



## Menu Selection

Our menus offer a variety of food & beverage options in a wide range of price points. Please select your favorite menu from the varied options or if you have something specific in mind, your catering representative along with our executive chef, will be happy to tailor a menu to your preferences. Arrangements can be made to accommodate special dietary needs.

## Substitutions

Bunker Hills Event Center shall have the right to substitute products or services originally intended to be used in the event to account for market conditions & availability. Such substitutions shall be made & communicated to the Client to ensure the highest quality possible of equal value within the price range quoted.

## Food with a Conscience

We can create menus using food that is sourced locally & grown & raised naturally without antibiotics or hormones. Sustainable menus & pricing are based upon seasonal market conditions & availability.

## Sustainability

With experience in programs designed & implemented to recycle & compost most waste, MHC Culinary Group has been recognized as a regional leader in sustainability. To learn more about our efforts & how your event can contribute, please contact your catering representative.

## Pricing

Pricing is quoted in advance of an event, but is subject to change due to fluctuating market prices. Menu pricing will be guaranteed for a maximum of sixty days with a signed catering event agreement & deposit on file. All pricing is subject to a 20% service charge which is not exclusively a gratuity to the staff working the event. Applicable state sales & liquor taxes will be applied to all orders including the service charges applied to those orders.

## Multiple Entrée Fee

When selecting multiple entrées, a multiple entrée fee of \$1 per person will apply for each entrée selection. We request that the same accompaniments be selected for all entrées.

## Dessert Waiver Fee

Due to exclusivity rights, outside food & beverage are not permitted within Bunker Hills Event Center with the exception of pre-approved specialty wedding cakes that are purchased from & delivered by a licensed bakery, to which a dessert waiver fee of \$2.50 per person will apply.

## Catering Event Orders

Signed Catering Event Orders need to be received by the Catering Office fourteen (14) days prior to the event day in order to ensure the availability of all items.

## Guarantees

So that proper planning & execution of the event may occur, the Client is required to guarantee the number of attendees. The number of attendees estimated by Client on the Event Order will be deemed the guaranteed number of attendees for purposes of this agreement unless Client notifies Bunker Hills Event Center in writing changing the number of guaranteed attendees within the time frames discussed below.

The Client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function. It is necessary that the guaranteed number of guests be confirmed by 12:00 noon, five (5) business days prior to the event. For example, an event scheduled on a Monday must be confirmed by 12:00 noon the preceding Monday.

Bunker Hills Event Center will allow for numbers greater than the guarantee by preparing meals & place settings for 5% over the guaranteed attendance to a maximum of 8. The 5% overage for meals will be prepared as vegetarian. When requesting additional seating above & beyond Bunker Hills Event Center's standard for meal functions, an over-set fee of \$2.50 will apply for each additional seat provided & a fee of \$7.50 will apply for each additional place setting provided.

## Catering & Bar Services

Due to staffing requirements, the following charges & minimums apply to catering & bar services. Catering & bar services will be provided free of labor charges if sales (exclusive of applicable taxes & service charge) exceed \$300 per three hour period. If sales are not reached, a fee of \$95 will be applied for each period the minimum is not met.

For cash bar service, one bartender will be scheduled for every 125 to 150 guests. For host bar service, one bartender will be scheduled for every 75 to 100 guests. If requested, additional bartenders can be provided for a fee of \$95 per bartender, per three hour period.

## Tastings

Tastings are complimentary for groups over 100 once the event is officially booked & the required deposit is paid. Tastings may be scheduled no more than 4 months prior to the event date for up to 4 guests (including the couple if it is for a wedding reception). Additional guests are \$50 per person up to a maximum of 6 guests per tasting.

## Break Service

### A la Carte

#### Hot Beverages

One gallon serves approx. 16 cups. One pot serves approx. 8 cups

Coffee or Decaffeinated Coffee	32.00	gallon
	16.00	pot
Hot Herbal Teas or Hot Chocolate	32.00	gallon
	16.00	pot

#### Cold Beverages

Soft Drinks & Natural Spring Water	2.50	each
Powerade	3.00	each
Sparkling Water	3.75	each
Bottled Fruit Juice	3.50	each
Red Bull	4.50	each
Orange, Apple or Cranberry Juice	40.00	gallon
	20.00	pitcher
Iced Tea, Lemonade or Fruit Punch	32.00	gallon
	16.00	pitcher

#### Hydration Stations

Fresh Ice Water with Sliced Cucumbers	16.00	gallon
Fresh Ice Water with Sliced Citrus Fruits	16.00	gallon

#### Bakery

Donuts	24.00	dozen
Muffins	24.00	dozen
Fruit Filled Strudel	24.00	dozen
Bagels with Cream Cheese	30.00	dozen
Granola Bars	30.00	dozen
Cookies	24.00	dozen
Fudge Brownies & Blondies	24.00	dozen
Cupcakes	30.00	dozen
Dessert Bars	30.00	dozen

#### Eggs

Hard Boiled Eggs	1.50	each
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#### Fruit & Yogurt

Whole Fresh Fruit	2.00	each
Chocolate Dipped Strawberries & Pineapple	3.00	each
Fruit Kebabs	3.50	each
Fruit Cup	4.00	each
Yogurt Parfait	4.50	each
Oatmeal	4.50	each

#### Snacks

Bag of Chips, Gardettos or Candy Bar	2.00	each
Mixed Nuts	2.50	each
Jack Links Beef Sticks	3.50	each
Clif Bar	4.00	each
Trail Mix	4.50	each

## Breakfast

Includes coffee, decaffeinated coffee, hot herbal teas, ice water & orange juice.

### Continental Breakfast

Limit up to 3 hours of service & priced per person.

