

The Historic Eau Claire
MASONIC BALLROOM

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MENUS



From the initial conception to flawless execution, We know that your event is about more than menus and space. Our goal is for you to enjoy your guests and let us do the rest! The Menu include Hors d'oeuvres, specialty salads, plated and served dinners, buffets, combination platters, and desserts; or you can inquire about ethnic specialties crafted to compliment your special union with an unforgettable menu.



PREMIERE CATERING

COLD APPETIZERS

Vegetable Crudités: Fresh Tomatoes, Broccoli and Cauliflower Flowerets, Carrots, Celery Sticks, Zucchini & Cucumber Slices Complimented with Roasted Garlic and Basil Dip or Spinach Dip \$2.25 per person

Antipasto Platter: Sliced Genoa Salami, Capicola, Pepperoni, Fresh Mozzarella, Provolone, and Chevre Cheese, Olives, Sun-dried Tomatoes, Marinated Artichoke Hearts and Roasted Peppers with Crostini \$4.95 per person

Grilled Vegetables: Eggplant, Zucchini, Yellow Squash, Peppers, Onions, Portabellas and Asparagus Drizzled with Balsamic served with Roasted Red Pepper Dip \$3.25 per person

Mediterranean Platter: Hummus, Tomato, Basil Relish & Roasted Garlic Red Pepper Spread. Served with Pita Triangles & Toasted Crostini. \$2.50 per person

Deviled Eggs: (per dozen) Traditional \$12, Smoked Salmon \$18, Curried \$14, Bacon Cheddar \$15, Toasted Prosciutto and Basil \$18

Belgian Endive: Gorgonzola, Candied Walnuts, Figs with Port Wine Glaze (Minimum 25) \$1.75 each

Hummus Platters: with Grilled Pitas or Tortilla Chips and Fresh Vegetables \$3.00 per person Choose from: Moroccan, Roasted Red Pepper, Toasted Prosciutto and Sun-dried Tomato, or Chipotle Lime with Jalapenos

Wisconsin Cheese Platter: Cheddar, Swiss, Pepper-Jack, Gouda, Muenster and Havarti \$3 per person

Cheese, Sausage and Cracker Platter: Variety of Italian and Wisconsin Cheeses and Sausages with Mustards and Jams. \$4.50 per person

Fruit Platter: A Variety of Sliced Fresh Seasonal Fruit \$3 per person

Fresh Fruit Kebabs: (per dozen) Skewers of Melons, Strawberries and Pineapple \$22

Tortilla Wrapped Pinwheels: (per dozen) Hummus and Vegetable \$14, Smoked Salmon \$22, Deli Ham with Pimento Cheese \$20, Rare Roast Beef with Horseradish Cream Cheese \$22

Shrimp Cocktail: Served with a Tangy Cocktail Sauce \$2 each

Honey Smoked Salmon Filet: with Cream Cheese, Chopped Hard Boiled Eggs, Cucumbers, Capers, Red Onion and Rye Bread. (Market Price based on weight)

Caprese Skewers: (per dozen) Capicola, Tomatoes, Fresh Mozzarella and Basil with Balsamic Glaze \$28

Shrimp Guacamole: on Toasted Pita Wedges \$2 each

Bruschetta: (per dozen) On Garlic Toasts.

Fresh Tomato, Basil and Garlic \$30

Sun-dried Tomato Goat Cheese with Pepperoni Trumpets \$35

Olive Tapenade \$35

Balsamic Marinated Chopped Grilled Vegetables \$35

Italian White Bean, Prosciutto, Roasted Red Pepper and Sage \$30

Wild Mushrooms with Garlic, Marsala and Thyme \$35

HOT APPETIZERS

Baked Artichoke and Spinach Dip: with Crisp-fried Pitas (serves 25) \$75

Lump Blue Crab Cakes: (Minis) with a Remoulade Sauce \$3.50 each

Stuffed Mushroom Caps: Fresh Large Mushroom Cap Stuffed with:
Blue Crab Topped with Lemon garlic Aioli \$2.50 per person
Italian Sausage, Pepperoni, and Five Cheese Blend \$2.50 per person

Puff Pastry Tartlets: \$2.95 each
Lump Blue Crab Puffs with Lemon Garlic Aioli
Wild Mushroom Puffs with Gruyere
Corn, Jalapeno and Cheddar Puffs
Brie with Raspberry & Almonds

Baked Wheel of Brie in a Puff Pastry: Garnished with Berry Compote or Caramel Pecan Sauce
(price varies with market and size of the Wheel requested)

Mediterranean Grilled Chicken Skewer: Chicken, Bell Peppers, Red Onion and Grape Tomato, with Olive Oil, Rosemary, Garlic Balsamic Vinaigrette \$2.25 each

Steak on a Stick: Chicken Fried Steak with Horseradish Sauce \$2.45 each

Bacon Wrapped BBQ Shrimp Skewer: Grilled Bacon Wrapped Shrimp with BBQ Sauce. \$3.25 each

Grilled Italian Sausage Skewer: with Roasted Red and Green Peppers and Tomato Basil Aioli \$2.25 each

Korean Bulgogi Beef Skewers: Char-grilled Korean Spiced Steak \$2.25 each

Chicken Satays: with Thai Peanut Sauce \$2 each

Rumaki: Teriyaki Glazed Bacon-wrapped Water Chestnuts \$2.25 per person

Spanakopita: Greek Inspired Flaky Phyllo stuffed with Feta & Spinach \$2.15 each

Boneless Chicken Wings: Choice of Garlic Parmesan, Buffalo, BBQ, Teriyaki or Korean \$15 per dozen

Meatballs: \$20 per dozen Choice of:
Swedish Meatballs in Cream Sauce with Mushrooms and Dill
BBQ Meatballs
Italian Meatballs in Marinara Sauce
Jalapeno Cheddar Meatballs

Rouladen: Beef Tenderloin Rolled with Dill Pickle, Bacon, Swiss Cheese and Brown Mustard \$3.95 each

