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## ~ Notes ~

About our menus...

The Oconomowoc Lake Club continually tries to use locally grown, free-range, or artisanal foods, as much as possible. We work with many local farmers and growers. Not only do we think the flavor is superior, but the farmers can and do grow products especially for us. Like potatoes, not only are they freshly dug, but we have 20+ varieties to choose from. So, when you see on the menu “seasonal” salad, soup, etc., it truly is what is growing around us at that time. I enjoy working with these farmers and growers. They apply the same passion and care in growing our food, as we do cooking it. Great food starts with great ingredients. We would be happy to design an entire menu using local and seasonal foods for your special event. If you would like additional information regarding the use of local foods, please visit the Wisconsin Local Food website at [www.wisconsinlocalfood.org](http://www.wisconsinlocalfood.org).

Sincerely,



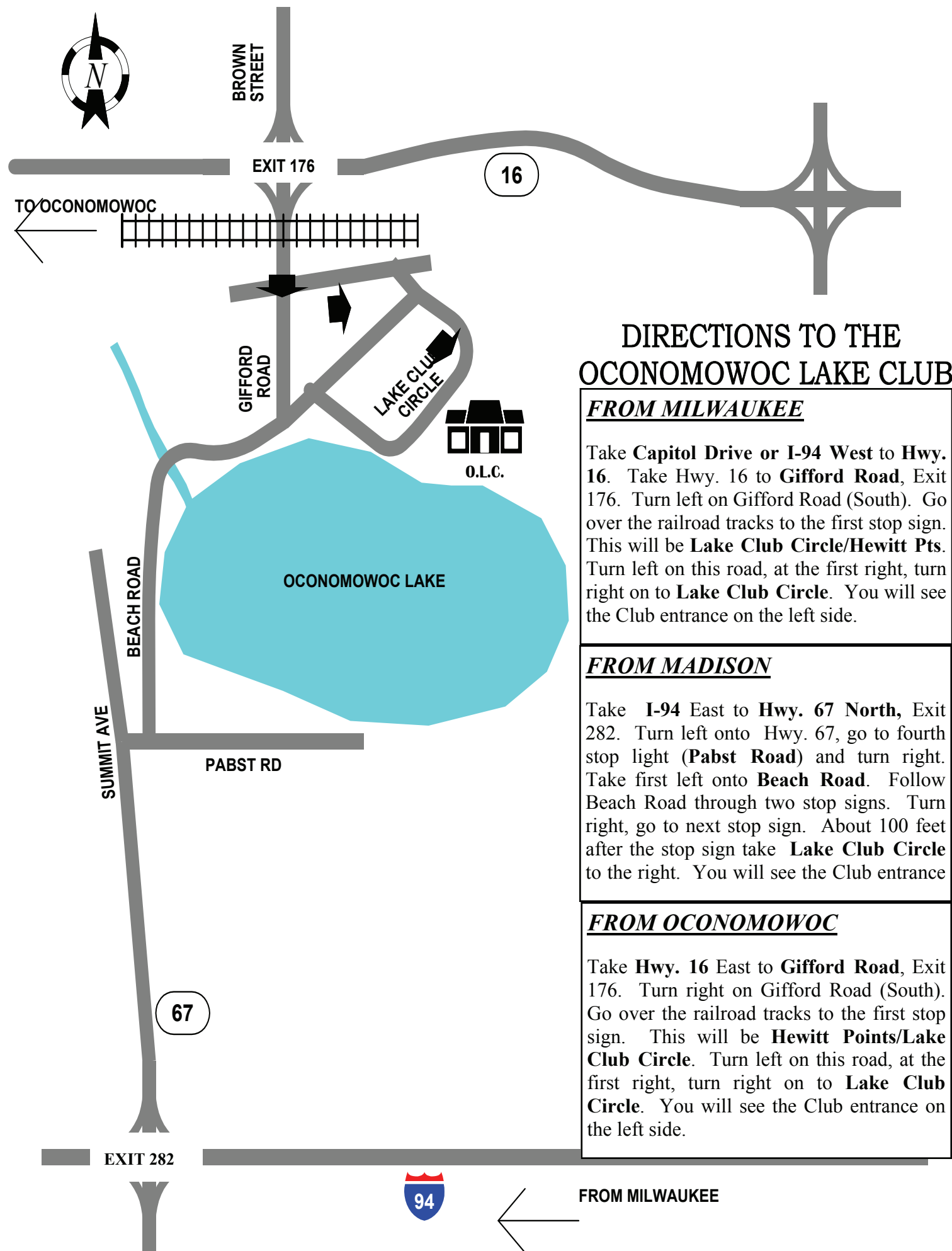
Jack Kaestner  
Executive Chef  
Oconomowoc Lake Club

### Special Dietary Requests

The Oconomowoc Lake Club will gladly prepare any special dietary needs, providing we receive the request at least 3 days prior to your event.  
i.e. vegetarian, gluten free, diabetic, lactose intolerant, etc.

<p><i>Oconomowoc Lake Club</i> <i>Sue C. White</i> <i>Event Coordinator</i></p>	
	<p>4668 Lake Club Circle Oconomowoc, WI. 53066</p>
<p>Phone: 262-567-4934 Fax: 262-567-5487 E-mail: <a href="mailto:scw1958@yahoo.com">scw1958@yahoo.com</a></p>	

## 2008 POLICIES, PROCEDURES & ROOM CHARGES



**SERVICE CHARGE AND TAX** – Food and bar prices are subject to a 21% service charge and a 5.1% Wisconsin State Sales Tax. **Food and beverage prices are subject to change** and will be guaranteed (upon request), thirty (30) days prior to function.

**GUARANTEES** – The Club requires your guaranteed number of guests by noon, five (5) days prior to the event. If fewer than the final guaranteed number of guests attend the function, you will be charged for the final guaranteed number. **A \$5.00 per person late fee will be assessed to all increases given after your confirmation date, providing the Club can accommodate your increase.**

**TAX EXEMPT** – Groups requesting tax exemption must submit a copy of their tax-exempt certificate with signed contract and deposit.

