

refreshments a la carte



Hot Beverages

Freshly Brewed Coffee / Decaffeinated	\$42/Gallon
Assorted Herbal Teas	\$2.75 Each
Hot Chocolate, Mini Marshmallows, Shaved Chocolate	\$35/Gallon

Cold Beverages

Infused Water (Lemon, Cucumber Or Orange)	\$12.50/Gallon
Iced Tea	\$15/Half Gallon
Lemonade	\$15/Half Gallon
Fruit Punch	\$14/Half Gallon
Orange, Cranberry Or Apple Juice	\$14/Half Gallon
Chilled Whole, 2% Or Skim Milk	\$14/Half Gallon
Bottled Water/Mineral Water	\$3.25 Each
Pepsi® Brand Soft Drinks	\$3 Each
Sprecher® Root Beer, Orange Dream Or Ginger Ale	\$4.50 Each

Fresh Bakery

Muffins, Danish Or Donuts	\$26/Dozen
Croissants, Scones Or Cinnamon Rolls	\$31/Dozen
Bagels With Cream Cheese	\$26/Dozen
Assorted Donut Holes	\$14/Dozen
Coffee Cake (Serves 12)	\$25 Each
Fresh House Baked Cookies	\$23/Dozen
Fudge Brownies Or Turtle Bars	\$26/Dozen

Snacks and More

Whole Fruit	\$1.75 Each
Individual Yoplait® Fruit Yogurts	\$3 Each
Energy Bars Or Granola Bars	\$2 Each
Candy Bars(Snickers®, Kit Kat®, Milky Way® and Three Muskateers®)	\$2.25 Each
Ice Cream Bars	\$3 Each
Individual Bags Of Pretzels, Potato Chips Or Gardettos®	\$1.75 Each
Tortilla Chips And House Made Salsa	\$2.50/Person
Potato Chips And Onion Dip	\$2/Person

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refreshment breaks



Fresh And Healthy

\$12/Person

Wisconsin string cheese, assorted yogurts, granola bars, sliced seasonal fruit, roasted red pepper hummus with pita chips, herbal teas and bottled waters

Go Green

\$12/Person

Green apple wedges and celery sticks with fluffy caramel apple dip, green grapes, edamame, mint brownies, green M&M's®, Mountain Dew and Sierra Mist

Sweet Success

\$12/Person

Fudge brownies, turtle bars, assorted petit fours and pastries, M&M® cookies, chocolate chip cookies, strawberry milk and assorted Pepsi® soft drinks

South Of The Border

\$12/Person

Warm tortilla chips with house made salsa, jalapeño cheese sauce, guacamole, southwest taquitos with sour cream, layered taco dip tray, assorted Pepsi® soft drinks and bottled water

A Day At The Park

\$12/Person

Warm pretzels with beer cheese dip, potato chips and onion dip, fried cheese curds, buttered popcorn, assorted mini candy bars, assorted Pepsi® soft drinks and bottled water

Sundae Fun Day

\$12/Person

Attendant scooped vanilla bean ice cream or chocolate ice cream, chopped nuts, crushed Oreo®, maraschino cherries, sprinkles, strawberry, caramel and hot fudge sauces, whipped cream, assorted Pepsi® soft drinks and bottled water

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breakfast buffets



Limited to 1.5 hours of service

Classic Continental

\$10.50/Person

Assortment of fresh muffins and danish, whipped butter and preserves, orange, cranberry and apple juice, regular and decaffeinated coffee

Healthy Choice

\$13.50/Person

Selection of fresh sliced fruit, Greek yogurt and homemade granola, fresh bakery muffins, hard boiled eggs, orange, cranberry and apple juice, skim milk, regular and decaffeinated coffee

Executive Continental

\$16/Person

Selection of fresh fruit, Yoplait® fruit yogurts, granola bars, fresh baked danish and muffins, cinnamon rolls, croissants, whipped butter and preserves, orange, cranberry and apple juice, regular and decaffeinated coffee

Sunshine Buffet

\$17/Person

Minimum Of 25 Guests, if less than 25 Guests + \$2.50 a Person

Scrambled eggs, smoked bacon, sausage links, breakfast potatoes, selection of fresh fruit, fresh baked danish and muffins, orange, cranberry and apple juice, regular and decaffeinated coffee