Cambazola Pita Pizza: Camembert and Gorgonzola with Braeburn Apple slices, Toasted Walnuts and Fig Jam on a baked Pita (Minimum of 6) \$12 each

Moroccan Pita Pizza: Hummus, Grilled Chicken, Peppers and Onions with Raspberry Chipotle Aioli on a Grilled Pita (Minimum of 6) \$12 each

Lamb Lolli-pops: Herb Roasted Lamb Chops with Tzatziki (Minimum of 8) \$7 each

Quesadillas: (12 inch) (minimum of 6) Choice of: Cheese \$10, Chicken \$12, Shrimp \$15 or Steak \$15 (choose one) with Peppers, Onions, Cheddar & Jack Cheese. Garnish with Sour Cream, Roasted Tomato Salsa, Guacamole and Pico d Gallo

DESIGN YOUR OWN DINNER BUFFETS

Our Chefs can and are more than happy to custom craft almost any meal you may desire. With the Design your own Dinner buffets, you may select from one to three entrees and an equal number of sides. Buffets include your choice of Salad and Rolls and Butter:

- one Entrée Buffet includes one Starch, one Vegetable and a Salad \$16.95
- two Entrée Buffet includes choice of three Sides and a Salad \$18.95
- three Entrée Buffet includes choice of three Sides and a Salad \$20.95

ENTREES

Chicken Picatta: Pan-seared Tarragon Dusted Chicken Breast topped with Lemon, Caper Sauce

Chicken Marsala: Pan-seared Chicken Breast with Mushrooms Deglazed with Marsala Wine

Herb Roasted Chicken: Garlic and Thyme Seasoned Roast Bone-in Chicken

Chicken Florentine Lasagna: Diced Chicken, Fresh Spinach and Mushrooms in Creamy Alfredo Sauce Layered with Classic Lasagna Noodles

Chicken Saltimbocca: Lightly Breaded Chicken Breast Stuffed with a Prosciutto, Provolone and Sage served on a bed of Penne Marinara, all drizzled with Alfredo Sauce

Walnut Chicken: Chicken Breast with Mushrooms and Walnuts in Brandy Cream Sauce

Greek Lemon Garlic Chicken Breast: Grilled with Garlic and Herbs, Topped with Lemon Juice, Olive Oil, Diced Tomato, Feta Cheese, Cucumber and Kalamata Olives

Chicken Cordon Bleu: Panko Crusted, Pan-roasted Breast of Chicken Stuffed with Ham and Swiss Cheese with Sherry and English Mustard Cream Sauce

Icelandic Haddock: Baked in Butter and White Wine

Almond Crusted Walleye: with Almond Butter Sauce (add \$1.50 per guest)

Northern Waters Walleye Picatta: Pan-seared Tarragon Dusted Walleye Filet topped with Lemon, Caper Sauce (add \$1.50 per guest)

Honey-Pecan Grilled Salmon Char-grilled Salmon: Filet with Honey Pecan Glaze (add \$1.50 per guest)

Blackened Ahi Tuna Steak: Seared with Cajun Spices on a bed of Creamy Cajun Pasta with Andouille Sausage, Peppers, Onion all Drizzled with Bearnaise Sauce. (add \$1.50 per guest)

Lobster and Shrimp Mac 'N Cheese: in a Creamy Four Cheese Sauce (add \$1.50 per guest)

Lump Blue Crab Stuffed Salmon Filet: with Roast Sweet Bell Pepper Coulis (add \$1.50 per guest)

Coconut Shrimp: Sliced Gulf Shrimp in a Pina Colada Sauce with Coconut and Almonds (add \$1 per person)

Cuban Braised Pork Loin: Pulled Slow Roasted Caribbean Spiced Pork Loin

Italian Herb Roasted Pork Loin: Slow Roasted Pork Loin with Fennel and Rosemary with Marsala and Roasted Shallot Sauce

Baked Ham: Clove Scented Honey Mustard Glazed Ham

Braised Beef Chuck Roast: Tender Slices of Beef with Natural Beef Gravy

Beef Stroganoff: Tender Diced Beef, Mushrooms and Onions in Rich Beef Sauce with Red Wine and Sour Cream

Tenderloin Tips in Wine Sauce: Tender Diced Beef, Mushrooms and Onions in a Rich Marsala Sauce
Swedish Meatballs: With Mushrooms and Onions in Rich Sauce of Beef Demi, Red Wine and Cream
Chef Carved Beef Shoulder Tenderloin: with Rich Porcini Mushroom Sauce (add \$1.50 per guest)
Roast New York Strip Bordelaise: Topped with Mushrooms in a Cabernet Sauvignon and Beef Demi-Glace' (Add \$3 per Guest)
Prime Rib: Chef Carved Slow Roasted Garlic and Herb Crusted au Jus (Add \$3.00 per Guest)
Herb Roasted Leg of Lamb: Garlic, Lemon Rosemary and Mint Seasoned Leg of Lamb (Add \$2 per Guest)

Pasta Primavera: Pasta Tossed with Broccoli, Sweet Red Bell Peppers, Mushrooms, Artichoke Hearts and Grape Tomatoes in a Sun-dried Tomato Pesto Cream Sauce
Cheese Tortellini: with Peppers, Onions, Mushrooms and Scallions with Cajun Spiced Creamy, Cheese Sauce
Spinach and Ricotta Ravioli: Tomatoes and Fresh Mozzarella Tossed with Basil and Garlic Pesto

