



## **HORS D'OEUVRES**

<b>Artichoke Spinach Dip</b> Served Cold with Naan Bread	\$15.99 / pound
<b>Hi Point Cheese Spread</b> Garlic Beer Cheese or Bacon Beer Cheese Served with Pretzels	\$14.99 / pound
<b>Meatballs</b> Choice of Swedish, Italian, or BBQ	\$12.99 / dozen
<b>Mini Crab Cakes</b> Served with Garlic Aioli	\$29.99 / dozen
<b>Rhumaki</b> Bacon-Wrapped Water Chestnuts Bacon-Wrapped Scallops	\$14.99 / dozen \$22.99 / dozen
<b>Shrimp Cocktail – Large Black Tiger Shrimp</b> Served with House-made Zesty Cocktail Sauce and Lemons	\$19.99 / dozen
<b>Stuffed Mushroom Caps</b> Choice of Spinach Parmesan or Italian Sausage	\$18.99 / dozen

## **TRAYS & PLATTERS**

Quantities are based on the total number of confirmed guests.

<b>Assorted Wisconsin Cheese Tray</b> Cheddar, Swiss, and Monterey-Jack Add sausage - \$0.50 / person Served with Crackers	\$1.99 / person
<b>Seasonal Fresh Fruit</b>	\$2.99 / person
<b>Smoked Salmon</b> Served with Red Onions, Hard-boiled Eggs, Capers, and Crackers	\$4.99 / person
<b>Vegetable Platter</b> Carrots, Celery, Broccoli, Cauliflower, and Bell Peppers Served with Ranch Dip	\$2.49 / person



# Grand Ballroom Event And Catering Menu

Starting at \$20.99 per person

Includes two proteins, two sides, one salad, and dinner rolls.

Choose from guest favorites or give us a call to discuss a personalized menu.

## **BEEF**

### **Beef Stroganoff** GF

Sirloin tips baked in natural gravy with onions, mushrooms, dijon mustard, and sour cream.

### **Tenderloin Tips** (+\$3) GF / DF

Beef tips with roasted onions, mushrooms, and rich natural beef sauce.

### **\*Oven Roasted Top Sirloin** GF/DF

Garlic and peppercorn-crusted sirloin served with a red-wine-cracked peppercorn sauce.

### **\*Slow-Roasted Prime Rib** (+\$6) GF/DF

A Hi-Point favorite slow-roasted and served with natural Au Jus.

### **Brisket** (+\$2) GF/DF

Slow-roasted beef brisket served with tangy BBQ sauce.

### **Shredded Beef** GF

Served in natural juices and accompanied with creamy horseradish.

### **\*Filet Mignon – 5oz** (+\$9) GF/DF

Flavorful and tender steak from the center of the tenderloin served medium.

\*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Hamburgers or other beef ordered rare, medium-rare, or medium and eggs ordered sunny-side up, over-easy, or over-medium may be undercooked and are only served on consumer's request.

## PORK

### **Sliced Ham** GF/DF

Baked ham with dijon mustard and brown sugar.

### **Herb Crusted Pork Loin** GF/DF

Garlic and herb-seasoned loin, roasted whole, and topped with our dijon mustard cream sauce.

### **Barbecued Pork** GF/DF

Pork Loin seasoned with a house barbecue dry rub and brushed with barbecue sauce.

## POULTRY

### **Chicken and Biscuits**

Pulled chicken in a natural gravy topped with chive baking soda biscuits.

### **Oven Roasted Chicken**

WITH ADVANCE NOTICE CAN BE PREPARED GF

Boneless breast served over savory bread stuffing and topped with a sherry cream sauce.

### **Sauteed Chicken Breast** (+\$1) GF

Chicken breast filled with spinach, ricotta and parmesan cheese, topped with Alfredo sauce.

### **Herb Roasted Chicken** GF/DF

Boneless chicken breast seasoned with a house blend of herbs and garlic.

### **Pheasant Marsala** (+\$3) GF/DF

Pheasant breast is perfectly seasoned and topped with a wild mushroom cream sauce.

### **Orange Glazed Chicken** GF/DF

Boneless chicken breast marinated and finished with a Grand Marnier glaze.

## SEAFOOD

### **Baked Cod** GF/DF

Cod loins baked with white wine, lemons, and butter. Served with house-made tartar sauce and lemons.

### **Oven-Roasted Salmon** (+\$2) GF

Basted with lemon and butter and topped with white wine dill cream sauce.