**DEPOSIT** – A confirmation deposit of \$1,500.00 will be required for all Saturday evening functions requiring the use of both the Club's Main Dining Room and Ballroom. All other functions will require a confirmation deposit of \$5.00 per person expected to attend. The confirmation deposit will be applied towards your balance due. If cancellation occurs less than twelve (12) months prior to the scheduled function, the confirmation deposit will be forfeited. One-half (1/2) of the confirmation deposit will be refunded, if the Club is able to reschedule another party of equal or greater size.

**PAYMENT OF BILL** – For all sponsored functions, ninety percent (90%) of the minimum requirement is due one (1) month prior to the event date. A statement will be sent to the address on your contract for the remaining portion of the bill. Payment must be received within seven (7) business days of statement date. If payment is not received within that time, the sponsoring club member will be responsible for all remaining financial obligations. You are to accept full financial obligation for your group, as well as, for any damage to the Club's property or equipment. The Club will not assume any responsibility for any damage or loss of any merchandise or article left in the Club prior to, during or after the function.

**MINIMUMS** – Saturday functions, May through September and December; the total bill, including taxes, gratuity and service charges, designated room fees, and total food and bar sales, must be greater than \$10,000.00. Saturday functions, October, November, January through April; the total bill, including taxes, gratuity and service charges, designated room fees, and total food and bar sales, must be greater than \$5,000.00. Friday functions, regardless of the month, the total bill, including taxes, gratuity and service charges, designated room fees, and total food and bar sales, must be greater than \$1,500.00.

**SEATING CAPACITY** – *Main Dining Room* – 200 people – Does not allow room for buffet, cake table, piano or any type of entertainment set-up. Count is lowered by ten percent (10%) per each additional request. *Ballroom* – 200 people – for cocktail reception. *Dockside* – 64 people – for sit-down dining. *Courtroom* – 30 people – for sit-down dining.

**HOURS OF OPERATION/CLOSING POLICIES** – *Monday – Thursday* – 8:00 a.m. to 11:00 p.m. *Friday & Saturday* – 8:00 a.m. to 1:00 a.m. *Sunday* – 9:00 a.m. to 9:00 p.m. Specific Exceptions To Above Hours: *Legal Holidays* – 8:00 a.m. to 1:00 p.m. *Sundays preceding a Monday legal holiday* – 8:00 a.m. to 11:00 p.m. Last call for ordering drinks will be made one-half (1/2) hour prior to closing. There will be no exception to this regulation. The Clubhouse and grounds must be vacated by closing time.

## 2008 POLICIES, PROCEDURES & ROOM CHARGES

**VALET/SET-UP CHARGES** – Please find below Valet and Set-Up charges for member and non-member use. Regular face type is member rate and **bold face type is non-member rate**. Charges include valet parking, set-up, clean-up, linens and use of private club (non-members).

Ballroom – Main Dining Room – Dockside – Courtroom

	<u>Up to 24 people</u>	<u>25 – 75 people</u>	<u>76 – 200 people</u>
Breakfast/Luncheon 8:00 a.m. to 3:00 p.m.	\$25/ <b>\$50</b>	\$60/ <b>\$120</b>	\$125/ <b>\$250</b>
Dinner 4:00 p.m. to 12:00 a.m.	\$100/ <b>\$200</b>	\$200/ <b>\$300</b>	\$300/ <b>\$600</b>

The prices above reflect the charges per facility occupied. There will be an additional \$250.00 set-up charge along with any necessary rental fees for chairs and equipment for a Wedding Ceremony. The Club reserves the right to assign the facility most suited to the size and type of function being held.

**NON -CLUB PREPARED FOOD** – Food and beverages may not be brought onto the Club’s premises for

**PARKING** – Please remember we are located in a residential area. Once guests enter the Club property, we ask that they remain inside until Valet attendant brings their car to exit Club premises. We ask that you and your guests refrain from using locking devices that beep and that you do not honk your horns as you exit the Club. We also ask that you encourage your guests to car-pool, as we are limited to 80 cars in our parking area. The use of a tri-axle bus is not allowed on Club premise at anytime. Shuttle busses, no larger than 14 passenger capacity, may be used to transport guests to and from local hotels. For all functions of 75 people or more, ending later than 9:00 p.m., a security guard is

consumption. Exceptions are made for ethnic and religious foods providing they are prepared by a licensed food handler. A per person set-up charge will be assessed ranging from \$.50 to \$1.00 per person.

**DECORATING** – Decorations or displays brought into the Club must be approved prior to the event. The Club prohibits the use of tape, tacks, staples, or nails for the purpose of affixing decorations on walls, windows, ceilings and floors. We have the following items available to you: votive candles, flower vases, and mirrors. Club policy does not permit the throwing of rice or birdseed on Club premises.

**CAKE CUTTING** – Our Club baker will create a special occasion cake (wedding cakes excluded) for anniversaries, birthdays or any other special occasion at the starting price of \$3.50 per person (minimum charge of \$15.00). The rate for cutting cakes not provided by the Club is \$.50 per person (wedding cakes excluded).

Note – the Club is not responsible for cake or cake parts left behind after 24 hours.

**WIND SCREENS** – Clear plastic screens used to enclose the Veranda may be rented for a charge of \$250.00. A heater will be provided for an additional \$50.00.

**BANDS/DISC JOCKEY** – The Club reserves the right to control the noise level of the band/disc jockey. Smoke machines are not permitted. The band/disc jockey may play until one (1) hour prior to closing. The party host/ hostess is to accept full financial obligation for the band/disc jockey, as well as for any damage to the Club’s property by equipment caused from band/disc jockey.

**SMOKING** – The Clubhouse is a smoke-free building. Cigarette, Pipe and Cigar smoking is allowed on the Veranda, Piers and Main Entrance only.

