

Heidel House Resort & Spa
Banquet Menu



BREAKFAST BUFFETS

The Green Lake Continental | \$17.00 per person

Freshly baked muffins, Wisconsin butter, danish, yogurt and granola, seasonal fresh fruit display, assorted juices, freshly brewed coffee and hot tea

Midwest Buffet | \$18.00 per person

Scrambled eggs, bacon, hashbrowns, freshly baked muffins, Wisconsin butter, danish, seasonal fresh fruit display, assorted juices, freshly brewed coffee and hot tea

Energy Continental | \$18.00 per person

Fresh fruit cups, granola-yogurt parfaits, breakfast energy bars, individual flavored yogurts, bagels with cream cheese and peanut butter, homemade trail mix, assorted juices, freshly brewed coffee and hot tea

Brunch | \$27.00 per person

Chicken with sun-dried tomato sauce, garlic mashed potatoes, chef's vegetable, dinner rolls, Wisconsin cheese and cracker display, mixed green salad station, scrambled eggs, bacon, hashbrowns, freshly baked muffins with Wisconsin butter, danish, seasonal fresh fruit display, miniature dessert display, assorted juices, freshly brewed coffee and hot tea

BREAKFAST BUFFET ADDITIONS

Hot Breakfast Items

Priced per person

Ⓞ Fluffy Scrambled Eggs | \$3.00
Wisconsin cheddar cheese

Ⓞ Heidel House Hashbrowns | \$3.00
With onions

Ⓞ Wisconsin Cheesy Hashbrowns | \$3.00

Buttermilk Pancakes | \$3.25

✓ Ⓞ Steel Cut Oatmeal | \$3.00

Croissant Sandwich | \$4.00
Scrambled eggs, thinly sliced ham
and swiss cheese

Protein Breakfast Options

Priced per person

Ⓞ Hickory Smoked Bacon | \$2.50

Ⓞ Maple Glazed Sausage | \$2.50

Ⓞ Slow Roasted Hickory Smoked Ham | \$2.50

Breakfast Burritos | \$5.00

Wisconsin cheddar cheese, chorizo,
scrambled eggs, fresh salsa

Eggs Benedict | \$5.00

English muffin, poached egg,
Canadian Bacon and Hollandaise sauce

Ⓞ *Egg Station*
\$7.00 per person

Eggs or Frittatas Made to Order

Smoked ham, bacon, chicken, sliced mushrooms,
diced bell peppers, diced tomatoes,
diced onions, spinach,
Wisconsin cheddar cheese

Omelette Station

Smoked ham, bacon, sausage,
diced onions, sliced mushrooms, spinach,
diced tomatoes, diced bell peppers,
Wisconsin cheddar cheese

Egg beaters and egg whites are also available.

For more options, consider adding a
Specialty Display (located on page 12).

PLATED BREAKFAST

Plated breakfasts include freshly baked muffins, preserves, butter, freshly brewed coffee, hot tea and assorted juices.

Applewood Smoked Bacon & Wisconsin Cheddar Quiche | \$14.00 per person
Served with hashbrowns and fresh fruit garnish

Classic Eggs Benedict | \$15.00 per person
English muffin, Canadian bacon, poached eggs, chive hollandaise, hashbrowns

GF Two & Two | \$14.00 per person
Two eggs scrambled, two pieces of applewood bacon or country sausage, hashbrowns

Thick Cut French Toast | \$12.00 per person
Fresh berries, maple syrup, applewood bacon or country sausage

Breakfast Taco | \$14.00 per person
Eggs, guacamole, queso fresco, pico de gallo, flour tortilla, cilantro cream

Country Benedict | \$15.00 per person
Buttermilk biscuit, sausage patties, poached eggs, country gravy, hashbrowns