### **Wild Gulf Shrimp** (+\$3) GF

Wild Gulf shrimp tossed with butter, white wine, garlic, parsley, and lemon, served with lemon and zesty house-made cocktail sauce.

## **STARCH AND VEGETABLE**

All vegetable dishes can be prepared without butter upon request.

### **Garlic Mashed Potatoes** GF

Made with Wisconsin russet potatoes, garlic, and heavy cream.

### **Baked Potato** GF/DF

Baked Potato served with chives and sour cream.

### **Roasted Baby Red Potatoes** (+\$1) GF

Baby red potatoes tossed with house seasoning and oven-roasted to perfection.

### **Rice Pilaf** GF

A blend of wild brown and white rice cooked in flavorful stock.

### **House Macaroni and Cheese** (+\$2)

Macaroni noodles combined in-house with a velvety cheese blend.

### **Roasted Baby Carrots** GF

Oven-roasted baby carrots with sweet butter

### **Broccoli** GF

Broccoli crowns steamed in light lemon butter.

### **Sweet Corn (Seasonal)** GF

Kernels of sweet corn tossed in sweet cream butter.

### **Asparagus (Seasonal)** (+\$2) GF

Whole asparagus spears baked in sweet cream butter.

### **Green Bean Almondine** GF

Clipped fresh beans tossed with sweet cream butter and topped with toasted almonds.

## **SALADS**

### **Mixed Greens** GF/DF

A blend of mixed greens served with a choice of two dressings.

### **Strawberry Walnut** (+\$2) GF/DF

Sweet strawberries, walnuts, and tangy feta tossed with spinach and strawberry vinaigrette.

### **Steakhouse Potato** GF

A traditional creamy potato salad with chives, bacon, and cheddar cheese.

### **Coleslaw**

House-made cream-style coleslaw.

### **Dressing Choices**

Ranch, French, Thousand Island, Bleu Cheese, or Oil/Vinegar

# **VEGAN / VEGETARIAN**

## **Stuffed Pepper**

Bell pepper stuffed with the perfect combination of rice.

## **Vegetable Primavera**

Seasonal vegetables tossed with pasta and finished with a light lemon zest.

For less common dietary or allergy accommodations, please schedule a call with us.  
Dietary dishes are prepared individually unless ordered as a primary protein option.

## **THEMED OPTIONS**

Limit of one theme per event

### **Taco Bar**

\$14.99 / person

Seasoned Ground Beef, Tortilla Chips, Lettuce,  
Tomatoes, Onions, Cheese, Sour Cream, and Pico De Gallo.

Choice of corn or flour tortillas and Spanish rice or refried beans.  
Add seasoned chicken or seasoned pork for an additional \$2.99 per person.

### **Italian Pasta Bar**

\$16.99 / person

Choose Two Pastas: Spaghetti, Penne, Cavatappi, or Elbow  
Choose Two Sauces: Alfredo, Marinara, Bolognese, or Cheese  
Choose One Meat: Beef Meatballs, Italian Pork Sausage or Chicken

Includes a mixed green salad with one dressing and freshly baked breadsticks.  
Gluten-Free Pasta Available (+\$2)

### **Dressing Choices**

Ranch, French, Thousand Island, Bleu Cheese, or Oil/Vinegar

# **THEMED OPTIONS**

## **CONTINUED**

### **Picnic Style Themed**

\$14.99 / person

Choose two sandwiches and two sides

#### **Sandwiches**

- Pulled Pork served with BBQ
- Shredded Beef with Creamy Horseradish
- Smoked Chicken in Tangy BBQ Sauce
- Chilled Waldorf Chicken with Cranberries and Walnuts
- Cold Ham served with Lettuce, Mayo and Cheese

#### **Sides**

- Potato Chips
- Steakhouse Potato Salad
- Coleslaw
- Cottage Cheese

### **Salad Bar**

\$12.99 / person

A blend of mixed greens plus a variety of toppings.

Toppings include: carrots, tomatoes, broccoli, bell peppers, olives, peas, mushrooms, egg, onions, cucumbers, cottage cheese, shredded cheese, sunflower seeds, coleslaw, and croutons.

Dressings included Ranch, French, Bleu Cheese, and Thousand Island.

Add up to two proteins for an additional \$4.99 per person.

Choice of ham, turkey, real bacon bits, or chicken.

## **CHILDREN'S MENU**

For children under 12 years of age, choose one option for all children

Chicken Tenders with Applesauce (\$7.99 / child)

Or

Trip to the buffet (half adult price / child)



## **IN-HOUSE DESSERTS**

Choose from guest favorites or speak with our on-premises pastry department for custom requests and options.  
All desserts are made from scratch, and pricing is based on a basic design for cakes/cupcakes.

