

# CATERING + BAR

BY CELEBRATION ON WELLS



# BELLA VISTA SUITES

# NOTES OF IMPORTANCE

- The Service Charge Includes Celebration Linen, Napkins, Celebration China, Flatware and Personnel to Service Your Event.
- The Service Charge Is Not a Gratuity. All Gratuities Are at The Discretion of The Client.
- Final Count Must Be Submitted to Celebration on Wells No Later Than Two Weeks To The Event. Your Guest Count May Go Up After This Deadline but It Cannot Be Reduced.
- Payment must be submitted to Bella Vista Suites

# BASIC BREAKS

- Fresh Brewed Coffee - Regular or Decaffeinated - 1.5 Gallon \$30
  - Hot Tea - 1.5 Gallon \$30
  - Iced Tea with Lemon - 1.5 Gallon \$30
  - Freshly Squeezed Orange, Cranberry or Grapefruit Juice - Per Gallon \$30
  - Carafes of Local Dairy Milk \$15
  - Lemonade - Per Gallon \$30
  - Assortment of Breakfast Pastries- Per Dozen \$32
  - Assortment of Bagels and Cream Cheese – Per Dozen \$32
  - Sugar, Chocolate Chip or Peanut Butter Cookies - Per Dozen \$32
  - Chocolate Walnut Brownies - Per Dozen \$32
  - Assortment of Granola Bars - Per Dozen \$32 Assorted Yogurt - \$3/each
  - Individual Bags of Chips or Pretzels - \$3/each
  - Bottles of Lipton Ice Tea - \$3/each
  - Soft Drinks - \$3/each
  - Bottled Spring Water - \$3/each
- Soft Drinks, Bottled Water, Ice Tea Offered by Consumption

## AFTER SCHOOL

- Basket of Assorted Mini Candy Bar
- Trail Mix and Fruit Snacks
- Individual Bags of Pretzels or Chips
- \$12 Per Person

## EASY DOES IT

- Fresh Sliced Fruit and Berries
- Granola Bars
- Nuts
- Assorted Low Fat Yogurt
- \$12 Per Person

## HEART HEALTHY

- Assorted Whole Fresh Fruit
- Bran Muffins
- Granola Bars
- Banana & Zucchini Bread
- \$12 Per Person

## COOKIES AND MILK

- Ice Cold Milk
- Chocolate Chip Cookies
- Peanut Butter Cookies
- Sugar Cookies
- \$12 Per Person

## PONCHO'S FAMOUS CHIPS & SALSA

- Basket of Fresh, Homemade Tortilla Chips
- Pico De Gallo and Homemade Salsa
- Fresh Guacamole
- Accents of Green Onions and Cilantro
- \$12 Per Person

## TAKE ME TO MILLER PARK

- Red Licorice
- Individual Boxes of Cracker Jack
- Salted Peanuts in a Shell
- Individual Bags of Freshly Popped Popcorn
- \$12 Per Person

# CONTINENTAL BREAKFAST

## A HEALTHY APPETITE

Assorted Chilled Juices  
Individual Parfait of Seasonal Fresh Fruit Granola,  
Local Honey, & Greek Yogurt  
Assorted Whole Grain Bagels & Muffins  
Butter, Cream Cheese, Jams & Jellies  
Fresh Coffee & Assorted English Teas  
\$18 Per Person

## THE LIGHTHOUSE

Assorted Chilled Juices  
Presentation of Sliced Fresh Fruit & Seasonal Berries  
Assorted Breakfast Danishes,  
Croissants and Muffins  
Individual Cereals  
Butter, Jams & Jellies  
Chilled Milk  
Fresh Coffee & Assorted English Teas  
\$20 Per Person

## A TOAST TO YOU

Assorted Chilled Juices  
Presentation of Sliced Fresh Fruits  
Toaster Station of English Muffins, Healthy Breads, and  
Bagels, Butter, Cream Cheese, Jams & Jellies  
Fresh Coffee & Assorted English Teas  
\$18 Per Person

## SUGGESTED ADDITIONS

Individual Boxes of Cereal w/ Ice Cold Milk @ \$2.75  
Each  
Assortment of Individual Yogurts @ \$2.25 Each  
Fresh Baked Quiche @ \$4/Person

# BREAKFAST BUFFETS AND OMELET STATION

## BUTTONS BAY BREAKFAST

Assorted Chilled Juices  
Presentation of Seasonal Fresh Fruit  
Scrambled Eggs with Minced Parsley and  
Accompaniments of:  
Diced Tomatoes, Bell Pepper, Shredded Cheese  
Country Sausage Links  
Sautéed Breakfast Potatoes  
Assorted Breakfast Bakeries  
Jams and Jellies  
Fresh Brewed Coffee  
Assorted English Hot Teas  
\$24 Per Person

## BLACK POINT BREAKFAST

Assorted Chilled Juices  
Presentation of Seasonal Fresh Fruit  
Assorted Individual Yogurts  
House Granola & Local Honey  
Toaster Station of:  
English Muffins, Bagels and Healthy Breads  
Scrambled Eggs with Chives  
Crisp Bacon  
Sautéed Breakfast Potatoes  
Jams, Jellies, Butter & Cream Cheese  
Fresh Brewed Coffee  
Assorted English Hot Teas  
\$25 Per Person

## OMELET STATION

Chef-Made to Order Omelets with Classic Condiments.

