

Appetizer Platters

Serves approximately 25 guests

Assorted Cheese & Crackers cheddar, swiss, pepper jack, gorgonzola 75

Baked Brie with Spiced Apples and Walnuts wrapped in pastry, served with crackers 100

Vegetable Platter ranch dipping sauce 75

Pate, Assorted Charcuterie and Deli Meats crackers, crostini 110

Deli Meat & Assorted Cheese turkey, ham, summer sausage, cheddar, swiss, gorgonzola, pepper jack, crackers 105

Roasted Sirloin Platter thin slices of roasted sirloin, flame roasted onions and bell peppers, basil mayo, chipotle mayo, herb butter, silver dollar buns. 165

Antipasto platter artichoke hearts, grilled asparagus, olives, cured meats, pesto mozzarella, marinated vegetables, crackers, crostini 118

Honey Smoked Salmon- full side, with capers, egg, aioli, crackers 180

Dips and Spreads

Serves approximately 25 guests

Spinach & Artichoke Dip crackers, tortilla chips, crostini 61

Spinach Dip crackers, tortilla chips, crostini 52

Spiced Shrimp and Artichoke Dip crackers, tortilla chips, crostini 97

Tortilla Chips & Salsa 37

Taco Dip layers of salsa, sour cream, seasoned meat, lettuce, cheese, tomatoes, onions, and black olives, served with tortilla chips 77

Trio of Tapenades: Classic Olive, Sun-dried Tomato, Roasted Garlic & Artichoke Heart Spreads, crackers, crostini 52

Hummus crackers, crostini, raw vegetables

Classic 60 Red Pepper 65 Roasted Beet 70

Queso Dip tortilla chips

Roasted Pepper & Green Chili 52 Roasted Chicken 54 Carne 67

Smoked Salmon Dip crackers, crostini, tortilla chips

Appetizers

All appetizers are priced by two dozen

Deviled Eggs

Classic 47 Avocado 50 Smoked Salmon 62

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 62

Shrimp & Peppered Aioli Canapé caper, dill, on crostini 60

Philly Egg Rolls prime rib, peppers, onions, cream cheese, swiss, herb dipping sauce 77

Pan-Seared Tuna Canapé peppered crème fraiche, dill, caviar, on wonton crisps 77

Shrimp Cocktail

**Shrimp Sizes: Medium 57 Large 87 Extra Large 127*

Roasted Chicken & Chipotle Canapé roasted pepper, chive, chipotle mayo, on crostini 45

Bacon Wrapped Shrimp 68

Stuffed Baby Bella Mushrooms

Balsamic Reduction 50 Gorgonzola 52 Crab 62

Pepperoni & Mozzarella Bites Tomato Basil dipping sauce 42

BBQ Smokies 30

Meatballs Marinara, BBQ, or Swedish 30

Wings Dry Rub, Buffalo, BBQ, Teriyaki, or Seven Pepper 63

Walleye Divots tartar 60

Seared Duck Breast Canapé berry sauce, chive, on grilled ciabatta 58

Chicken Satay curry spiced chicken skewers, peanut dipping sauce 57

Riblets Roasted and sauced pork ribs 64

Breakfast Buffet Options

Minimum of 20 people

Continental Breakfast

Assorted pastries and mini muffins, fresh fruit, coffee 12

Early Bird Breakfast Buffet

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

Hearty Breakfast Buffet

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

20

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.

24

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

24

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

20

Baked Chicken

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

22

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.

22

BBQ

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

32

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 **22**

Carved Roasted Pork Loin rosemary sauce* **24**

Walleye Filet deep fried, broiled, parmesan, or almond crusted **28**

Carved Slow Roasted Prime Rib au jus* **35**

Ducked Chicken pan-fried in duck fat, bacon mushroom cream, chives **24**

Broiled Mahi Mahi pineapple-orange relish, honey herb sauce **28**

Carved Slow Roasted Sirloin cabernet mushroom sauce* **30**

Asparagus Chicken tomato chive butter **25**

Herb Chicken baked, bone-in, pan jus **22**

Brown Sugar Salmon candied walnuts, brown sugar sauce, scallions **28**

Braised Beef Brisket pan sauce **34**

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

Classic **22** Cranberry Apple **23** Gorgonzola Bacon **24**

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

Berry Bourbon BBQ Pork Ribs **33**

*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 23 Gorgonzola Bacon 24

Roasted Pork Loin pan sauce 24

Slow Roasted Prime Rib Au jus 35

Brown Sugar Salmon candied walnuts, brown sugar sauce, scallions 29

Chicken Breast Supreme with or without almond 22

Walleye Filet broiled, deep fried, parmesan, or almond crusted 29

Ducked Chicken pan-fried in duck fat, bacon mushroom cream, chives 24

Broiled Mahi Mahi pineapple-orange relish, honey herb sauce 28

8oz Grilled Sirloin 28

BBQ Pork Ribs

Half Rack 28 Full Rack 34

Asparagus Chicken tomato chive butter 25

Braised Beef Brisket pan sauce 34

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

8oz Filet Mignon gorgonzola demi-glace 42

Crown Roast of Pork peppercorn pan jus 30

Broiled Lobster Tail drawn butter 55

Surf & Turf Filet Mignon with cabernet demi glace
and your choice of shrimp deep fried, scampi, or broiled with citrus butter sauce 60

Seafood Trio: Lobster Tail, Shrimp deep fried, scampi, or broiled with citrus butter sauce **and Walleye Filet** broiled, deep fried or almond crusted 75

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 Fraiche, 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

6

Oreo Brownie Sundae with Chocolate Sauce

7

Apple Crisp 6 A la mode 7

New York Vanilla Cheesecake with assorted sauces

8

Black Forest Cake

8

Chocolate Mousse Torte

8

Bread Pudding with vanilla bean crème anglaise

8

Chocolate Mint Mousse Pie

8

Assorted Dessert Buffet Choose three from above

10

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