

EST. 1990 | LAKE GENEVA, WISCONSIN

Celebration on Wells

CATERING | PRIVATE CHEF | BAR SERVICES | EVENT PLANNING | VENUES | FOOD TRUCK

CELEBRATION ON WELLS
422 S. WELLS ST. LAKE GENEVA, WI 53147
262-248-2555
celebrationonwells@gmail.com | CELEBRATIONONWELLS.COM

LAKE GENEVA CRUISE LINES MENU

PLEASE NOTE OUR MENU PRICING IS VALID FOR UP TO 3 HOUR CHARTERS. ANY CHARTERS LONGER THAN 3 HOURS WILL BE SUBJECT TO AN ADDITIONAL STAFFING FEE.

THE 23% SERVICE CHARGE INCLUDES CELEBRATION LINEN, NAPKINS, CELEBRATION CHINA, FLATWARE AND PERSONNEL TO SERVICE YOUR EVENT.

THE 23% SERVICE CHARGE IS NOT A GRATUITY. ALL GRATUITIES ARE AT THE DISCRETION OF THE CLIENT.

ALL BILLING IS HANDLED THROUGH LAKE GENEVA CRUISE LINES. THIS INCLUDES YOUR INITIAL DEPOSIT AND FINAL PAYMENT.

FINAL COUNT MUST BE SUBMITTED TO BOTH LAKE GENEVA CRUISE LINES & CELEBRATION ON WELLS NO LATER THAN TWO WEEKS PRIOR TO THE EVENT. YOUR GUEST COUNT MAY GO UP AFTER THIS DEADLINE BUT IT CANNOT BE REDUCED.

ADDITIONAL FEES THAT MAY OCCUR

- CHEF /MANAGER ON BOARD FEE \$150
- SMALL GROUP FEE (UNDER 25) \$50
- DROP OFF/PICK UP FEE \$50 (PER OCCURRENCE)
- ADDITIONAL HOUR OF STAFFING \$200
- CERTAIN MENUS MAY REQUIRE CHEF OR MANAGER ON BOARD DEPENDING ON CELEBRATION ON WELLS DISCRETION

Lunch Buffets

Served Before 3pm

The Deli Lunch Buffet

CHOOSE TWO SALADS:

- HOUSE MADE POTATO SALAD
- CREAMY COLESLAW
- MEDITERRANEAN QUINOA SALAD SERVED WITH TZATZIKI SAUCE
- PASTA PRIMAVERA SALAD WITH ROASTED VEGETABLES