BREAKFAST A LA CARTE

Assorted Danish \$19.00 dozen · **Assorted Muffins** \$22.00 dozen · **Hot Cinnamon Rolls** \$19.00 dozen
Fresh Baked Cake Donuts \$19.00 dozen · **Homemade Granola Parfaits** \$5.00 each · **Bagels** \$19.00 dozen
Racine Kringles® \$19.00 dozen · **Assorted Yogurts** \$3.00 each · **Whole Fruit** \$2.25 each
Individual Granola Bars \$2.50 each · **Dried Fruit** \$28.00 lb. · **Sliced Fruit Display** \$5.00 per person
Coffee or Hot Tea \$29.00 gallon · **Assorted Sodas (Pepsi Products)** \$2.50 each
Bottled Water \$2.50 each · **Flavored Water** lemon, lime, apple spice, mint \$10.00 gallon
Milk \$10.00 pitcher · **Juice** grapefruit, orange, tomato, apple, cranberry \$20.00 pitcher
Lemonade \$17.00 pitcher · **Iced Tea** \$17.00 pitcher · **Power Drinks and Gatorade** \$4.00 each
Rockstar Energy Drink \$4.50 each · **Hot Chocolate** marshmallows, whipped cream \$20.00 gallon

BREAKFAST BEVERAGE STATIONS

Bloody Mary Bar | \$10.00 per person
Tito's vodka, assorted bloody Mary mixes, medley of garnishes

Traditional Mimosa | \$7.00 per person
California sparkling wine, orange juice, orange slices

Heidel House Mimosa | \$10.00 per person
La Marca Prosecco, pineapple juice, cranberry juice, seasonal fresh berries

Flavored Coffee Station | \$5.00 per person
Premium roast coffee, flavored syrups, whipped cream, cinnamon, nutmeg

THEMED BREAK PACKAGES

Morning Breaks

Rise & Shine Break | \$10.00 per person

Orange cranberry muffins, orange glazed donut holes, orange segments, citrus yogurt parfaits, fresh orange juice

Corporate Energizer | \$9.00 per person

Seasonal fruit breads, whole apples, bananas, whole grain granola, cereal bars, assorted soda, bottled water, coffee

Fresh Start | \$10.00 per person

Build-Your-Own parfaits from an assortment of fresh and dried fruits, yogurt, homemade granola, freshly baked muffins, bottled water, fruit juice

V GF Trail Mix Break | \$10.00 per person

An assortment of dried fruit, mixed nuts, granola, chocolate pieces, bottled water, coffee

Afternoon Breaks

V GF The Farmer's Market (seasonal) | \$12.00 per person

Farm fresh fruits and vegetables, local cheese display, natural juices, variety of nuts, soda, bottled water

Citrus Break | \$10.00 per person

Oranges, lemon bars, citrus sugar cookies, scones, lemon curd, orange glazed chicken bites, orange juice, lemonade, limeade

Southwest Siesta | \$11.00 per person

Tri-color chips, salsa, spicy black bean dip, red pepper cheese dip, sour cream, guacamole, diced green onion, warm jalapeño cornbread, green chili butter, assorted sodas, bottled water

Packerland | \$12.00 per person

Soft pretzels, spicy brown mustard, Wisconsin cheese sauce, dry roasted peanuts, tortilla chips, salsa, cheese curds, potato chips, french onion dip, assorted sodas, lemonade, iced tea

Sweet Breaks

Brownie Break | \$9.00 per person

Assorted brownies, 2% milk, fresh brewed coffee, assorted sodas

Cookie Monster | \$10.00 per person

Assorted freshly baked cookies, chewy fudge brownies, gourmet dessert bars, 2% milk, freshly brewed coffee, assorted sodas

Gourmet Ice Cream Shoppe | \$12.00 per person

Vanilla bean ice cream, chocolate chip ice cream, hot fudge, butterscotch, strawberry sauce, crushed pineapple, whipped cream, chopped almonds, chocolate, peanut butter chips, crushed oreos, M&M's, maraschino cherries, Sprecher sodas

A LA CARTE

✓ GF Mixed Nuts | \$22.00 lb.

✓ GF Dry Roasted Peanuts | \$17.00 lb.

Tortilla Chips | \$20.00 lb.
Salsa, guacamole

Potato Chips & Onion Dip | \$16.00 lb.