#### Coffee & Donuts

assorted donuts 6.95

#### The Continental

assorted mini muffins & fruit filled strudel  
fresh seasonal fruit 8.95

#### The Deluxe Continental

bagels with cream cheese  
yogurt parfaits 9.95

### Plated Breakfast

Includes assorted freshly baked mini muffins & fruit filled strudel.

#### French Toast

whipped butter & maple syrup served with  
your choice of bacon or sausage links 11.95

#### Quiche

bacon, onion, spinach & Swiss cheese quiche  
served with O'Brien potatoes 12.95

#### Morning Scramble

scrambled eggs with cheddar cheese & chives  
served with O'Brien potatoes & your choice of  
bacon or sausage links 13.95

### Breakfast Buffets

Includes fresh seasonal fruit, assorted freshly baked mini muffins & fruit filled strudel. Buffets limited to two hours of service. Minimum of 25 guests.

#### Classic Egg Bake

sausage & cheddar cheese egg bake &  
spinach, mushroom, onion & pepper jack cheese egg bake  
served with O'Brien potatoes 13.95

#### Egg Strata

ham & cheddar cheese strata,  
spinach, mushroom, onion & pepper jack cheese strata  
served with O'Brien potatoes 13.95

#### The Early Riser

scrambled eggs, O'Brien potatoes,  
bacon & sausage links 14.95

#### The Bunker

scrambled eggs, French toast with whipped butter &  
maple syrup, O'Brien potatoes, bacon & sausage links 15.95



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## Luncheon Entrée Salads

Include a garlic bread stick, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water.

### Chicken Caesar

romaine, grilled chicken, croutons & shaved parmesan with classic Caesar dressing 13.95

### Cobb

mixed greens, romaine, turkey, bacon, hard boiled egg, tomato, avocado & Amablu cheese served with ranch dressing 13.95

### Chop

mixed greens, romaine, grilled chicken, avocado, tomato, bacon, cheddar cheese & ranch dressing 13.95

### Farmer's Market

mixed greens, romaine, pulled chicken, roasted butternut squash, apples, dried cranberries, Amablu cheese, candied walnuts & sherry vinaigrette 13.95

## Luncheon Wraps

Include chef's choice of side salad or kettle chips, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water.

### Roast Turkey

roast turkey, jalapeño jack cheese, asparagus, shredded lettuce & basil mayo in a spinach tortilla 13.95

### Chicken Sriracha

grilled chicken, bacon, shredded sharp cheddar cheese, shredded lettuce & sriracha mayo in a spinach tortilla 13.95

### Chicken Bacon Ranch

grilled chicken, bacon, pepper jack cheese, shredded lettuce, tomato & ranch dressing in a spinach tortilla 13.95

## Luncheon Sandwiches

Include chef's choice of side salad or kettle chips, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water.

### Chicken Salad

chicken salad, lettuce & tomato on focaccia 13.95

### Grilled Chicken Club

chicken, bacon, pepper jack cheese, shredded lettuce, tomato & basil mayo on ciabatta bun 13.95

### Roast Turkey

roast turkey, Swiss cheese, tomato, fresh basil & garlic mayo on ciabatta bun 13.95

### Italian Hoagie Sandwich

Italian ham, salami, mozzarella cheese, lettuce, tomatoes, boursin cheese & basil pesto spread on focaccia 13.95

## Luncheon Plated Entrées

Include mixed greens salad with white balsamic vinaigrette, bread basket, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water.

### Spaghetti & Meatballs

spaghetti with Italian meatballs & marinara sauce 15.95

### Chicken Alfredo

grilled chicken with fettuccine alfredo 15.95

### Stuffed Shells

three cheese stuffed shells with a rich tomato meat sauce, creamy alfredo sauce, seasonal vegetables 15.95

### Baked Ham

glazed baked ham, au gratin potatoes, glazed carrots 15.95

### Roast Turkey

roast turkey, mashed potatoes, gravy, green beans 15.95

### Chicken a la King

chicken with onion & bell pepper in a mushroom cream sauce, white rice, seasonal vegetables 15.95

### Orange Chicken

orange chicken, white rice, seasonal vegetables 15.95

### Herb Roast Chicken

herb roast chicken with jus lie, au gratin potatoes, seasonal vegetables 15.95

### Meatloaf

tomato glazed meatloaf, mashed potatoes, seasonal vegetables 15.95

### Herb Crusted Pork Loin

herb crusted pork loin with apricot chutney, mashed potatoes, seasonal vegetables 15.95

### Lemon Chicken

sautéed chicken with lemon parsley butter sauce, mashed potatoes, seasonal vegetables 16.95

### Chicken Basil Cream

grilled chicken with basil cream sauce, mashed potatoes, seasonal vegetables 16.95

### Chicken Parmesan

breaded chicken parmesan over marinara sauce with fettuccine alfredo, seasonal vegetables 16.95

### Pot Roast

braised pot roast, jus lie, mashed potatoes, seasonal vegetables 16.95

### Short Rib Stroganoff

braised beef short ribs over thick egg noodles in a traditional mushroom & beef demi glace 16.95



## Luncheon or Picnic Buffets

Include lemonade, iced tea & ice water. Minimum of 25 guests.  
Limited to two hours of service.