You may substitute the omelet station for the egg entrees above for an additional  
\$12 Per Person

# LUNCH BUFFETS

## THE DELI LUNCH

Homemade Potato Salad  
Sweet Vinegar Coleslaw  
Platter of Sliced Roast Beef, Ham and Turkey Breast  
Selection of Fine Domestic Cheeses  
Platter of Lettuce, Tomato, Onion and Pickles  
Assorted Bakery Fresh Breads  
Assorted Condiments  
Soup Du Jour  
Sliced Fresh Fruit and Seasonal Berries  
Variety of Home-style Cookies  
\$25 Per Person

## SOUTH OF THE BORDER FAJITAS

Poncho's Homemade Tortilla Chips with a variety of Salsas  
Guacamole  
Mexican Rice  
Vegan Refried Beans  
Vegetable Medley  
Marinated & Grilled Chicken Fajitas  
Soft Tortillas  
Sour Cream  
Shredded Lettuce  
Cotija Cheese  
Yucatan Pineapple Slices Drizzled with White and Dark  
Chocolate  
\$26 Per Person  
Upgrade to Steak Fajitas for \$4 Per Person

## CAESAR SOUP AND SALAD

Homemade Vegetable Soup  
Romaine Lettuce with Hard Boiled Eggs  
Homemade Croutons, Fresh Shaved Parmesan  
Sweet Red Onion  
Homemade Caesar Dressing  
Grilled Chicken Strips  
European Style Hard Rolls  
Homemade Apple Squares  
\$22 Per Person

## THE MARKET

Bratwurst Steamed in Onion and Beer  
Grilled Sauerkraut  
Fresh Buns  
Warm German-Style Potato Salad  
Pasta Primavera Salad  
Deli Platter of Sliced Roast Beef, Ham and Turkey Breast  
Selection of Fine Domestic Cheeses  
Platter of Lettuce, Tomato, Onion and Pickles  
Assortment of Fresh Deli Breads  
Assorted Condiments  
Sliced Fresh Fruit and Seasonal Berries  
Variety of Home-style Cookies and Brownies  
\$32 Per Person

## THE NARROWS

Variety of Seasonal Greens with  
Salad Bar Selections  
Pasta Primavera Salad with Grilled Vegetables  
Walnut & Grape Chicken Salad  
Albacore Tuna Salad  
Beef Stroganoff  
Parsley-Buttered Noodles  
Seasonal Vegetable Medley  
Home Baked Breads  
Fresh Sliced Fruit Drizzled with  
White & Dark Chocolate  
Individual Apple Cobbler  
Homemade Cookies  
\$32 Per Person

# BOXED LUNCHES

## DELI TO GO, BOXED

Choose One:

Roasted Turkey Breast and Swiss Cheese Sandwich

OR

Honey Roasted Ham & Cheddar Cheese Sandwich

Choose One:

White, Wheat or Rye Bread

Sandwiches are garnished with Romaine Lettuce and Vine-ripened Tomatoes

Individual Packets of Mayo and Mustard

Individual Bag of Potato Chips or Pretzels

Fresh Fruit of the Season

Homemade Cookie

\$15 Per Person

## WRAP IT UP, BOXED

Ribbons of Grilled Chicken,

Romaine Lettuce, Vine-ripened Tomatoes and Carrots Homemade Parmesan Ranch Dressing

All Wrapped up in a Garden Wrap

Individual Bag of Potato Chips or Pretzels

Fresh Fruit of the Season

Homemade Cookie

\$17 Per Person

## GRILLED CHICKEN CAESAR SALAD, BOXED

Romaine Lettuce with Homemade Croutons,

Fresh Parmesan,

Cracked Peppercorns and Red Onion

Grilled Chicken Strips

Classic Caesar Dressing

Fresh Fruit and a Homemade Cookie

\$17 Per Person

# APPETIZERS

## COLD CANAPES

\$3.5 per piece

Yuppie Hill Organic Deviled Eggs  
*capers, diced red pepper, chives*

Stuffed Endive  
*Wisconsin bleu cheese, walnuts, honey*

Atlantic Smoked Salmon Mousse  
*cucumber cup, cream cheese, fresh dill, lemon zest*

House Made Chicken Salad  
*phyllo shell, napa valley grapes, native walnuts, honey*

Melon & Prosciutto  
*honeydew, cantaloupe*

Skewered Caprese Insalata  
*cherry tomatoes, ciliegine mozzarella, balsamic glaze, olive oil, basil*

