



## **Meetings & Events Information**

Conveniently located at I-43 and US 151 - Exit 149
We have only one goal in mind—offering you quality, award-winning service!





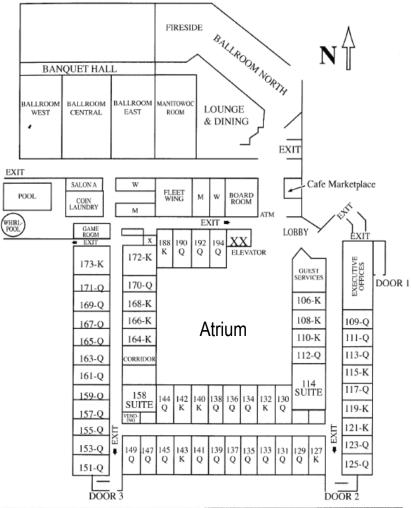




ROOM DIMENSIONS				
		Dimension	s	
Room		Size	Sq. Ft.	Height
BALLROOM		98' X 52'	5096	12`
		Seating Capac	ities	
Theatre	U-Shape	Class Room	Banquet	Conference
750		300	600	
Ro	om	Size	Sq. Ft.	Height
BALLROOM	M EAST	52' X 33'	1716	12'
Theatre	U-Shape	Class Room	Banquet	Conference
250	50	100	200	40
Re	om	Size	Sq. Ft.	Height
	M CENTRAL	52' X 33'	1716	12'
	U-Shape	Class Room	Banquet	Conference
250 -	50	100	200	40
	om	Size		Height
BALLROOM		52' X 32'	Sq. Ft. 1664	12'
	U-Shape	Class Room	Banquet	Conference
250	50	100	200	40
	om	Size	Sq. Ft. 6300	Height
ATRIUM Theatre	I II Chana	90' X 70' Class Room		
400	U-Shape	150	Banquet 300	Conference
	<u> </u>		300	
	om	Size	Sq. Ft.	Height
BALLROOM		90' X 27'	2430	11'
Theatre		Class Room	Banquet	Conference
250	60	100	200	50
	om	Size	Sq. Ft.	Height
MANITOW		49' X 25'	1225	9.5'
Theatre	U-Shape	Class Room	Banquet	Conference
120	40	65	110	35
	om	Size	Sq. Ft.	Height
FLEETWIN		28' X 24'	672	9,
Theatre	U-Shape	Class Room	Banquet	Conference
75	30	40	60	30
	om	Size	Sq. Ft.	Height
BOARD RO		24' X 20'	480	9'
Theatre		Class Room	Banquet	Conference
40	15	20	30	20
	om	Size	Sq. Ft.	Height
	'N SUITE (172)	24' X 20'	480	8'
Theatre	U-Shape	Class Room	Banquet	Conference
40	15	20	30	20
	om	Size	Sq. Ft.	Height
SHIPBUILDER	'S CABIN (173)	24' X 20'	480	8'
	U-Shape	Class Room	Banquet	Conference
40	15	20	30	20
Room		Size	Sq. Ft.	Height
	SUITE (272)	24' X 20'	480	8'
Theatre	U-Shape	Class Room	Banquet	Conference
40	15	20	30	20
Ro	om	Size	Sq. Ft.	Height
EXECUTIVE I		24' X 20'	480	8'
Theatre	U-Shape	Class Room	Banquet	Conference
40	15	20	30	20
L				40

## Seating capacities listed reflect basic room set-ups. Capacities will vary depending on equipment and staging requirements.