PLATTER OF SLICED ROAST BEEF, HAM AND ROAST TURKEY BREAST

ASSORTMENT OF SLICED CHEESES

PLATTER OF LETTUCE, TOMATO, ONION & PICKLES

VARIETY OF FRESH BAKED BREADS

ASSORTED CONDIMENTS

SOUP DU JOUR

SEASONAL FRUIT AND FRESH BERRIES DISPLAY

VARIETY OF HOUSE MADE COOKIES

\$22 Per Person

South of The Border Buffet

PONCHO'S HOUSE MADE TORTILLA CHIPS WITH VARIETY OF SALSAS & FRESH GUACAMOLE

CORN & JICAMA SALAD WITH A CILANTRO LIME VINAIGRETTE

CHILLED GAZPACHO WITH CILANTRO & MARIAH CORN

MEXICAN RICE & VEGAN REFRIED BEANS

VEGETABLE MEDLEY

MARINATED & GRILLED CHICKEN FAJITAS

CORN & FLOUR TORTILLAS

TOPPINGS INCLUDE: SOUR CREAM, SHREDDED LETTUCE, QUESO FRESCA, DICED TOMATOES, PICKLED JALAPENOS & LIMES

FRESH SLICED PINEAPPLE

\$25 Per Person

Upgrade Protein to Steak for \$3 Per Person

The Narrows Buffet

CELEBRATION SALAD BAR WITH CHOICE OF TWO HOUSE MADE DRESSINGS

PASTA PRIMAVERA SALAD WITH ROASTED VEGETABLES

WALNUT & GRAPE CHICKEN SALAD

ALBACORE TUNA SALAD

TENDERLOIN OF BEEF STROGANOFF

EGG NOODLES TOSSED IN FRESH HERBS & OLIVE OIL

BAKERY FRESH CROISSANTS

SEASONAL FRUIT AND FRESH BERRIES DISPLAY

SOUP DU JOUR

ASSORTMENT OF HOUSE MADE COOKIES

\$32 Per Person

Boxed Lunches

Served Before 3pm
Dropoff Fee of \$50 Applies

The Deli Lunch Box

CHOOSE ONE

- ROASTED TURKEY BREAST AND SWISS CHEESE
- HONEY ROASTED HAM & CHEDDAR CHEESE

CHOOSE ONE BREAD

- WHITE
- WHEAT
- RYE

GARNISHED WITH SLICED TOMATOES & LETTUCE

SLICED PICKLE SPEAR

ASSORTED CONDIMENTS TO INCLUDE MAYONNAISE & MUSTARD PACKETS

BAG OF CHIPS OR PRETZELS

WHOLE FRESH SEASONAL FRUIT

HOUSE MADE COOKIE

\$15 Per Person

Wrap It Up

RIBBONS OF GRILLED CHICKEN

ROMAINE LETTUCE VINE-RIPENED TOMATOES & CARROTS

HOUSE MADE PARMESAN RANCH DRESSING

CHOICE OF WRAP

- WHEAT
- TOMATO BASIL
- SPINACH

INDIVIDUAL BAGS OF POTATO CHIPS OR PRETZELS

WHOLE FRESH SEASONAL FRUIT

\$15 Per Person

Grilled Chicken Caesar Salad

RIBBONS OF ROMAINE LETTUCE

HOUSE MADE CROUTONS

FRESH PARMESAN

CRACKED PEPPERCORNS

MULTI-COLORED CHERRY TOMATOES

GRILLED BREAST OF ATHENIAN CHICKEN

CLASSIC CAESAR DRESSING

WHOLE FRESH SEASONAL FRUIT

HOUSE MADE COOKIE

\$15 Per Person

Appetizers

Sealark Collection

- TWO COLD CANAPÉ SELECTIONS
- TWO HOT SELECTIONS
- ONE DEEP SEA SELECTION

\$16 per person

Normandy Collection

- THREE COLD CANAPÉ SELECTIONS
- THREE HOT SELECTIONS
- ONE DEEP SEA SELECTION

\$22 per person

Hathor Collection

- THREE COLD CANAPÉ SELECTIONS
- THREE HOT SELECTIONS
- ONE DEEP SEA SELECTION
- CARVING STATION SELECTION CHOICE OF: HAM, TURKEY OR SIRLOIN OF BEEF

\$27 per person
Chef on Board Required
50 Person Minimum

Cold Canapé Selections

- YUPPIE HILL ORGANIC DEVEILED EGGS
- WISCONSIN BLEU CHEESE & TOASTED WALNUTS ON A BELGIAN ENDIVE LEAF
- ATLANTIC SMOKED SALMON WITH CREAM CHEESE & CAPERS ON COCKTAIL PUMPERNICKEL
- GRAPE WALNUT CHICKEN SALAD IN A SAVORY PHYLLO SHELL
- FARM STAND TOMATO & HERB BRUSCHETTA SERVED WITH HOMEMADE CROSTINI
- TOASTED FRENCH BREAD WITH BOURSIN CHEESE, SUN DRIED TOMATOES & BASIL LEAF
- FRESH MELON & PROSCIUTTO
- TOASTED FRENCH BREAD WITH SMASHED AVOCADO, GRAPE & SEA SALT
- APPLEWOOD SMOKED SIRLOIN OF BEEF ON TOAST POINTES WITH HORSERADISH SAUCE
- PETITE GULF SHRIMP WITH DILL LEMON CRÈME ON CUCUMBER SLICES
- ORIENTAL STYLE CHICKEN LETTUCE WRAPS WITH THAI PEANUT SAUCE
- INDIVIDUAL SKEWERED CAPRESE INSALATA
- CHILLED GAZPACHO SHOOTERS MADE WITH FARM FRESH TOMATO
- POACHED GULF SHRIMP WITH COCKTAIL SAUCE AND FRESH LEMON CROWNS
- BRIE TARTS WITH RASPBERRY AND/OR APRICOT PRESERVES WITH TOASTED ALMOND SLIVERS
- RUSHING WATERS SMOKED TROUT **OR** SALMON MOUSSE ON A CUCUMBER SLICE