Mayfair Buffet

\$19/Person

Minimum Of 25 Guests, if less than 25 Guests + \$2.50 a Person

Scrambled eggs, smoked bacon, sausage links, roasted red potatoes with onion and herbs, orange-cinnamon french toast with warm maple syrup, assorted fruit danish and fresh baked muffins, seasonal fruits and berries, orange, cranberry and apple juice, regular and decaffeinated coffee

Brunch Buffet

\$24/Person

Minimum Of 25 Guests, if less than 25 Guests + \$2.50 a Person

Herb and cheese egg strata, house made salsa, baked virginia ham, roasted yukon potatoes, assortment of breakfast breads and scones with brown sugar honey butter, fresh seasonal fruit, mixed greens with garden toppings and a selection of dressings, oven baked rosemary chicken, beef short ribs with roasted root vegetables and mushroom risotto, orange juice, iced tea, lemonade and regular and decaffeinated coffee

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breakfast buffets



Available as an added selection to any breakfast buffet

Enhancements

Oatmeal with raisins, pecans and brown sugar	\$2.50/Person
Assorted cereals with chilled milk	\$1.75/Person
Buttermilk biscuits with sausage gravy	\$3.50/Person
Ham, egg and cheese croissant sandwich	\$4.75/Person
Omelet station	\$6/Person
<i>(Includes ham, bacon, onion, tomato, mushrooms, peppers and cheese)</i>	

Plated Breakfasts

All plated breakfasts served with a glass of orange juice, coffee and a basket of fresh pastries with whipped butter and preserves

Good Start

\$14/Person

Scrambled eggs, smoked bacon or sausage links and breakfast potatoes

Orange-Cinnamon French Toast

\$13/Person

Our thick slices baked with orange, cinnamon and honey served with warm maple syrup and smoked bacon or sausage links

Eggs Benedict

\$14/Person

Open face english muffin topped with canadian bacon, poached eggs and hollandaise sauce, served with herb roasted potatoes

Early Sunrise

\$13/Person

Cheddar cheese and virginia ham in a fluffy three egg omelet served with cheese hash browns

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break package



Part Day Meeting Package

Package includes meeting space, podium, a/v cart, screen and flip chart
Minimum of 30 guests

Pre-Meeting

Assortment of fresh baked muffins and danish
Whipped butter and preserves
Selection of fresh seasonal fruits
Orange, cranberry and apple juice
Regular and decaffeinated coffee

Mid-day

Energy bars and granola bars
Assorted Pepsi® soft drinks
Bottled water

Mid-afternoon

Fresh house baked cookies
Assorted candy bars
(Snickers®, Kit Kat®, Milky Way® and Three Muskateers®)
Assorted Pepsi® soft drinks
Bottled water
Regular and Decaffeinated coffee

\$32 per person

Substitutions may increase price.
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break package



All Day Meeting Package

Package includes meeting space, podium, a/v cart, screen and flip chart
Minimum of 30 guests

Pre-Meeting

Assorted fresh bakery, selection of fresh fruit
Chilled fruit juices, fresh brewed coffee and
Assorted Pepsi® soft drinks

Mid-day break

Assortment of granola bars and candy bars
Whole fresh fruit, fresh brewed coffee and
Assorted Pepsi® soft drinks and bottled water

Lunch Buffet (choose one)

Executive deli buffet
American grill buffet
Salad and pizza buffet

Afternoon break

Assortment of fresh house baked cookies
Individual bags of pretzels, potato chips and Gardetto's®
Assorted Pepsi® soft drinks and bottled water

\$54 per person

Substitutions may increase price.

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plated lunch



Salads

Salad choices include baskets of warm rolls and breadsticks with butter
Iced tea, regular and decaffeinated coffee

Classic Chicken Caesar

\$15/person

Crisp romaine, grated parmesan and seasoned croûtons tossed in a traditional Caesar dressing, topped with grilled chicken breast

Grilled Salmon

\$16/Person

Grilled salmon fillet, mixed greens, fresh raspberries, pecans, bleu cheese and a raspberry vinaigrette drizzle

Chicken Avocado Chopped

\$16/Person

Red leaf and romaine, chopped cucumber, tomato and avocado, crisp pancetta, grated smoked mozzarella and grilled chicken breast with a red wine vinaigrette

Seafood Salad

\$17/Person

House made seafood salad with shrimp and crab over bibb lettuce with sliced avocado and papaya, marinated asparagus tips and sliced tomato with grated parmesan

Sandwiches

Sandwich choices include iced tea, regular and decaffeinated coffee

Turkey And Avocado Croissant

\$14/Person

Sliced turkey breast, avocado, provolone cheese, sliced roma tomato, arugula and red pepper aioli on a flaky croissant served with red potato salad

California Wrap

\$14/Person

Shaved turkey, iceberg lettuce, chopped cucumber, roma tomato, avocado, shredded cheddar and ranch dressing wrapped in a flour tortilla served with red potato salad

Chicken Salad

\$15/Person

Our house made chicken salad, grated parmesan, bibb lettuce, sliced tomato and cucumber aioli on a pretzel bun served with red potato salad

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plated lunch



Entrées

Entrée choices include house salad with dressing, fresh vegetable medley, baskets of warm rolls with butter, iced tea, regular and decaffeinated coffee

Chicken Breast Diane	\$19/Person
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Sautéed breast of chicken with green onion in a tarragon and mustard cream sauce, served with angel hair pasta

Balsamic Glazed Chicken	\$19/Person
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Breast of chicken simmered with tomato, red wine and balsamic, served with four cheese risotto

Pork Chop	\$20/Person
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Braised pork chop with caramelized apple and pancetta, served with cheddar mashed potatoes

Beef Brisket	\$22/Person
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Slow roasted fork tender sliced beef brisket with a burgundy onion jus, served with house made potato pancakes

Beef Tenderloin Tips	\$20/Person
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Tender braised beef tips with mushrooms and onion in a rich gravy, served over buttered egg noodles

Baked Haddock	\$19/Person
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Haddock fillet baked and topped with a creole crawfish cream sauce, served with parsley boiled potatoes

Brown Sugar Dijon Salmon	\$21/Person
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Grilled salmon fillet glazed with brown sugar and dijon mustard, served with our wild rice blend

Potato-Mushroom Galettes ^{*V}	\$16/Person
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Thin sliced potato fried crisp and wrapped around a medley of herb braised mushrooms, paired with steamed broccoli

Grilled Vegetable Medley ^{*V}	\$16/Person
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Portobello mushroom, asparagus, roma tomato, zucchini and peppers marinated in olive oil and herbs, char grilled and served over a bed of pasta

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lunch buffets



Classic Buffet

Limited to 1.5 hours of service

Minimum of 25 guests

All buffets include iced tea, regular and decaffeinated coffee

2 Entrées & 2 Sides - \$23/Person

3 Entrées & 2 Sides - \$25/Person

3 Entrées & 3 Sides - \$27/Person

Entrées

Herb Roasted Chicken
Sliced Beef Sirloin Dijon
Roast Loin Of Pork
Baked Cod With Citrus Butter
Roast Turkey With Cranberry Jus

Burgundy Beef Tips
Breast Of Chicken Saltimbocca *+\$2.00*
Grilled Salmon With Herb Dijon Glaze *+\$2.50*
Beef Short Ribs With Root Vegetables *+\$3.00*
Stuffed Sole Oscar *+\$4.00*

Sides

Mashed Potatoes
Au Gratin Potatoes
Wild Rice Blend
Parsley Boiled Potatoes

Roasted Red Potatoes
Linguini With Garlic Sauce
Mushroom Risotto
Gnocchi Alfredo

Includes

Fresh Vegetable Medley
Mixed Greens With Toppings And Dressings
Fresh Seasonal Fruit
Crudite Display
Warm Rolls And Whipped Butter
Chef's Selection Of Desserts

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lunch buffets



Minimum of 25 guests. Limited to 1.5 hours of service
All buffets include iced tea, regular and decaffeinated coffee

Executive Deli

\$22/Person

Chef's selection seasonal soup, sliced roast turkey, smoked ham and roast beef, sliced cheddar, Swiss, American and provolone cheese, tomato and cucumber chopped Caesar salad, coleslaw, selection of fresh fruit, lettuce, tomato, onion and pickles, pretzel, brioche and onion rolls, whole grain, marble rye and sourdough breads, fresh baked assortment of cookies and dessert bars

Salad And Pizza

\$22/Person

Avocado chopped salad, Caesar salad, grilled vegetables, housemade chicken salad, an assortment of Jimmy's stone fired pizzas to include margherita, four cheese and Jimmy's favorite and an assortment of fresh baked cookies and brownies

Rustic Provincial

\$24/Person

Mixed greens with a selection of dressings, grilled zucchini, eggplant and asparagus, marinated artichoke hearts and mushrooms, grape tomatoes and pepper strips, hummus with pita chips, shaved mortadella, porchetta and salami, sliced provolone, pecorino and bocconcini, sliced rustic breads, foccacia and ciabatta rolls with infused oils and sorbetto

Soup, Salad And Sides

\$20/Person

Hearty chicken noodle soup and Wisconsin chili, mixed greens with fresh garden toppings and selection of dressings, house made mac-n-cheese with toppings to include chopped white meat chicken, smoked ham, green onions, green peas, shredded cheese, diced tomato and toasted parmesan bread crumbs, baked potatoes with whipped butter, sour cream, chopped bacon, warm breadsticks and lemon bars

American Grill

\$21/Person

Char grilled hamburgers and bratwurst, BBQ grilled chicken breasts, molasses and bacon baked beans, red potato salad, creamy coleslaw, lettuce, tomato, onion and pickles, selection of cheeses, condiments and toppings, sliced watermelon and an assortment of brownies, bars and mini cupcakes

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hors d'oeuvres



Minimum of 2 dozen for each selection

Cold	Priced/Dozen
Cocktail sandwiches	\$26
Caprese bruschetta	\$27
Phyllo cup with brie	\$28
Pear and cheese stuffed belgian endive	\$29
Melon with proscuitto bow tie	\$27
Seared ahi tuna with cucumber	\$32
Shrimp shooters	\$36

Hot	Priced/Dozen
Beef and caramelized onion crostini	\$37
Beef, mushroom and pepper kabobs	\$31
Bacon wrapped waterchestnuts	\$23
Chicken quesadilla cornucopia	\$25
Coconut shrimp with orange dipping sauce	\$30
Crab stuffed mushroom caps	\$28
Crab cakes with mango salsa	\$30
Fried cheese ravioli with marinara	\$26
Rueben crisps	\$37
Sesame chicken strips	\$28
Spinach and brie wontons	\$28
Stuffed new potatoes	\$33
Swedish meatballs	\$26
Vegetable spring rolls	\$31
Wild mushroom in phyllo	\$37
Buffalo chicken dip with tortilla chips	\$21/Pound
Spinach and artichoke dip with pita crisps	\$19/Pound

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hors d'oeuvres



Displays	Serves 25
Crudite display	\$60
Seasonal fruit display	\$70
Wisconsin cheese board with crackers	\$85
Taco dip with tortilla chips	\$75
Antipasto display <i>(Selection of imported and domestic cheeses, meats, vegetables and breads)</i>	\$115
Sweets display <i>(Selection of mini fruit tarts, cream puffs, cheesecakes, filled chocolate cups, Crème brulee, cupcakes and chocolate dipped strawberries)</i>	\$185
Seafood cocktail <i>(Includes oysters on the half shell, chilled large shrimp, crab clusters and Ahi tuna with selection of sauces and condiments)</i>	\$350

Carving Station	
<i>Includes cocktail buns, ciabatta rolls and appropriate sauces and condiments. A chef attendant fee of \$100 will apply</i>	
Steamship round of beef <i>(Serves approx. 150)</i>	\$550
Pulled pork shoulder <i>(Serves approx. 25)</i>	\$180
Maple and brown sugar glazed ham <i>(Serves approx. 40)</i>	\$185
Citrus herb roast turkey breast <i>(Serves approx. 25)</i>	\$175
Mustard and peppercorn rubbed NY Strip loin <i>(Serves approx. 30)</i>	\$265

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hors d'oeuvres



Receptions

Limited to 1.5 hours of service

Minimum of 25 guests

Package A

\$19.00/Person

Crudite Display
Fried Cheese Ravioli With Marinara
Wisconsin Cheeseboard Display
Sesame Chicken Strips

Caprese Bruschetta
Swedish Meatballs
Cocktail Sandwiches

Package B

\$24.00/Person

Antipasto Display
Spinach And Artichoke Dip With Pita Crisps
Wisconsin Cheeseboard Display
Beef, Mushroom And Pepper Kabobs

Seasonal Fruit Display
Stuffed New Potatoes
Vegetable Spring Rolls
Pear And Cheese Stuffed Belgian Endive

Package C

\$33.00/Person

Passed Beef And Caramelized Onion Crostini
Chef Attended Pulled Pork Shoulder
Passed Wild Mushroom In Phyllo
Crab Stuffed Mushroom Caps

Phyllo Cup With Brie
Seared Ahi Tuna With Cucumber
Wisconsin Cheeseboard Display
Sweets Display

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hors d'oeuvres



Action Stations - No Attendant

Minimum of 25 guests. Limited to 1.5 hours of service. Intended to enhance your hors d'oeuvres selection

Slider Bar

\$13/Person

Burgers, chicken breast and pulled pork, selection of cheeses, red onion, fried onions, roma tomato slices, romaine and iceberg lettuce, grilled peppers, sliced pickle, guacamole, picco de gallo, mini onion, pretzel, sesame and brioche buns, biscuits and a selection of condiments and sauces

Mashed Potato Martini

\$11/Person

Create your own in a martini glass - whipped yukon gold potatoes, smashed red potatoes, chopped bacon, scallions, shredded cheese, chopped peppers, buttered corn, sour cream and country gravy

Pasta And Risotto Bar

\$12/Person

Penne pasta, linguini and four cheese risotto, marinara, bolognese sauce and alfredo sauce, portobello mushroom, roasted peppers, pancetta, peas, artichoke hearts, ripe olives, asiago and parmesan cheese

Sweets And Treats

\$15/Person

Vanilla bean ice cream, double chocolate ice cream, brownies, Rice Krispie® squares, crushed Oreos®, M&M's®, crushed Butterfinger's®, chocolate chip cookies, strawberry topping, caramel topping and hot fudge, maraschino cherries, whipped cream, an assortment of fruit tarts, filled chocolate cups and turtle bars

Coffee and Dessert

\$16/person

Fresh brewed coffee, selection of flavored creamers, shaved chocolate, cinnamon sticks, whipped cream and Torani® caramel, hazelnut and pumpkin pie syrups. Desserts to include biscotti, mini cheesecakes, turtle bars, lemon bars, crumb cakes and fresh baked cookies

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plated dinner



Entrée choices include house salad with dressing or caesar salad, fresh vegetable medley, basket of warm rolls with butter, iced tea, regular and decaffeinated coffee

Chicken Maryland

\$25/Person

Breast of chicken fried and topped with a rich cream sauce, chopped smoked bacon and scallions, served with yukon mashed

Pan Seared Chicken

\$26/Person

Pan seared breast with a herb jus and served with our house made potato and vegetable hash

Parmesan Crusted Chicken

\$25/Person

Golden parmesan crusted chicken breast topped with plum tomatoes and basil served with potatoes o'brien

Stuffed Pork Chop

\$26/Person

Sausage, prosciutto and mozzarella stuffed pork chop braised until tender and served with garlic mashed potatoes

Top Sirloin Steak

\$29/Person

Thick cut and char grilled to medium and served with burgundy mushrooms and a baked potato

Lime Marinated Flank Steak

\$28/Person

Lime, balsamic and garlic marinated flank steak grilled to medium, sliced and topped with fresh herb salad and served with roasted new potatoes

Beef Short Ribs

\$28/Person

Tender braised boneless beef short ribs served with roasted root vegetables and a creamy mushroom risotto

Salmon

\$27/Person

Dijon mustard and herb glazed salmon fillet served with pan fried gnocchi

Halibut

\$31/Person

Grilled halibut fillet topped with a puttanesca relish and served with herbed rice

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plated dinner & dessert



Sea Bass

\$30/Person

Fillet of sea bass pan fried and topped with a light saffron cream sauce and served with parsley boiled redskins

Potato-Mushroom Galettes*^v

\$20/Person

Thin sliced potato fried crisp and wrapped around a medley of herb braised mushrooms, paired with steamed broccoli

Grilled Vegetable Medley*^v

\$20/Person

Portobello mushroom, asparagus, roma tomato, zucchini and peppers marinated in olive oil and herbs, char grilled and served over a bed of pasta

Make It A Duet - Add To Any Entrée

Shrimp Scampi (3)	\$7
Grilled Salmon (4oz.)	\$6
Pan Seared Chicken Breast(4oz.)	\$4

Desserts

Priced/Person

New York Cheesecake	\$4.25
Godiva Cheesecake	\$6.25
Key Lime Pie	\$4.25
Chocolate Mousse Cake	\$5.50
Tiramisu	\$4.25
Apple Galette	\$6.25

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dinner buffets



Classic Buffet

Limited to 1.5 hours of service

Minimum of 25 guests

All buffets include iced tea, regular and decaffeinated coffee

2 Entrées & 2 Sides - \$33/Person

3 Entrées & 2 Sides - \$35/Person

3 Entrées & 3 Sides - \$37/Person

Entrées

Herb Roasted Chicken
Sliced Beef Sirloin Dijon
Roast Loin Of Pork
Baked Cod With Citrus Butter
Roast Turkey With Cranberry Jus

Burgundy Beef Tips
Breast Of Chicken Saltimbocca *+\$2.00*
Grilled Salmon With Herb Dijon Glaze *+\$2.50*
Beef Short Ribs With Root Vegetables *+\$3.00*
Stuffed Sole Oscar *+\$4.00*

Sides

Mashed Potatoes
Au Gratin Potatoes
Wild Rice Blend
Parsley Boiled Potatoes

Roasted Red Potatoes
Linguini With Garlic Sauce
Mushroom Risotto
Gnocchi Alfredo

Includes

Fresh Vegetable Medley
Mixed Greens With Toppings And Dressings
Fresh Seasonal Fruit
Crudite Display
Warm Rolls And Whipped Butter
Chef's Selection Of Desserts

Prices are per person unless otherwise specified. A 20% taxable service charge and 6.1% sales tax will be added.
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dinner buffets



Limited to 1.5 hours of service
Minimum of 25 guests
All buffets include iced tea, regular and decaffeinated coffee

Down South BBQ

\$34/Person

Sliced BBQ beef brisket, pulled pork shoulder, mesquite rubbed turkey breast, BBQ baked beans, three cheese mac – n – cheese, creamed corn, dixie style coleslaw, fresh seasonal fruit, marinated vegetable pasta salad, biscuits and corn bread with whipped honey butter and an assortment of cobbler and pies

Tour of Italy

\$35/Person

Pork loin modenese, chicken scallopini, cheese manicotti with vodka sauce, mushroom risotto, cheese ravioli alfredo, antipasto display of grilled vegetables, marinated vegetables and a selection of cheeses, arugula with tomato and parmesan salad, warm breadsticks and tomato focaccia, raspberry panna cotta and tiramisu

Milwaukee's Own

\$37/Person

Pork spare ribs with saurkraut, saurbraten, baked salmon with a dijon glaze, potato dumplings, house made potato pancakes, braised red cabbage and baby carrots, Wisconsin cheeseboard display, chopped salad of romaine, cucumber, tomato, smoked mozzarella, red onion and bacon tossed in a red wine vinaigrette, fresh seasonal fruit, warm rolls and whipped butter, caramel apple pie and black forest torte

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bar offerings



Host Bar Packages

	House Brands	Call Brands	Premium Brands
1 Hour	\$12.75	\$14.25	\$15.75
2 Hour	\$19.00	\$21.00	\$24.25
Additional Hour	\$6.00	\$7.00	\$8.00

Above pricing is based per person plus service charge and sales tax, based on guest guarantee
 Packages include cocktails, house wine, bottled beer and sodas
 Packages do not include shots or wine service with dinner

Call Brands

Bacardi, Beefeater, Captain Morgan, Jim Beam, Jose Cuervo, J & B, Korbel, Malibu, Seagrams, Smirnoff, Southern Comfort

Premium Brands

Absolut, Appleton Estates, Bombay Sapphire, Dewars White, Jack Daniels, Kettle One, Stolichnaya, Tanqueray, 1800 Gold

Draft Beer, House Wine And Soda Package

1 Hour	\$11.00	2 Hour	\$15.00
3 Hour	\$19.00	4 Hour	\$23.00

Above pricing is based per person plus service charge and sales tax, based on guest guarantee
 Any substitutions will be charged accordingly
 Guests under 21 will be offered all night soda at \$5.00 Per person

Half Barrels

Approximately 165 12 Oz. Glasses Per Barrel

Domestic Beer (Ex. - Miller, Budweiser, Coors)	\$295
Premium Or Import Brands	\$350 And Up

Wine And Champagne

750 Ml. Bottles Serving Approximately 4 ½ Glasses Per Bottle

House Wine (Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon)	\$27
Korbel Brut	\$36
Asti Spumante	\$29

Drink Pricing

House Brand	\$5.50
Call Brand	\$6.25
Premium Brand	\$7.00
Top Shelf	\$8.00
Glass House Wine	\$6.50
Glass Soda	\$2.75
Domestic Bottle Beer	\$4.50
Premium Or Import Bottle Beer	\$5.50

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Bar Policies

- We provide one bartender for bars less than 100 guests. If additional bartenders are required, a fee of \$150 per hour will apply
- For staffed bars less than 2 hours, a \$500 minimum is required in total bar revenue to waive the \$150 bartender fee
- For staffed bars greater than 2 hours, a \$150 per hour minimum is required in total bar revenue to waive the \$150 bartender fee
- Self service items such as bottled beer, bottled wine and soda are available as hosted only, based on consumption or opened product with no minimum required.
- No alcoholic beverages of any kind may be brought in to the hotel from any outside sources

Catering Policies

1. Thirty (30) days prior to your event, the catering department requests final menu selections, bar arrangements and set-up requirements.
2. The final guaranteed guest count and payment are required five (5) business days prior to your event. If the hotel does not receive a guarantee by this time, the booking party will be charged for the full person count listed on the contract, unless the actual number of persons in attendance is greater. The guarantee is the minimum count you will be charged for and cannot be decreased. Please notify the catering department immediately if your guest count increases. Radisson Milwaukee West will not be responsible for service in excess of 5% over the guaranteed guest count.
3. Menu pricing is subject to change without notice. If requested, pricing may be confirmed sixty (60) days in advance of your event. Plated lunch entrees or lunch buffets ordered for dinner service will be subject to an additional fee of \$5 per person.
4. Buffets are prepared and served based on your final guarantee guest count. Buffet items will be refreshed until all guests in attendance have proceeded through the buffet line. Once attendees have been served, one buffet line will remain open for an additional 30 minutes to accommodate any late arrivals or second helpings. Buffet items will not be replenished during this time.
Breaks are prepared and served based on your final guarantee guest count. Break items will be refreshed for up to 30 minutes to ensure all guests are served. Remaining items will be available for second helpings, based on availability, or 1.5 Hours of service.
5. Wisconsin health code states that no food and beverage items, which remain uneaten after an event, may be removed by the customer or event attendees. Food and beverage items will not be allowed to be taken off property or used elsewhere in the hotel. Serving any food and beverage on hotel premises that is not purchased from the hotel is prohibited by state law. Wedding cakes are allowed when purchased through a licensed vendor.
6. Functions will be staffed to properly service your event. If additional staffing is requested additional charges will apply.
7. The booking party agrees to the responsibility of any damage to hotel property or equipment by guests or outside vendors contracted by the client during the period of time your function is being held at the hotel. The Radisson Hotel Milwaukee West reserves the right to immediately terminate service or occupancy in case of violation of any laws, regulations or hotel policies.
8. Radisson Milwaukee West will not be responsible for the damage or loss of any article brought on premises such as decorations, wedding cakes, cake and table accessories, card boxes, audio/visual or electronic equipment, etc. Security arrangements should be made for all items left unattended for any time. It is the responsibility of the client to make arrangements to remove all personal items immediately following the completion of your event. Items remaining three (3) days following an event will be disposed of by the hotel.
9. All vendors must contact the sales and catering department to arrange setup requirements for the day of your event. The hotel does not maintain insurance covering vendor's property; it is the sole responsibility of the vendor to obtain business interruption, theft, and property damage or loss insurance covering such losses by the vendor.
10. Due to storage limits we request that no meeting or function materials be shipped earlier than 48 hours prior to event start. Any item that is received more than 48 hours prior to event start will be subject to a handling fee of \$5 per box, per day, which will be applied to the group's master bill at time of service.