

courses



Salad Course

Included with plated lunch and dinner selections, choice of one choice of two dressings: ranch, french, italian, balsamic vinaigrette, and low-fat french

Mixed Green Salad

mixed spring greens, fresh vegetables, grape tomatoes and seasoned croutons

Caesar Salad

romaine lettuce, fresh grated parmesan cheese, seasoned croutons with caesar dressing

Mango Cranberry Salad

walnuts, cranberries and diced mango tossed with a champagne vinaigrette

Wedge of Lettuce (additional \$2.00/person)

iceberg lettuce garnished with beefsteak tomatoes, cucumbers and crumbled bleu cheese

Starter Course

Priced Per Person

<i>Seasonal Fresh Fruit</i>	\$3.00	<i>Crab and Shrimp Pasta Salad</i>	\$4.00
presented in a champagne glass, drizzled with a honey yogurt glaze		served on flatbread	
<i>Shrimp Cocktail Acapulco</i>	\$6.00	<i>Crab Cake</i>	\$5.00
3 shrimp marinated with fresh limetjuice, topped with pineapple salsa		with roasted red pepper sauce and mango salsa	

Soup Course

Priced Per Cup

<i>Broccoli and Cheddar Cheese</i>	\$2.00
<i>Tomato Basil with Orzo</i>	\$2.00
<i>Onion Soup with Cheese Croutons</i>	\$2.00
<i>Chicken Dumpling</i>	\$2.00
<i>Cream of Mushroom</i>	\$2.00

Dessert Course

Priced Per Piece

<i>Tiramisu</i>	\$4.50
<i>Key Lime Pie</i>	\$4.50
<i>Cheesecake</i>	\$4.50
<i>Chocolate Mousse Cake</i>	\$5.50
<i>Cappuccino Cake</i>	\$5.50
<i>Granny Apple Pie</i>	\$5.50

all pricing subject to 20% service charge and applicable sales tax

hors d'oeuvres



all hors d'oeuvres are priced per dozen,
minimum of 2 dozen total of each must be ordered

Cold Selections

Cocktail Sandwiches - choice of ham, roast beef, salami and turkey	\$25.00
Mini Bruschetta - prosciutto ham, diced tomatoes and fresh basil	\$25.00
Smoked Salmon - Swedish Style with capers, cucumber, tomato relish on pumpernickel rye	\$28.00
Assorted Finger Sandwiches - chicken salad, tuna salad, egg salad and cucumber dill	\$25.00
Cold Jumbo Shrimp with cocktail sauce	\$30.00

Hot Selections

Water Chestnuts wrapped in bacon	\$19.00
Vegetable Spring Roll with sweet and sour sauce	\$19.00
Chicken Spring Roll with sweet and sour sauce	\$25.00
Pork Pot Stickers with ginger soy	\$27.00
Chicken Quesadilla with fresh salsa	\$23.00
Meatballs wrapped in onion	\$27.00
Oriental Beef Kabob	\$25.00
Shrimp and Green Pepper Kabob	\$27.00
Blackened Sea Scallops wrapped in bacon	\$30.00
Deluxe Mini Crab Cake with roasted red pepper and mango salsa	\$28.00
Panko-Sesame Chicken Tenders with sweet and sour sauce	\$23.00
Chicken Drumettes served plain, frank's hot sauce or barbecue	\$19.00
Saz's Famous Mozzarella Sticks served with marinara sauce	\$23.00
Asparagus and Cheese in Phyllo	\$23.00
Chicken Pineapple Kabob	\$25.00
Jerk Barbecue Riblets	\$20.00
Coconut Shrimp with orange dipping sauce	\$29.00
Breaded Shrimp with cocktail sauce	\$27.00
Crab Stuffed Mushroom	\$25.00

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dinner buffets



All dinner buffets require a minimum of 50 people.
Under 50 people an additional \$10 per person will apply.

Village Collection

tossed salad with dressings, fresh fruit display, vegetable tray with dip, warm dinner rolls with whipped butter, chef's dessert selection, coffee and iced tea

\$32.00 per person

choice of 2 entrée selections:

- rotisserie chicken
- baked ham with spiced fruit sauce
- sliced sirloin of beef with mushroom sauce
- baked haddock with lemon herb butter

choice of 2 vegetable selections:

- green beans almondine
- corn o'brien
- California blend vegetables
- baby carrots and green peas

choice of 2 starch selections:

- mashed potatoes
- parsley boiled red potatoes
- oven roasted new potatoes
- buttered spaetzle noodles
- rice pilaf
- baked macaroni and cheese

West-North Avenue Corner

tossed salad with dressings, Wisconsin cheese display, fresh fruit display, vegetable tray with dip, warm dinner rolls with whipped butter, chef's dessert selection, coffee and iced tea

\$36.00 per person

choice of 2 entrée selections:

- broiled top sirloin steak with mushroom bordelaise sauce
- roast loin of pork
- baby back ribs with jerk bbq sauce
- grilled herbed chicken breast
- broiled orange roughy with lemon herb butter
- roast turkey with cranberry mustard glaze

choice of 2 vegetable selections:

- green beans with peppers and onions
- honey glazed carrots with fresh ginger
- baby carrots, green peas, pearl onions
- Caribbean blend vegetables

choice of 2 starch selections:

- mashed potatoes
- au gratin potatoes
- roasted yukon potatoes with rosemary
- wild rice blend with mushrooms
- buttered kluskie noodles
- penne pasta with basil

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dinner buffets



All dinner buffets require a minimum of 50 people.
Under 50 people an additional \$10 per person will apply.