## RULES AND REGULATIONS FOR BANDS, DJ’S AND ENTERTAINMENT

1. Trucks and trailers must be less than 16 feet to remain on OLC parking lot. (If larger, they will be expected to park at the park and ride located North of Hwy. 16 across from the BP Gas Station after unloading).
2. Call Event Planner for set-up time, prior to function (262)567-4934.
3. Elevator may be used for loading/unloading provided approval was obtained from Club Manager prior. Elevator door may NOT be propped open with equipment. “Door open” button must be used. Please refrain from propping open main and/or service doors with equipment.
4. Oconomowoc Lake Club is a relatively small banquet facility with excellent acoustics. Please keep this in mind when setting up amplifier equipment.
5. Smoke devices are NOT allowed.
6. All music/entertainment must end at 12:00 a.m., musicians, DJ’s, equipment crews must be off premise by 1:00 a.m.
7. Oconomowoc Lake club is located in a residential neighborhood that strictly enforces a 10:00 p.m. noise ordinance. Please remember this when loading equipment in the parking lot.

## ALCOHOL & SODA SELECTION

	<u>High Ball</u>	<u>Cocktail</u>
<b><u>House Brands</u></b>	\$ 4.25	\$4.75
Burnetts Vodka, Christian Brothers Brandy, Castillo Rum, Ten High Bourbon, Calvert Whiskey, Burnetts Gin, Clan MacGregor Scotch, Durango Tequilla		
<b><u>Call Brands</u></b>	\$5.25	\$5.75
Level, Stoli, Korbel, Bacardi, Captain Morgan, Malibu, Mount Gay, Myers Dark, Jim Beam, Seagrams 7, Beefeater, Early Times, Southern Comfort, Seagram VO, Finlandia, Boodles, Canadian Club, Wild Turkey, 4 Square, Old Overholt		
<b><u>Premium Brands</u></b>	\$5.75	\$6.25
Grey Goose, Ketel One, Three Olives, Jack Daniels, Dewars, J& B, Johnny Walker Red, Pinch, Bombay Sapphire, Cutty Sark, Tanguery, Absolute, Vox, Chopin, Makers Mark		
<b><u>Cordials, Cognacs</u></b>	\$7.00	\$7.50
Bailey's, Kahlua, Frangelica, Amaretto di Saronno, B & B, Grand Marnier, Tia Maria, Drambuie, Galiano,		

## SODA

The Club requires all hosts to participate in a Designated Driver Program. Hosts must provide soda at no charge to their guests throughout the entire duration of their function

1 – 49 guests – \$85.00, 50 – 99 guests – \$140.00, 100 – 149 guests – \$195.00, 150 – 200 guests – \$250.00

For parties of 50 people or less, a \$75.00 bartender fee will be charged.

Service charge and sales tax are additional

## EARLY MEETING SELECTIONS

<b><u>Mini Continental</u></b>	<b>\$4.50 per person</b>	(Minimum of 6 people)
Warm assorted bakery, freshly brewed Kona coffee & decaffeinated coffee		
<b><u>Continental</u></b>	<b>\$7.50 per person</b>	(Minimum of 6 people)
Warm assorted bakery, butter, orange juice, freshly brewed Kona coffee and decaffeinated coffee		
<b><u>Deluxe Continental</u></b>	<b>\$9.50 per person</b>	(Minimum of 6 people)
Warm assorted bakery, butter, seasonal fruit kabobs, orange juice, freshly brewed Kona coffee and decaffeinated coffee		

## REFRESHERS – A LA CARTE

### Beverages

Kona coffee and decaffeinated coffee.....	<b>\$1.75 per person</b>
Hot tea selection.....	<b>\$2.25 per person</b>
Chilled bottled juice.....	<b>\$2.00 per person</b>
Assorted soft drinks.....	<b>\$2.50 per person</b>

### A La Carte

Assorted muffins.....	<b>\$17.00 per dozen</b>
Sliced breakfast breads.....	<b>\$18.00 per dozen</b>
Mini breakfast quiche, assorted varieties.....	<b>\$18.00 per dozen</b>
Lemon bars or brownies.....	<b>\$19.00 per dozen</b>
Homemade cookies.....	<b>\$16.00 per dozen</b>
Seasonal fruit kabobs.....	<b>\$22.00 per dozen</b>
Free range hard boiled eggs.....	<b>\$12.00 per dozen</b>
Fresh fruit cup with locally made yogurt.....	<b>\$3.50 per person</b>

Service Charge and Sales Tax are additional

## BREAKFAST BUFFETS

### Cub Boat Buffet \$14.50 per person

Fresh seasonal fruit and berries, farm fresh scrambled eggs with white cheddar and chives, sliced apple smoked ham and bacon, locally grown home fried potatoes, assorted bakery, soft whipped butter, orange juice, freshly brewed Kona coffee and decaffeinated coffee, hot tea and milk.

### A-Boat Buffet \$17.50 per person

Fresh seasonal fruit and berries, OLC creamy hash browns, brioche French toast with warm Wisconsin maple syrup, classic eggs benedict, homemade sausage, apple smoked bacon, assorted bakery, soft whipped butter, orange juice, freshly brewed Kona coffee and decaffeinated coffee, hot tea and milk.

### Commodore's Buffet \$19.50 per person

Fruit kabobs, grilled vegetable platter w/dip, house salad, assorted bakery, farm fresh scrambled egg strata, brioche cinnamon French toast with warm Wisconsin maple syrup, country ham, home fried potatoes with bell peppers and onions, garden vegetable with herb butter, almond crusted chicken breasts, fresh baked rolls with soft whipped butter, seasonal fruit crisp, orange juice, freshly brewed Kona coffee and decaffeinated coffee, hot tea and milk.

*Omelet Station may be added to above buffets - \$5.50 per person  
(Minimum of 24 people for above buffets)*

### Champagne Brunch Buffet \$24.50 per person (Minimum of 36 people)

Chilled champagne or mimosa, fresh orange juice, assorted bakery, seasonal fruit kabobs, mixed greens with sliced apples, dried cherries, toasted almonds and apple cider vinaigrette dressing, crispy apple smoked bacon, American fried potatoes, create your own omelet station, free range chicken with morels, blended rice, seasonal vegetables, fresh baked rolls with soft butter, seasonal fruit crisp, freshly brewed Kona coffee and decaffeinated coffee, hot tea and milk.