### Hot Dog

kettle chips, potato salad & fresh seasonal fruit,  
all beef hot dogs, ketchup, mustard, relish & buns 11.95

### Brat

kettle chips, potato salad & fresh seasonal fruit, beer brats  
ketchup, mustard, onions, sauerkraut, relish & buns 12.95

### Hot Dog & Brat

kettle chips, potato salad & fresh seasonal fruit,  
all beef hot dogs & beer brats, ketchup, mustard,  
onions, sauerkraut, relish & buns 13.95

### Express Sandwich

kettle chips, pasta salad & fresh seasonal fruit,  
sandwiches to include: turkey & Swiss, chicken salad &  
ham & cheddar 13.95

### Wrap It Up

kettle chips with homemade spinach dip, pasta salad  
& fresh seasonal fruit, Caesar salad wrap, grilled chicken  
Caesar wrap & chicken bacon ranch wrap 14.95

### Bunker Hills Deli

kettle chips, potato salad & fresh seasonal fruit,  
sliced ham & turkey, tuna & egg salads  
with Swiss, cheddar & pepper jack cheeses,  
mayo, mustard, lettuce, tomatoes & assorted breads 15.95

### Pizza & Wings

Caesar salad, dry rubbed, buffalo & sweet chili wings &  
choice of pizzas: cheese, sausage, pepperoni or supreme  
with grated parmesan & red pepper flakes 16.95

### Hot Sandwich

kettle chips with homemade spinach dip, coleslaw  
& fresh seasonal fruit, bourbon bbq pulled chicken  
& espresso bbq pulled pork served with ciabatta rolls 16.95

### All American Picnic

kettle chips with homemade spinach dip, potato salad  
& fresh seasonal fruit, third pound burgers & beer brats  
with Swiss & cheddar cheeses, sliced onions, tomatoes,  
lettuce, pickles, sauerkraut, relish, ketchup,  
mustard, mayo & buns 17.95

### Backyard Grill

kettle chips with homemade spinach dip, potato salad  
& fresh seasonal fruit, bbq spice rubbed chicken breast,  
third pound burgers with sautéed mushrooms & onions,  
with Swiss, cheddar, & jalapeño jack cheeses,  
lettuce, tomatoes, red onions, pickles, ketchup, mustard,  
mayo & kaiser rolls 17.95

## Boxed Meals

All boxed meals include appropriate condiments & serviceware.  
Please limit selection to two offerings plus a vegetarian offering.  
Add bottled natural spring water for 2.50 each. Add a banana, apple  
or orange for 2.00 each.

### Salads

Served with a garlic bread stick & fresh baked cookie.

#### Chicken Caesar

romaine, grilled chicken, croutons & shaved parmesan  
with classic Caesar dressing 10.95

#### Cobb

mixed greens, romaine, turkey, bacon, hard boiled egg, tomato,  
avocado & Amablu cheese with ranch dressing 10.95

#### Farmer's Market

mixed greens, romaine, pulled chicken,  
roasted butternut squash, apples, dried cranberries,  
Amablu cheese, candied walnuts & sherry vinaigrette 10.95

### Wraps

Served with a bag of chips & fresh baked cookie.

#### Roast Turkey

roast turkey, jalapeño jack cheese, asparagus,  
shredded lettuce & basil mayo in a spinach tortilla 10.95

#### Chicken Sriracha

grilled chicken, bacon, shredded sharp cheddar cheese,  
shredded lettuce & sriracha mayo in a spinach tortilla 10.95

#### Chicken Bacon Ranch

grilled chicken, bacon, pepper jack cheese, shredded lettuce,  
tomato & ranch dressing in a spinach tortilla 10.95

### Sandwiches

Served with a bag of chips & fresh baked cookie.

#### Tuna Salad

tuna salad, lettuce & tomato on focaccia 10.95

#### Egg Salad

egg salad, lettuce & tomato on focaccia 10.95

#### Chicken Salad

chicken salad, lettuce & tomato on focaccia 10.95

#### Grilled Chicken Club

chicken, bacon, pepper jack cheese, shredded lettuce,  
tomato & basil mayo on ciabatta bun 10.95

#### Roast Turkey

roast turkey, Swiss cheese, tomato, fresh basil  
& garlic mayo on ciabatta bun 10.95

#### Italian Hoagie Sandwich

Italian ham, salami, mozzarella cheese, lettuce, tomatoes,  
boursin cheese & basil pesto spread on focaccia 10.95



## Plated Dinner Starters

Plated dinner entrées include your choice of one starter.

### Mixed Greens Salad

cucumber, red onion & grape tomato  
with white balsamic vinaigrette

### Caesar Salad

romaine, croutons & shaved parmesan

### Wedge Salad

bacon, Amablu cheese & tomato with ranch dressing

### Harvest Salad

spring greens, candied walnuts, dried cranberries,  
Amablu cheese & sherry vinaigrette

### Roasted Beet Salad

spinach with roasted beets, goat cheese & candied  
walnuts with orange chive vinaigrette

## Plated Dinner Entrées

Includes bread basket, your choice of one starter, chef's selected  
accompaniments, coffee, decaffeinated coffee, hot herbal teas &  
ice water.

## Pasta

### Three Meat Lasagna

layers of ricotta cheese, beef, pork & Italian sausage  
topped with mozzarella & parmesan cheeses 19.95

### Cajun Chicken Penne

chicken tossed in a cajun cream sauce with spinach,  
peppers, onions, tomatoes & shaved parmesan 20.95

## Poultry

### Chicken Piccata

with lemon butter caper sauce 21.95

### Asiago Chicken

with pommery mustard cream sauce 21.95

### Sun Dried Tomato Chicken

sautéed chicken with pesto cream sauce 22.95

### Chicken Chardonnay

with prosciutto, mushrooms, artichokes  
& sun dried tomatoes 22.95

### Wild Mushroom Chicken

breaded chicken breast with wild mushroom  
thyme sauce 23.95

### Champagne Chicken

with champagne cream sauce 23.95

### Feta & Spinach Stuffed Chicken

with cream sauce 24.95

## Plated Dinner Entrées

Continued...

