



Wedding Guide



Heidel House
Hotel & Conference Center



Hors D'Oeuvres

Chilled: 50 pieces per order

Hot: 100 pieces per order

Chilled Options

- Caprese skewers \$150 (GF) (V)
- Bruschetta bar with crostini (chef's choice of 2 toppings) \$200 (V)
- Pickled shrimp \$275 (GF)
- Shrimp cocktail \$250 (GF)
- Mexican street corn with house made tortilla chips \$175 (GF) (V)
- Wisconsin cheese and sausage platter with crackers \$200
- Crab and shrimp phyllo cups \$250
- Lump crab parfait \$300 (GF)
- Vegetable Platter \$190
- Fruit Platter \$180

Hot Options

- Bacon wrapped goat cheese stuffed dates with hot honey \$250 (GF)
- Vegetable eggrolls \$200 (V)
- Panko crusted crab cakes \$300
- Seafood stuffed mushrooms \$260
- Italian sausage stuffed mushrooms \$250 (GF)
- Meatballs (BBQ or Teriyaki) \$150
- Fried ravioli with marinara \$180 (V)
- Duck empanadas \$175
- Warm spiced olives with flatbread \$150 (V)



Passed Hors D'Oeuvres

Chilled: 50 pieces per order

Hot: 100 pieces per order

\$250 cost for passed hor d'oeuvres

Chilled Options

- Caprese skewers \$150 (GF) (V)
- Crostini with herbed goat cheese and balsamic glazed blueberries \$175 (V)
- Pickled shrimp \$275 (GF)
- Shrimp cocktail \$250 (GF)
- Mexican street corn with house made tortilla chips \$175 (GF) (V)
- Charcuterie cones \$200
- Crab and shrimp phyllo cups \$250
- Lump crab parfait \$300 (GF)
- Crudit  cones \$190
- Fruit skewers \$180

Hot Options

- Bacon wrapped goat cheese stuffed dates with hot honey \$250 (GF)
- Vegetable eggrolls \$200 (V)
- Panko crusted crab cakes \$300
- Seafood stuffed mushrooms \$260
- Italian sausage stuffed mushrooms \$250 (GF)
- Meatballs (BBQ or Teriyaki) \$150
- Fried ravioli with marinara \$180 (V)
- Duck empanadas \$175
- Warm spiced olives with flatbread \$150 (V)



Rehearsal Dinner Menu

Buffets

Baked Potato Bar

\$28 per person

- Includes 1 jumbo Heidel House baked potato per person, butter, sour cream, artisanal cheese sauce, shredded cheese, bacon, ham, broccoli, roasted cherry tomatoes, and green onions
- Add grilled chicken \$6 per person, shrimp \$8 per person, BBQ pork \$8 per person, brisket \$9 per person, or steak \$10 per person

Mac n' Cheese Bar

\$28 per person

- Includes house-made mac n' cheese, roasted peppers, broccoli, roasted cherry tomatoes, jalapenos, mushrooms, onions, bacon, choice of 2 sauces, and breadcrumbs
- Add grilled chicken \$6 per person, shrimp \$8 per person, BBQ pork \$8 per person, brisket \$9 per person, or steak \$10 per person

Fajita Bar

\$22 per person

- Grilled chicken, grilled peppers and onions, black beans, cilantro lime rice
- Shredded cheese, sour cream, guacamole, salsa
- Hard and soft shell tortillas
- Add shrimp for \$8 per person or steak for \$10 per person
- Add chips & Pico de Gallo for \$4 per person

Taco Bar

\$18 per person

- Ground beef taco meat
- Shredded cheese, lettuce, salsa, sour cream, guacamole, refried beans
- Hard and soft shell tortillas
- Add chicken for \$6 per person or pork carnitas for \$8 per person
- Add chips & Pico de Gallo for \$4 per person

Pizza Buffet

\$20 per person (GF available - \$22/person (10 inch pizza, serves 1 or 2 people))

- Choice of 3 types (Cheese, sausage, pepperoni, veggie, meat lovers) (One 16" pizza serves 2 people)
- Garden salad with choice of 2 dressings
- Upgrade to a Caesar salad for \$3 per person
- Artisan pizza/specialty options starting at \$24 per person

Wedding Dinner Menu

Buffets

“The Cook-Out”

\$28 per person - choice of 2 proteins OR \$31 per person - 3 proteins

- Mac n Cheese
- Choice of 1 side (add additional side for \$5 per person)
- All the fix-ins. (Fix-ins dependent on protein choices)

Protein Options

Burgers, grilled chicken breasts, beer braised brats

Side Options

Coleslaw, potato salad, fresh garden salad

“Sapora d’Italia”

\$23 per person or \$26 per person GF

- Baked penne
- Tortellini
- Marinara and alfredo sauces
- Italian sausage (Add grilled chicken for \$6 per person)
- Sauteed peppers and onions
- Sauteed mushrooms
- Garlic bread
- Garden salad with choice of 2 dressings (House-made buttermilk ranch, French, Italian, Blue cheese, Balsamic vinaigrette, and a Seasonal vinaigrette)
- Upgrade to a Caesar salad for \$3 per person

Steak and Seafood Feast

\$45.00 per person

- Bistro filet with red wine demi-glaze, mushrooms, and onions
- Sauteed shrimp
- Garlic buttered cod
- Choice of starch (see page 17)
- Seasonal vegetables
- Garden salad with choice of 2 dressings (House-made buttermilk ranch, French, Italian, Blue cheese, Balsamic vinaigrette, and a Seasonal vinaigrette)
- Upgrade to a Caesar salad for \$3 per person

