



BANQUET MENU

Continental Breakfast

Sliced Seasonal Fruit Display **GF/DF**

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Assorted Bagels with Cream Cheese and Jellies

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Chef's selection of Breakfast Pastries and Breads

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Chilled Orange, Apple, and Cranberry Juice **GF/DF**

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Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Teas, (Milk upon request)

Hot Breakfast Sandwiches

French Croissant

Scrambled Eggs, Hardwood-Smoked Ham, Havarti Cheese

Osthoff Egg Sandwich

*Scrambled Eggs, Applewood-Smoked Bacon and
Wisconsin Cheddar on Toasted English Muffin*

Breakfast Burrito

*Scrambled Eggs with Scallions, Chorizo and Pepper Jack Cheese,
served with Fire-Roasted Tomato Salsa and Sour Cream*



Additional Continental Selections

May be added to any breakfast.

Maple Syrup Breakfast Sausage **GF, DF**
(3 pieces per person)

Hickory-Smoked Bacon **GF, DF**
(3 pieces per person)

House-Smoked and Slow-Roasted Bone-In Ham **GF, DF**
with Caramelized Apple and Currant Compote (2 pieces per person)

Osthoff Skillet Potatoes **GF**
with Sautéed Bell Peppers and Onions

Hash Browns Potatoes **GF**

Buttermilk Pancakes with Maple Syrup
(2 per person)

French Toast Dusted with Sugar,
served with Warm Maple Syrup
(2 per person)

Scrambled Eggs with Wisconsin Cheddar **GF**

Eggs Benedict
with Hollandaise Sauce
(2 per person)

Oatmeal
with Raisins, Brown Sugar, Cream

Cold Breakfast Items

Whole Fresh Fruit Basket **GF/DF**

Individual Yogurts **GF**

Individual Greek Yogurts **GF**

Homemade Yogurt Parfaits
Vanilla Yogurt, Almond Granola, and Fresh Berries

Cinnamon Buns

Jumbo Muffins
Chef's Choice

Bagels with Cream Cheese and Jam

Fruit Danish

Hard-Boiled Eggs **GF/DF**

The Osthoff Fresh Fruit Display **GF/DF**
(Serves 50 People)

Breakfast Buffets

Minimum of 30 people. An additional fee will be added for groups of fewer than 30 people.

The Daybreak

Chilled Orange, Apple, and Cranberry Fruit Juices **GF/DF**

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Sliced Seasonal Fresh Fruit **GF/DF**

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Chef's Daily Selection of Pastries

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Scrambled Eggs with Wisconsin Cheddar **GF**

Hash Browned Potatoes with Sautéed Leeks **GF**

Hickory-Smoked Bacon (3 pieces per person) and
Vermont Maple Syrup Breakfast Sausage (2 pieces per person)
GF/DF

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Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas and (Milk upon request)

The Morning Glory Breakfast Buffet

Chilled Orange, Apple, and Cranberry Fruit Juices

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Sliced Seasonal Fresh Fruit **GF/DF**

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Chef's Daily Selection of Pastries

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Buttermilk Pancakes with Maple Syrup (2 pieces per person)

Scrambled Eggs with Wisconsin Cheddar **GF**

Rosemary-Roasted Potatoes with Caramelized Onions **GF/DF**

House-Smoked and Cured Bone-in Ham (2 pieces per person),
Served with Warm Apple-and-Currant Compote
GF/DF

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Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas and (Milk upon request)



Breakfast Buffets

Minimum of 50 people; an additional fee will be added for groups of fewer than 50 people.

Osthoff Grand Brunch

Chilled Orange, Apple, and Cranberry Fruit Juices **GF/DF**



Sliced Seasonal Fresh Fruit with Yogurt Dip **GF**

Chef's Daily Selection of Breakfast Pastries



Buttermilk Pancakes with Maple Syrup (2 pieces per person)

Scrambled Eggs with Cheddar Cheese

Hickory-Smoked Bacon (3 pieces per person) **GF/DF**

and Vermont Maple Syrup Breakfast Sausage (2 pieces per person) **GF/DF**

Herb-Roasted Potatoes with
Caramelized Onions and Sweet Bell Peppers **GF/DF**



Rosemary Roasted Chicken with Natural Pan Jus **GF/DF**

Finished with Aged Dark Balsamic Vinegar



Atlantic Salmon with Linguine Butter Sauce **GF**

Grilled Asparagus



Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Teas and (Milk upon request)

Omelet Station with Attending Chef

May be added to any buffet. Minimum 30 people.