### The Omelet Station \$6.50 per person / \$75.00 Attendant Fee

A uniformed chef to prepare: local free range egg or egg white omelets to order with a selection of sliced mushrooms, onions, peppers, pastured Wisconsin cheeses, ham, tomatoes, black olives and spinach

Service Charge and Sales Tax are additional

## WINE AND CHAMPAGNE SELECTION

Sparkling \$20.00 per bottle \$6.00 by the glass  
OLC private label, California

Champagne \$35.00 per bottle \$6.00 by the glass  
Roederer Champagne

Wonderful Whites \$20.00 per bottle \$6.00 by the glass  
Chardonnay, Sauvignon Blanc, Pinot Grigio

Blush \$20.00 per bottle \$6.00 by the glass  
White Zinfandel

Rambunctious Reds \$20.00 per bottle \$6.00 by the glass  
Cabernet Sauvignon, Merlot, Syrah, Red Zinfandel

Non-alcohol wines and champagnes also available \$20.00 per bottle \$5.50 by the glass

Additional wines and champagnes available upon request. A corkage fee of \$12.00 per 750ml bottle will be charged for wine served but not purchased from the Club. 1.5 liter bottles and boxed wines are not allowed.

## PUNCH SELECTIONS

Non-Alcohol Fruit Punch \$35.00 per gallon  
Fruity flavored pink or white punch

Champagne Punch \$55.00 per gallon  
Sparkling pink or white fruit punch mixed with our OLC private label champagne  
(one gallon serves approximately 10 to 12 people)

## BEER SELECTION

Beer by the 1/2 Barrel Domestic \$225.00 Import and Micro \$ Market Price  
(approximately 120, 16 oz. glasses)

Beer by the 1/4 Barrel Domestic \$115.00 Import and Micro \$ Market Price  
(approximately 60, 16 oz. glasses)

Domestic Bottled Beer \$ 4.75 per bottle  
Miller Lite, MGD, MGD Lite, Miller High Life, Budweiser, Bud Lite, Coors Lite

Premium Bottled Beer \$5.50 per bottle  
Leinenkugals Red, Leinenkugals Honey Weiss, Michelob Ultra, Tyranena Brown Ale, Tyranena Pale Ale, Murphus, Peroni

Imported Bottled Beer \$5.75 per bottle  
Heineken, New Castle, Corona, Corona Lite, Amstel Light, Spotted Cow, Becks, Becks Lite, Becks Dark,  
John Courage, Native Ale, Sierra Pale, Sprecker Amber, Sprecker Black, Sam Adams,

Weiss Bottled Beer \$5.75 per bottle  
Hacker Pschorr

Service charge and sales tax are additional

## Late Night Buffet

### Gourmet Grilled Cheese Triangles

Blended Cheese	\$18.00 dozen
Cheese and Tomato	\$22.00 dozen
Cheese and Onion	\$22.00 dozen
Ham and Cheese	\$22.00 dozen
Cheese, Bacon and Tomato	\$26.00 dozen
Cheese, Avocado and Tomato	\$26.00 dozen

### Homemade Cheese Pizza, 16" \$18.00 each

<u>\$1.00 additional toppings each:</u>	<u>\$2.00 additional toppings each:</u>
Sundried tomatoes	Sausage
Sliced mushroom	Pepperoni
Sautéed red onion	Chicken
Pineapple slices	Ham
Black olives	BBQ Chicken
Sautéed spinach	Fresh mozzarella cheese
Chopped green pepper	Feta cheese
Broccoli florets	

### Southwestern Taco Platter \$3.50 per person

Taco flavored cream cheese, topped with lettuce, green onions, shredded cheese, chopped tomatoes, sliced black olives and jalapeno peppers, served with homemade tortilla chips, salsa and sour cream

### Mini Sandwiches \$23.00 dozen, \*\$35.00 dozen for tenderloin

Your choice of chunky chicken salad, sliced smoked ham, sliced turkey breast, hummus with grilled red pepper and \*tenderloin, served on fresh baked silver dollar rolls with whole grain mustard, mayonnaise, butter and horseradish

### Sliders \$22.00 dozen

Mini beef burgers topped with your choice of cheese, sautéed onion or mushrooms, served on a silver dollar roll with ketchup, mustard and BBQ sauce.

### Grilled Quesidillas \$16.00 dozen, \*add \$1.00 per veggie, \$2.00 per meat

Grilled flour tortillas filled with blended cheese and \*optional choices: chicken, steak, tomato, peppers, mushrooms and avocado, served with salsa and sour cream.

### Homemade Mozzarella Sticks \$18.00 dozen

Wonton wrappers filled with mozzarella cheese, deep fried crispy, served with marinara dipping sauce.

Service charge and sales tax are additional

## LUNCHEON SALADS

### The Caesar \$11.50 per person

Crisp romaine lettuce tossed in our Caesar dressing, topped with Stravecchio-Parmesan cheese and homemade croutons

### French Salad \$11.50 per person

Mixed greens tossed in a country mustard vinaigrette with red skin potatoes, grilled seasonal vegetable, roasted red peppers, feta cheese and homemade seasoned croutons

### Door County Salad \$12.50 per person

Mixed greens tossed with apple cider vinaigrette, dried Door County cherries, apple slices, crumbled Castle Rock Farm bleu cheese and topped with toasted almonds

### BLT Salad \$12.50 per person

Crisp romaine lettuce tossed with Caesar dressing and Stravecchio-Parmesan cheese topped with crumbled bacon, cherry tomato halves, shredded cheese blend and homemade seasoned croutons

