

Hors D'Oeuvres Listing

Hors D'Oeuvres buffets are for a maximum of 3 hours.

Deluxe Crudité Platter

with Dill Dip

\$60.00

Assorted Wisconsin
Cheese and Sausage

with Crackers

\$16.95 per pound

Assorted Sliced Fresh
Fruit Array

with Fruit Yogurt

\$75.00

Fresh Fruit Fondue
with White or Dark Chocolate

\$85.00

Cheese Log

with Nuts and Assorted Crackers

\$65.00

Artisanal Cheese and Fruit Presentation

with assorted Crackers and crusty French Bread

\$165.00

Bruschetta Bar

Garlic Crostini to be topped with Black Olive Tapenade, Green Olive Tapenade, Roasted Red Pepper Hummus, Tomato Basil Relish, and Shaved Parmesan

\$7.95 per person

Mexican Nacho Platter

Refried Beans, Fresh Tomatoes and
Green Onions, Sour Cream, and Cheddar
Cheese, Tortilla Chips for dipping

\$75.00

Antipasto Bar

Assorted Olives, Marinated Artichoke
Hearts, Pepperoncini Peppers, Grilled
Portobello Mushrooms, Grilled Red and
Yellow Peppers, Grilled Asparagus,
Zucchini and Eggplant, a variety of
Sausages, Grilled Tomatoes with Olive Oil
and Parmesan

\$8.95 per person

Pasta Bar

Cheese Tortellini, Herbed Linguini,
Alfredo and Meatless Marinara Sauces,
Italian Sausage, sautéed Peppers and
Onions, Mushrooms, Black and
Green Olives

\$8.95 per person

Sliced Deli Platter

Assorted Meats and Silver Dollar Buns
with a variety of Condiments

\$14.95 per pound

Culinary Specialities

Whole Decorated Smoked Salmon

Whole Decorated Smoked Trout

Market Price

The above prices do not include 18% Service Charge and 5.5% Sales Tax.

Food and beverage pricing is subject to change without notice.

Hot Selections

The following are priced per dozen

Meatballs in Mushroom Gravy	\$15.00	Jalapeno Poppers	\$15.00
Mini Chicken Legs and Wings	\$16.00	Chinese Egg Rolls	\$18.00
Pot Stickers	\$19.00	Sliced Tenderloin on Crostini	\$30.00
Mini Crab Cakes	\$22.00	Mini Chicken Cordon Bleus	\$19.00
Fried Ravioli, Asst. Flavors	\$15.00	Porcini and Boursin Quesadillas	\$19.00
Barbequed Spare Ribs	\$22.00	Breaded Fried Mushrooms	\$15.00
Deep-Fried Cheese Sticks	\$15.00	Mini Pizzas	\$15.00
Cheese and Bacon Potato Skins	\$15.00	Broiled Chicken Kabobs	\$19.00
Spinach Stuffed Filo Triangles	\$19.00	Broiled Beef Kabobs	\$19.00
Bacon-Wrapped Waterchestnuts	\$19.00	Breaded Sea Scallops	\$19.00
Bacon-Wrapped Sea Scallops	\$20.00	Hot Wings	\$15.00
Bacon-Wrapped Artichoke Hearts ..	\$20.00	Crabmeat Rangoon	\$16.00

Cold Selections

The following are priced per dozen

Bluepoint Oysters on half shell	\$25.00	Iced Gulf Shrimp	\$32.00
Iced Alaskan Snow Crab Claws	\$29.00	Smoked Salmon on Belgian Endive ..	\$22.00
Ham and Herbed Cheese Rollups	\$16.00	Assorted Finger Sandwiches	\$17.00
Cheese Stuffed Cherry Tomatoes	\$15.00	Deviled Eggs	\$11.00
Cheese and Crab Puffs	\$16.00	Marinated Herring per pound	\$11.00
Cheese and Tuna Puffs	\$15.00	Creamed Herring per pound	\$11.00
Cheese and Smoked Salmon Puffs	\$21.00	Assorted Fancy Canapes	\$23.00

Dry Snacks

Priced per pound

Dry Roasted Peanuts	\$13.00	Selected Mixed Nuts	\$19.00
Potato Chips and Dip	\$15.00	Taco Chips with Salsa	\$15.00
Pretzels	\$9.00	Nuts and Bolts Party Mix	\$9.00

Dips

Priced per One Pound Supreme

Hot Spinach Artichoke Dip	\$9.00	Sour Cream Dill Dip	\$8.00
Mexican Guacamole	\$12.00	Toasted Onion Dip	\$8.00
Edgewater Cheese Spread	\$8.00	Bacon and Horseradish Dip	\$9.00

