

## lunch starters

Radicchio and Arugula Salad with Mozzarella, Tomato Confit with Balsamic Vinaigrette

Gathered Greens, Craisins, Red Onions, Bleu Cheese, Walnuts and Pears  
with Poppy Seed Dressing

Organic Spring Greens with Crisp Pancetta, Sliced Egg, Fresh Herbs with Bacon Vinaigrette

Roasted Tomato and Red Pepper Soup with Basil and Parmesan Crumble

Smoked Chicken and Wild Rice Soup

## lunch desserts

Tiramisu

Lemon Butter Cream Torte

Chocolate Tuxedo Cake with Raspberry Coulis

Caramel Custard

Brown Cardamom Panna Cotta

Opera Cake with Coffee Sauce and Caramelized Bananas

Seasonal Fruit Compote

Chocolate Chip Banana Oak Cake

## lunch plated

All plated lunches include basket of Freshly Baked Rolls and Butter on the tables, Freshly Brewed Regular and Decaffeinated Coffees, Assorted Teas, a Choice of Starch and Vegetable

Choice of Starch:

Potato Gratin Dauphinoise  
Polenta Parmesan Cake  
Rice Pilaf  
Yukon Mashed Potatoes  
Root Vegetable Hash

Choice of Vegetable:

Broccolini  
Julienne Vegetables  
Green Top Carrots  
Haricot Verts and Roasted Red Peppers  
Steamed Vegetable Medley

2 Course Meals include Entrée and either a Starter or Dessert

3 Course Meals include Entrée, Starter and Dessert

**Plated Lunch #1 ~ Valentino Chicken Breast \$18/2 Course; \$22/3 Course**

Chicken Valentino stuffed with Parmesan, Italian Seasoning, Mozzarella, Chives and Red Bell Peppers

**Plated Lunch #2 ~ Chicken Marsala \$16/2 Course; \$20/3 Course**

Chicken Paillard topped with Marsala Wine Sauce

**Plated Lunch #3 ~ Chicken Breast \$17/2 Course; \$21/3 Course**

6 oz. Chicken Breast with Honey Mustard Glaze topped with Bacon, Mushroom and Co-Jack Cheese

**Plated Lunch #4~ Chicken Saltimbocca \$17/2 Course; \$21/3 Course**

Chicken Saltimbocca with Marsala Mushroom Sauce

**Plated Lunch #5 ~ Smoked Pork Loin \$17/2 Course; \$21/3 Course**

Smoked Pork Loin with Sauvignon Blanc Reduction

**Plated Lunch #6 ~ Atlantic Salmon \$18/2 Course; \$22/3 Course**

Seared Atlantic Salmon topped with Spinach and Hollandaise Sauce

**Plated Lunch #7 ~ Grilled Sirloin Steak \$21/2 Course; \$26/3 Course**

Grilled 6 oz Beef Sirloin Steak with Syrah Shallot Glaze

**Plated Lunch #8 ~ Panko Crusted Walleye \$18/2 Course; \$22/3 Course**

Panko Crusted Walleye, Fried Onions and Beurre Rouge

## lunch alternative options

*All plated Lunches include a basket of Freshly Baked Rolls and Butter on the tables, Chef's Choice Vegetable, Freshly Brewed Regular and Decaffeinated Coffees and Assorted Teas.*

2 Course Meals include Chef's Choice Salad with Dressing or Chef's Choice Dessert

<b>Vegetarian #1 ~ Manicotti</b>	<b>\$17/guest</b>
Spinach-Ricotta Manicotti with Pomodoro Sauce and Fontina Cheese	
<b>Vegetarian #2 ~ Angel Hair Pasta</b>	<b>\$13/guest</b>
Angel Hair Pasta with Crimini-Porcini Mushroom Sauce, Parmigiano-Reggiano and Garlic Bread	
<b>Vegetarian #3 ~ Grilled Polenta</b>	<b>\$12/guest</b>
Grilled Polenta with Ratatouille	
<b>Vegetarian #4 ~ Eggplant Parmigianino</b>	<b>\$15/guest</b>
Eggplant Parmigianino with Fresh Mozzarella, Tomato Sauce and Basil	
<b>Vegetarian #5 ~ Grilled Portobello Mushrooms</b>	<b>\$15/guest</b>
Grilled Portobello Mushrooms with Spinach, Tomato, Mozzarella and Gnocchi	
<b>Vegetarian #6 ~ Stuffed Ravioli</b>	<b>\$16/guest</b>
Spinach Stuffed Ravioli, Marinated Portobello and Herb Butter Sauce	
<b>Vegan #1 ~ Herb Linguini</b>	<b>\$14/guest</b>
Olive Oil Herbed Linguini (Egg Free) with Green Asparagus, Broccolini, Zucchini and Baby Tomatoes	
<b>Vegan #2 ~ Butternut Squash</b>	<b>\$21/guest</b>
Butternut Squash Timbale, with Vegetable Risotto Cake and Wilted Spinach	