### Additions for above salads:

Grilled chicken breast	\$4.50 per person
Almond chicken breast	\$5.50 per person
Roasted free range chicken breast	\$5.50 per person
Sliced turkey, ham or beef	\$4.50 per person
Grilled shrimp (5)	\$7.50 per person
Grilled steak	\$8.50 per person

### Chef Salad \$14.00 per person

Mixed baby greens topped with julienne of turkey and ham, shredded cheese blend, cucumber slices, cherry tomato halves, hard boiled egg, carrot spirals and homemade seasoned croutons, served with your choice of dressing

### Tropical Chicken Salad \$17.00 per person

Almond chicken, sliced strawberries, Mandarin oranges, toasted almonds and warm bacon, over mixed greens with local wild crafted honey dressing

### Chicken Salad and Fresh Fruit \$14.00 per person

Creamy homemade chicken salad from organic-pastured chicken, fresh fruit, citrus vinaigrette and fresh greens

All luncheon salads are served with fresh baked rolls and soft whipped butter, homemade cookies or chocolate brownies and freshly Kona brewed coffee, decaffeinated coffee and tea

Service charge and sales tax are additional

## WRAPS, SANDWICHES AND HOT ENTREES

### Caesar Wrap \$12.50 per person

Our classic Caesar salad with sliced tomato, wrapped in a soft flour tortilla, served with homemade potato chips and fresh fruit garnish

Available with: Grilled marinated chicken \$15.50 per person  
Grilled shrimp (5) \$17.50 per person

### Club Wrap \$15.50 per person

Shaved ham, turkey breast, apple-smoked bacon, shredded lettuce and tomato, served with real mayonnaise, homemade chips and fruit garnish

### Tuscan Turkey \$14.50 per person

Sliced natural turkey breast, spinach, sliced red onion, balsamic vinaigrette and feta cheese on a grilled focaccia roll, served with homemade chips and fruit garnish

### Tropical Salad Wrap \$17.50 per person

Almond chicken, strawberries, Mandarin oranges, toasted almonds, bacon, and mixed greens with local wild crafted honey dressing, served with homemade chips and fruit garnish

### Highland Beef Melt \$14.00 per person

Slow-cooked Highland beef with natural red wine sauce, topped with white cheddar cheese blend, served on an organic wheat roll with homemade chips and fruit garnish

### Artisan Grilled Ham and Swiss Cheese \$13.50 per person

Apple Smoked Berkshire ham, and Edelweiss Creamery Emmentaler cheese, grilled on organic whole wheat roll, served with homemade chips and fresh fruit garnish

### Jamaican Pork Sandwich \$14.00 per person

Marinated and slow cooked jerked locally grown pork on toasted organic whole wheat bun with homemade chips and fruit garnish

### Elk Sausage \$13.00 per person

Meadow Creek Farm elk sausage grilled and topped with onions and sweet bell peppers, served on an organic whole wheat bun with homemade chips and fruit garnish

### OLC Meatloaf \$16.50 per person

Homemade meatloaf made with locally raised Highland beef, served with a natural sauce and placed over rosemary red skin mashed potatoes with fresh seasonal vegetable

### Paté Stuffed Chicken Breast \$16.50 per person

Free range organic chicken breast, seared and stuffed with chicken paté, served with a sherry cream sauce over blended rice with fresh seasonal vegetable

Hot luncheon entrees are served with your choice of soup or garden salad, warm rolls and butter

All luncheons are served with your choice of homemade cookies or chocolate brownies, freshly brewed Kona coffee, decaffeinated coffee and hot tea

## DESSERTS

### Specialty Sweet Stations

#### Venetian Dessert Presentation \$8.00 per person

Chocolate dipped strawberry, fruit tart, key lime tart, cream puff, chocolate truffle, cheesecake

#### Mini Sweets Selection \$5.00 per person

Chocolate dipped strawberry, key lime tart, fruit tart and cheesecake

#### Gourmet Coffee Station \$3.50 per person

Freshly brewed Kona regular and decaffeinated coffee, Italian syrups to include: caramel, vanilla, raspberry, almond, Irish cream and hazelnut, topped off with a dusting of chocolate, cinnamon or chocolate raspberry sprinkles

#### Ice Cream Sundae Station \$4.50 per person

Make your own sundae to include: vanilla and chocolate ice cream, homemade chocolate sauce, caramel topping, toasted pecans, whipped cream and candy toppings

#### Specialty Decorated Cakes \$3.50 per person

Layered or sheet cake, your choice of flavor, fillings and frosting

### Individual Desserts

#### Lemon Meringue Ice Cream Pie with Pecan Crust \$6.00 per person

Local vanilla ice cream, layered with refreshing lemon curd and topped with a layer of golden meringue

#### Crème Brulee \$5.50 per person

Creamy crème brulee flavored with your choice of vanilla bean, Earl Grey, Grand Marnier or maple

#### Caramel Apple Tart \$5.50 per person

Flaky tart shell filled with warm apples topped with crunchy streusel, whipped cream and caramel sauce

#### Cheesecake, Choice of Raspberry Swirl or Turtle \$5.50 per person

Rich, creamy raspberry swirl cheesecake topped with a fresh raspberry sauce or our rich cheesecake with a pecan crust, topped with homemade fudge, pecans and caramel

#### Fruit Crisp \$6.50 per person

Seasonal fruit crisp with a buttery – crunch topping, served over local made vanilla ice cream

#### Hazelnut Phyllo Cup with Chocolate Mousse \$6.50 per person

Hazelnut crusted phyllo cups filled with a rich chocolate mousse and whipped cream

#### Chocolate Molten Cake \$7.00 per person

Warm chocolate cake with a liquid ganache filling, homemade hot fudge and local ice cream

#### Hot Fudge Sundae \$4.50 per person

Two scoops of locally made ice cream, homemade hot fudge, toasted pecans, whipped cream and a cherry

## DINNER BUFFETS

### Wisconsin Slow Food Buffet

*\$25.00 per person (two entrees), \$27.00 per person (three entrees), \$29.00 per person (four entrees)*

Bread salad, Door County salad, seasonal vegetable medley, rosemary red skin mashed potatoes, herb crusted free-range pork loin over savory stew, **CHOICE OF:** braised pastured beef pot roast, free-range chicken fricassee or herb crusted Lake Superior whitefish, fresh breads and whipped butter, warm seasonal fruit crisp

### Italian Buffet

*\$26.00 per person (two entrees), \$28.00 (three entrees)*

Classic Caesar salad, fresh mozzarella salad with basil and virgin olive oil, bread salad, fresh seasonal garden vegetable, fettuccine Alfredo, **CHOICE OF TWO OR THREE:** \*homemade baked lasagna or (vegetarian available), \*classic beef Bolognese, \*artisan Italian sausage, or \*chicken Marsala, focaccia and garlic bread sticks with herb infused olive oil, panna cotta with fruit.