# **Hotel Floor Plan & Room Dimensions**



Dimensions				Seating Capacities			
Room	Size	Sq. Ft.	Height	Theatre	U-Shape	Class Room	Conference
Room 158	12'x20'	672	8,	30	12	16	12
Room 114	20'x12'	672	8.	30	12	16	12
Room 258	12'x20'	672	8.	30	12	16	12
Room 214	20'x12'	672	8,	30	12	16	12
Room 358	12'x20'	672	8.	30	12	16	12
Room 314	20'x12'	672	8.	30	12	16	12



## **GUEST SERVICES**

#### **Convenient Location**

The Holiday Inn - Manitowoc is located at Interstate 43 and Highway 151, Exit 149 approximately:

- 44 miles from Green Bay Austin Straubel Inter. (GRB)
- 68 miles from Outagamie County Regional (ATW)
- 84 miles from Milwaukee General Mitchell Inter. (MKE)
- 132 miles from Dane County Regional (MSN)
- 157 miles from Chicago O'Hare International (ORD)

## **Facility Accommodations**

- 204 guest rooms & suites
- · Non-smoking & accessible rooms
- · Lounge with full-service dining
- · Fireplace dining available
- Café Marketplace (Starbucks©)
- Business center
- · Off-site catering services
- Fitness center
- Indoor pool & whirlpool
- Ample complimentary parking
- Game Room
- Room service
- · Wireless high-speed internet access
- Coin-operated laundry
- Outsourced dry-cleaning & laundry
- Local area transportation

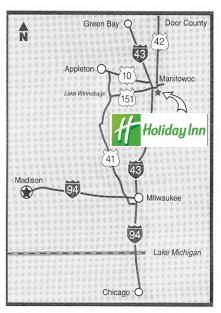
## **Guest Room Amenities**

- · Suites with safes & refrigerators
- · Balcony rooms
- Coffee makers
- Hair dryers,, Irons, & iron-boards
- Two telephones & data ports in all rooms
- · Visual alerts available
- Complimentary USA Today<sub>®</sub> weekdays
- · Individual climate controls in each room
- Cable TV with pay-per-view movies
- Complimentary wireless high-speed internet access



#### **Meeting & Banquet Space**

- Over 20,000 sq. ft. of versatile meeting space
- Complete conference services staff
- Contemporary Sky-lit Atrium



#### Location

Conveniently located at the intersection of I-43 and US 151. This dramatic atrium style hotel is a favorite among business and pleasure travelers alike. Families enjoy warm hospitality, while our meeting planners from around the country acclaim our state-of-the-art facilities and professional staff. The discerning guest will take pleasure in the Holiday Inn's elegant décor and fine dining. Our lounge provides a comfortable setting to relax and unwind after a long day.

For more details, 920.682.6000, Ext. 794
Holiday Inn - Manitowoc
4601 Calumet Avenue, Manitowoc, WI 54220
Visit us online at www.holidayinnmanitowoc.com

Independently owned and operated by Zefam Co. Inc.



## **MEETING AIDS** Post-It Flip Chart Paper . . . . . . . . . . . . . . . . . \$40.00 Additional Post-Its . . . . . . . . . . . . . . . . \$20.00 **Equipment Rental** Wireless Hand-Held Microphone . . . . . . . . . . \$40.00 Lavaliere.....\$40.00 Our Business Center is available for computer and printer CD Player (Requires use of a mixer) . . . . . . . . . \$30.00 usage. Fax and copy machines are available at the front desk. Charges may apply. Power Strip & Extension Cords.....\$5.00 Flip Chart Paper & Markers . . . . . . . . . . . . \$25.00





## **BREAK SELECTIONS**

(pricing is per person, based on 1-1/2 hours of service)

## **Morning Selections**

Morning Selections Include: Coffee and Tea

Healthy Starter	95
Assorted Cold Cereals, Fresh Fruit Tray, Yogurt, & Bagels	
with Cream Cheese	

Continental Fare	. \$7.95
Assortment of Freshly Baked Muffins, Donuts, Danish, &	
Assortment of Fruit & Vegetable Juices	
With Fresh Fruit	.\$8.95

## **Themed Break Selections**

Fit & Fabulous
Fruit & Cheese Kabobs, Granola Bars, Trail Mix, & Vegetable
Tray with Dip