## Meat

### Bone-In Pork Chop

with apricot chutney 24.95

### Boneless Beef Short Ribs

burgundy braised with bordelaise 26.95

### Twin Tournedos of Beef

with wild mushroom bordelaise 26.95

### Prime Rib

with whipped horseradish sauce and au jus 28.95

### Filet Mignon

with rosemary demi 34.95

## Fish

### Cod

miso glazed & seared 24.95

### Salmon

grilled with dill butter 26.95

### Walleye

pan fried with lemon caper parsley butter 28.95

### Halibut

seared with romesco sauce 30.95

## Duets

### Boneless Beef Short Ribs

4 ounce burgundy braised with chef's selected sauce  
accompanied by one of the following selections

Sun Dried Tomato Chicken 25.95

Asiago Chicken 26.95

Wild Mushroom Chicken 27.95

Miso Glazed Cod 28.95

Grilled Salmon 29.95

### Filet Mignon

4 ounce center-cut filet mignon with chef's selected sauce  
accompanied by one of the following selections

Chicken Piccata 33.95

Chicken Chardonnay 34.95

Champagne Chicken 35.95

Miso Glazed Cod 36.95

Grilled Salmon 37.95

Pan Fried Walleye 38.95

Seared Halibut 39.95



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## Vegetarian Entrées

Price equivalent to the lowest priced regular entrée served.

### Roasted Shiitake Mushrooms

tomato ginger sauce & sweet potato, quinoa & kale hash

### Acorn Squash

acorn squash stuffed with lentils, almonds, green onions & dried cherries, drizzled with maple cream sauce served over barley pilaf

### Stuffed Portobello Mushroom

grilled portobello mushroom stuffed with spinach, tomato, chèvre & panko bread crumbs, drizzled with balsamic syrup served over Israeli cous cous with red peppers

### Three Cheese Stuffed Shells

three cheese & Italian herb stuffed shells on a bed of creamy alfredo sauce topped with a rich tomato sauce with seasonal vegetables

### Portobello Mushroom Stack

grilled portobello mushroom stacked with fresh spinach, tomato, yellow squash, roasted bell peppers & zucchini, drizzled with white truffle oil, served over pesto cous cous

### Bunker Vegetarian Chicken

Gardein vegetarian chicken with tomato jam & fingerling potato hash

### Vegetarian Wellington

grilled portobello mushroom stuffed with vegetable duxelle, wrapped in a puff pastry & baked golden brown with périgourdine sauce & garnished with a sprig of rosemary

### Pappardelle Pasta

pappardelle pasta with shiitake mushrooms, tomatoes, asparagus & artichokes served with basil pesto grilled eggplant

## Children's Entrées

Includes a mixed fruit plate served during the salad course, seasonal vegetables & milk. Ages 3 - 10. Please select one entrée.

Mac & Cheese 12.95

Grilled Cheese & French Fries 12.95

Chicken Fingers & French Fries 12.95

Grilled Chicken & Mashed Potatoes 14.95

Steak Medallions & Mashed Potatoes 17.95

## Lunch & Dinner Dessert Selections

### Plated Desserts

Butterscotch Crème Brûlée 4

Flourless Chocolate Cake

with raspberry sauce 4

Individual Apple Pie

with cinnamon whipped cream 4

Key Lime Pie 5

Carrot Cake

with cream cheese frosting 5

Pecan Pie

with whipped cream 5

Seasonal Cheesecake 5

New York Style Vanilla Cheesecake

plain or with raspberry sauce 5

### Desserts Martinis

Chocolate Pot du Crème

creamy chocolate custard topped with fresh whipped cream & a fresh strawberry 4

Strawberry Shortcake

layers of fresh strawberries, pound cake & whipped cream topped with white chocolate decorette 5

Lemon Raspberry Pound Cake

layers of fresh raspberries, lemon curd & pound cake with fresh whipped cream 5

Grasshopper

a parfait of chocolate pot du crème & crème de menthe mousse with a chocolate mint swizzle stick 5

Salty Caramel Panna Cotta

milk chocolate ganache topped with custard, salty caramel sauce, whipped cream & a chocolate decorette 6

Chocolate Torte & Berries

chocolate torte topped with white chocolate mousse & fresh mixed berries, decorated with white & dark chocolate drizzle 6



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# Dinner Buffets

Include coffee, decaffeinated coffee, hot herbal teas & ice water.  
Minimum of 25 guests. Limited to two hours of service.

## Pot Pie & Shepherd's Pie

mixed greens salad with ranch dressing & balsamic vinaigrette,  
chicken & vegetable pot pie, vegetable shepherd's pie 19.95

## Three Meat Lasagna & Vegetarian Lasagna

garlic bread sticks, Caesar salad, three meat lasagna,  
vegetarian lasagna, seasonal vegetables 19.95

## Meatloaf & Herb Roast Chicken

bread basket, mixed greens salad with ranch dressing &  
balsamic vinaigrette, tomato glazed meatloaf,  
herb roast chicken with jus lie, mashed potatoes,  
seasonal vegetables 19.95

## Baked Ham & Roast Turkey

bread basket, mixed greens salad with ranch dressing &  
balsamic vinaigrette, glazed baked ham, roast turkey,  
gravy, mashed potatoes, seasonal vegetables 19.95

## Chicken Alfredo & Spaghetti with Meatballs

garlic bread sticks, Caesar salad,  
grilled chicken with fettuccine alfredo,  
spaghetti with Italian meatballs and marinara sauce,  
seasonal vegetables 19.95

## Grilled Chicken & Carnitas Fajitas

tortilla chips with salsa, Spanish rice,  
sautéed chicken & shredded carnitas, warm tortillas,  
sautéed onions & peppers, shredded cheese,  
diced tomatoes, guacamole, sour cream  
& pico de gallo 19.95

## Chicken Parmesan & Stuffed Shells

garlic bread sticks, mixed greens salad  
with ranch dressing & balsamic vinaigrette,  
breaded chicken parmesan over marinara sauce  
with fettuccine alfredo, three cheese stuffed shells  
with creamy alfredo sauce & a rich tomato sauce,  
seasonal vegetables 22.95

