

The Historic Eau Claire
MASONIC BALLROOM

715.225.6046 • 616 Graham Avenue • Eau Claire, WI 54701 • info@masonicballroom.com

MENU

We are proud to offer catering excellence from...



ADDITIONAL BANQUET SERVICES & POLICIES

The Historic Eau Claire Masonic Ballroom has joined with one of the Chippewa Valley's best chef & caterer to bring you an impressive menu. Through a cooperative effort some uniform policies are in place to bring you the best banquet service possible.

Included Complimentary tastings.* Standard linens are included with a choice of white, ivory or black tablecloths & colored napkins. Additional colors, lengths or type of material for linens may be provided at an additional cost. Chairs, tables, place settings, glassware & flatware, wait staff, as well as set-up, clearing for the dance floor (if needed) & take-down are included. (*KP Katering \$10/guest tasting fee refunded if chosen as caterer.)

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: \$5.00 per person

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. The host is responsible for bringing in extra boxes for leftover cake and cake parts. Fee: \$0.55 per person

Late Night Food If desired the caterer will stay after your meal to prepare & set out late night food. Fee: \$75.00 in addition to the cost of the late night food selections.

Meal Service Time Extension The buffet service line is scheduled to remain open for 1.0 hours from contract start time. You may request additional time for the service of the buffet. Fee: \$75.00 per half hour increment

Late Start Time The caterers strive to serve the food exactly on time. Even a few minutes delay can greatly impact the ability to provide your meal at the high quality each provider is known for. If requests are made for a 15-minute delay or the meal starts 15-minutes late, an additional charge will be added. Fee: \$50.00 per 15-minutes of delay

Food In compliance with Wisconsin state laws and City of Eau Claire health regulations, all food must be supplied through the Historic Eau Claire Masonic Ballroom by your catering options. Neither the host nor their guests may bring in or remove any food from the premises. An exception to this policy is prepackaged food, including wedding cakes, made in a licensed facility may be brought in, served & removed by the host. The host is responsible for providing serving platters, utensils, plates, napkins, etc. for their guests to use with any prepackaged food including wedding cake, unless wedding cake service is contracted with the caterer.

Minimum Charge, Service Fee & State Sales Tax There is a minimum catering charge of \$2,500. A 20% service fee on catering & beverages is applied to all events. All food, beverage & service charges are subject to a 5.5% Wisconsin Sales Tax.



715-225-3401 ~ jack@yankeejacks.com ~ 2235 N. Clairemont Avenue, Eau Claire, WI 54703

BUFFETS

Buffets include one to three entrées, choice of two salads, choice of two starches or vegetables. Your choice of coffee, iced tea or milk and choice of salad. Butter and bread baskets as shown will be at each table. These are suggested buffets, Premiere Catering by Yankee Jack's Chefs, are more than happy to custom craft almost any meal you may desire. A 20% service fee & 5.5% sales tax will be applied. Prices & menu items are subject to change.

Entrées

Choose 1 Entrée - \$16.50 Choose 2 Entrées - \$17.95 Choose 3 Entrées – \$19.50

- Butter Baked Chicken served Natural Style with Jack's own Blend of Herbs & Seasonings
- Champagne Chicken ~ Sautéed Chicken Breast with Sparkling Champagne Cream Reduction
- Farfalle Pasta with Grilled Chicken & Vegetables tossed with a Pesto Cream Sauce
- Mediterranean Style Grilled Breast of Chicken - Marinated in Olive Oil & Herbs & topped with a Fresh Tomato Bruschetta and Fresh Feta Cheese
- Oven Roasted Sliced White & Dark Turkey with Cranberry Sauce
- Chef Carved Iowa Pit Natural Whole Ham Glazed with Dijon Mustard & Honey
- Herb Crusted Pork Loin Sliced & Complimented with a Caramelized Onion Demiglace
- Vegetarian Lasagna with Yellow Squash, Zucchini & Mushrooms topped with a Corn Sauce
- Steak Tidbits – Tender Cuts of Sirloin & Tenderloin Seared with Garlic, Peppers & Onions then Simmered in Merlot
- Caribbean Braised Pork Shoulder - Slow Braised Pork Shoulder with Caribbean Spices

Please add a \$1.50 per person up charge to the following selections

- Stuffed Harvest Chicken Breast ~ A Boneless Chicken Breast Stuffed with Wild Rice, Spinach, Jack Cheese & Mushrooms. Lightly Dusted with Seasoned Bread Crumbs & Sautéed
- Chef Carved Top Round of Beef ~ Slow Roasted & Served with Horseradish Cream
- Fire Grilled Fillet of Atlantic Salmon Served with a Citrus & Chardonnay Sauce
- Pistachio Crusted Walleye ~ Cold Water Walleye Filet dusted with Pistachio Bread Crumbs, Sautéed & complimented with Lemongrass Butter Sauce

Children's Buffet Pricing

Children Pre-school and under is complimentary, 5 years old to 10 years old is 1/2 price, 10 years old or over is full price. Additional Buffet Selections can be added and charged accordingly.

