dip and Chips \$85.00

Includes: roasted eggplant dip, red pepper hummus and taco dip with pita chips, house chips and tortilla chips

Taco Dip \$85.00

Boursin garlic herb dip served with rye crostini \$85.00

Crab dip served with French baguette \$85.00

Skewers

Marinated Beef Tenderloin Skewers served with horseradish cream \$2.25 each

Thai Peanut Chicken Skewers \$1.75 each

Hawaiian Chicken Skewers \$1.50 each

Maple Pork Skewers served with apple compote \$1.75 each

Caprese Skewers \$1.75 each

Fresh mozzarella, basil, balsamic tomato and Kalamata olives

Hot Appetizers

Italian Sausage Stuffed Mushrooms \$1.75 each

Bacon-Wrapped Scallops \$3.00 each

Bacon-Wrapped Shrimp \$2.75 each

Sautéed Jumbo Shrimp \$2.50 each

Choose from: Garlic Herb, Asian BBQ or Cajun

Coconut Shrimp served with curry cream \$2.50 each

Breaded Shrimp served with cocktail sauce \$2.25 each

Cocktail Meatballs \$0.75 each

Choose from: Swedish, Sweet and Sour or Asian BBQ

Chicken Tenders served with garlic parmesan ranch \$1.75 each

Beef Empanadas \$1.75 each

Mini Pizzas \$1.75 each

Spinach and Feta Phyllo Triangles \$1.75 each

Buffalo Wings served with bleu cheese dressing \$2.00 each

Cheese Puffs in Puff Pastry \$2.00 each

Choose from: Pepper Jack, Havarti or Muenster

Mini Quiche Lorraine \$ 1.75 each

Pork Potstickers served with sweet chili sauce \$1.50 each

Mini Crab Cakes with cream mustard sauce \$2.25 each

Mini Pork Egg Rolls served with sweet and sour sauce \$1.25 each

Rumaki Bacon-Wrapped Chicken Liver \$1.25 each

Bacon and Cheddar Stuffed Potato Skins \$1.75 each

Whole Roasted Beef Tenderloin: (3lbs serves up to 15 people) \$170.00

Slow Roasted, USDA Choice Beef Tenderloin Sliced in red wine demi sauce

Spiced Beef Tenderloin: (3lbs serves up to 15 people) \$175.00

Roast beef tenderloin seasoned in blend of cinnamon, allspice, coriander, oregano and orange zest in cabernet sauce

Whole Roasted Sirloin of Beef: (3lbs serves up to 15 people) \$150.00

Slow Roasted, USDA Choice Beef Top Sirloin sliced in mushroom sauce

Cold Appetizers

Grilled Pork Tenderloin on Rye Crostini served with mustard mayo \$2.25 each

Shrimp Salad in Phyllo Cups \$1.75 each

Chicken Salad in Phyllo Cups \$1.50 each

Fresh Tomato Bruschetta \$1.25 each

Spanish Bruschetta	\$1.25 each
Roasted red peppers, black beans, corn and cilantro	
Grilled Beef Tenderloin on Focaccia Toast	\$2.25 each
Grilled Asparagus and Goat Cheese Crostini	\$1.50 each
Prosciutto-Wrapped Asparagus	\$1.50 each
Smoked Salmon and Herbed Cream Cheese on Pumpernickel (serves 50)	\$1.75 each
Seasonal Sliced Fruit and Berries served with honey yogurt dip (serves 50)	\$120.00
Pineapple, honeydew, cantaloupe, watermelon, strawberries and red grapes	
Wisconsin Cheese Tray with Crackers	\$130.00
Cheddar, swiss, pepper jack, colby jack, provolone with assorted Crackers	
Wisconsin Cheese and Sausage Tray with Crackers	\$150.00
Genoa salami, summer sausage, cheddar, swiss, pepper jack, colby jack, provolone with assorted crackers	
Fresh Vegetable Crudités with Creamy Herb Dip	\$90.00
Broccoli, carrots, cauliflower, celery, cherry tomatoes, cucumbers and black olives	
Antipasto Tray	\$130.00
Salami, prosciutto, olives, marinated artichokes, cherry tomatoes and pepperoncini with assorted crackers	
Smoked Salmon	\$130.00
Beautifully garnished whole smoked salmon served with diced red onions, capers, olives, eggs, lemons with crackers	
Jumbo Shrimp and Cocktail Sauce	\$25.00/dozen
Melon Balls wrapped in Prosciutto	\$85.00
Chicken Salad Canapés	\$85.00
Pinwheels	\$85.00
Choose from: turkey and cheddar, ham and swiss, beef and pepper jack	
Deviled Eggs	\$75.00
Choose From: Traditional, Bacon Cheddar or Cajun	