## Short Rib Stroganoff & Chicken a la King

bread basket, mixed greens salad with ranch dressing &  
balsamic vinaigrette, braised beef short rib stroganoff  
with thick egg noodles, chicken a la king with white rice,  
seasonal vegetables 22.95

## Herb Crusted Pork Loin & Chicken Basil Cream

bread basket, harvest salad with sherry vinaigrette,  
herb crusted pork loin with jus lie,  
grilled chicken with basil cream sauce,  
mashed potatoes, seasonal vegetables 22.95

## Pot Roast & Lemon Chicken

bread basket, mixed greens salad with ranch  
dressing & balsamic vinaigrette, braised pot roast with jus lie,  
sautéed chicken with lemon parsley butter sauce,  
mashed potatoes, seasonal vegetables 22.95

## Tournedos of Beef & Chicken Piccata

bread basket, harvest salad with sherry vinaigrette,  
tournedos of beef with wild mushroom bordelaise,  
chicken piccata with lemon butter caper sauce,  
parmesan leek hash browns, seasonal vegetables 24.95

## Braised Short Rib & Sun Dried Tomato Chicken

bread basket, harvest salad with sherry vinaigrette,  
burgundy braised boneless beef short rib with bordelaise sauce  
sun dried tomato chicken with pesto cream sauce,  
mashed potatoes, seasonal vegetables 26.95

## Tournedos of Beef & Salmon

bread basket, harvest salad with sherry vinaigrette,  
tournedos of beef with wild mushroom bordelaise,  
grilled salmon with dill butter,  
roasted fingerling potatoes, seasonal vegetables 28.95

## Stuffed Chicken & Walleye

bread basket, harvest salad with sherry vinaigrette,  
feta & spinach stuffed chicken breast with cream sauce,  
pan fried walleye with lemon caper parsley butter,  
parmesan leek hash browns, seasonal vegetables 30.95

## Tournedos of Beef & Walleye

bread basket, harvest salad with sherry vinaigrette,  
tournedos of beef with wild mushroom bordelaise,  
pan fried walleye with lemon caper parsley butter,  
au gratin potatoes, seasonal vegetables 32.95

## Chicken Chordonnay, Salmon & Prime Rib

bread basket, harvest salad with sherry vinaigrette,  
chicken chordonnay,  
grilled salmon with dill butter,  
\*carved herb crusted prime rib with au jus & horseradish,  
mashed potatoes, seasonal vegetables 34.95

\*Chef attended stations, 90 per chef

## Champagne Chicken, Walleye & Tenderloin

bread basket, Caesar salad,  
champagne chicken,  
pan fried walleye with lemon caper butter sauce,  
\*carved tenderloin with béarnaise sauce,  
parmesan leek potatoes, seasonal vegetables 36.95

\*Chef attended stations, 90 per chef



## Cold Hors D'oeuvres

Priced per each. Minimum order of 25 pieces per selection.

Deviled Eggs 1.50

Tomato Basil Bruschetta

with olive oil & balsamic reduction 1.50

Cherry Tomatoes

with herbed cream cheese 1.75

Beet & Orange Salsa on Endive

with basil oil 1.75

Pear & Amablu Crostini

with balsamic reduction 2.00

Italian Lollipops

cherry tomatoes, mozzarella, basil & balsamic reduction 2.50

Ham & Cream Cheese Pinwheel

on cucumber 1.50

Pork Tenderloin Crostini

with roasted apple sauce & salsa 2.00

Curry Chicken Salad on Pasta Chip

with roasted cauliflower, apples & currants 2.00

Mini BLT Skewer

bacon, lettuce, tomato & sourdough toast 2.50

Asian Beef on Crisp Wonton

with wasabi aioli 2.50

Peppered Beef Crostini

with horseradish cream 2.50

Grilled Shrimp

with avocado on tortilla chip 2.50

Sesame Seared Tuna

on cucumber round with wasabi aioli 2.50

Smoked Salmon on Endive

with shallot & dill cream 2.50

Crab Salad

with shaved fennel, orange & chives on jicama chip 2.50

Shrimp Cocktail

with lemon wedges & cocktail sauce 3.00

Lobster BLT

tomato aioli, fresh basil & bacon on crostini 3.00

## Hot Hors D'oeuvres

Priced per each. Minimum order of 25 pieces per selection.

Roasted Eggplant Tartlets

with herbed goat cheese & caramelized onion 2.00

Jalapeño Poppers

with popper jam 2.00

Vegetable Egg Roll

with sweet red chili sauce 2.00

Baked Brie

with raspberry in phyllo roll 2.50

Portobello Puff Pastry

with Amablu cheese & port butter 2.50

Dijon Chicken Puff Pastry

with wild mushroom sauce 2.50

Chicken Satay Skewers

with peanut sauce 2.50

Duck Quesadilla

with mango salsa 2.50

Bacon Wrapped Dates

with blue cheese 2.50

Grown-Up Grilled Cheese

manchego cheese, membrillo & Spanish ham 2.50

Pork & Apple

with lime & chile in a tortilla 2.50

Beef Satay Skewers

with bourbon sauce 2.50

Mini Beef Wellington

with béarnaise sauce 3.00

Potato Cakes

with smoked salmon & apple horseradish cream 2.50

Shrimp Roll

with chili cucumber sauce 2.50

Crab Cakes

with chipotle aioli 3.00

Coconut Shrimp

with sweet red chili sauce 3.00

Almond Crusted Walleye Bites

with lemon caper dill remoulade 3.00



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A 20% service charge and applicable sales tax will be applied to all orders.  
A five (5) business day notice is required for all orders.



## Reception Cold Displays

Serves approximately 25 people. \*Available Late Night.

