

# Salad Luncheons

*Each includes Rolls and Butter, choice of Beverage*

## *Shrimp Salad*

*Gulf Shrimp cascaded  
over a bed of Mixed Greens,  
accented with Cucumber and  
Egg Slices, Tomato Wedges  
Louie Dressing  
\$16.95*

## *Edgewater Chef's Salad Bowl*

*Julienne of Ham and Turkey Breast  
Swiss and Cheddar Sticks  
sliced Cucumber and Egg  
Tomato Wedges  
on a bed of Mixed Greens  
choice of three Dressings  
\$14.95*

## *Chicken Almond Oriental*

*Stirfried Chicken Breast Meat  
resting on a bed of Mixed Greens  
accented with Waterchestnuts,  
Bamboo Shoots, Almonds,  
and Chow Mein Noodles  
Dressed with a Teriyaki Vinaigrette  
\$15.95*

## *BLT Salad*

*Mix of Green Leaf and Boston Lettuces  
topped with Fresh Tomato, Smoked Bacon,  
Croutons, and Avocado Dressing  
\$14.95*

## *Roast Duckling Salad*

*Strips of Boneless Duck Breast  
resting on a bed of Mixed  
Greens, garnished with Spiced  
Mandarin Orange Dressing  
\$16.95*

## *Curried Chicken Salad*

*Chicken Breast Meat, Fresh  
Pineapple, Slivered Almonds, Raisins,  
and Apples combined in a tangy  
Curried Mayonnaise, served on  
a bed of Mixed Greens  
\$14.95*

## *Seasonal Fresh Fruit Platter*

*Seasonal Fresh Fruit on a bed of  
Lettuce, served with Chicken  
or Tuna Salad \$1.00 additional  
\$12.95*

## *Chicken Caesar*

*Strips of tender grilled Chicken Breast,  
layered on top of a Classic Caesar Salad,  
dusted with Parmesan Cheese  
\$15.95*

*The above prices do not include 20% Service Charge and 5.5% Sales Tax.  
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# Luncheon Sandwich Platters

Each includes choice of Beverage

## Au Gratin Casserole

Sliced Smoked Ham, Sliced Breast of Turkey,  
piled atop a Wolferman's English Muffin,  
laced with sliced Mushrooms, masked by  
Sauce Mornay. Broiled Spinach Tomato

\$15.95

## Chicken Breast Supreme

Broiled Chicken Breast, topped with crispy  
Bacon and Cheddar Cheese

Served on a Toasted Bun with  
French Fries and Crudite Garnish

\$15.95

## Capitol Croissant

Medium Rare Roast Beef  
sliced Cucumber and Red Onion  
on a flaky Croissant

Creamed Horseradish Sauce  
Deli Style Cole Slaw

\$15.95

## English Melt

Chicken or Tuna Salad mounded atop sliced

Fresh Tomato, nestled on a crisp

English Muffin

Fresh Cut Fruit Cup

\$15.95

## Turkey BLT

Tender Breast of Turkey, crisp Bacon,  
sliced Tomato, Lettuce, and Mayonnaise  
piled on Whole Wheat Toast

Served with Potato Chips  
and Crudite garnish.

\$13.95

## Soup and Sandwich Buffet

Minimum of 25 people, maximum of 2-hour service

\$50.00 labor charge for groups less than 25 requesting buffet service.

Assorted Deli Meats, chilled Vegetable Platter,

Assorted Sliced Wisconsin Cheeses

Sliced Beef Steak Tomatoes and Leaf Lettuce

The Chef's selection of Fresh Salads of the day

A variety of fresh Bakery Breads and Rolls,

Potato Chips, and Pickle Spears, accompanied by Condiments

Chef's Soup of the Day

\$17.95

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# Luncheon Entrées

Each is served with Tossed Salad, Vegetable,  
Rolls and Butter, and Beverage

## Ravioli Florentine

Tender Pillows of Pasta stuffed with  
Spinach and Ricotta Cheese,  
served with Marinara Sauce  
\$15.95

## Chicken Piccata

Tender Boneless Breast of Chicken  
sautéed in Herbed Butter  
laced with Lemon and Capers  
Blended Rice Pilaf  
\$16.95

## Burmese Gingered Beef

Tenderloin Tips sautéed with  
Tomatoes and Onions, seasoned  
with Ginger, Garlic, and  
Turmeric, served over  
White Rice  
\$16.95

## Swiss Steak Jardiniere

Tender scallops of Beef Round  
braised with Carrot, Celery, and  
Onion. Served with Whipped  
Potatoes and Gravy  
\$17.95

## Baked Stuffed Pork Chop

A thick T-Bone of Pork  
stuffed with a traditional  
Sage Bread Dressing, served  
with Whipped Potatoes and  
Country Style Gravy  
\$17.95

## Chicken Florentine

Tender Spinach Leaves  
Blended into a savory Bread  
Stuffing, encompassed by  
a boneless Breast, baked and  
topped with Supreme Sauce,  
served with White Rice  
\$16.95

