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Refreshments, + Breaks,

Beverages - A La Carte

Freshly Brewed Starbucks Coffee 60/gallon

Freshly Brewed Seattle's Best Regular or Decaffeinated Coffee 50/gallon

> Freshly Brewed Iced Tea 40/gallon

House Made Hot Cocoa with Mini Marshmallows 30/gallon

> Hot Apple Cider 35/gallon

Gourmet Selection of Teas 3.75/each

Chilled Juices—Orange, Apple, Grapefruit, Cranberry, Tomato, V8 6/each

Selection of Milk individual—2%, Skim, Chocolate, Soy, Almond 4.00/each

Selection of Soft Drinks—Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Orange Crush 4.75/each

> Bottled Water 4.00/each

Flavored Mineral Water 5.00/each

Assorted Gatorade 5.50/each

Assorted Naked Juice 6/each

Rock Star Energy Drink 6.50/each

Chilled Starbucks Coffee—Latte, Mocha, Cappuccino 7/each

Pink Lemonade—A Lake Lawn Original 35/gallon

Fruit Punch with Sliced Fruit 35/gallon

Morning Breaks - A La Carte

Bacon, Egg, and White Cheddar Cheese on English Muffin 9/each

Sausage, Egg, and White Cheddar Cheese on English Muffin 9/each

Steak, Egg, Refried Beans, and Cheddar Cheese Breakfast Burrito with Salsa 10/each

Roasted Vegetable with Cilantro with Jalapeno Jack Breakfast Burrito with Salsa 9/each

> House Baked Assorted Danish Pastries 35/dozen

Assorted Freshly Baked Bagels with Whipped Flavored Cream Cheeses and Wisconsin Butter

sliced with toaster for self - toasting 45/dozen

Fresh Croissants, Sweet Creamery Butter 35/dozen

Assorted Fresh Baked Muffins 35/dozen

Jumbo Cream Cheese Frosted Cinnamon Rolls 45/dozen

Individual Assorted Fruit & Plain Yogurt 6/each

Steel Cut Oatmeal 5/person

Sliced Fresh Seasonal Fruits & Berries 10/person

Seasonal Fresh Whole Fruits—Apples, Bananas, Oranges, Pears 30/dozen



Refreshments, + Breaks,

Afternoon Breaks - A La Carte

Assorted House Made Baked Cookies

Chocolate Chip, Peanut Butter, Snickerdoodle, Double Chocolate Chip, & Oatmeal Raisin 38/dozen | Half Dip, Chocolate Dip 45/dozen

Dark Chocolate Fudge Brownies or Blondies 32/dozen

Assorted Popular Candy Bars 4.25/each

Seasonal Fresh Whole Fruits—Apples, Bananas, Oranges, Pears

30/dozen

Chocolate Dipped Strawberries 48/dozen

DoveBars—Dark, Almond or Chocolate 8/each

Novelty Ice Cream or Frozen Fruit Bars 6/each

Sliced Fresh Seasonal Fruits & Berries 10/person

Premium and Natural Granola Bars 4,50/each

Mixed Nuts

26/lb.

Assorted Bags of Potato Chips, Pretzels, and Popcorn 4/each

Corn Tortilla Chips with Salsa and Guacamole 9/person

Jumbo Warm Gourmet Pretzels

with Assorted Mustards | 7/each Add Cheddar Cheese Sauce | 2.75/each

Fresh Vegetable Crudite

with Olives, Blue Cheese Dip, and Red Pepper Ranch Dip 10/person

Artisan Wisconsin Cheese and Sausage Display

with Dried Fruits, Nuts, and Lavosh Cracker Bread 13/person

Finger Sandwiches

Ham, Turkey, Egg, and Tuna Salads Sold per dozen | 28/dozen

Camp Lake Lawn Bonfire S'mores*

Hershey Chocolate Bars, Graham Crackers, Marshmallows and Roasting Sticks 8/person

*Outdoor events only. Arrange for your own Private Bonfire. Fees Apply. Please See Your Sales Consultant.

Break Enhancements

All stations include an attendant

Parfait Station

Vanilla, Strawberry, Peach, Lemon, and Plain Yogurts House Made Granola, Fruity Trail Mix, Assorted Fresh Diced Fruit, Assorted Fresh Berries 12/person

Smoothies

Seasonal Fruit, Spinach, and Kale Orange Juice, Ruby Grapefruit Juice, Apple Juice Vanilla and Plain Yogurt, Rock Star Energy Drink 14/person

Happy Joe's Ice Cream Parlor

Cedar Crest Vanilla and Chocolate Ice Cream
Hot Fudge, Butterscotch, Pineapple, and Strawberry Sauce
Chocolate Shavings, Roasted Pecans, Walnuts,
Peanuts, Crushed Oreos, Cherries, Whipped Cream
Bananas and Assorted Ice Cream Cones
15/person

Float Your Boat

Malts, Shakes & Floats Chocolate, Vanilla, and Strawberry Ice Cream, Root Beer, Orange, Grape, Mountain Dew, Pepsi, Diet Pepsi, Sierra Mist, and Rock Star Energy Drink 15/person

Popcorn Machine

Freshly Popped Popcorn Assorted Seasoned Salts & Melted Butter 5/person

Minimum 30 Guests. Break Station Prices Based on Maximum One Hour of Service. Cannot be Sold as a Meal or Reception.