Dinner



Plated Duet Dinner Entrée Selections

***All Plated Duet Dinners include choice of rice, whipped potatoes or roasted red potatoes, as well as a vegetable, dinner roll and tossed salad with choice of dressing.*

***Add baked potato for \$1.00*

\$18.00 Selections

1. Fried Chicken and BBQ Rib
2. Garlic Herb Chicken Breast and Asian Glazed Ribs
3. Baked Citrus Crusted Cod and Fried Shrimp
4. Chicken Marsala and Garlic Herb Shrimp

\$22.00 Selections

1. Chicken Breast Madeira and Seared Salmon with lemon cream
2. Broiled Walleye Fillet with Seared Shrimp and Scallop Newburg
3. Brown Sugar Glazed Pork Tenderloin and Seared Scallops with tarragon cream
4. Pork Tenderloin Wellington with Bacon-Wrapped Shrimp

\$26.00 Selections

1. Fried Shrimp and Smothered NY Strip Steak with sautéed onion, mushrooms and aged Swiss
2. Petite Filet Demi Glaze and Coconut Shrimp
3. Seared Salmon and Chicken Oscar with asparagus, crab and Bearnaise sauce
4. Top Sirloin Red Wine Demi and Garlic Herb Shrimp Skewer

\$30.00 Selections

1. Filet of Beef with brandy peppercorn cream and Crab Stuffed Shrimp
2. Top Sirloin with portobello mushroom demi and Citrus Crusted Scallops
3. NY Strip Steak with tarragon au jus glaze and Baked Salmon with bruschetta
4. Petite Filet and Lobster served with herb lemon butter

Beef

***All Beef Dinners include choice of rice, whipped potatoes or roasted red potatoes, as well as a vegetable, dinner roll and tossed salad with choice of dressing. Dressing choices include: ranch, french or 1000 island.*

***Add baked potato for \$1.00*

Tenderloin Filet: Charbroiled 5oz cut of USDA Choice	\$25.00
Tenderloin Filet: Charbroiled 8oz cut of USDA Choice	\$28.00
T-Bone Steak: Charbroiled 16oz cut of USDA Choice	\$32.00
Top Sirloin: Charbroiled 5oz cut of USDA Choice	\$25.00
Top Sirloin: Charbroiled 8oz cut of USDA Choice	\$28.00
Ribeye Steak: Charbroiled 12oz cut of USDA Choice	\$22.00
Marinated Flank Steak	\$22.00
10oz of USDA choice Flank Steak marinated in garlic, herbs, and red wine served with au jus	
Steak Dijon	\$26.00
2-4oz cut tenderloin pan seared, served with a creamy Dijon sauce	
Filet and Shrimp: 5oz Filet with 3 large Scampi-style Shrimp	\$30.00
Filet and Lobster: 5oz Filet with 5oz Broiled Lobster Tail	\$30.00
Slow Roasted Garlic Herb Rubbed Prime Rib: 12oz cut served with au jus	\$22.00
Beef Stroganoff	\$20.00
Sautéed chunks of tenderloin in a sour cream beef demi, served over noodles	

Plated Chicken Dinners

***All Chicken Dinners include choice of rice, whipped potatoes or roasted red potatoes, as well as a vegetable, dinner roll and tossed salad with choice of dressing.*

***Add baked potato for \$1.00*

Chicken Chardonnay	\$17.00
Lightly seasoned sautéed chicken breast in a white wine mushroom sauce	
Seasoned Baked Half chicken	\$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
Chicken topped with peppers and onions, our homemade marinara and mozzarella cheese	
Chicken Florentine	\$17.00
Chicken topped with spinach, herbs and 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 in puttanesca sauce	
Chicken Mediterranean	\$18.00
Breaded chicken breast with spinach, tomato, Kalamata olives and Feta cheese	
Chicken Lemon	\$17.00
Egg-battered chicken breast with lemon caper cream	