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Banquet Dinners

Poultry Selections

Each includes Soup or Salad, choice of Vegetable, and Starch
Rolls and Butter and a Dinner Beverage

Chicken Peperonata
Seared Boneless Breast
napped with a Sauce of Tomato,
Red Pepper, and Onion
\$23.95

Chicken Marsala
Seared Boneless Breast
accented with Mushrooms and
napped with a
Marsala Wine Sauce
\$23.95

Plum Basted Cornish Hens
Semi-boneless and stuffed with Wild Rice,
basted with a rich Plum Sauce
\$24.95

Chicken à la Kiev
Boneless Breast, stuffed
with Herbed Butter, breaded
and baked until golden
\$23.95

Chicken Tourangelle
Sautéed Boneless Breast,
napped with a rich Mushroom Cream
Sauce, flavored with Orange Zest
and White Wine
\$23.95

Chicken Cordon Bleu
Boneless Breast stuffed with
Swiss Cheese and Smoked Ham,
breaded and baked until golden,
Served with Sauce Supreme
\$23.95

Chicken Florentine
Boneless Breast stuffed with
Spinach, Mushrooms, and Onion,
accented with Anisette, napped with
a Chicken Veloute Sauce
\$23.95

Traditional Roast Turkey
Slow-roasted Breast of Turkey
served with Sage Bread Stuffing,
Whipped Potatoes and Gravy
\$23.95

Roasted Breast of Duckling
Boneless Breast slowly roasted
until tender, napped with a
Raspberry Sauce
\$26.95

Chicken Picatta
A Boneless Breast dredged in
seasoned Flour and sautéed with Butter,
Sauce of Lemon, Wine, Capers, and Cream
\$23.95

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Meat Selections

Each includes Soup or Salad, choice of Vegetable, and Starch
Rolls and Butter and a Dinner Beverage

Stuffed Pork Chops
Thick, center cut Chop, stuffed
with a Sage Onion Stuffing,
seasoned and baked until tender
Served with Pork Gravy
\$25.95

Stuffed Filet
Center cut Tenderloin, split
and stuffed with a
Mushroom Duxelle and broiled
Served with Demi-glacé
\$31.95

Roast Beef Chasseur
Choice Beef, seasoned
and slow roasted, napped with
a hearty sauce of
Tomato, Onion, and Mushrooms
in a rich Brown Sauce
\$27.95

Cajun Pork Loin
Tender Boneless Loin, slow roasted
and served with a Cajun Cream Sauce
\$25.95

Filet Mignon
A center cut of the Tenderloin, broiled
and served with Demi-glacé
\$29.95

New York Strip
The King of Steaks,
Broiled to perfection and topped
with Maitre d'hôtel Butter
\$28.95

Traditional Baked Ham
A thick cut of traditionally
cured and smoked Ham,
slow roasted
\$25.95

The Medallion Medley

Your choice of any two items

Petit Filet
Stuffed Sole

Salmon Fillet
Roast Loin of Pork

Duck Breast
Breast of Chicken

Shrimp
Petit Lobster Tail

\$35.95

Vegetarian Selections

Portabella Ravioli
Tender pillows of Pasta, filled with
Portabella Mushrooms served with
Mornay or Marinara Sauce
\$23.95

Vegetarian Wellington
A blend of Mushrooms and Fresh
Vegetables rolled inside Puff Pastry and
baked until golden
\$23.95

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Fish and Seafood

*Each includes Soup or Salad, choice of Vegetable, and Starch
Rolls and Butter and a Dinner Beverage*

Grilled Swordfish

*Familiar to Mediterranean waters,
Popular as "Steak of the Sea"
Served with a Fruit Salsa
\$26.95*

Salmon Bercy

*The King of Fish
a simply broiled Fillet
adorned with a Butter Sauce
enhanced with White Wine
\$26.95*

Broiled Tuna

*Tender boneless Steak
broiled and topped with a
Kiwi Ginger Sauce
\$26.95*

Coquille St. Jacques

*Jumbo Sea Scallops, braised
and accented with Pearl Onions in a
rich Champagne Sauce
served with Pommes Duchesse
\$26.95*

Shrimp Tarragon

*Jumbo Shrimp in a rich
Cream Broth flavored with
White Wine and Tarragon,
served over White Rice
accented with Pimento and Onion
\$27.95*

Stuffed Sole

*Boneless Fillets surrounding
your choice of Alaskan Crab or
Shrimp and Mushroom Stuffing,
napped with a Light Cream Sauce
\$26.95*

Orange Roughy Monterey

*Flaky Fillet of Roughy,
baked with White Wine and
accented with a Citrus
Compound Butter
\$25.95*