Brie Tarts  
*phyllo shell, local jam, toasted almond slivers*

Veggie or California Roll  
*wasabi mayo, pickled ginger, toasted sesame*

## Toast Points

Garden Herb Bruschetta  
*balsamic glaze, basil*

Tuscan Sun-Dried Bruschetta  
*boursin cheese, basil*

Roasted Grape Bruschetta  
*goat cheese, honey, walnuts, thyme*

Avocado Toast  
*grape & sea salt*

Tenderloin Toast  
*horseradish crème, diced red onion, chive*

## HOT HORS D'OEUVRES

\$3.5 per piece

Stuffed Bacon Wrapped Dates

Chorizo  
Goat Cheese

Stuffed Baby Bello Mushrooms  
Gorgonzola Cheese  
Spinach Florentine

House Made Meatballs  
German Caper Mustard Sauce  
Peach BBQ  
Cranberry BBQ  
Marinara

Bacon Wrapped Water Chestnuts  
*sweet tomato glaze*

Potstickers  
*sweet thai chili sauce, kikkoman ponzu, sesame seeds*

Seafood Cake  
*cajun remoulade, lemon zest*

Pear & Brie Panini  
*poached pear*

Spanakopita  
*dill crème*

## Quesadillas

Cheese  
*cilantro, sour cream, rojo salsa*

Chicken & Cheese  
*cilantro, sour cream, rojo salsa*

Huitlacoche  
*corn, cilantro, cilantro crème, jalapeño jam*

## On a Stick

Kikkoman Teriyaki Kabobs with Toasted Sesame  
Chicken  
Beef

Harvest Pork Brochettes  
*honey mustard glaze*

Chicken Satay  
*thai peanut sauce*

Steak Kabobs  
*tomato cajun sauce*

Skewered Wilson Farm Brat  
*sauerkraut & onions*

Spicy Buffalo Chicken  
*crumbled bleu cheese*

## OUR SIGNATURE MINI SLIDERS

\$5 each/\$13 for a trio

- Beef  
*Lettuce, Tomato, Onion & a Slice of Pickle*
- Grilled Portabella Mushroom  
*Baby Arugula, Mozzarella, Balsamic Glaze, Pretzel Bun*
- Reuben  
*Cocktail pumpernickel*
- Pulled Pork Sliders  
*Peach Infused BBQ, Sweet Aioli Slaw*
- Pinn Oaks Lamb  
*Garlic Dill White Cheddar, Arugula, Pickled Red Onions & Garlic Aioli, Pretzel Bun*

## DEEP SEA TREASURES

\$5 per piece

- Bloody Mary Jumbo Shrimp Shooter  
*lemon, celery, green olive*
- Cocktail Shrimp  
*cocktail sauce, lemon crowns*
- Sea Scallops  
*carrot coulis*
- Bacon Wrapped Scallops
- Shrimp & Grits
- Seafood Ceviche
- Sautéed Shrimp Scampi  
*roasted artichoke puree, toast point*



### Crab Cakes

- Cajun  
*remoulade sauce*
- Asian  
*sesame, wasabi mayo, pickled ginger*

## SPECIALTY SUSHI

pre-assembled or chef on site

AAC \$8

- avocado, asparagus, cucumber*
- California Roll \$8  
*imitation crab, avocado, cucumber*
- Spicy Tuna \$9  
*spicy mayo*
- Tempura Shrimp Roll \$9  
*cucumber, avocado*



## FARMER'S MARKET FAVORITES

served platter style  
\$4 per person

- Brie Wheel  
*Candied Pecans, Blueberries, & My Cousin's Honey, served with Assorted House Made Crostini and Gourmet Crackers*
- Yaya's Skordalia  
*Fresh Dill, Kalamata Olives, Sliced Cucumber, Tomatoes, Red Onion & Sliced Pita Bread*
- Grilled Tuscan Vegetable Display  
*Balsamic Vinegar*
- Selection of Wisconsin Cheeses with Assorted Crackers
- Vegetable Crudité  
*House Made Dips*
- Fresh Asparagus & Chilled Beet  
*Zest of Orange*
- Fresh Seasonal Fruit & Berries Garnished  
*Fresh Mint*
- Athenian Grilled Vegetables  
*Hummus & Pita Bread*
- Trio of Spreads – Three Styles of Hummus, Served with Grilled Flat Breads
- Pancho's House Fried Tortilla Chips  
*Authentic Mexican Salsas*

Spider Roll \$11

- soft shell crab, cucumber, avocado, daiko sprout, spicy mayo*
- Dragon Roll \$16  
*shrimp, cucumber, creamy avocado, sweet mango*
- Rainbow Roll \$16  
*tuna, yellowtail, shrimp, salmon, avocado*
- Crouching Tuna Hidden Crab \$18  
*crab, avocado, cucumber, tempura shrimp, spicy tuna, citrus*

*6 Pieces per Roll, Disposable Chopsticks, Soy Sauce, Wasabi + Pickled Ginger  
Sushi Chef's Available*



## EUROPEAN HORS D'OEUVRES

minimum of 25 guests unless added to a full service event

*\$12 per person*



### Charcuterie Display

*Chef's Selection of Premium Cheeses & Meats from All Over the Globe, Your Display Will Include: Gourmet Crackers, Domestic and International Cheeses, A Selection of Sliced Cured Meats, Antipasto, Dry Nuts, Fruits, And Other Surprises!*