Made-to-Order Omelets freshly prepared by a Chef include
selection of Ham, Bell Pepper, Mushrooms, Onions, Tomato and Wisconsin Cheddar

Chef Fee of additional per hour, plus tax

Themed Breaks

Build-Your-Own Granola Parfait Break

Individual Vanilla Yogurts
Almonds, Cashews, Granola
Selection of Fresh Fruits and Berries

Mexican Fiesta Break

Chili con Queso with Chorizo and Cilantro **GF**
Freshly Fried Corn Tortilla Chips **GF**
Pico de Gallo
Guacamole

At-the-Theater Break

Buttered, Caramel and Cheese Popcorn
Twizzlers Licorice
Assorted Mini Candy Bars
Soft Pretzel with Honey Mustard

Mediterranean Break

Hummus and Pita Chips
Fresh Vegetables, Feta Cheese, Olives **GF**
Roasted Almonds, Empanadas, Roasted Pepper Dip

***Prices are subject to change. Items are based on availability.**



Lunch Buffets

Any buffet may be selected on weekends.

Alternate buffets may be selected for an additional fee.

Minimum of 30 people. An additional fee will be added for groups of fewer than 30 people.

Monday - Chef's Salad Buffet

Soup du Jour with Crackers
Garden Tomato and Cucumber Salad **GF/DF**
with Fresh Dill Vinaigrette
Vegetarian Bowtie Pasta Salad
Mixed Salad Greens **GF/DF**
Diced Hickory-Smoked Turkey, Diced Applewood-Smoked Ham **GF**
Vine Tomatoes, Cucumbers, Red Onions, Herb Croutons, **GF**
Shredded Jack Cheese, Blue Cheese Crumbles
Ranch, Balsamic, Honey Dijon Dressings
Sliced French Bread
Decadent Brownie with Chantilly Cream Cookies
Coffee, Tea, (Milk upon request)

Tuesday - Fajita Buffet

Crisp Romaine Salad with Creamy Roasted Poblano Dressing, **GF**
Queso Fresco, Roasted Corn and Fried Tortilla Strips
Jicama Salad Cucumber, Red Onion, Cilantro
and Red Chili Vinaigrette **GF/DF**
Freshly Fried Corn Tortilla Chips **GF/DF**
with Fire-Roasted Tomato Salad and Guacamole **GF**
Lime and Tequila-Flamed Chicken Fajitas **DF**
Adobo-Marinaded and Grilled Flank Steak
with Sautéed Onions, Bell Peppers, Cilantro **DF**
Warm Flour and Corn Tortillas (**Corn GF**)
Pico de Gallo, Sliced Jalapeño, Black Olives,
Sour Cream, Shredded Cheddar **GF**
Spanish Rice with Cilantro **GF/DF**
Black Beans with Roasted Green Chilies **GF/DF**
Key Lime Pie • Tres Leches
Coffee, Tea, (Milk upon request)

Wednesday - Soup and Sandwich

Soup du Jour with Crackers
Wisconsin Chopped Salad **GF**
Mixed Greens, Tomatoes, Cucumber, Hard Boiled Egg,
Red Onion, Carrots
Selection of Dressings
Primavera Pasta Salad
Creamy American Potato Salad
with Scallions, Celery **GF**
Parmesan Truffle Chips **GF**
Hickory Smoked Turkey, Sliced Ham **GF/DF**

Chicken Walnut Salad **GF**
Leaf Lettuce, Vine Tomatoes, Red Onion,
Swiss and Cheddar Cheese,
Dijon Mustard, Pesto Mayonnaise, Horseradish Aioli
Assorted Fresh Breads
Snickers Pie • Blondie Bars
Coffee, Tea, (Milk upon request)

Lunch Buffets

Any buffet may be selected on weekends.

Alternate buffets may be selected for an additional fee.

Minimum of 30 people. An additional fee will be added for groups of fewer than 30 people.