Crispy, Crunch Time\$7.25
Crisp Apple Wedges with Caramel & Peanut Butter, Carrot
Sticks & Veggie Dip, Pretzels & Dipping Mustard

South of the Border	5
Tortilla Chips, Chili Con Queso, Salsa, Sour Cream, Guacamole,	
& Black Bean Salsa	

Sweet Sensations	\$7.25
Assorted Cookies, Bars, Brownies, & Hershey's Kisses &	Miniature
Candy Bars	

Sweet & Salty	. \$6.95
Peanuts Pretzels & Mini Candy Bars	

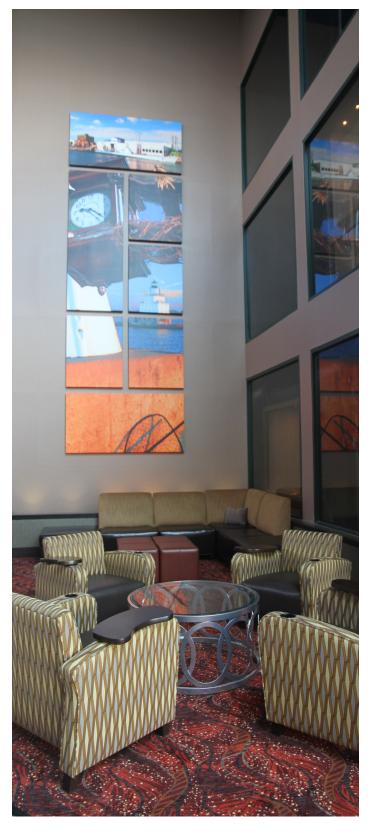
·	
A Touch of Wisconsin	\$7.95
Assorted Wisconsin Cheeses, Assorted Crackers, Cubed	
Sheboygan Summer Sausage, Door County Kettle Chips, &	

<b>Stadium Sampler\$7.95</b>	j
Popcorn, Peanuts, Hot Jumbo Pretzels, Tortilla Chips with Nacho	

Wisconsin Apples with Caramel Dip

Sauce, & Ice Cream Treats

If you have something different in mind, our chef will customize a break to accommodate your group.





## A la Carte

A la Carte Break Selections	A la Carte Refreshments		
Assorted Cereal Bars & Granola Bars \$2.50 Each Assorted Cereals \$2.00 Each Assorted Coffee Cake \$2.50 Per Person	Assorted Soft Drinks (per can) \$2.25		
	<b>Coffee</b> (per gallon)		
Assorted Cookies \$18.00 Per Dozen	Starbucks® Coffee (per gallon) \$28.00		
Assorted Danish, Muffins, & Donuts \$22.50 Per Dozen	<b>Tea</b> (individual)		
Assorted Dessert Bars \$21.00 Per Dozen	•		
Assorted Donut Holes \$12.00 Per Dozen	Assorted Chilled Juices Carafe		
Assorted Mini Scones \$25.50 Per Dozen	Assorted Chilled Juices Bottle \$2.95		
Bagels with Cream Cheese \$23.50 Per Dozen	Mineral & Regular Water (per bottle) \$2.50		
Banana Bread \$13.00 Per Loaf	Milk (per pitcher)		
Brownies \$19.95 Per Dozen	(Whole, 1%, 2%, Skim, Chocolate)		
Chex Mix \$18.00 Per Bowl	Milk Chug (8 oz.)		
Cinnamon Rolls \$25.50 Per Dozen	(Whole, 1%, 2%, Skim, Chocolate)		
Crab Dip \$16.00 Per Pint	Lemonade (per gallon)		
Croissants (Plain, Strawberry, Blueberry, Apple) \$25.50 Doz.	, <u> </u>		
Racine Danish Kringle \$22.50 Each	Fruit Punch (per gallon) \$18.00		
Dips: Cheese, Dill, French Onion, Herbed \$14.00 Per Pint	Iced Tea (per gallon)		
Fancy Mixed Nuts \$15.00 Per Pound	Hot Cider (per gallon)		
Fresh Fruit Tray with Honey Yogurt \$3.95 Per Person			
Fruit Yogurt \$3.95 Each			
Gardetto's \$18.00 Per Bowl			
Hummus with Pita chips \$3.50 Per Person			
Popcorn \$8.00 Per Bowl			
Potato Chips & Dip \$20 Per Bowl			
Power Bars \$3.95 Each			
Rice Crispy Bars \$2.50 Each			



