

## **Appetizer Platters**

*Serves approximately 25 guests*

**Assorted Cheese & Crackers** cheddar, swiss, pepper jack, gorgonzola 72

**Baked Brie with Spiced Apples and Walnuts** wrapped in pastry, served with crackers 95

**Vegetable Platter** ranch dipping sauce 70

**Pate, Assorted Charcuterie and Deli Meats** crackers, crostini 100

**Deli Meat & Assorted Cheese** turkey, ham, summer sausage, cheddar, swiss, gorgonzola, pepper jack, crackers 100

**Roasted Sirloin Platter** thin slices of roasted sirloin, flame roasted onions and bell peppers, basil mayo, chipotle mayo, herb butter, silver dollar buns. 155

**Antipasto platter** artichoke hearts, grilled asparagus, olives, cured meats, pesto mozzarella, marinated vegetables, crackers, crostini 115

**Honey Smoked Salmon-** full side, with capers, egg, aioli, crackers 170

## **Dips and Spreads**

*Serves approximately 25 guests*

**Spinach & Artichoke Dip** crackers, tortilla chips, crostini 60

**Spinach Dip** crackers, tortilla chips, crostini 50

**Spiced Shrimp and Artichoke Dip** crackers, tortilla chips, crostini 95

**Tortilla Chips & Salsa** 37

**Taco Dip** layers of salsa, sour cream, seasoned meat, lettuce, cheese, tomatoes, onions, and black olives, served with tortilla chips 75

**Trio of Tapenades:** Classic Olive, Sun-dried Tomato, Roasted Garlic & Artichoke Heart Spreads, crackers, crostini 50

**Hummus** crackers, crostini, raw vegetables

**Classic 60 Red Pepper 65 Roasted Beet 70**

**Queso Dip** tortilla chips

**Roasted Pepper & Green Chili 50 Roasted Chicken 52 Carne 65**

**Smoked Salmon Dip** crackers, crostini, tortilla chips

## **Appetizers**

*All appetizers are priced by two dozen*

### **Deviled Eggs**

*Classic 45 Avocado 48 Smoked Salmon 60*

### **Cream Cheese Wraps**

*Garden Vegetable 45 Turkey, Bacon, Avocado 51 Shrimp Cocktail 50*

**Silver Dollar Buns**- turkey and ham on white and wheat rolls, sides of herb butter, mayo, basil mayo, spicy mayo 60

**Shrimp & Peppered Aioli Canapé** caper, dill, on crostini 57

**Philly Egg Rolls** prime rib, peppers, onions, cream cheese, swiss, herb dipping sauce 75

**Pan-Seared Tuna Canapé** peppered crème fraiche, dill, caviar, on wonton crisps 72

### **Shrimp Cocktail**

*\*Shrimp Sizes: Medium 55 Large 85 Extra Large 125*

**Roasted Chicken & Chipotle Canapé** roasted pepper, chive, chipotle mayo, on crostini 43

**Bacon Wrapped Shrimp** 65

### **Stuffed Baby Bella Mushrooms**

*Balsamic Reduction 50 Gorgonzola 52 Crab 62*

**Pepperoni & Mozzarella Bites** Tomato Basil dipping sauce 41

**BBQ Smokies** 28

**Meatballs** Marinara, BBQ, or Swedish 28

**Wings** Dry Rub, Buffalo, BBQ, Teriyaki, or Seven Pepper 60

**Walleye Divots** tartar 58

**Seared Duck Breast Canapé** berry sauce, chive, on grilled ciabatta 55

**Chicken Satay** curry spiced chicken skewers, peanut dipping sauce 55

**Riblets** Roasted and sauced pork ribs 62

## **Breakfast Buffet Options**

*Minimum of 20 people*

### **Continental Breakfast**

*Assorted pastries and mini muffins, fresh fruit, coffee 11*

### **Early Bird Breakfast Buffet**

*Cheddar scrambled eggs, bacon, sausage, breakfast potatoes, fresh fruit, mini muffins, coffee 16*

