



**As with all parties, this is not all-inclusive. If you like something that is not on this menu, please ask. Our dedicated staff can make just about anything.**

**Cold Hors d'oeuvres**

*Hors d'oeuvres pricing is per 50 pieces. A minimum order of 50 is required*

***Bruschetta.....75***

- Tomato Basil
- Artichoke Parmesan
- Feta, Caramelized Onion and Sun Dried Tomato

***Cocktail Sandwiches.....95***

- Smoked Turkey with Cranberry Mayonnaise Rustic Rolls
- Pit Ham and Lighthouse Bay Biscuits
- Mini Italian Focaccia Sandwiches
- Mini Open Face Tenderloin Sandwiches †

***Pin Wheels.....65***

- Ham, Pickle and Cream Cheese, Lettuce and Tomato
- Smoked Turkey, Guacamole, Lettuce and Tomato
- Salami, Mozzarella, Olives, Lettuce, Tomato and Cream Cheese

***Assorted Cold Hors d'oeuvres***

- Fresh Vegetables with Ranch Dressing.....45***
- Fresh Fruit.....55***
- Cheese and Summer Sausage .....65***
- Cheese and Assorted Crackers.....55***

***Raspberry Sherbert Punch Bowl.....50***

## Hot Hors d'oeuvres

*Hors d'oeuvres pricing is per 50 pieces. A minimum order of 50 is required*

<b>Bacon Wraps</b> .....	85
Water Chestnuts	
Mango Habanero Chicken	
BBQ Shrimp - \$125	
Scallops - \$125	
<b>Stuffed Mushrooms</b> .....	65
Spinach and Artichoke Hearts	
Italian Sausage	
Seafood	
Assorted Cheese	
<b>Meatballs</b> .....	65
Barbecue	
Swedish	
Marinara	
Thai Sweet Chili	
<b>Chicken Skewers</b> .....	85
Thai Peanut Satay	
Mango Habanero	
Jamaican Jerk	
Teriyaki	
Thai Sweet Chili	
<b>Chicken Wings</b> .....	85
Buffalo	
Barbecue	
Mango Habanero	
Jamaican Jerk	
Thai Sweet Chili	
<b><u>Assorted Hot Hors d'oeuvres</u></b>	
<b>Mini Quiche</b> .....	85
<b>Cheddar and Monterey Jack cheese filled Quesadillas</b> .....	65
<b>Fried Ravioli with Marinara Sauce</b> .....	85
<b>Classic Stuffed Potato Skins</b> .....	75
<b>Cocktail Smokies in BBQ Sauce</b> .....	85
<b>Coconut Shrimp with Parrot Cay Sauce</b> .....	125

## Sunday Brunch

Join us for Madison's #1 Brunch. We can accommodate up to 40 guests on Sundays.

Minimum of 100 for rest of week.....17.99 per guest

*Roast Prime Rib, Carved Ham, Roast Turkey, Hot Smoked Salmon, Peel and Eat Shrimp, Made-to-order Omletes, Belgian Waffles, Pastries, Desserts, Sundae Bar and much more!*

## Luncheons

**Plated Sandwiches.....9.99 each**

*Create Your Own Lunch (Customize your meal with the following selections)*

**Pick One**

Turkey  
Roast Beef  
Pecan Chicken Salad  
Seafood Salad  
Roasted Vegetables

**Pick One**

Baguette  
Croissant  
Bagel  
Tortilla

**Pick Two**

Fruit  
Pasta  
Potato Salad  
Tossed Salad  
Chips

## Plated Salads

***Far East Chicken Salad.....8.99 each***

Grilled chicken, mixed greens, broccoli, green onions, julienne peppers, mandarin oranges, bean sprouts and fried wontons with an oriental vinaigrette

***Stuffed Vine-Ripened Tomato Salad.....9.99 each***

Served with mixed greens and garden vegetables with your choice of. tuna salad, chicken salad or our famous Seafood Salad

***Caesar Salad.....9.99 each***

Traditional Caesar salad with croutons, Parmesan cheese, tomatoes and choice of:

Chicken.....12.99

Salmon † or Shrimp.....14.99

## Luncheon Buffets

***Deli Buffet (25 guest minimum).....12.99 per guest***

Sliced turkey, ham and roast beef †  
Sliced cheeses  
Assorted bread and rolls  
Mixed greens with seasonal vegetables and choice of dressing  
Pasta salad  
Potato Chips  
Sliced tomatoes, onion, lettuce, pickles and condiments

***Deluxe Lunch Buffet (25 guest minimum).....15.99 per guest***

*Lunch buffet includes a choice of one entrée and one side, a salad of mixed greens and seasonal vegetables, choice of dressing and fresh baked rolls and butter.*

### Entrées

Mango Habenero Salmon †  
Roast Top Round of Beef †  
Chicken Dijonnaise  
Chicken Madeira  
Raspberry-Glazed Pork Loin †  
Vegetable Rigatoni  
Chicken Breast Old Fashioned

### Sides

Seasoned Mashed Potatoes  
Wild Rice Pilaf  
Roasted New Potatoes  
Maple-Glazed Baby Carrots  
Classic Rice Pilaf  
Roasted Vegetables  
Broccoli and Sweet Pepper Medley

***Deluxe Burger and Brat Bar (25 guest minimum).....12.99 per guest***

Angus Ground Beef and Milwaukee Brats †  
Sliced cheeses  
Assorted bread and rolls  
Mixed greens with seasonal vegetables and choice of dressing  
Pasta salad  
Potato salad  
Potato Chips  
Sliced tomatoes, onion, lettuce, pickles and condiments

# Dinner Buffets

## ***Salads***

*Choice of two*

*Mixed Greens with Seasonal Vegetables and Dressings*

*Romaine Leaves with Caesar Dressing*

*Spinach Salad with Toasted Almonds, Red Onion, Bleu Cheese and Granny Smith Apples*

*Fresh Fruit Salad*

*Pasta Salad*

## ***Compliments***

*Choice of one vegetable and one starch*

### **Vegetables**

Maple-Glazed Baby Carrots

Broccoli and Sweet Red Pepper Medley

Roasted Vegetables

### **Starches**

Wild Rice Pilaf

Classic Rice Pilaf

Garlic Smashed Potatoes

Roasted New Potatoes

## **Entrées**

1 *entrée* (6oz portion of each) - 17.99 per guest

2 *entrées* (4oz portion of each) - 19.99 per guest

3 *entrées* (4oz portion of each) - 21.99 per guest

\* items maked with an (\*) asterisk are an additional 2.00 per portion

Chicken Breast Marsala (boneless chicken breast)

Grilled Sirloin Steak † \*

Pecan-Crusted Grouper \*

Raspberry-Glazed Pork †

Vegetable Rigatoni

Chicken Old Fashioned (boneless chicken breast)

Breaded Baby Walleye

Beef Medallions Old Fashioned †

Steak Au Poivre † \*

Butternut Squash Ravioli

† Consuming raw or undercooked items may increase your risk of food borne illness.