

# Hors D'Oeuvres Listing

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

## Deluxe Crudité Platter

with Dill Dip

\$75.00

Assorted Wisconsin  
Cheese and Sausage

with Crackers

\$16.95 per pound

Assorted Sliced Fresh  
Fruit Array

with Fruit Yogurt

\$85.00

Fresh Fruit Fondue  
with White or Dark Chocolate

\$100.00

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

\$9.95 per person

## Seven Layer Mexican Dip

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

\$85.00

## 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

\$9.95 per person

## Pasta Bar

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

\$9.95 per person

## Sliced Deli Platter

Assorted Meats and Silver Dollar Buns  
with a variety of Condiments

\$16.95 per pound

## Culinary Specialities

Whole Decorated Smoked Salmon

Whole Decorated Smoked Trout

Market Price

The above prices do not include 20% 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 .....	\$19.00	Jalapeno Poppers .....	\$19.00
Mini Chicken Legs and Wings .....	\$19.00	Chinese Egg Rolls .....	\$21.00
Pot Stickers .....	\$19.00	Sliced Tenderloin on Crostini .....	\$35.00
Mini Crab Cakes .....	\$22.00	Mini Chicken Cordon Bleus .....	\$21.00
Fried Ravioli, Asst. Flavors .....	\$18.00	Porcini and Boursin Quesadillas .....	\$21.00
Barbequed Spare Ribs .....	\$22.00	Breaded Fried Mushrooms .....	\$19.00
Deep-Fried Cheese Sticks .....	\$16.00	Mini Pizzas .....	\$19.00
Cheese and Bacon Potato Skins .....	\$16.00	Broiled Chicken Satay .....	\$22.00
Spinach Stuffed Filo Triangles .....	\$21.00	Broiled Beef Kabobs .....	\$22.00
Bacon-Wrapped Waterchestnuts .....	\$21.00	Breaded Sea Scallops .....	\$22.00
Bacon-Wrapped Sea Scallops .....	\$21.00	Hot Wings .....	\$19.00
Bacon-Wrapped Artichoke Hearts ...	\$21.00	Crabmeat Rangoon .....	\$19.00

## 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 .....	\$19.00	Assorted Finger Sandwiches.....	\$19.00
Cheese Stuffed Cherry Tomatoes .....	\$18.00	Deviled Eggs .....	\$15.00
Cheese and Crab Puffs .....	\$19.00	Marinated Herring per pound .....	\$11.00
Cheese and Tuna Puffs .....	\$18.00	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 .....	\$16.00	Selected Mixed Nuts .....	\$19.00
Potato Chips and Dip .....	\$16.00	Taco Chips with Salsa .....	\$16.00
Pretzels .....	\$11.00	Nuts and Bolts Party Mix .....	\$11.00

## 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*  
Searred Boneless Breast  
napped with a Sauce of Tomato,  
Red Pepper, and Onion  
\$25.95

*Chicken Marsala*  
Searred Boneless Breast  
accented with Mushrooms and  
napped with a  
Marsala Wine Sauce  
\$25.95

*Plum Basted Cornish Hens*  
Semi-boneless and stuffed with Wild Rice,  
basted with a rich Plum Sauce  
\$26.95

*Chicken à la Kiev*  
Boneless Breast, stuffed  
with Herbed Butter, breaded  
and baked until golden  
\$25.95

*Chicken Tourangelle*  
Sautéed Boneless Breast,  
napped with a rich Mushroom Cream  
Sauce, flavored with Orange Zest  
and White Wine  
\$25.95

*Chicken Cordon Bleu*  
Boneless Breast stuffed with  
Swiss Cheese and Smoked Ham,  
breaded and baked until golden,  
Served with Sauce Supreme  
\$25.95

*Chicken Florentine*  
Boneless Breast stuffed with  
Spinach, Mushrooms, and Onion,  
accented with Anisette, napped with  
a Chicken Veloute Sauce  
\$25.95

*Traditional Roast Turkey*  
Slow-roasted Breast of Turkey  
served with Sage Bread Stuffing,  
Whipped Potatoes and Gravy  
\$25.95

*Roasted Breast of Duckling*  
Boneless Breast slowly roasted  
until tender, napped with a  
Raspberry Sauce  
\$28.95

*Chicken Picatta*  
A Boneless Breast dredged in  
seasoned Flour and sautéed with Butter,  
Sauce of Lemon, Wine, Capers, and Cream  
\$25.95

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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  
\$26.95

*Stuffed Filet*  
Center cut Tenderloin, split  
and stuffed with a  
Mushroom Duxelle and broiled  
Served with Demi-glacé  
\$35.95

*Roast Beef Chasseur*  
Choice Beef, seasoned  
and slow roasted, napped with  
a hearty sauce of  
Tomato, Onion, and Mushrooms  
in a rich Brown Sauce  
\$29.95

