

Menu  
*Banquet*



THE  
OSTHOFF  
RESORT™



*Your Place on the Lake.™*

Elkhart Lake, WI • 800.876.3399

# Breakfast

## Continental Breakfast Buffets

Buffets include coffee, tea and milk.

Any buffet may be selected on weekends. Alternate buffets may be selected for an additional \$100.

### MONDAY

#### The Village Continental

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Bananas Foster Bread with Walnuts

Chocolate Cherry Brunch Bread

Whipped Butter, Jellies and Jams

Cranberry-Grand Marnier Orange Muffin

Assorted Bagels with Cream Cheese and Preserves

\*\*\*

Sliced Seasonal Fresh Fruit

\*\*\*

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Milk

**\$16 per person, plus tax and gratuity**

### TUESDAY

#### The Elkhart Lake Classic

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Lemon Cheese Danish

Cinnamon Apple Coffee Cake

Peach Spice Nut Muffin

Assorted Bagels with Cream Cheese and Preserves

\*\*\*

Sliced Seasonal Fresh Fruit

\*\*\*

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Milk

**\$16 per person, plus tax and gratuity**

### WEDNESDAY

#### Marketplace Continental

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Blueberry Citrus Muffin

Caramelized Pineapple Ginger Brunch Bread

Apple Streusel Kuchen

Assorted Bagels with Cream Cheese and Preserves

\*\*\*

Sliced Seasonal Fresh Fruit

\*\*\*

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Milk

**\$16 per person, plus tax and gratuity**

### THURSDAY

#### The Osthoff Premiere

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Dark Chocolate Chunk Espresso Muffin

Cherry Almond Coffee Cake

Cinnamon Rolls with Cream Cheese Icing

Assorted Bagels with Cream Cheese and Preserves

\*\*\*

Sliced Seasonal Fresh Fruit

\*\*\*

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Milk

**\$16 per person, plus tax and gratuity**

### FRIDAY

#### The Rise and Shine

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Classic Bear Claws

Peach Pecan Coffeecake

Spiced Banana Rum Muffin with Toasted Pecans

Assorted Bagels with Cream Cheese and Preserves

\*\*\*

Sliced Seasonal Fresh Fruit

\*\*\*

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Milk

**\$16 per person, plus tax and gratuity**

# Additional Continental Selections

(May be added to any Continental Breakfast.)

Assorted Breakfast Pastries

**\$24 per dozen, plus tax and gratuity**

Whole Fresh Fruit Basket

**\$20 per dozen, plus tax and gratuity**

Seasonal Sliced Fresh Fruit

**\$3 per person, plus tax and gratuity**

Individual Yogurts and Cereals

**\$24 per dozen, plus tax and gratuity**

Johnsonville Vermont Maple Syrup Breakfast Sausage

**\$3 per person, plus tax and gratuity**

Hickory Smoked Bacon

**\$3 per person, plus tax and gratuity**

House Smoked and Slow-Roasted Bone-In Ham  
with Caramelized Apple and Currant Compote

**\$3.50 per person, plus tax and gratuity**

Buttermilk Biscuits with Southern Style Sausage Gravy

**\$2.50 per person, plus tax and gratuity**

Hash Browned Potatoes with Sautéed Leeks

**\$2.50 per person, plus tax and gratuity**

Osthoff Skillet Potatoes with Sautéed Bell Peppers and Onions

**\$2.75 per person, plus tax and gratuity**

Buttermilk Pancakes with Warm Maple Syrup

**\$2.75 per person, plus tax and gratuity**

Blueberry Ricotta Pancakes with Warm Maple Syrup

**\$3 per person, plus tax and gratuity**

Grilled French Toast Dusted with Sugar

Served with Warm Maple Syrup

**\$2.75 per person, plus tax and gratuity**

Brioche French Toast with Vanilla Bean and Homemade Toasted Pistachio Butter,

Served with Warm Pomegranate-Infused Maple Syrup

**\$4 per person, plus tax and gratuity**

Scrambled Eggs with Wisconsin Cheddar

**\$3 per person, plus tax and gratuity**

Scrambled Eggs with Roasted Sweet Bell Peppers with Smoked Mozzarella

**\$4.50 per person, plus tax and gratuity**

Eggs Benedict

with Citrus Chive Hollandaise

**\$6 per person, plus tax and gratuity**

Eggs Florentine with Prosciutto Ham

Toasted English Muffin with Garlic Sautéed Baby Spinach and Rich Mornay Sauce

**\$6 per person, plus tax and gratuity**

# Breakfast Buffets

*(Minimum of 20 people; a \$100 fee will be added for groups less than 20 people.)*

## The Day Break

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Sliced Seasonal Fresh Fruit

\*\*\*

Bananas Foster Bread with Walnuts

Chocolate Cherry Brunch Bread

Blueberry Citrus Muffin

Assorted Bagels with Cream Cheese and Preserves

\*\*\*

Scrambled Eggs with Wisconsin Cheddar

Hash Browned Potatoes with Sautéed Leeks

Hickory Smoked Bacon and

Johnsonville Vermont Maple Syrup Breakfast Sausage

\*\*\*

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Milk

**\$24 per person, plus tax and gratuity**

## The Morning Glory Breakfast Buffet

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Sliced Seasonal Fresh Fruit

\*\*\*

Lemon Iced Breakfast Bread

Cinnamon Apple Coffee Cake

Peach Spice Nut Muffin

Assorted Bagels with Cream Cheese and Preserves

\*\*\*

Blueberry Ricotta Pancakes with Warm Maple Syrup

Scrambled Eggs with Wisconsin Cheddar

Rosemary Roasted Potatoes with Caramelized Onions

House Smoked and Cured Bone-in Ham, Served with Warm

Apple and Currant Compote

\*\*\*

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Milk

**\$24 per person, plus tax and gratuity**

## The Early Rise Breakfast Buffet

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Sliced Seasonal Fresh Fruit

\*\*\*

Lemoncello Poppyseed Muffin

Cherry Almond Coffee Cake

Cinnamon Rolls with Cream Cheese Icing

\*\*\*

French Toast Flavored with Vanilla Bean and Cinnamon with Warm Maple Syrup

Scrambled Eggs with Roasted Peppers, Tomatoes and Havarti Cheese

Hickory Smoked Bacon and Johnsonville Vermont Maple Syrup Breakfast Sausage

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Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Milk

**\$24 per person, plus tax and gratuity**

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# Hot Breakfast Sandwiches

## French Croissant

Scrambled Eggs with Roasted Sweet Bell Peppers,  
Tomatoes and Smoked Mozzarella Cheese

**\$6 per person, plus tax and gratuity**

## Osthoff Egg Sandwich

Scrambled Eggs, Apple Smoked Bacon and  
Aged Wisconsin Cheddar on English Muffin

**\$6 per person, plus tax and gratuity**

## Breakfast Burrito

Scrambled Eggs with Scallions, Chorizo and  
Pepper Jack Cheese, Served with Roasted Poblano Chili  
and Tomatillo Sauce and Sour Cream

**\$6 per person, plus tax and gratuity**

## Ham and Cheddar Biscuit

Hardwood Smoked Ham with Scrambled Eggs, Aged White  
Cheddar Cheese, Served on Warm Homemade Biscuit

**\$6 per person, plus tax and gratuity**

# Brunch Buffets

*(Minimum of 20 people; a \$100 fee will be added for groups less than 20 people.)*

## Osthoff Grand Brunch

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Sliced Seasonal Fresh Fruit with Yogurt Dip

Chocolate Cherry Brunch Bread

Lemon Cheese Danish

Blueberry Citrus Muffin

\*\*\*

Blueberry Pancakes with Hot Maple Syrup

Eggs Florentine, Toasted English Muffin Topped with Garlic Sautéed Baby Spinach,

Prosciutto Ham, Poached Egg and Mornay Sauce

Hickory Smoked Bacon and Johnsonville Vermont Maple Syrup Breakfast Sausage

Herb Roasted Potatoes with Caramelized Onions and Sweet Bell Peppers

\*\*\*

Rosemary Roasted Chicken with Natural Pan Jus, Finished with Aged Dark Balsamic Vinegar,  
and Creamy Herb Polenta