Chicken Monte Cristo	\$18.00
Egg-Battered chicken topped with ham and swiss cheese	
Chicken Curry	\$18.00
Curry yogurt grilled chicken, served with tzatziki sauce	
Chicken Sesame Ginger Soy	\$18.00
Grilled chicken served with sweet chili sauce	
Marsala Chicken	\$18.00
A grilled chicken breast topped with a creamy mushroom marsala sauce	
<u>Plated Pork Dinners</u>	
<i>**All Pork Dinners include choice of rice, whipped potatoes or roasted red potatoes, as well as a vegetable, dinner roll and tossed salad with choice of dressing.</i>	
<i>**Add baked potato for \$1.00</i>	
Pork Chops	\$18.00
Two 6oz boneless 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
Two 6oz stuffed pork chops, served with a cumberland sauce	
Breaded Medallions of Pork	\$19.00
Three 3oz slices of pork, lightly breaded and pan fried	
Marinated Pork Chops	\$20.00
Two 6oz boneless pork chops marinated	

Pork Tenderloin \$20.00

Rosemary and Garlic Crusted pork tenderloin roasted to perfection, served with cranberry sauce

Baked Ham \$18.00

Gingersnap mustard glazed ham

Plated Fish and Seafood Dinners

***All Fish and Seafood Dinners include choice of rice, whipped potatoes or roasted red potatoes, as well as a vegetable, dinner roll and tossed salad with choice of dressing. **Add baked potato for \$1.00*

Twelve Jumbo Shrimp \$18.00

Choose from: hand breaded, deep fried or chargrilled

Baked Cod Almondine \$16.00

Center cut cod loins, lighted seasoned and buttered, topped with toasted almonds

Baked or Grilled Salmon \$20.00

Fresh, farm raised Alaskan salmon, topped with garlic butter

Baked Cod Bella Vista \$16.00

10oz of Icelandic cod topped with onions, peppers, and tomato cooked with white wine

Seafood Dijon \$26.00

Shrimp, crab, lobster and scallops cooked in garlic butter

Teriyaki Glazed Halibut \$24.00

8oz. halibut steak cooked on a charbroiler and glazed with our own homemade sauce

Stuffed Flounder \$24.00

Freshly broiled flounder, stuffed with crab in white wine citrus sauce

Grilled Salmon \$20.00

Grilled Atlantic salmon topped with creamy dill sauce

Two Crab Cakes with Remoulade sauce \$18.00

Sesame Teriyaki Salmon \$20.00

Delicious sesame-teriyaki salmon served over a savory wild rice blend with sauteed Asian-style vegetables

Peppercorn Salmon	\$20.00
Flaky salmon prepared in a sesame-peppercorn crust with lemon cream reduction sauce	
Stuffed Wisconsin Trout	\$24.00
Shrimp Dijon fill this native Wisconsin fish	
Mediterranean Tilapia	\$18.00
Italian Tuna Steak with Fresh Basil	\$20.00
Honey Dijon Salmon Filets	\$20.00

Plated Pasta Dinners

***All Pasta Dinners include choice of rice, whipped potatoes or roasted red potatoes, as well as a vegetable, dinner roll and tossed salad with choice of dressing.*

***Add baked potato for \$1.00*

Lasagna	\$18.00
Seven cheeses and five layers in a homemade marinara sauce	
Garlic Chicken Penné Pasta	\$18.00
Grilled, boneless chicken in a rich garlic cream cheese sauce. Tossed in penné pasta, topped with Shiitake mushrooms, bell peppers and mornay sauce	
Cavatappi Italiano	\$18.00
Red and yellow bell pepper strips tossed with herbs and portabella and shiitake mushrooms in a white cheese sauce	
Ravioli	\$18.00
Your choice of meat or cheese ravioli, served with our homemade marinara sauce	
Stuffed Shells	\$18.00
Ricotta cheese-filled pasta shells with vodka cream sauce	
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	

Plated Veal and Lamb Dinners

***All Veal and Lamb Dinners include choice of rice, whipped potatoes or roasted red potatoes, as well as a vegetable, dinner roll and tossed salad with choice of dressing. **Add baked potato for \$1.00*

