

Menu
Banquet



THE
OSTHOFF
RESORT™



Your Place on the Lake.™

Elkhart Lake, WI • 800.876.3399

Breakfast

Continental Breakfast Buffets

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.

MONDAY

The Village Continental

Chilled Orange, Apple, and Cranberry Fruit Juices

Cranberry-Grand Marnier Orange Muffins

Chocolate Cherry Brunch Bread

Whipped Butter, Jellies and Jams

Assorted Bagels with Cream Cheese and Preserves

Sliced Seasonal Fresh Fruit

\$16 per person, plus tax and gratuity

WEDNESDAY

Marketplace Continental

Chilled Orange, Apple, and Cranberry Fruit Juices

Blueberry Citrus Muffins

Caramelized Pineapple Ginger Brunch Bread

Whipped Butter, Jellies and Jams

Assorted Bagels with Cream Cheese and Preserves

Sliced Seasonal Fresh Fruit

\$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

Assorted Bagels with Cream Cheese and Preserves

Sliced Seasonal Fresh Fruit

\$16 per person, plus tax and gratuity

THURSDAY

The Osthoff Premiere

Chilled Orange, Apple, and Cranberry Fruit Juices

Dark Chocolate Chunk Espresso Muffins

Cherry Almond Coffee Cake

Assorted Bagels with Cream Cheese and Preserves

Sliced Seasonal Fresh Fruit

\$16 per person, plus tax and gratuity

FRIDAY

The Rise and Shine

Chilled Orange, Apple, and Cranberry Fruit Juices

Peach Pecan Coffee Cake

Cinnamon Rolls with Cream Cheese Icing

Assorted Bagels with Cream Cheese and Preserves

Sliced Seasonal Fresh Fruit

\$16 per person, plus tax and gratuity

Additional Continental Selections

(May be added to any Continental Breakfast.)

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

Individual Greek Yogurts

\$28 per dozen, plus tax and gratuity

Yogurt Parfaits

Vanilla Yogurt, Homemade Almond Granola and Fresh Berries

\$48 per dozen, plus tax and gratuity

Jumbo Muffins

Blueberry, Raspberry or Banana Chocolate Chip

\$48 per dozen, plus tax and gratuity

Fruit Danish

\$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

Osthoff Skillet Potatoes with Sautéed Bell Peppers and Onions

\$2.75 per person, plus tax and gratuity

Hash Browns with Melted Leeks

\$2.75 per person, plus tax and gratuity

Buttermilk Pancakes with Warm Maple Syrup

\$2.75 per person, plus tax and gratuity

Blueberry Pancakes with Warm Maple Syrup

\$3 per person, plus tax and gratuity

French Toast Dusted with Sugar,

Served with Warm Maple Syrup

\$2.75 per person, plus tax and gratuity

Scrambled Eggs with Wisconsin Cheddar

\$3 per person, plus tax and gratuity

Eggs Benedict

with Citrus Chive Hollandaise

\$5 per person, plus tax and gratuity

Breakfast Buffets

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

The Daybreak

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit

Bananas Foster Bread with Walnuts

Blueberry Citrus Muffins

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

\$25 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

Peach Spice Nut Muffins

Assorted Bagels with Cream Cheese and Preserves

Blueberry 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

\$25 per person, plus tax and gratuity

The Early Rise Breakfast Buffet

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit

Lemoncello Poppyseed Muffins

Cinnamon Rolls with Cream Cheese Icing

Assorted Fruit and Cream Cheese Danish

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

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Milk

\$24 per person, plus tax and gratuity

Hot Breakfast Sandwiches

French Croissant

Scrambled Eggs, Hardwood-Smoked Ham, Havarti Cheese

\$6 per person, plus tax and gratuity

Osthoff Egg Sandwich

Scrambled Eggs, Hickory-Smoked Bacon and
Wisconsin Cheddar on Toasted English Muffins

\$6 per person, plus tax and gratuity

Breakfast Burrito

Scrambled Eggs with Scallions, Chorizo and
Pepper Jack Cheese, Served with Fire-Roasted Tomato Salsa
and Sour Cream

\$6 per person, plus tax and gratuity

Brunch Buffets

(Minimum of 20 people; a \$100 fee will be added for groups of fewer 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 Muffins

Blueberry Pancakes with Warm Maple Syrup

Eggs Florentine, Toasted English Muffin Topped with Garlic Sautéed Baby Spinach,
Poached Egg and Rich 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

Seared Atlantic Salmon with Grapefruit Basil Butter and Grilled Asparagus

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Milk

\$35 per person, plus tax and gratuity

Palm Garden Brunch

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit with Yogurt Dip

Cherry Almond Coffee Cake

Dark Chocolate Chunk Espresso Muffins

Assorted Bagels with Cream Cheese and Preserves

House-Smoked Atlantic Salmon with Traditional Condiments

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

Scrambled Eggs with Wisconsin Cheddar

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

Hash Browns with Melted Leeks

House-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

Omelet Station with Attending Chef

Made-to-Order Omelets Freshly Prepared by a Chef

Selection of Ham, Bell Pepper, Mushroom, Onion, Tomato 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
\$9 per person, plus tax and gratuity