Wedding Dinner Menu *Plated Meals*

2 protein meal options and 1 vegetarian meal option per event

Meals include 1 protein or vegetarian option, 1 starch, and 1 vegetable, dinner roll, and Choice of Garden or Ceasar side salad

All red protein cooked medium rare

Protein Options

- 8oz Filet Mignon with a mushroom demi glaze \$54 (GF)
- 8oz Sirloin with a herb compound butter \$38 (GF)
- Airline Chicken Vesuvio with a white wine and lemon sauce \$28 (GF)
- Herbed chicken with whole grain mustard cream sauce \$28 (GF)
- Deconstructed chicken cordon bleu \$32
- Espresso rubbed roast pork loin with a cherry bourbon glaze \$30 (GF)
- Garlic roasted pork loin with maple bourbon glaze \$30 (GF)
- Grilled salmon with toasted walnut gremolata \$34 (GF)
- Baked cod with romesco \$32 (GF) (contains nuts)
- Pancetta pasta \$28 (no starch included)

Vegetarian Options

- Roasted mushroom ravioli with brown butter and sage (no starch included) \$30
- Spinach and artichokes roasted in a portabella mushroom cap \$26 (GF)
- Falafel patties with tahini \$27 (VV) (GF)
- Roasted vegetable risotto (no starch included) \$28 (VV)

Starch Options

- Butter smashed Yukon golds (GF)
- Smashed garlic Yukon golds (GF)
- Sweet potato and roasted fennel hash (GF)
- Herb roasted reds (GF)
- Wild rice (GF)
- Israeli cous cous with lemon and mint

Vegetable Options

- Fire roasted asparagus
- Sauteed green beans
- Balsamic roasted brussels sprouts
- Roasted carrots with pineapple glaze
- Roasted root vegetables
- Roasted zucchini
- Roasted broccolini

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Kids Options

- Chicken tenders and fries \$12
- Buttered noodles \$11

Sweets & Treats

Smoes Bar

\$11 per person

- Marshmallows, graham crackers, chocolate candy bars, and an open flame roaster

Ice Cream Sundae Bar

\$14 per person

- Includes chocolate and vanilla ice cream, chocolate syrup, caramel, sprinkles, chocolate chips and whip cream
- Other flavors and toppings available for additional cost

Seasonal Cobblers

\$8 per person

- Cherry, apple, triple berry, or seasonal
- Add ice cream for \$2 per person

Strawberry Shortcake

\$7 per person (Served individually)

Chocolate Cake

\$6 per person (Served individually)

Cheesecake

\$10 per person (Served individually)

- Turtle, vanilla bean, strawberry, cherry, or seasonal

Assorted Bars and Brownies

\$32 per dozen

- 3 varieties per dozen, chef's choice

Assorted cookies

\$30 per dozen

- 3 varieties per dozen, chefs choice



Late Night Snacks



Late night snack bars require a minimum of 50 people

Chicken Wing Bar

\$9.00 per person

- Crispy boneless wings served with BBQ, hot sauce, ranch and blue cheese dressing.
- Bone-in wings available, \$11 per person

French Fry Bar

\$8.00 per person

- Salty fries, hot cheese sauce, garlic chive sour cream and fry sauce

Nacho Bar

\$8.00 per person

- House fried tortilla chips, nacho cheese sauce, fire roasted salsa, sour cream, and jalapenos.

Slider Bar

\$15.00 per person

- Wagyu burger patties Lettuce, tomato, onion, pickles, ketchup, mustard, brioche buns,

Chicago Dog Bar

\$8.00 per person

- All beef hot dog, poppyseed bun, Chicago neon green relish, tomato, raw onion, pickle, sport peppers and celery salt

Pizza - 16 inch

\$17.00 per each

- Select from: Wisconsin Cheese, Sausage, Pepperoni, Meat Lovers, Deluxe and Vegetable

Smores Bar

\$11 per person

- Marshmallows, graham crackers, chocolate candy bars, and an open flame roaster

Ice Cream Sundae Bar

\$14 per person

- Includes chocolate and vanilla ice cream, chocolate syrup, caramel, sprinkles, chocolate chips and whip cream
- Other flavors and toppings available for additional cost

“Bavarian Bliss”

\$16 per person

- Hard and soft Bavarian pretzels, beer cheese dip and a mustard dip

Beverages

Freshly Brewed Coffee Station

\$40 per gallon (Regular and decaffeinated must be ordered separately)

Freshly Brewed Iced Coffee Station

\$40 per gallon (Regular and decaffeinated must be ordered separately)

Flavored syrups available for \$3 each

Hot Tea

\$20 per gallon

Gallon of hot water with assorted teas

Hot Chocolate Station

\$8 per person

Assortment of 4 toppings (additional topping - \$2 per person)

Chilled Juices

\$15 per carafe

Orange, apple, cranberry available

Milk

\$15 per carafe, \$25 per gallon, \$3 per glass

Lemonade

\$10 per carafe, \$23 per gallon

Iced Tea

\$10 per carafe, \$23 per gallon

Water Station

\$1 per person

Add fruit infusion for \$0.25 per person per infusion
(strawberry basil, cucumber mint, or citrus)

Bottled Water

\$3 each, charged based on consumption

Canned Soda

\$3 each, charged based on consumption



Bar Selections

**For bar selections, please
contact your wedding
professional**