### The Badger Buffet

*\$27.50 per person (two entrees), \$29.50 per person (three entrees)*

Mixed garden greens with tomatoes, black olives, carrot spirals, sliced mushrooms, red onions, cucumbers, homemade croutons, pepper Parmesan dressing, champagne vinaigrette dressing, seasonal fruit salad, oven roasted red skin potatoes, grilled sirloin with caramelized onions **OR** roasted free-range pork loin with apple cider sauce, almond crusted chicken breasts, rolls and butter and seasonal fruit crisp

### Fish Fry Buffet

*\$20.00 per person, \$24.00 per person with baked poorman's lobster*

Seafood chowder, OLC potato salad, creamy Wisconsin coleslaw, vegetable medley, oven roasted red skin potatoes, tempura cod, oven roasted free-range chicken, rye bread and butter, key lime tarts

**The above buffets include Kona coffee, decaffeinated coffee, tea and milk.  
A minimum of 24 people is required**

Service charge and sales tax are additional

## LUNCHEON BUFFETS

### The Chef Salad Buffet

*\$16.00 – 18 or less, \$15.00 – 19 or more*

Chef's soup of the day, build your own salad including mixed greens, tomatoes, carrot spirals, sliced mushrooms, cucumbers, black olives, red onions, homemade croutons, pepper Parmesan dressing, champagne vinaigrette dressing, julienne country ham and turkey breast, cheese, farmer salad, seasonal fruit salad, fresh baked rolls and soft whipped butter, homemade cookies, freshly brewed Kona coffee, decaffeinated coffee, tea and milk

### Butcher Block Deli Buffet

*\$16.00 – 18 or less, \$15.00 – 19 or more*

Tossed mixed greens topped with cherry tomatoes, carrot spirals, sliced mushrooms, cucumbers, black olives, red onion, homemade seasoned croutons, pepper parmesan dressing, champagne vinaigrette dressing, fresh fruit salad, classic chicken salad, sliced chilled roast beef, country ham and turkey breast, Wisconsin cheeses, lettuce, tomato, onion, assorted condiments, fresh bakery breads, choice of chocolate brownies or cookies, freshly brewed Kona coffee, decaffeinated coffee, tea and milk

### Italian Buffet

*\$18.00 per person (Minimum of 24 people)*

Classic Caesar salad, mozzarella salad with basil and virgin olive oil, fresh seasonal garden vegetable, fettuccine Alfredo, **With your choice of two:** \*homemade baked lasagna or vegetarian lasagna, \*classic beef Bolognese sauce, \*artisan Italian sausage, or \*chicken Marsala, focaccia bread and garlic bread sticks with herb infused olive oil, cookies, freshly brewed Kona coffee, decaffeinated coffee, tea and milk

### The Picnic Basket Buffet

*\$17.00 per person (Minimum of 24 people)*

Tossed salad greens with garden toppings, pepper Parmesan dressing and champagne vinaigrette dressing, OLC potato salad, fresh seasonal fruit salad, grilled Wisconsin bratwurst, hamburgers, marinated and grilled chicken breasts, condiments, fresh baked rolls, sliced Wisconsin cheeses, lettuce, tomato, onion, OLC potato chips, apple Kuchen, freshly brewed Kona coffee, decaffeinated coffee, tea and milk

Service charge and sales tax are additional

## HORS D'OEUVRES

### Cold and Hot Hors d'oeuvres Passed or Buffet Style

Assorted Meat, Seafood and Vegetarian Canapés \$15.00 dozen

Artisan breads topped with ham, seafood and vegetarian spreads

Stuffed Veggies \$13.00 dozen

Assorted vegetables stuffed with our homemade herb cheese spread

Bruschetta \$13.00 dozen

Grilled focaccia bread, topped with tomatoes, garlic, basil and extra virgin olive oil

Cocktail Shrimp \$19.00 dozen

Fresh peeled shrimp served with cocktail sauce

Cucumber Canapés \$13.00 dozen

Crustless bread topped with herb cream cheese and fresh cucumber

Tenderloin Canapés \$25.50 dozen

Crusty French bread, herbed butter, sliced tenderloin and Boursin cheese

Prosciutto Wrapped Melon \$16.00 dozen

Fresh melon wrapped with prosciutto ham

Mushroom Bruschetta \$18.00 dozen

Local grown mushrooms sautéed with sherry cream and artisan cheeses, on toasted French bread

Asian Sesame Chicken Skewers \$17.00 dozen

Char-grilled Asian marinated chicken breast on 6" skewer, served with dipping sauce

Bacon Wrapped Water Chestnuts \$15.00 dozen

Water chestnuts wrapped with local apple smoked bacon and broiled until crisp

Warm Artichoke Crostini \$15.00 dozen

Sliced toast rounds covered with a creamy blend of cheese and artichoke hearts, lightly broiled

Baked Goat Cheese and Sofrite \$15.00 dozen

French bread, caramelized tomato-onion sauce and fresh goat cheese, baked to a golden brown

Bacon Wrapped Shrimp \$22.00 dozen

Apple smoked bacon, wrapped around Gulf shrimp with a touch of brown sugar

Chorizo Stuffed Mushroom Caps \$15.00 dozen

Fresh mushroom caps filled with house made chorizo sausage and Parmesan cheese and baked

