



## *Banquet Policies and Procedures*

### *Deposits and Cancellation*

A deposit is required to book your event. Your date is not confirmed until your deposit is received. This deposit is non-refundable, nor is it transferable to another date.

### *Guarantee and Final Payment*

Event attendance must be estimated at the time of booking. A final guarantee of attendance is due to the catering office by noon, four business days prior to your event. If your final guarantee of attendance is not received by this time, the expected number of guests on the event contract will be considered the final guarantee. Ovation Catering will invoice the customer based upon the final guarantee or the actual number of meals served, whichever is greater.

### *Room Rental and Minimums*

Room rental rates and food & beverage minimums vary depending on the date. If the food and beverage minimum for your event is not met, you will be charged the difference. The food & beverage minimum does not include sales tax, cash bar sales or any other items that are not related to food and beverage.

### *Service Charges, Taxes and Payment Methods*

A service charge of 18% will be added to all food and beverage services. All federal, state and municipal taxes are applicable and will be assessed to all goods and services (including service gratuity and room rental). If Ovation Catering is found to be liable for any sales taxes not paid in connection with your event, you will be required to pay these taxes, penalties and interest assessed against Ovation Catering. Groups requesting sales tax exemption must submit a valid Wisconsin Certificate of Exemption Status at least 5 business days prior to the scheduled function in order to be approved for exemption status.

All payments are required in cash, cashiers check or credit card. There is a 2.85% processing fee if you choose to pay by credit card.

### *Food and Beverage Service*

All federal, state and municipal laws with regard to food and beverage purchase and consumption will be strictly adhered to. Ovation Catering will not dispense alcoholic beverages to anyone under legal drinking age or to any parties considered under the influence of alcohol. All food and beverage consumed on the Marcus Center's premises must be supplied and served by Ovation Catering.

### *Linen, China and Wait Staff*

Menu items include linen, china and wait staff. Check with the catering office for details and for discounts on receptions that only require "drop-off" service. Catering orders grossing less than \$300 are subject to a \$100 per server fee.

### *Staffing*

We require one bartender per 100 guests. Bars grossing less than \$350 per bartender are subject to a \$100 bartender fee. If you choose a sit-down dinner, one waitress for every 25 guests will be provided. If you choose a buffet dinner, one waitress for every 30 guests will be provided. Requests for more staff than these ratios provide will result in additional labor charges.

### *Entrée Choices*

You may offer your guests up to two individual entrée choices or one duet entrée. If selecting two individual entrees, you must provide escort cards for each individual guest that indicates their entrée choice. We welcome the opportunity to create special menus to accommodate any dietary needs.

### *Damages and Lost Items*

You are responsible for damages to the premises or any of our equipment caused by you, your guests or any independent contractors attending your event. Ovation Catering is not responsible for loss of any items left on the premises prior to, during or after your event.

If valuable items must be left in any banquet area, it is recommended that a security firm be retained at the group's expense. The catering office will assist in making any arrangements. We retain the right to approve, coordinate and monitor any supplemental security services.



## *Banquet Policies and Procedures*

### *Decorations*

Decorating is allowed but must be pre-approved by the catering office. Open-flame candles are strictly prohibited; however, you may bring in candles that are enclosed. Banner or display items may not be affixed to any stationary wall, floor, windows or ceiling with nails, tape or any other substances in order to prevent damage to the fixtures and furnishings.

### *Set-up and Tear-down*

Availability of Bradley Pavilion for set-up is subject to our schedule of events. The minimum amount of time allotted between two events is 2 hours. We will inform you when you will be allowed to set up. Any vendors bringing in items for your reception are responsible for the handling and setting up of those items.

Changes in banquet room arrangements within 24 hours will be subject to additional labor charges.

Your event must conclude by 12midnight. Guests and invitees must vacate the premises by 12:30am. You, the client, are responsible for making arrangements with your vendors for tear-down at the end of the reception. Any centerpieces, decorations or equipment must be removed upon conclusion of the reception as items may not be stored in the hall overnight.