\$3 per piece

Hot Selections

- BACON WRAPPED CALIFORNIA DATES STUFFED WITH CHORIZO
- GULF COAST SEAFOOD OR SALMON CAKES WITH CAJUN REMOULADE SAUCE
- PEAR & BRIE PANINI
- MUSHROOMS STUFFED WITH GORGONZOLA CHEESE OR SPINACH FLORENTINE
- SKEWERED WILSON FARM MINI WISCONSIN BRATWURST POACHED IN BEER & ONIONS
- HOMEMADE SWEDISH MEATBALLS IN A MUSTARD SAUCE
- TERIYAKI CHICKEN OR BEEF KABOBS MADE WITH KIKKOMAN MARINADE
- MINI FRANKS IN A BLANKET WITH GOURMET MUSTARD
- SPANAKOPITA (LAYERS OF BABY SPINACH WITH DILL & ONION IN FLAKY PHYLLO DOUGH)
- CHICKEN QUESADILLAS WITH FRESH CILANTRO, HOMEMADE SALSA & SOUR CREAM
- NEW ORLEANS STYLE BLACKENED STEAK OR CHICKEN STRIPS WITH FRESH HERB TOMATO SAUCE
- HARVEST CHICKEN OR PORK BROCHETTES WITH HONEY MUSTARD GLAZE
- SPICY BUFFALO CHICKEN KABOBS WITH BLEU CHEESE CRUMBLE
- BACON WRAPPED WATER CHESTNUTS
- CHICKEN OR PORK SATAY WITH THAI PEANUT SAUCE
- BAKED BRIE WITH ALMONDS, BLUEBERRIES & LOCAL HONEY
- PAN SEARED POLENTA CAKES W/ BALSAMIC ONIONS

\$3 per piece

Deep Sea Treasures

- BLOODY MARY JUMBO SHRIMP COCKTAIL WITH CELERY & GREEN OLIVES
- JUMBO PEELED SHRIMP PRESENTED WITH COCKTAIL DIPPING SAUCE & LEMON CROWNS
- ASIAN-STYLE CRAB CAKES WITH SESAME, WASABI MAYO AND PICKLED GINGER
- SAUTÉED JUMBO GULF PRAWNS IN GARLIC HERB BUTTER
- BLACKENED SEA SCALLOPS SERVED ON A BED OF TOMATO COULIS
- PAN-SEARED JUMBO SEA SCALLOPS ON A BED OF CARROT COULIS
- MARYLAND-STYLE CRAB CAKES WITH CAJUN REMOULADE
- BACON WRAPPED JUMBO SEA SCALLOPS
- SHRIMP & GRITS SERVED ON A TASTING SPOON
- SEAFOOD CEVICHE

\$4 per piece

Appetizers

Farmer's Market Favorites- Served Platter Style

- GRILLED TUSCAN VEGETABLE DISPLAY WITH BALSAMIC VINEGAR
- SELECTION OF WISCONSIN CHEESES WITH ASSORTED CRACKERS
- FARM STAND FRESH VEGETABLE CRUDITÉS WITH HOMEMADE DIPS
- FRESH ASPARAGUS & CHILLED BEET PLATTER GARNISHED WITH ZEST OF ORANGE
- FRESH SEASONAL FRUIT & BERRIES GARNISHED WITH FRESH MINT
- CHEF'S SELECTION OF FINE ANTIPASTO
- ATHENIAN GRILLED VEGETABLES PLATTER SERVED WITH HUMMUS & PITA BREAD
- TRIO OF SPREADS—THREE STYLES OF HUMMUS, SERVED WITH GRILLED FLAT BREADS
- PANCHO'S HOME FRIED TORTILLA CHIPS WITH AUTHENTIC MEXICAN SALSAS
(UPGRADE ANY DIP TO FRESHLY EMULSIFIED AVOCADO RANCH OR WHIPPED HEARTS OF PALM WITH FETA FOR \$1.00 PER PERSON)

\$3 per person

Our Signature Mini Sliders

- MINI HAND PATTIED SLIDER BURGERS SERVED WITH LETTUCE, TOMATO, ONION & A SLICE OF PICKLE
- MINI PRETZEL SLIDER BUN WITH GRILLED PORTABELLA MUSHROOM, BABY ARUGULA, MOZZARELLA, AND A BALSAMIC GLAZE
- MINI REUBEN PANINI ON A COCKTAIL PUMPERNICKEL BREAD
- MINI PULLED PORK SLIDERS WITH PEACH INFUSED BBQ SAUCE AND A SWEET AIOLI SLAW

\$4 Each or a Trio for \$11 per person

Chef's Carving Station – 50 Person Minimum (Price Below Serves 50 People)

CARVING STATIONS INCLUDE: HOUSE BAKED MULTI-GRAIN ROLLS & ASSORTED CONDIMENTS AT A CARVING STATION
CARVED BY A MEMBER OF OUR CULINARY TEAM. \$150 CHEF ON BOARD FEE.