Tortilla Chips & Salsa \$20.00 Per Bowl

Wisconsin Cheese & Sausage \$15.00 Per Pound

Trail Mix \$18.00 Per Bowl

Whole Fresh Fruit \$1.75 Each

## **BREAKFASTS**

## **Breakfast Plated**

**Plated Breakfasts Include:** Juice, Coffee, & Tea (pricing is per person)

Colossal Breakfast Burrito \$10.75
King Size Tortilla Stuffed with Eggs, Bacon, Peppers, Onion, Mushrooms and Country Potatoes along with Salsa and Sour Cream
Sunrise Platter\$9.95

Farm-Fresh Scrambled Eggs, Fresh Fruit Garnish, a Choice of Sausage Links or Bacon, & Hash Browns or Country Fried Potatoes

You may add a muffin, bagel, or English muffin to plated breakfasts for an additional charge of \$2.25.

## **Breakfast Buffets**

**Breakfast Buffets Include:** Assorted Fresh Baked Danish, Juice, Coffee, Tea, & Milk (pricing is per person, min. 50 people, based on 1-1/2 hours of service)

Belgian Waffles with Fresh Berries, Pecans, & Whipped Cream

<u>Choose One:</u> Hash Browns or Potatoes O'Brien

<u>Choose Two:</u> Ham, Bacon, Sausage Links, or Sausage Patties

Add fruit tray for \$2.00 per person

## **Build Your Own Bar**

The following options are designed to compliment your buffet. (pricing is per person, min. 50 people, based on -1/2 hours of service)

**Omelets:** Omelets are Chef Prepared with Sausage, Sautéed Onions, Sautéed Mushrooms, Sweet Bell Peppers, Cheese, & Salsa **\$6.95** 



LUNCHEON ENTREES	<u>Vegetarian Options</u>
Entrees Include: Traditional Salad, Rolls & Butter; Coffee, & Tea. Our Executive Chef will select the most appropriate seasonal vegetable, & your choice of potato,	Pasta Primavera
pasta, or rice. (pricing is per person)  Beef Luncheon Selections	Grilled Vegetable Tian
Petite Filet	Vegetable Lasagna
Sirloin of Beef	Cheese Tortellini with Marinara\$13.95 Cheese Tortellini with Seasoned Vegetables in a Marinara Sauce
Tenderloin Tips	Seafood Selections  Ginger Fillet Wild Salmon
Pork Luncheon Selections  Stuffed Pork Chop\$13.95  Baked Center-Cut Pork Chop Stuffed with a Traditional Corn	Orange with a touch of Honey & Topped with Sesame Seeds  Walleye
Bread Stuffing  Medallions of Pork	Baked Cod. \$13.50 Cod Served with White Wine & Lemon  Poached Salmon. \$14.55 Poached Fillet of Salmon Served with a Creamy Cucumber Sauce
Poultry Luncheon Selections Chicken Cordon Bleu. \$11.75 Chicken Breast Stuffed with Ham & Swiss Cheese & Topped with a Light Cheese Sauce Chicken Jackson \$11.75 Chicken Breast Stuffed with Asparagus, Pepper-Jack Cheese,	Traditional Salad Included with Entrée.  Traditional Mixed Greens, Tomatoes, Cucumber, and Carrot with a Raspberry Vinaigrette.  Salad Upgrades Additional Charge of \$2.25
Topped with a Pepper Jack Cream Sauce Chicken Marco Polo	Door County Mixed Greens, Apples, Dried Cherries, and Toasted Walnuts with a Champagne Vinaigrette.  Garden Mixed Greens, Broccoli, Carrots, Cauliflower, Mushrooms, and Tomatoes with an Herb Vinaigrette.  Oriental Mixed Greens with Julienned Snow Peas, Carrots, Water Chestnuts, and Mandarin Oranges with a Sesame Ginger Vinaigrette.  Tropical Mixed Greens, Tropical Fruit, and Toasted Coconut with an Orange-Tarragon Vinaigrette.  Spinach Baby Spinach, Cashews, Portabella Mushrooms, Sun-Dried Tomatoes, Sliced Red Grapes, Mandarin Orange Slices, Capers, & Black Olives with a Balsamic Vinaigrette.



