

## ***Key Ingredient Summer Catering Menu 2023***

### **Displays:**

Charcuterie Including: Cheese, Smoked Meats, Fruit, Nuts, Preserves & Honey, Pickles, Dijon Mustard, Crackers, & Crostini.

Small Board For 8 – 10 Guest \$100 Medium 20 – 30 Guest \$135 Large 50 Guest \$175  
Full Table Display \$200-\$500.

Fresh Fruit Displays With Chocolate, Caramel, & Fruit Dip

\$150 - \$300

Vegetable Crudit  Platter With Grilled & Fresh Vegetables Served Alongside Hummus & Caramelized Onion Dip

\$75 - \$150.

Smoked Salmon Rillet (Dip) With Smoked Salmon, Cream Cheese, Dill, & Capers Served Alongside Crostini & Crackers

\$75

Baked Brie With Honey, Dried Fruit & Pecans With Baguette

Sweet Treats Dessert Table- Choose From 3 Options Listed Below

\$150 - \$300

### **Appetizer Platters Or Passed Hors Oeuvres:**

\$400 Minimum \$125 Each Staff Member Labor Cost

All Appetizers Sold By Piece. All Can Be Passed Or Plattered.

### **Shooters:**

Creole Shrimp & Pimento Cheese Grits \$2.50

Mac & Cheese Topped With Slow Smoked Pork & Chipotle Cream Drizzle \$2.50

### **Fun Eats:**

Steamed Ginger Scallion Pork Dumplings With Sweet Soy Dumpling Sauce \$1.50

Korean BBQ Beef Bow Buns With Pickled Vegetables & Cilantro \$2



Beef & Broccoli Mini Take-Out Boxes (Can Substitute Tofu) \$2

Petite Gyros With Roasted Lamb, Cherry Tomatoes, Cucumber, & Banana Peppers With Tzatziki Drizzle \$3

Mini Lobster Rolls With Buttery Lobster On A Brioche Bun \$3

Jalapeno Popper Turkey Burger Sliders Topped With Pineapple Red Pepper Relish On Hawaiian Roll (Client Favorite) \$2

Petite Birria Beef Tacos With Onions & Chihuahua Cheese Served With Consume Pot Liquor Dipping Sauce \$2

***Sips:***

Carnitas Street Tacos Topped With Cheese, Tomatillo Salsa, Onion & Cilantro Served Alongside A Margarita Shooter \$4

Mini Chicken & Waffles With Crispy Chicken Chunks & Buttermilk Waffles Topped With Siracha Honey Drizzle Served With A Peach Moonshine Sweet Tea Shooter \$4

Angus Beef Sliders Stuffed With Smoked Gouda Topped With Tomato Bacon Jam & Pepper Mustard Served Alongside Your Favorite Beer Or Ale Shooter \$4

Petite Fluffernutter Monte Cristo With Banana, Peanut Butter, Marshmallow Fluff On Brioche French Toast Served On Top Of A Peanut Butter Bacon Boozy Milkshake Shooter \$4

Shrimp Cocktail Served On Top Of A Spicy Bloody Mary Shooter \$3

Korean BBQ Pork Riblet & Kimchi Served With A Ginger Lime Shooter

***Late Night Snack:***

Pizza Oven Bar - Chef Prepared To Order Pizzas, Made In Our Outdoor Pizza Ovens

Nacho Bar - Tortilla Chips, Grilled Chicken & Ground Beef, Queso Cheese, Guacamole, Pinto Beans With Smoked Turkey, Shredded Lettuce, Tomatoes, Onions, & Sour Cream

Pimento Cheeseburger Sliders & Grippe BBQ Chip Baskets - Angus Beef Sliders With Tomato Bacon Jam & Pimento Cheese On A Hawaiian Slider Bun Served With Grippe BBQ Chips

Sandwich & Wrap Platter - With Smoked Turkey Clubs Pita Wrap With Roasted Beef & Provolone & Horseradish Mayo On Ciabatta Buns

Soft Pretzel Bar - Small's Soft Pretzels With Beer Cheese, Assorted Mustards, Chocolate, & Caramel





**Tier One:** \$1.50 Each Piece

Bacon Wrapped Figs Stuffed With Almonds

Heirloom Bruschetta With Local Tomato, Fresh Mozzarella Balls, Basil Pistou & Balsamic Glaze On Crispy Ciabatta (Vegan)

Mushroom & Goat Cheese Turnovers (Vegetarian)

Smoked Salmon & Chive Deviled Eggs

Prosciutto Wrapped Asparagus.

