



BANQUET & EVENT MENU

HOT & COLD HORS D'OEUVRES
DISPLAYS & CARVING TABLES
THEMED BUFFETS
BREAKFAST/LUNCH/DINNER
LATE NIGHT APPETITE
SPECIALTY PRESENTATIONS

COLD HORS D' OEUVRES

All items are priced for 50 pieces unless otherwise stated.
Hors D' Oeuvres reception held for maximum of 3 hours.
Butler service is available for \$20/hour per server.

Deviled Eggs	\$59
Classically prepared and elegantly served.	
Gazpacho Shooters	\$89
Refreshing chilled soup shooters made with seasonal ingredients and elegantly garnished. + Vegetarian options available.	
Jumbo Shrimp Cocktail Shooters	\$99
Fresh jumbo shrimp paired with a zesty house-made cocktail sauce.	
Ham Roll-Up Trio	\$39
Fresh sliced ham paired with three different style fillings including: pickle, green olive, and green onion.	
Cucumber Salmon Toasts	\$89
Cocktail toasts stylishly arranged with thinly sliced cucumbers and silky, rich salmon. Topped with a sweet mustard dressing and fresh dill. + Vegetarian options available.	
Sabroso Taco Dip Tray	\$39/\$59
16" Round (Serves 20-25) / 18" Round (Serves 40-50) Served with homemade tortilla chips.	

DIPS & SPREADS

Choice of crackers, tortilla chips, toast points, or grilled flatbread.

3 pound minimum order
(1 pound serves 15-25)

Hummus	\$15/lb
Guacamole	\$15/lb
Salsa	\$10/lb
Whipped Ricotta & Fresh Herb	\$12/lb
Mediterranean Spread	\$15/lb
Southern Pimento Cheese	\$15/lb

CROISTINIS & CANAPES

All items are priced for 50 pieces unless otherwise stated.

Chef's Choice Canapes \$99

A one bite delight consisting of a base, spread and savory toppings

+ Assorted chef choice varieties available.

Croistinis \$99

Options Include:

Fresh Tomato & Mozzarella Bruschetta

Roast Beef with Arugula & Horseradish Cream

Wild Mushroom & Fontina

Gourmet Salami with Cranberry Relish & Brie

Caramelized Onion & Gruyere

Mixed Olive Tapenade with Whipped Italian Cheese

SKEWERS

All items are priced for 50 pieces unless otherwise stated.

Antipasto Italian \$99

Ricotta filled tortellini, fresh mozzarella, marinated artichoke hearts, and ripe cherry tomatoes with a light, zesty Italian dressing.

Melon Proscuitto \$109

Sweet, ripe melon pairs perfectly with thinly sliced prosciutto.

Pesto Caprese \$89

Ripe cherry tomatoes and fresh mozzarella pearls are decorated with a house basil pesto and balsamic reduction.

Seasonal Fruit \$89

Variety of fresh fruit drizzled with a vanilla bean syrup.

Spicy Shrimp & Sausage \$99

Cajun-style andouille sausage and creole shrimp pair together for an elegant twist to a classic southern combination.

Our chef's would love to customize any dish to meet your personal tastes. Our from-scratch menu allows us to use the freshest ingredients and modify any menu item to your liking. Gluten-free and vegetarian substitutions are available for most menu items. Please let us know how we can create tailored items to accompany your special event.

HOT HORS D' OEUVRES

All items are priced for 50 pieces unless otherwise stated.

Hors D' Oeuvres reception held for maximum of 3 hours.

Butler service is available for \$20/hour per server.

Mini Crab Cakes \$99

Delicate and sweet lump crab meat perfectly seasoned and seared. Served with a house red pepper coulis and tomatillo pineapple salsa.

Southwest Chicken Eggrolls \$119

Southwest egg rolls loaded with chicken, black beans, spinach, red peppers, jalapenos, cheese and corn. Served with a creamy avocado sauce.

Hand-Breaded Chicken Tenders \$99

Fresh chicken breasts hand breaded in a house blend of breading and spices. Fried to golden brown perfection.

+ Served with choice of dipping sauces: honey BBQ, ranch, house blue cheese or spicy buffalo.

Stuffed Mushroom Caps \$129

These flavorful stuffed mushrooms are classically baked and sure to be a hit.

+ Filling options include: crab, sausage, or classic cheese.

Saucy Cocktail Meatballs \$69

Hand rolled meatballs specially prepared with our house-made sauces.

+ Served with choice of sauce: Swedish, honey BBQ, sweet & tangy, or bourbon.

Beef or Chicken Satay \$99

Tender cuts of beef or chicken marinated and grilled. Served with a house-made satay sauce.

