

Menu
Banquet



Your place on the lake.™

Elkhart Lake, WI • 800.876.3399

Continental Breakfast

Sliced Seasonal Fruit Display

Assorted Bagels with Cream Cheese and Jellies

Choice of Two Baked Goods:

Assorted Muffins

Danish

Assorted Coffee Cake

Sweet Breads

Freshly Baked Donuts

Chilled Orange, Apple, and Cranberry Juice

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Milk

Hot Breakfast Sandwiches

French Croissant

Scrambled Eggs, Hardwood-Smoked Ham, Havarti Cheese

Breakfast Burrito

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

Osthoff Egg Sandwich

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

Omelet Station with Attending Chef

Made-to-Order Omelets Freshly Prepared by a Chef

Selection of Ham, Bell Pepper, Mushroom, Onion, Tomato and Wisconsin Cheddar

Additional Continental Selections

(May be added to any breakfast.)

Johnsonville Vermont Maple Syrup Breakfast Sausage

Hickory-Smoked Bacon

House-Smoked and Slow-Roasted Bone-In Ham
with Caramelized Apple and Currant Compote

Osthoff Skillet Potatoes with Sautéed Bell Peppers and Onions

Hash Browns with Melted Leeks

Buttermilk Pancakes with Warm Maple Syrup

Blueberry Pancakes with Warm Maple Syrup

French Toast Dusted with Sugar,
Served with Warm Maple Syrup

Scrambled Eggs with Wisconsin Cheddar

Eggs Benedict
with Citrus Chive Hollandaise

Oatmeal
with Raisins, Brown Sugar, Cream

Cold Breakfast Items

Whole Fresh Fruit Basket

Seasonal Sliced Fresh Fruit

Individual Cereals

Individual Yogurts

Individual Greek Yogurts

Yogurt Parfaits
Vanilla Yogurt, Homemade Almond Granola
and Fresh Berries

Cinnamon Buns

Jumbo Muffins
Blueberry, Raspberry Cheesecake, Banana, Chocolate Chip

Bagels with Cream Cheese and Jam

Fruit Danish

Hard-Boiled Eggs

Breakfast Buffets

(Minimum of 20 people; a fee will be added for groups of fewer than 20 people.)

The Daybreak

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit

Chef's Choice of Pastries

Scrambled Eggs with Wisconsin Cheddar

Hash Browned Potatoes with Sautéed Leeks

Hickory-Smoked Bacon and

Johnsonville Vermont Maple Syrup Breakfast Sausage

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Milk

The Morning Glory Breakfast Buffet

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit

Chef's Choice of Pastries

Blueberry Pancakes with Warm Maple Syrup

Scrambled Eggs with Wisconsin Cheddar

Rosemary-Roasted Potatoes with Caramelized Onions

House-Smoked and Cured Bone-in Ham,

Served with Warm Apple and Currant Compote

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Milk

The Early Rise Breakfast Buffet

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit

Chef's Choice of Pastries

French Toast Flavored with Vanilla Bean and Cinnamon, with Warm Maple Syrup

Scrambled Eggs with Roasted Peppers, Tomatoes and Havarti Cheese

Hickory-Smoked Bacon and Johnsonville Vermont Maple Syrup Breakfast Sausage

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Milk

Brunch Buffets

(Minimum of 20 people; a fee will be added for groups of fewer than 20 people.)

Osthoff Grand Brunch

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit with Yogurt Dip

Assorted Breakfast Danish

Blueberry Pancakes with Warm Maple Syrup

Eggs Florentine, Toasted English Muffin Topped with Garlic Sautéed Baby Spinach,

Poached Egg and Rich Mornay Sauce

Hickory-Smoked Bacon and Johnsonville Vermont Maple Syrup Breakfast Sausage

Herb-Roasted Potatoes with Caramelized Onions and Sweet Bell Peppers

Rosemary Roasted Chicken with Natural Pan Jus, Finished with Aged Dark Balsamic Vinegar

Seared Atlantic Salmon with Grapefruit Basil Butter and Grilled Asparagus

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Milk

Palm Garden Brunch

Chilled Orange, Apple, and Cranberry Fruit Juices

Sliced Seasonal Fresh Fruit with Yogurt Dip

Coffee Cake

Muffins

House-Smoked Atlantic Salmon with Traditional Condiments

Spring Green Salad with Slow-Roasted Beets,

Wisconsin Chèvre Cheese and Pistachio Vinaigrette

Scrambled Eggs with Wisconsin Cheddar

French Toast Flavored with Vanilla Bean and Cinnamon, with Warm Maple Syrup

Hash Browns with Melted Leeks

House-Smoked Ham with Warm Caramelized Apple and Currant Compote

Three-Cheese Ravioli with Roasted Tomato Sauce, Finished with Touch of Cream and Topped with Parmesan Cheese

