



BREAKFASTS

Continental Buffet

Assorted Fresh Pastries
Assorted Home Baked Muffins
Mini Bagels with Cream Cheese

Classic Continental Buffet

Seasonal Fresh Fruit Display
Assorted Fresh Pastries
Assorted Home Baked Muffins
Mini Bagels with Cream cheese

Traditional American Buffet

(Groups of 25 or more only)

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

Home Made Quiche

Delicious quiche Lorraine served with
Hollandaise sauce and seasonal fresh fruit.
Includes croissants or fresh baked muffins.

Scrambled Eggs

Fluffy scrambled eggs with your choice of
crisp bacon, smoked ham, or sausage links.
Includes our famous hashbrowns or American
fries, and fresh fruit garnish.



BREAKS & DESSERTS

Beverages

Freshly Brewed Colombian Coffee
(Regular or Decaffeinated)
Assorted Black and Herbal Teas
Chilled Fruit Juices
(Orange, Tomato, Cranberry, or Grapefruit)
Fruit Punch
Lemonade
Milk
Soft Drinks
Mineral Water

Baked Goods and Treats

Assorted Fresh Pastries
Assorted Fresh Muffins
Croissants
(With Jelly, Honey, and Butter)
Mini Bagels
(With Cream Cheese)
Assorted Freshly Baked Cookies
Chocolate Brownies
Assorted Dessert Bars
Assorted Mini Candy Bars
Seasonal Fresh Fruit Display

Desserts

Cheesecakes

New York, Fudge Sundae, Bananas Foster, Gourmet Turtle,
Key Lime, Pumpkin, Amaretto Almond, Vanilla with Cherry Topping

Freshly Baked Fruit Pies

Fruits of the Forest, Cherry, Apple, Strawberry Rhubarb
Topped with creamy ice cream

Layer Cakes

Chocolate, Carrot, Orange Creamsicle, Strawberry Shortcake

Ice Cream and Sorbet

Served with Wafer Cookies
French Vanilla, Mint Chip, Raspberry (Sorbet)

Ice Cream Sundaes

Topped with Whipped Cream
Served with Wafer Cookie
Chocolate, Cherry, or Caramel Sauce

Additional desserts including seasonal selections available upon request



LUNCHEONS

From the Grill

Includes relishes, all condiments, potato chips, and freshly baked cookies.

8oz All-Beef Hamburgers
Johnsonville® Brats
6oz Marinated Chicken Breast
8oz Top Sirloin Steaks
Brat and Burger
8oz Tuna Steak

Also: Select (2) side dishes:
Potato Salad
Pasta Salad
Creamy Cole Slaw
Fresh Fruit Salad

Luncheon Salads

All luncheon salad selections include warm hard rolls, butter, dressings, and a beverage (coffee, tea, or milk)

Grilled Chicken Caesar

Sliced grilled boneless skinless chicken breast on a bed of crisp romaine lettuce tossed in a Caesar dressing with grated parmesan cheese, black olives, and lemon.

Taco Salad

A mountain of crisp lettuce with shredded cheese, diced tomatoes, onion, black olives, sour cream, guacamole, and salsa.
Topped with seasoned ground beef or chicken.
Served in taco shell bowl.

Cherokee Chef Salad

Julienne turkey, ham, Swiss and cheddar cheese on a bed of salad greens with cucumber, tomato, and hard-boiled egg.

Cobb Salad

Blend of crisp salad greens topped with grilled chicken breast, diced tomato, sliced cucumber, black olives, crisp bacon, and hard-boiled egg.

Seafood Pasta Salad

Surimi crab combined with rotini pasta in a sensational dressing. Served with seasonal fresh fruit.

Salad and Soup

Crisp garden salad with cucumbers, grated carrots, and tomato. Served with a cup of our delicious soup de jour.

Fresh Fruit Plate (Seasonal)

A bountiful display of fresh seasonal fruits,
Served with raspberry sorbet.



Cold Luncheon Sandwiches

All luncheon Sandwich Selections include a beverage (coffee, tea, or milk).

Cherokee Croissant Club

Ham, turkey, bacon, lettuce, tomato, and mayonnaise on a buttery croissant. Served with fruit salad and potato chips.

Submarine Sandwich

Ham, turkey, Swiss cheese, provolone cheese, sweet pickles, and tomato on French bread hoagie. Served with fruit salad and potato chips. Served hot or cold.

Cherokee Deli Buffet

A wonderful cold sandwich buffet featuring sliced lean ham, sliced turkey, and roast beef with Wisconsin cheddar and 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, or Soup du jour.

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 that can be taken to the patio or on the golf course.



HOT LUNCHEON ENTREES

Hot Luncheon Entrée Selections include a tossed garden salad with house dressing, warm hard rolls with butter, and a beverage (coffee, tea, or milk).