European Break

Chocolate Hazelnut Biscotti
Brown Butter Almond Madeleine
Langues du Chat
Mini Pastry Éclairs Dipped in Belgian Chocolate
\$10 per person, plus tax and gratuity

After School Break

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

Aspira Spa Break

Gulf Shrimp and Cucumber Spring Roll
Fruit Kabobs with Greek Yogurt Dip
Ginger Carrot Juice "Shooter"
Lychee Nut-Lime Smoothie
\$10 per person, plus tax and gratuity

Mexican Fiesta Break

Chili con Queso with Chorizo and Cilantro
Freshly Fried Corn Tortilla Chips
Pico de Gallo
Guacamole
\$9 per person, plus tax and gratuity

Antipasto

Caprese Skewers with Crème de Balsamic
Crostini with Ricotta and Extra Virgin Olive Oil-Stewed, Roasted Red Peppers
Prosciutto-Wrapped Grissini
Arancini with Fontina Cheese and Truffle Crème
\$10 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

Homemade Bars
Brownies, Lemon Bars, Blondies
\$26 per dozen, plus tax and gratuity

Mini Candy Bars
\$14 per pound, plus tax and gratuity

Individual Bags of Kettle Chips or Pretzels
\$18 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

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 coffee, tea and milk. Any buffet may be selected on weekends.

Alternate buffets may be selected for an additional \$100. Soup (on page 18) may be added for \$2 per person.

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

MONDAY - French Bistro Buffet

Roasted Golden Beet Salad

Butter Lettuce Salad Dressed with Herb Vinaigrette, Slow-Roasted Golden Beets and Chèvre

Celery Root and Apple Salad

Julienne Salad of Celery Root, Granny Smith Apples, Toasted Walnuts,

Crème Fraîche and Whole-Grain Mustard

Croque Monsieur

Hearty Sourdough Bread with Hardwood-Smoked Ham and Classic Mornay Sauce

Chicken Chasseur

Marinated and Seared Breast of Chicken Topped with Robust Chicken Jus

Flavored with Mushrooms, Tomatoes, Shallots and Fresh Herbs

Three-Cheese Ravioli

Mornay Sauce, Roasted Mushrooms, Finished with White Truffle Oil

Braised Potatoes

Yukon Gold Potatoes Braised with Smoked Bacon, Onions and Fresh Thyme

Dark Chocolate Mousse and Apple Almond Tart

\$27 per person, plus tax and gratuity

TUESDAY - Mexican Fajita Buffet

Crisp Romaine Salad

with Creamy Roasted Poblano Dressing, Queso Fresco, Roasted Corn and Fried Tortilla Strips

Jicama Salad

Cucumber, Red Onion, Cilantro and Red Chili Vinaigrette

Freshly Fried Corn Tortilla Chips with Fire-Roasted Tomato Salad and Guacamole

Lime and Tequila-Flamed Chicken Fajitas,

Adobo-Marinated and Grilled Flank Steak with

Sautéed Onions, Bell Peppers, Cilantro, Warm Flour and Corn Tortillas

Pico de Gallo, Sliced Jalapeño, Black Olives, Sour Cream, Shredded Cheddar

Spanish Rice with Cilantro

Black Beans with Roasted Green Chilies

Tres Leches Cake with Crème Diplomat

Aztec Chocolate Cake with Chantilly Cream and Spiced Pecans

\$27 per person, plus tax and gratuity

WEDNESDAY - New York Deli-Style Buffet

Penne Pasta Salad with Roasted Tomatoes, Olives, Baby Spinach and Basil Vinaigrette

Classic American Potato Salad with Hard-Boiled Egg, Aioli and Scallions

Kettle Chips

Roasted Prime Rib, Hardwood-Smoked Ham, Italian Salami, Mesquite-Smoked Turkey
and Marinated, Grilled Vegetables

Sliced Provolone, Cheddar and Swiss Cheese

Sliced, Fresh Tomatoes, Lettuce and Red Onions

Cherry Pepper Relish, Assorted Mustard, Garlic Mayonnaise and Pesto Mayonnaise

Parmesan Focaccia, Hard Rolls, Pumpernickel and Sourdough Bread

Raspberry Swirl Cheesecake with White Chocolate and Graham Cracker Crust

Gourmet Cookies

\$27 per person, plus tax and gratuity

THURSDAY - Italian Buffet

Classic Caesar Salad with Homemade Herb Croutons and SarVecchio Cheese

Caprese Salad with Vine-Ripened Tomatoes, Fresh Mozzarella,
Basil and Aged Dark Balsamic Vinegar

Caponata with Garlic-Rubbed Crostini

Sliced Italian Bread and Focaccia

Porchetta-Style Roast Pork

Apple Cider-Brined; Stuffed with Fennel, Garlic, Rosemary and Sausage; Slow-Roasted