GF Seasoned Popcorn | \$16.00 lb.
Ranch, cajun, cheddar seasonings

Warm Pretzels | \$3.00 per person
Whole grain mustard dipping sauce

Snack Mix | \$24.00 lb.

Whole Fruit | \$2.25 each

Homemade Cookies | \$19.00 dozen

Assorted Miniature Desserts | \$4.50 each

Gourmet Dessert Bars | \$23.00 dozen

Fudge Brownies | \$21.00 dozen

Candy Bars | \$2.50 each



PLATED LUNCHES

Plated lunches include your choice of soup or salad, freshly baked rolls, dessert, coffee and iced tea.

Chicken Picatta | \$18.00 per person

Lemon caper beurre blanc, linguine, roasted asparagus

GF **Chicken with Sun-Dried Tomato Sauce** | \$18.00 per person

Sun-dried tomato sauce, boursin mashed potatoes, green beans

Penne Pasta & Roasted Chicken | \$19.00 per person

Wild mushrooms, sun-dried tomatoes, pine nuts, asiago cheese

Grilled Chicken Bruschetta Sandwich | \$18.00 per person

Sun-dried tomato aioli, fresh mozzarella, tomatoes, basil, brioche bun, ranch fries

Pacific Salmon | \$23.00 per person

Cilantro lime beurre blanc, lemon parsley mashed potatoes, market fresh vegetables

GF **Grilled Mahi Mahi Tacos** | \$21.00 per person

Coleslaw, pickled red onion, avocado, radishes, tortilla chips, salsa

Herb Roasted Pork Loin | \$18.00 per person

Marsala portobello mushroom sauce, root vegetables

V **Fettuccini with Plum-Tomato Garlic-Basil Sauce** | \$17.00 per person

Seared tomatoes, spinach, swiss chard

Chef's Seasonal Vegetarian Dish | \$16.00 per person

Farm fresh vegetables

Soup or Salads

Chicken Noodle Soup

Soup du Jour

V **GF** **House Salad**

Caesar Salad

V **GF** **Seasonal Fruit** Add \$2.00/person

GF **Spinach Salad**

Strawberries, candied pecans,
feta cheese, balsamic vinaigrette

Add \$2.00/person

Desserts

Tiramisu

Chocolate Mousse
Fresh berries

Mom's Chocolate Cake

Caramel Apple Pie

Carrot Cake with Caramel Sauce

Chocolate Ganache Layer Cake
Crème anglaise

New York Cheesecake

LUNCHEON SALADS

Luncheon salads include freshly baked rolls, chef's seasonal dessert, coffee and iced tea.

Grilled Chicken or Salmon Caesar Salad | \$15.00 per person

Chicken or salmon, romaine, garlic croutons, parmesan cheese, Caesar dressing

Cheeseburger Salad | \$20.00 per person

Beef patty, chopped romaine, shredded cheese, diced tomatoes, red onions, chopped pickles, cheese curds, thousand island dressing

Heidel Chicken & Fruit Salad | \$16.00 per person

Fresh seasonal fruits, mixed nuts, Wisconsin cheeses

GF Chop Salad | \$15.00 per person

Iceberg lettuce, bacon, tomatoes, avocado, feta cheese, lime vinaigrette

GF Chef's Salad | \$15.00 per person

Romaine lettuce, julienne turkey, ham, cheddar, swiss cheese, hard boiled egg, broccolini, peas, cucumber, carrots, fresh tomatoes with your choice of dressing

GF Berry Feta Salad | \$16.00 per person

Spinach, feta cheese, berries, candied pistachios, strawberry poppy seed dressing

Mediterranean Salad | \$14.00 per person

Romaine lettuce, Greek dressing, red onion, cucumber, cherry tomatoes, kalamata olives, feta cheese, whole wheat flat bread
Add chicken for \$4.00 or shrimp for \$6.00 (4 pieces)

✓ GF Portobello Mushroom Salad | \$16.00 per person

Mix greens, raspberry vinaigrette, blueberries, pecans, dried cranberries, grilled portobello

GF Mango Chicken Salad | \$15.00 per person

Farm fresh greens, mango aioli, nuts, micro greens



LUNCHEON SANDWICHES

Luncheon sandwiches include chef's dessert, coffee and iced tea.