<b>Assorted Cookie Tray</b> Sugar, Chocolate Chip, and Almond	\$3.99 / person
<b>Brownie Tray</b> Chocolate Brownies topped with decadent chocolate frosting	\$4.99 / person
<b>Cocktail Cupcakes</b> Cocktail-inspired cupcake flavors Flavors: Amaretto, Brandy Old Fashioned, or Grasshopper	\$4.49 / person
<b>Traditional Cupcakes</b> Available in a variety of flavors	\$3.99 / person
<b>Chocolate Dipped Strawberry Platter</b> Strawberries Dipped in Assorted Dark and White Chocolates	\$7.49 / person
<b>Ice Cream Grasshoppers</b> **On-site only – must be 21+ to consume	\$7.99 / person
<b>Sheet Cake</b> Available in a variety of flavors	\$3.99 / person
<b>Wedding Cake</b>	Starting at \$299.00

## **POPULAR FLAVORS**

<b><u>Base</u></b>	<b><u>Cake Filling</u></b>	<b><u>Frosting</u></b>
Chocolate	Raspberry	Italian Meringue Buttercream
Vanilla (white or yellow)	Lemon Curd	Chocolate Italian Meringue
Red Velvet	Ganache	Caramel Italian Meringue
Banana	Nutella	Cream Cheese
Carrot	Peanut Butter	Chocolate Cream Cheese
Almond	Mint	Ganache
Lemon	Caramel	Mint
Spice Cake	Dolce de Leche	
Pumpkin	Blackberry	
Angel Food		
Gingerbread		



## **LATE NIGHT SNACKS**

### **Wisconsin Brat Sliders**

\$ 2.99 / person

Beer Brats, Buns, Ketchup, Mustard, and Onions.

### **Pretzel Bites**

\$ 1.99 / person

Served with house-made honey mustard.

### **Hi-Point Snack Mix**

\$ 4.99 / person

A blend of pretzel sticks, Chex mix, and M&M's tossed in a house seasoning.

### **Nachos**

\$ 6.99 / person

Ground beef, Cheese, Onion, Lettuce, Sour Cream and Tortilla Chips.

### **BBQ Macaroni and Cheese**

\$ 6.99 / person

House-made macaroni and cheese with the smoky, savory flavor of barbecue.

### **Ham Sliders (Cold)**

\$ 5.99 / person

Thick-sliced Ham served with buns, mayo, cheese, and mustard.

### **Pizza (available on-site only)**

\$ 18.00 / pizza

Up to two toppings included

Each additional topping is \$1.00 per pizza

### **Milkshakes (requires freezer access)**

\$ 4.99 / person

Hand-scooped ice cream, blended with milk and topped with Whipped Topping

Choice of Vanilla or Chocolate

Add \$0.99 / person for Oreo





## **ADDITIONAL INFORMATION**

- Choices of salad dressing are Ranch, French, Thousand Island, Bleu Cheese, or Vinegar and Oil.
- Buffet service is priced for each guaranteed guest a single trip.
- An attended carving station may be added for an additional \$1.49 per person, and highly recommended with the Prime Rib.
- The option to add a third protein, salad, or starch/vegetable is available at an additional cost, but not to exceed three.
- Prices shown do not include tax or gratuity.
- While we do our best to accommodate dietary restrictions and sensitivity, our facility is not free of gluten, nuts, dairy, and other common ingredients.

## **COMMON QUESTIONS**

### **When do you need the final information?**

*Ten days in advance of the event date.*

### **What happens with any leftover food?**

*The State of Wisconsin regulations do not allow us to release leftover food to you or your guests unless there is immediate refrigeration on-site that is accessible to our staff and the food is within a four-hour temperature holding time. We do not provide containers.*

### **How do I secure the date?**

*Payment of the service fee secures the date and/or space. As a courtesy to all guests, we do not hold dates. Service fee payments can be made in the form of a check, cash, debit, or credit card.*

### **What are the next steps?**

*A service agreement will be sent for you to review, sign, and return. Often, the next point of contact will be closer to the event date when finalizing event details. You are welcome to contact us at any time with questions.*

### **When is the final invoice due?**

*Payment for the final invoice is due upon the conclusion of the event and will include 20% gratuity and applicable taxes for food and beverages. Payments made by credit card are subject to a surcharge.*