Angus Top Sirloin Steak

Char-grilled and served with sautéed mushrooms, Cherokee fried potatoes, and a vegetable.

Roast Loin of Pork

Sliced roast pork loin with a light gravy, served over an apple raisin dressing with vegetable. (Minimum of 20)

Homemade Quiche

Topped with Hollandaise sauce and served with fresh seasonal fruit.

Baked Cod

Available topped with your choice of sautéed slivered almonds or buttered bread crumbs, or served with butter and lemon.

Served with wild rice blend and vegetable.

Black Forest Chicken

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

Sweet & Sour Oriental Stir Fry

Choice of chicken, beef, or pork stir fried with vegetable blend served over white rice. Also available vegetarian.

Champagne Chicken

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

Beef Bourguigonne

Lean sirloin beef tips served with burgundy wine mushroom sauce over kluski noodles.

Chicken Cordon Bleu

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

Lasagna

Either Italian or vegetarian style topped with marinara sauce and parmesan cheese.

Available with garlic Texas toast or breadsticks.



HORS d'OEUVRES

Hot Selections (Per 100)

Barbeque Meatballs
Bacon Wrapped Chestnuts
Bacon Wrapped Scallops
Egg Rolls with sweet and sour sauce
Petite Quiche
Stuffed Mushroom Caps Stuffed w/crabmeat or Italian sausage
Barbecue Pork Baby Back Ribs
Chicken Drumsticks
Coconut Jumbo Shrimp with cocktail sauce
Mozzarella Sticks
Spinach and Cheese Phyllo Pockets
Chicken Tenders with honey mustard sauce
Smoked Cocktail Weiners with barbecue sauce
Beef Kabobs in teriyaki sauce
Chicken Kabobs in sweet & sour sauce
Shrimp Kabobs in oriental sauce
Crab Rangoons

Cold Selections (Per 100)

Assorted Canapes
Bouchees: Pastry cups filled w/chicken, crab, or shrimp salad
Jumbo Shrimp Cocktail
Deviled Eggs
Spinach Sour Cream Dip Served in a bread bowl
Tea Sandwiches Filled w/chicken, tuna, or ham salad
Assorted Deli Sandwiches Filled w/ham, turkey, or roast beef on a hard roll with mustard and mayonnaise.

Snacks (By the Pound)

Potato Chips with dip
Tortilla Chips with salsa
Pretzels
Gardetto's®
Popcorn
Mixed Fancy Nuts



HORS d'OEUVRES (Cont'd)

Hors D'Oeuvres Displays

Fresh Vegetable Display W/Ranch Dip (Serves 40)

Fresh Seasonal Fruit and Wisconsin Cheese Display W/Assorted Crackers (Serves 40)

Fresh Seasonal Fruit, Wisconsin Cheese, and Sausage Display W/Assorted Crackers (Serves 40)

Whole Smoked Salmon Display

Served W/Chopped Egg, Olives, Tomatoes, Onions, and Assorted Crackers (Serves 25)

Taco Platter W/Tortilla Chips (Serves 20)

Chef Carved Meats

Includes chef carver, cocktail buns, and condiments

Roast Prime Rib of Beef

Served with horseradish sauce, Grey Poupon®, and Mayonnaise.
Serves approx. 60.

Roast Top Round of Beef

Served with horseradish sauce, Grey Poupon®, and Mayonnaise.
Serves approx. 60.

Bacon Wrapped Roast Beef Tenderloin

Served with horseradish sauce, Grey Poupon®, and Mayonnaise.
Serves approx. 60.

Honey-Glazed Ham

Served with Grey Poupon® and Mayonnaise.
Serves Approx. 50

Oven Roasted or Smoked Turkey Breast

Served with Grey Poupon®, Mayonnaise, and Cranberry Sauce.
Serves Approx. 50



DINNER BUFFETS

Available To Groups of 50 or More Only

All Dinner Buffets include warm hard rolls with butter and a beverage (coffee, tea, or milk).

Entrees

Sauteed Chicken Breast in Champagne Cream Sauce
Slow Cooked Roast Sirloin
Vegetarian Lasagna with Marinara Sauce
Braised Swiss Steak in Pan Gravy
Old Fashioned Oven Roasted Chicken
Baked Icelandic Cod topped w/Buttered Bread Crumbs
Sweet & Sour Oriental Chicken
Beef Sirloin Tips Bourguigonne
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
Cucumber Tomato Salad
Marinated Fresh Vegetable Salad
Broccoli Pecan Salad
Creamy Cole Slaw
Old Fashioned Potato Salad
Caesar Salad

Vegetables/Potatoes

Honey Glazed Baby Carrots
Green Bean Almondine
Vegetable Medley
Oven-Browned Potatoes
Parsley Buttered Red New Potatoes
Homestyle Garlic Mashed Potatoes
Potatoes Au Gratin
Herb Buttered Mostaccioli
Fettuccini Alfredo
Wild Rice Medley
Boiled White Rice
Sage Dressing

Three Entrée Buffet

Select **Three** Entrees
Select **Three** Salads
Select **Three** Vegetables/Potatoes

Two Entrée Buffet

Select **Two** Entrees
Select **Two** Salads
Select **Two** Vegetables/Potatoes



SPECIALTY BUFFETS

Available To Groups of 50 or More Only

All Specialty Buffets include warm hard rolls with butter and a beverage (coffee, tea, or milk).

