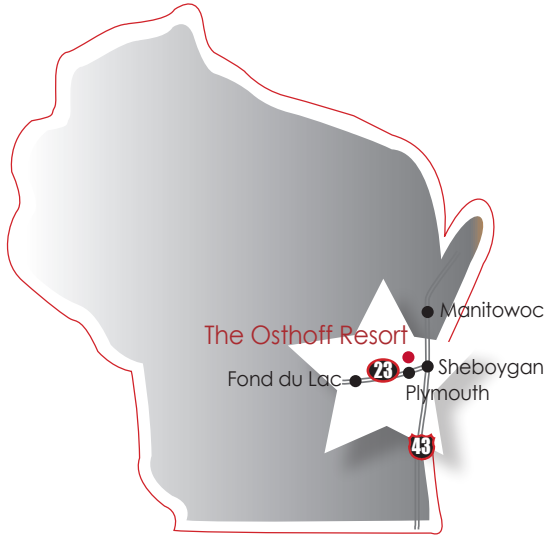


GREAT
Holiday
ROOM
RATES!

Enjoy your evening and take the elevator home
after this year's holiday party!
Reduced room rates are available to groups
reserving 10 rooms or more!

Special rates are based on availability.
Call 920.876.3366
for reservations or more information.



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THE
OSTHOFF
RESORT™
101 Osthoff Avenue
Elkhart Lake, WI 53020-0151

HOST YOUR
Holiday
PARTY



Nov 2017–Jan 2018


THE
OSTHOFF
RESORT™



Choose from a variety of *sumptuous* plated and buffet menus.



PLATED HOLIDAY MENU

Includes a choice of soup or salad, seasonal vegetable, dinner rolls and butter, coffee, tea, milk and dessert.

Soup

Roasted Butternut Soup
ginger crème

Golden Potato Bisque
melted leeks and truffle oil

Salad

Roasted Apple Salad
tender greens, dried cherries, gorgonzola,
and honey-ginger vinaigrette

Roasted Butternut Squash Salad
tender greens, toasted hazelnuts and red wine vinaigrette

Entrée

Pretzel Crusted Chicken \$27
*pan-seared, served with roasted garlic mashed potatoes,
whole-grain mustard sauce and fresh vegetables*

Seared Atlantic Salmon \$28
*lemon zested with herbs, caramelized onion risotto,
mustard cream sauce*

Butternut Squash Ravioli \$26
chardonnay cream sauce, spinach, and toasted hazelnuts

Grilled Pork Ribeye \$28
*apple cider brined, Yukon gold mashed, and apple-cherry
chutney*

Beef Bourguignon \$29
*braised with wild mushrooms, pearl onions, and red wine,
served with roasted garlic mashed potato*

Dessert

Apple Strudel with Vanilla Anglaise

Devil's Food Cake

Triple Chocolate Mousse Cake

Lemon Mascarpone Layer Cake

Espresso Cheesecake

Prices do not include 5.5% tax and 20% gratuity.

CANDY-CANE LANE BUFFET

Roasted Apple Salad with Tender Greens, Dried Cherries,
Gorgonzola and White Balsamic Vinaigrette

Golden Potato Salad with Caramelized Onions,
Bacon and Crème Fraîche

Sage Roasted Turkey with Traditional Cranberry Sauce

Pan-Seared Tilapia with Roasted Shallot Cream Sauce

Cavatelli Pasta with Smoked Gouda Mornay Sauce,
Fresh Herbs and Butter Toasted Bread Crumbs

Roasted Sweet Potatoes with Apples

Green Beans with Brown Butter and Toasted Almonds

Choice of Two Desserts

\$32 per person

Prices do not include 5.5% tax and 20% gratuity.

JINGLE BELL BUFFET

House Tossed Salad with Homemade Dressings

Fusilli Pasta Salad with Roasted Sweet Bell Peppers,
Oven-Dried Tomatoes and Arugula

Pork Roulade Stuffed with Italian Sausage,
Baby Spinach, Fennel and Rosemary

Herb-Seared Chicken Breast with
Wild Mushroom Marsala Cream Sauce

Penne with Tomato-Basil Cream Sauce,
Swiss Chard and Parmesan

Rosemary Roasted Potatoes

Broccolini with Olive Oil and Garlic

Choice of Two Desserts

\$32 per person

Prices do not include 5.5% tax and 20% gratuity.

OLD WORLD CHRISTMAS BUFFET

Roasted Butternut Squash Salad with Tender Greens,
Toasted Hazelnuts and Red Wine Vinaigrette

Fusilli Pasta, Confited Tomato, Roasted Mushroom,
Baby Spinach, White Balsamic Vinaigrette

Herb-Seared Chicken with Red Wine Jus
with Smoked Bacon and Pearl Onions

Beef Bourguignon

Butternut Squash Ravioli with Fontina Mornay,
Toasted Hazelnuts and Baby Spinach

Roasted Garlic Mashed Potato

Honey Glazed Baby Carrots

Choice of Two Desserts

\$32 per person

Prices do not include 5.5% tax and 20% gratuity.



To book your

Holiday **PARTY**

for groups of 20 guests or more,
call 920.876.5827.

Please consider one of our
restaurant dining rooms
for private parties
of fewer than 20 guests.