



THE  
OSTHOFF  
RESORT®



# BANQUET MENU

## Continental Breakfast

Sliced Seasonal Fruit Display **GF/DF**



Assorted Bagels with Cream Cheese and Jellies



Chef's selection of Breakfast Pastries and Breads



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



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*



# BREAKFAST

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## 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)

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### 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 Shrimp**

**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

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## 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*

**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*

**Italian Sausage Stuffed Mushrooms**

**Ginger Pork Potstickers** DF  
*Hoisin Sauce*



# CARVING STATIONS / LATE NIGHT

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## 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)

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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

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

## 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*

### **Caprese Salad GF**

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

### **Port Wine-Poached Pear Salad GF**

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

### **Wedge Salad GF**

*Iceburg 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

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## 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

**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 Breaded Chicken Breast**

*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*

**Panko-Crusted Walleye**

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

# PLATED DINNER ENTRÉES

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## 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*

#### **Vegetarian Potato Gnocchi**

*Squash, Zucchini, Peppers, Parmesan Cheese, Pesto Sauce*

#### **Vegetarian Rigatoni**

*Rigatoni Pasta, Crushed Red Pepper Flake,  
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



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**



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

Rosemary-Roasted Yukon Gold Potatoes **GF**



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

Ketchup, Mustard, Mayonnaise, Pickle Chips

Assorted Wisconsin Sliced Cheeses



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



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



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**



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



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



Roasted Mashed Potatoes GF

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



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



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



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

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



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.

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### Bloody Mary Bar

*Per Hour*

Premium Vodkas, Homemade Bloody Mary Mix,  
Traditional Garnishes

### Mimosa Bar

*Per Hour*

California Sparkling Wine and Orange Juice

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### House Wine by the Bottle

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

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### 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

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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.**