Buffet Salads Your choice of Two

- Greek Pasta Salad
- Seasonal Fruit Display
- Vegetable Crudités with Ranch Dip
- Red Skin Potato Salad
- Asian Sweet & Sour Coleslaw
- Caesar Salad with Fresh Shaved Parmesan Cheese & Croutons
- House Salad with Cherry Tomatoes, Cucumbers, Croutons & Assorted Dressings
- Mixed Greens with Raspberry Vinaigrette, Strawberries & Toasted Almonds
- Baby Spinach with Tangy Vinaigrette, Mandarin Oranges & Toasted Almonds

Buffet Accompaniments Your choice of Two

- Garlic Mashed Potatoes
- Parsley Buttered Baby Red Potatoes
- Mashed Potatoes with Gravy
- Wisconsin Wild Rice Blend
- Saffron Rice Pilaf
- Classic Au Gratin
- Green Beans Almandine
- Red Beans & Rice
- Sautéed Market Vegetables
- Honey Glazed Golden Carrots

PLATED DINNERS

The following are suggested plated dinners; Premiere Catering by Yankee Jack's, chefs can and are more than happy to custom craft almost any meal you may desire. All dinners include white linens, your choice of coffee, tea or milk, and Chef paired Starch and Vegetable. Butter and bread baskets with Fresh Baked Dinner Rolls will be at each table. A 20% gratuity and 5.5% sales tax will be applied. All prices are per person. With two or more choices, there will be an additional charge of \$2.00 per person. When choosing multiple entrees, the starch & vegetable will need to be paired. Prices and Menu items are subject to change.

Salad

- House Salad ~ Mixed Greens topped with Sliced Cucumbers, Tomatoes, Homemade Croutons & Ranch Dressing
- Tossed Caesar Salad with Fresh Shaved Parmesan Cheese & Homemade Croutons
- Mixed Greens tossed with Raspberry Vinaigrette, Strawberries, Toasted Almonds, Red Onion
- Baby Spinach tossed with Tangy Vinaigrette, Mandarin Oranges, Red Onion & Toasted Almonds

➤ ***CHICKEN***

Chicken Stroganoff ~ A Whole Chicken Breast Herb Roasted & Simmered In Rich Sour Cream Sauce & Served with Cranberries \$16.50

Chicken Balsamic ~ Boneless Chicken Breast Carefully Sautéed & Nested Upon Steamed Fresh Spinach with Sundried Tomatoes with a Drizzled Balsamic Reduction \$16.95

Chicken Moscato ~ Lightly Dusted & Sautéed Chicken Breast a with Wild Mushroom, Moscato & Cream Reduction \$16.95

Harvest Chicken ~ Wisconsin Wild Rice Stuffing and Swiss cheese wrapped in a Boneless Chicken Breast, topped with a Sherry Cream Sauce \$17.95

➤ ***PORK***

Pork Tenderloin Medallions ~ Tender Roasted Pork Tenderloin Rubbed with Savory Herbs, Carefully Roasted & Complimented with a Flavorful Apricot Glaze \$17.50

Apple Wood Smoked Pork Loin ~ Hardwood Smoked Boneless Tender Pork Loin, Sliced & Then Complimented with Fire-Roasted Apples \$16.95

Cuban Braised Pork Shoulder ~ Slow Braised Pork Shoulder with Cuban Spices Served with a Citrus Mojo \$16.50

➤ ***BEEF***

Fire Grilled Savory Meatloaf ~ Jack's Special Blend of Angus Ground Chuck with His own blend of Herbs, Baked, Sliced & Then Fire Grilled. Served with Rich Caramelized Onion & Pepper Glaze \$16.50

New England Pot Roast ~ Tender Roast Beef Cooked with New Potatoes & Baby Carrots Served with a Rich Beef Gravy \$17.50

Grilled New York Strip ~ A 12 Ounce Center-Cut Strip Steak Char-Grilled & Finished with a Cognac & Wild Mushroom Demiglace. \$21.95

Steak Tidbits ~ Tender Cuts of Sirloin & Tenderloin Seared with Garlic, Peppers & Onions, Then Simmered in Merlot \$16.50