Service charge and sales tax are additional

## SPECIALTY DUET ENTRÉES

Almond Chicken and Roast Tenderloin \$34.00 per person

Almond coated chicken breast with a maple cream sauce, sliced steer tenderloin with a red wine sauce with a mushroom and onion compote, served with garlic mashed potatoes

North Woods Chicken and Roast Tenderloin \$35.00 per person

Organic chicken breast with a sherry sauce, sliced steer tenderloin with a red wine sauce and mushroom-onion compote, served with Parmesan mashed potatoes

Chicken Morel and Roast Pork Loin \$28.00 per person

Organic chicken breast with a morel mushroom sauce, sliced boneless free-range pork loin with caramelized onions and a sherry sauce, served with homemade herb spatzel

Crab Cake and Roast Tenderloin \$39.00 per person

Maryland style blue crab meat topped with frizzled shallots and a dollop of remoulade sauce, sliced steer tenderloin, topped with a red wine sauce with a mushroom and onion compote, served with blended rice

Gulf Shrimp and Roast Tenderloin \$38.00 per person

Broiled jumbo Gulf shrimp with a roasted garlic sauce, sliced steer tenderloin with a Madeira wine sauce and mushroom-onion compote, served with blended rice

Roast Tenderloin and Fresh Fish of the Day \$38.50 per person

Grilled fresh fish selection with a seasonal beurre blanc sauce, sliced steer tenderloin with a Madeira wine sauce and mushroom-onion compote, served with red skin mashed potatoes

## VEGETARIAN ENTRÉES

Quinoa with Vegetables \$20.00 per person

An array of grilled vegetables, sun-dried tomatoes and portabella mushrooms, in a homemade mushroom broth, served over quinoa and topped with Parmesan cheese

Portabella Wellington (Vegan Style Available) \$22.50 per person

Portabella mushroom topped with a mushroom duxelle, spinach and shallots wrapped in puff pastry with a porcini mushroom and Zinfandel sauce, served with blended rice

Vegetable Lasagna \$22.50 per person

Layered yellow squash, zucchini, spinach and mushrooms with lasagna noodles and our homemade tomato sauce, topped with a Wisconsin cheese blend

## CHILDREN'S ENTRÉES

Chicken Tenders \$12.00 per person

Breaded chicken tenders served with a fruit cup, French fries and BBQ sauce

Gourmet Mac & Cheese \$12.00 per person

Penne pasta tossed in a homemade three cheese sauce, topped with buttered bread crumbs and baked golden brown. Served with a fruit cup.

Service charge and sales tax are additional

## PORK ENTRÉES

**Cinnamon Crusted Pork Loin**      \$27.00 per person

Sliced free-range pork loin coated with a light cinnamon herb breading, topped with pure Wisconsin maple cream sauce and served with blended rice with bacon, water chestnuts and scallions

**Roasted Pork Loin**      \$26.00 per person

Slow roasted free-range pork loin with a caramelized onion compote and a light sherry sauce, served with blended rice

**Pork Duet**      \$26.00 per person

Grilled and braised local pork loin and shoulder, with a Door County cherry-port wine sauce, with oven roasted new potatoes

## CHICKEN ENTRÉES

**Chicken Morel**      \$27.50 per person

Organic free-range chicken breast, topped with a locally grown morel mushroom sauce, served with rosemary red skin mashed potatoes

**Chicken Piccata**      \$26.00 per person

Organic, free-range chicken breast seared, roasted and sliced, topped with a lemon-parsley butter with capers, served over rice

**Mediterranean Chicken Breast**      \$26.00 per person

Organic free-range chicken breast topped with marinated sun dried tomatoes, artichokes, capers and red peppers with a roasted garlic au jus, served with blended rice with bacon, water chestnuts and scallions

**Almond Chicken**      \$27.00 per person

Boneless chicken breast rolled in almonds and sautéed, topped with a maple cream sauce and served with blended rice and sweet potato garnish

**North Woods Chicken**      \$27.00 per person

Organic free-range chicken breast, topped with a sherry-wild mushroom sauce (morel, chanterelle and button), served with red skin mashed potatoes and a sweet potato garnish

**Lemon Thyme Chicken**      \$26.00 per person

Grilled free-range organic chicken breast served over a savory fricassee of assorted mushrooms, shallots, bacon and new potatoes with a touch of lemon thyme

## SEAFOOD ENTRÉES

**Lemon Herb Crusted Whitefish**      \$24.00 per person

Baked whitefish with a herb crust, topped with a lemon-chive butter, served with toasted orzo pasta

**Wild Salmon Filet**      \$31.00 per person

Wild salmon filet placed on a bed of fresh sautéed spinach, topped with a French seed mustard cream sauce and served over blended rice pilaf

**Orange-Rosemary Grilled Talapia**      \$26.00 per person

Grilled Talapia served over Israeli couscous, topped with rosemary-orange beurre blanc and fruit garnish

Service charge and sales tax are additional

## HORS D'OEUVRES CONTINUED

**Coconut Shrimp**      \$22.00 dozen

Coconut crusted deep fried shrimp served with a honey mustard dipping sauce

**Maryland Crab Cakes**      \$24.00 dozen

“OLC classic” made with real “lump” crabmeat, served with a remoulade sauce

**Spinach and Cheese Stuffed Mushroom Caps**      \$15.00 dozen

Fresh mushroom caps filled with a blend of cheese and spinach, baked golden brown

**Three Cheese Quiche**      \$18.00 dozen

Flaky pastry cup filled with award winning Wisconsin cheeses and baked golden

**Grilled Elk Sausage**      \$17.00 dozen

Bite size elk sausage served with a warm apple-onion relish

**Meatballs with Red Wine Sauce or BBQ Sauce**      \$19.00 dozen

Locally raised beef or lamb meatballs baked in a rich red wine sauce or a tangy BBQ sauce