Curried Vegetable Samosas With Yellow Curried Vegetables In Puff Pastry Purses (Vegan)

**Tier Two:** \$2 Each Piece

Asparagus, Sun Dried Tomatoes & Preserved Lemon Ricotta Tart (Vegetarian)

Fried Green Tomatoes Topped With Fresh Corn, Tomato Lima Bean Succotash Relish & Remoulade Drizzle (Vegetarian)

Finger Sandwiches - Curried Chicken Salad On Mini Flakey Croissants, Dill Egg Salad On Toast Points, Pimento Cheese With Brown Sugar Bacon On Brioche Slider Buns

Risotto Balls Stuffed With Smoked Cheddar & Gouda Cheese With Roasted Red Pepper Cream Sauce Drizzle (Vegetarian)

Jerk Chicken On Mini Flat Bread With Grilled Pineapple Salsa

**Tier Three:** \$3 Each Piece

Pork Loin Satays With Raspberry Balsamic Drizzle & Blue Cheese Crumbles

Grilled Strip Steak On Ciabatta With Balsamic Pearl Onions & Horseradish Cream

Crepes Stuffed With Ham & Gruyere Cheese Topped With A Mornay Cream Sauce

Slow Smoked Pork Topped With Pickled Red Onion & Chipotle Sour Cream Drizzle On Top Of A Pepper Jack Corn Fritter

Mini Beef Wellington With Horseradish Crème

Smoked Local Trout Rilette On Crispy Baguette Topped With Dill Crème Fraiche & Caviar



**Tier Four:** \$4 Each Piece

Sweet Corn Cakes Topped With Mango Avocado Shrimp

Pecan Chicken Skewers With Peach Bourbon Glaze

Braised Beef & Caramelized Onion Handmade Perogies Topped With Chive Sour Cream

Shrimp Boil Skewers With Red Potatoes, Corn On The Cob, Gulf Shrimp, & Andouille Cajun Sausage

Crab Puffs With Creamy Crab Etouffee On Puffed Pastry

**Tier Five:** \$5 Each Piece

Lamb Chops Lollipops With Salsa Verde & Crumbled Feta

Lump Crab Cakes Topped With Remoulade On Top Of Fried Green Tomatoes Topped With Fresh Corn, Tomato Lima Bean Succotash Relish

Sliced Beef Tenderloin Sliders On Brioche Buns With Horseradish Caramelized Onion Crème Fraiche

Oysters Rockefeller With Creamy Parmesan Spinach Topped With Crispy Bacon

**Sweet Treat Minis:** Platters Pick 3 \$50

Individual Peach & Raspberry Cobbler

Mini Pies (Summer Berry Cheesecake, Key Lime, Chocolate, Peanut Butter)

Strawberry Shortcake In Cocktail Glass

Lemon Panna Cotta With Blue Berry Coulis

Flourless Chocolate Cake With Hazelnuts & Chocolate Ganache

---

**Plated Meal Events:**

\$400 Minimum    \$125 Each Staff Member Labor Cost

*Choose One Soup Or Salad, One Main Entrée & 2 Sides*





**Soup:**

Italian Garden With Ditalini Pasta (Vegetarian)

Creamy Chicken Gnocchi

*Or*

**Salad:**

Strawberry Salad With Candied Pecans, Strawberries, Feta Cheese, & Red Onion On A Bed Of Mixed Lettuce Greens With Champagne Vinaigrette

Farm Fresh Heirloom Tomato Caprese Salad With Multiple Varieties Of Tomatoes With Fresh Mozzarella & Balsamic Drizzle & Basil Pistou

Arugula Salad With Shaved Parmesan, Sunflower Seeds & Citrus Vinaigrette Topped With Crispy Parmesan Black Pepper Crackers

**Main Entrees - \$20 A Person For 25 Or More Guest     \$22 A Person For Under 25 Guests**

**Pan Seared Salmon** Topped With Fresh Corn Relish With Farm Corn, Cherry Tomatoes, Red Onion, & Citrus Vinaigrette Drizzle