All Day Meeting Break

Manager's Package

- Morning Break -

Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee
Selection of Gourmet Teas
Variety of Juices, Regular and Diet Soft Drinks
Bottled Water, Iced Tea, Assorted Crystal Light Sticks
Seasonal Fresh Whole Fruits—Apples, Bananas, Oranges, Pears
Pumpkin, Lemon, and Apple Pullman Loafs
House Made Almond, Pistachio, and Pecan Butters
Assorted House Baked Danish Pastries
Flavored Yogurts
Almond Maple Granola
House Made Power Bars—Sweet & Tart Vegan, Chocolate Chip, Totally Fruit
Cream Filled Beignets

- Afternoon Break -

Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee with Flavored Syrups
Selection of Gourmet Teas, Variety of Regular and Diet Soft Drinks,
Bottled Water, Iced Tea, Assorted Crystal Light Sticks
Seasonal Fresh Whole Fruits—Apples, Bananas, Oranges, Pears
Fresh Baked Lake Lawn Signature Cookies
Penny Candy Store—Plain and Peanut M&Ms, Lemonheads, Boston Baked Beans, Skittles,
Junior Mints, Saltwater Taffy, Jolly Ranchers
Skinny Popcorn, Chips Ahoy and Oreos
Crisp Smokehouse Bacon, Arugula, and Roma Tomato Sliders, Ancho Chili Maple Aioli
House Chili Lime BBQ Chips

45/person

Minimum of 30 Guests. Break Station Prices Based on Maximum 1½ Hours of Service.



Executive Meeting Package

- Morning Break -

Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee Selection of Gourmet Teas Variety of Juices, Regular and Diet Soft Drinks Bottled Water, Iced Tea, Assorted Crystal Light Sticks Seasonal Fresh Whole Fruits—Apples, Bananas, Oranges, Pears Blueberry, Dark Cherry, and Carrot Pullman Loaves House Made Almond, Pistachio, and Pecan Butters Assorted House Baked Danish Pastries New York Style Bagels with Assorted Cream Cheese House Made Peach, Strawberry Rhubarb, Blueberry and Blackberry Preserves **Flavored Yogurts**

Almond Maple Granola

Create Your Own Muesli and Oatmeal—Dried Apples, Dried Cran-Raisins, Trail Mix, Sunflower Seeds, Pecans House Made Power Bars—Sweet & Tart Vegan, Chocolate Chip, Totally Fruit Mini Apple Fritters with Honey Crisp Apple Butter

- Afternoon Break -

Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee with Flavored Syrups Selection of Gourmet Teas, Variety of Regular and Diet Soft Drinks Bottled Water, Iced Tea, Assorted Crystal Light Sticks Seasonal Fresh Whole Fruits—Apples, Bananas, Oranges, Pears Fresh Baked Lake Lawn Signature Cookies Chocolate Dipped Cappuccino Biscotti Cracker Jacks, Cotton Candy, Assorted Salted Nuts 100 Calorie Snacks Mini Ballpark Dogs & Brats with Onion, Relish, Peppers, and Mustard Pretzel Bites with Spotted Cow Ale Cheese Sauce House Made BBO Chips

50/person

Minimum of 30 Guests. Break Prices Based on Maximum 11/2 Hours of Service.





Plated Meals

All Plated Breakfasts Include Freshly Baked Breakfast Pastry Basket with Wisconsin Butter & Preserves,
Choice of Meat, Choice of Potato, and Freshly Brewed Seattle's Best Regular or Decaffeinated Coffee or Selection of Specialty Teas.
Please Select One Entrée Plus One Vegetarian Entrée; Add \$2.00 Per Person for an Additional Entrée Choice.

Starter

(Select One)

Orange or Apple Juice

Entrée

(Select One)

Farm Fresh Scrambled Eggs

23/person

Ouiche Lorraine

Diced Bacon, Gruyere Cheese, Sauce Choron 24/person

Classic Eggs Benedict

26/person

French Toast

Served with Maple Syrup 23/person

Breakfast Burrito

Steak, Egg, Refried Beans, and Cheddar Cheese with Salsa 17/person

Sirloin Steak and Country Fresh Scrambled Eggs

30/person

Accompaniments

Breakfast Meat

(Select One)

Crisp Smokehouse Bacon, Country Link Sausage, or Virginia Ham Steak

Breakfast Potato

(Select One)

American Potatoes Lyonnaise Style, Red Bliss Potatoes, or Hash Brown Potatoes





Buffets & Brunch

Unless Otherwise Stated, All Buffets Include Florida Orange and Apple Juices, Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee Service, and a selection of Specialty Teas. Upgrade to Starbucks Coffee at an additional \$1 per person. Minimum 30 Guests, Excluding Continental Breakfast. Buffet Prices Based on Maximum 11/2 Hours of Service.

Early Bird Continental Breakfast

Basket of Assorted Muffins, Danish Pastries, Croissants, Sliced Fresh Seasonal Fruit & Wild Berries
Assorted Fruit & Plain Yogurts, Wisconsin Butter & Preserves
24/person

Sunrise on the Lake

Sliced Fresh Seasonal Fruit & Wild Berries, Fresh Baked Breakfast Pastries, Country Skillet Scrambled Eggs, Smokehouse Bacon, Country Sausage Links, O'Brien Potatoes, Wisconsin Butter & Preserves

27/person

Add French Toast with Maple Syrup 2/person

South of the Border

Fresh Fruit Display, Fresh Baked Breakfast Pastries, Natural & Flavored Yogurts
Breakfast Tacos with Scrambled Eggs, Jack Cheese, and Bell Peppers
Chorizo Sausage
Frijoles Borrachos
Salsa, Sour cream
33/person