Chicken Bacon Avocado Panini | \$14.00 per person

Guacamole, cheddar, Swiss cheese, ranch fries

Pesto Chicken Baguette | \$14.00 per person

Fresh mozzarella, sliced tomato, French baguette, ranch fries

Steakhouse Sirloin Sandwich | \$18.00 per person

Caramelized onions, provolone cheese, horseradish aioli, French baguette, ranch fries

Southern Pulled Pork | \$15.00 per person

Brioche roll, sweet potato fries

Sautéed Walleye Sandwich | \$18.00 per person

Bacon, lettuce, tomato, brioche roll, tomato aioli, Cajun potato wedges

California Club | \$15.00 per person

Mesquite smoked turkey, avocado, tomato, applewood smoked bacon, Wisconsin pepperjack cheese, ciabatta roll, chips

Buffalo Chicken Wrap | \$16.00 per person

Red pepper tortilla, cheddar cheese, ranch dressing, romaine lettuce, red onion, ranch fries

Roasted Vegetable Wrap | \$12.00 per person

Slow roasted vegetables, tomato, fresh greens, balsamic vinaigrette, spinach tortilla, pasta salad

BOXED LUNCHESES

Boxed lunches include fresh fruit, chips, a cookie and soft drink.

Mesquite Turkey | \$16.00 per person

Green leaf lettuce, roasted red peppers, provolone cheese, ciabatta roll

Deli Wrap Box | \$16.00 per person

Swiss cheese, smoked turkey, French baguette

Slow Roasted Sliced Beef | \$16.00 per person

Wisconsin cheddar, lettuce, vine-ripened tomatoes, red peppers, caramelized onions, French bread

Vegetarian Wrap | \$14.00 per person

Whole wheat tortilla, sun-dried tomato, marinated grilled vegetables, fresh mozzarella, mixed greens

Market Wrap | \$16.00 per person

Sun-dried tomato tortilla, chicken, Wisconsin cheddar, lettuce, sliced tomatoes, red onions, avocado ranch dressing

Add Ons

Chef's Pasta Salad | \$2.00 · **Chef's Fruit Salad** | \$3.00

Chef's Potato Salad | \$2.00 · **Chef's Vegetable Salad** | \$2.00

LUNCH BUFFETS

*Lunch buffets include freshly brewed coffee and iced tea.
Lunch buffets require a minimum of 30 people or a fee of \$2.00 per person applies*

The Tailgate | \$25.00 per person

Sirloin patties, Spotted Cow braised onions, marinated chicken breast, Wisconsin bratwurst, sauerkraut, coleslaw, fresh fruit display, Wisconsin cheese board, potato chips, assorted breads, cupcakes, brownies

Italian | \$26.00 per person

Grilled garlic chicken, marsala demi-glace, pasta pomodoro, sausage and peppers, tomato capri salad, Caesar salad, minestrone soup, green beans, breadsticks, herbed focaccia, tiramisu

EXPRESS LUNCH BUFFETS

*Express lunch buffets include freshly brewed coffee and iced tea.
Express lunch buffets require a minimum of 15 people.*

New York Deli | \$19.00 per person

Slow roasted beef, smoked turkey, cured ham, salami, cheddar, swiss, provolone cheeses, lettuce, sliced tomatoes, red onions, deli relishes, dill potato salad, assorted breads, chicken noodle soup, New York cheesecake, strawberry sauce

Soup & Salad Bar | \$25.00 per person

Chef's soup of the day, Wisconsin cheese soup, romaine, mixed greens, pasta salad, tuna salad, fresh fruit platter, assorted dressings, fresh seasonal vegetables, warm rolls, carrot cupcakes

Illinois Avenue Buffet | \$27.00 per person

Almond crusted chicken breast, orange-soy glaze, baked salmon, pineapple sweet chili sauce, rice pilaf, lemon-parsely mashed potatoes, grilled asparagus, fresh fruit salad, mixed greens, dijon horseradish dressing, raspberry vinaigrette, ranch dressing, chef's choice dessert