- ROAST INSIDE ROUND OF BEEF AU JUST \$450
- ROASTED BREAST OF TURKEY BRINED WITH THYME & HONEY \$250
- PORK LOIN WITH APPLE HONEY & THYME \$325
- MOLASSES & PINEAPPLE GLAZED VIRGINIA HONEY HAM \$250
- MUSTARD & PEPPER RUBBED WHOLE BEEF TENDERLOINS WITH SAUCE BORDELAISE \$875



Dining Al Fresco

The Streets of Mexico

STATION ONE

CHILLED GAZPACHO WITH FRESH CILANTRO & MARIAN CORN

CHICKEN QUESADILLAS WITH SALSA VERDE & SOUR CREAM

PONCHO'S HOUSE MADE TORTILLA CHIPS

DUROS DE HARINA

GUACAMOLE, PICO DE GALLO & VARIETY OF SALSAS

STATION TWO

VEGAN BLACK BEANS

STRIPS OF ONIONS & MULTI-COLORED BELL PEPPERS

MEXICAN SEASONED GROUND BEEF WITH POTATOES

DICED BREAST OF CHICKEN WITH TRADITIONAL MEXICAN MARINADE

TO INCLUDE TRADITIONAL TACO TOPPINGS: QUESO FRESCO, CILANTRO, LIMES, SOUR CREAM, PICKLED JALAPENOS, DICED TOMATOES & SHREDDED LETTUCE

STATION THREE

GRILLED WISCONSIN CORN ON THE COB

MEXICAN CREAM

COTIJA CHEESE

TAJIN POWDER

LIMES & CILANTRO

STATION FOUR

CINNAMON SUGARED CHURROS

SLICED PINEAPPLE

\$30 Per Person

The Country Club

STATION ONE

INTERNATIONAL CHEESE BOARD TO INCLUDE: CHARCUTERIE, PICKLED VEGETABLES, FLAT BREADS & GOURMET CRACKERS

FRESH VEGETABLE CRUDITÉ SERVED WITH HOUSE MADE DIPS

FRESH FRUIT DISPLAY WITH SEASONAL BERRIES & MINT

VINE-RIPENED TOMATO SALAD WITH FRESH MOZZARELLA, BASIL, AVOCADO, AND PRISTINE GRAPES DRESSED WITH EVOO & BALSAMIC VINEGAR

STATION TWO

HAM & ASPARAGUS INDIVIDUAL QUICHE IN PHYLLO DOUGH SHELL

MINI MARYLAND-STYLE CRAB CAKES WITH CAJUN REMOULADE SAUCE

BACON WRAPPED SEA SCALLOPS

KIKKOMAN TERIYAKI CHICKEN KABOBS WITH TOASTED SESAME SEEDS

STATION THREE

CHEF-CARVED MUSTARD AND PEPPER RUBBED WHOLE PRIME BEEF TENDERLOIN WITH SAUCE BORDELAISE

CREAMED HORSERADISH SAUCE

PETITE BRIOCHE ROLLS

\$40 Per Person
Chef on Board Required

Plated Dinners

All Plated Meals Require a Chef on Board

Salad Course

THIS SALAD IS INCLUDED WITH ALL ENTRÉES: MESCLUN OF SPRING GREENS WITH JULIENNE CARROTS, VINE-RIPENED TOMATOES & FARM-STAND CUCUMBERS
CHOICE OF TWO HOUSE MADE DRESSINGS:

- PARMESAN RANCH, CELEBRATION CELERY SEED, FRENCH, CHAMPAGNE VINAIGRETTE, BALSAMIC VINAIGRETTE, CAESAR

SERVED WITH LOCAL ARTISAN BREADS AND WISCONSIN CREAMERY BUTTER

Salad Upgrade Options

- CHOPPED ROMAINE LETTUCE WITH GRANNY SMITH APPLES, GORGONZOLA CRUMBS, WALNUTS, AND CELEBRATION CELERY SEED DRESSING
- MIXED GREENS, LOCALLY SOURCED APPLES & PEARS, PECANS, DRIED CRANBERRIES, GOAT CHEESE, TOSSED IN CELEBRATION CELERY SEED DRESSING
- LOCAL ARUGULA WITH SHAVED PARMESAN, FARM FRESH WATERMELON & A LEMON VINAIGRETTE GARNISHED WITH FRESH MINT AND A BALSAMIC GLAZE
- BABY BIBB LETTUCE WITH YELLOW AND RED BEETS, CHOPPED BELGIAN ENDIVE, AND A HOUSE MADE HONEY DIJON DRESSING GARNISHED WITH FRESH CHIVES
- LOCAL FARM STAND TOMATOES WITH FRESH BELGIOIOSO MOZZARELLA & BASIL, BALSAMIC VINAIGRETTE (INSALATA CAPRESE)
- PEARCE'S SLICED TOMATOES WITH AVOCADO, MULTI-COLORED GRAPES, BELGIOIOSO CILIEGINE MOZZARELLA, FRESH MARIAH SWEET CORN OFF THE COB, FRESH BASIL, FINISHED WITH EVOO AND BALSAMIC VINEGAR
- BABY SPINACH LEAVES WITH FRESH LOCAL BERRIES, GOAT CHEESE AND A RASPBERRY CELERY SEED DRESSING
- HAND TOSSED CHOPPED ROMAINE LETTUCE WITH HOUSE MADE CAESAR DRESSING, FRESH PARMESAN, HOUSE MADE GARLIC CROUTONS, AND CRACKED FRESH PEPPER
- SEASONAL SOUPS AVAILABLE, PLEASE INQUIRE