➤ ***Fish & Seafood***

Yellow Fin Tuna ~ Grilled Yellow Fin Tuna Fillet topped with a Mango Coulis \$18.95

North Atlantic Salmon ~ Lightly Seasoned, fresh Grilled North Atlantic Salmon Fillet served with Tropical Salsa \$18.50

Pistachio Crusted Walleye ~ Authentic Canadian Walleye with Homemade Pistachio Crust & Lemon-grass Butter Glaze \$19.50

Jumbo Shrimp Scampi ~ Jumbo Shrimp Wrapped with Bacon, Char-Grilled with a Texas Barbecue Sauce and Served Over a Bed of Linguine Pasta Tossed with Fire-Roasted Peppers & Onions. \$19.95

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Menu for PRIEMERE CATERING BY YANKEE JACK' S

➤ **Vegetarian**

Eggplant Parmesan ~ Italian Breaded Eggplant topped with Homemade Marinara Sauce and Mozzarella Cheese, served Lasagna Style \$15.95

Stuffed Shells ~ A blend of 4 cheeses & fresh herbs stuffed in Pasta Shells with a Rich Tomato Sauce served with Vegetable du Jour \$15.95

Pasta al Fresco ~ Linguine tossed with Sun-dried Tomatoes, Scallions, Kalamata Olives, Artichoke Hearts, Garden Peas and Fresh Basil topped with a Light Wine Garlic Sauce and Shaved Asiago Cheese \$14.95

COMBINATION PLATES

Split Entrées Approximately 4 oz. portions of each entrée

Chicken Florentine & Pistachio Walleye: Spinach and Feta stuffed Chicken Breast with Roasted Red Pepper Cream Sauce & Pistachio Crusted Walleye Fillet with Lemongrass Butter Glaze \$18.95

Filet Mignon & Champagne Chicken: 4 oz Petite Filet Mignon & Sautéed Chicken Breast with Sparkling Champagne Cream Reduction \$21.95

Filet Mignon & Atlantic Salmon: 4 oz Petite Filet Mignon & Fresh North Atlantic Grilled Salmon Fillet served with Tropical Salsa \$22.95

Surf & Turf: 4 Ounce Petite Filet Mignon & Texas grilled Jumbo Shrimp \$24.95

PLATED DINNER STARCHES & VEGETABLES

All plated dinners are served with a vegetable & a starch of the day ~ Your Day. Premier Catering by Yankee Jack's chefs will assist you in selecting just the right vegetable & starch to perfectly compliment your plated dinner. These are some of the examples of the vegetable & starch offerings available.

- Garlic Mashed Potatoes
- Parsley Buttered Baby Red Potatoes
- Herb Roasted New Potatoes
- Wisconsin Wild Rice Blend
- Saffron Rice Pilaf
- Classic Au Gratin
- Green Beans Almandine
- Fire-roasted Corn With Peppers & Onions
- Green Beans With Caramelized Onions and Bacon
- Steamed Baby Carrots With Fresh Dill
- Candy Glazed Golden Carrots

Children's Meal Kids Meals are available for ages 10 and under. May we suggest char-grilled chicken strips with fresh fruit or a personal pan cheese pizza \$5.95

HORS D' OEUUVRES

We look forward to helping you plan your event. The following is simply a list of suggestions. Yankee Jack's Chefs can custom craft almost any appetizer array you may desire. A 20% gratuity and 5.5% sales tax will be applied. Prices and Menu items are subject to change.