The Wrapper | \$20.00 per person

Assortment of housemade wraps, romaine lettuce, grilled vegetables, pasta salad, fruit salad, pomegranate cranberry vinaigrette, Caesar dressing, lemon basil vinaigrette, brownies, cookies

COLD HORS D'OEUVRES

Cold hors d'oeuvres require a minimum of one full order. (50 pieces)

Beef Tenderloin on Silver Dollar Rolls

Creamy horseradish sauce

\$135.00/order

Traditional Tomato Bruschetta

Balsamic reduction

\$125.00/order

GF Gulf Shrimp Cocktail

Bourbon cocktail sauce

\$180.00/order

GF Fruit Skewers

Honey balsamic glaze

\$125.00/order

California Rolls, Spicy Tuna Rolls with Assorted Sushi

Market Price/Order

GF Smoked Turkey & Asparagus Wraps

\$120.00/order



GF Wisconsin Skewer

Fresh cheese curds, bratwurst,
whole grain mustard dipping sauce

\$125.00/order

GF Cilantro Pineapple Shrimp Skewers

Sweet cilantro citrus glaze

\$180.00/order

Cold Smoked Scottish Salmon

Cucumber fennel salad, toasted brioche

\$140.00/order

Shrimp Avocado Bruschetta

Roasted red pepper, red onion, toasted baguette

\$180.00/order

GF Antipasto Skewer

Kalamata olives, sun-dried tomatoes,
artichoke hearts, fresh mozzarella

\$160.00/order

GF Ceviche Shooter

Shrimp, avocado, tomato, cilantro lime vinaigrette

\$160.00/order



HOT HORS D'OEUVRES

Hot hors d'oeuvres require a minimum of one full order. (50 pieces)

**Caramelized Onion &
Smoked Gouda Tartlets**
\$140.00/order

Crab Cakes with Cajun Remoulade
Whole grain mustard
\$170.00/order

✓ **Vegetable Egg Roll**
\$125.00/order

Bacon Wrapped Water Chestnuts
\$125.00/order

GF **Maple Tossed Bacon Wrapped Scallops**
Maple glazed
\$135.00/order

Kalamata Olive & Artichoke Tart
\$145.00/order

Chicken Empanada
\$135.00/order

Italian Sausage Calzone
Spicy tomato sauce
\$135.00/order

Seafood Stuffed Mushroom Caps
Cilantro lime sauce
\$150.00/order

GF **Crisp Pork Belly with Asian Dressing**
Sesame ginger vinaigrette
\$125.00/order

Beef Wellington
\$150.00/order

Breaded Ravioli Bites
Sweet tomato basil sauce
\$125.00/order

Crab Rangoons
\$120.00/order

Buffalo Chicken Spring Rolls
Bleu cheese dipping sauce
\$135.00/order

Meatballs
Choice of sauce: bourbon barbecue, teriyaki,
swedish or sweet chili sauce
\$110.00/order

GF **Chili Lime Chicken Kabob**
Poblano peppers
\$135.00/order



SPECIALTY DISPLAYS

Specialty displays are limited to 1 1/2 hours with a minimum of 25 people.



Wisconsin Cheese & Sausage Display | \$8.00 per person

Assortment of Wisconsin's finest cheeses, cheese curds, summer sausage, seasonal berries, assorted crackers

Assorted Miniature Focaccia Sandwiches | \$3.50 per person

Herb roasted turkey, peppered roast sirloin, grilled chicken breast

✓ GF Vegetable Crudite with Chef's Herb Dip | \$5.00 per person

Farm fresh vegetables, blue cheese dip, fresh herb dip

Bruschetta | \$4.50 per person

Tomato basil, feta salad, hummus, olive tapenade, crostini

GF Antipasto Display | \$5.00 per person

Italian cured meats, cheeses, marinated vegetables, olives

Whole Roasted Salmon | \$195.00

Chopped hard-boiled egg, red onion, capers, cucumbers, lemon wedges, toast points

