

Appetizer Platters

Serves approximately 25 guests

Assorted Cheese & Crackers cheddar, swiss, pepperjack, gorgonzola 65

Baked Brie with Spiced Apples and Walnuts wrapped in pastry, with crackers 90

Vegetable Platter ranch dipping sauce 65

Pate, Assorted Charcuterie and Deli Meats crackers, crostini 95

Deli Meat & Assorted Cheese turkey, ham, summer sausage, cheddar, swiss, gorgonzola, pepperjack, crackers 85

Roasted Sirloin Platter thin slices of roasted sirloin, flame roasted onions and bell peppers, basil mayo, chipotle mayo, herb butter, and silver dollar buns. 125

Antipasto platter artichoke hearts, grilled asparagus, olives, cured meats, pesto mozzarella, marinated vegetables, crackers, crostini 95

Honey Smoked Salmon- full side, with capers, egg, aioli and crackers 160

Dips and Spreads

Spinach & Artichoke Dip crackers, tortilla chips, and crostini 55

Spinach Dip crackers, tortilla chips, and crostini 45

Spiced Shrimp and Artichoke Dip crackers, tortilla chips, and crostini 90

Tortilla Chips & Salsa 35

Taco Dip layers of salsa, sour cream, seasoned meat, lettuce, cheese, tomatoes, onions, and black olives, served with tortilla chips 65

Trio of Tapenades: Classic Olive, Sun-dried Tomato, Roasted Garlic & Artichoke Heart Spreads, crackers, crostini 45

Hummus crackers, crostini, and vegetables

Classic 60 Red Pepper 65 Roasted Beet 65

Queso Dip tortilla chips

Roasted Pepper & Green Chili 45 Roasted Chicken 50 Carne 60

Smoked Salmon Dip crackers, crostini, and tortilla chips

Appetizers

All appetizers are priced by two dozen

Deviled Eggs

Classic 36 Avocado 42 Smoked Salmon 55

Cream Cheese Wraps

Garden Vegetable 40 Turkey, Bacon, Avocado 48 Shrimp Cocktail 50

Silver Dollar Buns- turkey and ham on white and wheat rolls, sides of herb butter, mayo, basil mayo, spicy mayo 55

Shrimp & Peppered Aioli Canapé caper, dill, crostini 55

Philly Egg Rolls prime rib, peppers, onions, cream cheese, swiss, herb dipping sauce 70

Pan-Seared Tuna Canapé peppered crème fraiche, dill, caviar on wonton crisps 68

Shrimp Cocktail

**Shrimp Sizes: Medium 50 Large 75 Extra Large 100*

Roasted Chicken & Chipotle Canapé roasted pepper, chive, chipotle mayo, crostini 40

Bacon Wrapped Shrimp 60

Stuffed Baby Bella Mushrooms

Balsamic Reduction 45 Gorgonzola 48 Crab 55

Pepperoni & Mozzarella Bites Tomato Basil dipping sauce 32

BBQ Smokies 25

Meatballs BBQ, Marinara, or Swedish 25

Wings Dry Rub, Buffalo, BBQ, Teriyaki, or Seven Pepper 48

Walleye Divots tartar 50

Seared Duck Breast Canapé berry sauce, chive, grilled ciabatta 46

Chicken Satay Indian spiced chicken skewers, peanut dipping sauce 48

Pig Wings roasted and sauced pork shanks Buffalo, BBQ, Dry Rub, Teriyaki, or Seven Pepper 55

Breakfast Buffet Options

Minimum of 20 people

Continental Breakfast

Assorted pastries and mini muffins, fresh fruit, coffee 10

Early Bird Breakfast Buffet

Cheddar scrambled eggs, bacon, sausage, breakfast potatoes, fresh fruit, mini muffins, coffee 14

Hearty Breakfast Buffet

Cheddar scrambled eggs, French toast, breakfast potatoes, sausage, bacon, fresh fruit, mini muffins, coffee 15

Omelet Buffet

Chef-made omelet station, cheddar scrambled eggs, breakfast potatoes, bacon, sausage, fresh fruit, mini muffins, and coffee 17

Additions

Assorted Bagels w/Cream Cheese 3ea

Assorted Doughnuts 3ea

Assorted Muffins 3ea

Cinnamon Rolls or Caramel Rolls 3ea

Composed Buffet Options

Minimum of 20 people

Soup and Sandwich

Build your own sandwich with smoked turkey and ham, sliced cheeses, lettuce, tomato and onions, condiments, mixed greens, dressings, pasta salad, pickles, chips, and soup of the day

12

Southwestern

Build your own soft shell taco and taco salad. Seasoned ground beef and chicken, lettuce, tomato, onions, black olives, shredded cheese, and jalapeños. Includes Spanish rice, refried beans, dressings, salsa, and sour cream.

15

Lasagna

Traditional meat, grilled vegetable, or seafood lasagna. Served with house salad or Caesar salad, garlic bread, and parmesan

Add \$3.00 per person for two choices

16

Burger

Build your own burgers, baked beans, potato salad, coleslaw, lettuce, tomato, onion, bacon, mushrooms, sliced cheese, pickles, condiments, and chips

Add \$2.50 per person for Bratwurst, Cheddar brats, or Kosher Hotdogs

14

Baked Chicken

Lightly seasoned baked chicken, potato salad, pasta salad, seasonal fruit and dinner rolls.