Seared Atlantic Salmon with Grapefruit Basil Butter and Grilled Asparagus

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Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Milk

**\$32 per person, plus tax and gratuity**

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## Palm Garden Brunch

Chilled Orange, Apple, and Cranberry Fruit Juices

\*\*\*

Sliced Seasonal Fresh Fruit with Yogurt Dip

Cherry Almond Coffee Cake

Cinnamon Rolls with Cream Cheese Icing

Dark Chocolate Chunk Espresso Muffin

\*\*\*

Salmon Lox with Capers, Red Onion, Crème Fraîche Dill Sauce and Toasted Bagels

\*\*\*

Spring Green Salad with Slow-Roasted Beets, Wisconsin Chèvre Cheese and

Pistachio Vinaigrette

Bowtie Pasta Salad with Roasted Mushrooms and Garlic Vinaigrette

\*\*\*

Scrambled Eggs with Roasted Sweet Bell Peppers, Tomatoes and

Smoked Mozzarella Cheese

Blueberry and Ricotta Pancakes with Warm Maple Syrup

Hash Browns with Melted Leeks

\*\*\*

Smoked Ham with Warm Caramelized Apple and Currant Compote

Three Cheese Ravioli with Roasted Tomato Sauce Finished with Touch of Cream and Topped with Parmesan Cheese

\*\*\*

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Milk

**\$32 per person, plus tax and gratuity**

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## Omelette Station with Attending Chef

Made-to-Order Omelettes Freshly Prepared by a Chef

Selection of Ham, Bell Peppers, Mushrooms, Onions, Tomatoes and Wisconsin Cheddar

**Chef Fee of \$50 per hour, plus tax**

**\$6 per person, plus tax and gratuity**

## Themed Breaks

### **At The Theatre Break**

Buttered, Caramel and Cheese Popcorn  
"Twizzlers" Licorice  
Assorted Mini Candy Bars  
Soft Pretzel with Honey Mustard  
Potato Chips and Fresh Herb Dip  
**\$9 per person, plus tax and gratuity**

### **European Break**

Chocolate Hazelnut Biscotti  
Brown Butter Almond Madeleines  
Langues du Chat  
Mini Pastry Éclairs Dipped in Belgian Chocolate  
**\$9 per person, plus tax and gratuity**

### **After School Break**

Freshly Baked Cookies  
Classic Oreo Cookies  
Lemon Bars  
Chocolate Brownies with Powdered Sugar  
Served with White and Chocolate Milk  
**\$9 per person, plus tax and gratuity**

### **Aspira Spa Break**

Shrimp and Vegetable Spring Rolls  
Fruit Kabobs with Neufchâtel Yogurt Dip  
Seasonal Vegetable Crudité with Walnut Dipping Sauce  
**\$9 per person, plus tax and gratuity**

### **Mexican Fiesta Break**

Chili Con Queso with Spicy Chorizo and Roasted Poblano Peppers  
Tri-Color Corn Tortilla Chips  
Pico de Gallo  
Guacamole with Cilantro  
**\$9 per person, plus tax and gratuity**

# Dry Snacks

Traditional Chex Mix  
\$16 per pound, plus tax and gratuity

Granola Bars  
\$17 per dozen, plus tax and gratuity

Pretzels with Honey Mustard  
\$16 per pound, plus tax and gratuity

Soft Pretzels with Dipping Sauce  
\$19 per dozen, plus tax and gratuity

Assorted Popcorn  
Caramel, Cheese and Buttered  
\$18 per pound, plus tax and gratuity

Dry-Roasted Peanuts  
\$18 per pound, plus tax and gratuity

Gardetto's Snack Mix  
\$17 per pound, plus tax and gratuity

Tri-Color Tortilla Chips with Salsa  
\$17 per pound, plus tax and gratuity  
*add Guacamole, \$3 per pound*

Fancy Mixed Nuts  
\$22 per pound, plus tax and gratuity

Fruit and Nut Trail Mix  
\$21 per pound, plus tax and gratuity

Osthoff Homemade Cookies  
\$22 per dozen, plus tax and gratuity

Nutri-Grain Fruit Bars  
\$22 per dozen, plus tax and gratuity

Brownies  
\$24 per dozen, plus tax and gratuity

Assorted Homemade Bars  
\$26 per dozen, plus tax and gratuity

# Beverages

Assorted Soft Drinks  
\$2 per can, plus tax and gratuity

Bottled Water  
\$2.25 per bottle, plus tax and gratuity

Individual Bottled Juice  
\$3.50 per bottle, plus tax and gratuity

Assorted Fruit Juices  
\$18 per pitcher, plus tax and gratuity

Milk, Lemonade and Iced Tea  
\$18 pitcher, plus tax and gratuity

Regular and Decaffeinated Coffee  
Hot Tea Included with Coffee Service  
\$32 per gallon, plus tax and gratuity

Fruit Punch  
\$25 per gallon, plus tax and gratuity

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## Bloody Mary Bar

(1-hour limit)

Premium Vodkas, Homemade Bloody Mary Mix,  
Traditional Garnishes  
\$12 per person, plus tax and gratuity

## Mimosa Bar

(1-hour limit)

California Sparkling Wine and Orange Juice  
\$9 per person, plus tax and gratuity

## Hot Chocolate

with Whipped Cream and Marshmallow  
\$28 per gallon, plus tax and gratuity

## Flavored Coffee Station

(Serves 20)

One Gallon of Coffee, Whipped Cream,  
Flavored Creamers and Syrup,  
Cinnamon, Chocolate  
\$80, plus tax and gratuity

## Buffets

### *Buffet of the Day*

Buffets include freshly brewed regular and decaffeinated coffee, assorted teas and milk.  
Any buffet may be selected on weekends. **Alternate buffets may be selected for an additional \$100.**  
**Soup may be added @ \$2 per person.**

*(Minimum of 20 people; a \$100 fee will be added for groups less than 20 people.)*

#### **MONDAY - French Classic Buffet**

Red Bliss Potato Salad with Green Beans and Creamy Dijon Vinaigrette  
Tossed Greens Salad with Poached Pears, Toasted Walnuts and Crumbled Roquefort  
Served with Champagne Herb Vinaigrette

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Bistro French Dip

Sliced Roasted Prime Rib of Beef in Savory Jus Served with French Baguettes  
Accompanied with Savory Jus for Dipping

Coq au Vin

Grilled Chicken Breast with Red Wine, Bacon, Mushrooms and Garlic

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Mocha Génoise Torte and Apple Almond Tart

**\$27 per person, plus tax and gratuity**

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#### **TUESDAY - Fiesta Buffet**

Caesar Salad with Black Beans and Roasted Corn Relish  
Roasted Red Bliss Potato Salad with Chorizo, Peppers and Onions  
Tri-Colored Tortilla Chips with Salsa and Guacamole

\*\*\*

Lime and Tequila Chicken and Steak Fajitas with  
Sautéed Onions, Bell Peppers and Cilantro  
Warm Flour Tortillas

\*\*\*

Sliced Jalapeños, Black Olives, Sour Cream, Diced Tomatoes  
Salsa and Pico de Gallo  
Shredded Cheddar and Jalapeño Jack Cheeses

\*\*\*

Black Bean and Cilantro Spanish Rice

\*\*\*

Madagascar Bourbon Vanilla Bean Cheesecake  
Pecan Tart

**\$27 per person, plus tax and gratuity**

## WEDNESDAY - New York Deli-Style Buffet

Penne Pasta Salad with Grilled Squash, Bell Pepper, Red Onion  
and Goat Cheese with Roasted Tomato and Basil Vinaigrette  
Osthoff American Potato Salad

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Roast Angus Beef Top Round, Hardwood Smoked Ham, Italian Salami,  
Mesquite Smoked Turkey and Corned Beef

\*\*\*

Sliced Provolone, Cheddar and Swiss Cheeses  
Sliced Fresh Tomatoes, Lettuce and Red Onion  
Cherry Pepper Relish

Assorted Mustards, Horseradish and Pesto Mayonnaise

\*\*\*

Basil Parmesan Focaccia, Sheboygan Hard Rolls, Pumpernickel Rye,  
and Vienna White Bread

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Raspberry Swirl Cheesecake with White Chocolate and Graham Cracker Crust  
Gourmet Cookies