SALADS

Mixed Greens Salad: with Cucumber, Red Onion, Shredded Carrots, Sunflower Seeds with choice of dressing, House-made Salad dressings include: Ranch, French, Balsamic Vinaigrette, Raspberry Vinaigrette, Blue Cheese, Lemon-Tarragon, Basil and White Balsamic Vinaigrette, and our House Special Honey Poppy-Seed.
Classic Caesar Salad: Crisp Romaine, Garlic Croutons, Parmesan and Romano Cheese tossed with our home-made Caesar Dressing
Spinach Salad: Fresh Baby Spinach with Raspberry Vinaigrette, garnished with chopped Hard-boiled Egg, Sliced Strawberries, Toasted Almonds and Feta Cheese
Greek Salad: Romaine, Chopped Tomatoes, Kalamata Olives, Pepperoncini and Cucumbers tossed with a Greek Vinaigrette, Sprinkled with Feta Cheese.
Steakhouse Wedge: Chopped Iceberg Lettuce with Blue Cheese Dressing, Blue Cheese Crumbles, Hard-boiled Egg, Bacon, Tomato and Cucumber
Italian Pasta Salad: Genoa Salami, Pepperoni, Italian Cheeses, Pepperoncini, Olives, Artichoke Hearts and Pasta with Sun-dried Tomato and Basil Dressing (Add \$1.25 per Guest)
Chicken Caesar Pasta Salad: Grilled Chicken, Peppers, Onions and Mushrooms tossed with Romaine, Italian Cheeses, Caesar Dressing and Pasta (Add \$1.50 Per Guest)
Cheese Tortellini Salad: with Fresh Tomato, Fresh Mozzarella, Basil & Garlic (Add \$1.50 per Guest)
Kick'n Cajun Baked Potato Salad: French Fried Diced Potatoes with Andouille Sausage, Peppers and Onions with Cajun Spiced Salad Dressing, Served Warm (Add \$1.25 per Guest)
Dairyland Potato Salad: Baby Reds, Hard-boiled Eggs, Celery, Onions, Radishes Cheddar Cheese and Bacon with Creamy Mayonnaise and Mustard Dressing
Summer Salad: Broccoli, Cauliflower, Craisins, Raisins, Bacon, Red Onion and Sunflower Seeds with Honey Poppy Seed Dressing (Add \$1.50 Per Guest)
Garden Pasta Salad: Tomatoes, Cucumbers, Carrots, Celery, Onions, Radishes and Pasta with a Creamy Dill Dressing (Add \$1.25 per Guest)
Chicken and Wild Rice Salad: with Orange Segments, Craisins and Veggies (Add \$1.50 Per Guest)
Ham, Peas, Cheese and Macaroni Salad: (Add \$1.50 Per Guest)
Fruit Salad: Assorted Fresh Fruits and Berries: with Honey and Mint (Add \$1.00 per Guest)

SUGGESTED SIDES (STARCHES)

- Mashed Potatoes
- Garlic Mashed Red Potatoes
- Irish Champ Mashed Potatoes
- Caramelized Shallot Mashed Potatoes
- Parsley Buttered Baby Reds
- Rosemary and Garlic Roasted Baby Red Potatoes
- Creamy Ranch and Onion Roasted Red Potatoes \$1 additional per person
- Bacon Cheddar Duchess Potatoes \$1 additional per person
- Au gratin potatoes \$1.25 additional per person
- Candied Sweet Potatoes
- Classic French Style Rice Pilaf
- Wild Rice Pilaf
- Macaroni and Cheese \$1 additional per person

SUGGESTED SIDES (VEGETABLES)

- Roast Asparagus with Basil Aioli \$1 additional per person
- Vegetable Medley
- Green Beans Amondine
- Candied Carrots
- Steamed Broccoli
- Steamed Broccoli and Cauliflower
- Southwestern Sweet Corn Gratin \$1.50 additional per person
- Broccoli Gratin, Garlic cream sauce, Panko with Italian cheeses \$2 additional per person
- Roasted Cauliflower, Onions, Garlic, Balsamic Glaze, Crispy Prosciutto \$2 additional per person
- Roast Brussel Sprouts, Bacon and Onions \$2 additional per person
- Roast Veggie Medley, Peppers, Onions, Zucchini, Yellow Squash, Cauliflower and Brussels Sprouts
- Char grilled Asparagus with warrn, fresh tomato, basil, garlic olive oil topping \$2 additional per person

THEMED BUFFETS

Italian

Served with Caesar Salad and Garlic Bread 2 Entrees - \$18.95 3 Entrees - \$21.95

Pasta Primavera: with Choice of Alfredo, Marinara, or Rose' Sauce

Chicken Parmigiano: and Pasta with Rose' Sauce

Penne Arabiatta: with Spicy Red Sauce, Italian Sausage, Peppers, Peas and Onions

PREMIERE CATERING'S MENU

Chicken Rustica: with Lemon and Garlic: on a bed of Penne in Creamy Cheese Sauce with Rosemary, Roasted Garlic Sweet Peas, Prosciutto, Artichoke hearts and Mushrooms

Chicken Marsala: over Pasta with Mushrooms and Broccoli in Alfredo Sauce

Traditional Lasagna: with Ricotta and Meatballs

Eggplant Parmigiano: Parmesan Crusted Eggplant over Pasta Marinara Drizzled with Alfredo

Chicken Florentine Lasagna: Diced Chicken, Fresh Spinach and Mushrooms in Creamy Alfredo Sauce Layered with Classic Lasagna Noodles

Roasted Garlic Wild Mushrooms and Penne: Cremini, Shiitake and Oyster Mushrooms with Sun-dried Tomatoes and Sweet Peas in Garlic Cream Sauce

Spinach and Ricotta Ravioli: Tomatoes, Fresh Mozzarella and Pine Nuts Tossed with Basil and Garlic Pesto

Traditional Midwest Favorites

Served with Supper-club Signature Salad of Mixed Greens with Cucumber, Red Onion, Tomatoes, Shredded Carrots, Sunflower Seeds with choice of Dressing, Chef's Choice of Vegetables, Dinner Rolls and Butter **2 Entrees - \$18.95 3 Entrees - \$21.95**