Additional \$4 Per Person

Vegetarian Selections (Served with Seasonal Farm Stand Vegetable)

- VEGETARIAN STUFFED PEPPERS
- SPINACH AND CHEESE RAVIOLI WITH FRESH HOUSE MADE HERB TOMATO SAUCE
- VEGAN STUFFED RATATOUILLE PORTOBELLO MUSHROOM
- SPIRALIZED ZUCCHINI "NOODLE" WITH FRESH HOUSE MADE HERB TOMATO SAUCE

\$28 per person

Poultry Selections (Served with Choice of Starch & Seasonal Farm Stand Vegetable)

- ATHENIAN CHICKEN BREAST, ROASTED WITH LEMON, THYME, GARLIC AND OREGANO
- PESTO CHICKEN BREAST WITH SUNDRIED TOMATOES AND ROASTED RED PEPPERS
- CHICKEN MARSALA WITH MARSALA WINE & MUSHROOM SAUCE
- BREAST OF CHICKEN CORDON BLEU
- CHICKEN **OR** TURKEY BREAST SCHNITZEL WITH LEMON CAPER BUTTER SAUCE
- CHICKEN BREAST FLORENTINE WITH SPINACH MORNAY SAUCE
- CHICKEN BREAST PROVENÇALE WITH MEDITERRANEAN GARLIC, TOMATO SAUCE & HERBES DE PROVENCE
- BREAST OF CHICKEN PARMESAN WITH HOUSE MADE FRESH TOMATO SAUCE & BELGIOIOSO CILIEGINE MOZZARELLA
- CHICKEN BREAST PICATTA WITH LEMON CAPER BUTTER

\$28 Per Person

Land and Sea Selections (Served with Choice of Starch & Seasonal Farm Stand Vegetable)

- GRILLED FRESH ATLANTIC SALMON WITH DILL LEMON BUTTER \$32
- FRESH CATCH OF THE DAY WITH DILL LEMON BUTTER MKT PRICE
- ROAST PRIME RIB OF BEEF WITH AU JUS \$35 QUEEN/\$42 KING
- CARVED ROAST TENDERLOIN OF BEEF WITH SAUCE BORDELAISE \$48
- GRILLED TENDERLOIN FILET MIGNON WITH CHATEAUBRIAND SAUCE \$46

Buffet Dinners

The Celebration Wedding (Minimum 50 People)

CHOOSE TWO APPETIZERS FROM OUR "COLD CANAPE SELECTIONS" OR "SIGNATURE HOT SELECTIONS" PASSED BUTLER STYLE OR ON AN APPETIZER STATION.

SALAD

- FRESH SEASONAL MIXED GREENS GARNISHED WITH A VARIETY OF GRAPE & CHERRY TOMATOES, ENGLISH CUCUMBER & FRESH GRATED CARROTS. SERVED WITH OUR FAMOUS HOUSE MADE CELERY SEED & PARMESAN RANCH DRESSINGS

CHOOSE TWO

- RED SKIN SMASHED GARLIC POTATOES
- GARLIC WHIPPED MASHED POTATOES
- WISCONSIN NEW POTATOES ROASTED WITH WHOLE GARLIC CLOVES & SPRIGS OF FRESH ROSEMARY
- WISCONSIN RICE BLEND
- FERRO
- PASTA DU JOUR TOSSED IN EXTRA VIRGIN OLIVE OIL & FRESH ITALIAN FLAT PARSLEY
- QUINOA

CHOOSE ONE POULTRY SELECTION (DESCRIPTIONS ON PAGE 8)

- CHICKEN MARSALA
- CHICKEN CHIANTI
- CHICKEN PICCATA
- ATHENIAN CHICKEN
- CHICKEN FLORENTINE
- TURKEY SCHNITZEL
- CHICKEN CORDON BLEU
- CHICKEN PARMESAN
- CHICKEN PROVENCAL

INCLUDES ALL OF THE FOLLOWING:

- FRESH SEASONAL STEAMED **OR** ROASTED TUSCAN-STYLE VEGETABLE
- A VARIETY OF LOCAL ARTISAN BREADS & WISCONSIN CREAMERY BUTTER