**\$27 per person, plus tax and gratuity**

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## THURSDAY - Little Italy Buffet

Classic Caesar Salad  
Caprese Salad

Vine-Ripened Tomatoes, Fresh Mozzarella and Basil  
Extra Virgin Olive Oil

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Grilled Vegetable Antipasto with Zucchini, Squash, Eggplant, Marinated Mushrooms, Peppers, Artichokes,  
Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar

\*\*\*

Sliced Italian Bread and Focaccia  
Caponata with Garlic-Rubbed Crostini

\*\*\*

Grilled Chicken with Pesto Cream Sauce  
Penne Pasta with Italian Sausage, Roasted Roma Tomatoes,  
Sautéed Bell Peppers, Red Onions and Parmesan Cheese

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Mixed Berry Sabayon with Lemon Pound Cake  
Chocolate Hazelnut Praline Cheesecake

**\$27 per person, plus tax and gratuity**

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## FRIDAY - Garden Classic Buffet

Osthoff Mixed Green Salad with Assorted Dressings  
Tomato and Cucumber Salad with Fresh Dill and White Balsamic Vinaigrette  
Curried Chicken Pasta Salad with Sun-Dried Cherries  
Roasted Red Potato Salad with Bell Peppers and Applewood Bacon Vinaigrette

\*\*\*

Shredded Wisconsin Cheddar, Mesquite Smoked Turkey, Hardwood Smoked Ham

\*\*\*

Tomato Wedges, Cucumber Slices and Chopped Applewood Bacon, Blue Cheese Crumbles,  
Homemade Herb Croutons, Hard-Boiled Egg Slices

\*\*\*

Sliced French bread

\*\*\*

Triple Chocolate Chunk Cheesecake with Chocolate Wafer Crust  
Carrot Cake with Cream Cheese Frosting

**\$27 per person, plus tax and gratuity**

# Boxed Lunches

*Limit of three selections.*

Boxed lunches are served with fruit, chips and a jumbo chocolate chip cookie.  
(Beverage not included)

## Turkey Kaiser

Mesquite Smoked Turkey Served on a Kaiser Roll, Wisconsin Colby Cheese with Herb Aioli, Lettuce and Tomato  
**\$16 per person, plus tax and gratuity**

## Ham and Aged Cheddar

Smoked Pit Ham, Served on Artisan White Bread with Wisconsin Aged Cheddar, Caramelized Apple and Honey-Dijon Mustard  
**\$16 per person, plus tax and gratuity**

## Black Angus Prime Rib

Peppercorn Crusted and Slow-Roasted Prime Rib Served on an Onion Roll with Hickory-Smoked Caramelized Onion and Horseradish Aioli  
**\$18 per person, plus tax and gratuity**

## Turkey Pastrami

Free-Range Turkey Breast Seasoned with Our Own Blend of Herbs and Spices, Smoked and Served on Hearty Pumpernickel Bread with a Creamy Five-Vegetable Slaw  
**\$16 per person, plus tax and gratuity**

## Roasted Chicken Wrap

Slow-Roasted Chicken Seasoned with Mexican Herbs and Spices, Served in a Green Chili Flour Tortilla, with Pepper Jack Cheese, Crispy Hearts of Romaine, Red Onion and Avocado Spread  
**\$17 per person, plus tax and gratuity**

## Baby Spinach and Roasted Mushroom

Mélange of Roasted Mushrooms with Garlic, Thyme and Baby Spinach served on Nine-Grain Oat Bread with Boursin Cheese Spread  
**\$15 per person, plus tax and gratuity**

# Plated Sandwiches

Served with homemade salt and vinegar chips, freshly brewed regular and decaffeinated coffee, assorted teas, milk and choice of dessert.

## Roasted Chicken

Slow-Roasted Rosemary Chicken, Served on Sourdough Bread with Provolone Cheese, Marinated Baby Spinach and Sun-Dried Tomato Pesto  
**\$17 per person, plus tax and gratuity**

## Peppercorn Roasted Black Angus Sirloin

Slow-Roasted to Medium Rare and Thinly Sliced on a French Baguette with Big Ed's Gouda, Sprecher Ale-Braised Onions and Horseradish Mayonnaise  
**\$19 per person, plus tax and gratuity**

## Italian Deli

Shaved Prosciutto, Génoise Salami and Capicola on Tomato Focaccia with Fontina Cheese, Roasted Red Peppers, Baby Spinach and Basil Mayonnaise  
**\$18 per person, plus tax and gratuity**

## Braised Pork

Apple Cider-Brined Pork Shoulder Braised with Aromatics, Served on Sourdough Bread with Hooks Blue Paradise Cheese, Sliced Bosc Pears and Caramelized Onion Aioli  
**\$17 per person, plus tax and gratuity**

Desserts are listed on page 25.

# Salads

All salads are served with assorted bread sticks, freshly brewed regular and decaffeinated coffee, tea or milk, and choice of dessert.

## Caesar Salad

Hearts of Romaine Tossed with Traditional Dressing, Garlic Herb Croutons and Shredded Parmesan  
*Served with:*

Slow-Roasted Rosemary Chicken  
**\$17 per person, plus tax and gratuity**

Lemon Herb Grilled Gulf Shrimp  
**\$22 per person, plus tax and gratuity**

Roasted Black Angus Tenderloin of Beef  
**\$25 per person, plus tax and gratuity**

## Orange Glazed Duck Salad

Chiffonade of Napa Cabbage Tossed with Bean Spouts, Toasted Almond and Slow-Roasted Orange Glazed Duck,  
Dressed with Creamy Miso Ginger Dressing and Garnished with Fried Wontons  
**\$18 per person, plus tax and gratuity**

## Black Angus Beef Carpaccio Salad

Peppercorn-Seared and Hardwood-Smoked Black Angus Beef with a Salad of Arugula,  
Roasted Tomatoes, and Hook's Blue Paradise Cheese, dressed with Garlic Vinaigrette  
**\$19 per person, plus tax and gratuity**

## Rosemary Roasted Chicken and Bread Salad

Romaine Hearts Tossed with Cucumber, Vine Ripened Tomatoes, Homemade Focaccia Croutons  
and Roasted Chicken, Dressed with Aged Balsamic and Basil Vinaigrette  
**\$17 per person, plus tax and gratuity**

## Gulf Shrimp and Farro Salad

Arugula Tossed with Slow-Roasted Butternut Squash, Red Onion, Farro, and  
Herb Marinated Grilled Gulf Shrimp, Dressed with Apple Cider Vinaigrette  
**\$22 per person, plus tax and gratuity**

## Fennel Seed Seared Tuna Salad

Butter Lettuce, Shaved Fennel, Cucumber and Seared Rare Sushi-Grade Yellow Fin Tuna,  
Dressed with Fresh Orange Basil Vinaigrette  
**\$24 per person, plus tax and gratuity**

## Roasted Beet and Wisconsin Chèvre Salad

Arugula Tossed Fresh Orange Supreme, Golden Beets and Warm Pistachio-Crusted Wisconsin Chèvre Medallions,  
Dressed with White Balsamic Vinaigrette  
**\$16 per person, plus tax and gratuity**

Desserts are listed on page 25.

# Lunch Entrées

All entrées are served with freshly brewed regular and decaffeinated coffee, assorted teas, milk, Garden Salad and choice of dessert.