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Milk

Themed Breaks

Granola Parfait Break

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

At-the-Theatre 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,
Roasted Almonds, Empanadas, Roasted Pepper Dip

Aspira Spa Break

Gulf Shrimp and Cucumber Spring Roll
Fruit Kabobs with Greek Yogurt Dip
Ginger Carrot Juice "Shooter"

Mexican Fiesta Break

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

Antipasto Break

Caprese Skewers with Crème de Balsamic
Crostoni with Ricotta and Extra-Virgin Olive Oil-Stewed Roasted Red Peppers
Traditional Italian selection of meats and cheese,
including salami, capicola, Gorgonzola and fontina
Gourmet variety of imported olives

Snacks

Traditional Chex Mix
Pretzels with Honey Mustard
Soft Pretzels with Dipping Sauce
Assorted Popcorn
Caramel, Cheese and Buttered
Dry-Roasted Peanuts
Gardetto's Snack Mix
Tri-Color Tortilla Chips with Salsa
Fancy Mixed Nuts
Fruit and Nut Trail Mix
Osthoff Homemade Cookies
Nutri-Grain Fruit Bars
Granola Bars
Homemade Bars
Brownies, Lemon Bars or Blondies
Mini Candy Bars
Individual Bags of Kettle Chips, Pretzels
or Cracker Jack

Beverages

Assorted Soft Drinks
Bottled Water
Individual Bottled Juice or Iced Tea
Assorted Fruit Juices
Milk, Lemonade and Iced Tea
Regular and Decaffeinated Coffee
Hot Tea Included with Coffee Service
Fruit Punch

Bloody Mary Bar
(1-hour limit)
Premium Vodkas, Homemade Bloody Mary Mix,
Traditional Garnishes

Mimosa Bar
(1-hour limit)
California Sparkling Wine and Orange Juice

Hot Chocolate
with Whipped Cream and Marshmallows

Flavored Coffee Bar
(Serves 20)
Whipped Cream,
Flavored Creamers and Syrup,
Cinnamon, Chocolate

Buffets

Buffet of the Day

Any buffet may be selected on weekends.

(Minimum of 20 people; a fee will be added for groups of fewer than 20 people.)

MONDAY - Burger Bar

Garden Salad
Vine Tomatoes, Cucumbers, Carrot Threads,
Red Onion, Black Olives
Ranch, White Balsamic, French Dressing
Vegetarian Pasta Salad
Cucumbers, Black Olives, Pepperoncini Peppers,
Bell Peppers, Feta Cheese
Parmesan Truffle Chips
Grilled Kobe Beef Burgers, Marinated Chicken Breasts
Leaf Lettuce, Vine Tomatoes, Red Onion
Tomato Bacon Jam, Guacamole, BBQ Sauce,
Dijon, Ketchup, Mayonnaise, Horseradish Aioli
Cheddar, Swiss, Blue Jack Cheese
Bourbon and Bacon Baked Beans
Chef's Choice of Dessert
Coffee, Tea, Milk

TUESDAY - Southwestern

Sweet Corn Tortilla Soup
Crisp Tortilla Strips
Romaine and Iceberg Salad
Black Bean and Corn Salsa, Cherrywood Bacon,
Queso Fresco, Cilantro Avocado Dressing
Pineapple Quinoa Salad
Cucumber, Jicama, Cilantro, Chili Lime Vinaigrette
Adobo Roasted Chicken Quesadillas
Pepper Jack Cheese
Chili Roasted Pork Enchiladas
Roasted Peppers and Onions, Cheddar Jack Cheese
Spanish Rice, Green Chili Refried Beans
Salsa Fresca, Salsa Verde, Chipotle Salsa,
Sour Cream, Guacamole
Chef's Choice of Dessert
Coffee, Tea, Milk

WEDNESDAY - Soup and Sandwich

Vegetable Minestrone
Soup du Jour
Wisconsin Chopped Salad
Romaine, Spring Mix, Green Leaf, Cucumber, Red Onion,
Black Olives, Chopped Cheddar, Green Beans,
Cranberry Vinaigrette
Creamy American Potato Salad
Scallions, Celery
Parmesan Truffle Chips

Hickory Smoked Turkey, Slow Roasted Beef
Chicken Walnut Salad
Leaf Lettuce, Vine Tomatoes, Red Onion,
Swiss and Cheddar Cheese,
Dijon Mustard, Pesto Mayonnaise, Horseradish Aioli
Assorted Fresh Breads
Chef's Choice of Dessert
Coffee, Tea, Milk