\$30 Per Person

Carving Station Requires Chef on Site

Optional Upgrade to Sirloin of Beef Carving Station For \$5 Per Person

Wisconsin's Best

Appetizers

- Selection of Wisconsin's Finest Cheese & Curds
- Farm Fresh Vegetable Display with Bleu Cheese Dip

Choose Two

- Smashed Wisconsin Redskin Potato
- Wisconsin Mac & Cheese
- Lac Du Flambeau Rice Pilaf
- Sweet & Sour Cucumber Salad

Choose Two

- Turkey Schnitzel
- Grilled Bratwurst Poached in Beer & Onions Served on A Bed of Sauerkraut & Whole-Grain German Mustards
- Country Baked Chicken
- Pulled Pork BBQ w/ Brioche Roll
- Portobello Mushroom Bratwurst

Includes ALL OF THE FOLLOWING

- Fresh Corn on The Cob (Seasonal)
- German Style Rye Breads & Dinner Rolls
- Wisconsin Creamery Butter
- Appropriate Condiments

Dessert

- Homemade Seasonal Fruit Cobbler with Whipped Cream
- Fresh Seasonal Sliced Fruit Display

\$30 Per Person

Add A Third Meat At \$4 Per Person

Buffet Dinners

Fiesta Mexicana

Appetizer

- Chilled Gazpacho Shooters
- Pancho's House Made Tortilla Chips with A Variety of Salsas, Guacamole, And Pico De Gallo

Salad

- Grilled Corn & Jicama Salad with Cilantro & Lime Dressing

Choose Two

- Chicken Fajitas
- Chicken/ Cheese Quesadillas
- Ground Beef Tacos with Potatoes
- Chicken Quesadillas

Includes All of The Following

- Mexican Rice
- Refried Frijoles
- Sautéed Yellow Squash, Zucchini & Local Onions Finished with Cumin & Cilantro
- Warm Corn & Flour Tortillas, Diced Tomatoes, Shredded Lettuce, Sour Cream & Queso Fresco
- Fresh Sliced Pineapple Drizzled in Nestle White & Dark Chocolate

\$30 Per Person

Upgrade Any Protein to Steak for \$3 Per Person

Add A Third Entrée Choice At \$4 Per Person

\$34 Per Person

Margaritaville Buffet

Appetizers

- Seafood Ceviche in Shooters
- Key West Mango & Pineapple Bruschetta Garnished with Fresh Mint on a Hawaiian Crostini

Salad

- Margaritaville Southwest Salad with Mixed Greens, Black Beans, Roasted Corn, Diced Tomatoes, Peppers and Fresh Avocado with A Southwestern Vinaigrette and Queso Fresco

Includes All of The Following

- Coconut Beans & Island Rice
- Jalapeno White Cheddar Mac & Cheese
- Market Fresh Roasted Seasonal Vegetables
- Grilled Jamaican Jerk Chicken Pieces
- Cheeseburgers in Paradise Toppings Include: Slices of Swiss And Cheddar Cheese, House Made Guacamole, Lettuce, Sliced Tomatoes, Sliced Onion, Pickles, Sautéed Mushrooms, Bacon Strips, Jalapeno, Deluxe Buns, Ketchup, Mustard and Mayo

Dessert

- Key Lime Pie with Fresh Whipped Cream
- Exotic Fruit Display

\$36 Per Person

Buffet Dinners

California Dreamin'

Appetizers (Choose Two)

- Seafood Ceviche in Shooters
- Spicy Lime Cucumber Salad Shooters
- Smashed Avocado on Crostini W/ Napa Valley Pristine Grapes
- Bacon Wrapped California Dates Stuffed with Chorizo

Salad (Choose One)

- California Cobb Salad: Pearce's Tomatoes, Avocado, Blue Cheese Crumble, Bacon & Hard-Boiled Egg Served with Our House Made Parmesan Ranch or Balsamic Vinaigrette
- Strawberry Fields Salad with Balsamic Vinaigrette, Shaved Almonds, And Goat Cheese

California Style Tacos (Choose One)

- Seasoned Grilled Shrimp with Cabbage Slaw, Chipotle Crema, & Lime Wedge
- Mahi-Mahi Tacos with Cabbage Slaw, Chipotle Crema, & Lime Wedge

Includes All of The Following

- Roasted Seasonal Vegetables (Served Room Temperature) On A Bed of Quinoa
- Black Beans w/ Cotija Cheese
- Corn & Flour Tortillas
- Citrus Marinated Chicken Breast W/ Pineapple Pico De Gallo
- Pancho's House Made Chips and Salsas & Guacamole