## Chicken Cacciatore

Airline Chicken Breast Braised in a Rustic Tomato Sauce with Sweet Bell Peppers, Onions, Garlic and Capers,  
Served with Creamy Black Pepper Parmesan Polenta and Seasonal Vegetables

**\$25 per person, plus tax and gratuity**

## Lobster Mac and Cheese

A Fun Twist on a Classic Dish, White Cheddar Mornay Sauce Tossed with Maine Lobster,  
Basil and Macaroni, Topped with Herb Bread Crumbs

**\$30 per person, plus tax and gratuity**

## Prosciutto Stuffed Pork Loin

Apple Cider Brined Pork Loin Stuffed with Prosciutto, Roasted Fennel, Baby Spinach and Ricotta Cheese,  
Served with Creamy Idaho Mashed Potatoes, Seasonal Vegetables and Natural Pan Jus Finished with Roasted Garlic

**\$25 per person, plus tax and gratuity**

## Spaghetti and Meatballs

Homemade Meatballs Made with Organic Berkshire Pork and Organic Beef, with Ricotta Cheese,  
and Fennel Seed Braised in San Marzano Tomato Sauce with Fresh Basil and Sarvecchio Cheese

**\$24 per person, plus tax and gratuity**

## Grilled Black Angus Sirloin

Grilled 6 oz. Cut, Topped with Creamy Paradise Blue Cheese,  
Served with Whipped Idaho Mashed Potatoes and Seasonal Vegetables

**\$29 per person, plus tax and gratuity**

## Eggplant Cannoli

Grilled Eggplant Filled with Mixture of Ricotta and Parmesan Cheese, Basil, Garlic Sautéed Baby Spinach  
and Toasted Pine Nuts, Topped with Roasted Tomato Jus

**\$24 per person, plus tax and gratuity**

With Shrimp

**\$30 per person, plus tax and gratuity**

Desserts are listed on page 25.

## Chilled Hors d'oeuvres

100 pieces per order *(Minimum of 50 pieces per order)*

### House Cured Salmon Lox

Served on Golden Potato and Zucchini Cake  
with Lemon Caper Crème Fraîche  
\$250 plus tax and gratuity

### Sweet Pea and Basil Crostini

Ricotta Cheese with Sweet Peas, Lemon and Fresh Basil,  
Served on Toasted Crostini and  
Topped with Shaved Pecorino  
\$200 plus tax and gratuity

### Free-Range Turkey Pastrami

Seasoned with Our Own Blend of Herbs and Spices,  
Then Smoked, Served on Pumpernickel Crostini  
with Tart Apple and Celery Root Salad  
\$220 plus tax and gratuity

### Lobster Profiterole

Fresh Maine Lobster Meat, Braised Leeks and  
Tarragon Aioli Served in a Homemade Profiterole  
\$300 plus tax and gratuity

### Chèvre Mousse

Wisconsin Chèvre Flavored with Fresh Basil and Orange,  
Served on a Belgian Endive Leaf with  
Strawberry and Pinot Noir Reduction and Spiced Walnuts  
\$225 plus tax and gratuity

### King Crab and Cucumber Cup

with Fresh Mango, Lime and Chili Oil  
\$250 plus tax and gratuity

### Tuna Tartare

Sushi Grade Yellow Fin Tuna with Chipotle Peppers  
and Pickled Red Onion, Served on a  
Crispy Corn Tortilla  
\$250 plus tax and gratuity

### Southwestern Pork

Braised Pork Shoulder with Dried Red Chilies, Cumin and  
Coriander, Served on a Homemade Cilantro Cracker  
\$225 plus tax and gratuity

### Beef Carpaccio

Peppercorn-Seared Black Angus Beef Served on  
Garlic Toasted Crostini with Piquillo Pepper  
and Red Onion Jam  
\$250 plus tax and gratuity

### Cold Smoked Duck Breast

Sweet Potato Gaufrette with  
Black Pepper and Cherry Sauce  
\$250 plus tax and gratuity

### Chicken Lettuce Cup

Butter Lettuce Cup with Spicy Cabbage,  
Chicken and Crispy Rice Noodles  
\$250 plus tax and gratuity

# Hot Hors d'oeuvres

100 pieces per order *(Minimum of 50 pieces per order)*

## Osso Buco

Braised Strauss Veal Cheeks Served on a Crispy Saffron Risotto Cake, Finished with Gremolata  
**\$250 plus tax and gratuity**

## Crispy Duck

Slow-Roasted Duck Combined with Caramelized Apples and Almonds, Baked in Phyllo Dough, Served with Lingonberry Sauce  
**\$250 plus tax and gratuity**

## Tamarind Glazed Salmon Saté

Grilled Organic Salmon, Brushed with Tamarind Sauce Flavored with Fresh Orange, Ginger and Thai Chilies  
**\$250 plus tax and gratuity**

## Pecan Chicken Saté

Pecan Breaded Chicken Saté, Pan-Seared with Spicy Honey Mustard Dipping Sauce  
**\$250 plus tax and gratuity**

## Chorizo Quesadilla

Grilled Flour Tortilla Filled with Chorizo Sausage and Manchego Cheese  
**\$250 plus tax and gratuity**

## Caramelized Scallop

Grapefruit and Shaved Fennel Salad with Olive Oil Emulsion  
**\$300 plus tax and gratuity**

## Parmesan Polenta Cake

Pan Seared and Topped with Pepperonata and Fresh Basil  
**\$225 plus tax and gratuity**

## Beef Wellington

Guinness-Braised Beef Short Rib and Caramelized Onions Wrapped in Puff Pastry  
**\$300 plus tax and gratuity**

## Empanada

Savory Pastry Filled with Braised Chicken, Green Olives and Tomato  
**\$250 plus tax and gratuity**

## Risotto Fritter

Creamy Gorgonzola and Almond Risotto, Lightly Breaded and Flash Fried with Parmesan Dipping Sauce  
**\$220 plus tax and gratuity**

## Butternut Squash Tartelette

Savory Tart Filled with Slow-Roasted Butternut Squash, Tart Apples and Pecans  
**\$200 plus tax and gratuity**

## Pretzel Crusted Crab Cake

Served with Spicy Mustard Aioli  
**\$300 plus tax and gratuity**

## Warm Brie Crostini

Garlic Toasted Crostini Topped with Brie and a Warm Golden Raisin and Riesling Chutney  
**\$250 plus tax and gratuity**

# Carving Stations

## Whole Roasted Free-Range Turkey Breast (serves 30 people)

Apple Cider Brined Free-Range Turkey Breast, Slow Roasted and Lacquered with Garlic Sage Butter, Served with Herb Aioli and Cranberry Orange Sauce  
**\$150 plus tax and gratuity**

## Hardwood Smoked Cured Ham (serves 50 people)

A Moist and Flavorful Hickory-Smoked Bone-In Ham, Glazed with Brown Sugar, Ginger and Orange  
**\$175 plus tax and gratuity**

## Moroccan Spiced Leg of Lamb (serves 40 people)

Marinated in a Blend of Fragrant Herbs and Spices, Slow Roasted, Served with Apricot Chutney and Green Onion Yogurt Sauce  
**\$325 plus tax and gratuity**

## Hazelnut-Crusted Angus Beef Tenderloin (serves 15 people)

The Finest Choice "Angus" Beef Tenderloin, Crusted in Herbs, Hazelnuts and French Bread Crumbs, Presented with Piquant Horseradish Cream and Piquillo Pepper Red Onion Jam  
**\$250 plus tax and gratuity**

## Pepper-Crusted Slow-Roasted Prime Rib of Beef (serves 40 people)

Choice Roast Rubbed with Cracked Black Pepper and Sea Salt, Roasted Tender, Presented with Pan Jus and Horseradish Cream  
**\$325 plus tax and gratuity**

## Beef Strip Loin with Chimichurri (serves 40 people)

Marinated with Fresh Garlic, Lemon, Red Pepper Flakes, Parsley and Olive Oil, Slow-Roasted and Served with Aioli and Black Olive Orange Tapenade  
**\$300 plus tax and gratuity**

## Rosemary Roast Steamship Round of Beef (serves 150 people)

Prime Cut Steamship Round Rubbed with Garlic, Rosemary and Seasonings, Slow-Roasted and Carved from the Bone, Served with Horseradish Cream Sauce  
**\$475 plus tax and gratuity**

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**\$100 carving attendant fee, plus tax, for a two hour reception.  
\$50, plus tax, for each additional hour.**

*All carving stations include silver dollar rolls and condiments.*

# Chilled Reception Displays

## Wisconsin Cheese and Sausage Display

A Variety of Wisconsin's Finest Cheeses and Summer Sausage, Presented with French Bread and Crackers  
**\$250 plus tax and gratuity**

## Vegetable Crudités with Chef's Herb Dip

Seasonal Variety of Crisp Seasonal Vegetables with Tangy Fresh Herb Dip  
**\$200 plus tax and gratuity**

## Smoked Salmon Display

Smoked Whole Atlantic Salmon with Traditional Condiments of Diced Tomato, Red Onion, Hard Cooked Egg, Lemon Wedges and Capers, Served with a Basket of Crackers  
**\$275 plus tax and gratuity**

