

Banquet Menu



Heidel House
Resort & Spa

Breakfast Buffets

The Green Laker

Your Choice of Two Chilled Juices: Cranberry, Apple or Orange; Fresh Brewed Coffee and Hot Tea; Freshly Baked Muffins Served with Wisconsin Butter; Danish; Seasonal Fresh Fruit Display

\$13.00 per person

**To complete your breakfast buffet, select any of the following options
to suit your group's needs:**

Cold Breakfast Items

\$0.75 per item/per person

**Bagels with Fresh Mixed Berry
Preserves and Cream Cheese**

Fresh Cinnamon Rolls

Assorted Cake Donuts

Assorted Yogurts

Homemade Granola

Assorted Dry Cereals

Racine Kringles®

Hot Breakfast Items

\$1.25 per item/per person

**Fluffy Scrambled Eggs with
Wisconsin Cheddar Cheese**

**Heidel House Skillet Potatoes with
Sautéed Peppers and Onions**

Wisconsin Cheesy Potatoes

**Buttermilk Pancakes with
Sweet Maple Syrup**

Caramelized French Toast

Protein Breakfast Options

\$1.75 per item/per person

Hickory Smoked Bacon

Maple Glazed Sausage

Slow Roasted Hickory Smoked Ham

Breakfast Burritos

Wisconsin Cheddar Cheese, Chorizo,
Fluffy Scrambled Eggs and Fresh Salsa

Vegetarian Burritos

Wisconsin Cheddar Cheese, Fresh Spinach,
Fluffy Scrambled Eggs and Fresh Salsa

Brunch Buffet Options

\$3.00 per item/per person

Chicken Madeira

Pan-Seared Almond Encrusted Chicken Breast

Corned Beef Hash

Chunks of Corned Beef, Red and Green
Bell Pepper and Country Potatoes

Slow Roasted Pulled Italian Beef

Served with Fresh Rolls

For more options, consider adding a Specialty Display or Chef Accompanied Station (located on pages 10 and 11).

Breakfast A la Carte

Assorted Danish
\$19.00 dozen

Cinnamon Rolls
\$19.00 dozen

Assorted Cake Donuts
\$18.00 dozen

Bagels
\$18.00 dozen

Racine Kringles®
\$19.00 dozen

Jumbo Assorted Muffins
\$22.00 dozen

Mini Cream Puffs
\$19.00 dozen

Mini Éclairs
\$19.00 dozen

Assorted Yogurts
\$2.25 each

Whole Fruit
\$2.25 each

Granola Bars
\$1.75 each

Freshly Baked Granola Bars
\$2.50 each

Coffee, Regular and Decaf
\$25.00 gallon

Assorted Sodas
\$1.75 each

Bottled Water
\$2.50 each

Milk by the Pitcher
\$7.00 each

Individual Assorted Juice
\$2.50 each

Juice
Grapefruit, Orange, Tomato, Apple or Cranberry
\$20.00 pitcher

Lemonade
\$17.00 pitcher

Iced Tea
\$17.00 pitcher

Breakfast Beverage Stations

Bloody Mary Bar

Premium Vodka, Homemade Bloody Mary Mix, Celery, Pickles, Lemons, Celery Salt and Cajun Seasoning
\$8.00 per person

Traditional Mimosa

California Sparkling Wine, Orange Juice and Orange Slices
\$7.00 per person

Heidel House Mimosa

Malvasia Doluce Sparkling Italian Wine, Pineapple Juice, Cranberry Juice and Seasonal Fresh Berries
\$9.00 per person

One hour limit, minimum of 20 people.

Flavored Coffee Station

One Gallon Premium Roast Coffee, Flavored Syrups, Whipped Cream and Cinnamon; Serves 20
\$50.00

Morning and Afternoon Breaks

Corporate Energizer

Assorted Yogurts; Seasonal Fresh Fruit Display; Granola Bars; Assorted Freshly Baked Cookies and Chewy Fudge Brownies; Mini Assorted Candy Bars; Snack Chips; Assorted Sodas, Bottled Water and Coffee
\$10.00 per person

Fresh Start

Build-Your-Own Fruit Parfaits from an Assortment of Seasonal Fruits, Yogurt, Homemade Granola, Salty Pretzels and Sweet Raisins; Your Choice of Two Chilled Juices; Freshly Baked Muffins; Bottled Water
\$9.00 per person

Cookie Monster

Assorted Freshly Baked Cookies; Chewy Fudge Brownies and Gourmet Dessert Bars; Granola Bars; Coffee, Bottled Water, Assorted Sodas and Milk
\$9.00 per person

Sugar Loaf Parfait Social

Build-Your-Own Yogurt Dessert Parfaits from an Assortment of Brownies, Homemade Mini Cookies, Assorted Candy Pieces, Oreo Cookie Pieces, Fresh Whipped Cream and Homemade Granola; Bottled Water and Assorted Sodas
\$10.00 per person

Packerland

Soft Hot Pretzels with Honey Mustard and Cheese Sauce; Dry Roasted Peanuts; Tortilla Chips with Salsa; Potato Chips with Fresh Onion Dip; Wisconsin Cheese and Sausage Display; Assorted Soda, Lemonade and Iced Tea
\$11.00 per person

A la Carte

Mixed Nuts

\$22.00 lb.