Ricotta Tortelloni

Butter-Sautéed Garlic Spinach, Chicken, Crème and Fontina Cheese

Roasted Potatoes with Extra Virgin Olive Oil and Sea Salt

Broccolini with Garlic and Lemon

Mixed Berry Sabayon with Lemon Pound Cake

Chocolate Hazelnut Praline Cheesecake

\$27 per person, plus tax and gratuity

FRIDAY - Garden Classic Buffet

Osthoff Garden Salad with Assorted Homemade Dressings

Tomato and Cucumber Salad with Fresh Dill and White Wine Vinegar

Chicken Orzo Salad with Grapes, Toasted Almonds and Aioli

Niçoise Salad with Golden Potatoes, Green Beans, Hard-Boiled Eggs and Olive Vinaigrette

Mesquite-Smoked Turkey, Hardwood-Smoked Ham, Smoked Bacon Bits

Tomato Wedges, Cucumber Slices, Homemade Herb Croutons, Hard-Boiled Eggs

Shredded Wisconsin Cheddar and Blue Cheese Crumbles

Sliced French Bread and Breadsticks

Triple-Chocolate Cheesecake with Chocolate Wafer Crust

Carrot Cake with Cream Cheese Frosting

\$27 per person, plus tax and gratuity

Boxed Lunches

Boxed lunches are served with Gala apple, kettle chips and a homemade jumbo chocolate chip cookie.

(Beverage not included.)

Limit of three selections.

Turkey Kaiser

Mesquite-Smoked Turkey, Colby Cheese, Herb Aioli, Lettuce and Tomato on a Kaiser Roll
\$17 per person, plus tax and gratuity

Roasted Chicken Salad Sandwich

Grapes, Toasted Almonds, Whole-Grain Mustard, and Slow-Roasted Chicken Served on Nine-Grain Oat Bread with Butter Lettuce and Tomato
\$17 per person, plus tax and gratuity

Black Angus Prime Rib

Peppercorn-Crusted, Slow-Roasted Prime Rib, Caramelized Onion, Butter Lettuce, Horseradish Aioli on an Onion Roll
\$19 per person, plus tax and gratuity

Ham and Cheddar

Hardwood-Smoked Ham and Aged White Cheddar, Tender Lettuce, Tomato and Aioli on Sourdough Bread
\$17 per person, plus tax and gratuity

Baby Spinach Roasted Mushroom

Mélange of Roasted Mushrooms, Baby Spinach and Boursin Cheese on Nine-Grain Oat Bread
\$16 per person, plus tax and gratuity

Plated Sandwiches

Served with kettle chips, grapes, coffee, tea or milk and choice of dessert (on page 24).

Limit of three selections.

Chicken Pesto

Rosemary-Marinated Grilled Breast of Chicken on a Ciabatta Roll, Sun-Dried Tomato Pesto with Provolone Cheese and Marinated Baby Spinach, Panini Grilled
\$17 per person, plus tax and gratuity

Turkey Club

Mesquite-Smoked Turkey Breast, Crispy Bacon, Avocado, Tomato, Butter Lettuce and Garlic Aioli, Served on Nine-Grain Roll
\$18 per person, plus tax and gratuity

Cuban Pork Sandwich

Citrus-Marinated and Slow-Roasted Pork Loin with Smoked Ham, Swiss Cheese, Pickles and Dijon Mustard, Panini Grilled
\$18 per person, plus tax and gratuity

Braised Beef Short Rib Sandwich

Braised with Red Wine and Aromatics, Served on Sourdough Bread with Onion-Bacon Marmalade and Black Truffle Cheese, Panini Grilled
\$19 per person, plus tax and gratuity

Ham and Brie

Hardwood-Smoked Ham, Brie Cheese, Tart apple, Dijon Honey Mustard on Hearty Sourdough Bread, Panini Grilled
\$18 per person, plus tax and gratuity

Reuben

Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Pumpernickel Bread
\$18 per person, plus tax and gratuity

Tomato and Mozzarella Caprese

Vine-Ripened Tomato, Mozzarella, Fresh Basil and Marinated Spinach on Sourdough Bread, Panini Grilled
\$17 per person, plus tax and gratuity

Salads

All salads are served with homemade dinner rolls, coffee, tea, milk
and choice of dessert (on page 24).

Caesar Salad

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

Marinated and Grilled Breast of Chicken
\$17 per person, plus tax and gratuity

Lemon Herb-Grilled Gulf Shrimp
\$18 per person, plus tax and gratuity

Roasted Black Angus Tenderloin of Beef
\$19 per person, plus tax and gratuity

Endive and Apple Salad with Grilled Breast of Chicken

Belgian Endive and Baby Spinach Salad with Creamy Cider Dressing, Tart Apples,
Spiced Walnuts and Gorgonzola Cheese with Marinated and Grilled Breast of Chicken
\$17 per person, plus tax and gratuity

Roasted Angus Beef Tenderloin Wedge Salad

Medium-Rare Roasted Beef Tenderloin, Iceberg Lettuce, Creamy Blue Cheese Dressing,
Smoked Bacon, Tomatoes and Homemade Herb Croutons
\$19 per person, plus tax and gratuity