+ Choice of sauces include: sesame teriyaki, buffalo, honey BBQ, Thai peanut, or fresh herbs.

Proscuitto & Asparagus Spirals \$79

Tender stalks of asparagus baked with thin strips of puff pastry and proscuitto. Baked until golden brown and seasoned beautifully.

Cheesy Italian Arancini \$99

Hand-rolled Italian rice ball made with white wine risotto and a gooey mozzarella center. Served with a house marinara.

Cliff View Wings \$79

Plump chicken wings and drummies drenched in your favorite sauce. Served with celery and dip. Served breaded or naked.

+ Choice of dipping sauces include: ranch, house blue cheese or honey mustard.

DIPS & SPREADS

Choice of crackers, tortilla chips, toast points, or grilled flatbread.

3 pound minimum order
(1 pound serves 15-25)

Creamy Spinach & Artichoke	\$14/lb
Buffalo Chicken	\$15/lb
Baked Gouda & Bacon	\$16/lb
Caramelized French Onion	\$14/lb

CLIFF VIEW DISPLAYS

Artisan Charcuterie & Cheese Display	\$179 / \$299
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Petite (Serves 20-25) / Grand (Serves 40-50)

One-of-a-kind assortments of fresh, cured meats and craft cheeses. Each display includes an assortment of breads, crackers, and nuts with fresh and dried fruits. Seasonal house-made jellies and compotes will balance flavors for a mouth-watering experience.

+ Prices are subject to change due to availability.

Wisconsin Cheese & Sausage Display	\$69 / \$99
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Petite (Serves 20-25) / Grand (Serves 40-50)

Delicious sausages and savory cheeses are a perfect pair for this locally sourced favorite. Matched with the proper sides, every guest is sure to be satisfied.

+ Prices are subject to change due to availability.

Seasonal Fruit Display	\$49 / \$79
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Petite (Serves 20-25) / Grand (Serves 40-50)

Our fresh fruit display showcases a selection of juicy, ripe fruits in an artful manner. Cascades and carvings are sure to be a masterpiece.

+ Fruit options are subject to change due to season and availability.

Vegetable Cruditè Display	\$49 / \$79
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Petite (Serves 20-25) / Grand (Serves 40-50)

Stylish and well-designed assortment of fresh and crisp vegetables will make even the biggest carnivore happy. Served with a variety of freshly prepared dips.

Italian Antipasto Display	\$49 / \$89
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Petite (Serves 20-25) / Grand (Serves 40-50)

This custom antipasto tray is as pleasing to the palate as it is to the eyes. Piled high with Italian meats, marinated artichokes, roasted vegetables, ripe tomatoes and fresh Italian cheeses, every guest will want a piece of this classic Italian tradition.

BREAKFAST BUFFET

Minimum 25 guests.

Continental \$7

Fresh assorted muffins, homemade doughnuts, or pastries served with assorted juices, coffee, tea and milk.

Executive Continental \$12

Fluffy pancakes, fresh scrambled eggs, breakfast potatoes, smokey bacon, sausage links and fresh muffins or pastries. Served with assorted juices, coffee, tea and milk.

Lake Side Breakfast \$14

Choice of pancakes or French toast, seasonal frittata, thick cut bacon, sausage links, fresh muffins or pastries and fresh sliced fruit. Served with assorted juices, coffee, tea and milk.

Cliff View Brunch \$18

Fresh waffles or French toast, pancakes, scrambled eggs, broasted chicken, sliced ham, thick cut bacon, sausage links, breakfast potatoes, fresh muffins or pastries and fresh sliced fruit. Served with assorted juice, coffee, tea and milk.

Heart Healthy \$15

Egg white frittata with seasonal ingredients, oven roasted potatoes, quinoa fruit salad and Greek yogurt parfaits with mixed berries and house granola. Served with assorted juices, coffee, tea and milk.

PLATED BREAKFAST

Maximum 200 guests

All plated breakfasts are served with fresh seasonal fruit, breakfast potatoes and assorted juices, coffee, tea and milk.

The Classics \$10

Fresh scrambled eggs, with your choice of ham, thick-cut bacon, or sausage.

Gourmet French Toast \$12

Golden cinnamon and sugar French toast and scrambled eggs. Served with your choice of ham, thick-cut bacon, or sausage.

Cliff View Omelets \$14

Three fresh eggs folded with your choice of fillings. Served with choice of toast or flaky croissant.

+ Fillings include: ham, bacon lardons, crumbled sausage, onion, tomato, mushroom, bell pepper, spinach and cheeses.