**Salmon Rockefeller** With Topped With A Rich Sauce Of Butter, Parsley, Parmesan, Spinach & Topped With Breadcrumbs, & Bacon

**Bruschetta Chicken** With Sun Dried Tomato Pesto Chicken Breast Topped With Fresh Tomato, Garlic, Basil, Mozzarella Balls & Balsamic Drizzle

**Kentucky Bourbon Strip Steak** With Grilled Steak Topped With Sweet Bourbon Glaze & Caramelized Onions

**Chicken Wellington** With Tender Chicken In Puffed Pastry With Porcini Demi

**Main Entrees - \$25 A Person For 25 Or More Guests     \$27 A Person For Under 25 Guests**

**Chicken Breast Stuffed** With Herbed Chevre Goat Cheese, Caramelized Onion & Prosciutto Topped With A Mushroom Sherry Cream Sauce

**Trout Almondine** With Fresh Local Trout Sautéed In Brown Butter & Sliced Almonds

**Steakhouse Pork Chops** With Lemony Shallot & Caper White Wine Sauce

**Skirt Steak Pinwheels** With Marinated Skirt Steak Stuffed With Red Peppers & Onion, Spinach, Smoked Gouda Rolled Up & Grilled Then Topped With Roasted Red Pepper Pesto



**Main Entrees - \$30 A Person For 25 Guest Or More \$32 A Person For Under 25 Guests**

**Burgundy Wine Pork Tenderloin Medallions** With Grilled Marinated Pork Medallions With A Burgundy Wine Sauce Topped With Gorgonzola

**Macadamia Nut Crusted Chicken** With Pineapple Coconut Chutney

**Braised Beef Short Rib** In Root Beer Glaze

**Grilled Local Walleye** Topped With Grapefruit & Blood Orange Vinaigrette & Segmented Citrus Salad

**Chicken Roulade** Stuffed With Brie & Apricots Topped With Apricot Glaze & Sliced Almonds

**Main Entrees - \$40 A Person For 25 Guest Or More \$42 A Person For Under 25 Guests**

**Browned Butter Scallops** With Sweet Corn Puree Topped With Crispy Bacon

**Grilled Carved Lamb** Marinated In Chimichurri Sauce & Topped With Farm Fresh Tomato Vinaigrette

**Filet Beef Tenderloin** With A Black Pepper Cream Sauce (Au Prov)

**Tomahawk Pork Chops** Glazed With A Grilled Peach Bourbon Sauce

**Main Entrees - \$45 A Person For 25 Guest Or More \$47 A Person For Under 25 Guests**

**Filet Mignon** Topped With Lemon Garlic Lump Crab

**Seared Duck Confit** With A Cherry Cognac Demi Glaze

**Halibut** With Olives, Capers, Tomatoes, & Shallot In White Wine Beurre Blanc

**Main Entrees - \$55 A Person For Under 25 Guest \$50 A Person For 25 Or More Guest**

**Prime Rib** With Blue Cheese & Chive Compound Butter

**Lobster Risotto** With Boursin Triple Cream Topped With Herb Garlic Butter Scallops & Asparagus Puree Drizzle

**Duos- Two Paired Main Dishes**

**Bruschetta Chicken** With Sun Dried Tomato Pesto Chicken Breast Topped With Fresh Tomato, Garlic, Basil, & Balsamic Drizzle & **Salmon Rockefeller** With Spinach, Parmesan, & Bacon

**Braised Beef Short Rib** In Root Beer Glaze & **Pecan Chicken** Breast With Grilled Peach Chutney

**Ny Strip Steak** Topped With Lemon Herb Compound Butter & **Lobster** In A Saffron Cream Sauce On Top Asparagus Risotto





### **Vegetarian Options:**

**Summer Sweet Corn Ravioli** Filled With Sweet Corn Puree & Mascarpone Cheese Sautéed In Brown Butter Topped With Provincial Vegetable Relish

**Grilled Eggplant Napoleon Stacks** With Peppers, Asparagus, Yellow Squash, & Zucchini Topped With Red Pepper Romanesco Sauce (Vegan)