Lakeview Brunch

Fresh Cut Mixed Field Greens with Assorted Dressings
Garden Fresh Grilled Vegetables with Balsamic and
Fire Roasted Garlic Reduction
Smoked Salmon with Wasabi Cream Cheese
Country Fried Chicken and Pineapple Salad
Tortellini Antipasto Salad
Assorted House Baked Pastries and Muffins
Seasonal Sliced Fresh Fruit
Scrambled Eggs

Smokehouse Smoked Bacon
Country Sausage
Vanilla French Toast with Maple Syrup
Pecan Crusted Salmon with Sugar Cane Syrup
Chicken Asiago with Sauce Piquant
Roasted Beef Sirloin with Garlic Hunter's Sauce
Mashed Yukon Gold Potatoes
Seasonal Vegetable Medley
Fresh Baked Rolls and Wisconsin Butter

42/person

Buffet Station Enhancements

Includes One Uniformed Chef per Station

Fresh Egg & Omelet Station

Cheddar Cheese, Onions, Mushrooms, Bell Peppers, Tomatoes, Jalapeños Ham, Smokehouse Bacon, and Country Sausage 15/person

Belgian Waffle Station

Malted Waffles with Wisconsin Butter, Strawberry Sauce, Whipped Cream, and Warm Maple Syrup 13/person

Carved Honey Cured Ham

18/person

Sliced Smoked Salmon

with Diced Hard Cooked Eggs, Capers, Diced Bermuda Onions, and Mini Bagels 14/person



Lunch

Boxed Meals

All Boxes Include House Made Pasta Salad, Bag of Chips, Whole Fresh Seasonal Fruit, Cookie, Appropriate Condiments, Napkin & Utensils, and Soft Drink or Bottled Water. Please Select Two Meals Plus the Vegetarian Meal; Add \$2.00 Per Person for an Additional Meal Choice.

Putting Green

Marinated Grilled Vegetables with Soft Herb French Cheese Wrapped in a Soft Honey Whole Wheat Wrap 24/each

Chip Shot

Slow Roasted Sliced Turkey, Garden Tomato, Bermuda Onion, Leaf Lettuce, Swiss Cheese, and Mustard Sauce on a Hawaiian Bun 24/each

Driving Range

Buffalo-Style Grilled Chicken Breast, Avocado, Bermuda Onion, Leaf Lettuce, and Reyes Blue Cheese on a Kaiser Roll 24/each

Sand Trap

Finely Shaved Country Smoked Ham,
Garden Tomato, Bermuda Onion, Leaf Lettuce, Baby Swiss Cheese, and
Whole Grain Mustard on a Pretzel Roll
24/each

18th Hole

Slow Roasted Shaved Prime Rib, Garden Tomato, Bermuda Onion, Leaf Lettuce, Muenster Cheese, and Horseradish Cream on a Hawaiian Bun 24/each

Fairway Croissant

Carolina Turkey Breast and Walnut Salad with Gruyere Cheese 24/each



Lunch

Plated Meals

All Plated Luncheons Include Choice of Soup or Salad, Freshly Baked Rolls and Wisconsin Butter, Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Specialty Gourmet Teas & Iced Tea, and Choice of Plated Dessert. Please Select Two Entrées Plus One Vegetarian Entrée; Add \$2.00 Per Person for an Additional Entrée Choice.

Starter

(Select One)

Soups

Cream of Minnesota Wild Rice Soup

Minnesota Wild Rice, Ham, Onions & Celery

Cream of Tomato

Fresh Tomatoes, Herbs & Seasonings, Crostini, Crème Fraîche

Old Fashioned Chicken Noodle Soup

Diced Fresh Seasonal Vegetables, Wide Noodles, Robust Chicken Broth

Wisconsin Beer Cheese Soup Midwest Specialty

Old Milwaukee Beer, Topped with White Cheddar Popped Popcorn

Salads

Baby Hearts of Romaine Wrap

English Cucumber, Grape Tomatoes, Garlic Croutons, Fresh Shaved Parmesan, with Caesar Dressing

California Mini Iceberg Lettuce Wedge

Shredded Carrots, Grape Tomatoes, Green Onions, Sliced English Cucumbers, with Reyes Blue Cheese Green Goddess Dressing

Baby Spinach Salad

Mandarin & Blood Oranges, Bermuda Onions, Smokehouse Bacon, Rice Noodles, with Clover Honey Vinaigrette

Lake Lawn Garden Salad

Mix of Romaine and Iceberg, Cucumbers, Cherry Tomatoes, Carrot Curls, with Selection of Two Dressings

Sliced Seasonal Fruit

Sliced Fresh Seasonal Fruit & Berries, Strawberry Rhubarb Dressing

Desserts

(Select One)

Carrot Cake

White Chocolate Mousse

Double Chocolate Cake

Brandied Cherries

New York Style Cheesecake

Fresh Strawberry Sauce

Dutch Apple Pie

Freshly Baked, Streusel Topping

Texas Pecan Pie

Texas Hill Country Pecans

Chocolate Chambord Mousse

Fresh Berries



Lunch

Plated Meals

All Plated Luncheons Include Choice of Soup or Salad, Freshly Baked Rolls and Wisconsin Butter, Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Specialty Gourmet Teas & Iced Tea, and Choice of Plated Dessert. Please Select Two Entrées Plus One Vegetarian Entrée;

Add \$2.00 Per Person for an Additional Entrée Choice.

