



## **BREAKFASTS**

### **Continental Buffet**

Assorted Fresh Pastries  
Assorted Home Baked Muffins  
Mini Bagels with Cream Cheese  
\$8.50 per person

### **Classic Continental Buffet**

Seasonal Fresh Fruit Display  
Assorted Fresh Pastries  
Assorted Home Baked Muffins  
Mini Bagels with Cream cheese  
\$11.25 per person

### **Traditional American Buffet**

(Groups of 25 or more only)

Seasonal Fresh Fruit Display  
Scrambled Eggs  
Assorted Fresh Pastries  
Assorted Home Baked Muffins  
\$14.50 per person  
Add Two Meats at additional Charge:  
Crisp Bacon  
Smoked Ham  
Sausage Links  
\$16.75 per person

### **Home Made Quiche**

Delicious quiche Lorraine served with  
Hollandaise sauce and seasonal fresh fruit.  
Includes croissants or fresh baked muffins.  
\$10.50 per person

### **Scrambled Eggs**

Fluffy scrambled eggs with your choice of  
crisp bacon, smoked ham, or sausage links.  
Includes our famous hash browns or  
American fries, and fresh fruit garnish.  
\$9.50 per person

## **BAKED GOODS**

Assorted Fresh Pastries ~ \$24.50/ doz

Assorted Fresh Muffins ~ \$24.50/ doz

Croissants (*With Jelly, Honey, and Butter*) ~ \$24.50/ doz

Mini Bagels (*With Cream Cheese*) ~ \$16.25/ doz

*PRICES DO NOT INCLUDE APPLICABLE SERVICE CHARGE OR SALES TAX*



## **DESSERTS**

### **Cheesecakes**

New York, Fudge Sundae, Bananas Foster, Gourmet Turtle,  
Key Lime, Pumpkin, Amaretto Almond, Vanilla with Cherry Topping  
\$6.25 per slice

### **Freshly Baked Fruit Pies**

Fruits of the Forest, Cherry, Apple, Strawberry Rhubarb  
Topped with creamy ice cream  
\$6.25 per slice

### **Layer Cakes**

Chocolate, Carrot, Orange Creamsicle, Strawberry Shortcake  
\$5.50 per slice

### **Dish of Ice Cream or Sorbet**

Served with Wafer Cookies  
French Vanilla, Mint Chip, Raspberry (Sorbet)  
\$3.75 each

### **Ice Cream Sundaes**

Topped with Whipped Cream  
Served with Wafer Cookie  
Chocolate, Cherry, or Caramel Sauce  
\$4.75 each

**Assorted Dessert Bars ~ \$20.75/ doz**

**Assorted Mini Candy Bars ~ \$10.50/ doz**

**Chocolate Brownies ~ \$20.00/ doz**

**Assorted Freshly Baked Cookies ~ \$16.25 doz**

### **Snacks (By the Pound)**

Potato Chips with dip ~\$14.25  
Tortilla Chips with salsa ~ \$17.25  
Pretzels ~ \$13.00  
Garden of Eatin'® ~ \$16.25  
Popcorn ~ \$11.00  
Mixed Fancy Nuts ~ \$21.75

*PRICES DO NOT INCLUDE APPLICABLE SERVICE CHARGE OR SALES TAX*



**CHEROKEE**  
Country Club  
**HORS d'OEUVRES**

**Hot Selections (Per 100)**

- Barbeque Meatballs ~ \$126.50
- Bacon Wrapped Chestnuts ~ \$166.75
- Bacon Wrapped Scallops ~ \$201.25
- Egg Rolls with sweet and sour sauce ~ \$149.50
- Petite Quiche ~ \$149.50
- Stuffed Mushroom Caps Stuffed w/crabmeat or Italian sausage ~ \$149.50
- Barbecue Pork Baby Back Ribs ~ \$166.75
- Chicken Drumsticks ~ \$166.75
- Coconut Jumbo Shrimp with cocktail sauce ~ \$316.25
- Mozzarella Sticks ~ \$126.50
- Chicken Tenders with honey mustard sauce ~ \$212.75
- Smoked Cocktail Weiners with barbecue sauce ~ \$97.75
- Beef Kabobs in teriyaki sauce ~ \$258.75
- Chicken Kabobs in sweet & sour sauce ~ \$212.75