Trout Amandine

*Boneless, skinless Fillet lightly breaded
and baked until golden
Topped with Almond Beurre Noisette
\$25.95*

Lobster Americaine

*Tender Lobster Meat, napped with a
Spicy Sauce of Tomato, Olive Oil,
Onion, Brandy, and Wine
\$39.95*

Stuffed Shrimp

*Jumbo Gulf Shrimp, butterflied
and stuffed with an Herb-
Enhanced Stuffing, topped with a
Pernod Cream Sauce
\$27.95*

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Soups

\$3.50 Additional

French Onion Au Gratin
Chicken Noodle
Beef Barley
Old Fashioned Navy Bean
Cheese and Vegetable
Cream of Broccoli
Vichyssoise

Clam Chowder
Corn Chowder
Curried Shrimp and Wild Rice
Split Pea and Ham
Cream of Mushroom
Cream of Asparagus
Gaspacho

Salads

Chef's Tossed Green Garden
Your Choice of Dressings

Edgewater Famous Caesar
\$3.00 Additional

Spinach with Bacon Vinaigrette
\$3.00 Additional

Salad Medici
Mixed Greens accented with Ripe Olives,
Grated Provolone Cheese and
Red Onion Rings
\$3.00 Additional

Vegetables

Buttered Baby Carrots
Mixed Garden Vegetables
Green Beans Amandine
Broccoli Mornay
Steamed Broccoli
with Julienne of Carrot

Peas and Sautéed Mushrooms
Corn O' Brien
Green Beans Sautéed with Bacon
Cauliflower Au Gratin
Sautéed Pea Pods

Potatoes

Parslied New Potatoes
Pommes Duchesse
Potatoes Au Gratin
Sweet Potato Fries

Herbed Oven Roasted
Homestyle Fried with Onions
Baked Idaho
Roasted Garlic Mashed Potatoes

Rices

Basmati Rice Blend

White Rice Pilaf

Wild Blend Rice

The Celebration Buffet

Dinner buffet service is for a maximum of 2 hours.

Salad Bar provided at no additional cost with all entrée selections

Deluxe Raw Vegetable and Relish Tray with Dill Dip
Assorted Wisconsin Cheese Presentation with a variety of Crackers
Assorted Sliced Fresh Fruit Array

with Fruit Yogurt

Tossed Green Garden Salad Bowl

Choice of Dressing, Assortment of Toppings

Three Assorted Prepared Salads

Traditional Deviled Eggs

Bakery Fresh Dinner Rolls

Choice of Beverage

Two Entrées include the choice of one Starch and one Vegetable.

Three Entrées include the choice of two Starches and two Vegetables.

Four Entrées include the choice of the three Starches and three Vegetables.

Please refer to the reverse side for these selections.

Unless otherwise noted, each Entrée serves approximately 20 people.

Chef Carved Prime Rib of Beef	
One Rib serves approximately 14	\$400.00
Chef Carved Roast Tenderloin of Beef	
One Tenderloin serves approximately 10	\$295.00
Traditional Baked or Bar-B-Queed Chicken	\$595.00
Chicken Florentine, Spinach, Mushroom, and Onion Stuffing.....	\$595.00
Chicken Kiev, Herbed Butter Stuffing	\$595.00
Chicken Cordon Bleu, Ham and Swiss Cheese Stuffing	\$595.00
Chicken Tourangelle, Citrus Cream Sauce	\$595.00
Sliced Breast of Turkey and Dressing	\$595.00
Glazed Sugar-Cured Ham, Raisin Sauce	\$595.00
Sliced Roast Loin of Pork, Apple, Plum, or Cajun Sauce.....	\$595.00
Sliced Sirloin of Beef, au jus	\$595.00
Russian Style Beef Stroganoff, Buttered Noodles.....	\$595.00
Oriental Style Beef.....	\$595.00
Veal Paupiettes.....	\$795.00
Minted Roast Lamb.....	\$795.00
Broiled Orange Roughy, Butter Sauce	\$595.00
Broiled Cod, Celery and Onions, White Wine Sauce	\$595.00
Broiled Salmon.....	\$595.00
Shrimp and/or Scallops Gratinée.....	\$775.00
Shrimp Etouffée	\$775.00

The above prices do not include 18% Service Charge and 5.5% Sales Tax.

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Private Bar Set-Up

Minimum Requirements

Private bar set-ups must realize a minimum revenue of \$200.00, exclusive of Keg Beer and Bottled Wine. If total sales do not reach this amount, the difference between actual sales, and the minimum will be added to your bill. All prices are subject to a 5.5% sales tax and 18% service charge. Sodas are available at \$2.25 per glass.