Kielbasa: with Sauerkraut and Parsley Buttered Baby Red Potatoes

Yankee Beef Pot Roast: Mashed Potatoes and Gravy

Herb Roasted Chicken: Mashed Potatoes and Gravy

Icelandic Haddock: Baked in Butter and White Wine with Rice Pilaf

Roast Pork Loin: with Dijon Sauce and Bacon-Cheddar Mashed Potatoes

Beef Stroganoff: with Parsley Buttered Egg Noodles

Baked Ham: Clove Scented Honey Mustard Glazed Cure 81 Ham with Au gratin Potatoes

Tenderloin Tips in Wine Sauce: Mushrooms and Onions in a Rich Marsala wine Sauce with Mashed Potatoes

Pulled Smoked Pork Shoulder: with Sweet and Tangy Bar-B-Q Sauce served with Macaroni and Cheese

Traditional Lasagna: with Ricotta and Meatballs

TAILGATE COOKOUT

2 Entrees \$16.95 3 Entrees \$19.95

Includes buns, variety of sliced cheeses, lettuce, tomato, raw and caramelized onions, pickles and condiments

- Hamburgers 1/3 lb.
- Bar-B-Q Pulled Pork
- Bratwurst and Sauerkraut
- Hot Dogs 1/4 lb.
- Grilled Chicken Breast
- Vegetarian Black Bean Burgers

ACCOMPANIMENTS: Two Entrees Choose Three, Three Entrees Choose Four

PREMIERE CATERING'S MENU

- Potato Chips and Dip
- Italian Pasta Salad
- Sweet Corn (in season)
- Bar-B-Q Baked Beans
- Seasonal Fresh Fruit Platter
- Signature Salad
- Garden Pasta Salad
- Potato Salad
- Cole Slaw
- Vegetable Medley
- Summer Salad
- Veggies and Dip
- Southwest Couscous Salad
- Ham, Peas, Cheddar Cheese and Macaroni Salad

ALL AMERICAN BBQ

2 Entrees \$24.95 3 Entrees \$28.95

- Memphis Style Bar-B-Q Ribs
- Texas Style Bar-B-Q Brisket
- New York Strip
- Honey Pecan Glazed Grilled Salmon
- Jamaican Jerk Chicken
- Honey Chipotle BBQ Chicken
- Ribeye Steak
- Louisiana BBQ Shrimp
- Boneless Pork Chops
- Fajita Seasoned Shoulder Tenderloin

ACCOMPANIMENTS: Two Entrees Choose Three, Three Entrees Choose Four

- Potato Chips and Dip
- Potato Salad
- Vegetable Medley
- BBQ Baked Beans
- Veggies and Dip
- Seasonal Fresh Fruit Platter
- Candied Yams
- Creamy Macaroni and Cheese

- Cumin Dusted Jo-Jos
- Cumin Roasted Potatoes and Peppers
- Italian Pasta Salad
- Caesar Salad
- Sweet Corn on the Cob (in season)
- Southwest Couscous Salad
- Signature Salad
- Summer Salad
- Garden Pasta Salad
- Spanish Rice

PLATED DINNERS

Dinner selections are served with our Signature Salad, Rolls and Butter. House-made Salad Dressings include: Ranch, French, Balsamic Vinaigrette, Raspberry Vinaigrette, Blue Cheese, Lemon-Tarragon, Basil and White Balsamic Vinaigrette, and our House Special Honey Poppy-Seed.

Signature Salad: Mixed Greens with Cucumber, Red Onion, Tomatoes, Shredded Carrots, Sunflower Seeds and Honey Poppy-Seed Dressing

Classic Caesar Salad: Crisp Romaine, Garlic Croutons, Parmesan and Romano Cheese tossed with our home-made Caesar Dressing (add \$1.50 per person)

Spinach Salad: Fresh Baby Spinach with Raspberry Vinaigrette, garnished with chopped Hard-boiled Egg, Sliced Strawberries, Feta Cheese and Toasted Cashews (add \$1.95 per person)

Greek Salad: Romaine, Chopped Tomatoes, Kalamata Olives, Pepperoncini and Cucumbers tossed with a Greek Vinaigrette, Sprinkled with Feta Cheese. (add \$0.95 per person)

Steakhouse Wedge: Chopped Iceberg Lettuce with Blue Cheese Dressing, Blue Cheese Crumbles, Hard-boiled Egg, Bacon, Tomato and Cucumber (add \$1.75 per person)

PASTA

Add Parmesan Crusted Chicken Breast \$3, Sautéed Garlic Shrimp \$6, Italian Sausage \$3

Pasta Primavera: Pasta Tossed with Broccoli, Sweet Red Bell Peppers, Mushrooms, Artichoke Hearts and Grape Tomatoes in a Sun-dried Tomato Pesto Cream Sauce \$15.95

Butternut Squash Ravioli: Mushrooms, Sliced Braeburn Apples, Walnuts, and Sugar-snap Peas Tossed with Gorgonzola Cream Sauce \$16.95

Spinach and Ricotta Ravioli: Artichoke Hearts, Broccoli, Kalamata Olives, Roasted Red Peppers, and Mushrooms tossed with Lemon-Garlic Butter Sauce \$15.95

Cheese Tortellini: Peppers, Onions, Mushrooms and Scallions with Cajun Spiced Creamy, Cheese Sauce \$15.95

CHICKEN

Chicken Picatta: Pan-seared Tarragon Dusted Chicken Breast topped with Lemon, Caper Sauce served with Garlic Mashed Potatoes and Vegetables \$17.95

Chicken Marsala: Pan-seared Chicken Breast with Mushrooms Deglazed with Marsala Wine, served on a

PREMIERE CATERING'S MENU

bed of Pasta and Broccoli Tossed with Four Cheese Sauce \$18.95

Chicken Chardonnay: Wild Mushroom Stuffed Chicken Breast topped with Chardonnay Cream Sauce, served with Wild Rice Pilaf and Vegetables \$18.95

Chicken Dijon: Chicken Breast Lightly Coated with Garlic and Herb Bread Crumbs served with Dijon Cream Sauce, Garlic and Rosemary Roasted Potatoes and Vegetables \$17.95