Dry Roasted Peanuts

\$17.00 lb.

Tortilla Chips

With Salsa and Guacamole

\$20.00 lb.

Potato Chips

With Onion Dip

\$19.00 lb.

Pretzels

With Honey Mustard Dipping Sauce

\$16.00 lb.

Snack Mix

\$17.00 lb.

Sweet and Salty Mix With M&M's®

\$19.00 lb.

Popcorn

\$16.00 lb.

Seasoned Popcorn

Served with Ranch, Cajun and Cheddar Seasonings

\$18.00 lb.

Freshly Baked Granola Bars

\$2.50 each

Homemade Assorted Heidel Cookies

\$19.00 dozen

Gourmet Dessert Bars

\$19.00 dozen

Fudge Brownies

\$21.00 dozen

Candy Bars

\$1.75 each

Plated Lunches

Chicken Picatta

Lightly Breaded and Pan Seared with Capers and Lemon Buerre Blanc Sauce
\$16.00 per person

Balsamic Glazed Chicken Breast

Charbroiled Chicken Served with a Cranberry Butter Sauce
\$17.00 per person

Roasted Sliced Turkey

Mesquite Smoked Turkey Served with a Natural Pan Giblet Sauce
\$17.00 per person

Roasted Pork Loin

Brown Sugar and Cinnamon Rubbed Pork Loin with Apple Onion Relish and Roasted Pork Jus
\$17.00 per person

Broiled Atlantic Salmon

Topped with Roasted Garlic Pesto and Served with a Fresh Lemon Buerre Blanc Sauce
\$18.00 per person

Penne Pasta with Mushrooms

Fresh Portobello, Shiitake and Button Mushrooms Sautéed with Sweet Cherry Tomatoes, Roasted Onions and Penne Pasta; Topped with Fresh Parmesan Cheese and Rosemary Butter Sauce
\$16.00 per person

Beef Tips Cabernet

Tender Pieces of Beef Tenderloin Slowly Braised in a Roasted Beef Stock and Smooth Cabernet Reduction with Roasted Mushrooms and Onions
\$17.00 per person

All plated lunches include your choice of vegetable and starch, freshly baked rolls, salad or dessert, coffee, tea and milk.

Vegetable Sides

Bourbon Glazed Carrots

Farmer's Blend

Green Beans, Smoked Bacon and Shallots

Northwoods Blend

Roasted Bell Peppers, Zucchini and Cherry Tomatoes

Roasted Roots

Carrots, Turnips, Parsnips and Onions

Fire Roasted Corn, Peppers and Onions

Caramelized Brussel Sprouts

Lemon Pepper Green Beans

Fire Roasted Asparagus

Salads

Caesar Salad

Mixed Field Greens

Seasonal Fruit

Starch Sides

Horseradish Mashed Potatoes

Chive and Roasted Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Wild Rice Pilaf

Herb Infused Risotto

Mashed Cinnamon Sweet Potatoes

Buttered Noodles

Penne Aglio Olio

With Garlic, Butter, Leeks and Parmesan

Desserts

Chocolate Truffle Torte

Key Lime Bistro Torte

Strawberry Bistro Torte

New York Style Cheesecake

With Mixed Wild Berry Sauce

Luncheon Salads and Sandwiches

Grilled Chicken or Atlantic Salmon Caesar Salad

Your Choice of Charbroiled Chicken Breast or Charbroiled Salmon Filet Atop a Bed of Crisp Romaine Lettuce and Served with Garlic Croutons, Shaved Red Onions, Shredded Parmesan Cheese and Traditional Caesar Dressing

Chicken \$15.00 per person or Salmon \$18.00 per person

Grilled Breast of Chicken

Presented Atop Mixed Field Greens with Sautéed Asparagus, Roasted Portobello Mushrooms, Cherry Tomatoes, Roasted Bell Peppers, Bleu Cheese and Toasted Pine Nuts with Choice of Ranch Dressing or Our Own Sun-Dried Tomato Vinaigrette

\$16.00 per person

Heidel Chicken & Fruit Salad

Our Homemade Creamy Chicken Salad Served with an Array of Fresh Seasonal Fruits, Mixed Nuts and Wisconsin Cheeses

\$17.00 per person

California Club

Shaved Mesquite Smoked Turkey Breast, Hickory Bacon, Fresh Tomato, Avocado, Radish Sprouts and Wisconsin Jack Cheese on a Ciabatta Roll with Fire Roasted Red Pepper Mayonnaise