**Chef Carved Meats (serves 50)**

Includes chef carver, cocktail buns and condiments

**Roast Prime Rib of Beef**

Served with horseradish sauce, Grey Poupon® and Mayonnaise ~ \$316.25

**Honey-Glazed Ham**

Served with Grey Poupon® and Mayonnaise ~ \$258.75

**Oven Roasted Turkey Breast**

Served with Grey Poupon®, Mayonnaise and Cranberry Sauce ~ \$241.50

**Cold Selections (Per 100)**

**Assorted Canapés** ~ \$241.50

**Bouchees:** Pastry cups filled w/chicken, crab, or shrimp salad ~ \$241.50

**Jumbo Shrimp Cocktail** ~ \$339.25

**Spinach Sour Cream Dip** Served in a bread bowl ~ \$46.00

**Tea Sandwiches** - Filled w/chicken, tuna, or ham salad ~ \$166.75

**Deli Sandwiches** - ham, turkey, or roast beef on a hard roll with mustard and mayonnaise ~ \$258.75

**Displays (serves 40)**

**Fresh Vegetable** w/Ranch Dip ~ \$132.25

**Fresh Seasonal Fruit and Wisconsin Cheese** w/Assorted Crackers ~ \$172.50

**Fresh Seasonal Fruit, Wisconsin Cheese & Sausage** w/Assorted Crackers ~ \$207.00

**Taco Platter** W/Tortilla Chips (Serves 20) ~ \$143.75

*PRICES DO NOT INCLUDE APPLICABLE SERVICE CHARGE OR SALES TAX*



## **BUFFETS**

Available To Groups of 30 or More Only

### **Entrees**

Sautéed Chicken Breast in Champagne Cream Sauce  
Slow Cooked Roast Sirloin  
Lasagna with Marinara Sauce (vegetarian or meat)  
Old Fashioned Oven Roasted Chicken  
Baked Icelandic Cod topped w/Buttered Bread Crumbs  
Beef Sirloin Tips Bourguignon  
Baked Ham with Pineapple Cherry Glaze  
Roast Turkey with Gravy

### **Salads**

Tossed Garden Salad Bar  
Garden Vegetables with Ranch Dip  
Rotini Pasta Salad  
Seasonal Fresh Fruit Salad  
Marinated Fresh Vegetable Salad  
Creamy Cole Slaw  
Old Fashioned Potato Salad  
Caesar Salad

### **Vegetables/Potatoes**

Honey Glazed Baby Carrots  
Green Bean Almondine  
Vegetable Medley  
Parsley Buttered Red New Potatoes  
Home-style Garlic Mashed Potatoes  
Potatoes Au Gratin  
Wild Rice Medley

### **Three Entrée Buffet**

Select **Three** Entrees, **Three** Salads  
and **Three** Vegetables/Potatoes  
\$27.75 per person

### **Two Entrée Buffet**

Select **Two** Entrees, **Two** Salads  
and **Two** Vegetables/Potatoes  
\$25.25 per person

*PRICES DO NOT INCLUDE APPLICABLE SERVICE CHARGE OR SALES TAX*



## **BUFFETS (Cont'd)**

### **Italian Buffet**

Tossed Garden Salad Bar, Garlic Bread or Garlic Bread Sticks

#### **Choose Three Entrees:**

Spaghetti w/Meat Sauce, Italian Lasagna, Vegetarian Lasagna  
Chicken Fettuccini Alfredo, Cheese Ravioli, Pasta Primavera

\$21.75 per person

### **Mexican Buffet**

Tossed Garden Salad Bar

Season Beef or Chicken

Flour Tortilla or Hard Taco Shells

Spanish Rice and Refried Beans

Tortilla Chips, Salsa, and Guacamole

Shredded Lettuce, Cheese, jalapenos and Tomatoes

\$21.75 per person

### **Cherokee Deli Buffet**

Wonderful cold sandwich buffet featuring sliced lean ham, sliced turkey, roast beef with Wisconsin cheddar & Swiss cheeses. Includes fresh hard rolls, potato chips and fresh baked cookies.

Also served with your choice of (2) of the following side dishes:

Potato Salad

Pasta Salad

Fresh Fruit Salad

Creamy Cole Slaw

Soup du jour.

\$11.50 per person

### **Box Lunches**

A delicious deli sandwich with cheese, lettuce, and a choice of sliced ham, turkey, or roast beef. Includes a bag of chips, an apple, and two fresh baked cookies, bottled water or fountain soda.

Served in a small box.

\$10.50 per person

*PRICES DO NOT INCLUDE APPLICABLE SERVICE CHARGE OR SALES TAX*



## **ENTREES**

All Entrees include a tossed garden salad with house dressing,  
and warm hard rolls with butter.

### **Beef Entrees**

#### **Roast Prime Rib of Beef Au Jus**

Served with horseradish cream sauce, mixed vegetables and a baked potato

**King Cut-** 14oz. ~ \$28.75 per person

**Queen Cut-** 12oz. ~\$26.50 per person

**Petite Cut-** 8oz. ~ \$24.25 per person

#### **Filet Mignon**

USDA Choice bacon wrapped tenderloin topped with mushroom cognac sauce

Served with mixed vegetables and a baked potato

\$31.00 per person

#### **New York Strip Steak**

USDA choice topped with sautéed mushrooms

Served with mixed vegetables and a baked potato

\$31.00 per person

#### **Angus Top Sirloin Steak**

USDA Choice topped with sautéed mushrooms

Served with mixed vegetables and a baked potato

\$26.50 per person

#### **Roast Sirloin and Champagne Chicken**

Slow roasted tender roast sirloin in a light gravy and sautéed breast of chicken in a  
Champagne cream sauce. Served with mixed vegetables and buttered new potatoes

\$25.25 per person

*PRICES DO NOT INCLUDE APPLICABLE SERVICE CHARGE OR SALES TAX*



## **ENTREES (CONT'D)**

All Dinner Entrees include a tossed garden salad with house dressing and warm hard rolls with butter.