### Cipriani Insalata Di Mari

*Baby Octopus, Roasted Red Peppers, Kalamata Olives, Lemon Juice, Fresh Herb, Chili Flake*

### Marinated Olives

*Castelvetrano Olives, "1923" Tuscan Olive Oil, Feta Cheese, Garlic Confit, Thyme, Watermelon Radish, Micro Basil, Grilled Focaccia Bread*

## CHEF'S CARVING STATION

serves 50 | requires chef on site

Roasted Breast of Turkey \$295

Molasses Glazed Pit Ham \$295

Pork Loin with Apple, Honey & Thyme \$295

Roast Inside Round of Beef Au Jus \$495

*au jus, creamed horseradish*

Mustard & Pepper Rubbed Whole Beef Tenderloins \$995

*au jus, creamed horseradish, chimichurri*



# PLATED DINNER

## SALAD COURSE included in entree price

### House Salad

*mixed greens, carrots, cherry tomatoes, cucumbers*

Celebration Celery Seed & Parmesan Ranch

## GOURMET SALAD UPGRADE OPTIONS \$5 per person upgrade

### Apple Salad

*romaine lettuce, granny smith apples, walnuts, bleu cheese, celebration celery seed dressing*

### Caesar Salad

*baby romaine, buttermilk caesar dressing, shaved parmesan, fresh cracked black pepper*

*\*anchovies available upon request*

### Pear Salad

*mixed greens, apples & pears, pecans, dried cranberries, goat cheese, celebration celery seed dressing*

### Watermelon Salad

*arugula, shaved parmesan, watermelon, lemon vinaigrette, garden mint*

### Beet Salad

*bibb lettuce, yellow & red beets, belgian endive, orange citrus vinaigrette, chives*

### Classic Caprese

*pearce's tomatoes, fresh mozzarella, basil, balsamic glaze, tuscan olive oil*

### California Caprese

*mixed greens, pearce's tomatoes, avocado, grapes, ciliegine mozzarella, corn off the cob, basil, evoo, balsamic glaze*

### Strawberry Fields

*baby spinach leaves, strawberries, raspberries, goat cheese, sliced almonds, celebration raspberry celery seed*

Seasonal Soups available, please inquire

## STARCH OPTIONS

Red Skin Garlic Mashed Potatoes (GF, V)

Garlic Whipped Mashed Potatoes (GF, V)

Wisconsin New Potatoes (GF, VG)

*garlic, rosemary, evoo*

Wisconsin Rice Blend (GF, V)

*carrots, celery, chicken stock*

Farro (GF, V)

Pasta Du Jour (V)

*evoo, parsley*

Beef Bourguignon \$32

*sauteed beef tips, red wine mushroom sauce*

Fresh Catch of The Day MP

*Current Fresh Fish in Season-See Selection Below*

Caribbean Red Snapper, Florida Grouper, Ecuadorian Mahi Mahi, Baha Striped Bass, Alaskan Halibut, Icelandic Cod, Scottish Salmon, Canadian Monk Fish, Live Maine Lobster

Pan Seared Scottish Salmon (gf) \$42

*herbes de provence, celery, carrots, fennel, white wine*

Roast Prime Rib of Beef with Au Jus (gf) \$40 / \$50

*queen or prime rib size*

Carved Roast Tenderloin of Beef with Sauce Bordelaise (gf) \$49

Grilled Filet Mignon (gf) \$52

Surf & Turf (gf) MP

*chilean sea bass & filet mignon*

## POULTRY

\$32

Athenian (gf)

*lemon, thyme, garlic, oregano*

Piccata

*lemon caper butter*

Marsala

*marsala wine sauce*

Chianti

*grapes, chianti wine*

Florentine

*spinach mornay sauce*

Provençale (gf)

*herbes de provence, celery, carrots, fennel, white wine*

Cordon Bleu

*gruyere, virginia ham, panko crumbs*

Parmesan

*mozarella, panko crumbs*

Pesto (gf)

*basil, shaved parmesan, blistered tomatoes*

Bruschetta (gf)

*basil, balsamic glaze*

## VEGETARIAN

\$32

Penne (df)

*chickpeas, spinach, artichoke, tomatoes, oregano, lemon*

Ravioli

*cheese, house marinara*

Rigatoni

*slow roasted tomatoes, goat cheese*

## VEGAN

\$32

Stuffed Peppers (gf, df)

*saffron rice*

RVR Portobello (gf, df)

*ratatouille, chickpeas, fennel bulb*

Grilled Polenta (df, gf)

*rvr mushroom ragu*

# DINNER BUFFETS

## CELEBRATION WEDDING

requires chef on site  
\$40 per person

- **APPETIZERS**
- Choice of "Cold Canape" or "Hot Hors D'oeuvre"
- Choice of "Cold Canape" or "Hot Hors D'oeuvre"