## The Osthoff Fresh Fruit Display

A Stunning Presentation of Fresh Melon, Pineapple, Grapes, Strawberries and Other Seasonal Fruits  
**\$250 plus tax and gratuity**

## Tuscan Antipasto Display

Traditional Italian Selection of Meats Including Prosciutto and Capicola and a Gourmet Variety of Imported Olives, Cherry Peppers, Pepperoncini, Pepperonata, Sicilian Eggplant Caponata and Balsamic Marinated Mushrooms, Served with Breadsticks, Italian Ciabatta and Focaccia  
**\$325 plus tax and gratuity**

## Display of Premium Domestic and Imported Cheeses with Fruit

A Grand Selection of Cheeses Complemented by Fresh Strawberries, Grapes, French Bread and Crackers  
**\$325 plus tax and gratuity**

## Chilled Jumbo Gulf Shrimp Display

(Minimum of 2 pieces per person)  
Shrimp Poached in Lemon and Clove Court Bouillon, Chilled and Displayed with Lemon, Lime and Tomato-Horseradish Sauce  
**\$3 per piece, plus tax and gratuity**

## Homemade Patè and Terrine

Chicken Liver Mousse, Duck Terrine with Tart Cherries and Pistachios and Berkshire Pork Rillettes, Served with Red Onion Marmalade, Whole Grain Mustard with Sesame Lavash Crackers and French Bread  
**\$250 plus tax and gratuity**

*(Each display serves 50 people.)*

## Dinner Stations

Minimum of three food stations and a guarantee of 50 guests are required.

Limited to 1 1/2 hours. Beverages not included.

\* Requires \$100 chef's attendant fee for each station.

### PASTA \*

#### Rigatoni Bolognese

Traditional Beef, Pork and Veal Ragù with Rigatoni Pasta,  
Italian Parsley and SarVecchio Cheese

#### Shrimp and Orecchiette

Sautéed Gulf Shrimp with Garlic, Red Pepper Flakes, White Wine, Lemon Juice,  
Rapini and Orecchiette Pasta.

#### Three Cheese Ravioli

Sautéed with Tomatoes, Spinach, Garlic, White Wine and Parmesan Cream Sauce

**\$16 per person, plus tax and gratuity**

### SOUTHWEST \*

Tequila and Lime Marinated Chicken and Beef Fajitas,  
Sautéed with Bell Peppers, Onions and Fresh Cilantro

Served with Corn and Flour Tortillas, Salsa, Pico de Gallo,  
Guacamole, Shredded Lettuce, Sour Cream, Jalapeños,  
Shredded Cheddar and Monterey Jack Cheese

Black Bean and Cilantro Spanish Rice

Chorizo and Queso Quesadilla

**\$18 per person, plus tax and gratuity**

### FAR EAST \*

Chicken and Beef Saté with  
Peanut Sauce and Red Chili Sauce

Assorted Nori Rolls Served with Pickled Ginger, Soy Sauce, Wasabi, Ponzu and Eel Sauce

Crabmeat Rangoon Served with Sweet and Sour Sauce

Sesame Chicken with Vegetable Fried Rice

Sautéed Chicken with Carrots, Bok Choy, Peas, Broccoli, Baby Corn,  
Sesame Seeds, Garlic, Ginger, Soy Sauce and Cilantro, Tossed in Steamed Rice

**\$19 per person, plus tax and gratuity**

*(Continued on next page)*

# Dinner Stations

Minimum of three food stations and a guarantee of 50 guests are required.

## PIZZA

Select three:

Italian Sausage, Wild Mushrooms, Fresh Mozzarella and San Marzano Tomato Sauce

Vine-Ripened Tomatoes, Fresh Basil, Fresh Mozzarella and San Marzano Tomato Sauce

Grilled Squash, Zucchini, Eggplant, Red Onion, Fresh Mozzarella and San Marzano Tomato Sauce

Wisconsin Three Cheese, Fresh Basil and San Marzano Tomato Sauce

Baby Spinach, Feta Cheese, Kalamata Olives and San Marzano Tomato Sauce

Duck Leg Confit, Roasted Peppers, Goat Cheese and San Marzano Tomato Sauce

**\$14 per person, plus tax and gratuity**

## SALAD

Select three:

Tossed Mixed Green Salad with Assorted Dressings

Summer Squash, Bell Peppers, Tomatoes and Red Onions

Tossed with Fresh Basil, Goat Cheese and Balsamic Vinaigrette

Red Bliss Potato Salad with Sautéed Bell Peppers, Onions, Applewood Bacon  
and Whole Grain Mustard Vinaigrette

Caprese Salad with Vine-Ripened Tomatoes, Fresh Mozzarella, Basil and  
White Balsamic Vinaigrette

Classic Caesar Salad with Homemade Herb Croutons

Cavatappi Pasta Salad with Fresh Vegetables  
and Sun-Dried Tomato Basil Vinaigrette

Roasted Vegetable Penne Pasta Salad with Fresh Basil, Tossed in a Creamy Dijon Dressing

**\$12 per person, plus tax and gratuity**

# Appetizers

## **Crispy Berkshire Pork Belly**

Braised in Sprecher Amber Ale and Ginger with  
A Tart Apple Salad and Natural Pan Jus  
\$8 per person, plus tax and gratuity

## **Caramelized Scallops**

Pan-Seared with a Roasted Butternut Squash Sauce  
with Apple Cider and a Touch of Cream,  
Garnished with Toasted Pumpkin Seeds  
\$11 per person, plus tax and gratuity

## **Pretzel Crusted Crab Cake**

Blue Crab with Sweet Bell Peppers and Herbs,  
Pan Seared with Whole-Grain Mustard Cream and  
Tart Apple and Crème Fraîche Salad  
\$10 per person, plus tax and gratuity

## **Porcini Seared Quail**

Olive Oil and Porcini Marinated Quail,  
Pan Seared with Crispy Polenta Cake,  
Truffle Cream and Pickled Mushrooms  
\$8 per person, plus tax and gratuity

## **Beef Carpaccio**

Shaved Peppercorn-Seared Black Angus, with Butter Lettuce Salad  
Tossed with White Truffle Vinaigrette and Pickled Mushrooms  
\$8 per person, plus tax and gratuity

## **Pinot Noir Braised Strauss Veal Cheek**

Braised Veal Cheeks with Tart Cherries and Veal Stock,  
Served on Crispy Celery Root and Smoked Bacon Rösti  
\$10 per person, plus tax and gratuity

# Soups

## **Shellfish Bisque**

Garnished with Cognac Cream and Gulf Shrimp Chive Relish  
\$4 per person, plus tax and gratuity

## **Golden Potato Soup**

Garnished with Braised Leeks and Truffle Oil  
\$3 per person, plus tax and gratuity

## **Butternut Squash and Roasted Duck Soup**

Roasted Garlic Cream and Grilled Sweet Onion Relish  
\$3 per person, plus tax and gratuity

## **Roasted Sweet Bell Pepper and Tomato Soup**

Artichoke Pesto and Basil Oil  
\$3 per person, plus tax and gratuity

## **Roasted Free-Range Chicken Soup**

Garnished with Warm Fennel Farro Salad  
and Roasted Tomato Oil  
\$3 per person, plus tax and gratuity

## **Wild Mushroom Puree**

Porcini Mushrooms, Cream and a Splash of Sherry Wine  
\$4 per person, plus tax and gratuity

# Specialty Salads

## **Roasted Duck Salad**

Garlic and Herb Marinated Roasted Duck with Crisp Frisée  
Lettuce, Rissolé Potatoes, Toasted Hazelnuts  
and tossed with Tart Cherry Vinaigrette  
**\$3 per person, plus tax and gratuity**

## **Golden Beet and Orange Salad**

Slow-Roasted Beets, Feta and Arugula, Tossed with Orange Supreme  
**\$3 per person, plus tax and gratuity**

## **Pistachio Crusted Wisconsin Chèvre**

Baby Spinach Salad with Fresh Strawberries and  
Warm Pistachio-Crusted Chèvre Medallion,  
Dressed with Zinfandel Wine Vinaigrette  
**\$3 per person, plus tax and gratuity**

## **Tangerine Tea Poached Pear Salad**

Sake Wine, Ginger and Tangerine Tea-Poached Bosc Pear  
with Wisconsin Honey and Watercress Salad Tossed with  
Pomegranate Vinaigrette  
**\$3 per person, plus tax and gratuity**

## **Roasted Butternut Squash Salad**

Tender Butter Lettuce, Slow-Roasted Butternut Squash,  
Sun-Dried Cranberries and Spiced Walnuts,  
Tossed with Apple Cider Vinaigrette  
**\$3 per person, plus tax and gratuity**

# Plated Dinner Entrées

Limited to two dinner selections, excluding vegetarian option.