Taste of Mayfair

tossed salad with dressings, imported and domestic cheese display, fresh fruit display, antipasto platter warm dinner rolls with whipped butter, chef's dessert selection, coffee and iced tea

\$39.00 per person

choice of 3 entrée selections:

steamship round of pork (chef attended)
oven roasted turkey breast (chef attended)
steamship round of beef (chef attended)
roasted herb chicken
roisserie duck with orange glaze
crab meat stuffed filet of sole with cabernet blanc sauce

choice of 2 vegetable selections:

fresh vegetable medley
honey glazed carrots with snap peas
cauliflower and broccoli florets with drawn butter
green beans à la française

choice of 2 starch selections:

cheddar twice baked potatoes
scalloped potatoes
yukon gold mashed with scallions
gnocchi with parmesan cheese
rice pilaf
baked macaroni and cheese

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plated dinner



Dinner Entrées

All dinners include choice of salad, chef's vegetable and starch selection, warm rolls with butter, coffee or iced tea.

Chicken

Pan Seared Chicken Breast	\$23.00
breast with a fresh rosemary reduction, complimented with butternut squash risotto	
Baked Chicken Breast Oscar	\$24.00
breast topped with crab mousse and tarragon flavored chardonnay sauce, served with linguine and fresh asparagus	
Chicken Maryland	\$24.00
pan fried, topped with a rich sour cream sauce, bacon and scallions, served with yukon mashed and California blend vegetables	
Chicken Saltimbocca	\$24.00
filled with prosciutto ham and fontina cheese, served with gnocchi in a fresh basil and marsala wine sauce, paired with sautéed zucchini sticks	
Chicken Cordon Bleu	\$25.00
filled with Canadian bacon and Swiss cheese, served on fettuccine and topped with a sherry mushroom sauce, served with green beans with peppers and onion	
Chicken Breast Artichoke	\$25.00
chicken breast stuffed with artichoke and parmesan cheese, topped with a white wine cream sauce, served with a linguine and asparagus blend	

Steaks and Chops

Grilled Pork Chop	\$24.00
10 oz. bone-in chop served with a bourbon glaze, apple compote, roasted baby yukon potatoes and sautéed green beans with onions	
Top Sirloin Steak	\$28.00
10 oz. served with caramelized onions and sliced mushrooms, served with roasted baby yukons and glazed carrots	
New York Strip	\$30.00
12 oz. steak with a burgundy mushroom sauce, yukon mashed potatoes and glazed carrots	
Roast Prime Rib of Beef	\$35.00
accompanied by a cheddar double baked potato and broccoli florets	
Filet Mignon	\$44.00
tender 9 oz. filet served with a shallot and mushroom demi-glace, rosemary potatoes and roasted asparagus	

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plated dinner



Dinner Entrées

All dinners include choice of salad, chef's vegetable and starch selection, warm rolls with butter, coffee or iced tea.

Seafood

Baked Orange Roughy	\$24.00
8 oz. served with a tomato basil sauce, paired with gnocchi, zucchini and yellow squash	
Walnut Crusted Walleye	\$26.00
8 oz. served with tomato cucumber relish, parsley boiled buttered potatoes and broccoli florets	
Grilled Mahi-Mahi	\$26.00
8 oz. presented with pineapple salsa, jasmine rice and green beans	
Baked Atlantic Salmon	\$27.00
8 oz. with lemon-dill sauce, served with parsley red skinned potatoes and asparagus	

Vegetarian

Zucchini Spaghetti	\$20.00
sautéed spaghetti style zucchini with garlic, onions, roma tomatoes and portabella mushrooms, served with marinara sauce	
Grilled Vegetable Ravioli	\$22.00
served with a roasted red pepper sauce and broccoli florets	