### *Audio Visual Equipment*

Audiovisual equipment may be rented through the catering office. Approval by the catering department is required before any audiovisual equipment is allowed onsite by the client.

### *Specialty Linen*

White tablecloths, skirting and napkins are provided. Other options are available at an additional fee. Contact the catering office for arrangements.

### *Parking*

A parking structure is located directly north of the Marcus Center on State Street. It is connected to the Marcus Center by a third floor skywalk. If you wish to offer complimentary parking to your guests, please contact the catering office for details.

### *Prices*

Stated prices are subject to increases and are only valid for 60 days.

### *Music Policy*

Because of the location of the theatres at the Marcus Center for the Performing Arts, there is a music policy in effect which states that any contracted band and/or DJ must play at a level agreed to by the Marcus Center. Therefore, your entertainment must be pre-approved by Ovation Catering and the Marcus Center for the Performing Arts before you contract with them. Confetti cannons, fog machines and smoke machines are prohibited.

### *Thank You*

Thank you for your interest in Ovation Catering. Enclosed is a sampling of the menus we can provide. You should not feel limited by these choices as we are pleased to customize a tailor-made menu just for you.

We look forward to serving you and assisting you with all your details. Our catering staff is pleased to provide recommendations for music, floral, transportation, photography and other services. Please do not hesitate to contact the catering office with any questions you may have.

## Dinner Selections

### FIRST COURSE

Select one of the following:

#### Classic Caesar Salad

Crisp romaine lettuce tossed with fresh parmesan cheese and seasoned croutons then finished with creamy Caesar dressing.

#### Sun-Dried Tomato Salad

Assorted greens, cucumber allumettes, grape tomatoes and crumbled feta cheese accented with a sun-dried tomato vinaigrette.

#### Market Salad

Assorted greens with carrots, jicama, cucumber, grape tomatoes, enoki mushrooms and sunflower seeds. Dressed with our own house vinaigrette.

#### Fresh Fruit Salad

Mixed greens tossed with a variety of fresh fruits and highlighted by a raspberry vinaigrette dressing.

### ENTRÉES

Entrée selections accompanied by fresh garden vegetables, choice of potato, rice or pasta, warm rolls and butter and beverage (coffee, hot tea or milk).

#### Chicken Saltimbocca \$23.95

Boneless chicken breast with prosciutto ham and provolone cheese. Finished with a mornay sauce.

#### Parmesan Crusted Chicken \$22.95

Parmesan crusted boneless chicken breast accented with a roasted red pepper coulis.

#### Roasted Duck \$27.95

Semi boneless roasted duck served with a cranberry coulis.

#### Chicken Piccata \$22.95

Sautéed chicken breast with a light sauce of garlic, capers and lemon.

#### Chicken en Croute \$23.95

Boneless breast of chicken filled with a combination of broccoli buds, onions, red peppers and cheddar cheese. Wrapped in puff pastry, baked until golden brown and presented on a bed of supreme sauce.

#### Stuffed Flank Steak \$25.95

Flank steak stuffed with spinach, parmesan and red pepper.

#### Filet Mignon \$30.95

Roasted center cut filet with a peppercorn cream sauce.

#### Roast Sliced Tenderloin \$29.95

Hand-carved, seared tenderloin with a peppercorn cabernet glaze.

#### Roast Prime Rib of Beef \$26.95

Slowly roasted and hand-carved, served with your choice of sauce. (natural au jus or horseradish cream)

#### Sliced Sirloin of Beef \$22.95

Served with a mushroom bordelaise sauce.

#### Stuffed Roast Loin of Pork \$23.95

Hand-carved pork loin split and stuffed with spinach, gorgonzola cheese and onions. Accompanied by a pork demi-glaze.

#### Jumbo Pasta Shells \$22.95

Stuffed with parmesan and ricotta cheeses, spinach and fresh herbs. Served on top of a roasted garlic marinara sauce.