Chicken Cordon Bleu: Panko Crusted, Pan-roasted Breast of Chicken Stuffed with Ham and Swiss Cheese with Sherry Cream Sauce, Wild Rice Pilaf and Fresh Asparagus \$18.95

Bourbon Street Chicken: Pan-seared Breast of Chicken with Cajun Spices Served atop Mushroom, Ham and Potato Hash, with a creamy Bearnaise sauce. and Fresh Asparagus \$18.50

PORK

Italian Herb Roasted Pork Loin: Slow Roasted Pork Loin with Fennel and Rosemary with Marsala and Roasted Shallot Sauce. Served with Garlic Mashed Potatoes and Roast Asparagus \$17.50

Pork Chop Diablo: Extra Thick Cut Boneless Pork Chop with Caramelized Onions in Spiced Maple and Whole Grain Mustard Sauce, Candied Yams and Vegetables \$17.95

Apple Brandy Pork Tenderloin: Carved Roast Tenderloin topped with Apple Brandy Cream Sauce, served with Irish Champ Mashed potatoes and Braised Cabbage \$18.95

Pulled Smoked Pork Shoulder: with Sweet and Tangy Bar-B-Q Sauce served with Macaroni and Cheese and Vegetables \$17.50

Sicilian Pork Prime Rib: Herb Roasted Bone-in Rack of Pork with a Porcini Mushroom and Sun-dried Tomato Sauce, served with Garlic Mashed Red Potatoes and Fresh Vegetables. \$18.95

Smoked Pork Loin: Extra Thick Slice of Tender Slow Roasted Smoked Pork Loin topped with Caramelized Onions, Apples and Bleu Cheese. Served with Baked Sweet Potatoes and braised Cabbage. \$17.95

Baked Ham: Clove Scented Honey Mustard Glazed Ham served with Au gratin potatoes and Fresh Vegetables. \$17.95

SEAFOOD

Shrimp and Scallops Diablo: Shrimp and Scallops in a Spicy Mustard Sauce with Mushrooms, Onions and Artichoke Hearts with Rice Pilaf and Sugar-snap Peas \$27.95

Almond Crusted Walleye: Almond Butter Sauce, Rice Pilaf and Vegetables \$22.95

Northern Waters Walleye Picatta: Pan-seared Tarragon Dusted Walleye Filet topped with Lemon, Capers Sauce served with Wild Rice and Vegetables \$21.95

Icelandic Haddock: Baked in Butter and White Wine, Rice Pilaf and Vegetables \$17.95

Honey-Pecan Grilled Salmon: with Creamy Ranch and Onion Roasted Red Potatoes and Vegetable Medley \$22.95

Coconut Shrimp: Six Jumbo Shrimp in a Pina Colada Sauce with Coconut and Almonds, accompanied with Cumin Scented Rice Pilaf and Fresh Vegetables. \$24.95

Blackened Ahi Tuna Steak: Seared with Cajun Spices on a bed of Creamy Cajun Pasta with Andouille Sausage, Peppers, Onion all Drizzled with Bearnaise Sauce. \$24.95

SPECIALTY CUTS AND STEAKS

Chianti Braised Beef Chuck Roast: Tender Slices of Beef served with Horseradish Mashed Potatoes, Natural Beef Gravy and Vegetables \$19

Chef Carved Beef Shoulder Tenderloin: with Rich Porcini Mushroom Sauce, served with Blue Cheese

Mashed Potatoes and Asparagus \$21.95

Beef Stroganoff: with Parsley Buttered Egg Noodles and Braised Cabbage \$19.95

Tenderloin Tips in Wine Sauce: Mushrooms and Onions in a Rich Marsala wine Sauce with Mashed Potatoes and Roasted Vegetables \$21.95

Swedish Meatballs: with Parsley Buttered Egg Noodles and Roasted Vegetables \$18.95

Herb Roasted Rack of Lamb: Garlic, Lemon Rosemary and Mint Seasoned Lamb Rack with Couscous and fresh vegetables. \$29.95

Roast New York Strip or Prime Rib: Chef Carved Slow Roasted Garlic and Herb Crusted. Served with Horseradish and Scallion Butter, Twice Baked Potato and Seasonal Fresh Vegetables. \$25.95

WEDDING PACKAGE

Dairyland Favorites Buffet \$39 per person

Appetizers (Choose three)

- Shrimp Cocktail with a Tangy Cocktail Sauce
- Cheese and Crackers with Cubed Cheddar, Swiss, Pepper-Jack, Gouda, Muenster and Havarti
- BBQ Meatballs
- Bruschetta with Fresh Tomato, Basil and Garlic
- Fresh Vegetables and Spinach Dip
- Deviled Eggs
- Boneless Wings: Choice of Garlic Parmesan, Buffalo, BB-Q, Teriyaki or Korean Spiced
- Rumaki: Teriyaki Glazed Bacon Wrapped Water Chestnuts

Signature Salad: (served at the table)

Mixed Greens with Cucumber, Red Onion, Tomatoes, Shredded Carrots, Sunflower Seeds with Honey Poppy Seed Dressing Served with Dinner Rolls and Butter

Entrees (choose three) Buffet includes chef's choice vegetable.