LIGHT LUNCHEONS	Salads
<b>All Sandwiches &amp; Wraps Include:</b> Potato Chips, Pickle Spear, Coffee, & Tea (pricing is per person)	Salads Include: Rolls & Butter; & Coffee, & Tea (pricing is per person)
Add Soup to Sandwich, Wrap, or Salad Per Person	Crispy Chicken Salad
Sandwiches  Focaccia Club	Chef Salad
Stacked Turkey Breast	Boneless Breast of Chicken Served on Romaine Lettuce, Tossed with Croutons, Shredded Parmesan Cheese, & Caesar Dressing  Trio Salad
Stacked Roast Beef	Tuna, Chicken, & Pasta  Box Lunches
Tuna or Chicken Salad. \$10.50 Tuna or Chicken Salad, Lettuce, & Tomato on Your Choice of Assorted Breads or a Croissant	Deli Sandwich with Cheese: Choice of Turkey, Ham, or Roast Beef; & Whole Fruit; Potato Chips; Cookies; & Assorted Soda Per Person
Grilled Chicken Breast. \$10.25 Grilled Chicken Breast, lettuce, tomato, and onion on Your Choice of Assorted Breads or a Croissant	

## **Wraps**

Grilled Caesar Wrap	.\$11.25	
Chicken Breast, Romaine Lettuce, Parmesan Cheese, Diced		
Tomato, & Caesar Dressing Wrapped in a Herb Tortilla		
Turkey Club Wrap	.\$10.95	
Turkey Breast, Bacon, Mixed Greens, Swiss Cheese, Ranch	1	
Dressing Wrapped in a Herb Tortilla		







## THEMED LUNCH BUFFETS

Based on 1-1/2 hours of service. Includes Coffee and Tea. (pricing is per person)

Add soup to any buffet (\$2.95 per person extra)

## **Executive Deli Express**

\$12.50 per person; min. 50 people

<u>Includes:</u> Ham, Turkey, Roast Beef, Potato Salad, Pasta Salad, Lettuce, Tomatoes, Onions, Wisconsin Cheeses, Assorted Breads, & Condiments

## **U.S.S. Cobia Express**

\$15.95 per person; min. 50 people

<u>Includes:</u> Ham, Turkey, Pastrami, & Salami, Cheddar & Provolone Cheeses, Italian Pasta Salad, Tomatoes, Lettuce, Onions, Pepperoncini, Potato Chips, & Submarine Bread

## **Hot Buffet**

\$15.95 per person; min. 50 people

Haddock in a Creamy Dill Sauce, or Lasagna

<u>Choice of Two:</u> Beef Bourguignonne, Roast Top Sirloin of Beef, Roast Chicken, Teriyaki Glazed Chicken, Roast Pork Loin, Fresh

Choice of: Potato, Pasta, or Rice

<u>Includes:</u> Mixed Salad Greens with Dressings, Assorted Seasonal Salads, Seasonal Vegetables, Rolls, & Butter