**Pleasant Ridge Tart**      \$20.00 dozen

Puff pastry filled with award winning Pleasant Ridge cheese and apple smoked ham

**Shrimp and Pork Mini Egg Rolls**      \$18.00 dozen

Shrimp, pork and oriental vegetable mix with egg and soy mix, wrapped into an egg roll and deep fried, served with an oriental dipping sauce

**Spinach and Feta Cheese in Phyllo**      \$18.00 dozen

A blend of feta cheese and spinach, wrapped in phyllo dough and baked until golden brown

**Tempura Chicken or Shrimp**      \$14.00 dozen / \$19.00 dozen

Tempura battered chicken strips or fresh shrimp, deep fried crispy - served with a honey mustard sauce

**Warm Brie Tart**      \$17.00 dozen

Warm brie cheese layered with phyllo dough and topped with a dollop of fruit chutney

**Seared Ahi Tuna**      \$30.00 dozen

Lightly spiced, seared Ahi tuna with ginger garnish and wasabi mayonnaise

**Soup Shooter**      \$16.00 dozen

Your choice of cold or warm soup, suggested varieties; gazpacho, cucumber, melon, squash bisque

**Milk Fed Pastured Veal Sausage**      \$19.00 dozen

Tender sautéed Veal sausage served with a caramelized -onions

**Minimum of 3 dozen per item**

Service charge and sales tax additional

## HORS D'OEUVRE BUFFET PLATTERS

**Grilled Vegetable Display**      **\$3.50 per person**  
Grilled assorted vegetables marinated in olive oil and fresh herbs, served with balsamic dressing

**Antipasto Display**      **\$4.00 per person**  
Grilled vegetables, sun-dried tomatoes, artichoke hearts, roasted peppers, artisan sausage, mozzarella cheese, mixed olives with olive oil and fresh herbs, garlic aioli with baked pita chips

**Fresh Vegetable Basket**      **\$3.00 per person**  
Garden fresh vegetable selection with ranch dip

**Wisconsin Cheese, Fruit and Sausage Platter**      **\$4.00 per person**  
Locally made garlic and spicy garlic sausages, aged cheddar and assorted Wisconsin cheeses, fresh seasonal fruit with whole grain mustard and assorted crackers

**Seasonal Fruit Kabobs**      **\$3.50 per person**  
Seasonal melons, fruits and berries with a honey yogurt sauce

**Southwestern Taco Platter**      **\$3.50 per person**  
Taco flavored cream cheese, topped with lettuce, green onions, shredded cheese, chopped tomatoes, sliced black olives and jalapeno peppers, served with homemade tortilla chips, salsa and sour cream

**Silver Dollar Sandwiches**      **\$23.00 dozen**  
Your choice of chunky chicken salad, sliced smoked ham, sliced turkey breast and hummus with grilled red pepper served on fresh baked silver dollar rolls with whole grain mustard, mayonnaise and butter

**Silver Dollar Tenderloin Sandwiches**      **\$35.00 dozen**  
Sliced medium rare steer tenderloin on silver dollar rolls with herb cream cheese and horseradish sauce

**Chef Carved Steamship Round of Beef or Pastured Milk Fed Veal**      **Market Price – Minimum of 75 people**  
Slow roasted and served with a natural au jus with horseradish sauce and warm knot rolls and butter

**Chef Carved Stuffed Turkey Breast**      **\$7.50 per person**  
Roasted turkey breast rolled with a sun dried tomato pesto, served with a natural sauce and warm knot rolls and butter

**Chef Carved Whole Roasted Steer Tenderloin**      **\$14.00 per person**  
Choice steer tenderloin with a Madeira sauce, served with warm knot rolls and butter

**Chef Carved Boneless Free Range Pork Loin**      **\$8.00 per person**  
Stuffed with Italian bacon and sun dried tomatoes, with roasted garlic sauce and warm knot rolls and butter

Buffet prices are based on a 2-hour meal period. Attendant fee for carving stations – \$75.00 per station

Service charge and sales tax additional

## DINNER SELECTION

**All dinner entrees are served with your choice of soup or salad, warm rolls and butter, seasonal vegetable medley, freshly brewed coffee, decaffeinated coffee and tea**

### Soup Choices

Cream of mushroom with wild rice, Old fashioned chicken noodle, Seafood bisque, Seasonal soup

### Salad Choices

#### Caesar

Crisp romaine lettuce tossed in our Caesar dressing, topped with Stravecchio-Parmesan cheese and homemade croutons

#### Garden

Mixed greens topped with carrot spirals, sliced mushrooms, cherry tomatoes and homemade seasoned croutons, served with pepper parmesan dressing

#### Mesculn

Mixed greens tossed with a citrus vinaigrette, topped with Mandarin oranges, raspberries, sliced toasted almonds and wonton crisps

#### Door County

Mixed greens tossed with an apple cider vinaigrette, topped with dried cherries, sliced apples, Castle Rock Farm bleu cheese and toasted almonds

#### Tropical

Mixed greens topped with local wild crafted honey vinaigrette, sliced strawberries, Mandarin oranges, crisp bacon bits and toasted almonds

## BEEF ENTRÉES

**Local Pastured Beef**      **\$29.00 per person**  
Mushroom, onions and blue cheese stuffed beef roast served over red wine braised beef ragout and natural reduction with red skin mashed potatoes

**New York Strip Steak**      **\$34.00 per person**  
12 oz. center cut New York strip steak served with button mushrooms and garlic mashed potatoes

**Roasted Tenderloin**      **\$37.00 per person**  
8 oz. choice steer tenderloin (sliced or filet), served with a mushroom and onion compote with a red wine reduction sauce and garlic mashed potatoes

**Steak Au Poivre**      **\$32.00 per person**  
12 oz. rib eye steak with peppercorn crust, pan seared and topped with a brandy cream sauce, served with sliced red skin potatoes

**Red Wine Braised Short Ribs**      **\$28.00 per person**  
Locally raised braised short ribs and shoulder with potatoes, carrots, beets and horseradish sauce

Service charge and sales tax are additional