#### Tuscan Eggplant \$22.95

Eggplant layered with grilled portabellas and mozzarella topped with a seasonal vegetable ratatouille.

#### Grilled Tofu Stir Fry \$22.95

Grilled tofu with sugar snap peas, shiitake mushrooms, broccoli, carrots, peppers and bok choy in a spicy Szechuan sauce.

#### Mahi Mahi \$26.95

Mahi Mahi with a spicy pineapple chutney.

#### Salmon ala Fresco \$25.95

Fresh grilled salmon fillet with a lemon dill butter.

### DESSERTS

#### \$3.95 each

Assorted Cheesecakes  
Warm Cinnamon Apple Dumpling with Caramel Glaze  
Tiramisu  
Bread Pudding  
Chocolate Mousse with Fresh Raspberries

#### \$4.95 each

Molten Chocolate Cake  
Apple Crumb Tart  
Mountain Berry Flan  
Chocolate Saucy Cake  
Bradley Trio (stuffed strawberry, lemon square and chocolate truffle)

All prices are subject to 18% service charge and sales tax.

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## Dinner Duets & Buffets

### DUET ENTRÉES

Entrée selections accompanied by fresh garden vegetables, choice of potato, rice or pasta, warm rolls and butter and beverage (coffee, hot tea or milk)

#### **Chicken Piccata and Grilled Salmon** \$26.95

Sautéed chicken breast with garlic, capers and lemon paired with a grilled salmon fillet with a lemon dill butter.

#### **Stuffed Chicken and Sliced Sirloin of Beef** \$23.95

Breast of chicken stuffed with a wild rice and mushroom blend baked golden brown in puff pastry. Hand-sliced sirloin of beef finished with a mushroom bordelaise sauce.

#### **Tournedos Rossini and Mahi Mahi** \$31.95

Seared tenderloin filet with chicken liver and black truffle pate paired with grilled Mahi Mahi accompanied by a spicy pineapple chutney.

#### **Garlic Shrimp and Filet** \$32.95

Jumbo shrimp sautéed in garlic butter paired with center cut tenderloin filet with a peppercorn cream sauce.

#### **Steaks and Chops** \$32.95

A grilled filet of beef, lamb chop and pork chop create the perfect trio with an assiette of sauces.

#### **Sliced Tenderloin and Pancetta-Wrapped Scallops** \$33.95

Hand-carved tenderloin topped with a peppercorn cabernet glaze paired with pancetta-wrapped jumbo scallops on a bed of tomato relish.

### DINNER BUFFETS

(MINIMUM OF 30 PEOPLE)

\*If less than 30 people, add \$2.00 to the per person buffet price.

#### **Bradley Buffet** \$23.95

Fresh Rolls and Butter

#### CHOICE OF THREE OF THE FOLLOWING:

- Assorted Fresh Fruit
- Tossed Garden Greens with Dressing
- Marinated Pasta Vegetable Salad
- American Potato Salad
- Marinated Tomato Cucumber Salad
- Asian Coleslaw

Chef's selection of fresh vegetable and potato

#### CHOICE OF TWO ENTRÉES:

- Chicken Bistro with French Cream Wine Sauce
- Boneless Pork Loin with Apple Essence
- Beef Bourguignonne
- Sliced Sirloin of Beef with Mushroom Bordelaise
- Coconut Crusted Tilapia
- Home-Baked Vegetable Lasagna
- Potato Encrusted Cod

Coffee, Hot Tea or Milk

#### **Executive Buffet** \$31.95

Served at table: Choice of salad and warm rolls and butter.