Shrimp Cobb Salad

Poached Gulf Shrimp and Tender Lettuce, Dressed with Herb Vinaigrette;
Topped with Avocado, Smoked Bacon, Marinated Tomatoes and Buttermilk Blue Cheese
\$19 per person, plus tax and gratuity

Mediterranean Scallop Salad

Caramelized Scallops with Couscous, Cucumbers, Tomato, Onions and Baby Spinach;
Dressed with Orange-Saffron Vinaigrette
\$19 per person, plus tax and gratuity

Roasted Golden Beet Salad

Tender Butter Lettuce, Roasted Beets, Pomegranate Vinaigrette,
Pistachio-Crusted Wisconsin Chèvre, Orange Supremes
\$17 per person, plus tax and gratuity

Lunch Entrées

All salads are served with homemade dinner rolls, coffee, tea, milk
and choice of dessert (on page 24).

Chicken Cacciatore

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

\$26 per person, plus tax and gratuity

Pork Calvados

Apple Cider-Brined Pork Loin Chop, Roasted and Served with Braised Savoy Cabbage
with Smoked Bacon and Apples with Calvados Sauce

\$26 per person, plus tax and gratuity

Almond Crusted Walleye

Lightly Coated in Almond and Panko, Pan-Seared,
Served with Rice Pilaf and Lemon Caper Butter Sauce

\$27 per person, plus tax and gratuity

Grilled Black Angus Sirloin

Seasoned with Sea Salt and Fresh-Cracked Pepper and Grilled,
Served with Caramelized Onion-Potato Gratin and Classic Bordelaise

\$29 per person, plus tax and gratuity

Penne Alla Bolognese

Rich Meat Ragu with Caramelized Vegetables, Chianti Wine and San Marzano Tomatoes, Simmered for Hours,
Finished with Touch of Crème and SarVecchio Parmesan Cheese

\$25 per person, plus tax and gratuity

Grilled Portabella "Steak"

Garlic Herb-Marinated Grilled Portabella Mushroom, Served with
Roasted Mushroom and Mascarpone Risotto, Butter-Sautéed Baby Spinach and Crème de Balsamic

\$26 per person, plus tax and gratuity

Hors d'oeuvres

Chilled Hors d'oeuvres

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

House-Cured Salmon Lox

Served on Toasted Brioche
with Lemon-Caper Crème Fraîche
\$250, plus tax and gratuity

Sweet Pea and Basil Crostini

Ricotta Cheese with Sweet Peas,
Lemon Pecorino, Fresh Basil
\$250, plus tax and gratuity

Beef Carpaccio Crostini

Pinot Noir Shallot Jam
\$250, plus tax and gratuity

Lobster Profiterole

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

Parmesan Crisp

Baked SarVecchio Cheese Filled with
Whipped Wisconsin Chèvre with Fresh Chives
\$250, plus tax and gratuity

King Crab and Cucumber Cup

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

Tuna Tartare

Yellowfin Tuna Served on Crispy Wonton
with Yuzo Sesame Dressing
\$250, plus tax and gratuity

Antipasti Skewer

Fresh Mozzarella, Grape Tomato,
Marinated Mushrooms and Olives
\$250, plus tax and gratuity

Blue Cheese Mousse

Homemade Cracker and Red Wine-Poached Pears
\$250, plus tax and gratuity

Citrus Shrimp Tostones

Avocado and Grilled Scallions
Served on Crispy Plantain
\$300, plus tax and gratuity

Chicken Cabbage Roll

Chicken, Thai Chilies, Cilantro and Lime Rolled in
Napa Cabbage Leaf, Served with Spicy Chili Sauce
\$250, plus tax and gratuity

Hot Hors d'oeuvres

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

Onion and Duck Confit Tartelette

Baked in Savory Tart Shell with Fresh Thyme
and Roasted Garlic

\$300, plus tax and gratuity

Chorizo Strudel

Roasted Chilies, Cilantro and Phillyo

\$275, plus tax and gratuity

Tamarind-Glazed Salmon Saté

Grilled Salmon, Brushed with Tamarind Sauce

\$250, plus tax and gratuity

Chicken Saté

Flavored with Ginger and Cilantro,
Served with Miso Dipping Sauce

\$250, plus tax and gratuity

Red Chili-Glazed Scallop Tostada

Black Beans and Cilantro Sour Cream

\$300, plus tax and gratuity

Angus Beef Sliders

Wisconsin Cheddar, Smoked Bacon
and Homemade Ketchup

\$375, plus tax and gratuity

Beef Wellington

Guinness-Braised Beef Shortrib, 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-Almond Risotto, Lightly Breaded and
Flash-Fried, with Parmesan Dipping Sauce

\$250, plus tax and gratuity

Butternut Squash Tartelette

Savory Tart Filled with Rich Custard, Slow-Roasted
Butternut Squash, Tart Apples and Pecans, then Baked

\$250, 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 Warm Fig Jam

\$250, plus tax and gratuity

Carving *Stations*

Pepper-Crusted, Slow-Roasted Prime Rib of Beef

Choice Roast, Rubbed with Cracked Black Pepper and Sea Salt, Roasted Tender, Presented with Pan Jus and Horseradish Cream