Thursday - Italian

Tuscan Parmesan Salad
*Romaine, Baby Kale, Gorgonzola, Garlic Croutons,
Pickled Red Onion, Parmesan Dressing*

Caprese Salad **GF**
*Vine Tomatoes, Fresh Mozzarella, Basil,
White Balsamic Vinaigrette*

Roasted Sweet Pepper Bruschetta **DF**

Sausage and Peppers **GF**
*Italian Sausage, Roasted Peppers, Fresh Basil,
Marinara, Parmesan Cheese*

Italian Sub Rolls

Chicken Parmesan

Roasted Broccolini **GF**
with Lemon, Parmesan

Sliced Focaccia
Extra Virgin Olive Oil, Parmesan Cheese

Tiramisu • Lemon Cream Pie

Coffee, Tea, (Milk upon request)

Friday - Burger Bar

Garden Salad **GF/DF**
*Vine Tomatoes, Cucumbers, Carrot Threads,
Red Onion, Black Olives*

Ranch, White Balsamic, French Dressing

American Potato Salad **GF**

Parmesan Truffle Chips **GF**

Grilled Beef Burgers **GF, DF**

Marinated Chicken Breasts **GF/DF**

Leaf Lettuce, Vine Tomatoes, Red Onion **GF, DF**

Mustard, Ketchup, Mayonnaise, Pickle Chips **GF, DF**

Crispy Bacon **GF, DF**

Cheddar, Swiss Cheese

Fresh Buns

Bourbon and Bacon Baked Beans **GF, DF**

Chocolate Cake • Apple Pie

Coffee, Tea, (Milk upon request)

***Prices are subject to change. Items are based on availability.**



Plated Sandwiches

Served with house chips, fruit, coffee, tea or milk and platters of cookies.

Limit of three selections.

Turkey Club Sandwich

*Crispy Bacon, Avocado, Tomato, Tender Greens
and Garlic Aioli, served on a Kaiser Roll*

Roasted Chicken Salad Sandwich

*Grapes, Toasted Almonds, Whole-Grain Mustard, served on Nine-Grain Oat Bread
with Tender Greens and Tomato*

Turkey & Swiss Cheese Sandwich

*Cucumbers, Marinated Baby Spinach
and Cranberry Aioli on Sourdough Bread*

Ham and Cheddar Sandwich

Aged White Cheddar, Tender Lettuce, Tomato and Aioli on Rye Bread

Avocado Sandwich

*Avocado Pulp, Tomato, Arugula, Roasted
Pepper Hummus on Nine Grain Bread*

Mediterranean Vegetable Sandwich

*Roasted Garlic Hummus, Cucumbers, Tomatoes, Roasted Peppers,
Marinated Baby Spinach and Feta Cheese on Nine-Grain Oat Bread*

Build-Your-Own Boxed Lunch

Includes your choice of sandwich, whole fruit, bag of chips and cookies. Beverage not included.

Limit of three selections.

additional fee

◆◆◆ Gluten-free bread is available upon request for an additional fee per person. ◆◆◆

PLATED LUNCH

Limited to three selections, total.

Salads

All salads are served with homemade dinner rolls, coffee, tea, milk and chef's daily dessert.

Caesar Salad

*Hearts of Romaine Tossed with Traditional Dressing,
Garlic Herb Croutons, Shredded Parmesan*

Arugula Apple Salad GF

*Arugula and Baby Spinach Salad, Creamy Cider Dressing,
Tart Apples, Spiced Walnuts and Gorgonzola Cheese*

Cobb Salad GF

*Tender Lettuce, Herb Vinaigrette,
topped with Avocado, Smoked Bacon,
Marinated Tomatoes and Buttermilk Blue Cheese*

Roasted Beet Salad GF

*Tender Butter Lettuce, Roasted Beets, Pomegranate Vinaigrette,
Crusted Wisconsin Chèvre, Orange Supremes*

Add Grilled Chicken

Gulf Shrimp0

Seared Salmon

Entrées

All entrées are served with seasonal vegetable, homemade dinner rolls, coffee, tea, milk and chef's daily dessert.