"The Area's Premier Hotel & Conference Center"		
PLATED DINNERS	<b>Plated Dinners:</b> Includes a Traditional Salad, Potato or Rice, Vegetable du Jour, Fresh Baked Dinner Rolls & Butter, Coffee &	
Beef Selections	Tea (pricing is per person)	
Prime Rib of Beef	Vegetarian Options	
Slow-Roasted Prime Rib Served with Seasoned Au Jus  Filet Mignon	Pasta Primavera	
Pork Selections Onion-Crusted Pork	Grilled Vegetable Tian	
Pork Medallions Topped with a Whole-Grain Mustard Sauce  Stuffed Pork Chop	Vegetable Lasagna\$18.95 Pasta Layered with Alfredo Sauce, Carrots, Spinach, & Broccoli	
Seafood Selections	Cheese Tortellini with Marinara\$18.95 Cheese Tortellini with Seasoned Vegetables in a Marinara Sauce	
Poached Salmon Fillet	Traditional Salad Included with Entrée.	
& Served Atop Angel Hair Pasta  Poultry Selections	<b>Traditional</b> Mixed Greens, Tomatoes, Cucumber, and Carrot with a Raspberry Vinaigrette.	
Chicken Marco Polo	Salad Upgrades Additional Charge of \$2.25	
Chicken Breast Stuffed with Ham & Swiss Cheese & Topped with a Light Cheese Sauce  Artichoke Florentine Stuffed Chicken Breast . \$19.95  Breast of Chicken Stuffed with Spinach, Feta, Parmesan Cheese, Artichokes, & Topped with a Spinach Cream Sauce	<b>Door County</b> Mixed Greens, Apples, Dried Cherries, and Toasted Walnuts with a Champagne Vinaigrette.	
Chicken Rinata	<b>Garden</b> Mixed Greens, Broccoli, Carrots, Cauliflower, Mushrooms, and Tomatoes with an Herb Vinaigrette.	
Bed of Angel Hair Pasta  Chicken Jackson	Oriental Mixed Greens with Julienned Snow Peas, Carrots, Water Chestnuts, and Mandarin Oranges with a Sesame Ginger Vinaigrette.	
of Wild Rice  Chicken Saltimbocca	<b>Tropical</b> Mixed Greens, Tropical Fruit, and Toasted Coconut with an Orange Tarragon Vinaigrette.	
Chicken Marsala	<b>Spinach</b> Baby Spinach, Cashews, Portabella Mushrooms, Sun-Dried Tomatoes, Sliced Red Grapes, Mandarin Orange Slices, Capers, & Black Olives with a Balsamic Vinaigrette.	



## ORIGINAL DINNER BUFFETS THEMED DINNER BUFFETS

**Original & Themed Dinner Buffets:** Includes Coffee and Tea. (pricing is per person, min. 100 people, 1-1/2 hours of service)

#### **Add Soup to Buffets**

Per Person	\$2.95
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#### BUFFET #1 ..... \$17.95

<u>Choose Two:</u> Beef Bourguignonne, Roast Top Sirloin of Beef, Roast Chicken, Teriyaki Glazed Chicken, Roast Pork Loin, Seafood Newburg, & Fresh Haddock with a Creamy Dill Sauce <u>Choose One:</u> Potato, Fresh Pasta, or Rice

<u>Includes:</u> Mixed Salad Greens with Choice of Dressings, Fresh Vegetable Tray with Dip, Fresh Fruit Tray, Assorted Seasonal Salads, Choice of Seasonal Vegetables, Rolls, & Butter

#### BUFFET #2 ..... \$19.95

<u>Choose One:</u> Chef-Carved Glazed Ham, Roast Beef, or Prime Rib (Add \$2.50 per person for Prime Rib)

<u>Choose One:</u> Beef Bourguignonne, Onion-crusted Pork with Whole Grain Mustard Sauce, Roast Top Sirloin of Beef, Roast Chicken, Teriyaki Glazed Chicken, Fresh Haddock with Pepper-Jack Asparagus Sauce