### BUFFET

- Fresh Seasonal Mixed Greens Grape & Cherry Tomatoes, Cucumbers, Carrots  
Celery Seed & Parmesan Ranch Dressings
- **Choose Starch**
  - Wisconsin Rice Blend
  - Pasta du Jour tossed in Extra Virgin Olive Oil & Fresh Italian Flat Parsley
- **Choose Potato**
  - Garlic Whipped Mashed Potatoes
  - Quartered WI New Potatoes roasted with Whole Garlic Cloves & Sprigs of Fresh Rosemary
- Certified Angus Roast Sirloin expertly carved by one of our Culinary Team accompanied by Creamed Horseradish & Au Jus

Carved Meat Upgrades

- Prime Rib
- Carved Roast Tenderloin of Beef

## THE COOKOUT

\$32 per person

### BUFFET

- Sweet Vinegar Coleslaw
- Celebration Salad Bar with Two Dressings
- Baked Beans with Bacon
- Homemade Redskin Potato Salad
- Wisconsin Select Brats with Sauerkraut
- Deluxe 1/3 lb. Hamburgers
- Ketchup & Mustard
- Lettuce, Tomato, Pickle, Onion
- Cheddar & Swiss Cheese Slices
- Potato Chips
- Assorted Fresh Baked Buns

### DESSERT

- Homemade Assorted Cookies
- Farm-Fresh Watermelon (Seasonal)
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## WISCONSIN'S BEST

\$32 per person

### APPETIZERS

- Selection of Wisconsin's Finest Cheese & Curds
- Farm Fresh Vegetable Display with Bleu Cheese Dip

### BUFFET

- Celebration House Salad
  - Parmesan Ranch & Celery Seed Dressings
- German Style Rye Breads & Dinner Rolls
- Wisconsin Creamery Butter
- Lac Du Flambeau Rice Pilaf
- Wisconsin Mac & Cheese
- Turkey Schnitzel
- Grilled Bratwurst with Sauerkraut
- Ketchup & Stone Ground Mustard
- Bakery Fresh Brat Buns
- Steamed Fresh Vegetable Medley

### DESSERT

- Homemade Apple Cobbler  
*whipped cream*

## CLASSIC 50's

requires chef on site  
\$36 per person

### APPETIZERS

- Mini Sliders

*lettuce, tomato, pickle, onion*

- Organic Deviled Eggs

### BUFFET

- Wedges of Iceberg Lettuce garnished with Cherry Tomatoes  
Served with Homemade Dressing
- Baked Macaroni & Cheese
- Mashed Potato Bar featuring Cheddar Cheese, Bacon, Sour Cream + Chives
- Medley of Steamed Broccoli, Cauliflower & Carrots
- Chicken Florentine
- Chef Carved Virginia Ham with Pineapple Rings served with French's Yellow Mustard
- 50's Style Dinner Rolls & Butter

### DESSERT

- Assorted Homemade Snickerdoodle Cookies

## FIESTA MEXICANA

\$34 per person

### APPETIZER

- Chicken Quesadillas with Sour Cream and Salsa
- Pancho's House Made Tortilla Chips with a Variety of Salsas, Guacamole, and Pico de Gallo

### BUFFET

- Grilled Corn & Jicama Salad with Cilantro & Lime Dressing
- Chicken Fajitas
- Ground Beef Tacos with Potatoes
- Mexican Rice
- Refried Frijoles
- Sautéed Yellow Squash, Zucchini & Local Onions finished with Cumin & Cilantro
- Warm Corn & Flour Tortillas, Diced Tomatoes, Shredded Lettuce, Sour Cream & Queso Fresco

### DESSERT

- Fresh Sliced Pineapple Drizzled in Nestle White & Dark Chocolate

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## CALIFORNIA DREAMIN

minimum of 25 guests  
\$40 per person

### APPETIZER

- Smashed Avocado on Crostini w/ Napa Valley Pristine Grapes
- Bacon Wrapped California Dates Stuffed with Chorizo

### BUFFET

- Strawberry Fields Salad with Balsamic Vinaigrette, Shaved Almonds, Goat Cheese
- Roasted Seasonal Vegetables on a Bed of Farro
- Black Beans w/ Cotija Cheese
- Sazon Goya Marinated & Grilled Shrimp
- Citrus Marinated Chicken Breast w/ Pineapple Pico De Gallo
- Pancho's House Made Chips and Salsas & Guacamole
- Cabbage Slaw, Roasted Jalapenos, Limes, Diced Tomatoes, Chipotle Crema, Queso Fresco
- Corn + Flour Tortillas

### DESSERT

- California Meyer Lemon Bars

## MARGARITAVILLE

\$42 per person

### APPETIZER

- Seafood Ceviche in Shooters
- Key West Mango & Pineapple Bruschetta

### BUFFET

- Margaritaville Southwest Salad (Mixed Greens, Black Beans, Roasted Corn, Diced Tomatoes, Peppers and Fresh Avocado, Queso Fresco with a Southwestern Vinaigrette)
- Coconut Beans & Island Rice
- Jalapeño White Cheddar Mac & Cheese
- Market Fresh Roasted Seasonal Vegetables
- Grilled Jamaican Jerk Chicken Pieces
- Cheeseburgers in Paradise (Build Your Own: Swiss + Cheddar Cheese, House Made Guacamole, Lettuce, Tomatoes, Onion, Pickles, Sautéed Mushrooms, Bacon Strips, Jalapeño, Deluxe Buns, Ketchup, Mustard & Mayo)