Seasonal Frittata \$14

Fluffy whole egg or egg white frittata loaded with seasonal and creative ingredients. Served with choice of ham, thick-cut bacon, or sausage.

THEMED BUFFETS

Minimum 25 guests.

May be available to groups under the minimum for an additional charge.

Served with a chef's choice of dessert for an additional \$1.99 per guest.

Additional sides available upon request for \$.99 per guest.

Italian Fare

\$16

These classic Italian dishes are sure to please. Includes three-cheese lasagna, chicken fettuccine alfredo, & papardelle bolognese. All made with fresh pastas. Served with fresh market vegetables, seasonal salad and artisan breads and rolls.

Land and Sea

\$27

Hand-cut beef tenderloin, oven roasted pork loin, and butter baked haddock served with fresh market vegetables, garlic and herb roasted potatoes, seasonal salad and artisan bread and rolls.

Tailgate Time

\$14

Your choice of two meats with artisan buns: fresh grilled burgers, Wisconsin brats, BBQ pulled pork, or grilled chicken breast. Accompanied by house-made potato salad or pasta salad and maple bacon baked beans. Served with appropriate toppings and condiments.

Comfort Food

\$18

Crispy chicken fried steak, home-made sausage gravy, Cajun tail-on shrimp, southern dirty rice, braised greens and traditional cornbread.

The Deli

\$14

Fresh sliced honey ham, roasted turkey, and beef with fresh artisan breads and rolls. Served with fresh sliced cheese, lettuce, tomato slices, thinly sliced onion, pickles and appropriate condiments, including flavored mustards and fresh aiolis. Seasonal soup and choice of two cold sides included.

+ Cold side options include: house-made potato salad, pasta salad and coleslaw.

Taste of the Islands

\$17

Huli Huli chicken with mango salsa, mojo marinated pork, traditional rice and beans, hot and fruity coleslaw and artisan breads and rolls.

Mexican Fiesta

\$15

Seasoned ground beef and fajita chicken served with frijoles refritos, seasoned Spanish rice, corn and flour tortillas and Mexican corn salad.

+ Served with a wide selection of toppings including: jalapenos, black olives, sour cream, salsa, red onions, shredded lettuce and fresh tomatoes.

Gourmet Pizza

\$14

Fresh, house-made pizzas with assorted toppings and real Wisconsin cheese. Served with hot garlic bread sticks or three-cheese French bread, seasonal salad, and choice of two cold sides.

+ Cold side options include: house-made potato salad, pasta salad and coleslaw.

+ Gluten-free options available upon request.

PLATED LUNCH

All plated luncheons include a fresh seasonal salad, artisan breads and rolls, and herb butter.

Chicken Saltimbocca

\$17

Tender chicken topped with smoked Wisconsin cheese, thinly sliced prosciutto, fresh herbs and a wine reduction. Served on a bed of garlic mash and freshly prepared market vegetables.

Fish & Chips

\$16

Battered and flaky white fish and golden hand-cut fries. Served with a malt vinegar aioli and house-made tartar sauce.

Seared Salmon

\$17

Perfectly seared salmon fillet with a fresh herb butter. Served over wild rice pilaf and fresh market vegetables.

Parmesan Crusted Pork Loin

\$16

Golden and crispy pork loin with a brandied cherry reduction. Served over a bed of wild rice pilaf and fresh market vegetables.

Tenderloin Caesar Salad

\$16

Hand sliced tenderloin served atop fresh, seasonal greens. Served with a house-made Caesar dressing, buttery bread crumbs, and house-pickled red onions.

Handmade Seasonal Ravioli

\$17

Fresh pasta filled with seasonal ingredients. Served with house marinara or creamy parmesan sauce.

+ Gluten-free option available upon request.

Tuscan Chicken

\$16

Seared chicken breast with grilled mushrooms, sun-dried tomatoes, fresh spinach, and a white wine cream sauce. Served with garlic mash and fresh market vegetables.

CHEF HAND-CARVED TABLE

\$30/hour carving fee not included in price

Roasted Pork Loin

\$119

Whole Beef Tenderloin

\$179

Breast of Turkey

\$119

Marmalade Glazed Ham

\$119

BUFFET DINNER

All buffet meals include one salad or cold side option, two hot side options, artisan breads and rolls, and herb butter.

One Meat

Choice of: Broasted/Roasted Chicken
Marmalade Glazed Ham
Onion Braised Beef Brisket

\$16/guest

Two Meats

Broasted chicken with choice of one other protein option.

\$18/guest

Three Meats

Broasted chicken with choice of two other protein options.