All entrées include a Garden or Caesar salad, seasonal blend of vegetables, dinner rolls and butter, coffee, tea or milk, and choice of dessert (desserts are listed on page 25).

## BEEF SELECTIONS

### Roasted Prime Rib with Madeira Jus

12 oz. Rosemary Roasted Prime Rib of Beef with Caramelized Sweet Onion, Whipped Idaho Potatoes, Natural Pan Jus with Roasted Garlic, Finished with a Touch of Madeira Wine

**\$34 per person, plus tax and gratuity**

### Blue Cheese Steak

10 oz. Black Angus Flat Iron Steak Grilled and Topped with Hook's Blue Paradise Cheese Butter, served with Sweet Onion and Thyme Au Gratin Potatoes

**\$34 per person, plus tax and gratuity**

### Chimichuri Grilled New York Strip

12 oz. Black Angus Strip Loin, Marinated For 24 Hours with Olive Oil, California Garlic, Parsley, Lemon and Red Pepper Flakes, Grilled and Served with Olive Oil-Braised Golden Potatoes with Sweet Bell Pepper and Sherry Wine Jus

**\$35 per person, plus tax and gratuity**

### Four Peppercorn Seared Filet Mignon

7 oz. Black Angus Tenderloin of Beef, Peppercorn-Seared and Deglazed with Cognac, Finished with Cream and Served with Whipped Yukon Gold Potatoes, Crème Fraîche and Chives

**\$38 per person, plus tax and gratuity**

### Grilled Black Angus Beef Tenderloin with Morel Mushroom Stuffing

7 oz. Black Angus Tenderloin Stuffed with Morel Mushrooms, Slow-Roasted Shallots and Wisconsin Chèvre, Served with Bordelaise Sauce and White Truffle Oil Whipped Potatoes

**\$40 per person, plus tax and gratuity**

## POULTRY SELECTIONS

### Rosemary Roasted Free-Range Chicken

Apple Cider-Brined Free-Range Chicken, Slow Roasted and Lacquered with Rosemary, Aged Dark Balsamic and Fresh Orange, Served with Creamy Parmesan Polenta

**\$30 per person, plus tax and gratuity**

### Caramelized Free-Range Chicken

Herb-Marinated Airline Chicken Breast, Pan Seared, Served with Chicken Sausage, Cornbread Stuffing and Caramelized Sweet Onion Chicken Jus

**\$31 per person, plus tax and gratuity**

### Almond Seared Free-Range Chicken

Marinated Free-Range Chicken Lightly Coated in Crushed Almonds and Pan-Seared, Served with Creamy Gorgonzola and Roasted Pear Risotto with Natural Pan Jus, Finished with Fresh Thyme

**\$32 per person, plus tax and gratuity**

### Chorizo Stuffed Free-Range Chicken

Stuffed with Spicy Chorizo Sausage and Queso Blanco Lightly Dusted in Cornmeal and Seared, Served with Roasted Tomato Jus and Sweet Potato Hash

**\$32 per person, plus tax and gratuity**

### Crispy Maple Leaf Duck Breast

Apple Cider-Brined, Pan-Seared Duck with Mexican Chili and Pomegranate Sauce, served with Sliced Rissole Potatoes

**\$33 per person, plus tax and gratuity**

*(Continued on next page)*

# Plated Dinner Entrées

Limited to two dinner selections, excluding vegetarian option.

All entrées include a Garden or Caesar salad, seasonal blend of vegetables, dinner rolls and butter, coffee, tea or milk, and choice of dessert (desserts are listed on page 25).

## SEAFOOD SELECTIONS

### Grilled Swordfish

Lemon Herb Marinated and Grilled, Romesco Sauce with Toasted Almonds and Finished with Aged Sherry Vinegar, Served with Braised Swiss Chard with Yukon Gold Potatoes and Golden Raisins

**\$34 per person, plus tax and gratuity**

### Herb-Roasted Organic Salmon

6 oz. Scottish Salmon Filet Topped with Lemon Herb Panko Bread Crumbs and Roasted, with Whole Grain Mustard Sauternes Sauce, Served with Crispy Wild Rice and Potato Cake

**\$32 per person, plus tax and gratuity**

### Prosciutto-Wrapped Pacific Halibut

Marinated with Olive Oil and Basil, then Wrapped with Prosciutto and Seared with Braised Rapini and Salsa Verde, Served with Creamy Lemon Risotto

**\$34 per person, plus tax and gratuity**

### Caramelized Scallops

Viking Village Harvested U-10 Scallops, Seasoned with Sea Salt and Pan-Seared in Brown Butter, with Red Wine Sauce and Creamy White Bean Ragù, Served with Crispy Pancetta and Fennel

**\$34 per person, plus tax and gratuity**

## VEGETARIAN SELECTIONS

### Tofu Curry

Stir Fried Baby Bok Choy, Tart Apples and Tofu with Maharajah Curry Sauce, Finished with a Touch of Coconut Milk and Fresh Cilantro, Served with Jasmine Rice

**\$29 per person, plus tax and gratuity**

### Roasted Garlic Gnocchi

Homemade Ricotta Gnocchi with Sautéed Shitake Mushrooms and Peas, Lightly Simmered in Roasted Tomato Broth and Finished with Fresh Basil

**\$29 per person, plus tax and gratuity**

### Creamy Roasted Garlic Polenta

Creamy Polenta, Flavored with Roasted Garlic and Lemon Zest, Topped with Morel and Sweet Pea Ragù

**\$29 per person, plus tax and gratuity**

### Orecchiette Pasta

Rapini Sautéed in Olive Oil with Garlic, Sweet Onions and Red Pepper Flakes, Tossed with Orecchiette Pasta in White Wine Butter Sauce, Finished with Parmesan Cheese

**\$29 per person, plus tax and gratuity**

*(Continued on next page)*

# Plated Dinner Entrées

Limited to two dinner selections, excluding vegetarian option.

All entrées include a Garden or Caesar salad, seasonal blend of vegetables, dinner rolls and butter, coffee, tea or milk, and choice of dessert (desserts are listed on page 25).

## SPECIALTY SELECTIONS

### **Mexican Spiced Berkshire Pork Tenderloin**

Rubbed with Our Own Spice Rub with Dried Chiles, Coriander and Cumin, Grilled and Served with Sweet Corn Succotash and Roasted Chili Pork Jus  
**\$30 per person, plus tax and gratuity**

### **Roasted Rack of Colorado Lamb**

Dijon and Bread Crumb Crusted Rack of Lamb, Served with Rosemary Lamb Sauce and Horseradish Mashed Potatoes  
**\$38 per person, plus tax and gratuity**

### **Grilled Australian Lamb Loin**

Herb Marinated and Grilled, Served with Roasted Sweet Corn and Basil Flan, Caramelized Pink Lady Apple Lamb Jus  
**\$34 per person, plus tax and gratuity**

### **Grilled Bison Ribeye**

12 oz. Wisconsin Raised and Marinated in Olive Oil, Tomato Powder and Grilled, Served with Béarnaise Sauce and Yukon Mashed Potatoes  
**\$36 per person, plus tax and gratuity**

### **Coriander Crusted Corvine Venison Loin**

Pan-Seared and Roasted, Black Currant Cabernet Demi Glace, Served with Celery Root Potato Anna  
**\$36 per person, plus tax and gratuity**

## COMBINATION SELECTIONS

### **Duo of Grilled Black Angus Tenderloin and Chicken Breast**

5 oz. Grilled Beef Tenderloin and 5 oz. Seared Free-Range Chicken Breast, Served with Chicken Sausage and Cornbread Stuffing and Caramelized Sweet Onion Chicken Jus  
**\$38 per person, plus tax and gratuity**

### **Chimichuri Grilled New York Strip with Caramelized Scallops**

10 oz. Black Angus Strip Steak Served with Two Scallops in Red Wine Sauce and Creamy White Bean Ragu with Crispy Pancetta and Fennel  
**\$40 per person, plus tax and gratuity**

### **Four Peppercorn Seared Filet Mignon and Herb Roasted Organic Salmon**

5 oz. Black Angus Tenderloin Of Beef, Peppercorn Seared and Deglazed with Cognac, Finished with Cream, and Served with a 3 oz. Scottish Salmon Filet Topped with Lemon Herb Panko Bread Crumbs and Roasted, with Whipped Yukon Gold Potatoes, Crème Fraîche and Chives  
**\$42 per person, plus tax and gratuity**

# Buffets

All buffets include dinner rolls and butter, coffee, tea or milk and dessert.  
(Minimum of 20 people. A \$100 fee will be added for groups less than 20 people.)