### **Hearty Breakfast Buffet**

*Cheddar scrambled eggs, French toast, breakfast potatoes, sausage, bacon, fresh fruit, mini muffins, coffee 18*

### **Omelet Buffet**

*Chef-made omelet station with assorted fillings, cheddar scrambled eggs, breakfast potatoes, bacon, sausage, fresh fruit, mini muffins, and coffee 22*

### **Additions**

*Assorted Bagels w/Cream Cheese 3ea*

*Assorted Doughnuts 3ea*

*Assorted Muffins 3ea*

*Cinnamon Rolls or Caramel Rolls 3ea*

## **Composed Buffet Options**

*Minimum of 20 people*

### **Soup and Sandwich**

*Build your own sandwich with smoked turkey and ham, sliced cheeses, lettuce, tomato and onions, condiments, mixed greens salad and dressings, pasta salad, pickles, chips, and soup of the day*

**15**

### **Southwestern**

*Build your own soft shell taco and taco salad. Seasoned ground beef and chicken, lettuce, tomato, onions, black olives, shredded cheese, and jalapeños. Includes Mexican rice, refried beans, dressings, salsa, and sour cream. Add guacamole for \$1.50 per person.*

**20**

### **Lasagna**

*Your choice of traditional meat, grilled vegetable, or shrimp alfredo lasagna. Served with house salad or Caesar salad, garlic bread, and parmesan  
Add \$3.00 per person for two choices*

**22**

### **Burger**

*Build your own burgers, baked beans, potato salad, coleslaw, lettuce, tomato, onion, bacon, mushrooms, sliced cheese, pickles, condiments, and chips  
Add \$2.50 per person for Bratwurst, Cheddar brats, or Kosher Hotdogs*

**17**

### **Baked Chicken**

*Lightly seasoned baked chicken, potato salad, pasta salad, seasonal fruit, and dinner rolls.*

**20**

### **Pasta**

*Garlic chicken breast, meat sauce, marinara, and alfredo. Choice of penne, linguini, spaghetti, or fettuccini. Choice of house salad or Caesar salad, garlic bread and parmesan.*

**21**

### **BBQ**

*Pork ribs and roasted chicken, smothered in barbeque sauce, coleslaw, mashed potatoes, and honey buttered rolls.*

**30**

*All items are on the buffet. Served salads will require an additional fee of \$1.50 per person.*

## **Buffet Entrée Options**

*Includes a choice of salad or soup, vegetable, side, and dinner rolls  
Minimum of 20 people*

**Broiled Chicken Breast** garlic cream, with or without toasted almonds **20**

**Carved Roasted Pork Loin** rosemary sauce\* **22**

**Walleye Filet** deep fried, broiled, parmesan, or almond crusted **27**

**Carved Slow Roasted Prime Rib** au jus\* **32**

**Ducked Chicken** pan-fried in duck fat, bacon mushroom cream, chives **22**

**Broiled Mahi Mahi** pineapple-orange relish, honey herb sauce **26**

**Carved Slow Roasted Sirloin** cabernet mushroom sauce\* **27**

**Asparagus Chicken** tomato chive butter **22**

**Herb Chicken** baked, bone-in, pan jus **20**

**Brown Sugar Salmon** candied walnuts, brown sugar sauce, scallions **27**

**Braised Beef Brisket** pan sauce **32**

**Wild Rice Stuffed Chicken** broiled chicken breast on a bed of wild rice, garlic cream sauce  
Classic **22** Cranberry Apple **22** Gorgonzola Bacon **23**

**Shrimp** served broiled with citrus butter sauce, deep fried, or scampi **25**

**Berry Bourbon BBQ Pork Ribs** **30**

*For two entrée choices add \$3 to the greater, for three entrée choices add \$5 to the greater  
All items are on the buffet. Served salads will require an additional fee of \$2.00 per person.*