## **lunch buffets** (minimum of 25 guests)

*All Buffet Lunches include Freshly Baked Breads and Rolls, Regular and Decaffeinated Coffee and Assorted Teas (Gluten Free Bread available upon request.)*

### **Lunch Buffet Theme #1 ~ Southwest** **\$18/guest**

Corn Chowder with Thick Cut Bacon and Thyme  
Fresh Made Guacamole with Bleu Corn Chips  
Jicama Salad with Fruit, Cucumbers and Lime  
BBQ Pork Tacos, Salsa, Vegetable Slaw  
Chicken Fajitas with Chipotle Peppers, Sweet Peppers and Sweet Vidalia Onions  
Rice Pilaf with Corn, Peppers, Black Beans, and Cilantro  
Soft Shell Tortillas, Sour Cream, Salsa, Onions, Tomatoes and Shredded Cheese  
Tres Leches

### **Lunch Buffet Theme #2 ~ Market Place** **\$22/guest**

Roasted Tomato Bisque with Parmesan Crumbles and Basil  
Chopped Salad of Romaine, Frisee, Radicchio, Apple Cranberries with Low Fat Yogurt Honey  
Dijon Mustard and Sherry Walnut Vinaigrette  
Grilled Marinated Vegetables with Mozzarella and Extra Virgin Olive Oil  
Grilled Chicken with Rosemary Chardonnay Sauce  
Stuffed Pork Loin with Spinach, Gouda and Pancetta with Balsamic Reduction  
Garlic, Thyme, Roasted Red Potatoes  
Chocolate Cheese Cake with Raspberries and Mango Coulis

### **Lunch Buffet Theme #3 ~ Grilled Burger Buffet** **\$20/guest**

Hearty Chili Bean with Red Onion and Cheddar Fondue  
Warm German Style Potato Salad  
Brioche and Pretzel Burger Buns  
Grilled Quarter Pound All Angus Beef Patties  
Pickles, Onions, Lettuce, Tomatoes and Assorted Wisconsin Cheese Display  
Ketchup, Mustard, Dijon Mustard and Mayonnaise  
Kettle Chips  
Tri-Color Coleslaw  
Display of Fresh Seasonal Fruit  
Assortment of Gourmet Cookies

**lunch buffets continued (minimum of 25 guests)**

*All Buffet Lunches include Freshly Baked Breads and Rolls, Regular and Decaffeinated Coffees and Assorted Teas*

**Lunch Buffet Theme #4 ~ Pre-Made Sandwich Bar \$20/guest**

- White Bean and Vegetable Soup with Pesto
- Half Pockets of Pita with Chicken Caesar Salad
- Tortilla Wrap with Turkey, Co-Jack Cheese, Avocado, Tomato and Mild Chili Spread
- Focaccia Sandwich with Eggplant, Pesto, Mozzarella and Sun-Dried Tomatoes
- Ciabatta Sandwich with Smoked Turkey and Pastrami, Pesto Spread, Dried Cranberries, Vine Ripe Tomato, Red Onion, Provolone and Chiffonade Romaine
- Kettle Potato Chips
- Vegetable Slaw with Carrots, Cabbage, Tomatoes, Broccoli, Cauliflower, Radishes with Sour Cream Sauce
- Honey and Cardamom Panna Cotta with Mango and Passion Fruit

**Lunch Buffet Theme #5 ~ Italian \$25/guest**

- Ribollita – Hearty Tuscan Soup (Ham, Beans and Tomato)
- Bakery Basket with Focaccia, Flat Bread and Grissini Bread Sticks
- Olives and Extra Virgin Olive Oil
- Selection of Cured Italian Meats – Pepperoni, Spicy Capicola and Hard Salami
- Arugula Salad with Shaved Fennel and Parmigiano-Reggiano with Dressings on the side
- Spinach Ravioli with Ricotta, Pesto
- Chicken Saltimbocca with Marsala Mushroom Sauce, Polenta, Broccolini and Sun-Dried Tomatoes
- Individual Tiramisu

**Lunch Buffet Theme #6 ~ Deli Buffet \$19/guest**

- Sliced Breast of Turkey, Roast Beef and Smoked Ham
- Door County Chicken Salad
- Sandwich Garnishes to include: Lettuce Leaves, Sliced Tomatoes, Sliced Onions, Pickle Spears, Mayonnaise, Creamy Horseradish Sauce, Dijon and Yellow Mustards, and Assorted Sliced Wisconsin Cheeses
- Marinated Vegetable Pasta Salad
- Signature Pecan Feta Coleslaw
- Kettle Chips
- Assortment of Fresh Baked Breads, Rolls and Wraps
- Assortment of Gourmet Cookies