**Choose One:** Potato, Fresh Pasta, or Rice

<u>Includes:</u> Mixed Salad Greens with Choice of Dressings, Fresh Vegetable Tray with Dip, Fresh Fruit Tray, Assorted Seasonal Salads, Choice of Seasonal Vegetables, Rolls, & Butter

#### **Asian**

#### \$17.95 per person

Oriental Noodle Salad, Sweet & Sour Pork, Teriyaki Chicken Stir-Fry, Rice, Stir-Fried Vegetables, & Fortune Cookies

## A Slice of Italy

#### \$17.95 per person

<u>Choice of Two:</u> Lasagna, Spaghetti & Meatballs, Chicken

Parmesan, Fettuccini Alfredo, Baked Ziti

Includes: Italian Vegetables, Italian Pasta Salad, Garlic Bread,

Tossed Caesar Salad, & Tiramisu

## South of the Border

#### \$17.95 per person

Soft & Hard Shell Beef & Chicken Tacos, Black Bean Salad, Salsa, Guacamole, Blue & White Corn Tortilla Chips, Refried Beans, Mexican Rice, Condiments, & Churros

## **Tailgater Buffet**

#### \$17.95 per person

Grilled Hamburgers & Wisconsin Brats, Baked Beans, Potato Salad, Potato Chips, Condiments, Door County Cherry Pie Squares





## HOT & COLD HORS D'OEUVRES

## Hot Hors d'oeuvres

Chicken Drummets

**Buffalo Wings** 

BBQ or Swedish Meatballs

Egg Rolls

Mini Quiche

Teriyaki Beef Skewers

Water Chestnuts or Chicken Livers Wrapped in Bacon

#### \$75 per 50 pieces

Mini Chicken Quesadillas

Chicken Sesame

Spinach with Feta Cheese in Phyllo (Spanakopita)

Seafood or Sausage Stuffed Mushrooms

#### \$85 per 50 pieces

Petite Crab Cakes

Scallops Wrapped in Bacon

Cajun Grilled Shrimp with Mango Cocktail Sauce

Almond Breaded Breast of Duckling with Plum or BBQ Sauce

#### \$125 per 50 pieces

Smoked Chicken and Wild Mushroom Tarts

#### \$275 per 100 pieces

Homemade Hummus with Garlic & Onion seasoning & Served with Home-Made Baked, Garlic Pita Chips