\$14.00 per person

Cashew Chicken Salad Croissant

Tender Pieces of Chicken, Fresh Red Grapes, Celery, Cashews and Arugula Dressing Served on a Croissant with Lettuce, Tomato and Radish Sprouts

\$14.00 per person

Portobello Sandwich

Grilled Portobello Mushrooms Served on a Ciabatta Roll with Lettuce, Fresh Tomato, Roasted Onions, Fire Roasted Bell Peppers and a Sun-Dried Tomato and Basil Mayonnaise

\$13.00 per person

Butchers Block

Your Choice of Mesquite Smoked Turkey Breast, Shaved Slow Roasted Beef or Hickory Smoked Ham Served on a Kaiser Roll with Wisconsin Cheddar and Swiss Cheese, Fresh Lettuce, Tomato and Red Onion

\$13.00 per person

Sunroom Sandwich

Slow Roasted Beef with Horseradish Sauce, Sweet Onion Marmalade, Fire Roasted Bell Peppers and Aged Provolone Cheese on a Kaiser Roll

\$14.00 per person

Roasted Vegetable Wrap

Slow Roasted, Marinated Vegetables with Fresh Mixed Field Greens, Diced Tomatoes and Balsamic Vinaigrette Wrapped in a Spinach Tortilla

\$13.00 per person

All salads include freshly baked rolls, gourmet dessert bars, coffee, tea and milk.

All sandwiches include deli salad, fruit garnish, chips, coffee, tea and milk.

For more options, consider adding a Specialty Display or Chef Accompanied Station (located on pages 10 and 11).

Lunch Buffets

The Deli

Sliced Roast Beef, Hickory Smoked Ham and Mesquite Turkey Breast; Wisconsin Cheddar, Pepper Jack and Provolone Cheese; Lettuce, Kosher Dill Spears, Fresh Sliced Tomatoes and Sweet Red Onions; Ketchup, Mustard and Mayonnaise; Assorted Breads and Rolls; Seasonal Fresh Fruit Display; Your Choice of One Deli Salad Option; Potato Chips; Freshly Baked Cookies; Coffee, Hot Tea, Lemonade and Iced Tea
\$19.00 per person

The Heidel Salad Bar

Chicken Caesar Salad, Tuna Salad with Fresh Red Grapes and Cashew Chicken Salad; Your Choice of Two Deli Salad Options; Mixed Field Greens Salad with Assorted Toppings; Seasonal Fresh Fruit Display; Soup du Jour; Assorted Breads and Rolls; Chef's Pastry Display; Coffee, Hot Tea, Lemonade and Iced Tea
\$21.00 per person

The New Yorker

Choose Three of the Following Meats: Sliced Roast Beef, Mesquite Turkey Breast, Hickory Smoked Ham, Corned Beef, Pastrami or Traditional Hard Salami; Wisconsin Cheddar, Pepper Jack and Provolone Cheese; Mixed Green Salad with Assorted Toppings; Seasonal Fresh Fruit Display; Soup du Jour; Potato Chips; Fresh Lettuce, Kosher Dill Pickle Spears, Sliced Tomatoes and Sweet Red Onions; Ketchup, Mustard and Mayonnaise; Your Choice of Two Deli Salad Options; Assorted Breads and Rolls; Pastry Display; Coffee, Hot Tea, Lemonade and Iced Tea
\$22.00 per person

The Tailgate

Ground Sirloin Patties with Beer Braised Onions, Honey Mustard Chicken Breasts and Wisconsin Bratwurst with Sauerkraut; Creamy Coleslaw; Seasonal Fresh Fruit Display; Sliced Wisconsin Cheddar, Pepper Jack and Provolone Cheese; Potato Chips; Lettuce, Kosher Pickles, Sliced Tomatoes and Sweet Red Onions; Mayonnaise, Ketchup, Mustard and Barbecue Sauce; Freshly Baked Rolls; Gourmet Dessert Bars; Coffee, Hot Tea, Lemonade and Iced Tea.
\$22.00 per person

The Tailgate includes a chef's attendant for groups of 50 or more. Additional attendants available for a \$60 charge.

Boxed Lunches

Lunch Options

The Picnic

Choice of One Sandwich; One Deli Salad; Assorted Whole Fruit; Freshly Baked Cookie; Chilled Soda
\$14.00 per person

Wisconsin Favorite

Choice of Two Sandwiches; Two Deli Salads; Chips; Assorted Whole Fruit; Chocolate Fudge Brownie; Chilled Soda
\$15.00 per person

Build Your Own Boxed Lunch

Choice of Three Sandwiches; Two Deli Salads; Chips; Assorted Whole Fruit; Chocolate Fudge Brownie; Chilled Soda
\$16.00 per person

Sandwich Choices

California Club

Cashew Chicken Salad
Marinated Portobello Sandwich
Hickory Smoked Ham and Swiss
Slow Roasted Sliced Beef and Wisconsin Cheddar
Mesquite Turkey and Swiss
Roasted Vegetable Wrap