**Vegetable Paella** With Red Pepper, Olives, Artichoke, & Tomatoes In Crispy Bottom Saffron Rice (Vegan)

### **Sides:**

Mashed Potatoes With Boursin Triple Cream

Dauphinoise Gratin Potatoes (Julia Child's Scalloped Potatoes) With Gruyere Cheese, Cream, & Ham

Potato Latkes With Chive Crème Drizzle

Parmesan Crusted Smashed Fingerling Potatoes With Bacon Onion Jam

Asparagus Orzo Pilaf

Summer Vegetable Risotto

Baked Mac & Cheese

Sautéed French Green Beans Topped With Browned Butter & Sliced Almonds Or Red Wine & Thyme Mushrooms

Honey Butter Carrots With White Balsamic Drizzle & Candied Pecans

Broccoli With Lemon Herbed Butter

### **Sweet Treats:**

Bourbon Chocolate Pecan Tart

Flourless Chocolate Cake With Blueberry Whipped Cream & Fresh Blueberries

Strawberry Short Cakes With Vanilla Poundcake, Farm Fresh Strawberries & Whipped Cream

White Peach Raspberry Cobbler Topped With Vanilla Bean Ice Cream



**Buffet Style:**

\$400 Minimum    \$125 Each Staff Member Labor Cost

**Salad / Soup Course:**

**\$65** – 20 Portions

**Arugula Salad** With Shaved Parmesan, Sunflower Seeds & Citrus Vinaigrette Topped With Crispy Parmesan Black Pepper Crackers

**Strawberry Salad** With Candied Pecans, Strawberries, Feta Cheese & Red Onion On A Bed Mixed Lettuce Greens With Camphane Vinaigrette

**Farm Fresh Heirloom Tomato Caprese Salad** With Multiple Varieties Of Tomatoes With Fresh Mozzarella & Balsamic Drizzle & Basil Pistou

**Italian Garden Soup** With Ditalini Pasta (Vegetarian)

**Creamy Chicken Gnocchi Soup**

**Main Course:**

**\$70 Each Hotel Pans** – Feeds 25 Guests

**Steakhouse Pork Chops** With Lemony Shallot & Capers In White Wine Sauce

**Marinated Grilled Pork Loin** With Grilled Peach Bourbon Sauce

**Chicken Breast Stuffed** With Herbed Chevre Goat Cheese, Caramelized Onion, & Wild Mushrooms With A Sherry Cream Sauce

**Bruschetta Chicken** With Sundried Tomato Pesto, Garlic Confit, Marinated Mozzarella Topped With Fresh Tomato Relish

**Creole Shrimp & Grits** With Gulf Shrimp In A Tomato Red Pepper Sauce With Creamy White Cheddar Grits

**Salmon Rockefeller** With A Creamy Spinach Parmesan Sauce Topped With Bacon

**Crispy Fried Chicken Strips**- Marinated In Buttermilk & Spices





***\$80 Each Hotel Pans*** – Feeds 25 Guests

**Asparagus Cordon Blue** With Grilled Chicken Breast Stuffed With Gruyere, Asparagus, & Country Ham Topped With Dijon Mornay Sauce

**Grilled Local Trout** Topped With Fresh Corn Relish With Farm Corn, Cherry Tomatoes, Red Onion, & Citrus Vinaigrette Drizzle

**Chicken Roulade Pinwheels** Stuffed With Apricot & Brie Topped With An Apricot Rum Glaze & Sliced Almonds

**Burgundy Pork Loin Chops** With A Burgundy Wine Sauce Topped With Gorgonzola Crumbles

**Rosemary Beef Filet Tips** With Caramelized Onions In A Cognac Creamy Sauce

**Vegetarian Options:**

**Vegetable Paella** With Red Pepper, Olives, Artichoke, & Tomatoes In Crispy Bottom Saffron Rice (Vegan)

**Grilled Eggplant Napoleon Stacks** With Peppers, Asparagus, Yellow Squash, & Zucchini Topped With Red Pepper Romesco Sauce (Vegan)

**Summer Sweet Corn Ravioli** With Filled With Sweet Corn Puree & Ricotta Cheese Topped With A Farm Fresh Tomato Vinaigrette With Provincial Vegetables

***Sides:***

***\$ 70 Each Hotel Pans*** – Feeds 20 Guest

Mashed Potatoes With Boursin Triple Cream

Dauphinoise Gratin Potatoes (Julia Child's Scalloped Potatoes) With Gruyere Cheese, Cream, & Ham