\$20/guest

ADDITIONAL MEATS

\$2/plate

ADDITIONAL SIDES

\$1/plate

PROTEIN CHOICES

Beef

Tenderloin Beef Tips
Roasted Sirloin of Beef with Béarnaise Sauce
Onion Braised Beef Brisket

Pork

Marmalade Glazed Ham
Roasted Pork Loin
Apple Cider Center-Cut Pork Chops

Poultry

Chicken Marsala
Herb Roasted Airline Chicken
Chicken Cordon Bleu

Seafood

Lemon Butter Baked Haddock
Garlic Crusted Cod
Firecracker Salmon Sides
+ Additional charges may apply +

HOT SIDE DISHES

Green Bean Almondine
Butter & Herb Baby Red Potatoes
Baked Potatoes
Creamy Mashed Potatoes & Gravy
Wild Rice Pilaf
Seasonal Market Vegetable
Herbed Bread Dressing
Baby Carrots
+ Sautéed or Glazed +

COLD SIDE DISHES

Creamy Coleslaw
Fresh Fruit Salad
Italian Pasta Salad
Potato Salad
Tossed Salad
+ Add \$.99/guest +

FAMILY STYLE DINNER

All dinners include creamy mashed potatoes, house gravy, herbed bread dressing, market vegetables, coleslaw, artisan bread and rolls, and herb butter.

Broasted/Roasted Chicken	\$16/guest
Broasted Chicken & Roasted Sirloin of Beef	\$18/guest
Broasted Chicken & Lemon Butter Baked Haddock	\$19/guest
Broasted Chicken & Tenderloin Beef Tips	\$19/guest
Broasted Chicken & Marmalade Glazed Ham	\$18/guest
Broasted Chicken, Marmalade Glazed Ham & Tenderloin Beef Tips	\$21/guest
Broasted Chicken, Roasted Sirloin of Beef & Lemon Butter Baked Haddock	\$21/guest
Broasted Chicken, Marmalade Glazed Ham, & Roasted Sirloin of Beef	\$20/guest

Substitute Herb Roasted Chicken Breast or Chicken Marsala in any of the above.

PLATED DINNER

All dinner entrées include a seasonal salad, artisan breads and rolls, and herb butter.

Handmade Seasonal Ravioli \$17

Served with house marinara or creamy parmesan sauce and fresh market vegetables.

Spinach & Ricotta Manicotti \$17

Served with house marinara and fresh market vegetables.

Eggplant Parmesan \$17

Served with house marinara on a bed of al dente spaghetti with fresh market vegetables.

Chicken Parmesan \$18

Served with house marinara on a bed of al dente spaghetti and fresh market vegetables.

Chicken Marsala \$18

Chicken breast topped with seared wild mushrooms and a marsala reduction sauce.

Served with fresh market vegetables and garlic mashed potatoes.

Chicken Kiev \$18

Classically prepared chicken stuffed with herb compound butter, breaded and deep fried to a golden brown. Served with fresh market vegetables and wild rice pilaf.

Herb Roasted Airline Chicken \$19

Airline chicken breast seared and topped with a pan reduction sauce. Served with fresh market vegetables and wild rice pilaf.

Blackened Salmon \$21

Hand-cut salmon fillet seared with a blend of spices and topped with a citrus beurre blanc. Served with fresh market vegetables and butter and herb baby red potatoes.

8 oz. Hand Cut Tenderloin \$23

Hand-cut tenderloin seared to perfection and topped with a house bacon demi-glace and crispy fried haystack onions. Served over fresh market vegetables and gorgonzola mashed potatoes.

CHILDREN'S DINNER

All meals include fresh fruit, french fries & adult market vegetables.

Hand-Breaded Chicken Tenders \$10/guest

Macaroni & Cheese

Cheese Ravioli with House Marinara

LATE NIGHT APPETITE

Food will be set up during the dance, no later than 10 p.m.

Disposable plates, utensils, and napkins will be provided.

Hot & Cold Hors D' Oeuvres menus are also available for Late Night Appetites.

Handmade Pizzas

\$15 each

14" Traditional

10" Gluten Free

+ Fresh toppings include a choice of: sausage, pepperoni, cheese and deluxe.

Fiesta Nacho Bar

\$5/guest

Homemade tortilla chips, creamy nacho cheese and choice of seasoned ground beef or fajita chicken.

+ Served with a wide selection of toppings including: jalapenos, black olives, sour cream, salsa, red onions, shredded lettuce and fresh tomatoes.

Cliff View Wings

\$79/50 pieces

Plump chicken wings and drummies tossed in your favorite sauce. Served with fresh-cut celery and sauces. Choice of breaded or naked.

+ Choice of wing sauces include: buffalo, traditional barbecue, tangy Carolina, or spicy sweet chili.