\$325, plus tax and gratuity (Serves 40 People)

Beef Strip Loin with Chimichurri

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 (Serves 40 People)

Hazelnut-Crusted Angus Beef Tenderloin

The Finest Choice Angus Beef Tenderloin, Crusted in Herbs, Hazelnuts and French Bread Crumbs; Presented with Horseradish Cream

\$275, plus tax and gratuity (Serves 15 People)

Butter Sage-Roasted Turkey Breast

Apple Cider-Brined Turkey Breast, Slow-Roasted and Basted with Fresh Sage and Butter; Served with Herb Aioli and Cranberry Orange Sauce

\$150, plus tax and gratuity (Serves 30 People)

Hardwood-Smoked Cured Ham

Moist and Flavorful Hickory-Smoked Bone-In Ham, Glazed with Brown Sugar, Ginger and Orange to Complement the Sweetness of the Roast

\$175, plus tax and gratuity (Serves 50 People)

Salmon Wellington

Fresh Atlantic Salmon Filet Topped with Chardonnay-Braised Leeks, Lemon and Chives, Wrapped in Puff Pastry and Baked Until Golden-Brown, Served with Lemon-Chive Crème

\$175, plus tax and gratuity (Serves 10 People)

\$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 (Serves 50 People)

Vegetable Crudités with Chef's Herb Dip

Variety of Crisp, Seasonal Vegetables with Tangy, Fresh Herb Dip

\$200, plus tax and gratuity (Serves 50 People)

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 (Serves 50 People)

The Osthoff Fresh Fruit Display

A Stunning Presentation of Fresh Melon, Pineapple, Grapes, Strawberries and Other Seasonal Fruits

\$250, plus tax and gratuity (Serves 50 People)

Tuscan Antipasto Display

Traditional Italian Selection of Meats, Including Prosciutto and Capicola; Gourmet Variety of Imported Olives, Cherry Peppers, Pepperoncini, Pepperonata, Sicilian Eggplant Caponata and Balsamic-Marinaded Mushrooms;

Served with Breadsticks, Italian Ciabatta and Focaccia
\$325, plus tax and gratuity (Serves 50 People)

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 (Serves 50 People)

Chilled Jumbo Gulf Shrimp Display

(Minimum Of Two 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

Oysters On Ice

Freshly Shucked, Farm-Raised Oysters Served on Crushed Ice; Cocktail Sauce, Mignonette Sauce, Tabasco Sauce, Fresh Lemons

\$3 per piece, plus tax and gratuity

*Warning: Consuming Raw or Undercooked Meats,
Poultry, Seafood, Shellfish or Egg May Increase
Your Risk Of Foodborne Illness.*

Dinner Stations

Minimum of three food stations and 50 guests.
Limited to 1½ hours. Includes coffee, tea and milk.
Chef's fee of \$100 per station, plus tax, applies to the
Pasta, Southwest and Risotto stations.

PASTA

Rigatoni Bolognese

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

Shrimp Puttanesca

Sautéed Gulf Shrimp with Red Pepper Flakes, Capers, Olives and
San Marzano Tomato Sauce, Tossed with Spaghetti

Ricotta Tortelloni

Stuffed with Ricotta and Parmesan Cheese,
Tossed with Butter-Sautéed Garlic Spinach, Crème and Fontina Cheese

\$17 per person, plus tax and gratuity

SOUTHWEST

Chorizo Quesadilla

Red Chili-Braised Chicken Sopes with Black Bean and Avocado Crème

Grilled Flank Steak Fajitas with Sautéed Pepper and Onions,
Served with Corn and Flour Tortillas

Pico de Gallo, Guacamole, Sour Cream and Shredded Wisconsin Cheddar

\$16 per person, plus tax and gratuity

RISOTTO

Mushroom Risotto

Mélange of Roasted Mushrooms Stirred Into a Creamy Risotto,
Finished with Mascarpone Cheese

Lobster Arancini

Lightly Breaded and Fried, Served with Lemon-Basil Emulsion

Ossobuco

Braised Veal Cheek Served on a Crispy Saffron Risotto Cake with Gremolata

\$17 per person, plus tax and gratuity

(Continued on next page)

Dinner Stations

Minimum of three food stations and 50 guests.
Limited to 1½ hours. Includes coffee, tea and milk.
Chef attendant is optional for the
All-American, Far East and Garden-Fresh Salads stations.