Cold Entrées

Lakeview Chicken Salad

Hand-Picked Field Greens, Chevre, Candied Pecans, Cran-Raisins, Poached Asian Pears, and Grilled Breast of Chicken, Lemongrass Vinaigrette 25/person

Caesar Salad

Baby Hearts of Romaine, Shaved Parmesan, Garlic Croutons, with Caesar Dressing 26/person

Add: Grilled Chicken - 2/Person Seared Wasabi Crusted Ahi Tuna - 4/Person New York Strip Steak - 8/Person

Healthy Wrap

Aged Balsamic-Marinated Seasonal Grilled Vegetables, Creamy Boursin Cheese, Spring Organic Greens Whole Wheat Wrap, with Celery, and Carrot Sticks 25/person

Lake Lawn Baguette

Smoked Carolina Turkey Breast, Tennessee Smoked Ham, Smokehouse Bacon, Buffalo Tomato, Lettuce, Fresh Pesto Aioli, Fresh Baguette, with House Made Sweet Potato Chips 26/person

Hot Entrées

Includes Chef's Choice of Starch and Vegetable

Maple Seared Salmon 6 oz.

Lemon Curd Maple Syrup 32/person

Pan Duroc Boneless Chop 8 oz.

Honey Crisp Apple Butter 34/person

Frenched Amish Chicken Breast

Fresh Herb-Marinated Chicken Pineapple Sage Beurre Blanc 29/person

Hanger Steak 6 oz.

Pan Seared, Red Eye Gravy 38/person

Bacon Chicken Wrap

Jalapeño Jack Cheese Stuffed Breast of Chicken, Crushed Red Pepper Apple Jelly Glaze 28/person

Yucatan Tart

Fire Roasted Corn, Red Bell Peppers, Black Beans, Onions, Avocados, Brown Rice, and Monterey Jack Cheese Wrapped in a Cilantro Infused Low Gluten Tart Shell, with Roasted Corn Ragout and Balsamic Glaze
28/person

Black Sesame Seed Crusted Grouper

with Wasabi Teriyaki Glazed 30/person

Seared New York Strip Sandwich 6 oz.

Grilled Onions, Munster Cheese, Jack Daniels A1 Aioli, Crusted French Roll House Made Sweet Potato Chips 34/person



Lunch

Buffets

All Lunch Buffets Include: Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee and Specialty Gourmet Teas & Iced Tea Minimum 30 Guests. Buffet Prices Based on Maximum 1½ Hours of Service.

Wild Rye Deli

Piping Hot Tequila Chili German Potato Salad

Mixed Fresh Garden Greens, Assorted Condiments, Choice of Three Dressings
Marinated Fresh Asparagus Tips, Button Mushrooms
Country Smoked Ham, Roasted Turkey Breast, Aged Roasted Beef
Wisconsin Cheddar, Baby Swiss, Colby Jack
Sliced Beefsteak Tomatoes, Bermuda Onions, Green Leaf Lettuce, Kosher Pickle Spears
Assorted Sliced Old-World Breads
Whole Grain Mustard, Creamy Mayonnaise, Horseradish Cream, Wisconsin Butter
Pastry Chef's Dessert Selection
32/person

Chicago Italian

Pasta Fagioli, Ham Hocks

Baby Hearts of Romaine Salad, Cherry Tomatoes, Croutons, and Shredded Parmesan, with Creamy Caesar Dressing Tri-Colored Cheese Tortellini, Medley of Olives, Tomatoes, Capicola, and Bermuda Onions, with Extra Virgin Olive Oil Vinaigrette

Fresh Buffalo Mozzarella Minis with Plum Tomatoes and Pesto Infused Olive Oil Farm Fresh Chicken Cannelloni with Opal Basil Alfredo
Mini Meatball Sandwiches with Marinara Sauce and Smoked Provolone Cheese
Chicken Parmesan with Port Marinara Sauce
Italian Ratatouille Cheese Gratin
Cannoli, Tiramisu, Mini Tiramisu
33/person

Tex Mex Fiesta

Texas "Caviar" Salad
Jicama and Asian Pear with Habanero Vinaigrette
South Texas Taco Salad
Build Your Own Fajitas with Grilled Cola-Marinated Beef Skirt Steak and Tequila Lime Breast of Chicken
Warm Flour and Corn Tortillas
Fresh Guacamole, Sour Cream, Shredded Cheddar, Pico De Gallo
Chicken Enchiladas
Mexican Rice
Frijoles Borracho
Pastry Chef's Dessert Selection
36/person



Lunch

Buffets

All Lunch Buffets Include Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee and Specialty Gourmet Teas & Iced Tea.

Minimum 30 Guests. Buffet Prices Based on Maximum 1½ Hours of Service.

Tailgate Party

Mixed Fresh Garden Greens, Assorted Condiments, Choice of Three Dressings
Cucumber Vinegar Salad
Creamy Cole Slaw
Campfire Baked Beans
Grilled Chicken Breast

Grilled Franks, Bratwurst, Angus Beef Burgers
Buttered Sweet Corn on the Cob
American, Swiss, & Cheddar Cheese, Onions, Tomatoes, Sport Peppers, Lettuce, Relish, Ketchup
Mustard, Mayonnaise, Sauerkraut
Assorted Buns
Jumbo House Baked Cookies, Dark Chocolate Blondies

Picnic by the Lake

35/person

Mixed Fresh Garden Greens, Assorted Condiments, Choice of Three Dressings
Button Mushroom, Artichoke, and Grape Tomato Ceviche
Smoked Mustard Potato Salad
Grilled Boston Cut New York Steaks with Cayenne Shoestring Potatoes
Fried Chicken with Black Pepper Cream Gravy
Roasted Yukon Potato Wedges
Buttered Milk Corn on the Cob
Fresh Baked Rolls and Wisconsin Butter
Granny Smith Apple Cobbler with Vanilla Whipped Cream
39/person