### \*Chips & Dip

kettle chips with homemade spinach & onion dips 75  
tortilla chips with salsa 75  
tortilla chips with salsa & guacamole 100

### \*Trio of Deviled Eggs

classic, wasabi & smoked salmon deviled eggs 75

### \*Fresh Fruit

fresh seasonal fruit including: cantaloupe, honeydew, kiwi,  
pineapple & strawberries 100

### \*Fresh Crudite

assortment of garden fresh vegetables  
served with homemade spinach dip 100

### \*Meat & Cheese

sliced Italian ham, pepperoni, salami, cheddar & jalapeño jack  
cheese served with assorted gourmet crackers & garnished  
with assorted pickles & peppers 100

### \*Assorted Cheeses

international & local cheeses served with assorted gourmet  
crackers & garnished with red & green grapes 100

### \*Grilled Vegetable Display

grilled asparagus, red onion, mushrooms, zucchini, peppers,  
yellow squash & fresh mozzarella drizzled with balsamic  
reduction, served with grilled focaccia 125

### \*Petite Sandwiches

assorted petite sandwiches including:  
20 turkey & Swiss with cranberry mayo,  
15 chicken salad & 15 ham & cheddar with dijon mayo  
served on mini potato buns with pickles & peppers 125

### \*Chicken, Tomato & Mozzarella

sliced grilled chicken breast layered between tomatoes &  
fresh mozzarella, drizzled with balsamic reduction & basil pesto  
served with grilled focaccia 125

### \*Tenderloin & Marinated Grilled Vegetables

sliced herb crusted beef tenderloin with  
creamy horseradish sauce & marinated grilled vegetables  
served with grilled focaccia 150

### \*Smoked Salmon Display

smoked salmon, red onion, capers, hard boiled eggs &  
cream cheese served with rye & French baguette crostinis 150

### \*Iced Jumbo Shrimp

75 jumbo shrimp, peeled, chilled & served with  
tabasco sauce, cocktail sauce & lemon wedges 225

## Reception Hot Displays

Serves approximately 25 people. \*Available Late Night.

### \*Pizza

16" pizza pies, your choice of:  
cheese, sausage, pepperoni or supreme 25 each

### \*Spinach & Artichoke Dip

creamy spinach & artichoke gratin baked golden brown, served  
with grilled focaccia, carrot sticks, celery & red peppers 100

### \*Meatball Trio

served three ways - sweet & sour sauce,  
jerk sauce & our signature bourbon sauce 100

### \*Chicken Tenderloins

chicken strips served with honey mustard,  
buffalo & ranch dipping sauces 125

### \*Wing Sampler

dry rubbed, buffalo & sweet chili wings 150

### \*Nachos

tortilla chips with ground beef or grilled chicken,  
cheddar cheese sauce, salsa, guacamole & sour cream 150

### \*BBQ Sliders

bourbon bbq pulled chicken & espresso bbq pulled pork  
served on mini pretzel rolls with gherkin pickle skewers 150

### \*Short Rib Sliders

braised, boneless beef short ribs served on grilled focaccia  
topped with smoked gouda, red onion marmalade  
& balsamic reduction 150

### \*Pasta Bar

grilled chicken in chardonnay sauce with cavatappi,  
sautéed shrimp in garlic butter sauce with fettuccine  
& grilled vegetables in arrabbiata sauce with penne  
served with garlic bread sticks 150

### \*Elegant Bites

mini beef wellingtons with béarnaise sauce,  
dijon chicken puff pastries with wild mushroom sauce &  
coconut shrimp with sweet red chili sauce 200

## Bookshelf Displays

Serves approximately 25 people.

### \*Salad on the Rocks

Harvest Salad & Caesar Salad  
served in high ball glasses 100

### \*Hors D'Oeuvres Display

jumbo shrimp with cocktail sauce & lemon wedge,  
fresh carrots, celery & bell peppers with ranch dressing  
served in shot glasses 125



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## Carvery Stations

\*Chef attended carvery stations, 90 per chef per 3 hour period.  
One station recommended for every 50 to 75 guests.  
Each order serves approximately 25 people.

### \*Roasted Pork Loin

herb crusted pork loin with roasted apple dijon sauce,  
port demi glace & mini potato buns 175  
(one pork loin serves approximately 25 guests)

### \*Roasted Turkey Breast

ranch seasoned, slow roasted turkey breast served with  
cranberry chutney, orange aioli & mini potato buns 175  
(one turkey breast serves approximately 25 guests)

### \*Herb Crusted Prime Rib

herb crusted prime rib served with au jus,  
horseradish cream sauce & mini potato buns 275  
(one half prime rib serves approximately 25 guests)

### \*Châteaubriand

châteaubriand served with mixed herb horseradish sauce,  
béarnaise sauce & mini potato buns 275  
(two châteaubriands serve approximately 25 guests)

## Performance Stations

\*Chef attended performance stations, 90 per chef, per 3 hour period.  
One station recommended for every 50 to 75 guests.  
Serves approximately 25 people.

### \*Mash-tini Station

mashed potatoes with your choice of toppings to include:  
sour cream, cheddar cheese, Amablu cheese, applewood  
smoked bacon & scallions served in a martini glass 150  
\*requires two chefs

### \*Creamy Shells & Cheese Station

large pasta shells baked in a creamy four cheese sauce with  
your choice of toppings to include: lobster, seasoned ground  
beef, chicken breast, applewood smoked bacon, broccoli &  
butter cracker crumbs served in a martini glass 150  
\*requires two chefs

### \*Popcorn Chicken Station

chicken tenderloin bites tossed with your choice of sauces  
to include: buffalo, teriyaki or honey bbq served on a bed of  
celery blue cheese, Asian slaw or corn & black bean relish  
& topped with Amablu cheese, black sesame seeds  
or diced scallions 200  
\*requires two chefs

### \*Stromboli Station

Hand rolled pizza dough stuffed with parmesan, asiago &  
mozzarella cheeses or pepperoni, sausage & mozzarella  
cheese, brushed & baked with olive oil & Italian herbs & spices  
served with rich marinara sauce, parmesan cheese  
& crushed red pepper 200

## Dessert Displays

Serves approximately 25 people. \*Available Late Night.