Garden Salad or Caesar Salad

May be added at additional fee per person,
plus tax and gratuity

Herb Roasted Chicken Breast

*Balsamic Orange, Chicken Jus
and Wild Rice*

6-oz Roasted Top Sirloin GF

*Red Wine Demi Glaze
Yukon Gold Mashed Potatoes*

Rigatoni

*Rigatoni Pasta, Crushed Red Pepper Flake, Italian Sausage
Roasted Peppers, Grape Tomatoes, Basil,
Fresh Mozzarella, tossed in a Rich Tomato Sauce*

Vegetable Ragout GF/Vegetarian

*Slow Braised Squash, Cannellini Beans, Tomato,
Peppers, Swiss Chard, Red Onion,
Fennel, Basil with Saffron Rice*

***Prices are subject to change. Items are based on availability.**



SNACKS & BEVERAGES

Snacks

Traditional Chex Mix (Individual Bags) DF
per dozen, plus tax and gratuity
or Per Pound

**2.5oz. Soft Pretzels with Dipping Sauce
Milwaukee Pretzel Co.**
per dozen, plus tax and gratuity

Assorted Chips, Pretzels GF, DF
per dozen, plus tax and gratuity
or Per Pound

Popcorn (Individual Bags) GF
per dozen, plus tax and gratuity

Gardetto's Snack Mix (Individual Bags) DF
per dozen, plus tax and gratuity
or Per Pound

Tortilla Chips with Salsa & Guacamole GF, DF
per order, plus tax and gratuity Serves 20

Fancy Mixed Nuts GF, DF
per pound, plus tax and gratuity

Trail Mix GF, DF
per pound, plus tax and gratuity

Osthoff Homemade Cookies
per dozen, plus tax and gratuity

Nutri-Grain Fruit Bars
per dozen, plus tax and gratuity

Granola Bars
per dozen, plus tax and gratuity

Homemade Bars
Choice of Brownie, Lemon Bar, or Blondie
per dozen, plus tax and gratuity

Mini Candy Bars
per pound, plus tax and gratuity

Beverages

Assorted Soft Drinks
per can, plus tax and gratuity

Gatorade
each, plus tax and gratuity

Sparkling Water: Bubbl'r or Bubly
each, plus tax and gratuity

Bottled Water
per bottle, plus tax and gratuity

Individual Bottled Juice / or Iced Tea
per bottle, plus tax and gratuity

Red Bull or Rock Star Energy Drinks
each, plus tax and gratuity

Regular and Decaffeinated Coffee,
Hot Tea Included with Coffee Service
per gallon, plus tax and gratuity

Hot Chocolate
with Whipped Cream and Marshmallows
per gallon, plus tax and gratuity

Infused Water
Flavors: Blueberry Rosemary, Strawberry Basil, Lemon Cucumber
per gallon, plus tax and gratuity

Carafes of Fruit Juice
Lemonade, Orange, Cranberry, Apple
, plus tax and gratuity

To-Go Coffee Cups
10-12 oz / 50 Cups



HORS D'OEUVRES

Chilled Hors d'oeuvres

100 pieces per order
(Minimum of 50 pieces per order)

Jumbo Gulf Shrimp Cocktail GF/DF
Sriracha Cocktail Sauce

**Wisconsin Cheese and
Summer Sausage Skewer GF**

Caprese Skewer GF
Tomato, Fresh Mozzarella and Basil, Balsamic Reduction

Brie Crostini
Brie Cheese, Fig Jam

Bacon Asparagus Goat Cheese Bites GF
Puff Pastry Cup

Grilled Shrimp BLT Skewers GF
Garlic Aoli

**Fresh Fruit Kabobs
with Yogurt Dip GF**

Hot Hors d'oeuvres

100 pieces per order
(Minimum of 50 pieces per order)

Buffalo Chicken Meatballs
Peppercorn Ranch

Risotto Fritter
Gorgonzola, Toasted Panko, Parmesan Dipping Sauce

Beef Wellington
Bernaise Sauce

Korean BBQ Spring Roll
Thai Red Curry Sauce

Rumaki GF/DF
Water Chestnuts wrapped in Bacon, Maple-Bourbon Glaze

Creamy Sausage Stuffed Mushrooms

Ginger Pork Potstickers DF
Hoisin Sauce



Carving Stations

All carving stations include silver dollar rolls and condiments.