Happy Joe's Pizza Party

Baby Hearts of Romaine, Cherry Tomatoes, Croutons, Shredded Parmesan, with Creamy Caesar Dressing
Assorted Thin Crust Pizzas
Mini Meatball Sandwiches with Marinara Sauce and Provolone Cheese
Cannoli, Mini Tiramisu
29/person



Dinner

Plated Meals

All Plated Dinners Include Choice of Soup or Salad, Freshly Baked Rolls and Wisconsin Butter, Chef's Selection of Starch and Seasonal Vegetable, Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Specialty Gourmet Teas & Iced Tea, and Choice of Plated Dessert. Please Select Two Entrées Plus One Vegetarian Entrée; Add \$2.00 Per Person for an Additional Entrée Choice.

Select One Soup or Salad and One Dinner Dessert.

Soup

Tomato Basil

Sweet Purple Basil, Tomato Sherry Crème Fraîche

Beer & Sweet Corn Chowder

Fresh Cut Corn Roasted with Fine Herbs, Finished with Sam Adams Lager

Classic Lobster Bisque

Sherry Crème Fraîche

Butternut Squash

Pecans and Madeira

Salad

Baby Hearts of Romaine Classic Caesar Salad

House Made Garlic Croutons, Shaved Parmesan Cheese, Cherry Tomatoes, Creamy Caesar Dressing, Parmesan Bowl

Midwest Greens

Romaine, Leaf Lettuce, Escarole, Radicchio, Wedge Tomato, Shredded Carrot, Dried Cranberries, Indian Fry Bread Croutons, Aged Balsamic Vinaigrette

Pinnacle Salad

Mix of Fresh Field Greens, Spinach, Enoki Mushrooms, English Cucumbers, Tear Drop Tomatoes, Belgium Endive, Pear Vinaigrette

Organic Field Green Purse

Greens in Phyllo Purse, Roma Tomatoes, Herbed Boursin Cheese, Green Onions, Candied Walnut Port Reduction Infused Olive Oil

Dinner Desserts

Rich Flourless Chocolate Cake

Vanilla Sauce, Sweet Whipped Cream

Crème Brûlée Cheesecake

Madagascar Vanilla, Bourbon Caramel

Panna Cotta

Wild Forest Berries

Key Lime Pie

Florida Keys Style, Lemon Vodka Cream

Mini Chocolate Bundt Cake

Kirsch & Sour Cherries

Tiramisu

Mascarpone Cream, Soft Sponge Cake, Cappuccino Crème





Plated Meals

All Plated Dinners Include Choice of Soup or Salad, Freshly Baked Rolls and Wisconsin Butter, Chef's Selection of Starch and Seasonal Vegetable, Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee, Specialty Gourmet Teas & Iced Tea, and Choice of Plated Dessert. Please Select Two Entrées Plus One Vegetarian Entrée; Add \$2.00 Per Person for an Additional Entrée Choice.

Entrées

Breast of Chicken Anglaise

Danielson Sugarbush Chili Maple Drizzle 39/Person

Pan Seared Frenched Chicken Breast

Sage Shallot Pinot Noir Glaze 38/Person

Grapeseed Seared Seabass 6 oz.

Tequila Cilantro Lime Pinot Blanc Beurre Noisette 45/Person

Salt Seared Norwegian Salmon 7 oz.

Lavador Garlic Fumet 41/Person

Seared Duroc Pork Boneless Chop 12 oz.

Rhubarb Merlot Chutney 43/Person

Lamb Rack

Seared and Slow Roasted, Mint Raisin Mango Chutney 55/Person

Angus Hanger Steak 8 oz.

Himalayan Salt Garlic Grapeseed Oil Seared, Tabasco Fried Leeks 47/Person

Boston Cut New York Strip Steak 10 oz.

Seared, Herb Infused Olive Oil, Worcestershire Beurre Blanc 52/Person

Filet Mignon 7 oz.

Herb Marinated, Grilled, Espresso Demi 62/Person

Boneless Angus Short Ribs 10 oz.

Chipotle Beer Slow Braised, Braise Demi 49/Person

Duel Entrée

Choose any two of the above entrées 80/Person

Yucatan Roasted Corn & Black Bean Tart

Corn, Black Beans, Avocados, Brown Rice, Red Bell Peppers, Onions, Monterey Jack Cheese, with Gluten-Free Pastry, and Fresh Roasted Red Pepper Coulis with Balsamic Syrup 32/Person

Potato Leek Spinach Ouiche

with Roasted Corn Tomato Ancho Chili Salsa 29/Person

Roasted Vegetable Lasagna

Portobello Mushrooms, Artichokes, Zucchini, Spanish Onions, Red Peppers, and Kalamata Olives, with Ricotta, Parmesan Cheese and Port Marinara-Fredo 28/Person



Dinner

Buffets

All Dinner Buffets Include Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee and Specialty Gourmet Teas & Iced Tea.

Minimum 30 Guests. Buffet Prices Based on Maximum 11/2 Hours of Service.