Greek Style Lamb Chops \$28.00

Three charbroiled lamb chops seasoned with garlic, lemon and oregano

Veal Scaloppini \$28.00

Slice of center cut veal sautéed and topped off with chardonnay wine and lemon

Veal Chop \$30.00

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

Veal Parmesan \$28.00

Two slices of breaded veal topped with our homemade marinara and mozzarella cheese

Plated Vegetarian Entrées

***All Vegetarian Entrées include choice of rice, whipped potatoes or roasted red potatoes, as well as a vegetable, dinner roll and tossed salad with choice of dressing..*

***Add baked potato for \$1.00*

V- Vegan

Cajun Jambalaya (v- without biscuit) \$17.00

Full of garden vegetables and seasoned superbly with over 10 spices and herbs. Served with a fresh biscuit on the side

Mushroom Barley Risotto \$17.00

Mushrooms, risotto and herbs with parmesan cheese. Served in grilled portobello mushroom caps with green beans and julienned red bell peppers

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

Farmer's market vegetables with curry cream and Tofu

Stuffed Portobellos with Sun-dried Tomato Pesto \$17.00

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

Garden Vegetable Stir Fry with Jasmine Rice (v) \$17.00

Children's Meals

\$5.00

***For children ages 12 and under*

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

Corn dog served with French fries, ketchup and a bowl of applesauce.

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

Macaroni and Cheese



Sides & Dessert



Select from the following vegetables and starches for Plated Meals selections:

Vegetables

Italian Squash Medley Steamed Broccoli and Cauliflower Florets

Grilled Zucchini and Squash

Green Beans Almandine

Grilled Zucchini and Yellow Squash

Steamed Broccoli and Cauliflower Florets

Sugar Snap Peas

Broccoli and Glazed Carrots

Steamed Asian Blend Vegetables

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

Whole Green Beans with Fresh Red Pepper

Herbed Vegetables Jardinière

Honey Glazed Carrots

Starches

Garlic Whipped Potatoes Garlic

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 Pilaf Sour Cream Hash brown Potatoes

Dijon Baby Red Potatoes

Creamed Scalloped Potatoes

Garlic Smashed Potatoes

Herb Lemon Rice Pilaf

White and Wild Rice Blend

Snacks

Popcorn \$3.00 per lb.

Pretzels \$4.00 per lb.

Potato chips and horseradish ranch dip \$4.00 per lb.

Tortilla chips and salsa \$5.00 per lb.

Mixed Nuts \$9.00 per lb.

Salad Sides: \$1.50 per person

Potato Salad \$4.00 per lb.

Choose from these styles: American, German, Italian, Spanish or Greek

Marinated Vegetable Salad \$5.00 per lb.

Cucumber, tomato, onion, broccoli, cauliflower and mushroom

Pasta Salad \$6.00 per lb.

Choose from: macaroni, ham and cheese, penne Italian chicken or club house pasta salad

Rice Salad

Cole Slaw \$3.00 per lb.

Honey Yogurt Fruit Salad \$4.00 per lb

Creamy Caesar Salad \$3.00 each

Mixed Green Salad with dressing \$2.50 each

Spinach Salad \$3.00 each

Desserts

\$3.95/pp

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

Carrot Cake- Carrots and 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 and 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 Caramel Sauce and Pecans

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

Fruit Pies (Apple/Cherry)

Cookies

\$1.35/pp



Beverage Service



Nonalcoholic

Regular and Decaffeinated Colombian Coffee	\$17.00 per gallon
Tea Station (Assorted Tea Bags with Hot Water and 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

Alcoholic

Open Bar- Host pays for all drinks

Ticket Bar- Host pays for specified number of tickets

Cash Bar- Guests pay for all drinks

***A \$200 minimum in bar sales is required to set up private or portable bar*

Beer

Imported ½ Barrel	\$285.00
Domestic ½ Barrel	\$250.00

*1/4 Barrels Available Upon Request

Wine

House Wine	\$24.00/bottle
(Merlot, Cabernet, White Zinfandel or Chardonnay)	
Sparkling Wine	\$24.00/bottle
Non-Alcoholic Sparkling	\$15.00/bottle

*Wine List Available Upon Request

Build-Your-Own Mimosa Station

Champagne	\$20.00/bottle
Orange Juice	\$6.00/carafe
Fruit Garnish (20 pieces)	\$10.00