Chef's Combination Plates

Grilled Chicken Breast and Broiled Salmon	\$33.00
chicken breast served with a shiitake mushroom-white wine sauce, salmon topped with a lemon-dill sauce, served with parsley red potatoes and asparagus	
Grilled Tenderloin and Broiled Salmon	\$39.00
5 oz. beef tenderloin topped with a mushroom and red wine demi-glace, broiled salmon with an orange citrus sauce, served with roasted baby yukon potatoes and asparagus	
Grilled Tenderloin and Chicken Breast	\$39.00
5 oz. beef tenderloin topped with chive garlic butter, chicken breast served with a mushroom lemon cream sauce, served with roasted baby yukon potatoes and asparagus	
Grilled Tenderloin and Garlic Shrimp	\$39.00
5 oz. beef tenderloin topped with a mushroom and burgundy wine demi-glace, garlic shrimp served de jonghe style, served with parsley red potatoes and asparagus	
Grilled Tenderloin and Mahi-Mahi	\$39.00
5 oz. beef tenderloin topped with a mushroom burgundy sauce, mahi-mahi topped with pineapple salsa, served with roasted red potatoes and asparagus	

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displays & platters



Displays and Platters

Antipasto Platter with bread sticks, serves 25	\$135.00	Iced Seafood Display serves 30	\$325.00
Milwaukee Sausage Platter served with snack rye, serves 25	\$125.00	Imported Wheel of Brie served with crackers, serves 50	\$125.00
Party Sub Sandwiches 2-foot serves 10	\$75.00	Nacho Salad with warm tortilla chips, serves 25	\$85.00
4-foot serves 20	\$125.00	Smoked Trout with Dill Sauce serves 30	\$105.00
6-foot serves 30	\$175.00	Fresh Fruit Platter serves 50	\$140.00
Wisconsin Cheese Platter served with cracker assortment, serves 25	\$115.00	Smoked Salmon with Dill Sauce serves 30	\$120.00
Fresh Vegetable Tray serves 50	\$105.00	Spinach Artichoke Dip with warm baguettes, serves 30	\$57.00
Fresh Mozzarella with Tomato with basil and olive oil, served with warm breadsticks serves 25	\$115.00		

Carved Items

all carved items include cocktail buns, snack rye points and appropriate condiments
chef carving fee of \$100 will apply

Boneless Roast Turkey Breast serves 40	\$175.00
Roast New York Strip Loin serves 40	\$250.00
Steamship Round of Beef serves 175	\$625.00
USDA Choice Beef Tenderloin serves 25	\$225.00
Honey Baked Ham serves 40	\$195.00
Roast Steamship of Pork serves 40	\$195.00

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bar pricing



Spirits and Beverages

Half Barrels

(approximately 165, 12oz servings each)

Domestic beer - \$275.00

Miller, Budweiser, Coors

Premium or import - market price

Wine and Champagne

750 ml bottles serves approximately 4, 5.5oz glasses

House Wine Selection - \$27.00

white zinfandel, chardonnay, pinot grigio,
cabernet sauvignon, sauvignon blanc, merlot

Sparkling - \$29.00

Asti Spumante - \$26.00

Drink Pricing

<i>House Brands</i>	<i>\$5.50</i>
<i>Call Brands</i>	<i>\$6.25</i>
<i>Premium Brands</i>	<i>\$7.00</i>
<i>Top Shelf</i>	<i>\$8.00</i>
<i>House Wine (per glass)</i>	<i>\$6.50</i>
<i>Sodas (per glass)</i>	<i>\$2.50</i>
<i>Bottled Beer</i>	
domestic	\$4.25
premium and import	\$5.25

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bar pricing



Host Bar Packages

Pricing is quoted per person plus service charge and sales tax.

Packages include cocktails, wines, beer, water and sodas

The above packages do not include shots or wine service with dinner

	<i>House Brands</i>	<i>Call Brands</i>	<i>Premium Brands</i>
1 Hour	\$12.25	\$13.75	\$15.25
2 Hours	\$18.50	\$20.50	\$23.75
Additional Hour	\$6.00	\$7.00	\$8.00

Beer, wine, soda packages:

All pricing is per person. Guarantee for open bar package will duplicate final count for event. Guests under 21 will be offered all night soda @ 5.00 per person.

Substitutions will result in price increase per person.

	<i>Draft Beer</i>	<i>Bottled Beer</i>
1 Hour	\$10.00	\$12.00
2 Hours	\$14.00	\$17.00
3 Hours	\$18.00	\$22.00
4 Hours	\$22.00	\$27.00

Call Brand Liquors:

Jim Beam, Southern Comfort, Jose Cuervo, Smirnoff, Korbel, Beefeater, Malibu,
J & B, Seagrams, Bacardi, Captain Morgan

Premium Brands:

Jack Daniels, Absolut, Stolichnaya, Dewars White, Tanqueray, 1800, Appleton Estates Rum

Bar Polices:

- for staffed bars less than (2) hours, a \$500.00 minimum is required in total bar revenue to waive the \$150.00 bartender fee
- for staffed bars greater than (2) hours, a \$150.00 minimum is required per hour in total bar revenue to waive the \$150.00 bartender fee
- self serve items such as beer, wine and soda are available (hosted only) with no minimum required
- we provide one bartender for bars less than 100 people, if additional bartenders are requested, a fee of \$150.00 will apply per hour
- no liquor may be brought into the hotel from outside sources

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