Deli Salad Choices

Honey Mustard Coleslaw
Creamy Coleslaw
Italian Pasta Salad
Country-Style Potato Salad

Cold Hors d'oeuvres

50 pieces per order; minimum of one full order

Gulf Shrimp Cocktail

Served with Bourbon Cocktail Sauce

\$145.00/order

Assorted Sushi and Sashimi

Served with Wasabi and Pickled Ginger

\$155.00/order

Cheese Mousse Stuffed with Peppadew Peppers

Creamy Cheese Mousse Topped with
Sweet and Spicy Peppadew Peppers in a
Fresh Baked Tartlet Cup

\$120.00/order

Crab Meat Ceviche Filled Phyllo Cups

Shredded Blue Crab Meat Cooked in Citrus Juices
with Fresh Cilantro, Roasted Red Peppers and Crisp
Onion Served in a Petite Pastry Cup

\$130.00/order

Smoked Salmon with Chive Crostini

Thin Slices of Rich Smoked Salmon Displayed
on a Chive and Herb Seasoned Crostini

\$120.00/order

Stuffed Belgian Endive

Fresh Belgian Endives Filled with Our Own Sweet
Boursin Cream Cheese Topped with Fresh Berries

\$110.00/order

Assorted California Spring Rolls

Assorted Vegetables and Pork

\$145.00/order

Beef Tenderloin on Silver Dollar Rolls

Slow Roasted Shaved Tenderloin Between a
Silver Dollar Roll with Fresh Creamy Horseradish

\$140.00/order

Mongolian Barbecued Pork Loin Sandwiches

Tangy Barbecue Marinated Pulled Pork
Served with Fresh Made Mango Slaw

\$145.00/order

Cucumber and Watercress Tea Sandwiches

Crisp Cucumbers with Fresh Watercress
Served on Fresh Bread Slices

\$100.00/order

Herb Cheese Stuffed Cherry Tomatoes

Cream Cheese and Fresh Herbs in a
Sweet Cherry Tomato

\$120.00/order

Chef's Assorted Canapés

Golden Brown Crostini Topped with Either
Wild Berry Cream Cheese, Cashew and Scallion or
Pesto Cream Cheese, Summer Sausage and Scallion

\$100.00/order

Deli Pinwheels

Smoked Turkey, Pesto Mayonnaise,
Provolone Cheese and Fresh Leaf Lettuce
Wrapped in a Sun-Dried Tomato Tortilla

\$120.00/order

Prosciutto Wrapped Melon

Thin Slices of Salty Prosciutto Ham
Wrapped Around Fresh Cubed Melons

\$100.00/order

Hot Hors d'oeuvres

50 pieces per order

Crab Stuffed Mushroom Caps

Shredded Blue Crab Topped with Orange Dill Butter Sauce and Baked in Fresh Mushroom Caps

\$150.00/order

Bacon Wrapped Water Chestnuts

Soy-Ginger Marinated Water Chestnuts Wrapped in Applewood Smoked Bacon

\$110.00/order

Smoked Virginia Ham Asparagus Roulades

Crisp Asparagus Seasoned and Wrapped with Smoked Ham

\$120.00/order

Pork Pot Stickers

Pork Filled Pastry with our Homemade Sesame Soy Dressing

\$120.00/order

Oysters Rockefeller

Blue Point Oysters Topped with Spinach, Smoked Bacon and Hollandaise Sauce

\$150.00/order

Chicken Satay with Spicy Peanut Dip

Slow Baked Chicken Breast Thinly Cut and Served with a Delicious Peanut Sauce

\$130.00/order

Heidel Crab Cakes

Served with a Fresh Cilantro Remoulade Sauce

\$150.00/order

Assorted Petite Quiche

Served with a Citrus Lemon and Champagne Cream

\$110.00/order

Breaded Ravioli Bites

Golden Brown and Lightly Breaded, Served with Our Sweet Tomato Basil Sauce

\$110.00/order

Lemon Pepper Haddock Bites

Citrus Seasoned Bites of Golden Brown Haddock Served with Our Housemade Bleu Cheese

Tartar Sauce

\$140.00/order

Brie, Raspberry and Almond Stuffed Phyllo Bundles

Sweet Raspberries, Brie and Minced Almonds Wrapped in a Flaky Pastry;

Served with Apple Dressing

\$140.00/order

Cocktail Meatballs

Hand Rolled Meatballs Marinated and Served in your Favorite Sauce (Bourbon Barbecue,

Teriyaki, Swedish or Brandy Peach)

\$100.00/order

Stone Crab Claws

Steamed Sweet Crab Served with a Fresh Citrus Sauce

\$140.00/order

Boneless Chicken Wings

All White Meat Chicken, Lightly Breaded and Served with Hot Sauce and Ranch Dressing

\$110.00/order

Chicken Stuffed Mushroom Caps

Slow Roasted Chicken Breast Topped with Parmesan Cheese Baked in Fresh Mushroom Caps