#### CHOICE OF FOUR OF THE FOLLOWING:

- Fresh Fruit Display
- Garden Vegetables with Dill Dip
- Marinated Pasta Vegetable Salad
- Crab Tortellini Salad
- Decorated Smoked Salmon with Crackers
- BLT Pasta Salad

Chef's selection of fresh vegetable and potato

#### CHOICE OF TWO ENTRÉES

- Roasted Peppercorn Tenderloin
- Sautéed Garlic Shrimp
- Chicken Piccata
- Grilled Salmon
- Stuffed Roast Loin of Pork
- Jumbo Stuffed Pasta Shells

Coffee, Hot Tea or Milk

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## Hors d'oeuvres

### HOT SELECTIONS

Priced per piece

#### \$1.55 each

BBQ Chicken Wing  
Assorted Quiche Bite  
Mozzarella Marinara  
Sweet & Sour Cocktail Meatball  
Bacon Wrapped Water Chestnut  
Assorted Pizzetta  
Artichoke Gratin

#### \$1.75 each

Asian Vegetable Spring Roll with Sweet Chili Dipping Sauce  
Pot Sticker with Ginger Soy Dipping Sauce  
Stuffed Mushroom (Florentine or Italian Sausage)  
Miniature Chicken Parmesan Skewer  
Bacon Wrapped Almond Stuffed Date  
Mini Stuffed Potato Skin

#### \$2.15 each

Roasted Vegetable Tart  
Mushroom Cap filled with Crab  
Southwestern Beef Empanada with Salsa Picante  
Blue Cheese & Fresh Scallion Cheese Tart  
Bacon Wrapped Tenderloin Lollipop  
Goat Cheese and Blueberry Phyllo Cup

#### \$2.50 each

Grilled Chicken Brochette with Honey Pecan Glaze  
Beef Tenderloin Satay with Teriyaki Sauce  
Crab Stuffed Shrimp  
Wild Mushroom Tart  
Mini Beef Wellington  
Scallop Wrapped in Bacon

### COLD SELECTIONS

Priced per piece

#### \$1.55 each

Cucumber Canapé  
Fresh Italian Bruschetta  
Prosciutto Grissini  
Deviled Egg, Curried or Traditional  
Caprese Skewer  
Vegetable Spread in Mini Bouché  
Cucumber Feta Crostini

#### \$1.75 each

Shrimp Canapé  
Stuffed Strawberry  
Asparagus wrapped with Turkey & Herbed Cheese  
Lox Canapé  
Antipasto Skewer  
Southwest Lollipop

#### \$2.50 each

Lime Poppyseed Marinated Fruit Kabob  
Chilled Jumbo Shrimp  
Mini Crepe with Crab Mousse  
Slivered Duck Crostini with Blueberry Chutney  
Roast Tenderloin Crostini with Garlic Aioli

### MINIATURE SANDWICHES

Priced per piece

#### Hot Sandwiches - \$2.25 each

Open Faced Mini Reuben  
Mini Chicago Dog or Mini Brat  
Roast Turkey & Cheddar Slider  
BBQ Pork & Slaw Slider  
Beef Burger or Turkey Burger Slider

#### Cold Sandwiches - \$1.95 each

Mini Focaccia Sandwiches (ham, turkey, or salami and provolone)  
Silver Dollar Sandwiches (ham, turkey, or roast beef)  
Mini Veggie Wraps (served with cucumber sauce)  
Mini BLT  
Tea Sandwiches (Albacore Tuna, Smoked Salmon & Dill,  
Cucumber, Curried Chicken)

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## Hors d'oeuvres

### TRAYS AND DISPLAYS

	100pp	50pp
Domestic and Imported Cheese and Fruit	\$300	\$185
Fresh Fruit Display	\$250	\$140
Served with Chocolate Fondue		Add \$75
Antipasto Platter (assortment of Italian meats, cheeses and marinated salads)	\$375	\$210
Vegetable Crudit� with Dip	\$175	\$100
Grilled Vegetable Platter with Pesto Dip	\$200	\$125
Decorated Smoked Salmon from the Garde Manger	\$200	
Decorated Smoked Trout from the Garde Manger		\$125
Spread Tray (artichoke dip, hummus, salmon spread and spinach dip served with assorted flatbreads)	\$285	
Taco Dip Tray with Tortilla Chips	\$190	\$100
Bread Round with Spinach Dip		\$80
Reuben Dip with Rye Bread		\$100
Tri-Hummus Platter (roasted red pepper, garlic and cucumber dill hummus with toasted pita bread)		\$100
Warm Artichoke Cheese Gratin�e		\$145
Imported Cheese Display	\$27/ pound	
Wisconsin Cheese Tray	\$20/ pound	
Wisconsin Cheese and Sausage Board	\$24/ pound	
Chocolate Fountain (served with pretzels, angel food bites, pineapple wedges, strawberries, banana, pear slices, dried apricots, grapes and assorted melons)	\$395	