- **Spinach & Artichoke Gratin** ~ A Rich & Creamy Blend of Cheeses, Spinach & Artichoke Hearts, Served Warm with Assorted Crackers & Pita Crisp \$25.00 serves 25 guests
- **Nachos "Your Way" Station** ~ Build your own Nachos with Tri-colored Tortilla Chips & a Variety of Toppings Including: Warm Cheddar Cheese, Seasoned Ground Beef, Shredded Lettuce, Sliced Black Olives, Diced Tomatoes & Black Bean & Corn Salsa \$2.00 per guest
- **Brie & Fresh Fruit** ~ Delicate Brie Wheel Baked Golden Brown, Served with Grapes, Strawberries & Apples, Rye & Pumpernickel Breads \$40.00 serves 25 guests
- **Meatballs** ~ A Party Favorite! Select from Marinara, Stroganoff, or Barbeque Style Meatballs \$18.00 per dozen
- **Satay Medley** ~ Your Choice of Teriyaki Chicken; Grilled Beef Tenderloin; Szechuan Pork Tenderloin Served with Chef Paired Sauces \$24.00 per dozen
- **Chicken Wing Painting Station** ~ Guests Paint their Favorite Sauces on their Wings! Sauces include: Sweet Honey Barbeque, Plum Sesame, Jamaican Jerk, Spicy Buffalo. Served with Blue Cheese, Ranch Dressing & Celery Sticks \$18.00 per dozen
- **Yankee Crostini** ~ Choose one or go with all three... Sausage with Grilled Apple & Gruyere, Pulled Pork with Barbeque Sauce, Roasted Turkey with Chipotle Aioli & Cheddar \$24.00 per dozen
- **Seven Layer Dip** ~ Seven Distinct Layers from South of the Border served with Fiesta Tortilla Chips \$30.00 serves 25 guests
- **Vegetable Crudités** ~ Seasonal Crisp Vegetables served with Ranch Dip \$1.50 per guest
- **Grilled Vegetables** ~ Seasoned Grilled Vegetables, chilled & served with Cilantro Garlic Aioli \$2.00 per guest
- **Breads & Spreads** ~ Roasted Red Pepper Hummus, Kalamata Olive Tapenade & Feisty Fiesta Spread served with Pita Chips & Artesian Breads \$2.50 per guest
- **Fruit Platter:** Bountiful Display of Seasonal Fruit with Yogurt Dip \$2.00 per guest
- **Wisconsin Cheese Board** ~ Wisconsin's Finest Cheeses: Natural Cheddar, Baby Swiss, Gouda, Pepper-Jack & Brie just to name a few Cubed & Sliced served with crackers \$2.50 per guest
- **Caprese Skewers** ~ Fresh Mozzarella, Cherry Tomatoes & Fresh Basil with Balsamic Drizzle \$15.00 per dozen
- **Stuffed Mushrooms** ~ Mushrooms Stuffed with Seafood & Cream Cheese \$24.00 per dozen
- **Antipasto Platter** ~ Prosciutto Ham, Genoa Salami, Fresh Mozzarella, Asiago & Provolone Cheese, Marinated Artichokes, Kalamata Olives & Roasted Red Peppers served with Artesian Breads & Crackers \$3.00 per guest

DESSERTS

Dessert Bar ~ A nice assortment of cheesecakes, dessert bars, cookies, tortes & more to include New York Cheesecake, Turtle Cheesecake, Fruit Filled Cheesecakes, Assorted Bars, Chocolate Tortes, Dipped Fruit & more. \$7.25

Plated Desserts: (One selection for the entire party)

- New York Cheesecake with a Drizzle of Chocolate & Whipped Cream \$4.95
- Red Velvet Chocolate cake \$4.50
- Flavored Cheesecakes ~ Bailey's Irish Cream, Snickers, Strawberry... \$5.25
- Marble Chip w/ Vanilla Icing Cupcakes \$4.25
- Rainbow Sherbet \$3.95
- Chocolate Sundae made with Olsen's Premium Ice cream -\$4.25

LATE NIGHT OPTIONS

If desired the caterer will stay after your meal to prepare & set out late night food for your guests to enjoy as they stay to celebrate with you. There is a service fee of \$75.00 in addition to the cost of the late night food selections. Please inquire if there is something else you have in mind.

- **16" Homemade Pizza** ~ A nice variety of toppings to include: Sausage, Pepperoni, Veggie Style & Cheese \$16.50 each (serves 12-15 guests)
- **Pretzel Bar** ~ Warm soft pretzels served with a Warm Cheddar Cheese sauce \$1.25/guest
- **Nacho Bar** ~ Freshly made tortilla chips served with Warm Cheese Sauce, Tomatoes, Lettuce, Black Olives & Pica de Gallo \$1.25/guest
- **Silver Dollar Finger Sandwiches** ~ Sliced Ham & Swiss, Roaster Turkey & Cheddar, Pastrami with Swiss & Vegetarian Style \$24 per dozen
- **Ball Park Hotdog Bar** ~ Steamed Frank & Bakery Fresh Buns wrapped in foil, just like at the Ball Park, served with a variety of toppings \$17 per dozen



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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 & Ranch Dressings, Wisconsin Cheese Display, Assortment of Breads, Rolls & Crackers \$15.65

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 Supreme, Stacked Enchiladas, Grilled Red Fish with Corn & Black Bean Relish, Spanish Rice, KP Mexican Tossed Salad with Tijuana Dressing, Tortilla Chips & Salsa Display \$17.65

Up North Buffet: Chef Carved Prime Rib of Beef with Au Jus, Stuffed Chicken with Smoked Gouda Sauce, Broiled Walleye with Lemon Butter, Oven Roasted Potatoes with Rosemary, Wild Rice Pilaf, Fresh Broccoli with Hollandaise Sauce, KP Garden Tossed Salad with French & 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 & one Salad \$15.65