### \*Freshly Baked Cookies or Dessert Bars

a display of 36 chocolate chip, lemon zest & butterscotch  
oatmeal cookies or 36 red velvet brownies, cream cheese &  
peanut butter & apricot dessert bars 90

### \*Chocolate Dipped Fresh Fruit

15 strawberries & 15 pineapple pieces 90

### \*Crème Brûlée

15 vanilla & 10 butterscotch crème brûlées  
topped with a candied sugar crust 100

### \*Homemade Apple or Mixed Berry Crisp

served warm with whipped cream 100  
(1 pan serves approximately 25)

### \*Assorted Cakes & Pies

seasonal selection of assorted cakes & pies 100  
(25 Slices)

### \*Candy Display

your choice of 8 displayed candies: Tootsie Rolls, M&M's,  
jelly beans, gummy bears, gumballs, Skittles, salt water  
taffy, Jolly Ranchers, Starbursts, liquorice, pixy sticks,  
Hershey's kisses or mini candy bars 125

### \*Build Your Own Sundae Bar

vanilla ice cream with your choice of toppings to include:  
fudge sauce, caramel sauce, mixed berries, chopped nuts,  
maraschino cherries & whipped cream 125

### \*Petite Desserts

a display of homemade mini lemon tarts, mini pecan pies,  
chocolate truffles & chocolate dipped pineapple 125

## Dessert Bookshelf Displays

Serves approximately 25 people. \*Available Late Night.

### \*Sweet Cupcakes

25 assorted cupcakes to include:  
red velvet cupcake with cream cheese frosting,  
chocolate cupcake with chocolate mousse & strawberry,  
& vanilla cupcake with white chocolate mousse & Oreo 75

### \*Savory Mini Cupcakes

25 assorted mini cupcakes to include:  
maple cupcake with maple white chocolate mousse  
& chocolate dipped bacon, vanilla cupcake with  
white chocolate mousse & chocolate dipped potato chip  
& chocolate cupcake with peanut butter white chocolate  
mousse & white chocolate dipped pretzel 100

### \*Dessert Shooters

25 assorted shooters to include: lemon mousse with berries,  
salty caramel panna cotta & red velvet pot du crème 100



# Bar Menus

Bartenders will be provided free of charge if consumption is over \$300 per bartender, per three (3) hour period. If sales do not exceed \$300 per bartender, per three (3) hour period, a fee of \$95 will apply for each minimum that is not met.

## Signature Drinks

Customize your event with a unique, signature cocktail or martini specially crafted for your event. Please inquire with your Catering Sales Representative.

## Wine List

Wine pairings & pricing to complement your selected menu are available upon request. \*Additional bar options are available upon request.

## Cash Bar

All beverages consumed are paid in cash by the individual. One bartender will be scheduled per every 125 - 150 guests.

## Host Bar

All beverages consumed are paid by the host. One bartender will be scheduled per every 75 - 100 guests.

## Host Ice Chests on the Golf Course

All beverages consumed are paid by the host.

## Host Bar Per Person Options

All beverages consumed are paid by the host & are based on consecutive hours of service.

### Super Premium Bar

First 60 Minutes 16  
Each additional 30 minutes 8  
Each additional 15 minutes 4

soft drink  
sparkling water  
fruit juice  
non alcoholic beer  
domestic bottled beer  
premium bottled beer  
domestic draft beer  
premium draft beer  
house wine  
premium wine  
well liquor  
well cocktails  
call liquor  
call cocktails  
premium liquor  
premium cocktails

## Host Bar Per Person Options

Continued...

### Premium Bar

First 60 Minutes 12  
Each additional 30 minutes 6  
Each additional 15 minutes 3

soft drink  
sparkling water  
fruit juice  
non alcoholic beer  
domestic bottled beer  
premium bottled beer  
domestic draft beer  
premium draft beer  
house wine  
premium wine  
well liquor  
well cocktails  
call liquor  
call cocktails

### Basic Bar

First 60 Minutes 8  
Each additional 30 minutes 4  
Each additional 15 minutes 2

soft drink  
sparkling water  
fruit juice  
non alcoholic beer  
domestic bottled beer  
premium bottled beer  
domestic draft beer  
premium draft beer  
house wine  
premium wine

OR

soft drink  
sparkling water  
fruit juice  
non alcoholic beer  
domestic draft beer  
house wine  
well liquor



# Bar Products

Product availability is dependant upon location.

## Domestic 12 oz Bottled Beer

Michelob Ultra	3.75
Miller Lite	3.75
Budweiser	3.75
Bud Light	3.75

## Non-Alcoholic 12 oz Bottled Beer

O'Doul's NA	4.00
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## Premium 12 oz Bottled Beer

Heineken	5.00
Amstel Light	5.00
Corona	5.00

## Domestic 16 oz Draft Beer

Coors Light	4.00
Michelob Golden Light	4.00

## Premium 16 oz Draft Beer

Blue Moon	5.25
Summit EPA	5.25
Surly Furious	6.50
Stella Artois	6.50

## House White Wine by the Glass

Stone Cellars, Chardonnay	6.00
Stone Cellars, Pinot Grigio	6.00
Beringer, White Zinfandel	6.00

## House Red Wine by the Glass

Stone Cellars, Merlot	6.00
Stone Cellars, Cabernet Sauvignon	6.00

## Premium White Wine by the Glass

Columbia Crest, Un-Oaked Chardonnay	8.50
Chateau Ste Michelle, Riesling	8.50
Ranga.Ranga., Sauvignon Blanc	9.50
Mionetto IL, Prosecco, 187 mL	15.00

## Premium Red Wine by the Glass

Altos Las Hormigas, Malbec	8.50
Antinori, Santa Christina	9.50
Coppola Diamond, Zinfandel	9.50
Garnet, Pinot Noir	10.50