THURSDAY - Italian

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

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

Roasted Sweet Pepper Bruschetta

Sausage and Peppers
Italian Sausage, Roasted Peppers, Fresh Basil,
Marinara, Parmesan Cheese, Penne Pasta

Chicken Vesuvio
Garlic Chicken, Yukon Potatoes, White Wine, Green Peas

Roasted Broccolini
Lemon, Parmesan

Sliced Focaccia
Extra Virgin Olive Oil, Parmesan Cheese

Chef's Choice of Dessert

Coffee, Tea, Milk

FRIDAY - Farmer's Table

Roasted Tomato and Lentil Chili
Sour Cream, Cheddar Jack, Scallions

Garden Tomato and Cucumber Salad
Fresh Dill Vinaigrette

Vegetarian Bowtie Pasta Salad

Build Your Own Niçoise Salad
Grilled Ahi Tuna, Green Beans, Hard-Boiled Egg, Marinated Olives, Baby Yukon,
Petite Greens, Romaine, Baby Spinach

Diced Hickory Smoked Turkey, Diced Applewood Smoked Ham

Vine Tomatoes, Cucumbers, Red Onions, Herb Croutons,
Shredded Jack Cheese, Blue Cheese Crumbles

Ranch, Balsamic, Honey Dijon

Sliced French Bread

Chef's Choice of Dessert

Coffee, Tea, Milk

Boxed Lunches

Boxed lunches are served with Gala apple, kettle chips and a homemade chocolate chip cookie. Beverage not included.

Limit of three selections.

Turkey Club Sandwich

Mesquite-Smoked Turkey Breast, Crispy Bacon,
Avocado, Tomato, Tender Greens and Garlic Aioli,
Served on a Kaiser Roll

Roasted Chicken Salad Sandwich

Grapes, Toasted Almonds, Whole-Grain Mustard and Slow-Roasted Chicken
Served on Nine-Grain Oat Bread with Tender Greens and Tomato

Black Angus Roast Beef Sandwich

Roasted Sliced Roast Beef, Caramelized Onion,
Tender Greens and Horseradish Aioli on an Onion Roll

Ham and Cheddar Sandwich

Hardwood-Smoked Ham and Aged White Cheddar,
Tender Lettuce, Tomato and Aioli on Sourdough Bread

Baby Spinach Roasted Mushroom Sandwich

Mélange of Roasted Mushrooms, Baby Spinach and
Boursin Cheese on Nine-Grain Oat Bread

Mediterranean Vegetable Sandwich

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

Gluten-free bread is available.

Plated Lunches

All boxed sandwiches can be served plated with kettle chips, grapes, coffee, tea or milk and choice of dessert (on page 24)
for an additional charge per person, plus tax and gratuity.

Limit of three selections.

Salads

All salads are served with homemade dinner rolls, coffee, tea, milk and choice of dessert (on page 24).
Limit of three selections.

Endive and Apple Salad with Grilled Breast of Chicken

Belgian Endive and Baby Spinach Salad with Creamy Cider Dressing, Tart Apples, Spiced Walnuts and Gorgonzola Cheese with Marinated and Grilled Breast of Chicken

Roasted Angus Beef Tenderloin Wedge Salad

Medium-Rare Roasted Beef Tenderloin, Iceberg Lettuce, Creamy Blue Cheese Dressing, Smoked Bacon, Tomatoes and Homemade Herb Croutons

Shrimp Cobb Salad

Poached Gulf Shrimp and Tender Lettuce, Dressed with Herb Vinaigrette, Topped with Avocado, Smoked Bacon, Marinated Tomatoes and Buttermilk Blue Cheese

Mediterranean Scallop Salad

Caramelized Scallops with Couscous, Cucumbers, Tomato, Onions and Baby Spinach, Dressed with Orange-Saffron Vinaigrette

Roasted Golden Beet Salad

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

Caesar Salad

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

Served with:

Marinated and Grilled Breast of Chicken

Lemon Herb-Grilled Gulf Shrimp

Roasted Black Angus Tenderloin of Beef

Lunch Entrées

All entrées are served with seasonal vegetable, homemade dinner rolls, coffee, tea, milk and choice of dessert (on page 24). Limit of three selections.