Dessert

- California Meyer Lemon Bars

\$36 Per Person

It's Greek to Me (Minimum 50 People)

Appetizers (Choose Two)

- Assortment of Grilled Vegetables Served with Hummus & Fresh Mint Garnish
- Spanakopita with Dill Crème Dipping Sauce
- Tiropitas With Fresh Dill, Lemon And EVOO

Salad

- Greek Salad Made with Ribbons of Romaine Lettuce, Topped with Feta Cheese, Kalamata Olives, Garnished with Cucumber Slices & Red Onions, Served with Greek Vinaigrette

Choose One

- Beet Salad
- Artichoke Salad

Choose Two

- Mediterranean Potato Salad
- Rice Pilaf
- Roasted New Potatoes Tossed with Olive Oil
- Mediterranean Cous Cous

Choose One

- Athenian Breast of Chicken
- Lemon Cod

Includes All of The Following

- Chef Carved Leg of Lamb with Whole Garlic Cloves & Medley of Mediterranean Spices
- Mint Jelly & Dijon Mustard
- Assortment of Flatbread & Pita Bread Served with A Vessel Of EVOO
- Honey & Yogurt Dipping Sauce
- House Made Baklava

\$40 Per Person
Requires Chef on Site

Dinner Buffets

Festa Italiana

Appetizers

- Chef's Selection of Season's Freshest Antipasto
- Garbanzo Dip, Breadsticks & Toasted Crostini

Choose One

- Mesclun Greens with Hearts of Palm, Fennel & Olives Tossed with Balsamic Vinaigrette
- California Caprese Salad with Fresh Basil, Avocado, Grapes, Corn off the Cob, EVOO, and Balsamic
- Arugula Watermelon Salad with Lemon Vinaigrette and A Balsamic Glaze

Choose One

- Tortellini Salad
- Tuscan White Bean Salad with Feta & Fresh Oregano
- Orange & Onion Salad
- Fresh Green Bean Salad Finished with Roasted Red Peppers

Choose One

- Vesuvio Potatoes
- Grilled Polenta

Choose One

- Greco Italian Rope Sausage with Fennel Herbs
- Ratatouille Stuffed Portobello Mushrooms

Choose One

- Chicken Vesuvio
- Chicken Parmesan

Includes All of The Following

- Pasta Du Jour with Extra Virgin Olive Oil, Garlic & Shaved Parmigiano
- Roma Tomato Sauce Finished with Fresh Basil OR Vodka Sauce
- Grilled Tuscan-Style Vegetables
- Fresh Baked Italian Breads in Include Focaccia & Breadsticks with Vessel of Olive Oil
- Salad of Fresh Fruit with Julienne of Mint
- Hand Piped Cannoli's with Crust Pistachios

\$38 Per Person

Wisconsin Supper Club (Minimum 50 People)

Appetizers

- Relish Tray with Fresh & Pickled Vegetables with Ranch Dip
- Wisconsin Sharp Cheddar Cheese Spread with Rye Crisp & Bread Sticks

Salad

- Iceberg Lettuce Salad Served with Our Two Homemade Signature Dressings

Choose One

- Beef Short Ribs
- BBQ Baby Back Ribs
- Prime Rib

Choose One

- Grilled Athenian Chicken Breast
- Center Cut Pork Chops

Includes All of The Following

- Steamed Fresh Broccoli
- Idaho Baked Potato Bar to Include: Sour Cream, Wisconsin Creamery Butter, Bacon Bits, Grated Cheddar Cheese & Chopped Chives
- Brioche Rolls with Wisconsin Creamery Butter
- Farm Stand Fresh Watermelon
- Wisconsin Cream Puffs

\$49 Per Person
Requires Chef on Board

Dinner Buffet

The Stone Manor (Minimum Of 50 People)

Appetizer

- International Cheese & Charcuterie Board

Salad

- Belgian Endive & Mixed Greens Salad Topped with Bleu Cheese & A Light Vinaigrette

Choose Two

- Carrot, Mint & Golden Raisin Salad
- Marinated Green Bean & Portobello Mushroom Salad
- Grilled Leeks with Tio Pepe Sherry
- Asparagus and Beet Salad
- Rice Pilaf with Herbes De Provence, Toasted Almonds & Dried Pears

Choose One

- Grilled Fresh Atlantic Salmon Served with Fennel & Artichoke Hearts
- Sautéed Gulf Shrimp Marinated in Alsacen Wine & Tarragon