- Pasta Primavera with Choice of Alfredo, Marinara, or Rose' Sauce
- Chicken Marsala over Pasta and Broccoli in Alfredo Sauce
- Baked Lasagna with Ricotta and Meatballs
- Yankee Beef Pot Roast, Mashed Potatoes and Gravy
- Herb Roasted Chicken, Mashed Potatoes and Gravy
- Baked Haddock in Butter and White Wine with Rice Pilaf
- Roast Pork Loin with Dijon Sauce and Bacon-Cheddar Mashed Potatoes
- Swedish Meatballs with Parsley Buttered Egg Noodles
- Walnut Chicken with Brandy Cream Sauce and Garlic Mashed Potatoes

Late Night Snack

Quesadillas Choice of Either: Cheese, Chicken, or Beef with Peppers, Onions, Cheddar & Jack Cheese, Garnishes include Sour Cream, Roasted Tomato Salsa, Guacamole and Pico d Gallo

OR

New York Style Pizzas (Pick two)

- BB-Q Chicken: BB-Q Chicken, Caramelized Onions and Smoked Gouda
- Margherita: Olive oil, Basil, Garlic, Fresh Mozzarella and Tomatoes
- Chicken Alfredo: Alfredo sauce, Chicken, Artichoke Hearts and Mushrooms
- Traditional Italian: Choice of Genoa Salami, Italian Sausage, Pepperoni or Cheese
- Italian Meats Combo: Salami, Italian Sausage, Pepperoni and Cheese

Late Night Snack Suggestions

SLIDERS (can be customized) Minimum of 24 \$4 ea.

- BBQ Pulled Pork with Slaw
- Roast Beef with Cheddar, Onion Straws and Horseradish
- Buffalo Chicken, Shaved Celery and Blue Cheese Dressing
- Philly Cheese Steak, with Onions and Cheddar Cheese
- Italian Meatballs Marinara with Provolone
- Country Fried Chicken with Lettuce, Pepper Gravy and Cheddar.
- Assorted Cold Cuts: Breast of Smoked Turkey and Swiss, Honey-sweet Ham and Cheddar and Roast sirloin and Cheddar with lettuce and tomato, served on Petite Fresh Baked Rolls accompanied by Silver Springs Mustards, Mayo and Horseradish Sauce.
- Burgers: Hand formed Melt in your Mouth Angus ground beef, with choice of up to four of the following: sliced onion, caramelized onions, onion straws, cheddar, blue or American Cheese, bacon, lettuce, tomato and pickles

CANAPES (OPEN FACE FINGER SANDWICHES) Minimum 30 choose three \$3 ea. (can be customized)

- Char-grilled Shoulder Tenderloin, Lettuce, Tomato and Roasted Garlic and Basil Aioli
- Cajun Spiced Roast Pork Loin with Shrimp and Remoulade
- Honey Smoked Salmon Salad with Cucumber, Red Onion and Capers
- Curried Egg Salad
- Roast Beef with Smoked Gouda and Horseradish
- Baked Ham, Swiss and French Onion Spread
- Lemon, Tarragon Chicken Salad with Lettuce, Grapes and Almonds

PIZZAS (New York Style 16" Pizzas, approximately 16 Slices Serves from 3-6 Guests)

- BBQ Chicken: BBQ Chicken, Caramelized Onions and Smoked Gouda \$21.95
- Vegetarian: Artichoke Hearts, Peppers, Onions, Mushrooms, and Five Cheese Blend \$18.95
- Margherita: Olive oil, Basil, Garlic, Fresh Mozzarella and Tomatoes \$18.95
- Chicken Alfredo: Alfredo sauce, Chicken, Artichoke Hearts and Mushrooms \$22.95
- Philly Cheesesteak: Braised Beef, Peppers, Onions, Provolone and Cheddar, Garlic Butter Sauce \$21.95

- Traditional Italian: Choice of Genoa Salami, Italian Sausage, Pepperoni and Cheese \$19.95
- Italian Meats Combo: Salami, Italian Sausage, Pepperoni and Cheese \$21.95
- Cheese Pizza: Italian Five Cheese Blend with House-made Pizza Sauce \$17.95
- Deluxe Loaded: Pepperoni, Sausage, Peppers, Onions, Mushrooms and Cheese \$21.95

MORE

- **German Pretzel Bar:** Warm Soft Pretzels with Cheese Sauce and Silver Springs Mustards \$20 Dz.
- **Ballpark Hotdogs:** with Bakery fresh Buns Wrapped Ballpark Style with Assorted Condiments \$30 Dz.
- **Nacho Bar:** Crisp Tortilla Chips, Nacho Cheese, Taco Meat and a Variety of Toppings 25 Guests \$75



BUFFETS

Buffets include standard linens (white, black, or ivory tablecloths & colored napkins), your choice of coffee, iced tea or milk. Salad & bread baskets are part of the buffet spread. The following are suggestions, KP Katering chefs can prepare just about anything you may desire. A 20% service fee & 5.5% sales tax will be applied. Prices & menu items are subject to change.

Viva Italia Buffet: Chicken Breast Marsala Cheese Tortellini with Marinara Sauce Grilled Italian Sausage Alfredo over Penne Pasta, KP Caesar Salad, Italian Green Bean Almandine, Fresh Garlic Bread Sticks \$16.65

Soup and Salad Buffet: Hardy Harvest Chicken Wild Rice, KP Vegetable Beef, Chili and all the Fixings, KP Garden Tossed Salad with French and Ranch Dressings, Wisconsin Cheese Display, Assortment of Breads, Rolls and Crackers \$15.95

Garden Trilogy Buffet: Seafood Sauté over Ravioli Stuffed Three Cheese Pastrami Chicken Breast with Veloute Sauce, Rib-Eye Steak with Mushroom Sauté, Parsley Baby Red Potatoes, Vegetable Sauté, KP Caesar Salad, Antipasti Display, Fresh Roll Basket \$22.65

Mexicali Rose Buffet: Southwest Chicken Stacked Enchiladas Grilled Red Fish with Corn and Black Bean Relish, Spanish Rice, KP Mexican Tossed Salad with Tijuana Dressing, Tortilla Chips and Salsa Display \$17.65

Up North Buffet: Chef Carved Prime Rib of Beef with Au Jus, Roasted Cornish Game Hens with Country Stuffing and Gravy, Broiled Walleye with Lemon Butter, Oven Roasted Potatoes with Rosemary, Wild Rice Casserole, Fresh Broccoli with Hollandaise Sauce, KP Garden Tossed Salad with French and Ranch Dressings, Fresh Roll Basket \$25.65

Children's Pricing

Children age 5-11 years old are half off adult menu price, 4 years & under are at no charge.