GF Seafood Cocktail Display | Market Price per person

Jumbo shrimp, oysters on a half shell, smoked whitefish, chilled mussel salad, cocktail sauce, lemon wedges, remoulade. (Limit 5 pieces per person)

✓ Hummus | \$4.00 per person

Roasted red pepper, garlic hummus, grilled pita bread, sliced cucumbers, carrots

GF Mashed Potato Bar | \$14.00 per person

Red bliss, Yukon gold, sweet potatoes, bacon, cheeses, chives, wild mushrooms, hot peppers, tomatoes, chicken, shrimp

Salad Station | \$14.00 per person

Three kinds of lettuce, chef's pasta salad, mango chicken salad, sour cream chive potato salad, assorted salad toppings, three kinds of dressing

Sweet Table | \$14.00 per person

Miniature desserts, chocolate cake, cheesecake, fresh strawberries, chocolate mousse cups, chocolate dipped strawberries, sliced fruit, assorted cupcakes

CHEF ATTENDED DISPLAYS

*Chef attended stations are limited to 1 1/2 hours with a minimum of 25 people.
Chef's fee of \$100 per station applies.*

Pasta Station | \$15.00 per person

Penne, tortellini, zesty marinara, pesto cream, Alfredo or wild mushroom cream, roasted garlic, fresh basil chiffonade, fresh parmesan, sun-dried tomatoes, marinated artichokes, kalmata olives, fresh baked Italian garlic bread
Add charbroiled chicken or sautéed shrimp for an extra \$3.00 per person

Fajita Station | \$16.00 per person

Tequila flamed chicken, tart lime marinated sirloin, bell peppers, flour tortillas, garden salsa, Wisconsin cheddar, guacamole, sour cream

Carved Heidel House Prime Rib | \$400.00

Au jus, horseradish cream, maitre'd butter, assorted dinner rolls; serves 40 people

Carved Grilled Beef Tenderloin | \$300.00

Horseradish cream, dijon mustard and assorted dinner rolls; serves 20 people

Carved Roasted Pork Steamship | \$150.00

Dijon aioli, red onion marmalade, dinner rolls; serves 25 people

Carved Herb Roasted Turkey Breast | \$160.00

Cranberry aioli, roasted garlic butter, assorted dinner rolls; serves 25 people

Chef Attended Dessert Station

Ice Cream Shoppe | \$8.00 per person

Vanilla bean ice cream, chocolate chip ice cream, hot fudge, caramel, fresh strawberries, pineapple chunks, whipped cream, chopped almonds, chocolate pieces, peanut butter chips, pretzels, crushed oreos, M&Ms, maraschino cherries
Banquet server to scoop ice cream

Chocolate Dipping | \$10.00 per person

Strawberries, bananas, pineapple, pretzel rods, brownies, cookies, nuts



PLATED DINNER ENTRÉES

Plated dinner entrées include soup or salad, chef's seasonal starch and vegetable, freshly baked rolls, dessert, coffee and tea.

Seafood Dinner Entrées

Seafood Primavera | \$38.00 per person
Shrimp, scallops, vegetable cream sauce, penne pasta

Pecan Crusted Walleye | \$35.00 per person
Orange cranberry butter, citrus tartar sauce

Atlantic Salmon | \$32.00 per person
Maple barbeque glaze

Ⓞ **Roasted Halibut** | \$40.00 per person
Sun-dried tomato vodka sauce

Vegetarian Dinner Entrées

Ⓞ **Vegetable En Papillote** | \$26.00 per person
Grilled squash, portobello mushroom, bell peppers, tomato, basil, boursin cheese

Ⓞ **Eggplant Parmesan** | \$26.00 per person
Chef's choice of pasta

Vegetable Pie | \$26.00 per person
Russet potatoes, garlic, plum tomatoes, yellow squash, zucchini, fresh herbs

Ⓞ **Gluten Free Pasta** | \$28.00 per person
Tomato basil cream sauce, spinach, farm fresh vegetables

Ⓞ **Roasted Vegetable Napoleon** | \$26.00 per person
Eggplant, squash, zucchini, tomato herb sauce

Chicken Dinner Entrées

Chicken Picatta | \$26.00 per person
Lemon caper beurre blanc

Pastry Wrapped Chicken | \$28.00 per person
Boursin cheese, mushroom duxelle

Ⓞ **Herb Roasted Organic Chicken** | \$24.00 per person
Lemon herb sauce

Chicken a la Oscar | \$28.00 per person
Crab, asparagus, hollandaise sauce

PLATED DINNER ENTRÉES

Plated dinner entrées include soup or salad, chef's appropriate starch and vegetable, freshly baked rolls, butter, dessert, coffee and tea.