*\*Carved Attendant Fee of \$50.00*

## **Plated Entrée Options**

*Served with your choice of salad or soup, vegetable, side, and dinner roll*

**Wild Rice Chicken** broiled chicken breast on a bed of wild rice, garlic cream sauce

*Classic 22 Cranberry Apple 22 Gorgonzola Bacon 23*

**Roasted Pork Loin** pan sauce 22

**Slow Roasted Prime Rib Au jus** 32

**Brown Sugar Salmon** candied walnuts, brown sugar sauce, scallions 27

**Chicken Breast Supreme** with or without almond 20

**Walleye Filet** broiled, deep fried, parmesan, or almond crusted 27

**Ducked Chicken** pan-fried in duck fat, bacon mushroom cream, chives 22

**Broiled Mahi Mahi** pineapple-orange relish, honey herb sauce 25

**8oz Grilled Sirloin** 25

**BBQ Pork Ribs**

*Half Rack 26 Full Rack 32*

**Asparagus Chicken** tomato chive butter 22

**Braised Beef Brisket** pan sauce 31

**Shrimp** served broiled with citrus butter sauce, deep fried, or scampi 25

**8oz Filet Mignon** gorgonzola demi-glace 39

**Crown Roast of Pork** peppercorn pan jus 28

**Broiled Lobster Tail** drawn butter 51

**Surf & Turf** Filet Mignon with cabernet demi glace

*and your choice of shrimp deep fried, scampi, or broiled with citrus butter sauce 58*

**Seafood Trio: Lobster Tail, Shrimp** deep fried, scampi, or broiled with citrus butter sauce **and Walleye Filet** broiled, deep fried or almond crusted 73

*For two entrée choices add \$2 per entrée, for three entrée choices add \$3 per entrée*

## **Side Accompaniments**

### **Vegetable**

*Sugar Snap Peas with Roasted Red Peppers,  
Green Beans with or without almonds  
California - broccoli, cauliflower and carrots  
Island - broccoli, golden carrots, green beans and red pepper  
Mediterranean- cauliflower, broccoli, carrots, onion petals and peppers  
Roasted Root Vegetables with balsamic-maple reduction  
Chef's Blend- green beans, carrots, radishes*

### **Sides**

*Garlic Mashed  
Baked Potato  
Parsley-Buttered Baby Reds  
Parmesan and Cream Roasted Potatoes  
Northwoods Rice- wild rice, red rice, and brown rice  
German Potato Salad- served warm with bacon and grain mustard  
Mac & Cheese  
Honey Cinnamon Glazed Sweet Potatoes  
Twice Baked Potato \*Additional \$2.00 charge per person\*  
Au Gratin Potatoes \* Additional \$2.00 charge per person\**

### **Salad or Soup**

*House Salad  
Caesar*

*Soup Options: Cream of Chicken and Wild Rice, Prime Rib & Pepper Jack, New England Clam Chowder,  
Five Bean and Ham, Chicken Tortilla, Butternut Squash Bisque with Rum Crème Fraîche, Chicken Noodle,  
Italian Beef and Barley, Tomato, Green Olive, Dill Pickle, Shrimp and Lobster Bisque, Cheddar Ham and  
Potato, Beef Stew, Chili, or your favorite*

\*There will be an additional charge of \$2.00 per person for each additional side, vegetable, salad, and soup choice.

## ***Dessert Options***

### ***Ice Cream Sundae***

5

### ***Oreo Brownie Sundae with Chocolate Sauce***

7

***Apple Crisp*** 5      ***A la mode*** 6

### ***New York Vanilla Cheesecake with assorted sauces***

7

### ***Black Forest Cake***

7

### ***Chocolate Mousse Torte***

7

### ***Bread Pudding with vanilla bean crème anglaise***

7

### ***Chocolate Mint Mousse Pie***

7

### ***Assorted Dessert Buffet*** choose three from above

8

## ***Drinks and Snacks***

### ***Fruit Punch***

30 per Gallon

### ***Coffee***

60 per Urn

### ***Iced Tea or Lemonade***

30 per Gallon

### ***Orange Juice***

10 per Carafe

### ***Soda***

8 per pitcher, 1.50 per can

### ***Gardetto's Party Mix***

35

### ***Onion Dip & Chips***

35

### ***Tortilla Chips & Salsa***

35

### ***Mixed Nuts***

40

### ***Cookies*** dozen

28