

## **Appetizer Platters**

*Serves approximately 25 guests*

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

**Baked Brie with Spiced Apples and Walnuts** wrapped in pastry, served 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**

*Serves approximately 25 guests*

**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 54

**Walleye Divots** tartar 50

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

**Chicken Satay** curry spiced chicken skewers, peanut dipping sauce 48

**Riblets** Roasted and sauced pork ribs 48

### **Remove Please**

**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 salad and 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*

17

### **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*

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

**Roasted Pork Loin** rosemary sauce\* **18**

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

**Prime Rib** slow roasted, au jus, horseradish, horseradish cream **28**

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

**Broiled Mahi Mahi** avocado-orange relish, honey herb sauce **22**

**Roasted Sirloin** slow roasted, cabernet mushroom sauce\* **23**

**Asparagus Chicken** tomato chive butter **18**

**Herb Chicken** baked, bone-in, pan jus **17**

**Brown Sugar Salmon** candied walnuts, brown sugar sauce, scallions **23**

**Braised Beef Brisket** pan sauce **24**

**Wild Rice Chicken** broiled chicken breast on a bed of wild rice, garlic cream sauce  
Classic **19** Cranberry Apple **19** Gorgonzola Bacon **20**

**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 Chicken** broiled chicken breast on a bed of wild rice, garlic cream sauce  
Classic 19 Cranberry Apple 19 Gorgonzola Bacon 20

**Roasted Pork Loin** rosemary sauce 18

**Prime Rib** slow roasted, au jus, horseradish cream 28

**Brown Sugar Salmon** candied walnuts, brown sugar sauce, scallions 23

**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 19

**Broiled Mahi Mahi** avocado-orange relish, honey herb sauce 22

**8oz Grilled Sirloin** 21

**BBQ Pork Ribs**

Half Rack 19 Full Rack 24

**Asparagus Chicken** tomato chive butter 18

**Braised Beef Brisket** pan sauce 24

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

**8oz Filet Mignon** cabernet demi-glace 30

**Crown Roast of Pork** peppercorn pan jus 24

**Broiled Lobster Tail** drawn butter 36

**Surf & Turf** Filet Mignon with cabernet demi glace and your choice of shrimp  
deep fried, scampi, or broiled with citrus butter sauce 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 Fraîche, 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***

6.75

### ***Black Forest Cake***

6.75

### ***Chocolate Mousse Torte***

6.75

### ***Caramel Roll Bread Pudding with vanilla bean crème anglaise***

6.75

### ***Chocolate Mint Mousse Pie***

6.75

## ***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