### DESSERT

- Key Lime Pie with Fresh Whipped Cream

## DIXIELAND COOKOUT

\$46 per person

### APPETIZERS

- Farm Fresh Vegetable Display with Buttermilk Ranch Dip
- New Orleans Style Blackened Steak Kabobs with Fresh Herb Tomato Sauce

### BUFFET

- Salad Greens, Granny Smith Apples, Gorgonzola Crumbs & Sweet Celery Seed Dressing
- House Made Rustic Cornbread & Butter
- Roasted Tuscan Style Vegetables
- Creamy Style Cole Slaw
- Jalapeno Mac & Cheese
- Red-Skinned Potato Salad & Fresh Dill
- Carolina Pulled Pork Barbecue with Baked Buns
- Country Baked Chicken

### DESSERT

- Southern Pecan Pie with Fresh Whipped Cream
- Seasonal Farm Fresh Watermelon

## ASIAN FUSION

\$42 per person

### APPETIZER

- Kikkoman Teriyaki Beef Kabobs with Toasted Sesame Seeds
- Asian Style Crab Cakes with a Wasabi Crème and Pickled Ginger

### BUFFET

- Oriental Salad (Mixed Greens, Chopped Purple Cabbage, Shredded Carrots, Mandarin Oranges, Diced Green Onion, and Sliced Almonds with a Sesame Ginger Dressing)
- Asparagus with A Sweet Soy Glaze, Pickled Ginger, and Orange Zest
- Steamed White Jasmine Rice
- Kung Pao Sichuan Chicken with Diced Red & Green Peppers, Chopped Green Onions and Whole Roasted Peanuts
- Mongolian Beef and Broccoli Stir Fry in a Sweet Soy Sauce, Diced Green Onions and Sesame Seeds

### DESSERT

- Fresh Fruit Display
- Fortune Cookies

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## OKTOBERFEST

only available Sep-Oct | minimum of 50 guests

\$42 per person

### APPETIZER

- Skewered Wisconsin Mini Brats with Sautéed Onions, Mustard, and Sauerkraut
- Koenigsberger Kops (Meatballs in a Caper Sauce)

### BUFFET

- Salad Greens, Granny Smith Apples, Gorgonzola Crumbs & Sweet Celery Seed Dressing
- German Style Rye Breads & Dinner Rolls with Wisconsin Creamery Butter
- German Style Potato Salad
- Red Cabbage Sweet Vinegar Cole Slaw
- Spaetzle
- Sauerbraten (Braised Marinated Beef Round)
- Breast of Turkey Schnitzel (Breaded Breast of Turkey Sautéed in Lemon Caper Butter)
- Sauerkraut

### DESSERT

- Apple Strudel

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## IT'S GREEK TO ME

requires chef on site | minimum of 50 guests

\$46 per person

### APPETIZER

- Assortment of Grilled Vegetables served with Yaya's Skordalia & Fresh Mint Garnish
- Spanakopita with Dill Crème Dipping Sauce

### BUFFET

- Greek Salad made with Ribbons of Romaine Lettuce, Topped with Feta Cheese, Kalamata Olives, garnished with Cucumber Slices & Red Onions, served with Greek Vinaigrette
- Pita Bread served with a Vessel of EVOO
- Pantzarosalata (Beet Salad)
- Roasted New Potatoes tossed with Olive Oil
- Mediterranean Cous Cous
- Athenian Breast of Chicken (Roasted with Lemon, Thyme, Garlic & Oregano)
- Chef Carved Leg of Lamb with Whole Garlic Cloves & Medley of Mediterranean Spices
- Mint Jelly & Dijon Mustard, Honey & Yogurt Dipping Sauce

### DESSERT

- House Made Baklava

## FESTA ITALIANA

minimum of 25 guests

\$42 per person

### APPETIZERS

- Chef's Selection of Season's Freshest Antipasto
- Insalata Caprese Skewers

### BUFFET

- Mesclun Greens with Hearts of Palm, Fennel & Olives tossed with Balsamic Vinaigrette
- Grilled Tuscan-Style Vegetables
- Fresh Baked Italian Breads include Focaccia & Breadsticks with Vessel of EVOO
- Tuscan White Bean & Artichoke Heart Salad with Feta & Fresh Oregano
- Chicken Vesuvio with Roasted Vesuvio Potatoes
- Pasta du Jour with Extra Virgin Olive Oil, Garlic & Shaved Parmigiano
- Greco Italian Sausage with Sautéed Peppers & Onions
- Roma Tomato Sauce finished with Fresh Basil
- Salad of Fresh Fruit with Julienne of Mint