Garden Salad or Caesar Salad

May be added for an additional charge per person, plus tax and gratuity

Chicken Cacciatore

Chicken Breast Braised in a Rustic-Style Tomato Sauce with Sweet Bell Peppers, Onions, Garlic and Capers,
Served with Creamy Black Pepper-Parmesan Polenta

Pork Calvados

Apple Cider-Brined Pork Loin Chop, Roasted and Served with Braised Savoy Cabbage
with Smoked Bacon and Apples with Calvados Sauce

Grilled 5-oz Tenderloin Filet

Seasoned with Sea Salt and Fresh-Cracked Pepper and Grilled,
Served with Caramelized Onion-Potato Gratin and Classic Bordelaise

Penne Alla Bolognese

Rich Meat Ragù with Caramelized Vegetables, Chianti Wine and San Marzano Tomatoes
Finished with Touch of Crème and SarVecchio Parmesan Cheese

Grilled Portabella "Steak"

Garlic Herb-Marinated Grilled Portabella Mushroom
Served with Roasted Mushroom and Mascarpone Risotto,
Butter-Sautéed Baby Spinach and Crème de Balsamic

Chilled Hors d'oeuvres

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

Santa Fe Taco Dip GF

Crisp Tortilla Strips

Jumbo Gulf Shrimp Cocktail GF

Sriracha Cocktail Sauce

Wild Mushroom Crostini

Herb Chevre Mousse

Potato Caviar Bites GF

Dill Crème Fraiche

Caprese Skewer GF

Tomato, Fresh Mozzarella and Basil, Balsamic Reduction

Bloody Mary Scallop Shooters

Vodka Spiked Tomato Cured Scallops

Wisconsin Cheese and Summer Sausage Skewer

Curried Chicken Canapé GF

Cucumber, Apricot-Mango Jam
\$350 plus tax and gratuity

Guacamole Deviled Eggs GF

Cholula crema

Sesame Crusted Rare Ahi Tuna GF

Wasabi Citrus Aioli

Hot Hors d'oeuvres

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

Port Wine Onion and Duck Confit Tartlet

Chorizo Pork Tostado GF

Queso Fresco

Buffalo Chicken Meatballs

Peppercorn Ranch

Risotto Fritter

Gorgonzola, Toasted Almond Panko, Parmesan Dipping Sauce

Warm Brie Crostini

Melted Brie, Garlic Crostini, Fig Jam

Lump Crab Cake

Roasted Tomato and Picante Pepper Aioli

Italian Stuffed Mushrooms GF

Roasted Tomatoes, Gorgonzola, Garlic and Fresh Herbs

Crabmeat Rangoon

Sweet Chili Sauce

Moroccan Lamb Meatballs

Spicy Tomato Sauce

Ginger Pork Potstickers

Hoisin Sauce

Carving *Stations*

Pepper-Crusted, Slow-Roasted Prime Rib of Beef

Choice Roast, Rubbed with Cracked Black Pepper and Sea Salt,
Roasted Tender, Presented with Pan Jus and Horseradish Cream

Beef Strip Loin with Chimichurri

Slow-Roasted and Marinated with Fresh Garlic, Lemon,
Red Pepper Flakes, Parsley and Olive Oil,
Served with Aioli and Black Olive-Orange Tapenade

Rosemary Roasted Angus Beef Tenderloin

The Finest Choice Angus Beef Tenderloin,
Marinated in Olive Oil, Sea Salt, Fresh Cracked Pepper
and Rosemary, Roasted Medium-Rare,
Presented with Horseradish Cream

Butter Sage-Roasted Turkey Breast

Apple Cider-Brined Turkey Breast, Slow-Roasted
and Basted with Fresh Sage and Butter,
Served with Herb Aioli and Cranberry Orange Sauce

Hardwood-Smoked Cured Ham

Moist and Flavorful Hickory-Smoked Bone-In Ham
Glazed with Brown Sugar, Ginger and Orange
to Complement the Sweetness of the Roast

Salmon Wellington

Fresh Atlantic Salmon Filet Topped with Chardonnay-Braised
Leeks, Lemon and Chives, Wrapped in Puff Pastry
and Baked Until Golden-Brown,
Served with Lemon-Chive Crème

Reception Displays

Wisconsin Cheese and Sausage Display

A Variety of Wisconsin's Finest Cheeses and Summer Sausage
Presented with French Bread and Crackers

Vegetable Crudités with Herb Dip or Hummus

Variety of Crisp, Seasonal Vegetables with Choice of Dip

Smoked Salmon Display

Smoked Whole Atlantic Salmon with Traditional Condiments
of Diced Tomato, Red Onion, Hard-Cooked Egg,
Lemon Wedges and Capers,
Served with a Basket of Crackers

The Osthoff Fresh Fruit Display

A Stunning Presentation of Fresh Melon, Pineapple, Grapes,
Strawberries and Other Seasonal Fruits

Display of Premium Domestic and Imported Cheeses with Fruit

A Grand Selection of Cheeses, Complemented by
Fresh Strawberries, Grapes, French Bread and Crackers