Hosted Tab Bar

When you desire to purchase beverages by individual drink pricing. An appropriate shot is poured and includes all mixes, ice and garnishes. Charges are determined by the actual bar price for the specific beverage served. All prices are subject to a 5.5% sales tax and 18% service charge.

Hosted Banquet Bottle Bar

When you desire to purchase liquor by the bottle, it is charged to the nearest 10th of the bottle. Rail Brand liquor is available at \$97.00 per bottle with Call Brands available at \$130.00 per bottle. Premium \$155.00, Super Premium \$195.00, and Executive Brands at market price available upon request. Ice, mixers, and appropriate garnishes are provided. All prices are subject to a 5.5% sales tax and 18% service charge.

Cash Bar

Guests purchase drinks at their own expense. Drink prices are based on Rail or Premium Brand prices.

Offerings for Barrels of Beer

Half Barrels (200 glasses of beer per half barrel)

Miller Lite, Genuine Draft,

Budweiser and Bud Light, Michelob, Coors and Coors Light.....\$250.00

Samuel Adams Lager or Seasonal, Capital Amber or Seasonal,

Red Hook, Gray's Honey Ale or Seasonal\$360.00

Heineken Lager and Dark, St. Paulie Girl Lager and Dark, Harp,

New Castle, Lake Louie\$420.00

Quarter Barrels (100 glasses of beer per quarter barrel)

Miller, Miller Lite, Budweiser and Bud Light, Michelob\$160.00

Because we cannot return unused $\frac{1}{2}$ or $\frac{1}{4}$ barrels of beer to our suppliers, you are responsible for payment of all barrels ordered whether they are consumed or not. In the event that all barrels ordered are used and additional beer is needed, we will only be able to provide bottled beer at regular bar pricing.

Menu selections for beer must be submitted to the Catering Office two weeks prior to the date of the function to complete the contract.

Changes to the contracts may only be additions,
nothing may be returned or cancelled once ordered.

Rail Brands

\$97.00

*House Brandy, Seagrams 7, House Vodka, House Gin,
House Scotch, Old Thompson Whiskey, Old Crow Bourbon,
Castillo Rum, Southern Comfort, Kahlua, Amaretto*

Call Brands

\$130.00

*Canadian Club, Korbel, Jack Daniels, Jim Beam Bourbon and Rye, Canadian VO,
Dewars White Label, Wild Turkey, Windsor Canadian, J&B Scotch, Johnnie Walker Red,
Bacardi and Bacardi Limon, Captain Morgan, Malibu, Absolute, Beekeepers, Bombay,
Tanqueray, Cuervo Gold*

Premium

\$155.00

*Knob Creek, Makers Mark, Jameson Irish, Johnnie Walker Black, Grey Goose,
Ketel One, Stolichnaya, Boodles, Bombay Sapphire, Remy Martin VS,
Amaretto Di Saronno, Frangelico*

Super Premium

\$195.00

*Belvedere, Blanton's Bourbon, Crown Royal, Woodford Reserve, Laphroig, El Tesoro,
Cabo Wabo, Courvoisier VS, Hennessy VS, Martel VS, B&B, Cointreau*

Executive Market Price

*Balvenie 12, Glenlivet 18, MacCallen, O'Ban, Scapa, Lagavulin, Dalmore,
Talisker, Hine Antique, Hennessy VSOP, Delamaine Tres Belle,
Remy Martin VSOP, Grand Marnier*

Due to market fluctuations, prices are subject to change without notice.

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of the function to complete the contract.*

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Wine and Champagne

Salmon Creek House Selections

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and Shiraz
\$25.00 per bottle

Le Domaine Brut

This Sparkling Wine will surely please most people with its sweet lemon, mineral goodness, and clean fresh taste, its finish is of almonds and pears.
\$30.00 per bottle

Marques de Gelida Brut

This light-bodied, super-refreshing Sparkling Wine exhibits aromas and flavors of green apples, lemon zest, and hints of pears and grapefruit.
\$35.00 per bottle

St. Julian Sparkling Cider

Non-Alcoholic
\$25.00 per bottle

Ariel Non-Alcoholic Wines

Cabernet Sauvignon \$40.00
White Zinfandel \$30.00

Sprecher Root Beer \$3.50 per bottle

Boylan's Crème Soda & Gingerale Soda \$3.50 per bottle

Sparkling Izze's Grapefruit & Blackberry Soda \$3.50 per bottle

Reed's Ginger Beer \$3.50 per bottle

Premium Wine Selections available upon request from our Master List.

Menu selections for wine must be submitted to the Catering Office two weeks prior to the date of the function to complete the contract.

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