ALL-AMERICAN

Angus Beef Sliders
Brioche Bun, Wisconsin Cheddar and Homemade Ketchup

Twice-Baked Potatoes

Mac 'n Cheese Bites with Crispy Panko

\$15 per person, plus tax and gratuity

FAR EAST

Chicken Saté Flavored with Ginger and Cilantro, Served with Miso Dipping Sauce

Honey-Roasted Spare Ribs with Soy and Thai Chilies

Crispy Vegetable Spring Roll Served with Spicy Chili Sauce

Nori Rolls – California, Spicy Tuna and Salmon,
Served with Soy Sauce, Wasabi and Pickled Ginger

\$17 per person, plus tax and gratuity

GARDEN-FRESH SALADS

Mixed Salad Greens with a Selection of Homemade Dressings

Classic Caesar Salad with Parmesan and Sourdough Croutons

Wine-Poached Pear and Gorgonzola Salad with Herb Vinaigrette and Candied Pecans

\$12 per person, plus tax and gratuity

Appetizers

Pretzel-Crusted Crab Cake

Whole-Grain Mustard Emulsion with
Tart Apple and Celery Root Salad
\$7 per person, plus tax and gratuity

Caramelized Scallops

Brown Butter-Seared with Petite Citrus Salad
and Champagne Basil Sauce
\$7 per person, plus tax and gratuity

Gulf Shrimp Cocktail

Poached Jumbo Gulf Shrimp,
Tomato-Horseradish Marmalade and Fresh Lemon
\$7 per person, plus tax and gratuity

Black Angus Beef Carpaccio

Black Pepper-Seared, Petite Salad with Pickled Onions
and Black Truffle Crème Fraîche
\$6 per person, plus tax and gratuity

Soups

Lobster Bisque

Maine Lobster
\$4 per person, plus tax and gratuity

Golden Potato Soup

Melted Leeks and Truffle Oil
\$3 per person, plus tax and gratuity

Roasted Butternut Soup

Ginger Crème
\$3 per person, plus tax and gratuity

Roasted Sweet Bell Pepper and Tomato Soup

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

Wild Mushroom Bisque

Toasted Brioche Croutons
\$4 person, plus tax and gratuity

French Onion

Grilled French Bread and Gruyère
\$4 person, plus tax and gratuity

Specialty Salads

Roasted Golden Beet Salad

Tender Greens Salad Dressed with Toasted Pistachio Vinaigrette,
Wisconsin Chèvre and Slow-Roasted Golden Beets

\$3 per person, plus tax and gratuity

Grilled Asparagus Salad

Marinated and Grilled Petite Asparagus, Arugula,
Black Truffle Cheese and Aged Red Wine Vinaigrette

\$3 per person, plus tax and gratuity

Endive and Apple Salad

Belgian Endive and Baby Spinach Salad
Dressed with Creamy Cider Dressing, Tart Apples,
Spiced Walnuts and Gorgonzola Cheese

\$3 per person, plus tax and gratuity

Port Wine-Poached Pear Salad

Butter Lettuce Dressed with Herb Vinaigrette,
Buttermilk Blue Cheese, and Candied Pecans

\$3 per person, plus tax and gratuity

Wedge Salad

Baby Iceberg Lettuce, Smoked Bacon, Grape Tomatoes,
Homemade Herb Croutons and Creamy Blue Cheese Dressing

\$3 per person, plus tax and gratuity

Caprese Salad

Vine-Ripened Tomatoes, Fresh Mozzarella,
Fresh Basil and Crème de Balsamic

\$4 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, milk, and choice of dessert (on page 24).

BEEF SELECTIONS

Rosemary Grilled Bone-In Ribeye

14 Oz. Bone-In Black Angus Ribeye Rubbed with Extra Virgin Olive Oil, Fresh Rosemary and Garlic; Grilled and Served with Roasted Potato Wedges
\$40 per person, plus tax and gratuity

Grilled New York Strip

12 Oz. Black Angus Strip Loin Seasoned with Sea Salt and Fresh-Cracked Pepper, Grilled and Topped with Red Wine-Braised Shallots, Served with Potato Gratin with Black Truffle Cheese
\$40 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, Served with Whipped Yukon Gold Potatoes with Crème Fraîche and Chives
\$42 per person, plus tax and gratuity

Blue Cheese Steak

7 Oz. Black Angus Tenderloin of Beef Seasoned with Sea Salt and Fresh-Cracked Pepper, Grilled and Topped with Shaft's Blue Cheese, Served with Braised Fingerling with Shallots and Garlic
\$42 per person, plus tax and gratuity

Barolo-Braised Beef Short Rib

Braised Black Angus Boneless Beef Short Rib with Smoked Bacon, Caramelized Vegetables and Aromatic, Served with Potato-Parsnip Purée, Glazed Baby Carrots and Pearl Onions
\$34 per person, plus tax and gratuity

POULTRY SELECTIONS

Balsamic-Glazed Chicken

Roasted and Lacquered with Aged Dark Balsamic and Fresh Orange, Served with Creamy Parmesan Polenta and Natural Pan Jus
\$32 per person, plus tax and gratuity

Almond Seared Free-Range Chicken

Chicken Breast 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

Chicken Duxelle

Marinated and Seared Chicken Breast, Stuffed with Wild Mushroom Duxelle, Served with Boursin-Whipped Potatoes and Red Wine Chicken Jus
\$32 per person, plus tax and gratuity

Crispy Maple Leaf Duck Breast

Apple Cider-Brined, Pan-Seared, Served with Root Vegetable "Risotto" and Tart Cherry Ginger Gastrique
\$32 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, milk, and choice of dessert (on page 24).

