MENU #1 ~ $75.00 per person

Hors d'oeuvres

Bacon Wrapped Blue Cheese Almond Stuffed Dates

Wisconsin Cheese

Salad Course

Raspberry Walnut

artisan lettuce, diced cucumbers, topped with fresh raspberries, chopped candied walnuts, raspberry vinaigrette

Entrée Choice

Beef Tenderloin

roasted and sliced beef tenderloin, cooked to medium, porcini mushroom sauce

~OR~

Blackened Salmon

seared with cajun seasonings, lemon wedge

accompanied by:

Red Skin Mashers

cured bacon, onions

Roasted Seasonal Vegetables

brown butter glaze

Soft Rolls

butter

Dessert Course

Chocolate Mousse Trifle

fresh fruit garnish

Dark Roast Regular and Decaf Coffee & Hot Tea served with cream and sugar

MENU #2 ~ $70.00 per person

Hors d'oeuvres

Wisconsin Cheeseboard

Salad Course

Chopped Kale Salad

kale mixed with baby greens, red cabbage, kohlrabi, pumpkin seeds, poppy seed dressing

Entrée Choice

Beef Bourguignon

braised in red wine flavored with organic rainbow carrots, celery, mushrooms, onions and garlic

~OR~

Orange Rustic Roughy

pan seared in fresh garden herbs, topped with a toasted walnut craisin chutney

accompanied by:

Roasted Garlic & Chipotle Smashed Calico Potato

Roasted Fall Farm Fresh Vegetables

shallot butter

French Baguette Rolls

butter, thyme garnish

Dessert Course

Apple Spice Cake

cream cheese frosting

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

MENU #3 ~ $75.00 per person

Hors d'oeuvres

Crawfish Dip

served with Alabama crackers

Salad Course

Slaw Salad

red cabbage, grated carrots, brussels sprouts, green onion, bell peppers, honey lime vinaigrette

Entrée Choice

Southern Sticky Chicken

dark chicken quarters marinated in sweet honey, Louisiana hot sauce, ketchup, soy & worcestershire

~OR~

Baby Back Pork Ribs

char-grilled, dressed with bourbon bbq sauce

accompanied by:

Roasted Poblano & Onion Smashers

fresh garlic

Sautéed Summer Kernelled Corn

herb butter & sea salt

Corn Bread

honey butter

Dessert Course

Brandy Bread Pudding

crème fraiche

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

MENU #4 ~ $80.00 per person

Hors d'oeuvres

Wisconsin Cheese Board

Salad Course

Artisan Salad

artisan lettuce, sliced radishes, ribbon rainbow carrots, parmesan croutons,
Eastshore mustard vinaigrette

Entrée Choice

Surf 'N Turf

8oz filet topped with jumbo shrimp stuffed with lump crab & spritzed with lemon

accompanied by:

Truffle Oil Potatoes

blended with sweet vidalia onions and crimini mushrooms

Farm Fresh Vegetables

local farm fresh assorted sautéed vegetables, fresh herbs

French Baguette Rolls

butter, thyme garnish

Dessert Course

Triple Berry Lemon Tart

topped with raspberry mousse, mint garnish

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

MENU #5 ~ $60.00 per person

Hors d'oeuvres

Wisconsin Cheese Board

Salad Course

Harvest Chopped Salad

mixed harvest greens, sliced radishes, carrots, candied walnuts; served with housemade maple vinaigrette

Entrée

Bacon Wrapped Stuffed Pork Tenderloin Brushed with a Honey Glaze

accompanied by:

Roasted Red Smashed Potatoes & Gravy

herb olive oil

Sautéed Vegetables

sautéed with brown butter

Fresh Baked Rolls butter, thyme garnish

Dessert Course

Lemon Bars

powdered sugar sprinkle

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

MENU #6 - $49.00 per person

Salad Course

Italian Garden Salad

mixed greens, shredded carrots, tomatoes, shredded cabbage, black olives, pepperoncini, croutons, Italian dressing

Family Syle Entrée

Toothpicks Mac N' Cheese

cavatappi noodles with a three-cheese blend

Toppings!

pulled pork, bacon, broccoli, mushrooms, sun dried tomatoes

Dinner Rolls

butter

Dessert Course

Brownies

powdered sugar

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar