

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

Prices are per person unless otherwise specified. A 20% taxable service charge and 6.1% sales tax will be added.
Prices are subject to change and cannot be guaranteed more than 60 days prior to the event.

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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

Sautéed breast of chicken with green onion in a tarragon and mustard cream sauce, served with angel hair pasta

Balsamic Glazed Chicken

\$19/Person

Breast of chicken simmered with tomato, red wine and balsamic, served with four cheese risotto

Pork Chop

\$20/Person

Braised pork chop with caramelized apple and pancetta, served with cheddar mashed potatoes

Beef Brisket

\$22/Person

Slow roasted fork tender sliced beef brisket with a burgundy onion jus, served with house made potato pancakes

Beef Tenderloin Tips

\$20/Person

Tender braised beef tips with mushrooms and onion in a rich gravy, served over buttered egg noodles

Baked Haddock

\$19/Person

Haddock fillet baked and topped with a creole crawfish cream sauce, served with parsley boiled potatoes

Brown Sugar Dijon Salmon

\$21/Person

Grilled salmon fillet glazed with brown sugar and dijon mustard, served with our wild rice blend

Potato-Mushroom Galettes **

\$16/Person

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

Grilled Vegetable Medley **

\$16/Person

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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