\$130.00/order

Bacon Wrapped Scallops

Tender Scallops Wrapped in Applewood Smoked Bacon

\$140.00/order

Roasted Vegetable Eggrolls

Roasted Vegetables in an Oriental Wonton Wrap Served with Sweet and Sour Sauce

\$110.00/order

Specialty Displays

Wisconsin Cheese and Sausage Display

Assortment of Wisconsin's Finest Cheeses and Summer Sausage Garnished with Fresh Grapes and Seasonal Berries; Served with Assorted Crackers

\$5.00 per person

Gourmet Cheese Display

Assortment of Fine Cheeses From Around the World Garnished with Fresh Grapes, Seasonal Berries and Cured Prosciutto; Served with Assorted Crackers

\$6.00 per person

Vegetable Crudité with Chef's Herb Dip

Seasonal Variety of Crisp Vegetables with Fresh Herb Dip

\$4.00 per person

Heidel House Seasonal Fresh Fruit Display

Fresh Fruit Served with Vanilla Yogurt

\$4.00 per person

Antipasto Display

Traditional Italian Selection of Cured Meats, the Finest Wisconsin Cheeses, Pepperoncini and Marinated Vegetables

\$5.00 per person

Smoked Seafood Display

Assortment of Smoked Seafood Served with Dill Cream and Rye Toast; Serves 30

\$190.00

Smoked Salmon Display

Smoked Atlantic Salmon Served with Traditional Condiments of Capers, Red Onions, Diced Tomatoes, Lemon Wedges, Dill Cream Cheese and Garlic Toast Points; Serves 30

\$200.00

Grand Pastry Table

Assorted Bistro Desserts, Fresh Fruit Tarts, Seasonal Fresh Fruit Display, Petit Fours and Chocolate Dipped Strawberries

\$12.00 per person

Grand Pastry Table is designed for a minimum group of 35 people.

Chef Accompanied Stations

Omelet Station

Omelets Made-to-Order with Fresh Sliced Mushrooms, Onions, Bell Peppers, Tomatoes, Bacon, Mild Maple Breakfast Sausage, Virginia Baked Ham and Wisconsin Cheddar Cheese

\$6.00 per person

Flaming Amaretto Pancakes or Rum-Banana Flambé Station

Buttermilk Pancakes Made-to-Order and Finished with an Amaretto Flame or Banana Rum and Cinnamon

\$7.00 per person

Pasta Station

Choose Two of the Following Pastas: Penne, Bowtie, Fettuccini or Linguine; Prepared Buffet Side with the Following Toppings: Zesty Marinara Sauce, Rich Alfredo Sauce, Fresh Red Onions, Bell Peppers, Mushrooms, Sun-Dried Tomatoes, Zucchini, Yellow Squash, Garlic, Shallots, White Wine and Parmesan Cheese; Served with Freshly Baked Italian Garlic Bread.

Add Charbroiled Chicken or Sautéed Shrimp for an Extra \$3.00 per person

\$13.00 per person

Fajita Station

Spicy Chicken or Tender Beef Sautéed with Garden Fresh Bell Peppers, Onions, Tart Lime and Traditional Fajita Marinade; Served with Flour Tortillas, Garden Salsa, Wisconsin Cheddar Cheese, Fresh Guacamole and Sour Cream

\$14.00 per person

Risotto Station

Risotto Prepared Buffet Side with the Following Toppings: Applewood Smoked Bacon, Virginia Baked Ham, Small Sautéed Shrimp, Fresh Mushrooms, Peppers, Onions, Sweet Peas and Wisconsin Cheddar Cheese.

Served with White Wine, Cream and Butter

\$13.00 per person

Carved Beef Tenderloin

Dry Rubbed and Slow Roasted; Served with Homemade Horseradish Cream; Serves 20

\$200.00

Carved Smoked Breast of Turkey

Served with Cranberry Relish; Serves 30

\$160.00

Carved Lamb Loin Encrusted with Rosemary and Sea Salt

Served with Tart Cranberry Honey Mustard; Serves 30

\$180.00

Carved Cured Pit Ham

Brown Sugar Hand-Rubbed, Bourbon-Seared Pit Ham with a Pineapple Glaze; Serves 40

\$170.00

Dessert Station

Bananas Foster, Belgian Chocolate Dipped Sweet Strawberries, Crepes Suzette and Peach Melba with Chocolate Mousse and Fresh Berries

\$12.00 per person

Each station comes with a chef attendant. All stations are limited to 1 1/2 hours with a minimum of 25 people. Ask your catering manager about how a Chef Accompanied Station could improve your existing menu.