16

Pasta

Garlic chicken breast, meat sauce, marinara, and alfredo. Choice of penne, linguini, spaghetti, or fettuccini. Choice of house salad or Caesar salad, garlic bread and parmesan.

18

BBQ

Pork ribs and roasted chicken, smothered in our house barbeque sauce, coleslaw, mashed potatoes and honey buttered rolls.

21

All items are on the buffet. Served salads will require an additional fee of \$1.50 per person.

Buffet Entrée Options

*Includes a choice of salad or soup, vegetable, side, and dinner rolls
Minimum of 20 people*

Wild Rice Stuffed Chicken garlic cream sauce
Classic 17 Cranberry Apple 17 Gorgonzola Bacon 18

Carved Roasted Pork Loin rosemary sauce* 17

Broiled Chicken Breast garlic cream, with or without toasted almonds 16

Walleye Filet deep fried, broiled, parmesan, or almond crusted 24

Carved Slow Roasted Prime Rib au jus* 25

Ducked Chicken pan-fried in duck fat, bacon mushroom cream, chives 18

Broiled Mahi Mahi orange supreme, pomegranate cream, scallions, honey cashews 21

Carved Slow Roasted Sirloin cabernet mushroom sauce* 21

Asparagus Chicken tomato chive butter 18

Herb Chicken baked, bone-in, pan jus 16

Brown Sugar Salmon candied walnuts, brown sugar sauce, scallions 21

Braised Beef Brisket pan sauce 23

Shrimp served broiled with citrus butter sauce, deep fried, or scampi 23

Berry Bourbon BBQ Pork Ribs 24

*For two entrée choices add \$3 to the greater, for three entrée choices add \$5 to the greater
All items are on the buffet. Served salads will require an additional fee of \$1.50 per person.*

**Carved Attendant Fee of \$50.00*

Plated Entrée Options

Served with your choice of salad or soup, vegetable, side, and dinner roll

Wild Rice Stuffed Chicken garlic cream sauce
Classic 17 Cranberry Apple 17 Gorgonzola Bacon 18

Roasted Pork Loin rosemary sauce 17

Slow Roasted Prime Rib Au jus 25

Brown Sugar Salmon candied walnuts, brown sugar sauce, scallions 21

Chicken Breast Supreme with or without almond 16

Walleye Filet broiled, deep fried, parmesan, or almond crusted 24

Ducked Chicken pan-fried in duck fat, bacon mushroom cream, chives 18

Broiled Mahi Mahi orange supreme, pomegranate cream, scallions, honey cashews 21

8oz Grilled Sirloin 20

BBQ Pork Ribs

Half Rack 19 Full Rack 24

Asparagus Chicken tomato chive butter 18

Braised Beef Brisket pan sauce 23

Shrimp served broiled with citrus butter sauce, deep fried, or scampi 23

8oz Filet Mignon gorgonzola demi-glace 30

Crown Roast of Pork peppercorn pan jus 24

Broiled Lobster Tail drawn butter 35

Duo of Filet Mignon with cabernet demi glace and drizzled with truffle oil
and BF Shrimp deep fried, scampi, or broiled with citrus beurre blanc 42

Seafood Trio~ Lobster Tail, BF Shrimp deep fried, scampi, or broiled with citrus beurre blanc **and**
Walleye Filet broiled, deep fried or almond crusted 48

For two entrée choices add \$2 per entrée, for three entrée choices add \$3 per entrée

Side Accompaniments

Vegetable

*Sugar Snap Peas with Roasted Red Peppers,
Green Beans with or without almonds
California - broccoli, cauliflower and carrots
Island - broccoli, golden carrots, green beans and red pepper
Mediterranean- cauliflower, broccoli, carrots, onion petals and peppers
Roasted Root Vegetables with balsamic-maple reduction
Chef's Blend- green beans, carrots, radishes*

Sides

*Garlic Mashed
Baked Potato
Parsley-Buttered Baby Reds
Parmesan and Cream Roasted Potatoes
Northwoods Rice- wild rice, red rice, brown rice, and amaranth
German Potato Salad- served warm with bacon and grain mustard
Mac & Cheese
Honey Cinnamon Glazed Sweet Potatoes
Twice Baked Potato *Additional \$2.00 charge per person*
Au Gratin Potatoes * Additional \$2.00 charge per person**

Salad or Soup

*House Salad
Caesar*

*Soup Options: Cream of Chicken and Wild Rice, Prime Rib & Pepper Jack, New England Clam Chowder,
Five Bean and Ham, Chicken Tortilla, Butternut Squash Bisque with Rum Crème Fraiche, Chicken Noodle,
Italian Beef and Barley, Tomato, Shrimp and Lobster Bisque, Cheddar Ham and Potato, Beef Stew, Chili,
or your favorite*

Dessert Options

Ice Cream Sundae

4.50

Oreo Brownie Sundae with Chocolate Sauce

6.50

Apple Crisp 5 A la mode 6

New York Vanilla Cheesecake with assorted sauces

6.50

Black Forest Cake

6.50

Chocolate Mousse Torte

6.50

Bread Pudding with vanilla bean crème anglaise

6.50

Chocolate Mint Mousse Pie

6.50

Drinks and Snacks

Fruit Punch
30 per Gallon

Coffee
60 per Urn

Iced Tea or Lemonade
30 per Gallon

Orange Juice
10 per Carafe

Soda
8 per pitcher, 1.50 per can

Gardetto's Party Mix
35

Onion Dip & Chips
35

Tortilla Chips & Salsa
35

Mixed Nuts
40

Cookies dozen
24