CREATE YOUR OWN BUFFET

The Downtown: Choose one Entrée, one Starch, one Vegetable and one Salad \$15.65

The Central Station: Choose two Entrée's, two Starches, one Vegetable and one Salad \$17.65

The Grand Canyon: Choose three Entrée's, two Starches, one Vegetable and one Salad \$19.65

Entrées

- Stuffed Chicken Breast
- Chicken Breast Marsala
- Chef Carved Honey Ham
- BBQ Chicken Supreme

- Beef Tips with Pasta
- Chef Carved Dijon Pork Loin
- Oven Baked Chicken
- KP Traditional Lasagna or
- Vegetarian Lasagna
- Chef Carved Roast Beef
- Honey Pecan Chicken
- Cheese Tortellini with Marinara
- Chef Carved Beef Tenderloins (add \$2.00 per guest)
- Parmesan Crusted Chicken
- Baked Tilapia with Citrus Sauce
- Chef Carved Prime Rib with Au Jus (add \$2.50 per guest)
- Grilled Chicken Breast with Smoked Gouda or Champagne Sauce
- Walleye in Lemon Butter (add \$1.25 per guest)
- Pretzel Crusted Salmon (add \$0.75 per guest)

Starches

- Whipped Potatoes with Gravy
- Baked Potatoes
- Rice Pilaf
- Parsley Baby Red Potatoes
- Cheesy Hash Browns
- Wild Rice Pilaf
- Lyonnais Potatoes
- Scalloped Potatoes
- Wild Rice & Mushroom Pilaf
- Country Fried Potatoes
- Garlic Mashed Potatoes
- KP Macaroni & Cheese
- Twice Baked Mashed Potatoes
- Homemade KP Stuffing

Vegetables

- Vegetable Du Jour (our choice)
- Market Vegetables (in season)
- Green Bean Almandine
- Sugar Snap Peas & Carrots
- KP Glazed Baby Carrots
- Buttered Corn

- Peas and Carrots
- Vegetable Medley (mixed veggie)

Salad

- Garden Tossed Salad with French and Ranch Dressing
- Caesar Salad
- Country Potato Salad
- Mandarin Orange Citrus Salad
- Apple Curry Spinach Salad
- Frosted Fruit Salad
- Greek Salad with Balsamic
- Italian Pasta Salad
- Broccoli and Raisin Salad

PLATED DINERS

KP Katering chefs can & are more than happy to custom craft almost any meal you may desire. All diners include your choice of coffee, iced tea or milk, & fresh European rolls will be at each table. Each plated entrée includes one starch, one vegetable, & one salad from the "Create Your Own Buffet" menu page. The starch & vegetable served needs to be the same for each plate. With two or more choices, there will be an additional charge of \$2.00 per person. Each plated entrée requires a minimum of 15 plates. A 20% gratuity & 5.5% sales tax will be applied. All prices are per person. Prices & menu items are subject to change.

CHICKEN

Charbroiled Breast of Chicken: Prepared with your choice of sauce: Wild Mushroom Madeira, Hosin Garlic, BBQ or Honey Pecan Sauce \$15.65

Braised Breast of Chicken: Prepared with your choice of sauce: Riesling Sour Cream, Honey Ginger or KP Sauce \$15.65

Stuffed Chicken Breast: With choice of Stuffing Options, Glazed with Smoked Gouda Sauce \$16.65

Chicken Teriyaki Stir Fry: Served over a bed of Fried Rice \$14.95

Chicken Breast Oscar: With Snow Crab & Asparagus \$22.95

BEEF

Prime Rib: Slow Roasted and Served With creamy horseradish Regular - \$17.95 King - \$21.95

New York Strip Steak: With sautéed Mushrooms And Onions \$24.65

Filet Mignon: With Wine Mushroom Demi-Glaze \$23.65

PORK

Roasted Pork Loin: Served with Spatzle and Pan sauce \$16.65

Pork Tenderloin Vermouth: Seared and Simmered in a light Veloute with Olives and Capers \$16.65

SEAFOOD

Grilled Swordfish, Tuna or Salmon: with a Citrus Butter Sauce \$20.65

Shrimp: Scampi over Rice Pilaf \$19.65

Coconut Shrimp: over Rice Pilaf \$19.65

PASTA

Vegetarian Lasagna: layered with Four cheeses in a Béchamel Sauce \$14.95

Chicken Tenderloin: over Fettuccini Alfredo \$15.65

Stuffed Manicotti: in an Alfredo or Marinara Sauce \$14.65

COMBINATION PLATED DINNERS

The starch & vegetable served needs to be the same for each plate.

- Two Medallions of Beef Tenderloin Supreme with Shrimp Scampi \$27.65
- Herb Roasted Pork Tenderloin with Braised Breast of Chicken \$26.65
- New York Strip Steak Topped with Twin Mushroom Caps along with Pretzel Crusted Salmon \$30.65
- Charbroiled Beef Tenderloin with Braised Breast of Chicken: Served with a Smoked Gouda Sauce \$26.65
- Charbroiled Beef Tenderloin with Homemade Crab Cakes \$27.65
- Hunter Style Rib-Eye Steak with Pan Fried Walleye Filet & Remoulade Sauce \$29.65

KP CREATIONS

Chef Grand Sauté Stations

Customize an Action Station to Fit the Theme of Your Event. Prices are based on final menu details & number of chosen toppings.

- Seafood Station
- Pasta Station
- Taco Bar
- Oriental Stir Fry Station
- Mashed Potato Martini Bar
- Fajita Bar
- S'mores Bar

Chef Carving Station

Customize a Carving Station to go with any Menu. Prices are based on final menu details & number of chosen toppings.