#### \$3.50 per person

## **Sliders**

Plain Burger

A-1 Burger

Roast Beef

Roast Pork

**BBQ** Beef

**BBQ** Pork

#### \$2.50 Each

## **Crustinis**

Spinach, Wild Mushroom, & White Truffle Oil

Artichoke, Kalamata Olives, & Feta Cheese

Roasted Red Pepper, Artichoke Hearts, Goat Cheese, & Chives

Roasted Wild mushrooms, Smoked Prosciutto, Asiago Cheese & White Truffle Oil

Roasted Egg Plant, Caramelized Onion, Roasted Tomato, Goat Cheese

Roma Tomato, Garlic, Basil, Parmesan, & Balsamic Glaze

#### \$85.00 per 50 pieces

## **Cold Hors d'oeuvres**

Ham Rolls

Deviled Eggs

Cocktail Sandwiches

Fruit & Cheese Kabobs

Belgian Endive Stuffed with Chicken Salad

#### \$75 per 50 pieces

Ice Snow Crab Claws

In-House Cured Salmon Gravlax

Oysters & Clams on the Half Shell

#### \$125 per 50 pieces

Stuffed Snow Peas with Cream Cheese

Wisconsin Summer Sausage & Cheddar Cheese Kabobs

Marinated Fresh Asparagus with Smoked Ham

Fresh Mozzarella with Plum Tomatoes, Olive Oil, & Basil

Fruit Display with Carved Melon Basket & Honey Yogurt Dip

#### \$75 per 50 pieces

Herb Cheese Ball & Asst. Crackers (serves 20) ..\$40.00

4-5 Pound Cheese Ball Rolled in Nuts with Crackers

Mexican Fiesta Dip & Nachos (serves 30) . . . . . . \$65.00

Potato Chips & Dip, Tortilla Chips & Salsa, or

Gardetto's (per bowl, serves 20) .....\$20.00

Pretzels or Popcorn (per bowl, serves 20) . . . . . . . . . \$8.00

Smoked Salmon Display (serves 40) ...... \$175.00

Salmon Served with Diced Eggs, Red onion, Capers & Crackers

Assorted Vegetable Tray with Dip (serves 40) . . . \$85.00

Cauliflower, Broccoli, Carrots, Tomatoes, & Cucumbers

Select Vegetable Tray with Dip (serves 75). . . . . \$125.00

Cauliflower, Broccoli, Carrots, Cherry Tomatoes, Cucumbers,

Asparagus, Zucchini, Yellow Squash, Scallions, & Radish Flowers

Assorted Cheese or Sausage (per pound) . . . . . . \$15.00 Fancy Mixed Nuts (per pound) . . . . . . . . . . \$16.95

Fresh Fruit Tray (seasonal fruit, serves 75) ......\$150.00

WI Cheese Board & Crackers (serves 60) . . . . . \$175.00 Cheddar, Co-Jack, Swiss, & Pepper Jack garnished with

Fresh Fruit

14 Inch Wheel of Brie En Croûte.....\$125.00



<b>Carving Stations</b>	Action Stations
\$25 per hour per attendant  All Carved Items Include: Appropriate Garnish or Relish &	The following options are designed to compliment your Hors d'oeuvre Reception and Carving Stations. They are not intended to be ordered a la carte.
Assorted Rolls  Sugar Cured Ham (serves 50)	There is a minimum of 100 people and an additional \$100 if under minimum. Food will be set out for a maximum of 2 hours. (pricing is per person)
Golden Roast Turkey Breast (serves 40) \$195	Fajita/Taco Bar - Marinated Beef & Chicken Prepared Separately with Peppers & Onion, with Mexican Rice, Sour Cream, Fresh Tomato Salsa, Cheddar Cheese,
Prime Rib of Beef (serves 20) \$250	& Guacamole
Roasted or Peppered Whole Tenderloin (serves 20)	Mashed Potato Martini Bar - Mashed Potatoes in a Martini Glass with Assorted Toppings: Sour Cream, Chives, Cheddar Cheese, Bacon, Broccoli, & Diced Onion
	Pasta Station 1 - Marinara, Pesto, & Clam Sauce .\$4.25
	Pasta Station 2 - Assorted Wild Mushrooms, Olive Oil, & Herbs\$4.25
	Pasta Station 3 - Italian Sausage & Fusilli Pasta Tossed with Alfredo Sauce, Mushrooms, Asparagus, & Tomatoes
	Pasta Station 4 - Shrimp & Scallops Tossed with Penne Pasta Marinara Sauce, Red & Green Pepper, & Onions
	Seafood Station - Sautéed Shrimp, Mussels, & Clams
	\$11.00



## **DESSERTS**

ANGEL FOOD CAKE WITH STRAWBERRIES & WHIPPED CREAM . . . \$3.95 Each

ASSORTED FRUIT OR CREAM PIES . . . \$2.50 Each

BAILEY'S IRISH CRÈME CHEESECAKE . . . \$4.95 Each

CARROT CAKE . . . \$3.95 Each

CHOCOLATE RASPBERRY CHEESECAKE . . . \$4.95 Each

GERMAN CHOCOLATE CAKE . . . \$3.95 Each

ICE CREAM (VARIETY) OR SHERBET . . . \$1.95 Each

PLAIN CHEESECAKE . . . \$2.75 Each

SNICKERS CHEESECAKE . . . \$4.95 Each

TIRAMISU . . . \$4.95 Each

APPLE PIE A LA MODE . . . \$3.25 Each

ASSORTED FRESH BAKED COOKIES OR DESSERT BARS . . . \$18.00 Per Dozen

Other options are available upon request.