SEAFOOD SELECTIONS

Grilled Pacific Swordfish

Citrus-Herb Marinated and Grilled,
Served with Couscous with Toasted Almond and Golden Raisins,
Classic Romesco Sauce
\$35 per person, plus tax and gratuity

Pan-Seared Salmon

6 Oz. Atlantic Salmon Filet Seasoned with Extra Virgin Olive Oil,
Lemon and Herb Pan-Seared,
Served with Braised Golden Potatoes,
Leeks and Cream, and Red Wine Veal Jus
\$32 per person, plus tax and gratuity

Caramelized Scallops

Jumbo Scallops Caramelized in Butter, Served with Creamy Risotto,
Finished with Slow-Roasted Butternut Squash and
Tart Apple-Maple Gastrique
\$34 per person, plus tax and gratuity

Prosciutto-Wrapped Pacific Halibut

Marinated with Extra Virgin Olive Oil,
Fresh Lemon and Basil, Wrapped in Prosciutto,
Served with Creamy Lemon Risotto and Salsa Verde
\$35 per person, plus tax and gratuity

SPECIALTY SELECTIONS

Grilled Australian Lamb Loin

Sweet Pea Risotto and Morel Mushroom Lamb Jus
\$34 per person, plus tax and gratuity

Cervena Venison Noisette

Two Medallions, Pan-Seared, with Apple-Parsnip Puree
and Green Peppercorn Sauce
\$36 per person, plus tax and gratuity

Veal Osso Buco

Braised Strauss Veal Shank, Served with Creamy Saffron Risotto
and Topped with Gremolata
\$38 per person, plus tax and gratuity

VEGETARIAN SELECTIONS

Roasted Mushroom Ravioli

Ravioli with Mélange of Roasted Mushrooms
and Ricotta Cheese, Butter-Sautéed Baby Spinach
with Porcini Mushroom Butter Sauce
\$29 per person, plus tax and gratuity

Roasted Garlic Gnocchi

Potato Gnocchi with Sautéed Shiitake Mushrooms
and Peas, Lightly Simmered in Roasted Tomato Coulis,
Finished with Fresh Basil and Parmesan
\$29 per person, plus tax and gratuity

Eggplant Parmesan

Panko-Breaded and Seared Japanese Eggplant
with Fresh Mozzarella,
Baked, Served with Creamy SarVecchio Risotto
and Tomato Basil Coulis
\$29 per person, plus tax and gratuity

COMBINATION SELECTIONS

Barolo-Braised Beef Short Rib and Lobster Ravioli

Braised Black Angus Boneless Beef Short Rib with
Smoked Bacon, Caramelized Vegetables, Topped with Handmade
Maine Lobster Ravioli, Served with Potato-Parsnip Purée,
Glazed Baby Carrots and Pearl Onions
\$38 per person, plus tax and gratuity

Grilled New York Strip and Seafood Brochette

10 Oz. Black Angus Strip Loin Seasoned with Sea Salt
and Fresh-Cracked Pepper, Grilled and Topped with
Red Wine-Braised Shallots, Served with Grilled Gulf Prawn and
Scallop Brochette Topped with Citrus-Herb Butter, Served with
Potato Gratin with Black Truffle Cheese
\$48 per person, plus tax and gratuity

Chicken and Steak Duxelle

Marinated and Seared Chicken Breast Stuffed with
Wild Mushroom Duxelle, and Grilled 5 Oz. Angus Beef
Tenderloin Topped with Duxelle Butter, Served with
Boursin-Whipped Potatoes and Red Wine Jus
\$42 per person, plus tax and gratuity

Buffets

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

Wisconsin Tailgate Buffet

Tossed Mixed Greens Salad with Assorted Dressings

Homemade 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

Strawberry Shortcake Trifle

\$34 per person, plus tax and gratuity

Osthoff BBQ Buffet

Romaine Salad Topped with Blue Cheese, Smoked Bacon,
Grape Tomatoes, Homemade Herb Croutons, Assorted Dressings

Classic American Potato Salad

Hard-Boiled Egg, Aioli and Scallions

Old-Fashioned Cider Vinegar and Herb Coleslaw

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

Baked Beans

Baked Potatoes with Chive Sour Cream

Fresh 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

Penne Pasta Salad

Roasted Tomatoes, Baby Spinach and Garlic Herb Vinaigrette

Golden Potato Salad

Confit Shallots, Smoked Bacon and Whole-Grain Mustard Dressing

The Osthoff Mixed Greens 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
Sweet Garlic Cream Sauce

Roasted-Garlic Mashed Potatoes

Wild Rice Pilaf

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

Apple Almond Tart

Milk Chocolate Orange Mousse Cake

\$46 per person, plus tax and gratuity

\$100 carving attendant charge, plus tax

South of the Border Buffet

Mexican Chopped Salad with Queso Fresco, Chickpea, Tomato,
Cucumber, Avocado, Crispy Tortilla and Agave Lime Vinaigrette