## Wisconsin Tailgate Buffet

Tossed Mixed Greens Salad with Assorted Dressings

Osthoff German Potato Salad

Homemade Creamy Coleslaw

\*\*\*

Sweet and Tangy Barbecued Chicken

Grilled Bratwurst and Polish Sausages

Drenched in Beer, Onions and Sauerkraut

Grilled Hamburgers with Sheboygan Hard Rolls

\*\*\*

Fresh Corn on The Cob with Parsley Butter

Rosemary Roasted Yukon Gold Potatoes

\*\*\*

Sliced Lettuce, Tomato and Red Onion

Assorted Wisconsin Sliced Cheeses

\*\*\*

Madagascar Bourbon Vanilla Bean Cheesecake

Homemade Fruit Pies with Chantilly Cream

**\$34 per person, plus tax and gratuity**

## Osthoff BBQ Buffet

American Potato Salad with Creamy Horseradish Dressing

Grilled Vegetable Penne Pasta Salad

Summer Squash, Bell Peppers, Tomatoes and Red Onions

Tossed with Fresh Basil, Goat Cheese  
and Balsamic Vinaigrette

Homemade Creamy Cole Slaw

Osthoff Tossed Green Salad with Assorted Dressings

Cornbread

\*\*\*

Barbequed Pork Spareribs with Sweet and Tangy BBQ Sauce

Dry-Rubbed Texas Braised Beef Brisket with Tobacco Onions

Free-Range Chicken with  
Sweet and Smoky Ancho Chile Adobo Sauce

\*\*\*

Homemade Smoky Baked Beans

Baked Potatoes with Chive Sour Cream

Sweet Corn on the Cob with Parsley Butter

\*\*\*

Pecan Tart

Devils Food Cake with Whipped Fudge Frosting

**\$38 per person, plus tax and gratuity**

## Elkhart Lake "Road Race" Buffet

Roasted Vegetable Penne Pasta Salad with  
Fresh Basil Tossed a Creamy Dijon Dressing

Red Bliss Potato Salad with Sautéed Bell Peppers,  
Onions, Applewood Bacon and Whole Grain Mustard Vinaigrette  
The Osthoff Mixed Green Salad with Assorted Dressings

\*\*\*

Chef-Carved Rosemary and Garlic Roasted Prime Rib  
with Madeira Pan Jus

Pan Fried Herb-Crusted Walleye with Fresh Lemon and Tartar Sauce

Marinated and Grilled Breast of Chicken with  
Tomato and Chardonnay Cream Sauce

\*\*\*

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Steamed Cauliflower, Broccoli and Carrots,  
Tossed in Herb and Parsley Butter

\*\*\*

Apple Almond Tart

Milk Chocolate Orange Mousse Cake

**\$44 per person, plus tax and gratuity**

**\$100 carving attendant charge, plus tax**

## South of the Border Buffet

Caesar Salad with Spicy Black Bean and Corn Relish

Roasted Red Bliss Potato Salad with Chorizo, Sautéed Bell Peppers  
and Onions, and Creamy Chipotle Dressing

Fresh Fruit and Jicama Salad with Cilantro Vinaigrette

Jalapeño Cornbread

\*\*\*

Fajitas

Lime and Tequila-Marinaded Flank Steak and Chicken Breast Tossed  
with Sautéed Bell Peppers, Onions and Fresh Cilantro

Warm Soft Flour Tortillas

Cheddar and Jalapeño Jack Cheese, Sour Cream, Black Olives,  
Jalapeños, Salsa, Pico de Gallo

Chili-Grilled Shrimp Skewers with Tomato and Cilantro Relish

\*\*\*

Sweet Corn on the Cob with Paprika Butter

Black Bean Spanish Rice Pilaf

\*\*\*

Tri Colored Tortilla Chips with Salsa and Homemade Guacamole

\*\*\*

Key Lime Cheesecake with Fresh Strawberries

Passion Fruit-Mexican Chocolate Mousse Cake

**\$38 per person, plus tax and gratuity**

(Continued on next page)

# Buffets

## Northern Italian Buffet

Cavatappi Pasta Salad with Fresh Vegetables  
and Sun-Dried Tomato Basil Vinaigrette

Caprese Salad with Vine-Ripened Tomatoes, Fresh Mozzarella,  
Basil and White Balsamic Vinaigrette

Grilled Vegetable Antipasto with Zucchini, Eggplant, Bell Peppers, Marinated Mushrooms,  
Artichokes, Fresh Basil, with Extra Virgin Olive Oil and Balsamic Vinegar  
Basil Focaccia, Homemade Bread Sticks, and Ciabatta

\*\*\*

Pan-Seared Atlantic Salmon Fillet Florentine with  
Spinach and Lemon Caper Butter

Grilled Marinated Chicken Breast Alfredo  
Orecchiette Bolognese with Beef, Pork, Prosciutto,  
Tomatoes, Garlic and a Touch of Cream

\*\*\*

Italian Polenta with Gorgonzola

Italian Roasted Zucchini and Eggplant with Parmesan Cheese

\*\*\*

Classic Tiramisu

Dark Chocolate Hazelnut Mousse Cake

**\$42 per person, plus tax and gratuity**

## “Jazz on the Vine” Buffet

Balsamic Roasted Vegetable Salad with Charred Tomato and Basil Vinaigrette

Baby Spinach Salad with Fresh Strawberries, Toasted Almonds,  
Crumbled Gorgonzola Cheese and White Balsamic Vinaigrette

Red Bliss Potato Salad with Bell Peppers, Scallions and  
Applewood Smoked Bacon Vinaigrette

\*\*\*

Grilled Black Angus New York Strip Steaks with Gorgonzola Butter

Marinated and Grilled Breast of Chicken with  
Madeira and Mushroom Sauce

Shrimp and Scallop Brochettes with Cherry Tomatoes,  
Garlic, White Wine, Lemon Juice and Basil

\*\*\*

Oven Roasted Yukon Gold Potatoes with  
Red Onions and Fresh Rosemary

Rice Pilaf with Italian Parsley

Fresh Asparagus with Carrots and Bell Peppers  
Brushed with Parsley Butter

\*\*\*

Chambord Cheesecake with Ganache

Lemon Vodka Layer Cake with Fresh Raspberries

**\$46 per person, plus tax and gratuity**

# Desserts

Premium designation charge \$1.50 more per plated piece or \$2 per person more for buffet if you would like to substitute for our standard offering. Tax and gratuity are not included.