Chilled Jumbo Gulf Shrimp Display

(Minimum Of Two Pieces Per Person)

Shrimp Poached in Lemon and Clove Court Bouillon,
Chilled and Displayed with Lemon, Lime
and Tomato-Horseradish Sauce

Oysters On Ice

Freshly-Shucked Farm-Raised Oysters Served on Crushed Ice,
Cocktail Sauce, Mignonette Sauce, Tabasco Sauce, Fresh Lemons
market price, plus tax and gratuity

*Warning: Consuming Raw or Undercooked Meats,
Poultry, Seafood, Shellfish or Egg May Increase
Your Risk Of Foodborne Illness.*

Dinner Stations

Minimum of three food stations and 50 guests.
Limited to 1½ hours. Includes coffee, hot tea and milk.

BYO WEDGE SALAD

Baby Iceberg and Romaine Lettuce

Tomatoes, Red Onion, Carrot Threads, Blue Cheese Crumbles,
Cheddar, Hard-Cooked Egg, Black Olives, Garlic Croutons

Marinated Chicken, Cherrywood Bacon, Lemon Garlic Shrimp

Dressings

Buttermilk Ranch, Blue Cheese, White Balsamic

SIZZLIN' FAJITAS

Adobo Roasted Chicken, Tender Sirloin Strips

Roasted Peppers and Onions, Cheddar and Jack Cheese Blend,
Sour Cream, Guacamole, Fresh Lime

Corn and Flour Tortillas

Black Bean and Corn Spanish Rice

Salsa Fresca, Salsa Verde, Chipotle Salsa

ULTIMATE MAC AND CHEESE BAR

Elbow Macaroni and Shells

Sharp Cheddar, Parmesan, Blue Cheese, Mozzarella

Tenderloin Tips, Cherrywood Bacon, Applewood Ham,

Marinated Mushrooms, Roasted Peppers, Caramelized Onions,
Peas, Broccoli Florets, Herb Breadcrumbs

(Continued on next page)

Dinner Stations

Minimum of three food stations and 50 guests.
Limited to 1 ½ hours. Includes coffee, hot tea and milk.

AMERICAN BBQ

Carolina BBQ Pulled Pork, Kansas City BBQ Chicken
Three-Cheese Scalloped Potatoes, Creamy Vegetable Slaw
Dill Pickle Chips, Brioche Buns

LITTLE ITALY

Cheese Tortellini in Pesto Cream Sauce
Penne Pasta and Pomodoro Sauce
Lemon Garlic Shrimp, Grilled Chicken Breast
Roasted Peppers, Grilled Squash, Eggplant and Red Onion,
Marinated Olives
Fresh Mozzarella, Parmesan Cheese
Buttery Garlic Bread

MINI BURGER BAR

Choice Ground Steak Burgers, Marinated Chicken Breasts
Cheddar, Swiss and Blue Cheese
Tomatoes, Lettuce, Onion, Cherrywood Bacon,
Pickles, Ketchup and Assorted Mustards
Assorted Petite Buns
Parmesan Truffle Chips

Appetizers

Pretzel-Crusted Crab Cake

Whole-Grain Mustard Emulsion with
Tart Apple and Celery Root Salad

Caramelized Scallops

Brown Butter-Seared with Petite Citrus Salad
and Champagne Basil Sauce

Gulf Shrimp Cocktail

Poached Jumbo Gulf Shrimp, Tomato-Horseradish Marmalade
and Fresh Lemon

Black Angus Beef Carpaccio

Black Pepper-Seared, Petite Salad with
Pickled Onions and Black Truffle Crème Fraîche

Soups

Lobster Bisque

Maine Lobster

Golden Potato Soup

Melted Leeks and Truffle Oil

Roasted Butternut Soup

Ginger Crème

Roasted Sweet Bell Pepper and Tomato Soup

Fresh Basil Pesto

Wild Mushroom Bisque

Toasted Brioche Croutons

French Onion

Grilled French Bread and Gruyère

Specialty Salads

Roasted Golden Beet Salad

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

Grilled Asparagus Salad

Marinated and Grilled Petite Asparagus, Arugula,
Black Truffle Cheese and Aged Red Wine Vinaigrette

Endive and Apple Salad

Belgian Endive and Baby Spinach Salad,
Dressed with Creamy Cider Dressing, Tart Apples,
Spiced Walnuts and Gorgonzola Cheese

Port Wine-Poached Pear Salad

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

Wedge Salad

Baby Iceberg Lettuce, Smoked Bacon, Grape Tomatoes,
Homemade Herb Croutons and Creamy Blue Cheese Dressing

Caprese Salad

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

Plated Dinner Entrées

Limited to two dinner selections, excluding vegetarian option.