Milwaukee

Fresh Tossed Mixed Greens, Condiments, Three Dressings
German Potato Salad
Spiced Pear Spinach Salad
Crusted Baked North Atlantic Cod, Lemon Pinot Blanc
Seared Herb Marinated Breast of Chicken, Roasted Corn Salsa
Salted Angus Round of Beef, Cremini Mushroom Merlot Demi
Butter Broccolini
Roasted Garlic Mashed Potatoes
Fresh Baked Rolls and Wisconsin Butter
Chef's Dessert Selection
48/person

Madison

Fresh Tossed Mixed Greens, Condiments, Three Dressings
Chayote Jicama Lime Slaw
Crawfish Chili Penne Ceviche
Black Sesame Seed Crusted Grouper, Wasabi Teriyaki Glaze
Rotisserie Style Roasted Split Cornish Game Hen, Merlot Reduction
Blackened Angus Hanger Steak, Red Eye Hunter's Sauce
Beer Braised Carrots
Oven Roasted Red Bliss Potatoes
Freshly Baked Rolls and Wisconsin Butter
Chef's Dessert Selection
52/person

Majestic Oaks

Fresh Tossed Organic Greens, Condiments, Three Dressings
Marinated French Market Salad
Asparagus Pancetta Salad
Seared Maple Sterling Salmon, Lemon Curd Maple Drizzle
Grilled Amish Chicken Breast, Apricot Chipotle Chutney
Angus Beef Filet Tournedos, Georgia Sweet Onion Confit Cabernet Demi
Porcini Risotto
Braised Red Cabbage
Haricots Vert
Freshly Baked Rolls and Wisconsin Butter
Chef's Dessert Selection
62/person





Buffets

All Dinner Buffets Include Freshly Brewed Seattle's Best Regular and Decaffeinated Coffee and Specialty Gourmet Teas & Iced Tea.

Minimum 30 Guests. Buffet Prices Based on Maximum 11/2 Hours of Service.

Chuckwagon

Whole Grain Mustard Potato Salad
Honey Lime Jicama Habanero Slaw
Texas Caviar
Grilled Tequila Lime Chicken Breast, Tequila Cream
Cast Iron Pan Seared Salmon, Napolito Salsa
Peppered Boston Cut New York Strip Steak, Vidalia Onion Marmalade
Roasted Red Bliss Potatoes
Butter Grilled Vegetable Medley
Kabul Flat Bread, Herb Dipping Butter
Dutch Oven Peach Cobbler, Bourbon Cream
45/person

Campfire

Honey Jalapeño Cole Slaw
Marinated Grilled Vegetable
Rotisserie Whole Chicken, Jalapeño BBQ Sauce
Marinated Skirt Steak, Teriyaki Glaze
Campfire Baked Beans
Roasted Corn on the Cob
Cast Iron Biscuits, Peach Preserves
Dutch Oven Apple Crisp, Vanilla Ice Cream
42/person

On the Lake Wisconsin Fish Fry

Honey Mustard Cabbage Slaw
Beer Battered Cod
Baked Cod
French Fries
Hush Puppies
Potato Pancakes
Apple Sauce
Tartar Sauce, Lemon Wedges
Fresh Baked Rolls and Wisconsin Butter
Assorted Cupcakes
30/person



Buffet Enhancements,

For Lunch & Dinner Buffets

Includes Chef Attendant

Carved Prime Rib

Au Jus, Horseradish Cream, Whole Grain Bourbon Mustard & Garlic Aioli Minimum of 50 Guests 25/person

Carved Southern Turkey

Roasted or Deep Fried, Cranberry Relish, Garlic Aioli, Whole Grain Bourbon Mustard 18/person

Country Smoked Bone-in Ham

Blood Orange Sauce, Garlic Aioli, Whole Grain Bourbon Mustard 16/person

Whole Roasted Pig

Chef Billings BBQ Sauce Minimum of 100 Guests 26/person

Add a Char Grill

Beef Dogs 5/person

Angus Wimpy Burgers 6/person

Hanger Steak 6 oz. 15/person

T-Bone 16 oz. 20/person

Angus Ribeye 10 oz.

19/person

All Carved Specialties are Served with Bakery Fresh Silver Dollar & Artisan Rolls.





Hors d'Oeuvres

Minimum of Two Dozen per Selection. All Prices are per Dozen.

Cold Selections

(per dozen)

Crab Meat California Roll, Soy Sauce /54
Chilled Jumbo Shrimp, Sauce Louis /60
Cap off Crab Claws, Cocktail Sauce /80
Salmon Pinwheel Canapés /50
Bay Scallop, Sour Dough Toast Points, Whole Grain Mustard Cream /54
Ham and Cheese Pinwheel Canapés /48
Seared Cracked Black Pepper Ahi Tuna, Wasabi Mayonnaise, and Pickled Ginger /59
Shaved New York Steak, Wrapped Asparagus, Arugula, and Herb Cheese /59
Black Forest German Salami Cornucopia with Chipotle Boursin Cheese /48

Hot Selections

(per dozen)

Meatloaf Muffin /48
Chinese Vegetable Egg Rolls, Plum Sauce /48
Applewood Bacon Wrapped Scallop, Maple Béarnaise /60
Skewered Chicken Hibachi, Teriyaki Glaze /48
Mini Beef Wellington, Fresh Rosemary Sauce /58
Smoked Chicken Quesadillas /50
Cozy Shrimp, Lime Yogurt Honey /60
Beef Kabob, Diablo Sauce /56
Mini Crab Cakes, Creole Mustard /61
Crab Stuffed Mushroom Caps /58
New Zealand Lollipops, Fresh Mint Raisin Mango Chutney /79
Franks in a Blanket /38
BBQ or Swedish Meatballs /40
Mini Cheeseburgers /50
Mini Chicken Wellington, Pinot Noir Thyme Sauce /52



Hors, d'oeuvres, Packages,

Minimum of 30 Guests.