### SNACKS AND SWEETS

Nachos served with Cheese Sauce & Toppings	\$19 / pound	Tortilla Chips served with Salsa	\$14 / pound
Deluxe Mixed Nuts	\$16 / pound	Pretzels or Popcorn	\$6 / pound
Dry Roasted Peanuts	\$9 / pound	Party Snack Mix	\$10 / pound
Home Baked Cookies	\$15 /dozen	Tea Cookies	\$16 / pound
Brownies	\$60 / half sheet	Fresh Fruit Bars	\$70 / half sheet
Dessert Bars (turtle, lemon, raspberry)	\$70 / half sheet	Fancy Petite Pastries	\$28 / dozen
Chocolate Dipped Fruit	\$28 / dozen	Mini Chocolates	\$20 / dozen
Mini Sweets (cream puffs, �clairs, fruit tarts and cheesecake bites)	\$20 / dozen		

### DESSERT BUFFET

(MINIMUM OF 30 PEOPLE)

(add \$1.00 to Traditional and \$2.00 to Deluxe Buffets for groups less than 30 people)

#### Traditional

Assorted Tortes and Cheesecakes  
Assorted Mini Sweets and Dessert Bars  
Regular and Decaf Coffee  
Assorted Hot Teas

\$9.25/guest

#### Deluxe

Assorted Tortes and Cheesecakes  
Petite Pastries and Assorted Mini Sweets  
Chocolate Fountain offered with pretzels, angel food bites, pineapple wedges, strawberries, banana, pear slices, dried apricot, grapes and assorted melons  
Viennese Coffee Service (with whipped cream and chocolate shavings)  
Fine Selection of Teas

\$14.95/guest\*

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## Stations

\*Prices are based on 1.5 hours of service and a minimum of 50 guests.  
A minimum of 3 stations required.

### CARVING STATION

Includes appropriate condiments and rolls.

Inside Round of Beef	\$275 / 100 Guests
Roast Tenderloin of Beef	\$170 / 30 Guests
Roast Whole Turkey Breast	\$195 / 80 Guests
Baked Virginia Ham	\$195 / 80 Guests
Oven Roasted Pork Loin	\$160 / 50 Guests

### Pasta Station \$11.95

Guests create their own pasta entrée from the following items: penne pasta and cheese tortellini, Italian sausage, marinated chicken breast strips, fresh mushrooms, onions, broccoli, green pepper, marinara sauce and alfredo sauce.

Guests may complete their creation with fresh parmesan cheese and crushed red pepper.

Accompanied by soft breadsticks.

### Fruit Crepe Station \$7.95

Fresh crepes filled with

Cinnamon apple

Seasonal berries

Chocolate mousse

Finished with whipped cream and powdered sugar

### European Sausage Station \$10.95

Bratwurst, knackwurst and polish sausages served over baked sauerkraut. Accompanied by braised red cabbage and German spaetzels.

### International Cheese and Dessert Station \$11.95

Domestic and imported cheeses including brie wheels with apricot and raspberry sauces. Accompanied by a fresh fruit display with chocolate fondue as well as mini éclairs, cream puffs, tortes and cheesecakes.

### Mashed Potato Bar – Make your own “Po-Tini” \$8.95

Garlic mashed potatoes with the following toppings:

Herb gravy, shredded cheddar, sour cream, chives, smoked bacon, diced ham and broccoli florets.

