

## *Appetizers*

### Small Platter (Up to 50 pp)

### Large Platter (50-100 pp)

Seasonal Fruit and Dip Tray

Fresh Vegetables and Dip Tray

Homemade Tortilla Chips,  
Salsa and Chili Conqueso

Meat, Cheese and Cracker Tray

Meat Platter with Crackers

Cheese Platter with Crackers

### Per Pound

Mixed Nuts

Liver Pate with Crackers

BBQ Smokies

Crab and Asparagus Dip

Garlic Toast added to a Tray Item

### Per 100 Pieces

Deviled Eggs

Jumbo Shrimp Cocktail

BBQ, Swedish or Asian Meatballs

Stuffed Mushroom Caps

Fried Chicken Drummies

Marinated Chicken Skewers

Bruchetta

Cheese Sticks

Onion Rings

## *Menu Items*

Salad, Bread, Potato, Vegetable,  
Chicken, Carved Beef, Dessert  
(Buffet)

Salad, Garlic Toast, 2 Types of  
Noodles, Alfredo and Marinara,  
Sautéed Vegetables, Chicken Strips,  
Dessert (Buffet)

Carved Ham, Buns, Condiments  
2 Salads, Potato, Vegetable,  
Dessert (Buffet)

6 oz. Sirloin, Salad, Bread,  
Potato, Vegetable, Dessert (Buffet)

Hamburgers, Brats/Hot Dogs  
Buns, 2 Salads, Beans, Corn, Potato  
Wedges, Dessert (Buffet)

NY Strip with Mushroom Merlot  
Sauce or Crispy Onions, Bourbon  
Ribeye, Gorgonzola or Bacon Filet,  
Prime Rib  
(Served)

Pan Fried, Dill, Cajun, or Pecan  
Crusted Walleye, Rosemary Crusted Sea  
Bass, Maple or Tai Ginger Salmon,  
Ahi Tuna (Served)

Chicken and Herb Penne,  
Asian Scallop Rotini,  
Chicken Mushroom Tortellini  
Carbonara, Shrimp Scampi  
Penne (Served)

Tai Ginger, Chili Lime, Citrus  
BBQ, Marsala, Romano, Pecan  
Crusted, Cilantro, Bourbon, or Spinach  
and Gouda Stuffed Chicken  
(Served)

## *Beverages*

Coffee, Punch, Kegs, Well Drinks, Shelf Mixes, Domestic Beer, and Imports  
Wine is available by the bottle

All served meals are accompanied with potato, vegetable, and bread.  
Four to five course meals are also available, along with desserts.