## Beef Oriental

Tender Strips of choice  
Beef sautéed with Red and Green  
Peppers, and Onions. All blended  
in a Rich Brown Sauce. Served  
with White Rice  
\$16.95

## Beef or Chicken Fajita Platter

Pieces of seasoned and grilled  
Meat, tossed with sautéed Red and  
Green peppers and Spanish Onion  
all on warmed Tortilla Shells  
Served with Refried Beans  
and Spanish Rice  
\$17.95

## Sesame Almond Chicken

Chicken Tenders sautéed with  
Sesame and Soy, accented with  
Almonds and Waterchestnuts,  
served over White Rice  
\$16.95

## Roast Loin of Pork

Seasoned and slow roasted to seal in  
all the juices, napped with Apple, Plum or  
a bold Dijon Mustard Sauce, served  
with Parslied New Potatoes  
\$17.95

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# Luncheon Entrées

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*Sliced Roast Sirloin*  
Seasoned and slow roasted Beef  
Twice Baked Potato  
reduction of natural juices  
\$17.95

*Petit Filet Mignon*  
A center cut of the Tenderloin  
broiled to perfection, served  
with Duchesse Potatoes  
\$21.95

*Stuffed Sole*  
Boneless Fillets surround  
your choice of Alaskan  
Crab or Shrimp and  
Mushroom, accented with a  
Light Cream Sauce  
Parlsied New Potatoes  
\$18.95

*Broiled Orange Roughy*  
Freshest Saltwater Fillet, brushed  
with Butter and broiled, topped  
with a White Wine Lemon Sauce  
Served with Wild Blend Rice  
\$18.95

*Broiled Fillet of Salmon*  
Flaky Salmon Fillet,  
broiled and served atop  
Herbed Pasta, topped with a  
Creamed Leek Sauce  
\$18.95

*Chicken Parmesan*  
Boneless Breast is breaded and  
sautéed, covered with Mozzarella  
and Marinara Sauce, dusted with  
Parmesan, and baked until bubbly  
\$17.95

*Crepe à la Reine*  
Chicken à la King  
flavored with Sherry  
wrapped in Crepes  
napped in Sauce Mornay  
Steamed Fresh Broccoli  
\$16.95

*Quiche*  
A savory blend of Cream, Eggs, and  
Cheese, enhanced by your  
Choice of: Seafood, Traditional  
Lorraine, Seasonal Vegetables,  
Southwestern, or Spinach and Mushroom  
Fresh Fruit Garnish  
\$16.95

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# Break Time Offerings

## Beverages

Brewed Edgewater Special Blend Coffee .....	\$29.00/gallon
<i>(Includes Tea Selections, Cream and Sugar)</i>	
Brewed Edgewater Special Blend .....Decaffeinated .....	\$29.00/gallon
Assorted Chilled Sodas .....	\$3.00 each
<i>(charged on a consumption basis)</i>	
Iced Tea with Lemon and Sugar .....	\$26.00/gallon
Chilled Fresh Fruit Juices .....	\$19.00/liter
Hot Mulled Apple Cider .....	\$19.00/gallon
Chilled Apple Cider .....	\$18.00/gallon
Fruit Punch .....	\$18.00/gallon
Egg Nog .....(Seasonal) .....	\$20.00/gallon
Hot Chocolate with Whipped Cream .....	\$20.00/gallon
Bottled Mineral Water .....	\$3.00 each
Small Juice Bottles.....	\$3.00 each

## For a Nosh

Assorted Danish Pastries .....	\$2.50 each
Assorted Muffins .....	\$2.50 each
Bagels and Cream Cheese .....	\$2.50 each
Assorted Cookies (Freshly Baked!) .....	\$12.95/dozen
Assorted Tea Cake Tray .....	(serves 20) \$30.00
Frosted Brownies .....	\$25.00/dozen
Petit Fours .....	\$25.00/dozen
Miniature Pastry Tray .....	\$30.00/dozen
Assorted Wisconsin Cheese and Sausage Tray .....	\$16.95/pound
Deluxe Crudite Platter .....	\$75.00 each
Assorted Whole Fresh Fruit .....	\$1.75 each
Assorted Bars .....	\$25.00/dozen

## Frozen Treats

Ice Cream Bars .....	\$3.25 each
Ice Cream Sandwiches .....	\$3.25 each
Drumsticks .....	\$3.25 each

## Dry Snacks and Dips

Potato Chips and Dip .....	\$16.00/pound
Pretzels .....	\$11.00/pound
Tortilla Chips and Salsa .....	\$16.00/pound
Toasted Onion .....	\$8.00/supreme
Blue Cheese .....	\$8.00/supreme
Guacamole .....	\$12.00/supreme
Salsa .....	\$7.00/supreme
Sour Cream and Herb .....	\$8.00/supreme

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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