Texas Style Barbecue

Barbecue Baby Back Pork Ribs
Southern Style Barbecue Chicken
Texas Fried Potatoes
Slow Cooked Barbecued Baked Beans
Chef's Southern Style Salad
Corn on the Cob
Creamy Cole Slaw
Fresh Baked Biscuits

Mexican Buffet

Tossed Garden Salad Bar
Season Beef and Chicken
Flour Tortilla Shells
Hard Taco Shells
Enchiladas and Spanish Rice
Tortilla Chips, Salsa, and Guacamole
Shredded Lettuce, Cheese, and Tomatoes
Jalapenos and Refried Beans

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

Chinese Buffet

Oriental Salad Bowl
Egg Rolls and White Rice
Plum Sauce and Hot Chinese Mustard
Fortune Cookies
Choose Two Entrees:
Shrimp Chow Mein
Moo Goo Gai Pan (Chicken)
Beef with Fresh Pea Pods



DINNER ENTREES

All Dinner Entrees include a tossed garden salad with house dressing, choice of vegetable, warm hard rolls with butter, and beverage (coffee, tea, or milk).

Beef Entrees

Roast Prime Rib of Beef Au Jus

Served with horseradish cream sauce and a baked potato.

King Cut- 14oz.

Queen Cut- 12oz.

Petite Cut- 8oz.

Filet Mignon

USDA Choice bacon wrapped tenderloin topped with mushroom cognac sauce.

Served with a baked potato.

New York Strip Steak

USDA choice topped with sautéed mushrooms.

Served with baked potato.

Angus Top Sirloin Steak

USDA Choice topped with sautéed mushrooms.

Served with baked potato.

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 buttered new potatoes.



DINNER ENTREES (CONT'D)

All Dinner Entrees include a tossed garden salad with house dressing, choice of vegetable, warm hard rolls with butter, and beverage (coffee, tea, or milk).

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.

Shrimp De Jonghe

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

Barbecued Salmon

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

Fillet of Sole Stuffed with Crabmeat

Baked fillet of sole stuffed with crab meat and served with wild rice medley.

Baked Cod Almondine

Cod loins baked in lemon herb butter & topped with toasted slivered almonds.
Served with wild rice medley.

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.



DINNER ENTREES (CONT'D)

All Dinner Entrees include a tossed garden salad with house dressing, choice of vegetable, warm hard rolls with butter, and beverage (coffee, tea, or milk).

Poultry Entrees

Champagne Chicken

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

Black Forest Chicken

Sauteed breast of chicken topped with Proscuitto ham, swiss cheese, and a mushroom cream sauce. Served with wild rice blend.

Chicken Cordon Bleu

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

Whole Cornish Game Hen

Whole Cornish hen boned and stuffed with wild Rice blend and topped with an apricot glaze.



DINNER ENTREES (CONT'D)

All Dinner Entrees include a tossed garden salad with house dressing, choice of vegetable, warm hard rolls with butter, and beverage (coffee, tea, or milk).

Pasta Entrees

Cheese Stuffed Tortellini

Cheese stuffed tortellini with either Alfredo or marinara sauce. Served with garlic bread sticks.

Pasta Primavera

Steamed fresh garden vegetables in a delicious Alfredo sauce.
Served over angel hair pasta with garlic bread sticks.

Seafood Pasta Primavera

Sauteed shrimp and scallops with steamed fresh garden vegetables in a delicious Alfredo sauce.
Served over angel hair pasta with garlic bread sticks.

Chicken Pasta Primavera

Sauteed chicken breast with steamed fresh garden vegetables in a delicious Alfredo sauce.
Served over angel hair pasta with garlic bread sticks.

Pork Entrees

Roast Loin of Pork

Lean slices of pork loin served over a delicious apple raisin dressing.
Served with buttered new potatoes.

Stuffed Iowa Pork Chop

A tender bone-in chop stuffed with apple raisin dressing.
Served with garlic mashed potatoes.

PRICES DO NOT INCLUDE APPLICIBLE SERVICE CHARGE OR SALES TAX