### DESSERT

- Greco Mini Cannoli's
- Seasonal Farm Fresh Watermelon

## WISCONSIN SUPPER CLUB

requires chef on site | minimum of 50 guests

\$65 per person

### APPETIZER

- Relish Tray with Fresh & Pickled Vegetables with Ranch Dip
- Wisconsin Sharp Cheddar Cheese Spread with a Variety of Crackers and Bread Sticks

### BUFFET

- Chef's Wedge Salad
  - Iceberg Lettuce, Bacon, Tomatoes, Cucumber, WI Bleu Cheese Crumble, Ranch & Italian French Dressings
- Dinner Rolls with Wisconsin Creamery Butter
- Steamed Fresh Broccoli
- Idaho Baked Potato Bar to Include: Sour Cream, Wisconsin Creamery Butter, Bacon Bits, Grated Cheddar Cheese & Chopped Chives
- Grilled Athenian Chicken Breast
- Prime Rib with Au Jus and Creamed Horseradish

### DESSERT

- Fresh Sliced Fruit Display
- Wisconsin Cream Puffs

## THE STONE MANOR

requires chef on site | minimum of 50 guests  
\$80 per person

### APPETIZERS

- International Cheese & Charcuterie Board

### BUFFET

- Asparagus and Beet Salad
- Marinated Green Bean & Portobello Mushroom Salad
- Roasted Tuscan Style Vegetables
- European Bread Display with Butter Rosettes
- Grilled Fresh Atlantic Salmon served with Fennel & Artichoke Hearts
- Grilled Flank Steak
- House Made Chimichurri

### DESSERT

- Eli's Cheesecakes with Fruit Toppings
- Schaum Torte with Grand Marnier

## AN AMERICAN IN PARIS

requires chef on site | minimum of 50 guests  
\$80 per person

### APPETIZER

- Gourmet French Cheese & Assorted Gourmet Crackers and Baguettes with Grapes and Berries

### BUFFET

- Cipriani Insalata Di Mari
  - Baby Octopus, Roasted Red Peppers, Kalamata Olives, Lemon Juice, Fresh Herb, Chili Flake
- Salad Niçoise
  - Field Greens, Salmon, Tomato, Cucumber, Potato, Green Beans, & Hardboiled Eggs with a Light Vinaigrette
- Baguettes & Croissants with Butter Rosettes
- Local Beet & Belgian Endive Salad
- Poached Stem On Carrots & String Beans
- Turned New Potatoes with Fresh Parsley
- Chicken Provençale with Herbes De Provence
- Carved Mustard & Pepper Rubbed Roasted Beef Tenderloin with Sauce Bordelaise & Horseradish

### DESSERT

- Sliced Fresh Fruit
- French Pastries



# STATIONS

## THE TAILGATER

\$28 per person

### Station One

Pasta Primavera Salad with Grilled Vegetables

Creamy Coleslaw

Potato Salad with Fresh Dill

### Station Two

Mini Chicago Dog Bar

Traditional Condiments to Include: Relish, Tomatoes, Sport Peppers, Onions, Kosher Pickles, Ketchup, Yellow Mustard & Celery Salt

Mini Grilled Wilson Farm Brats

Beer Poached Sauerkraut & Onions

Stone Ground Mustard

Mini Brat and Hot Dog Buns

### Station Three

Mini Grilled Slider Burgers

Assorted Sliced Domestic Cheeses

Lettuce, Tomato, Pickle & Onion

Ketchup, Mustard & Mayonnaise

Mini Brioche Slider Buns

Potato Chips

## THE STREETS OF MEXICO

\$30 PER PERSON

### Station One

Chilled Gazpacho with Fresh Cilantro & Mariah Corn

Chicken quesadillas with Salsa Verde & Sour Cream

Poncho's House Made Tortilla chips

Duros de Harina

Guacamole, Pico de Gallo & Variety of Salsas

### Station Two

Vegan Black beans

Strips of Onions & Multi-colored Bell Peppers

Mexican Seasoned Ground Beef with Potatoes

Diced Breast of Chicken with Traditional Mexican Marinade to Include Traditional Taco Toppings: Queso Fresco, Cilantro, Limes, Sour Cream, Pickled Jalapeños, Diced Tomatoes & Shredded Lettuce

### Station Three

Grilled Wisconsin Corn on The Cob

*crema, cotija, tajin, limes, cilantro*

### Station Four

Cinnamon Sugared Churros

Sliced Pineapple

## THE FARMER'S MARKET

chef on site required

\$30 per person

### Station One

Selection of Domestic Cheeses to include Wisconsin Cheese Curds and Assorted Crackers

Fresh Vegetable Crudité served with House Made Avocado Ranch and Celery Seed Dips

Fresh Fruit Display with Seasonal Berries and Fresh Mint

Yuppie Hill Deviled Eggs

### Station Two

Bruschetta Tossed Whole Wheat Rotini Pasta with Parmesan Cheese

Sweet & Sour Cucumber Salad

Insalata Caprese Skewers

Chicken Kabobs with House Made Honey Mustard

### Station Three

Chef Carved Virginia Honey Ham

Whole Grain Mustard

Petite Brioche Rolls

## THE COUNTRY CLUB

chef on site required

\$60 per person

### Station One

International Cheese Board to Include: Charcuterie, Pickled Vegetables, Flat Breads & Gourmet Crackers