Lake Lawn Package

(Based on 6 pieces per person)
Artisan Wisconsin Cheese and Sausage Display with Dried Fruits, Nuts, and Lavosh Cracker Bread
Sliced Fresh Fruit Display
Smoked Salmon Pinwheels
Brie with Fresh Raspberry in Phyllo Purse
BBQ or Swedish Meatballs
Chinese Vegetable Egg Rolls, Plum Sauce
Mini Beef Wellington, Fresh Rosemary Sauce
38/person

Delavan Classic

(Based on 9 pieces per person)

Artisan Wisconsin Cheese and Sausage Display with Dried Fruits, Nuts, and Lavosh Cracker Bread Sliced Fresh Fruit Display

Crispy Italian Crostini, Fresh Plum Tomato Basil Chutney
Chilled Jumbo Shrimp, Louis Sauce
Bay Scallop, Sour Dough Toast Points, Whole Grain Mustard Cream
Ham Cheese Pinwheel Canapés
Smoked Chicken Quesadillas, Habanero Mango Sauce
Mini Crab Cakes, Creole Mustard Sauce
BBQ or Swedish Meatballs
Beef Kabob, Diablo Sauce
48/person

Delavan Deluxe

(Based on 9 pieces per person)

50 person minimum. Includes Chef Attendant.

Artisan Wisconsin Cheese and Sausage Display with Dried Fruits, Nuts, and Lavosh Cracker Bread Aged Balsamic Marinated Grilled & Raw Vegetable Display

Chilled Jumbo Shrimp, Jalapeño Mustard

Black Forest German Salami Cornucopias, Chipotle Boursin Cheese

Belgium Endive, Maytag Blue Boursin Cheese, Granny Smith Apple Wedges

Chicken Taquitos, New Mexico Cream Cheese

Mini Beef Wellington, Rosemary Sauce

Crab Stuffed Mushroom Caps

Chinese Vegetable Egg Rolls, Plum Sauce

Skewered Chicken Hibachi, Teriyaki Glaze

Slow Roasted Angus Prime Rib, Bakery Fresh Dollar Rolls, Artisan Rolls, Creamy Horseradish,

Champagne Vinegar, Mustard, Au Jus

59/person





Reception Displays

Aged Balsamic Marinated Grilled & Raw Vegetables

Onion, Roquefort Cheese, Ranch Dip 12/person

Wisconsin Cheese and Sausage Display

Artisan Wisconsin Cheese and Sausage Display with Dried Fruits, Nuts, and Lavosh Cracker Bread 13/person

Italian Artichoke & Spinach Fondue

Herbed Crostini 13/person

Reception Stations

Pricing Based on Minimum of Three Stations Alone or Two Stations Combined with a Carved Item or Display.

Minimum 30 Guests. Buffet Prices Based on Maximum 1½ Hours of Service.

Midwest Potato Bar

Yukon Gold, Baby Red Bliss Mashed Potatoes, Waffle Cups, Bermuda Onions, Plum Tomatoes, Scallions, Chives, Sautéed Mushrooms, Shredded Cheddar Cheese, Smokehouse Bacon Bits, Sour Cream, Wisconsin Butter, Rich Brown Sauce, Fresh Tomato Sauce

14/person

Tex Mex Fajitas

Marinated Skirt Steak, Chicken, Sautéed Julienne Spanish Onions, Bell Peppers, Cilantro, Shredded Lettuce, Sour Cream, Guacamole, Salsa, Monterey Jack Manchego Cheese, Warm Flour and Corn Tortillas 20/person

Mac & Cheese

Includes Chef Attendant

Cheddar Ale Sauce, Smoked Provolone Mornay Sauce, Tri-Colored Rotini, Bow Tie, & Tortellini
Chopped Bacon, Baby Bay Shrimp, Chorizo Sausage, Sweet Italian Sausage, Herbed Diced Chicken Breast, Fresh Broccoli,
Bell Peppers, Green Peas, Onions, Sun-Dried Tomatoes, Mushrooms, Shredded Cheddar
18/person

Chicago Italian

Includes Chef Attendant

Tri-Colored Penne, Bow Tie, & Tortellini, Baby Bay Shrimp, Smoked Diced Chicken, Sweet Italian Sausage, Fresh Broccoli, Bell Peppers, Green Peas, Onions, Sun-Dried Tomatoes, Mushrooms, Shredded Parmesan, Served with Alfredo, Basil Pesto Cream, Fresh Marinara

17/person

Taste of the Far East

Chicken Tempura, Teriyaki Sauce Angus Beef Stir Fry, Hoisin Sauce Garden Fresh Vegetable Stir Fry, Oyster Sauce

Bok Choy, Celery, Straw Mushrooms, Baby Corn, Water Chestnuts, Sugar Snap Peas, Carrots, Onion, Peppers Chinese Fried Rice 24/person

Guacamole Station

Includes Chef Attendant

Avocados, Diced Tomato, Diced Jalapeño, Diced Onion, Shaved Green Onion, Chopped Garlic, Chopped Cilantro, Lemons, Limes, Seasoned Tortilla Chips 16/person



Receptions,

Carvery Stations

Country Smoked Honey Ham

Rum Orange Marmalade Serves 40 Guests 300/each

Roasted Herb Marinated Carolina Boneless Whole Turkey

Cranberry Chutney, Turkey Gravy Serves 40 Guests 300/each

Brown Sugar Caramelized Crusted Pork Loin

Fresh Granny Smith Apples, Cabernet Sauvignon Compote Serves 20 Guests 175/each

Seared Whole Beef Tenderloin

Truffle Essence Sauce Serves 30 Guests 425/each

Slow Wood Oven Roasted Angus Prime Rib

Au Jus, Creamy Horseradish, Fine Champagne Vinegar Mustard Serves 35 Guests 400/each

Roasted Aged New York Strip

Fresh Rosemary Wild Mushroom Sauce Serves 35 Guests 375/each

Smoked Beef Brisket

Chef Billings Barbecue Sauce Serves 30 Guests 275/each

All Carved Specialties are Served with Bakery Fresh Silver Dollar & Artisan Rolls.