Beef & Pork Dinner Entrées

Filet with Scallop & Shrimp Skewer | \$55.00 per person

Bourbon mushroom sauce, sun-dried tomato butter

GF **Surf & Turf** | \$65.00 per person

Petit filet, lobster tail, cognac cream sauce

Grilled Beef Tenderloin | \$40.00 per person

Bourbon mushroom sauce

Heidel House Prime Rib | \$39.00 per person

Horseradish cream, beef jus

12 oz. New York Strip | \$40.00 per person

Served with red wine shallot sauce

GF **Wisconsin Pork Loin** | \$28.00 per person

Spicy beer mustard sauce

Add Ons

Shrimp Skewer | \$8.00 per person

Sautéed Scallops | \$15.00 per person

Crab Cakes | \$10.00 per person



PLATED ENTRÉE OPTIONS

Salad

Ⓜ GF **House Salad**

Cucumber, carrots, tomatoes, dressing

Ⓜ GF **Greek Salad**

Tomato, cucumber, kalamata olives, feta cheese, creamy feta dressing

Ⓜ GF **Baby Wedge Salad**

Bacon, tomato, cucumber, bleu cheese dressing

Ⓜ GF **Chop Salad**

Iceberg lettuce, bacon, tomatoes, avocado, feta cheese, lime vinaigrette

Ⓜ GF **Spinach Salad**

Strawberries, red onion, candied pecans, feta cheese, balsamic dressing

Caesar Salad

Soup

Tomato Basil Soup

Lobster Bisque with Sherry *add \$4.00/person*

Cream of Wild Mushroom & Rice Soup *add \$3.00/person*



Dessert

Tiramisu

Chocolate Mousse

Key Lime Tarts

Chocolate Ganache Layer Cake

New York-Style Cheesecake

Carrot Cake

DINNER BUFFETS

*Dinner buffets include freshly baked rolls, coffee and iced tea.
Dinner buffets require a minimum of 30 people or a fee of \$4.00 per person applies*

Taste of the Midwest | \$32.00 per person

Wisconsin beer cheese soup, chop salad, chicken picatta, cornmeal crusted walleye, spring rice blend, parmesan pesto green beans, cupcakes, apple tart, strawberry shortcake

Heidel Seafood | \$42.00 per person

Seafood chowder, shrimp Creole, fried perch, Great Lakes walleye, coleslaw, parsley potatoes, corn on the cob, macaroni and cheese, strawberry shortcake, apple crisp

Pizza & Pasta | \$30.00 per person

Gourmet pizzas, penne with meatball marinara, pasta Alfredo, Caesar salad, garlic bread, seasonal fruit platter, assorted pastries

Heartland Buffet | \$29.00 per person

Wisconsin chopped salad, chicken noodle soup, meatloaf, mushroom gravy, rotisserie style chicken, loaded mashed potatoes, macaroni and cheese, grilled farm fresh vegetables, cornbread, buttermilk biscuits, apple crisp, peach crisp

The Italian Feast | \$35.00 per person

Baby spinach salad, grilled vegetables, marinated chicken breast, gorgonzola cheese sauce, shallot rosemary walleye, penne with roasted pepper and tomato sauce, sautéed rapini, wild mushroom risotto, cream puffs, tiramisu

COOKOUTS

*Cookouts include iced tea, coffee and lemonade.
Cookouts require a minimum of 30 people or a fee of \$4.00 per person applies.*