Fresh Vegetable Crudité served with House Made Dips

Fresh Fruit Display with Seasonal Berries & Mint

Vine-Ripened Tomato Salad with Fresh Mozzarella, Basil, Avocado, and Pristine Grapes dressed with EVOO & Balsamic Vinegar

### Station Two

Ham & Asparagus Individual Quiche in Phyllo Dough Shell

Mini Maryland-style Crab cakes with Cajun Remoulade Sauce

Bacon Wrapped Sea Scallops

Kikkoman Teriyaki Chicken Kabobs with Toasted Sesame Seeds

### Station Three

Chef-Carved Mustard and Pepper Rubbed Whole Prime Beef

Tenderloin with Sauce Bordelaise

Creamed Horseradish Sauce

Petite Brioche Rolls

# CAKES, CUPCAKES, DESSERTS & COFFEE

## SPECIAL OCCASION CAKES & CUPCAKES

Tiered Cake \$4 per person | Cupcakes \$3 per person | Sheet Cakes \$2 per person

Choose Cake Flavor

Yellow Soufflé | Chocolate Soufflé | Carrot | Red Velvet | Marble | White

Choose Filling Flavor

Butter Cream | Banana | Custard | Lemon | Strawberry | Raspberry | Chocolate | Cherry

Choose Icing Flavor

Butter Cream | French Crème | Cream Cheese

Create Your Look

+ Celebration on Wells cake service includes a white frosted cake unless you choose chocolate icing.

+ Client's are responsible for all cake toppers, fresh/faux flowers or greenery, added decor, etc.

+ The size of your cake will be determined based on your final guest count.

If you would like to have another vendor provide your cake, we are happy to provide the service and equipment (plates, flatware, napkins) for you a fee.

## GOURMET COFFEE STATION

\$3 real china | \$2 disposable

+ Freshly Ground 100% Arabica Blend Coffees

+ Nestle White & Dark Chocolate Morsels

+ Fresh Whipped Cream

+ Wisconsin Dairy Cream

+ Variety of Sweeteners including Crystal Sugar Cubes & Pure Cane

Amber Sugar in the Raw

+ Assorted Coffee Syrups

+ A Variety of Assorted Homemade Cookies

## BAKER'S DELIGHT

One Selection: \$4 pp, Two Selections: \$8 pp

Three Selections: \$11 pp, Four Selections: \$14 pp

+ Grilled Local Peaches topped with Fresh Mint

+ Strawberries Dipped in White & Dark Nestle Chocolate

+ Assortment of Fresh Baked Cookies

+ Strawberry Shortcake Shooters

+ Mascarpone Tarts topped with Fresh Berries

+ Homemade Chocolate Brownies

+ Nestle Chocolate Confusion Cake

+ Seasonal Fresh Berry Trifle

+ Greco Mini Cannoli with Crushed Pistachio

+ Apple OR Cherry Strudel

+ Bodi's Bakeshop Apple Cobbler

+ Mini Chocolate Éclairs

+ State Fair Mini Cream Puffs

+ Belgian Chocolate Mousse topped with Pirouette Cookies

+ Mini Cheesecakes topped with Fresh Fruit Toppings

+ Mini Schaum Torte with Fresh Berries

+ Meyer Lemon Bars with Lemon Zest

+ Bodi's Bakeshop Carrot Cake

+ Mini Pies with Fruit Filling

## GOURMET PIES

\$4 per person (individual or whole pies)

Choose Pie Flavor

Apple | Banana | Blueberry | Cherry | Chocolate | Key Lime | Meringue | Mixed Berry | Peach | Pecan | Pumpkin | Strawberry Rhubarb

# LATE NIGHT SNACKS

## **Whole Pizzas \$4 per person**

Selection of 2 different toppings delivered fresh

## **Mini Slider Burger Bar \$5 per person**

Hand-Pattied Mini Slider Burgers served with Fresh Baked Buns and

+ Romaine Lettuce

+ Sliced Tomato

+ Slices of Dill Pickle + Crisp Raw Onion

+ A Variety of Wisconsin Cheeses

+ Ketchup & Mustard

## **Gourmet Walking Taco Bar \$5 per person**

+ Seasoned Ground Beef

+ Hot Nacho Cheese

+ Sour Cream

+ Individual Bags of Fritos/Doritos

+ Diced Tomatoes + Sliced Jalapeños + Black Olives + Variety of House Made Salsas

## **Classic Mini Chicago Hot Dog Bar \$5 per person**

All Beef Hot Dogs served on Fresh Baked Buns with + Yellow Mustard + Sport Pepper + Pickle Spear + Fresh Relish

+ Diced Onion + Celery Salt + Tomato Slices

\*Late night snacks are only available as an addition to full service events.

Late Night Snacks Are Served on Disposable Ware and Will Be Open for 60 Minutes