- Slow Roasted Baron of Beef
- Wisconsin Hickory Smoked Ham
- Prime Rib

- King or Queen Cuts
- Beef Tenderloin Supreme
- Honey Dijon Smoked Pork Loin

Decorated Whole Smoked Salmon Display: Surrounded by Breads & Crackers \$149.70, serves 30 to 40 guests

Elegant Seafood Supreme: An Extravagant Display of Decorated Whole Smoked Salmon, Marinated Scallops, Oysters on the Half Shell & Shrimp served with Sauces & Crackers \$495.70, serves 20-25 guests

SOCIAL HOUR AND LATE NIGHT

Mexican Chips and Salsa \$40.65 per 50 guests

Cinnamon Pita Chips and Hawaiian Salsa \$50.65 per 50 guests

Fresh Vegetable Display: Broccoli, Cauliflower, Baby Carrots, Cucumbers, Radishes and Celery served with Cracked Pepper Ranch, Chutneyed Yogurt, Honey-Dijon or Sour Cream Herbed Dips \$80.65 per 50 guests

Fresh Fruit Display: An Array of Seasonal fresh fruit display \$110.65 per 50 guests

Cocktail Sandwiches: Honey Baked Ham & Smoked Turkey Sandwiches on a cocktail bun with Swiss and American Cheeses served with mustards and mayo \$100.65 per 50 guests

Assortment of Gourmet Wisconsin Cheeses and Meat Display: Display of cheeses and cheese spreads alongside a sausage platter served with crackers, baguettes and breads \$90.65 per 50 guests

HORS D'OEUVRES BUFFET

You can create your own hors d'oeuvres buffet. Cold options are to equal at least one half of your total menu. The following is simply a list of suggestions, more options are available by request.

Choose 4 items: \$10.65 per person

Choose 5 items: \$13.65 per person

Choose 6 items: \$16.65 per person

Choose 7 items: \$19.65 per person

Cold Options

- Fresh Fruit Display or Fruit Kabobs
- Greek Pizza Bites or Fruit Pizza Bites
- Sun Dried Tomatoes & Grilled Olive Tapenade served on a Baguette
- Fresh Vegetable Display with Homemade Ranch Dip
- Selection of Gourmet Decorated Deviled Eggs
- Mexican Pinwheels or Assortment of Pinwheel Options
- Antipasto Display or Antipasto Kabobs
- Cocktail Sandwiches
- Ham & Turkey Assortment

- Caprese Salad Display or Kabobs
- Assortment of Gourmet Cheeses with Crackers & Spreads
- Mexican Chips & Salsa or Hawaiian Salsa with Cinnamon Pita Chips
- Gourmet Shrimp Display with Cocktail Sauce (add \$1.25 per guest)
- Bruschetta Options Please inquire on varieties
- Roast Beef Canapés or BLT
- Canapés with Basil Mayo
- Smoked Salmon Display with Creamy Pesto Sauce (add \$1.75 per guest)

Hot Options

- Meatball Options: Bourbon Whisky, BBQ, Swedish, Sweet & Sour, Mango & More
- Breaded or Non-Breaded Chicken Tenders with Dipping Sauces
- Crab Rangoon or Egg Rolls with Dipping Sauces
- Toasted Tortellini with Marinara Sauce
- Rumaki-Rumaki ~ Bacon Wrapped Water Chestnuts and/or Pineapple
- Hot Crab Dip or Spinach-Artichoke Dip with Pita Points
- Chicken & Sausage Ragout
- Bone-In or Boneless Buffalo Chicken Wings with Dipping Sauce
- Crab & Cheese Stuffed Mushrooms or Sausage Stuffed Mushrooms
- Kielbasa Buttons with Spicy Apricot Sauce

PERFECT ENDINGS

Prices range from \$2.70 to \$4.45 per guest. Please call for pricing on creating a dessert buffet with multiple options.

- Display of Truffles & Chocolate Dipped Strawberries
- Warm Bread Pudding with a Sweet Sauce
- Oreo Cheesecake Brownie Bites
- Manhattan Cheesecake with choice of Toppings
- Strawberry Shortcake with Homemade Whipped Topping
- Warm Apple Crisp with Homemade Whipped Topping
- Carrot Cake with Cream Cheese Frosting
- Dessert Shooter Glass Options
- Homemade Cream Puffs
- Turtle Cheesecake or Raspberry Swirl Cheesecake
- Peach Cobbler with Homemade Whipped Topping

Popular Bar Options ~ \$22.65 per dozen

- Lemon Bars
- Lemon Lemonies

- Double Chunk Brownies
- Seven Layer Bars
- Peanut Butter Cup Rice Krispie Treats
- Mexican Cheesecake Bars
- Chocolate Chip Cookie Bars

Cookies ~ \$15.65 per dozen

MASONIC BALLROOM ADDITIONAL BANQUET SERVICES & POLICIES

The Historic Eau Claire Masonic Ballroom has joined with the Chippewa Valley's best Chefs and Caterers to bring a wide variety of menus. Through a cooperative effort uniform policies are in place to bring you the best banquet service possible.

Included

Complimentary tastings. (KP Katering \$10/guest tasting fee refunded if chosen as caterer.)

Standard linens are included with a choice of white, ivory, or black tablecloths and colored napkins. Additional colors, lengths or type of material for linens may be provided at an additional cost. Chairs, tables, place settings, glassware and flatware, wait staff, as well as set-up, clearing for the dance floor (if needed) and take-down are included.

Wedding Cake Service

The caterer will, at your request, provide staff to cut, plate, and serve your wedding cake. China plates and an extra fork are provided with this service. Client is responsible for bringing in extra boxes for left-over cake and cake parts. Fee: \$0.55 per person

Hors D' oeuvres Service

The caterer will, at your request, provide staff to serve your guests Hors d' Oeuvres. Fee: \$25 per hour per server

Head Table Service

If a buffet is chosen, the caterer will serve the head table at your request either plated or family style. This option is available for the head table only. Fee: \$5 per person

Meal Service Time Extension

The buffet service line is scheduled to remain open for one hour from contract start time. You may request additional time for the service of the buffet. Fee: \$75 per half hour increment

Late Start Time