Pepper-Crusted, Slow-Roasted Prime Rib of Beef GF

Cracked Black Pepper and Sea Salt, roasted tender, presented with Pan Jus and Horseradish Cream

Market Price (Serves 40 People)

Rosemary Roasted Angus Beef Tenderloin GF

Marinated in Olive Oil, Sea Salt, Fresh Cracked Pepper and Rosemary, Roasted Medium-Rare, Horseradish Cream

Market Price (Serves 15 People)

Beef Strip Loin with Chimichurri GF

Marinated with Fresh Garlic, Lemon,

Market Price (Serves 40 People)

Hardwood-Smoked Cured Ham GF/DF

Bone-In Ham glazed with Brown Sugar, Ginger and Orange to complement the sweetness of the roast

Market Price (Serves 50 People)

Carving attendant fee, plus tax, for a two hour reception.
additional fee plus tax, for each additional hour.

Late Night Celebration Additions

Minimum of 50 pieces.

Grilled Cheese and Tomato Soup Chasers

Wisconsin Cheddar, Tomato Basil Soup

100 pieces

Milk and Cookies GF

Chocolate Chip Cookies and Milk Shooters

100 servings

Pizza

16" Handmade Pizza

Pepperoni, Italian Sausage, Cheese, Vegetable

Coffee and Donuts

Cinnamon Donut Holes with Individual Coffee

100 servings

Soft Pretzel Display

Milwaukee Pretzel Co. Pretzels with toppings of Salt, Cinnamon and Sugar, or Everything

and Dipping Sauces of Root Beer Mustard, Beer Whole Grain Mustard, and Nacho Cheese

Croque Monsieur

Toasted Ham and Cheese Sandwiches

100 pieces

Mini Bratwurst Sliders

Ale Braised Sauerkraut, Brown Mustard

100 pieces

Reception Displays

Wisconsin Cheese and Sausage Display GF

A Variety of Wisconsin's Finest Cheeses and Summer Sausage

French Bread and Crackers

(Serves 50 People)

Vegetable Crudités with Herb Dip GF

Variety of Crisp, Seasonal Vegetables

(Serves 50 People)

Smoked Salmon Display GF

Diced Tomato, Red Onion, Hard-Cooked Egg,

Lemon Wedges and Capers

Basket of Crackers

(Serves 50 People)

The Osthoff Fresh Fruit Display GF/DF

A stunning presentation of Fresh Melon, Pineapple, Grapes,
Strawberries and Other Seasonal Fruits

(Serves 50 People)

Display of Premium Domestic and Imported Cheeses with Fruit

A Grand Selection of Cheeses, complemented by
Seasonal Fruit, French Bread and Crackers

(Serves 50 People)

Charcuterie Board Display

Selection of Cured & Aged Meats,

Gourmet Variety of Premium Olives

Cherry Peppers, Pepperoncini, Pepperonis

Balsamic-Marinated Mushrooms, Grape Tomatoes

Breadsticks, Italian Ciabatta and Focaccia

(Serves 50 People)

Specialty Salads

Roasted Golden Beet Salad GF

*Tender Greens Salad Dressed with Toasted Pistachio Vinaigrette,
Wisconsin Chèvre and Slow-Roasted Golden Beets*

Port Wine-Poached Pear Salad GF

*Butter Lettuce Dressed with Herb Vinaigrette,
Buttermilk Blue Cheese and Candied Pecans*

Caprese Salad GF

*Vine-Ripened Tomatoes, Fresh Mozzarella,
Fresh Basil and Crème de Balsamic*

Wedge Salad GF

*Iceberg Lettuce, Bacon, Grape Tomatoes,
Herb Croutons, Creamy Blue Cheese Dressing*

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or egg
may increase your risk of foodborne illness.

PLATED DINNER ENTRÉES

Dinner

Limited to three selections.

All entrées include a Garden or Caesar salad, seasonal vegetable, dinner rolls and butter, coffee, tea, milk, and choice of dessert.

Beef Selections

6-oz Roasted Top Sirloin Steak GF

*Red Wine Demi Glaze
Yukon Gold Mashed Potatoes*

12-oz Grilled New York Strip GF

*Grilled and Topped with Wild Mushrooms,
Potato Gratin*

6-oz Four-Peppercorn Seared Filet Mignon GF

*Deglazed with Cognac, Finished with Cream,
Whipped Yukon Gold Potatoes*

10-oz Barolo-Braised Beef Short Rib GF

*Smoked Bacon, Demi glaze,
Roasted Potato Wedges*

Grilled Pork Ribeye GF

*Whole Grain Mustard Butter Sauce,
Oven Roasted Sweet Potatoes*

Children's Selections

Chicken Tenders and French Fries

served with a Fruit Cup

Buttered Noodles

served with a Fruit Cup

Poultry Selections

Balsamic-Glazed Chicken GF

*Roasted and Lacquered with Aged Dark Balsamic and Fresh Orange,
Creamy Parmesan Polenta and Natural Pan Jus*