Served in a martini glass.

### Salad Station \$9.95

Vegetable Crudité

Tossed Caesar salad with seasoned croutons

Antipasto salad with mozzarella and pepperoni

Asian coleslaw

### Seafood Station \$18.95

Chilled jumbo shrimp with cocktail sauce and lemons

Crab tortellini salad

Bacon wrapped scallops

Decorated smoked salmon with crackers

### South of the Border Station \$12.95

Build your own fajita from the following items: soft flour tortillas, marinated strips of tenderloin and chicken breast, sautéed peppers and onions, shredded cheddar, lettuce, sour cream and salsa. Accompanied by refried beans, Spanish rice and tortilla chips.

### Risotto Station \$11.95

Wild mushroom risotto

Sun-dried tomato risotto

Lemon parmesan risotto

Creamy asparagus and fontina risotto

### Asian Station \$13.95

Vegetable spring rolls with sweet chili dipping sauce

Beef with broccoli

Sweet & sour chicken with pineapple, peppers and onions

Szechuan shrimp with vegetables

Stir-fried rice and steamed white rice

Fortune cookies

\*Any of the above stations may be made into an action station.  
\$100 per chef. One chef per 100 guests required.

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## Spirits and Beverages

### BEVERAGES

House Brands
Call Brands
Premium Brands
House Wines
Select Wines
Premium Wines
Beer (Non-alcoholic available)
Premium Beer
Soda
La Croix Sparkling Water
Bottled Spring Water

### CASH BAR

Drinks purchased by guest

\$4.50 and up
\$5.00 and up
\$5.25 and up
N/A
N/A
\$6.00
\$3.50
\$4.25 and up
\$2.00
\$2.25
\$2.25

### HOST BAR

Drinks purchased by hosting party

\$4.25 and up
\$4.75 and up
\$5.00 and up
\$4.50
\$5.25
\$5.75
\$3.25
\$4.00 and up
\$1.75
\$2.00
\$2.00

### COCKTAILS BY THE CLOCK

A complete one-hour cocktail party including a selection of spirits, wines, soft drinks and bar snacks. Available to groups of 50 or more. Priced per person.

	House	Call	Premium
First Hour	\$10.75	\$12.75	\$14.75
Second Hour	\$7.75	\$9.75	\$12.75
Each Additional Hour	\$5.00	\$5.75	\$9.50

### ALA CARTE BEVERAGES

Keg Domestic Beer	\$250/ Half Barrel
Keg Premium Beer	\$350 and up / Half Barrel
Champagne Punch	\$55 / Gallon
Margaritas	\$60 / Gallon
Fruit Punch	\$30 / Gallon
Coffee	\$25 / Gallon

We recommend one bartender per 100 guests.  
Bars grossing less than \$350 per bartender are subject to a \$100 bartender charge.

## Wine List

### CHAMPAGNE

	Bottle
Wycliff Brut Champagne	\$19.00
Ballatore Gran Spumante	\$28.00

### SELECT WINES

Canyon Road:	Bottle
Chardonnay	\$24.00
Sauvignon Blanc	\$24.00
Cabernet Sauvignon	\$24.00
Merlot	\$24.00
Woodbridge:	
White Zinfandel	\$24.00

### PREMIUM WINES

	Bottle
Le Grand Pinot Noir	\$28.00
McWilliams Cabernet Sauvignon	\$28.00
McWilliams Chardonnay	\$28.00
Ecco Domani Pinot Grigio	\$28.00
JJ Muller Riesling	\$28.00

### EXECUTIVE WINES

	Bottle
Starling Castle Riesling	\$30.00
Casillero del Diablo Carmenare	\$30.00
Don Miguel Gaston Malbec	\$30.00
Martin Codax Albarino	\$32.00
Penfolds Koonunga Hill Shiraz Cabarenet	\$32.00
Charles Krug Sauvignon Blanc	\$36.00

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## Luncheon Entrées

### LUNCHEON ENTRÉES

All entrées served with choice of coffee, tea or milk.  
Enjoy soup or salad for an additional \$3.00 per person.