Sweet Tables

Touch of Something Sweet

(Based on 3 pieces per person)
Napoleon Cakes, Chocolate Eclairs, Linzar Bars, Caramel Chocolate Cups, Turtle Tarts, Almond Squares
Assorted Truffles, Assorted Petit Fours
Sliced Fruit Display
10/person

Sweet Endings

(Based on 4 pieces per person) 15/person

Cakes & Tortes

Classic Fruit Tarts, Chocolate Truffle Tortes, Lemon Butter Tortes New York Style Vanilla Cheesecakes & Strawberries

Mini Pastries

(Based on 4 pieces per person)
Lemon Meringue Tarts, Mini Chocolate Chip Cheesecakes, Cream Horns, Assorted Mousse Cups
Mini Creme Brûlées, Assorted Truffles, Cream Puff Swans
18" Strawberry Tree
16/person

Gourmet Candy Bar

Peanut M&Ms, Hershey's Kisses, Mini Chocolate Bars, Lemonheads, Sour Gummy Bears Saltwater Taffy, Good & Plenty, Chocolate Covered Mini Pretzels, Chocolate Covered Cashews M&M's, Boston Baked Beans 14/person

Friandises

(12 pieces per platter)
Platters of Hand Decorated Truffles, Petit Fours, and Pastries.
44/platter



Cocktails, + Beverages,

A \$375 minimum revenue is required per bar set-up or a \$75 per hour bartender fee applies. See banquet guidelines for details.

Wines

Add wine service throughout dinner based on per bottle consumption.

House Wine

8/glass | 30/bottle

Premium Wine

10/glass | 38/bottle

If you prefer, select your own wines from our wine list.

Soda & Water

Soda 2.75/glass

Bottled Water 4/bottle

Hosted Cocktail Packages

Includes Liquor, Beer, Wine, and Soda. Price per person.

One Hour	Call 19	Premium 22	Prestige 25
Two Hours	Call 29	Premium 32	Prestige 35
Three Hours	Call 37	Premium 40	Prestige 43
Each Additional Hour	Call 14	Premium 17	Prestige 20

Hosted Beer & Wine Packages

All packages include your choice of two varietals from our Selection of house wines.

Upgraded wines are available. Price per person. All beer packages include Miller Lite,

Miller High Life, Coors Light, Heineken, Buckler, and your choice of one beer from our beer list.

Please note our beer list changes seasonally.

One Hour	Domestic Only 14		Import & Specialty 16	
Each Additional Hour	Domestic Only 9	I	Import & Specialty 11	



Cocktails, + Beverages,

A \$375 minimum revenue is required per bar set-up or a \$75 per hour bartender fee applies. See banquet guidelines for details.

Cocktails Based on Consumption

Lake Lawn Pink Lemonade Special Punch

Tito's Vodka, and Our Own Special Pink Lemonade Recipe 63/gallon

Call Brands

Smirnoff Vodka, Beefeaters Gin, Bacardi Rum, Dewar's Scotch, Jim Beam Bourbon, Seagram's VO, Christian Brothers Brandy, Quito Tequila 8/drink

Premium Brands

Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Seagram's VO, Johnny Walker Red Scotch, Jack Daniel's Whiskey, Korbel Brandy, Jose Tequila 9/drink

Prestige Brands

Kettle One Vodka, Bombay Sapphire, Chivas Regal Scotch, Maker's Mark Bourbon, Crown Royal Whiskey, Martell VS Cognac, Myers's Dark Rum, Jose Cuervo Tequila 10/drink

Beers

We offer a variety of domestic, imported and local craft beers. Please consult our current beer list.

We are happy to accommodate any special requests you may have.

Domestic Beers 6/bottle

Imported & Specialty Beers 7/bottle

Half Barrel of Beer

Domestic 375/half-barrel

Imported / Specialty 475/half-barrel

Soda Only Bar

We serve Pepsi Products. Price per person.

One Hour 8 | Two Hours 11 | Three Hours 14



Children's Menu

One entrée choice per group. Available for Children ages 12 and under.
Children 12 and under opting to choose the adult entrée will pay the adult price.
Children 4–12 choosing to eat from an adult buffet will be charged half price plus \$3.00.
Children 3 and under may eat from a buffet at no charge.
Children 3 and under who choose to order an entrée will be charged accordingly.

Entrées

Hot Dog

Served with French Fries or Chips, Fruit Cup, and White or Chocolate Milk.

Grilled Hamburger

Served with French Fries or Chips, Fruit Cup, and White or Chocolate Milk.

Chicken Strips with Sauce

Served with French Fries or Chips, Fruit Cup, and White or Chocolate Milk.

7" Personal Pizza

Cheese or Cheese & Sausage. Served with a Fruit Cup, and White or Chocolate Milk.

Spaghetti

Served with Chef's Veggie and Garlic Bread, Fruit Cup, and White or Chocolate Milk

16.95/child







Soda Bar

First Hour 6/child | Each Additional Hour 3/child