Parmesan Chicken

*Lemon Caper Butter Sauce
Mushroom Risotto*

Pretzel Crusted Chicken

*Whole Grain Mustard Cream Sauce
Sour Cream Mashed Potatoes*

Seafood Selections

Pan-Seared Salmon GF

*Lemon and Herb Pan-Seared,
Braised Golden Potatoes,
Leeks and Cream, and Red Wine Veal Jus*

Panko-Crusted Walleye

*Lightly Coated in Panko, Pan-Seared,
Rice Pilaf and Lemon Caper Butter Sauce*

Dinner – Vegetarian/Gluten-Free

Limited to three selections.

All entrées include a Garden or Caesar salad, seasonal vegetable, dinner rolls and butter, coffee, tea, milk, and choice of dessert.

Vegetarian Selections

Roasted Mushroom and Ricotta Ravioli

Truffle-Creamed Spinach with Marsala Mushroom Cream

Potato Gnocchi

*Potato Gnocchi, Peas, Bacon, Parmesan,
Mint tossed with White Wine Cream*

Rigatoni

*Rigatoni Pasta, Crushed Red Pepper Flake, Italian Sausage,
Roasted Peppers, Grape Tomatoes, Basil,
Fresh Mozzarella, tossed in a Rich Tomato Sauce*

Gluten-Free Vegan Entrées

Crispy Corn Masa Cakes GF

*Creamy Avocado Risotto, Roasted Sweet Bell Peppers
and Garlic Sautéed Tuscan Kale*

Orange Butternut Squash “Steak”

*Butternut Squash Medallions
Quinoa, Braised Swiss Chard and Roasted Apple Coulis*

Sweet Potato Pad Thai GF/DF

*Carrots, Celery, Broccoli, Ginger, Garlic, Tofu,
Peanuts, Coconut and Sweet Potato Sauce
Served over Rice Noodles*



Buffets

All buffets include dinner rolls and butter, coffee, tea and milk.

Minimum of 30 people. An additional fee will be added for groups of fewer than 30 people.

Wisconsin Tailgate Buffet

Tossed Mixed Greens Salad with Assorted Dressings **GF/DF**

Homemade German Potato Salad **GF**

Creamy Coleslaw **GF**

Potato Chips

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Sweet and Tangy Barbecued Chicken **GF/DF**

Grilled Bratwurst with Buns **GF/DF**

Drenched in Beer, Onions and Sauerkraut

Grilled Hamburgers with Sheboygan Hard Rolls **DF**

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Fresh Corn on the Cob with Parsley Butter **GF**

Rosemary-Roasted Yukon Gold Potatoes **GF**

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Sliced Lettuce, Tomato and Red Onion **GF/DF**

Ketchup, Mustard, Mayonnaise, Pickle Chips

Assorted Wisconsin Sliced Cheeses

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Chef's Daily Desserts

Osthoff BBQ Buffet

Romaine Salad Topped with Blue Cheese, Smoked Bacon,
Grape Tomatoes, Homemade Herb Croutons, Assorted Dressings

Classic American Potato Salad **GF**

Old-Fashioned Cider Vinegar and Herb Coleslaw **GF/DF**

Homemade Cornbread Muffins

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Barbequed Pork Spare Ribs **GF/DF**
with Sweet-and-Tangy BBQ Sauce

Dry-Rubbed Texas-Braised Beef Brisket with Tobacco Onions **GF/DF**

Free-Range Chicken with **GF/DF**
Sweet-and-Smoky Ancho Chile Adobo Sauce

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Baked Beans with Smoked Bacon and Molasses **GF/DF**

Baked Potatoes with Chive Sour Cream and Butter **GF**

Fresh Corn on the Cob with Parsley Butter **GF**

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Chef's Daily Desserts

Buffets

All buffets include dinner rolls and butter, coffee, tea and milk.

Minimum of 30 people. An additional fee will be added for groups of fewer than 30 people.