All entrées include a garden or Caesar salad, seasonal vegetable, dinner rolls and butter, coffee, tea, milk, and choice of dessert (on page 24).

BEEF SELECTIONS

Rosemary Grilled Bone-In Ribeye

14 Oz. Bone-In Black Angus Ribeye Rubbed with Extra Virgin Olive Oil, Fresh Rosemary and Garlic, Grilled and Served with Roasted Potato Wedges

Grilled New York Strip

12 Oz. Black Angus Strip Loin Seasoned with Sea Salt and Fresh-Cracked Pepper, Grilled and Topped with Red Wine-Braised Shallots, Served with Potato Gratin with Black Truffle Cheese

Four-Peppercorn Seared Filet Mignon

7 Oz. Black Angus Tenderloin of Beef, Peppercorn-Seared and Deglazed with Cognac, Finished with Cream, Served with Whipped Yukon Gold Potatoes with Crème Fraîche and Chives

Barolo-Braised Beef Short Rib

Braised Black Angus Boneless Beef Short Rib with Smoked Bacon, Caramelized Vegetables and Aromatic, Served with Potato-Parsnip Purée, Glazed Baby Carrots and Pearl Onions

POULTRY SELECTIONS

Balsamic-Glazed Chicken

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

Almond Seared Free-Range Chicken

Chicken Breast Lightly Coated in Crushed Almonds and Pan-Seared, Served with Creamy Gorgonzola and Roasted Pear Risotto with Natural Pan Jus, Finished with Fresh Thyme

Chicken Duxelle

Marinated and Seared Chicken Breast Stuffed with Wild Mushroom Duxelle, Served with Boursin-Whipped Potatoes and Red Wine Chicken Jus

Crispy Maple Leaf Duck Breast

Apple Cider-Brined, Pan-Seared, Served with Root Vegetable "Risotto" and Tart Cherry Ginger Gastrique

(Continued on next page)

Plated Dinner Entrées

Limited to two dinner selections, excluding vegetarian option.

All entrées include a garden or Caesar salad, seasonal vegetable, dinner rolls and butter, coffee, tea, milk, and choice of dessert (on page 24).

SEAFOOD SELECTIONS

Grilled Mahi Mahi

Citrus-Herb Marinated and Grilled,
Served with Couscous with Toasted Almond and
Golden Raisins, Classic Romesco Sauce

Pan-Seared Salmon

Atlantic Salmon Filet Seasoned with Extra Virgin Olive Oil,
Lemon and Herb Pan-Seared,
Served with Braised Golden Potatoes,
Leeks and Cream, and Red Wine Veal Jus

Caramelized Scallops

Jumbo Scallops Caramelized in Butter,
Served with Creamy Risotto,
Finished with Slow-Roasted Butternut Squash
and Tart Apple-Maple Gastrique

Prosciutto-Wrapped Pacific Halibut

Marinated with Extra Virgin Olive Oil,
Fresh Lemon and Basil, Wrapped in Prosciutto,
Served with Creamy Lemon Risotto and Salsa Verde

Almond Crusted Walleye

Lightly Coated in Almond and Panko, Pan-Seared,
Served with Rice Pilaf and Lemon Caper Butter Sauce

COMBINATION SELECTIONS

Barolo-Braised Beef Short Rib and Lobster Ravioli

Braised Black Angus Boneless Beef Short Rib with
Smoked Bacon, Caramelized Vegetables,
Topped with Handmade Maine Lobster Ravioli,
Served with Potato-Parsnip Purée,
Glazed Baby Carrots and Pearl Onions

Grilled New York Strip and Seafood Brochette

10 Oz. Black Angus Strip Loin Seasoned with Sea Salt
and Fresh-Cracked Pepper, Grilled and Topped with
Red Wine-Braised Shallots, Served with Grilled Gulf Prawn
and Scallop Brochette, Topped with Citrus-Herb Butter,
Served with Potato Gratin with Black Truffle Cheese

Chicken and Steak Duxelle

Marinated and Seared Chicken Breast Stuffed with
Wild Mushroom Duxelle, and Grilled 5 Oz. Angus Beef
Tenderloin Topped with Duxelle Butter,
Served with Boursin-Whipped Potatoes and Red Wine Jus

(Continued on next page)

Plated Dinner Entrées

Limited to two dinner selections, excluding vegetarian option.

All entrées include a garden or Caesar salad, seasonal vegetable, dinner rolls and butter, coffee, tea, milk, and choice of dessert (on page 24).