Includes All of The Following

- Chef Carved Mustard & Pepper Rubbed Roasted Beef Tenderloin with Sauce Bordelaise
- Creamed Horseradish
- Roasted Tuscan Style Vegetables
- European Bread Display with Butter Rosettes
- Eli's Cheesecakes with Fruit Toppings
- Fresh Fruit Drizzled with White & Dark Chocolate

\$60 Per Person
Requires Chef on Board

An American In Paris (Minimum Of 50 People)

Appetizers

- Gourmet French Cheese & Assorted Gourmet Crackers and Baguettes with Grapes and Berries
- Mini Ratatouille Stuffed Baby Bello Mushrooms
- Bone Marrow served with a Caper Gremolata, Shallots, Grilled Toast Points

Choose Two

- Salad Niçoise (Baby Field Greens, Tuna, Tomato, Cucumber, Potato, Green Beans, & Hardboiled Eggs with A Light Vinaigrette)
- Poached Local Beets & Belgian Endive Salad
- Peeled Hard Boiled Eggs & Stem-On Radishes with Kosher Sea Salt Crystals, Baby Bibb Lettuce, Parisian Vinaigrette Garnished with Fresh Chopped Chives
- Vine-Ripened Tomatoes with Fresh Parsley

Choose One

- Turned New Potatoes with Fresh Parsley
- Potato Au Gratin

Choose One

- Coq Au Vin (Chicken Simmered in Aubergine Wine Sauce with Mushrooms & Chopped Shallots)
- Salmon Provençale With Herbes De Provence

Includes All of The Following

- Carved Mustard & Pepper Rubbed Roasted Beef Tenderloin with Sauce Bordelaise & Horseradish
- Poached Baby Carrots & String Beans
- Baguettes & Croissants
- Fresh Fruit Tarts
- French Pastries

\$60 Per Person
Requires Chef on Board

Desserts

Wedding & Special Occasion Cakes

CHOOSE CAKE FLAVOR

- YELLOW SOUFFLÉ
- RED VELVET
- CHOCOLATE SOUFFLÉ
- MARBLE
- CARROT
- WHITE

CHOOSE FILLING FLAVOR

- BUTTER CREAM
- STRAWBERRY
- BANANA
- RASPBERRY
- CUSTARD
- CHOCOLATE
- LEMON
- CHERRY

CHOOSE ICING FLAVOR

- BUTTER CREAM
- FRENCH CRÈME
- CREAM CHEESE

CREATE YOUR LOOK

AN EXPERIENCED PASTRY CHEF WILL CREATE A SPECIAL OCCASION CAKE TO MEET YOUR SPECIAL REQUEST. PROVIDE US WITH A PHOTOGRAPH WITH YOUR INSPIRATION TO GUIDE THE CHEF IN CREATING YOUR PERFECT CAKE.

\$4 Per Person

WE WILL GLADLY CUT A CAKE THAT YOU SUPPLY

CUT/SERVING FEE OF \$200

Baker's Delight

- FRESH FRUIT DISPLAY AND SEASONAL BERRIES DRIZZLED WITH WHITE & DARK CHOCOLATE
- ASSORTMENT OF GOURMET CHOCOLATE MOUSSE TOPPED WITH PIROQUETTE COOKIES
- MINI CHEESECAKES TOPPED WITH ASSORTED FRESH FRUIT TOPPINGS
- MEYER'S LEMON BARS GARNISHED WITH LEMON ZEST
- MASCARPONE TARTS TOPPED WITH FRESH BERRIES
- TRIPLE CHOCOLATE CAKE
- MINI CREAM PUFFS
- HOMEMADE CHOCOLATE BROWNIES
- SEASONAL FRESH BERRY TRIFLE SHOOTERS
- APPLE OR CHERRY STRUDEL
- MINI CHOCOLATE ECLAIRS
- CARROT CAKE
- GRILLED LOCAL PEACHES TOPPED WITH FRESH MINT
- ASSORTMENT OF FRESH BAKED COOKIES
- STRAWBERRY SHORTCAKE SHOOTERS
- GRECO MINI CANNOLI
- APPLE COBBLER

ONE SELECTION \$4 PP, TWO SELECTIONS \$7 PP
THREE SELECTIONS \$9 PP, FOUR SELECTIONS \$10 PP

Gourmet Mini Pies

CHOOSE YOUR FLAVOR

- APPLE
- BLUEBERRY
- LEMON MERINGUE
- BANANA CRÈME
- CHERRY
- STRAWBERRY RHUBARB
- PEACH
- PECAN
- PUMPKIN
- KEY LIME
- MIXED BERRY
- CHOCOLATE CRÈME

OUR PASTRY CHEF USES THE AREA'S FINEST AND FRESHEST INGREDIENTS WHENEVER POSSIBLE.

\$4 PER PERSON