#### Cold Selections

##### Lemon Pepper Chicken Caesar Salad \$10.95

Lemon pepper grilled chicken breast delicately arranged on a bed of crisp romaine lettuce tossed with fresh parmesan cheese and seasoned croutons then finished with creamy Caesar dressing.

##### Bradley Pavilion Wrap \$9.95

A fresh blend of carrot, cucumber, squash, zucchini, lettuce and tomato rolled together with a smokey chipotle cucumber spread. Garnished with fresh fruit.

##### Club Croissant \$9.95

A fresh croissant piled high with bacon, ham, turkey, cheese, lettuce and tomato. Served with fresh fruit and coleslaw.

##### Roasted Cashew Chicken Salad \$10.95

Grilled chicken breast, honey roasted cashews, sliced strawberries, green onion and crumbled bleu cheese on a bed of mixed greens. Served with honey balsamic vinaigrette.

##### Southwest Steak Salad \$10.95

Grilled seasoned flank steak tossed with corn, tomato, chilies, tortilla strips and dressed romaine lettuce. Served with assorted rolls and breadsticks.

#### Hot Selections

##### Vegetable Lasagna \$10.95

Fresh vegetable and cheese lasagna in a rich marinara sauce complimented with garlic bread. Garnished with fresh fruit.

##### Chicken and Mushroom Crepes \$11.95

A tender chicken breast sautéed with mushrooms and tarragon then folded in a fresh crepe and topped with a black mustard seed velouté. Fresh vegetable garni.

##### Parmesan Crusted Chicken \$11.95

Served with smashed red potatoes, green beans and a red pepper and basil coulis.

##### Potato Encrusted Cod \$10.95

Baked cod fillet served with rice, chef's vegetable, rolls and butter.

##### Chicken Benito \$11.95

Sautéed breast of chicken and fresh spinach served atop a creamy three cheese fettuccine alfredo.

##### Grilled Tofu Stir Fry \$11.95

Grilled tofu with sugar snap peas, shiitake mushrooms, broccoli, carrots, peppers and bok choy in a spicy Szechuan sauce.

##### Fresh Salmon Fillet \$12.95

Grilled Salmon fillet dressed with a lemon beurre blanc and complimented by rice pilaf and fresh broccoli. Served with warm rolls and butter.

Compliment your luncheon by adding one of the following desserts:  
Apple Pie, Fresh Fruit Drizzled with Grand Marnier, Carrot Cake or Assorted Dessert Bars  
\$3.00 per person

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## Luncheon Buffets

### LUNCHEON BUFFETS

(MINIMUM OF 30 PEOPLE)

\*If less than 30 people, add \$2.00 to the per person buffet price.

All buffets served with choice of coffee, tea or milk.

#### Cold Deli Buffet

Build your own favorite combination. Select from:  
Baked Breads and Rolls  
Sliced Beef, Turkey, Ham and Tuna Salad  
Sliced Wisconsin Cheeses  
Tomatoes, Onions, Pickles  
Potato Chips  
Asian Cole Slaw  
\$13.95

#### Soup, Salad & Sandwich

Chef's Specialty Soup  
Primavera Pasta Salad  
Potato Chips  
Assorted Mini Deli Sandwiches  
(Turkey, Ham, Roast Beef & Tuna Salad)  
\$12.95

#### Mexican Buffet

Tortilla Chips and Salsa  
Southwest Garden Salad  
Marinated Chicken Fajitas  
Warm Flower Tortillas  
Cheese Enchiladas  
Refried Beans  
Spanish Rice  
\$14.95

#### American Buffet

Marinated Tomato, Onion & Cucumber Salad  
Jumbo Hot Dogs  
Grilled Hamburgers  
Potato Chips  
Baked Beans  
Corn Cobbettes  
Buns, Relishes and Condiments  
\$14.95