Potato Latkes With Chive Crème Drizzle

Parmesan Crusted Smashed Fingerling Potatoes With Bacon Onion Jam

Asparagus Orzo Pilaf

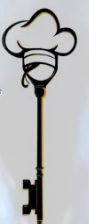
Summer Vegetable Risotto

Baked Mac & Cheese

Sautéed French Green Beans Topped With Browned Butter Sliced Almonds Or Red Wine & Thyme Mushrooms

Honey Butter Carrots With White Balsamic Drizzle & Candied Pecans

Broccoli With Lemon Herbed Butter



**Brunch Menu:**

\$400 Minimum    \$125 Each Staff Member Labor Cost

Choose One From Each Of The 4 Sections

**Soup/ Salad:**

Mixed Fresh Fruit Salad With Vanilla Honey Drizzle

Dressed Green Salad With Strawberries & Blueberries, Feta Crumbles & Candied Pecans With Strawberry Balsamic Vinaigrette

Farm Fresh Heirloom Tomato Caprese Salad With Multiple Varieties Of Tomatoes With Fresh Mozzarella & Balsamic Drizzle & Basil Pistou

Pine Club Bow Tie Pasta Salad

**Entree:**

2 Different Quiche - Salmon Asparagus & A Smear Of Dill Cream Cheese & Another One Veggie With Spinach, Tomato, Onion, Peppers, & Gruyere Cheese Both In A Flaky Crust

2 Different Frittatas With Hollandaise Sauce – The Cowboy With Sausage, Tomatoes, Red Onion, Red Pepper, & Cheddar Cheese & Another One The Farmer With Ham, Onion, Potato & Swiss

Breakfast Sandwich Platter-

Breakfast Burritos With Egg, Sausage & Monterey Jack Cheese Served With Salsa & Chipotle Cream  
Steak Bagels With Grilled Marinated Steak, Caramelized Onions, Provolone, Egg & Breakfast Sauce  
Western Omelet On A Flaky Croissant With Egg, Bacon, Peppers, Onions & Pepper Jack

Homestyle Country Sausage Gravy With Flaky Biscuits

Savory Crapes With Country Ham & Gruyere Cheese Topped With Creamy Mornay Sauce

Farm Fresh Eggs Poached In Summer Vegetable Ratatouille Topped With Basil Pesto On Crispy Baguette

Farm Fresh Eggs Poached In Enchilada Sauce With Black Beans & Tortilla Chips

Crispy Chicken Chunks With Petite Waffles & Siracha Honey Or Maple Syrup (Waffle Choices – Buttermilk, Toffee Bar, Birthday Cake, Oreo, & Red Velvet)

Creole Shrimp & Pimento Cheese Grits

Curried Chicken Salad Sandwiches On Buttery Croissants (Client Favorite)

Slow Smoked Turkey Club On Ciabatta With Thick Cut Bacon, Smoked Gouda, Farm Fresh Tomatoes, Arugula & Lemon Aioli

Grilled Salmon Caesar Entrée Salad





**Breakfast Potato Sides :**

Potato Cakes Topped With Chive Sour Cream

Hash Brown Casserole

Sweet Potato Hash With Onions & Peppers

**Sweet Options :**

French Toast Bake - Banana Foster With Bourbon Glaze Or Apple Fritter With Cinnamon Rum Glaze

Crapes With Vanilla Bean Pastry Cream, Lemon Curd & Topped With Fresh Fruit & Whipped Cream

Apple Crisp Topped With Walnut Caramel Granola

Assorted Handmade Mini Breakfast Breads- Banana Chocolate Chip, Lemon Blueberry & Carrot Cream Cheese

**Add Ons :**

Additional Entrees \$50 Each Platter

Charcuterie Table Display Small \$150, Large \$300

Fruit Table Display Small \$150, Large \$300

Deviled Egg Platter - Choose From Bloody Mary, Pickled Beet Goat Cheese, Pimento Cheese Brown Sugar Bacon

Finger Sandwiches - Curried Chicken Salad On Mini Flakey Croissants, Dill Egg Salad On Toast Points, Pimento Cheese With Brown Sugar Bacon On Brioche Slider Bun