### **Seafood Entrees**

#### **Seafood and Sirloin**

Delicious bacon wrapped scallops or sautéed jumbo shrimp, served with mouth-watering Angus center cut top sirloin steak, topped with sautéed mushrooms. Served with baked potato.

\$32.25 per person

#### **Shrimp De Jonghe**

Jumbo shrimp baked with garlic butter, white wine, and seasoned bread crumbs served on a bed of white rice.

\$27.75 per person

#### **Barbecued Salmon**

Salmon fillet baked with BBQ sauce and served over fettuccini Alfredo topped with bacon bits and green onions.

\$25.25 per person

#### **Baked Cod Almondine**

Cod loins baked in lemon herb butter & topped with toasted slivered almonds.

Served with wild rice medley and mixed vegetables.

\$20.75 per person

#### **Petite Filet and Lobster**

USDA Choice bacon wrapped filet with mushroom cognac sauce and a Maine lobster tail with drawn butter. Served with brown potatoes.

Market Price

*PRICES DO NOT INCLUDE APPLICABLE SERVICE CHARGE OR SALES TAX*



## **ENTREES (CONT'D)**

All Entrees include a tossed garden salad with house dressing and warm hard rolls with butter.

### **Poultry Entrees**

#### **Champagne Chicken**

Sautéed breast of chicken with an elegant champagne cream sauce, served with wild rice blend.

\$21.75 per person

#### **Black Forest Chicken**

Sautéed breast of chicken topped with Prosciutto ham, Swiss cheese, and a mushroom cream sauce. Served with wild rice blend.

\$21.75 per person

#### **Chicken Cordon Bleu**

Sautéed breast of chicken topped with ham, Swiss cheese, and chef's special sauce. Served with wild rice medley.

\$21.75 per person

#### **Barbecue Chicken**

Sautéed breast with BBQ sauce and served over fettuccini Alfredo topped with bacon bits and green onions.

\$21.75 per person

*PRICES DO NOT INCLUDE APPLICIBLE SERVICE CHARGE OR SALES TAX*



## **ENTREES (CONT'D)**

All Entrees include a tossed garden salad with house dressing and warm hard rolls with butter.

### **Pasta Entrees**

#### **Cheese Stuffed Tortellini**

Cheese stuffed tortellini with either Alfredo or marinara sauce. Served with garlic bread sticks.  
\$20.75 per person

#### **Pasta Primavera**

**(Seafood, chicken or vegetarian)**

Steamed fresh garden vegetables in a delicious Alfredo sauce.  
Served over angel hair pasta with garlic bread sticks.  
\$26.75, \$24.50 or \$20.75 per person

#### **Spaghetti with Marinara Sauce**

Homemade marinara sauce over tender spaghetti pasta served with delicious garlic bread sticks.  
\$20.75 per person

#### **Chicken Fettuccini Alfredo**

Sautéed chicken breast in a delicious Alfredo sauce.  
Served over fettuccini pasta with garlic bread sticks.  
\$24.50 per person

### **Pork Entrees**

#### **Roast Loin of Pork**

Lean slices of pork loin served over a delicious apple raisin dressing.  
Served with buttered new potatoes.  
\$25.25 per person

#### **Stuffed Pork Chop**

A tender bone-in chop stuffed with apple raisin dressing.  
Served with garlic mashed potatoes.  
\$25.25 per person

*PRICES DO NOT INCLUDE APPLICABLE SERVICE CHARGE OR SALES TAX*



## **BEVERAGES**

Rail Cocktails - \$4.50 Glass

Premium Cocktails - \$5.00 Glass

Top Shelf Cocktails - \$6.00 Glass

Domestic Beer - \$3.50 16oz tap \$3.25 Bottle

Premium & Imported Bottle - \$4.50 16oz tap \$4.25 Bottle

Half Barrel Domestic - \$260.00 (165 12oz glasses)

Half Barrel Premium/Imported – \$360.00 (165 12oz glasses)

House Wine - \$4.50 Glass \$22.00 Bottle

House Champagne – \$4.50 Glass \$22.00 Bottle

Soda (Pepsi products) - \$1.50 Glass \$2.75 Bottle

Freshly Brewed Colombian Coffee - \$21.00 Gallon

Assorted Teas - \$1.25 Cup

Chilled Fruit Juices - \$13.75 Gallon \$

Fruit Punch/Lemonade - \$25.50 Gallon

Milk - \$13.75 Gallon

Bottled Water - \$2.75 Bottle

*PRICES DO NOT INCLUDE APPLICABLE SERVICE CHARGE OR SALES TAX*