Beef and Lamb Dinner Entrées

7 oz. Classic Filet Mignon

Tender Filet Topped with a Classic Bordelaise Sauce
\$34.00 per person

Surf-n-Turf

6 oz. Charbroiled Sirloin and Lobster Tail in a Merlot Reduction and Chive Butter Sauce
Market price

Rack of Lamb

Almond Encrusted Rack of Lamb Served Over a Peppadew Demi Sauce
\$34.00 per person

7 oz. Bistro Filet

Charbroiled Filet Topped with a Classic Red Wine Demi Glace
\$31.00 per person

Peppercorn Encrusted 12 oz. New York Strip

Peppercorn Encrusted Grilled New York Strip Accompanied by Chef's Gorgonzola Demi Glace
\$32.00 per person

Heidel Duo - 6 oz. Bistro Filet and Tequila Chicken

Tender Bistro Filet Charbroiled and Topped with Syrah Demi Glace and Lime Flamed
Chicken Breast in a Tequila Lime Sauce
\$34.00 per person

Pork Dinner Entrées

Northwoods Chop

Butchers Cut Pork Chop Wrapped in Applewood Smoked Bacon and Topped with a Merlot Sauce
\$27.00 per person

Cajun Pork Roulade

Roulade of Tender Pork Stuffed with Chef's Cajun Dressing and Asiago Cheese
then Topped with a Mushroom Madeira Sauce
\$27.00 per person

Conson Tenderloin

Tenderloin Medallions Seared in a Soy and Cilantro Emulsion
\$28.00 per person

Tuscan Tenderloin

Medallions of Pork Tenderloin Topped with a Bourbon Demi Glace
\$28.00 per person

Poultry Dinner Entrées

Chicken Andrea

Stuffed with Cured Prosciutto, Sun-Dried Tomatoes and Creamy Ricotta with a Sun-Dried Tomato Cream
\$26.00 per person

Southern Seared Chicken

Seared Crispy Chicken Breast Topped with a White Wine Sauce
\$26.00 per person

Duck a l'Orange

Grilled Breast of Duck with Natural Pan Jus and Tangy Orange Relish
\$29.00 per person

Chicken Vienna

Grilled Chicken Breast Topped with Fresh Basil, Cured Prosciutto, Roasted Red Peppers and Provolone Cheese.
Baked and Served with Fire Roasted Red Pepper Sauce
\$27.00 per person

Chicken Picatta

Golden Brown Breast of Chicken Topped with Lemon Caper Sauce
\$26.00 per person

Seafood Dinner Entrées

Smoked Paprika Seared Scallops

Pan-Seared Fresh Scallops Topped with Saffron Cream Sauce
\$31.00 per person

Encrusted Walleye

Great Lakes Walleye Filets Encrusted in a Toasted Walnut Breading and Served with Door County Cherry Relish
\$29.00 per person

Almond Crunch Perch

Lightly Breaded with Toasted Almonds and Pan Seared; Served with Fresh Chive Buerre Blanc
\$28.00 per person

Honey Mustard Crusted Salmon

Honey Mustard Dressing Blended with Our Homestyle Breading
Baked onto a Fresh Salmon Filet and Served over Lemon Pepper Cream Sauce
\$28.00 per person

Shrimp and Crab Duo

Four Jumbo Shrimp Stuffed with Blue Crab Meat and Topped with a Citrus Butter Sauce
\$32.00 per person

Add a 6 oz. Bistro Steak to any entrée for \$10.00.

Pasta Dinner Entrées

Vodka Cream Penne

Penne Pasta Sautéed in a Vodka Cream Sauce and Topped with
Fresh Sautéed Mushrooms, Onions and Asparagus
\$25.00 per person

Three Cheese Tortellini

Tortellini Covered in a Sweet Red Sauce then Topped with
Sautéed Mushrooms, Artichokes and Red Onions
\$25.00 per person

Vegetarian Dinner Entrées

Vegetable Napoleon

Layered with Grilled Eggplant, Sweet Red Bell Peppers, Zucchini, Yellow Squash and Portobello Mushrooms.
Served with Garlic Linguine and Wilted Spinach with Pesto Oil and Balsamic Syrup
\$22.00 per person

Pan-Seared Tofu

Firm Tofu Crusted with Toasted Pistachios and Served with Smashed Sweet Potatoes,
Seasonal Vegetables and a Blackberry Brandy Sauce
\$22.00 per person

Eggplant Parmesan

Parmesan Crusted Eggplant Pan Seared and Served with Fresh Garlic, Linguine and Roasted Tomato Marinara
\$22.00 per person

*All dinner entrées include one starch and one vegetable, soup or salad,
fresh baked rolls and butter, dessert, coffee, tea and milk.
Add an additional course to any entrée for \$3.00 per person.*

Dinner Entrée Selections

Vegetable Sides

Bourbon Glazed Carrots

Farmer's Blend

Green Beans, Smoked Bacon and Shallots

Northwoods Blend

Roasted Bell Peppers, Zucchini and Cherry Tomatoes

Roasted Roots

Carrots, Turnips, Parsnips and Onions

Fire Roasted Corn, Peppers and Onions

Caramelized Brussel Sprouts

Lemon Pepper Green Beans

Fire Roasted Asparagus

Starch Sides

Horseradish Mashed Potatoes

Chive and Roasted Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Wild Rice Pilaf