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

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

Entrées

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

Starches

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

Vegetables

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

Salads

- Green Tossed Salad with French & Ranch Dressing
- Caesar Salad
- Greek Salad with Balsamic
- Mandarin Orange Citrus Salad
- Apple Curry Spinach Salad
- Cranberry Feta Salad with Raspberry Vinaigrette
- Frosted Fruit Salad
- Country Potato Salad
- Italian Pasta Salad
- Broccoli & Raisin Salad

PLATED DINERS

KP Katering chefs can & are more than happy to custom craft almost any meal you may desire. All dinners 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.

➤ **POULTRY**

Charbroiled Breast of Chicken ~ Prepared with your choice of sauce: Wild Mushroom Madeira, Hoisin 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 \$14.65

Chicken Oscar ~ With Snow Crab & Asparagus \$25.65

➤ **BEEF**

Prime Rib ~ Slow Roasted & Served with Creamy Horseradish. Regular \$17.95 or King \$21.95

New York Strip Steak ~ With Sautéed Mushrooms & Onions \$24.65

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

• **SEAFOOD**

Grilled Swordfish, Tuna or Salmon ~ With a Citrus Butter Sauce \$20.65

Shrimp Scampi ~ Served over Rice Pilaf \$19.65

Coconut Shrimp ~ Served over Rice Pilaf \$19.65

• **PORK**

Roasted Pork Loin ~ Served with Spätzle & Pan Sauce \$16.65

Pork Tenderloin Vermouth ~ Seared & Simmered in a light Veloute, Olives & Capers \$16.65

• **PASTA**

Vegetarian Lasagna ~ Veggie Sautee Layered with Four Cheeses in an Alfredo Sauce \$14.65

Chicken Tenderloin Alfredo ~ Served over Fettuccini Noodles \$15.65

Stuffed Manicotti ~ Served in an Alfredo or Marinara Sauce \$14.65

COMBINATION PLATES

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 & LATE NIGHT

This menu is only available as an add-on to a full meal service already purchased. Pricing can be adjusted based on more or less guests.

- **Mexican Chips & Salsa** ~ \$40.65 per 50 guests
- **Cinnamon Pita Chips & Hawaiian Salsa** ~ \$50.65 per 50 guests
- **Fresh Vegetable Display** ~ Broccoli, Cauliflower, Baby Carrots, Cucumbers, Radishes & Celery served with Cracked Pepper Ranch, Chutney Yogurt, Honey-Dijon or Sour Cream Herbed Dips \$80.65 per 50 guests
- **Assortment of Gourmet & Wisconsin Cheeses & Meat Display** ~ Display of Cheeses & Cheese Spreads alongside a Sausage Platter served with Crackers, Baguettes & Breads \$90.65 per 50 guests
- **Cocktail Sandwiches** ~ Honey Baked Ham & Smoked Turkey Sandwiches on a Cocktail Bun with Swiss & American Cheeses served with Mustards & Mayonnaise \$100.65 per 50 guests
- **Fresh Fruit Display** ~ An Array of Seasonal Fresh Fruit \$110.65 per 50 guests

CREATE YOUR OWN 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 7 ~ \$19.65 per guest

Choose 5 ~ \$13.65 per guest

Choose 6 ~ \$16.65 per guest

Choose 4 ~ \$10.65 per guest

Cold Options

- Fresh Fruit Display or Fruit Kabobs
- Fresh Vegetable Display with Homemade Ranch Dip
- Antipasto Display or Antipasto Kabobs
- Assortment of Gourmet Cheeses with Crackers & Spreads
- Bruschetta Options
Please inquire on varieties
- Greek Pizza Bites or Fruit Pizza Bites
- Selection of Gourmet Decorated Deviled Eggs
- Cocktail Sandwiches
Ham & Turkey Assortment
- Mexican Chips & Salsa or Hawaiian Salsa with Cinnamon Pita Chips
- Roast Beef Canapés or BLT Canapés with Basil Mayo
- Sun Dried Tomatoes & Grilled Olive Tapenade served on a Baguette
- Mexican Pinwheels or Assortment of Pinwheel Options
- Caprese Salad Display or Kabobs
- Gourmet Shrimp Display with Cocktail Sauce (add \$1.25 per guest)
- Smoked Salmon Display with Creamy Pesto Sauce (add \$1.75 per guest)

Hot Options

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

PERFECT ENDINGS

Popular Dessert Options ~ 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