## Well Spirits

Pinnacle	4.00
Pinnacle London Dry	4.00
Windsor	4.00
Early Times	4.00
Clan MacGregor	4.00
Cruzan	4.00
Sauza Gold	4.00
Christian Brothers	4.00

## Call Spirits

Absolut	4.75
Absolut Citron	4.75
Beefeater	4.75
Canadian Club	4.75
Seagrams 7	4.75
Jim Beam	4.75
Bacardi	4.75
Gosling's Dark	4.75
Monte Alban Mezcal	4.75
E&J	4.75
Peach Schnapps	4.75
Triple Sec	4.75
Sour Apple Pucker	4.75
Blue Cuarco	4.75
Fireball Cinnamon	4.75
Stoli	5.50
Stoli Raz	5.50
Tanqueray	5.50
Southern Comfort	5.50
J&B	5.50
Bacardi Limon	5.50
Malibu	5.50
Captain Morgan	5.50
Jagermeister	5.50
Rumpleminz	5.50
Goldschlager	5.50
Rumchata	5.50
Limoncello	5.50

## Premium Spirits

Ketel One	6.25
Bombay Sapphire	6.25
Crown Royal	6.25
Jack Daniel's	6.25
Jameson	6.25
Johnnie Walker Red	6.25
Cuervo 1800	6.25
Tia Maria	6.25
Kahlua	6.25
Midori	6.25
Chambord Royale	6.25
Baileys Irish Cream	6.25
Amaretto Di Saronno	6.25
Sambuca	6.25
Maker's Mark	7.00
Dewar's	7.00
Grey Goose	7.75
Chopin	7.75
Hendrick's	7.75
Hennessy VS	7.75
Grand Marnier	7.75
Cointreau	7.75
Patron Silver	9.25

Bottle pricing for sampling is 10 times the listed drink price.



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## Bar Products

Product availability is dependant upon location.

### Soft Drinks

Coke	2.50
Diet Coke	2.50
Sprite	2.50
Red Bull	4.50

### Sparkling Water

Sparkling Water	3.50
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### Fruit Juice

Orange Juice	3.50
Cranberry Juice	3.50
Grapefruit Juice	3.50
Pineapple Juice	3.50

### Kegs

Coors Light	375
Michelob Golden Light	375
Miller Light	375
Miller Genuine Draft	375
Budweiser	375
Bud Light	375
Grain Belt Premium	375
Grain Belt Nordeast	375
Summit EPA	500
Leinenkugel Honey Weiss	500
Blue Moon	500
Fulton Lonely Blonde	500
Liftbridge Farm Girl	625
Indeed Midnight Ryder	625
Surly Hell	625
Surly Furious	625
Stella Artois	625

### Beverage Cart

20 oz Bottled Soft Drinks Coke, Diet Coke, Sprite	3.00
20 oz Bottled Water	3.00
20 oz Bottled Powerade	3.50
Domestic 16 oz Canned Beer Coors Light, Michelob Golden Light, Miller Lite Budweiser, Bud Light	4.50
Premium 16 oz Canned Beer Heineken, Corona, Indeed Summer Shenanigans, Summit EPA, Mike's Hard Lemonade	5.50
Well Spirits Pinnacle Vodka, Jeremiah Sweet Tea Vodka, Pinnacle London Dry Gin, Cruzan Rum, Sauza Gold Tequila, Windsor Canadian Whiskey	4.50
Call Spirits Tanqueray Gin, Captain Morgan Spiced Rum	6.00
Premium Spirits Ketel One Vodka, Jack Daniel's, Jameson Irish Whiskey	6.75

## Wine List

Product availability is dependant upon location.

### Sparkling

Mionetto IL, Prosecco, 187 mL	15
Kenwood Yulupa, Brut	24
Domaine Ste Michelle, Brut	38

### White

Stone Cellars, Chardonnay	24
14 Hands, Chardonnay	30
Columbia Crest, Un-Oaked Chardonnay	34
Hess Collection, Chardonnay	46
Ferrari Carano, Chardonnay	64
Beringer, White Zinfandel	24
Sofia, Rose	38
Stone Cellars, Pinot Grigio	24
14 Hands, Pinot Gris	30
Ranga.Ranga., Sauvignon Blanc	36
Oyster Bay, Sauvignon Blanc	38
Chateau Ste Michelle, Riesling	34
Saint M, Riesling	36
Terra d'Oro, Moscato	42
Pine Ridge, Chenin Blanc-Viognier	44

### Red

Stone Cellars, Merlot	24
14 Hands, Merlot	30
Northstar, Merlot	90
Altos Las Hormigas, Malbec	34
Antigal Uno, Malbec	46
Garnet, Pinot Noir	42
Coppola Director's Cut, Pinot Noir	58
Saintsbury, Pinot Noir	65
Coppola Diamond, Zinfandel	38
Terra d'Oro, Zinfandel	46
Stone Cellars, Cabernet Sauvignon	24
14 Hands, Cabernet Sauvignon	30
Aviary, Cabernet Sauvignon	50
Beringer Knights Valley, Cabernet Sauvignon	64
Jordan, Cabernet Sauvignon	115
Silver Oak, Cabernet Sauvignon	130
Antinori, Santa Christina	38
Locations, E Red Blend	45
Stella Maris, Red Blend	62
Oren Swift "The Prisoner", Red Blend	85
Ferrari Carano, "Siena"	52
Stags Leap Winery, Petite Syrah	88

### Non-Alcoholic

### Sparkling

Martinelli Sparkling Apple Cider NA	18
Suter Fre NA, Brut	24

### White

Suter Fre NA, White Zinfandel	24
Suter Fre NA, Chardonnay	24

### Red

Suter Fre NA, Red Blend	24
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