Elkhart Lake “Road Race” Buffet

Fusilli Pasta Salad

Roasted Tomatoes, Baby Spinach and Garlic Herb Vinaigrette

Golden Potato Salad GF

Confit Shallots, Smoked Bacon and Whole-Grain Mustard Dressing

Mixed Greens Salad with Assorted Dressings GF

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Chef-Carved Rosemary and Garlic-Roasted Prime Rib **GF/DF**
with Au Jus/Horseradish Cream

Pan-Fried, Herb-Crusted Walleye with Fresh Lemon and Tartar Sauce

Marinated and Grilled Breast of Chicken GF
with Sweet Garlic Cream Sauce

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Roasted Mashed Potatoes GF

Steamed Cauliflower, Broccoli and Carrots, **GF**
tossed in Parsley Butter

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Chef's Daily Desserts

Market Price per person, plus tax and gratuity

“Jazz on the Vine” Buffet

Baby Spinach Salad with Fresh Strawberries, Toasted Almonds, GF
Wisconsin Chèvre and Vanilla-Riesling Vinaigrette

Napa Cabbage Salad, Tart Apples, Toasted Walnuts GF
and Ginger Honey Dressing

Couscous Salad, Cucumber, Orange-Blossom Vinaigrette

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Grilled New York Strip with Pinot Noir-Stewed Shallots GF

Lemon-Brine Roasted Chicken with Salsa Verde GF

Sauteed Shrimp with Saffron Chardonnay Sauce, GF
Confit Tomato and Fennel Relish

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Oven-Roasted Yukon Gold Potatoes GF
with Red Onions and Fresh Rosemary

Fresh Asparagus, Carrots and Sweet Bell Pepper GF
brushed with Parsley Butter

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Chef's Daily Desserts

Market Price per person, plus tax and gratuity

Desserts

Select 1 for Plated Meals, 2 Selections for Dinner Buffets

Included with Plated Lunch or Dinner

(Limited to one selection.)

MONDAY

Decadent Brownie with
Chantilly Cream and Strawberry
Assorted Cookies
Carrot Cake with Cream
Cheese Frosting
Chocolate Mousse GF

TUESDAY

Key Lime Pie
Tres Leches
Apple Pie
Flourless Chocolate Cake GF

WEDNESDAY

Snickers Pie
Blondie Bars
Chocolate Mousse GF
Turtle Cheesecake

THURSDAY

Tiramisu
Lemon Cream Cake
Chocolate Cake with
Whipped Frosting
Red Velvet Cake
Flourless Chocolate Cake GF

FRIDAY

Chocolate Cake with Whipped
Frosting
Apple Pie
New York Cheesecake with
Raspberry Topping
Key Lime Pie
Chocolate Mousse GF

SATURDAY/SUNDAY

Carrot Cake with Cream
Cheese Frosting
Turtle Cheesecake
Flourless Chocolate Cake GF
Red Velvet Cake

Petite Desserts

50 pieces per order, per selection

Mini Chocolate Petits Fours
Salted Caramel Tartlet
Cream Puffs
Mini Eclairs
Chocolate Truffles GF
Chocolate Mousse Cup GF
Chocolate-Covered Strawberries GF
Fresh Fruit Tartlets

Ice Cream Station

Vanilla Ice Cream / Variety of Toppings:
Chocolate, Strawberry and Caramel Sauce
Crushed Oreo Cookies, Maraschino Cherries,
Chocolate Jimmies
Chopped Nuts, Whipped Cream



Beverages

Soft Drinks
Domestic Beer
Imported Beer / Microbrews
Hard Seltzers
House Wine by the Glass
Call Selections
Premium Selections
Prestige Selections
Cordials
1/2 Barrel of Domestic Beer
1/2 Barrel of Imported & Micro Beer
Subject to tax and gratuity.