#### Italian Buffet

Diced Tomato and Mozzarella Salad  
Garlic Bread  
Antipasto Salad  
Fresh Fruit Platter  
Italian Marinated Chicken Breast  
Tortellini in Parmesan Cheese Sauce  
Vegetable Lasagna  
\$14.95

#### BBQ Buffet

Fresh Shredded Coleslaw  
Creamy Potato Salad  
BBQ Chicken  
Pulled BBQ Pork  
Slow Simmer Green Beans with Onions  
Watermelon Wedges  
Rolls, Butter  
\$14.95

#### Country Buffet

Pasta Vegetable Salad  
Almond Flavored Fruit Salad  
Old Fashioned Mashed Potatoes and Gravy  
Homemade Meatloaf  
Oven Baked Chicken  
Country Style Green Beans  
Rolls, Butter  
\$14.95

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## Breakfast Buffets & Coffee Breaks

### BREAKFAST BUFFETS

(MINIMUM OF 30 PEOPLE)

\*If less than 30 people, add \$2.00 to the per person buffet price.

#### Traditional

Scrambled Eggs  
Country Sausage  
Crisp Bacon  
Oven Roasted Potatoes  
Assorted Muffins, Danish and Donuts  
Assorted Juices  
Regular and Decaf Coffee  
Assorted Herb and Breakfast Teas

\$10.95

#### Continental

Assorted Breakfast Breads and Pastries  
Assorted Juices  
Regular and Decaf Coffee  
Assorted Herb and Breakfast Teas

\$6.95

#### Champagne Brunch Buffet

Glass of Champagne with Fresh Strawberry  
Fruit and Cheese Display  
Scrambled Eggs  
Pancakes with Syrup  
Whole Smoked Salmon  
Whole Roast Ham  
Lyonnais Potatoes  
Pasta Salad  
Assorted Danish and Donuts  
Assorted Fruit Juices  
Regular and Decaf Coffee  
Assorted Teas

\$16.95

#### Deluxe

Sliced Gourmet Pit Ham  
Pancakes with Syrup  
Scrambled Eggs  
Oven Roasted Potatoes  
Assorted Muffins, Danish and Donuts  
Bagels with Cream Cheese  
Assorted Juices  
Regular and Decaf Coffee  
Assorted Herb and Breakfast Teas

\$12.95

#### Executive Continental

Seasonal Fresh Fruit Display  
Assorted Breakfast Breads and Pastries  
Bagels with Cream Cheese  
Assorted Juices  
Regular and Decaf Coffee  
Assorted Herb and Breakfast Teas

\$8.95

### COFFEE BREAKS

Fancy Danish	\$17.00/ dozen
Assorted Donuts	\$17.00/ dozen
Assorted Muffins	\$20.00/ dozen
Mini Croissants	\$20.00/ dozen
Bagels and Cream Cheese	\$17.00/ dozen
Multi Grain Bars	\$15.00/ dozen
Fruit Yogurt	\$15.00/ dozen

Home Baked Cookies	\$15.00/ dozen
Tea Cookies	\$16.00/ pound
Brownies	\$60.00/ half sheet
Dessert Bars (turtle, lemon, raspberry)	\$70.00/ half sheet
Whole Fruit	\$15.00/ dozen
Candy Bars	\$17.00/ dozen
Potato Chips (individual bags)	\$12.00/ dozen
Pretzels (individual bags)	\$12.00/ dozen

Coffee	\$25.00/ gallon
Hot Chocolate	\$22.00/ gallon
Tea	\$1.75/ each
Fruit Juice	\$29.00/ half gallon
Soda	\$2.00/ can
La Croix Sparkling Water	\$2.00/ can
Bottled Spring Water	\$2.00/ bottle
Iced Cappuccino	\$2.75/ bottle
Iced Tea	\$18.00/ gallon

All prices are subject to 18% service charge and sales tax.

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