SPECIALTY SELECTIONS

Grilled Australian Lamb Loin

Sweet Pea Risotto and Morel Mushroom Lamb Jus

Cervena Venison Noisette

Two Medallions, Pan-Seared, with Apple-Parsnip Puree and Green Peppercorn Sauce

Veal Osso Buco

Braised Strauss Veal Shank Served with Creamy Saffron Risotto and Topped with Gremolata

GLUTEN-FREE VEGAN ENTRÉES

Spring/Summer Selection

Available May–September

Crispy Corn Masa Cakes

Crispy Corn Masa Cakes with Creamy Avocado Wild Grain Risotto, Roasted Sweet Bell Peppers and Garlic Sautéed Tuscan Kale

Fall/Winter Selection

Available October–April

Orange Butternut Squash "Steak"

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

VEGETARIAN SELECTIONS

Roasted Mushroom Ravioli

Ravioli with Mélange of Roasted Mushrooms and Ricotta Cheese, Butter-Sautéed Baby Spinach with Porcini Mushroom Butter Sauce

Roasted Garlic Gnocchi

Potato Gnocchi with Sautéed Shiitake Mushrooms and Peas, Lightly Simmered in Roasted Tomato Coulis, Finished with Fresh Basil and Parmesan

Eggplant Parmesan

Panko-Breaded Eggplant with Fresh Mozzarella, Baked, Served with Creamy SarVecchio Risotto and Tomato Basil Coulis

CHILDREN'S SELECTIONS

Chicken Tenders and French Fries

Served with a Fruit Cup

Buttered Noodles

Served with a Fruit Cup

Buffets

All buffets include dinner rolls and butter, coffee, tea and milk.
(Minimum of 20 people. A fee will be added for groups of fewer than 20 people.)

Wisconsin Tailgate Buffet

Tossed Mixed Greens Salad with Assorted Dressings

Homemade German Potato Salad

Creamy Coleslaw

Sweet and Tangy Barbecued Chicken

Grilled Bratwurst and Polish Sausages Drenched
in Beer, Onions and Sauerkraut

Grilled Hamburgers with Sheboygan Hard Rolls

Fresh Corn on the Cob with Parsley Butter

Rosemary-Roasted Yukon Gold Potatoes

Sliced Lettuce, Tomato and Red Onion

Assorted Wisconsin Sliced Cheeses

Chef's choice of Desserts

Osthoff BBQ Buffet

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

Classic American Potato Salad

Old-Fashioned Cider Vinegar and Herb Coleslaw

Homemade Cornbread Muffins

Barbequed Pork Spareribs with Sweet-and-Tangy BBQ Sauce

Dry-Rubbed Texas-Braised Beef Brisket with Tobacco Onions

Free-Range Chicken with
Sweet-and-Smoky Ancho Chile Adobo Sauce

Baked Beans with Smoked Bacon and Molasses

Baked Potatoes with Chive Sour Cream

Fresh Corn on the Cob with Parsley Butter

Chef's choice of Desserts

Elkhart Lake "Road Race" Buffet

Fusilli Pasta Salad

Roasted Tomatoes, Baby Spinach and Garlic Herb Vinaigrette

Golden Potato Salad

Confit Shallots, Smoked Bacon and Whole-Grain Mustard Dressing

Mixed Greens Salad with Assorted Dressings

Chef-Carved Rosemary and Garlic-Roasted Prime Rib
with Madeira Pan Jus

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

Marinated and Grilled Breast of Chicken with
Sweet Garlic Cream Sauce

Roasted-Garlic Mashed Potatoes

Wild Rice Pilaf

Steamed Cauliflower, Broccoli and Carrots,
Tossed in Garlic and Parsley Butter

Chef's choice of Desserts

South of the Border Buffet

Mexican Chopped Salad with Queso Fresco, Chickpea, Tomato,
Cucumber, Avocado, Crispy Tortilla and Agave Lime Vinaigrette

Black Bean and Sweet Corn Salad with Roasted Sweet Bell Peppers

Gulf Shrimp and Jicama Salad with Mango, Lime and Cilantro

Al Pastor-Style Pork, Adobo-Marinated, with Onion and Pineapple

Roasted Chicken with Roasted Poblano and Tomatillo Sauce

Grilled Mahi Mahi with Garlic-Lime Mojo

Warm Flour and Corn Tortillas

Sour Cream, Guacamole and Pico de Gallo

Fresh Corn on the Cob and Dried Mexican Chilies

Mexican Beans with Chorizo in Adobo Sauce

Chef's choice of Desserts

Buffets

Northern Italian Buffet

Cavatappi Pasta Salad with Grilled Vegetables, Basil Vinaigrette
Caprese Salad – Vine Ripened Tomato, Fresh Mozzarella and Basil