Pig Roast | \$42.00 per person

Slow roasted whole pig, trio of barbecue sauces, herb grilled chicken, coleslaw, garden fresh salad, fresh fruit platter, grilled sweet corn, mashed potato bar, brownies, apple crisp

Barbecue | \$36.00 per person

Jamaican jerked beef brisket, slow roasted pork shoulder, Creole barbecued shrimp, seasonal vegetables, cornbread, coleslaw, spicy baked beans, macaroni and cheese, caramel apple pie

Hattie Sherwood | \$32.00 per person

Charbroiled steak burgers, grilled chicken, Wisconsin bratwurst, Spotted Cow braised sauerkraut, Wisconsin cheese platter, baked beans, coleslaw, fresh fruit display, potato salad, breads and rolls, assorted pastries

Steak & Seafood Feast | \$60.00 per person

New York strip steaks, seared mushrooms and onions, barbecued shrimp skewers, herb crusted walleye, crab mashed potatoes, farm fresh vegetables, mixed garden salad, fresh fruit display, chocolate cake, cheesecake, berry compote

CHILDREN'S CORNER

*Children's entrées include applesauce or fresh fruit, chocolate chip cookies and milk.
Children's entrées can be turned into a buffet for \$14.00 per person.*

Macaroni & Cheese

French Fries

\$10.00 per person

Chicken Tenders

French Fries

\$10.00 per person

Spaghetti & Meatballs

Tomato Sauce

\$10.00 per person

Kids Grilled Cheese

French Fries

\$10.00 per person

Kids Burger

French Fries

\$10.00 per person

Personal Pan Cheese Pizza

\$10.00 per person



LATE NIGHT SNACK MENU

Late night snacks require a minimum of 30 people.

Carnitas Taco Bar

Flour tortillas, cheddar cheese,
pico de gallo, sour cream

\$6.00 per person

Warm Pretzel Sticks

Wisconsin cheese dip

\$3.00 per person

Nacho Bar

Chili con queso, tomatoes, onions, salsa,
pickled jalapeño, tortilla chips

\$4.00 per person

Assorted Mini Grilled Cheeses

\$3.00 per person

Chicken Wings

Buffalo or barbecue sauce

\$1.75 per piece

Assorted Homemade 16" Pizzas

\$20.00/pizza

Sliders

Cheddar cheese, condiments

\$10.00 per person

Mini Corn Dogs

Ketchup, mustard

\$50.00 for 50 pieces

BEVERAGES

Hosted & Cash Bars

	Host Bar	Cash Bar
Premium Brands	\$6.75	\$7.00
Call Brands	\$5.25	\$5.50
House Brands	\$4.75	\$5.00
Imported Beer	\$4.25	\$4.50
Domestic Beer	\$3.50	\$3.75
Cordials	\$7.25	\$7.50
House Wine	\$5.75	\$6.00
Bottled Water	\$2.00	\$2.25
Pepsi Products	\$2.00	\$2.25

Draft Beer Selection

Domestic Beer

1/2 Barrel - \$300.00

Imported Beer

1/2 Barrel - See Manager for Pricing

Various Types Available Including Micro Brew
Selections Upon Request

Coolers

Coolers are available with a \$25.00 deposit. The deposit will be returned upon completion of the event and upon return of the cooler. Beverages will be charged per consumption. Please contact your Event Manager to make arrangements.

Package Bars

1 Hour

Premium Brands - \$19.00

Call Brands - \$17.00

House Brands - \$15.00

2 Hours

Premium Brands - \$28.00

Call Brands - \$25.00

House Brands - \$22.00

3 Hours

Premium Brands - \$33.00

Call Brands - \$31.00

House Brands - \$27.00

Each Additional Hour

\$12.00/person

Wines

An extensive list of domestic wines are available from the Catering department. Your Event Manager can assist you in the proper matching of wine to your meal and your budget.

House Wine - \$22.00/bottle

BEVERAGE POLICY

A \$75.00 per bartender charge will be applied to all bars if a minimum \$250.00 in sales is not met. Drink tickets are available. Contact your Event Manager for details.

Contact your Event Manager today!



Heidel House
Resort & Spa

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