Herb Infused Risotto

Mashed Cinnamon Sweet Potatoes

Buttered Noodles

Penne Aglio Olio

With Garlic, Butter, Leeks and Parmesan

Salads

Mixed Field Greens

With Sweet Cherry Tomatoes, Fresh Radish Sprouts, Cucumbers and Carrots with Your Choice of Dressing

Caesar Salad

Romaine Lettuce Served with Caesar Dressing, Housemade Garlic Croutons and Parmesan Cheese

Orange Cranberry Salad

Mixed Field Greens with Sweet Mandarin Oranges, Sun-Dried Cranberries and Toasted Almonds;
Served with an Orange Raspberry Vinaigrette

Spinach Salad

Fresh Spinach with Button Mushrooms, Bacon, Red Onions and a Raspberry Vinaigrette
with a Goat Cheese Crostini

Soups

Roasted Corn Chowder

White Chicken Chili

Minestrone

Cream of Broccoli and Cheddar

Cream of Wild Mushroom

Wisconsin Wild Rice and Chive

New England Clam Chowder

Shrimp Bisque

Red Beans and Rice

Gazpacho

White Bean and Pork

Desserts

Carrot Cake

With Brandy Anglaise

Southern Pecan Pie

Key Lime Bistro Torte

Vanilla Crème Brûlée

Strawberry Bistro Torte

New York Style Cheesecake

With Fresh Strawberry Sauce

Tiramisu Torte

Fresh Berry Torte

Chocolate Truffle Torte

Dinner Buffets

Mill Street

Select Two Entrées, One Starch and One Vegetable
\$31.00 per person

Lake Street

Select Two Entrées, Two Starches and One Vegetable
\$33.00 per person

Illinois Avenue

Select Three Entrées, Two Starches and Two Vegetables
\$39.00 per person

All dinner buffets include seasonal mixed greens with toppings, seasonal fresh fruit display, freshly baked rolls, chefs pastry selections, coffee, tea and milk.

Poultry and Pork Entrées

Balsamic Glazed Chicken Breast

Slow Roasted Breast of Chicken with Balsamic Glaze and Served with Tart Cranberry Butter Sauce

Chicken Andrea

Stuffed with Cured Prosciutto, Sun-Dried Tomatoes and Creamy Ricotta with a Sun-Dried Tomato Cream

Chicken Picatta

Golden Brown Breast of Chicken Topped with Lemon Caper Sauce

Tuscan Roasted Pork Loin

Marinated in Garlic and Herbs and Served with Madiera Sauce

Hoisen Marinated Pork Loin

Tender Cut of Pork Loin Served with Mango Cream

Seafood Entrées

Pesto Broiled Salmon

Served with Lemon Buerre Blanc

Great Lakes Walleye

Sautéed with Fresh Mushrooms, Leeks, Shallots and Lemon Buerre Blanc

Lemon Pepper Haddock

Fresh Lemon and Cracked Pepper Dry-Rubbed Haddock Filets Served with a Fresh Chive Butter Sauce

Sweet Chili Marinated Shrimp Skewers

Charbroiled to Perfection and Glazed in Our Own Sweet Chili Sauce

Beef Entrées

Beef Tips Cabernet

Tender Pieces of Beef Tenderloin Slowly Braised in a Roasted Beef Stock and Smooth Cabernet Reduction with Roasted Mushrooms and Onions

Grilled Bistro Filet

Charbroiled and Served with Madeira Jus

Vegetarian Entrées

Vegetable Napoleon

Layered with Grilled Eggplant, Portobello Mushrooms, Yellow Squash, Zucchini and Red Pepper with Pesto Oil and Balsamic Syrup

Tortellini Pasta

Three Cheese Tortellini Tossed with Sun-Dried Tomatoes, Sautéed Spinach, Mushrooms, Onions and Pesto Cream

Penne Pasta and Mushrooms

Portobello, Shiitake and Button Mushrooms Sautéed with Sun-Dried Tomatoes, Roasted Onion and Fresh Rosemary with Creamy Parmesan Cheese

Dinner Buffet Selections

Vegetable Sides

Bourbon Glazed Carrots

Farmer's Blend

Green Beans, Smoked Bacon and Shallots

Northwoods Blend

Roasted Bell Peppers, Zucchini and Cherry Tomatoes

Roasted Roots

Carrots, Turnips, Parsnips and Onions

Fire Roasted Corn, Peppers and Onions

Caramelized Brussel Sprouts

Lemon Pepper Green Beans

Fire Roasted Asparagus

Starch Sides

Horseradish Mashed Potatoes

Chive and Roasted Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Wild Rice Pilaf