## INCLUDED WITH PLATED MEALS

### American Inspired

- Boston Cream Torte
- Devils Food Cake with Whipped Fudge Frosting
- Red Velvet Cake with Cream Cheese Icing
- Lemon Vodka Layer Cake with Fresh Raspberries
- Carrot Cake with Walnuts
- Banana Cake with Maple Cream Cheese Icing

### Cheesecakes

- Raspberry Swirl Cheesecake with White Chocolate
- Triple Chocolate Chunk Cheesecake
- Apple Cinnamon Cheesecake with Caramel Swirl
- Madagascar Bourbon Vanilla Bean Cheesecake
- Pineapple Rum Cheesecake
- Key Lime Cheesecake with Fresh Strawberries
- New York Cheesecake with Raspberry Sauce
- Chocolate Hazelnut Praline

### Pies and Tarts

- Triple Chocolate Cream Pie
- Raspberry Lemon Cream Pie
- Fruit Pies (Apple Cinnamon, Cherry, Blueberry)
- Walnut Ganache White Chocolate Mousse Pie
- French Apple Almond Tart
- Classic Pecan Tart

## PREMIUM DESSERTS

### European Classics

- Opera Torte
- Chocolate Hazelnut Roulades
- Gènoise Gâteau with Mocha Buttercream
- Black Forest Kirschtorte
- Austrian Apple Strudel with Vanilla Sauce

### Specialty Cheesecakes

- Cheesecake with Lemon Curd and Fresh Raspberries
- Blackberry Chambord Cheesecake with Ganache
- New York Cheesecake with Espresso Mousse Layer and Ganache

### Cream Cakes

- Raspberry Wine Cream Cake with Lemon Cheesecake Layer and Almond Shortbread
- Dark Chocolate Hazelnut Mousse with Bittersweet Ganache
- Banana Double Vanilla Bavarian Cream with Truffle Layer and Shortbread
- Milk Chocolate Orange Mousse with Devils Food Cake
- Classic Tiramisu

## PETITS FOURS

\$250 per 100 pieces, plus tax and gratuity.

*Minimum order 50 pieces per selection. Six selections maximum.*

### Cream Puff Pastry Petits Fours

- Éclairs with Bavarian Cream
- Éclairs with Coffee Crème Pâtisserie
- Profiteroles with Kirsh Cherry Diplomat Cream
- White Chocolate Cream Puffs
- Pastry Swans with Ganache and Chantilly Cream
- Paris Brest with Praline Cream and Almonds

### Fruit Petits Fours

- Chocolate Dipped Strawberries
- Fresh Fruit Tartlets with Crème Pâtisserie
- Lemon Curd Tartlets with Toasted Swiss Meringue
- Apple Almond Galettes with Apricot Glaze

### Napoleons Petits Fours

- Strawberry Napoleons
- Vanilla Bean Napoleons
- Coffee Mascarpone Napoleons

### Gâteau Petits Fours

- Almond Frangipane with Raspberry Jam
- Roulade with Mocha Rum Buttercream

### Truffle Petits Fours

- Bittersweet Raspberry Truffle
- White Chocolate Spice Truffle
- Classic Dark Chocolate with Cocoa
- Bittersweet Hazelnut Truffle

# Beverages

## Host Bar

Soft Drinks	\$2
Domestic Beer	\$3.25
Imported Beer	\$4.25
Micro Brews	\$4.25
House Wine by the Glass	\$5.25
Call Selections	\$5.50
Premium Selections	\$6.25
Prestige Selections	\$8
Cordials	\$7-10
1/2 Barrel of Domestic Beer	\$225
1/2 Barrel of Imported & Micro Beer	\$295

*\*Subject to tax and gratuity*

## Cash Bar

Soft Drinks	\$2.25
Domestic Beer	\$3.50
Imported Beer	\$4.50
Micro Brews	\$4.50
House Wine	\$5.50
Call Selections	\$5.75
Premium Selections	\$6.50
Prestige Selections	\$8.25
Cordials	\$7.25–10.25

*\*Includes tax*

### Bloody Mary Bar

(1-hour limit)

Premium Vodkas, Homemade Bloody Mary Mix,  
Traditional Garnishes

**\$12 per person, plus tax and gratuity**

### Mimosa Bar

(1-hour limit)

California Sparkling Wine and Orange Juice

**\$9 per person, plus tax and gratuity**

## Wine by the Bottle

House Wine • Sparkling Wine • Non-Alcoholic Wine

### Call Selections

Smirnoff Vodka  
Kessler Whiskey  
Southern Comfort Whiskey  
Canadian Club Whiskey  
Seagrams 7 Whiskey  
Aristocrat Brandy  
Jim Beam Bourbon  
Bacardi Rum  
Captain Morgan Rum  
Malibu Rum  
Jose Cuervo Tequila  
J&B Scotch  
Bombay Gin

### Premium Selections

Absolut Vodka  
Absolut Citron Vodka  
Dewars White Label Scotch  
Jack Daniels Whiskey  
Korbel Brandy  
Johnnie Walker Red Scotch  
Jose Cuervo Tequila  
Bacardi Limon Rum  
Seagram's VO Whiskey  
Tanqueray Gin  
Jameson Whiskey

### Prestige Selections

Grey Goose Vodka  
Kettle One Vodka  
Crown Royal Whiskey  
Johnnie Walker Black Scotch  
Jose Cuervo 1800  
Maker's Mark Bourbon  
Bombay Sapphire Gin  
Chivas Regal Scotch

### Cordials

Disaronno Amaretto  
Bailey's  
Kahlua  
B&B  
Grand Marnier  
Courvoisier

\$50 bartender fee per hour, per bartender, plus tax.

Bartender fee waived if beverage sales exceed \$300 (not including tax and gratuity).

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# *Policies* Catering

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1. **Guarantee:** A minimum guarantee of attendance must be received before 12:00 noon, three business days prior to the event. This is the minimum number for which you will be charged. The hotel will provide seating and food for 5% above the designated guaranteed count. The guarantee listed on the Banquet Event Order will apply if not revised two business days prior to the event. No reductions in guarantee will be accepted less than three business days prior to the event.
2. **Security:** The Osthoff Resort shall not be held liable for any damage or loss of client's property left in the hotel prior to, during, or following an event. If valuable items must be left on site, it is recommended that the client retain security services. The Osthoff Resort may require the client to obtain security based upon the nature of the function. The hotel retains the right to approve, coordinate and monitor any supplemental security services.
3. **Taxes/Pricing:** All Federal, State and Municipal taxes are applicable and will be assessed to all goods and services (including gratuity). Current sales tax is 5%.
4. **Food and Beverage Services:** All food and beverages must be supplied by the hotel. Catering menus are designed to provide a full range of menu and beverage suggestions. Our catering staff will be happy to prepare alternative selections. All services must be coordinated in accordance with state and local laws and hotel policy. There is an 18% gratuity applied to all food and beverage items.
5. **Function Space and Requirements:** The hotel reserves the right to adjust the room assignment based upon the actual number guaranteed. Changes in banquet room arrangements within 24 hours will be subject to additional labor charges. The guest agrees to begin the function at the scheduled time and agrees to have guests vacate the designated function space at the closing hour indicated on the Banquet Event Order.
6. **Banquet Room Liability:** The Osthoff Resort reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged to the representative making the arrangements at the actual repair or replacement cost. Please note the following:
  - a) Tape, nails, pushpins or potentially damaging fasteners MAY NOT be used to hang signs or other materials on the walls in the hotel. Easels are available through our Audio Visual department for this purpose.
  - b) Posters or signs may not be placed in the hotel lobby without prior permission.
  - c) Banners may be hung with approval and coordination through the Catering Department.
7. **Payment:** Full payment is due one week prior to the function (at the time the minimum guarantee is given). The amount due for additional guests or additional food and beverage items is payable at the end of the function unless other arrangements have been made through the Catering Department. Billing is possible if credit has been established to the satisfaction of the Accounting Department, at least two weeks prior to the event. Determination of a deposit or payment in advance is decided from information received by our Accounting Department. All cancellations must be received in writing. Cancellation fees will be outlined in the Sales or Catering contract.
8. **Audio Visual Equipment:** The hotel has an on-site audio visual service. All special equipment and services may be arranged through our Catering Department. Guests will be responsible for all rental and labor charges incurred.
9. **Engineering Services:** Catering managers must be informed of additional lighting, electrical requirements or engineering assistance 14 days in advance of event. Depending on the extent of the arrangements and additional labor and equipment needed, additional charges may be assessed.
10. **Subcontractors:** The Catering Department is happy to refer florists, decorators, musicians or photographers. All subcontractors must abide by hotel policies as established by The Osthoff Resort.
11. As required by the Americans with Disabilities Act, our meeting facilities are accessible by persons with disabilities.

*\*\*Prices and menus are subject to change without notice. All prices are subject to prevailing service charges and all state taxes.*



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