Antipasto Platter – Zucchini, Eggplant, Bell Pepper, Mushrooms,
Artichokes, Fresh Basil, Extra Virgin Olive Oil and Aged Balsamic,
Sliced Capicola and Italian Salami, Fontina Cheese and Gorgonzola

Salmon Florentine with Sautéed Baby Spinach and Lemon Caper Butter
Rosemary-Grilled Ribeye Steaks Rubbed with Extra Virgin Olive Oil,
Garlic, Rosemary Sea Salt and Pepper

Rigatoni Bolognese – Traditional Beef, Pork and Veal Ragu
with Rigatoni Pasta, Italian Parsley and SarVecchio Cheese

Italian Polenta with Roasted Mushrooms and Fontina Cheese
Italian Roasted Zucchini and Tomatoes with Slivered Garlic and Fresh Thyme

Chef's choice of Desserts

“Jazz on the Vine” Buffet

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

Napa Cabbage Salad, Tart Apples, Toasted Walnuts and Ginger Honey Dressing
Tri-Color Couscous Salad, King Crab, Cucumber, Orange-Blossom Vinaigrette

Grilled Black Angus New York Strip with Pinot Noir-Stewed Shallot
Lemon-Brine Roasted Chicken with Salsa Verde

Shrimp and Scallop Brochettes with Saffron Chardonnay Sauce, Confit Tomato and Fennel Relish

Oven-Roasted Yukon Gold Potatoes with Red Onions and Fresh Rosemary
Fresh Asparagus, Carrots and Sweet Bell Pepper Brushed with Parsley Butter

Chef's choice of Desserts

*Warning: Consuming Raw or Undercooked Meats, Poultry,
Seafood, Shellfish or Egg May Increase Your Risk Of Foodborne Illness.*

Desserts

Based on availability.

INCLUDED WITH PLATED LUNCH OR DINNER

(Limited to one selection.)

Moscato Berry Tiramisu
Chocolate Cake with Whipped Frosting
Flourless Chocolate Cake
Lemon Mousse Cake
Caramel Pecan Bar
Snickers Pie
Key Lime Pie
Lemon Mascarpone Cream Cake
Crème Brulee Cheesecake
Brownie Cheesecake
Raspberry Swirl Cheesecake
Turtle Cheesecake
Chocolate Mousse

PETITE DESSERTS

Minimum order: 50 pieces per selection

Mini Chocolate Petits Fours
Cannoli
Salted Caramel Tart
Peanut Butter Tart
Lemon Tart
Bavarian Cream-Filled Cream Puffs
Mini Eclairs

SPECIALTY DESSERTS

*(Additional charge per person, plus tax and gratuity.
Limited to one selection.)*

Irish Crème Cheesecake

Made with real Irish cream, this creamy cheesecake is layered with chocolate ganache and finished with Irish cream mousse, chocolate, and a dusting of cocoa

Apple Bavarian

Made with fresh Michigan apple slices, this dessert features hand-placed, caramelized apple slices with a layer of Bavarian custard, arranged in a fluted graham crust, served with cheddar cheese

White Chocolate Raspberry Cheesecake

A dark chocolate crust holds a sweet, white chocolate cheesecake filling, swirled with tart red raspberries and scallops of cream to create a flavorful dessert

Italian Tiramisu

Boasting sweet and succulent ladyfingers dipped in espresso coffee, this Italian-style tiramisu is layered with rich mascarpone cheese and fresh whipped cream, and is given a final dusting of Dutch cocoa

ICE CREAM STATION

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

Beverages

Host Bar

Soft Drinks
Domestic Beer
Imported Beer / Microbrews
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.
Select brands are subject to a restocking fee.

Cash Bar

Soft Drinks
Domestic Beer
Imported Beer / Microbrews
House Wine by the Glass
Call Selections
Premium Selections
Prestige Selections
Cordials
Includes tax.

Bloody Mary Bar

(1-hour limit)

Premium Vodkas, Homemade Bloody Mary Mix,
Traditional Garnishes

Mimosa Bar

(1-hour limit)

California Sparkling Wine and Orange Juice

House Wine by the Bottle

White, Red or Sparkling
(additional wine list available)

Call Selections

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

Blue Chair Spiced Rum
Don Q Crystal
Don Q Coconut
Don Q Limon
Concierge Tequila
J&B Scotch
Triple Sec
Peachtree Schnapps
DeKuyper Amaretto
Peppermint Schnapps
Sloe Gin

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
Disaronno Amaretto

Prestige Selections

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

Policies Catering

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 the following:
 - 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.**

11/16/21