Bloody Mary Bar

Per Hour

Premium Vodkas, Homemade Bloody Mary Mix,
Traditional Garnishes

Mimosa Bar

Per Hour

California Sparkling Wine and Orange Juice

House Wine by the Bottle

White: Chardonnay, Moscato, Sauvignon Blanc | Red: Cabernet Sauvignon, Pinot Noir | Sparkling: Brut, Spumante
(additional wine list available)

Call Selections

Svedka Vodka
Kessler Whiskey
Southern Comfort Whiskey
Canadian Club Whiskey
Seagram's 7 Whiskey
Mt Royal Light Whiskey
Conciere Brandy
Conciere Gin
Jägermeister
Dr. McGillicuddy's
Jim Beam Bourbon

Jim Beam Rye Bourbon
Captain Morgan Spiced Rum
Bacardi Limón
Malibu Rum
Conciere Tequila
J&B Scotch
Triple Sec
Peachtree Schnapps
DeKuyper Amaretto
Peppermint Schnapps

Premium Selections

Tito's Vodka
Korbel Brandy
Tanqueray Gin
Jack Daniel's Whiskey
Jack Daniel's Fire
Jameson Whiskey
Dewar's Scotch
Kahlúa
Baileys Irish Cream
Conciere Amaretto

Prestige Selections

Grey Goose Vodka
Ketel One Vodka
Ketel One Citroen Vodka
Crown Royal Whiskey
Johnnie Walker Black Scotch
Hendrick's
Maker's Mark Bourbon
Patrón Tequila

Bartender fee per hour, per bartender, plus tax.
Bartender fee waived if beverage sales exceed a certain amount (not including tax and gratuity).

***Prices are subject to change. Items are based on availability.**

CATERING POLICIES

1. **Guarantee:** A minimum guarantee of attendance must be received before 12:00 noon, five business days prior to the event. This is the minimum number for which you will be charged. No reductions in guarantee will be accepted less than five business days prior to the event.
2. **Security:** The Osthoff Resort shall not be held liable for any damage or loss of client's property left in the hotel prior to, during, or following an event. If valuable items must be left on site, it is recommended that the client retain security services. The Osthoff Resort may require the client to obtain security based upon the nature of the function. The hotel retains the right to approve, coordinate and monitor any supplemental security services.
3. **Taxes/Pricing:** All Federal, State and Municipal taxes are applicable and will be assessed to all goods and services (including gratuity). Current sales tax is 5.5%.
4. **Food and Beverage Services:** All food and beverages must be supplied by the hotel. Catering menus are designed to provide a full range of menu and beverage suggestions. Our catering staff will be happy to prepare alternative selections. All services must be coordinated in accordance with state and local laws and hotel policy. A gratuity of 20% is applied to all food and beverage items.
5. **Function Space and Requirements:** The hotel reserves the right to adjust the room assignment based upon the actual number guaranteed. Changes in banquet room arrangements within 24 hours will be subject to additional labor charges. The guest agrees to begin the function at the scheduled time and agrees to have guests vacate the designated function space at the closing hour indicated on the Banquet Event Order.
6. **Banquet Room Liability:** The Osthoff Resort reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged to the representative making the arrangements at the actual repair or replacement cost. Please note:
 - a) Tape, nails, pushpins or potentially damaging fasteners MAY NOT be used to hang signs or other materials on the walls in the hotel. Easels are available through our Audio Visual department for this purpose.
 - b) Posters or signs may not be placed in the hotel lobby without prior permission.
 - c) Banners may be hung with approval and coordination through the Catering Department.
7. **Payment:** Full payment is due one week prior to the function (at the time the minimum guarantee is given). The amount due for additional guests or additional food and beverage items is payable at the end of the function unless other arrangements have been made through the Catering Department. Billing is possible if credit has been established to the satisfaction of the Accounting Department, at least two weeks prior to the event. Determination of a deposit or payment in advance is decided from information received by our Accounting Department. All cancellations must be received in writing. Cancellation fees will be outlined in the Sales or Catering contract.
8. **Audio/Visual Equipment:** The hotel has an on-site audio/visual service. All special equipment and services may be arranged through our Catering Department. Guests will be responsible for all rental and labor charges incurred.
9. **Engineering Services:** Catering managers must be informed of additional lighting, electrical requirements or engineering assistance 14 days in advance of event. Depending on the extent of the arrangements and additional labor and equipment needed, additional charges may be assessed.
10. **Subcontractors:** The Catering Department is happy to refer florists, decorators, musicians or photographers. All subcontractors must abide by hotel policies as established by The Osthoff Resort.
11. As required by the Americans with Disabilities Act, our meeting facilities are accessible by persons with disabilities.

Prices and menus are subject to change without notice. All prices are subject to prevailing service charges and all state taxes.