*Cajun Pork Loin*  
Tender Boneless Loin, slow roasted  
and served with a Cajun Cream Sauce  
\$26.95

*Filet Mignon*  
A center cut of the Tenderloin, broiled  
and served with Demi-glacé  
\$34.95

*New York Strip*  
The King of Steaks,  
Broiled to perfection and topped  
with Maitre d'hôtel Butter  
\$34.95

*Traditional Baked Ham*  
A thick cut of traditionally  
cured and smoked Ham,  
slow roasted  
\$26.95

## 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

\$39.95

# Vegetarian Selections

*Portabella Ravioli*  
Tender pillows of Pasta, filled with  
Portabella Mushrooms served with  
Mornay or Marinara Sauce  
\$25.95

*Vegetarian Wellington*  
A blend of Mushrooms and Fresh  
Vegetables rolled inside Puff Pastry and  
baked until golden  
\$25.95

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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  
\$28.95*

## Salmon Bercy

*The King of Fish  
a simply broiled Fillet  
adorned with a Butter Sauce  
enhanced with White Wine  
\$28.95*

## Broiled Tuna

*Tender boneless Steak  
broiled and topped with a  
Kiwi Ginger Sauce  
\$28.95*

## Coquille St. Jacques

*Jumbo Sea Scallops, braised  
and accented with Pearl Onions in a  
rich Champagne Sauce  
served with Pommes Duchesse  
\$28.95*

## Shrimp Tarragon

*Jumbo Shrimp in a rich  
Cream Broth flavored with  
White Wine and Tarragon,  
served over White Rice  
accented with Pimento and Onion  
\$29.95*

## Stuffed Sole

*Boneless Fillets surrounding  
your choice of Alaskan Crab or  
Shrimp and Mushroom Stuffing,  
napped with a Light Cream Sauce  
\$28.95*

## Orange Roughy Monterey

*Flaky Fillet of Roughy,  
baked with White Wine and  
accented with a Citrus  
Compound Butter  
\$28.95*

## Trout Amandine

*Boneless, skinless Fillet lightly breaded  
and baked until golden  
Topped with Almond Beurre Noisette  
\$27.95*

## 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  
\$29.95*

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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 .....	\$495.00
Chef Carved Roast Tenderloin of Beef	
One Tenderloin serves approximately 10 .....	\$350.00
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

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# Sumptuous Desserts

\$4.95 Each

## Carrot Cake

Two layers of rich Carrot Cake generously laced with chunks of Raisins, Walnuts, Carrots and Pineapple a hint of Cinnamon flavor is complemented by the rich Viennese Cream Icing

## Walnut Layer Cake

Two layers of White Genoise, accented with English Walnuts, frosted with Viennese Whipped Cream dusted with additional Walnuts

## Chocolate Layer Cake

A double Chocolate Delight!! Two layers of rich Chocolate Cake, frosted with a Double Chocolate Buttercream Frosting

## Bavarian Rum Cream Pie

Graham Cracker Crust topped with a light Bavarian Cream filling flavored with Dark Rum crowned with Whipped Cream

## Fudge Bottom Pie

Graham Cracker Crust layered with a luscious Chocolate Fudge topped with a light Bavarian Cream filling crowned with Whipped Cream and Chocolate Shavings

## Boston Cream Pie

It's called a Pie, but is closer to a Cake, Two layers of Yellow Sponge Cake, filled with a rich Bavarian Cream, and topped with Dark Chocolate

# Sumptuous Desserts

\$5.95 Each

## Old World Apple Torte

Buttery, golden brown Short Dough Crust filled with layers of whole Apple Slices, accented with Slivered Almonds and accented with creamy Caramel

## Chocolate Nemesis

Flourless Chocolate Cake, topped with Whipped Cream, accented with Chocolate Shavings

## Hazelnut Cappuccino Cake

Made with Ground Hazelnuts instead of flour, frosted with Cappuccino enhanced Buttercream Frosting

## Strawberry Amaretto Cake

White Layer Cake flavored with Fresh Strawberries, enhanced with Amaretto and frosted with a Viennese Cream

## Black Forest Torte

Layers of Chocolate Cake, Cherries and Whipped Cream, topped with Chocolate Curls and Cherry Garnish

## Strawberry Shortcake

Fresh Berries in Sauce over Angelfood or Shortcake Biscuit, accented with Whipped Cream

## Tiramisu

Layers of Liqueur-soaked Sponge Cake sweetened with Marscapone Cheese and Zabaglione garnished with fresh Whipped Cream and Shaved Chocolate

## Pineapple Upside Down Cake

An Old-fashioned Dessert featuring a Moist, Buttery Cake, sweet Pineapple Ring, and a Creamy Brown Sugar Sauce