Omelet Station -With Ham, Sausage, Bacon, Tomatoes, Green Peppers, Red Onion, Cheddar, Swiss, & Smoked Gouda Cheese

Crepe Bar- Handmade Crepes With Pastry Crème, Lemon Curd, Fresh Berries, Chocolate Chips, Nuts, & Whip Cream

Waffle Bar- Buttermilk Waffles With Chocolate Sauce, Caramel, Strawberry Compote, Blueberries, Cookie Crumbles & Whip Cream

---

**BBQ Picnic Menu:**

12-Hour Slow Smoked Meats

Turkey Breast \$15 A Person

Pork Loin \$15 A Person

Beef Brisket \$19 A Person

All 3 Smoked Meats \$25 A Person



*All Served With:*

*Peach Moonshine Moppin' Sauce, Carolina Gold, & Sweet Heat BBQ  
Pickles, Pickled Red Onion & Brioche Buns*

**Sides: Choose 2**

My Famous Potato Salad  
Southern Style Green Beans With Bacon  
Homestyle Creamy Baked Mac & Cheese  
Baked Beans With Cocktail Franks  
Broccoli & Bacon Bow Tie Pasta

---

**Louisiana Shrimp Boil:** \$20 A Person

Includes Fresh Onsite Made Potatoes, Corn, Smoked & Andouille Sausage & Shell On Gulf Shrimp  
Served In A Paper Take Out Boat

---

**Fish Fry:** \$17 A Person

Local Walleye (Or Another White Fish ) In Southern Style Cornmeal Coated Or Beer Battered  
Fried Fresh Onsite Served Alongside French Fries With Tartar Sauce, Hot Sauce & Ketchup

---

**Lunch Box Menu:** \$19 Pick 2 Options

**Sandwiches:**

**Home Style Meatloaf Sandwich** Topped With Tomato Bacon Jam & Mustard Cheese On Grilled Brioche

**Irish Pot Roast Sandwich** With Slow Beer Braised Beef With Carrot, Celery & Onion In Rich Gravy Topped  
With Havarti Cheese On Grilled Artisan White Bread

**Smoked Turkey Club** With Slow Smoked Carved Turkey, Brown Sugar Bacon, & Avocado On Focaccia

**Grilled Cuban** With Smoked Pork, Ham, Swiss, Banana Pepper Mustard & Handmade Pickles On  
Ciabatta

**Corned Beef Ruben** With Craved Braised Corned Beef, Sour Kraut, Swiss Cheese, Russian Dressing On  
Marble Rye

**Apple Cheddar Melt** With Granny Smith Apple Slices, Extra Sharp Wisconsin Cheddar & Apple Butter  
Mascarpone Smear On Brioche (Vegetarian)





***Homemade Soup:***

**Zuppa Tuscan** Creamy Potato Soup With, Italian Sausage, Potatoes & Spinach

**Creamy Chicken Gnocchi**

**Italian Garden Soup** With Pasta (Vegetarian)

**Lemon Chicken &**

**Rice**

**Gumbo With Shrimp, Chicken, & Andouille Sausage**

***Gourmet Salads:***

**Curried Chicken Salad** - Pickled Red Onion, Cashews, & Grilled Pita Triangles On A Bed Of Lettuce Greens

**Steak House Salad** - Grilled Steak, Tomato, Red Onion, Gorgonzola Cheese, Romaine Lettuce, Sour Dough Croutons & Creamy Garlic Dressing

**Chicken Gyro** - Shawarma Seasoned Grilled Chicken Breast, Red Onion, Cucumbers, Cherry Tomatoes Banana Peppers, Tzatziki Sauce, Grilled Pita, & Greek Vinaigrette

**Italian Grinder** - Pepperoni, Salami, Provolone, Cherry Tomatoes, Red Onion, Pickled Peppers, & Balsamic Vinaigrette

**Summer Berry Salad** - Grilled Marinated Chicken, Feta, Strawberries, Blue Berries, Bacon, Pecans, Red Onion, & Strawberry Vinaigrette

**Salmon Niçoise** - White Poached Salmon, Egg, Olives, Green Beans, Cherry Tomatoes, Petite Red Potatoes, Mixed Lettuce Greens With Balsamic Vinaigrette