Black Bean and Sweet Corn Salad with Roasted Sweet Bell Peppers

Gulf Shrimp and Jicama Salad with Mango, Lime and Cilantro

Al Pastor-Style Pork, Adobo-Marinaded, with Onion and Pineapple

Roasted Chicken with Roasted Poblano and Tomatillo Sauce

Grilled Mahi Mahi with Garlic-Lime Mojo

Warm Flour and Corn Tortillas

Sour Cream, Guacamole and Pico de Gallo

Fresh Corn on the Cob and Dried Mexican Chilies

Mexican Beans with Chorizo in Adobo Sauce

Key Lime Cheesecake with Fresh Strawberries

Passion Fruit-Mexican Chocolate Mousse Cake

\$38 per person, plus tax and gratuity

Buffets

Northern Italian Buffet

Cavatappi Pasta Salad with Grilled Vegetables, Basil Vinaigrette
Caprese Salad – Vine Ripened Tomato, Fresh Mozzarella and Basil

Antipasto – Zucchini, Eggplant, Bell Pepper, Mushrooms,
Artichokes, Fresh Basil, Extra Virgin Olive Oil and Aged Balsamic,
Sliced Capicola and Italian Salami, Fontina Cheese and Gorgonzola

Salmon Florentine with Sautéed Baby Spinach and Lemon Caper Butter
Rosemary-Grilled Ribeye Steaks Rubbed with Extra Virgin Olive Oil,
Garlic, Rosemary Sea Salt and Pepper

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

Italian Polenta with Roasted Mushrooms and Fontina Cheese
Italian Roasted Zucchini and Tomatoes with Slivered Garlic and Fresh Thyme

Classic Tiramisu

Chocolate Hazelnut Mousse Cake

\$44 per person, plus tax and gratuity

“Jazz on the Vine” Buffet

Baby Spinach Salad with Fresh Strawberries, Toasted Almonds,
Wisconsin Chèvre and Vanilla-Riesling Vinaigrette

Napa Cabbage Salad, Tart Apples, Toasted Walnuts and Ginger Vinaigrette

Tri-Color Couscous Salad, King Crab, Cucumber, Orange-Blossom Vinaigrette

Grilled Black Angus New York Strip
Pinot Noir-Stewed Shallot

Lemon-Brine Roasted Chicken
Salsa Verde

Shrimp and Scallop Brochettes
Saffron Chardonnay Sauce, Confit Tomato and Fennel Relish

Oven-Roasted Yukon Gold Potatoes with Red Onions and Fresh Rosemary,
Fresh Asparagus, Carrots and Sweet Bell Pepper; Brushed with Parsley Butter

Chambord Cheesecake with Ganache

Lemon Vodka Layer Cake with Fresh Raspberries

\$48 per person, plus tax and gratuity

*Warning: Consuming Raw or Undercooked Meats, Poultry,
Seafood, Shellfish or Egg May Increase Your Risk Of Foodborne Illness.*

Desserts

INCLUDED WITH PLATED LUNCH OR DINNER

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

Madagascar Bourbon Vanilla Bean Cheesecake
Triple Chocolate Chunk Cheesecake
Apple Cinnamon Swirl Cheesecake
Key Lime and Strawberry Cheesecake
Chocolate Hazelnut Praline Cheesecake

French Apple Almond Tart with Apricot Glaze
Classic Pecan Tart with Vanilla Sauce

SPECIALTY DESSERTS

(Add \$2 per person, plus tax and gratuity)

Opera Torte with Fresh Berries
Thin Layers of Almond Sponge Cake
with Chocolate Ganache and Coffee Buttercream

Osthoff Specialty Mousse Cake
Vanilla Bean Cheesecake, Espresso Mousse, Ganache

Chocolate Orange Mousse Cake
Milk Chocolate-Grand Marnier Mousse,
Devils Food Cake, Ganache

Italian Tiramisu with Kahlúa
Espresso-Mascarpone Cream, Ladyfingers,
Chocolate Shavings, Kahlúa

Chocolate Hazelnut Croquentine with Caramel Anglaise
Osthoff Signature Dessert: Chocolate Ganache, Hazelnut
and Croquentine Wafer Crust, Caramel Vanilla Sauce

PETITE DESSERTS

\$3.50 each, plus tax and gratuity.

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

Bittersweet Chocolate Truffles
Bittersweet Raspberry Truffles
Fresh Fruit Tartlets with Vanilla Custard
Apple Almond Tartlets with Apricot Glaze
Lemon-Swiss Meringue Tartlets
Pastry Swans with Ganache and Chantilly Cream
Petite Éclairs with Grand Marnier Custard
Cream Puffs with White Chocolate
Pecan Diamonds
Chocolate Hazelnut Croquentine
Vanilla Crème Brûlée
Espresso Chocolate Pots du Crème
Belgian Dark Chocolate-Dipped Strawberries

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 by the Glass	\$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
Dewar's White Label Scotch
Jack Daniel's Whiskey
Korbel Brandy
Johnnie Walker Red Scotch
Jose Cuervo Tequila
Bacardi Limón Rum
Seagram's VO Whiskey
Tanqueray Gin
Jameson Whiskey

Prestige Selections

Grey Goose Vodka
Ketel 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
Baileys
Kahlúa
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).

Policies Catering

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.



THE
OSTHOFF
RESORT™

Your Place on the Lake.™

July 2014