Herb Infused Risotto

Mashed Cinnamon Sweet Potatoes

Buttered Noodles

Penne Aglio Olio

With Garlic, Butter, Leeks and Parmesan

Pizza and Pasta Buffet

Pizza and Pasta Buffet

Assorted Gourmet Pizzas, Penne Pasta with Marinara and Meatballs, Bowtie Pasta with Alfredo, Caesar Salad, Garlic Bread, Seasonal Fruit Display and Chef's Assorted Pastry Display

\$24.00 per person

Cookouts

Green Lake BBQ

Bourbon Barbecued Spare Ribs and Quartered Chicken with Our House Barbecue Sauce; Pan Fried Potatoes with Smoked Bacon and Onions; Roasted Corn on the Cob; Creamy Coleslaw; Mixed Field Greens with Assorted Toppings; Freshly Baked Rolls with Butter; Strawberry Shortcake
\$29.00 per person

Hattie Sherwood

Charbroiled Sirloin Burgers, Honey Mustard Glazed Chicken Breast and Wisconsin Bratwurst with Beer Braised Sauerkraut; Display of Lettuce, Tomatoes, Dill Pickles and Onions; Ketchup, Mustard, Mayonnaise and Barbecue Sauce; Sliced Wisconsin Cheddar, Pepper Jack and Provolone Cheese; Baked Beans; Creamy Coleslaw; Seasonal Fresh Fruit Display; Seasonal Vegetables; Assorted Breads and Rolls; Chef's Pastry Display
\$26.00 per person

Steak and Seafood Feast

Charbroiled Filet Mignon with Seared Mushrooms and Onions; Dry-Rubbed Barbecue Shrimp Skewers; Grilled Sirloin Steaks with Mushroom Bordelaise; Broiled White Fish; Baked Idaho Potatoes with Sour Cream and Butter; Seasonal Vegetables; Mixed Green Salad; Fresh Fruit Display; Fresh Baked Rolls and Butter; Cheesecake with Berry Compote
\$42.00 per person

*A chef's attendant is included for groups of 50 or more. Additional attendants available for a \$60 charge.
All cookouts are served with iced tea, coffee and lemonade.*

Theme parties are also available. Contact your Catering Manager for details.

Children's Corner

Entrées

Cheeseburger with French Fries

\$10.00 per person

Fried Chicken Strips with French Fries

\$10.00 per person

Personal Cheese Pizza

\$10.00 per person

Hot Dog with French Fries

\$10.00 per person

*Children's meals served with fruit cocktail,
chocolate chip cookies and milk.*

Buffets

Fried Chicken Strips

Chicken Strips with Barbecue Sauce; French Fries; Fruit Cocktail; Assorted Cookies and Fudge Brownies
\$12.00 per person

Pizza

Assorted Pizza Squares; Garlic Bread; Fruit Cocktail; Assorted Cookies and Bars
\$12.00 per person

Hamburgers and Hot Dogs

Grilled Hamburgers and Hot Dogs; French Fries; Fruit Cocktail; Assorted Cookies and Bars
\$12.00 per person

Late Night Snack Menu

Club Sliders

Turkey, Ham and Bacon Sliders Served with Ketchup, Mustard and Mayonnaise;
50 Pieces Per Order
\$135.00

Hot Pretzels

Served with Wisconsin Cheese; 50 Pieces Per Order
\$125.00

Assorted Homemade 16" Pizzas

\$16.00 per pizza

Beverages

Hosted and Cash Bars

	Host Bar	Cash Bar
Premium Brands	\$5.75	\$6.00
Call Brands	\$5.25	\$5.50
House Brands	\$4.75	\$5.00
Imported Beer	\$4.00	\$4.25
Domestic Beer	\$3.25	\$3.50
Cordials	\$7.00	\$7.25
House Wine	\$4.75	\$5.00
Bottled Water	\$2.00	\$2.25
Soft Drinks	\$1.75	\$2.00

Draft Beer Selection

Domestic Beer

1/2 Barrel
\$230.00

Imported Beer

1/2 Barrel

See Manager for Pricing

*Various Types Available Including Micro Brew
Selections Upon Request*

Package Bars

1 Hour

House Brands - \$12.00

Call Brands - \$14.00

Premium Brands - \$16.00

2 Hours

House Brands - \$19.00

Call Brands - \$21.00

Premium Brands - \$23.00

3 Hours

House Brands - \$23.00

Call Brands - \$25.00

Premium Brands - \$27.00

Wines

An extensive list of domestic wines is available from the Catering department. Your Catering Manager can assist you in the proper matching of wine to your meal and your budget.

Coolers

Coolers are available with a \$25.00 deposit. The deposit will be returned upon completion of the event and upon return of the cooler. Beverages will be charged per consumption. Please contact your Catering Manager to make arrangements.

Beverage Policies

An 18% taxable service charge and 5.5% sales tax is added to package bars, host bars and half barrels. A \$50.00 per bartender charge will be applied to all bars if a minimum \$250.00 in sales is not met. Drink tickets are available. Contact your Catering Manager for details.



Heidel House
Resort & Spa

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