+ Choice of dipping sauces include: ranch, house blue cheese or honey mustard.

LATE NIGHT SLIDERS

All items are priced for 50 pieces unless otherwise stated.

All sliders served on fresh baked buns and include appropriate condiments.

Shredded Buffalo Chicken

\$119

Shredded chicken with a tangy buffalo sauce.

+ Served with creamy ranch and house blue cheese dressing.

Cliff View French Dip

\$139

Tender beef slowly roasted in its own juices, baked with caramelized onions and sliced provolone cheese.

Cuban

\$109

Loaded with ham, roasted pork, swiss cheese, and pickle.

+ Served with honey mustard & spicy beer mustard.

BBQ Pulled Pork

\$119

Tender shredded pork smothered in tangy BBQ sauce.

+ Served with creamy coleslaw.

Croque-Monsieur

\$109

A rich and creamy slider stuffed with ham and gruyere. Smothered in a smooth béchamel and toasted to bubbly perfection.

Cheeseburgers

\$139

Slider-sized patties grilled and topped with cheddar cheese. Served with fresh sliced toppings.

SPECIALTY PRESENTATIONS

FOUNTAINS & FONDUE

All items are priced for 10 pounds unless otherwise stated.

Rental includes staff to maintain fountain table, bamboo skewers, plates and napkins.

Fondues	\$150
Four Cheese	
Craft Beer Cheese	
Fountains	\$135
Nacho Cheese	
Cascading Caramel	
Gourmet Chocolate	
+ Choice of: dark chocolate	
milk chocolate	
white chocolate	

SUGGESTED DIPPING ITEMS

All items are priced for 1 pound unless otherwise stated.

Rice Crispy Squares	\$7
Angel Food Bites	\$12
Artisan Bread Cubes	\$5
Brownie Squares	\$12
Large Puff Marshmallows	\$5
Fresh Market Vegetables	\$10
Fresh Strawberries	\$9
Fresh Apple Slices	\$6
Fresh Pineapple Wedges	\$9
Frozen Bananas	\$2
Mini Baked Pretzels	\$7
Cocktail Smokies	\$8
Crispy Pretzel Rods	\$8

The possibilities are endless! Ask about customized dipping items!

BEVERAGES

Coffee & Tea Bar	\$59
Premium roasted coffee and variety of herbal teas with flavored creamers and sweeteners.	

DECORATIVE FOOD STATIONS

Minimum 25 guests.

Whimsy Candy Station \$5/\$5.50/\$6.50/guest

Small Bar - serves 25-80 guests, 5-7 assorted varieties (6-10 jars)

Medium Bar - serves 80-200 guests, 7-9 assorted varieties (10-13 jars)

Large Bar - serves 200-300 guests, 9-10 assorted varieties (13-18 jars)

+ Candy buffet services include: variety of unique jars, design of the candy buffet, decor of the buffet, ribbons, signage and props, linens for the table, candy bags & candy scoops and tongs.

Fire Roasted Smores Station \$1.75/guest

A delicious array of chocolates, house-made marshmallows, graham crackers & toppings create a fun event for all guests. Indoors or outdoors, create your own masterpiece and eat it too!

+ An additional charge of \$25 per hour will be charged for wood and fire attendant for outside fire pit.

BRIDAL PARTY LUNCHEON

All items are priced for 6-8 guests unless otherwise stated.

Artisan Sub Sandwich Platters \$49

Variety of sliced meats and cheeses served with fresh baked French bread, crisp lettuce, tomatoes, onions, and pickles. Condiments include flavored mayo, mustards and fresh aiolis.

+ Gluten-free options available upon request.

Fiesta Nacho Bar \$59

Homemade tortilla chips, creamy nacho cheese and choice of seasoned ground beef or fajita chicken.

+ Served with a wide selection of toppings, including: jalapenos, black olives, sour cream, salsa, red onions, shredded lettuce and fresh tomatoes.

Delightful Dessert Platter \$16

Chef's choice of fresh baked desserts.

+ Gluten-free options are available upon request.

Mimosa Bar \$49

First...pour some bubbly. Then...splash some juice. Finally...garnish with fruit. Sip Sip Hooray! Today is your day!

Bubbly

Clear Soda * Sparkling Water

Fruit Juice

Orange Juice * Strawberry Juice * Cranberry Juice

Grapefruit Juice * Pineapple Juice * Peach Mango Juice * Raspberry Lemonade

Fruit Garnish

Raspberries * Orange Slices * Blueberries * Strawberries * Pineapple * Peaches * Citrus
Zest Curls

+ 2 Hour Maximum +