



# WAVERLY BEACH

BAR & GRILLE | BANQUETS

## BANQUET MENU

### BREAKFAST BUFFETS

minimum 30 people

#### CONTINENTAL

Fresh assorted muffins, danish or donuts,  
chilled orange juice and coffee

\$5.95

#### CLASSIC

Sliced fresh fruit, fluffy scrambled eggs,  
breakfast potatoes, ham, sausage or bacon,  
assorted fresh breakfast bakery, chilled orange  
juice and coffee or milk

\$9.50

#### HEART OF THE VALLEY

Sliced fresh fruit, fluffy scrambled eggs, breakfast  
potatoes, ham, sausage or bacon, cinnamon-sugar French  
toast, assorted fresh breakfast bakery,  
chilled orange juice and coffee or milk

\$10.50

#### EXECUTIVE CONTINENTAL

Sliced fresh fruit, assorted toasted bagels with cream  
cheese, assorted muffins, chilled orange juice and coffee

\$7.95

### PLATED BREAKFAST

minimum 25, maximum 50 people

#### CLASSIC BREAKFAST

Fresh scrambled eggs with your choice of ham,  
sausage or bacon and assorted muffins

\$9.25

#### TENDERLOIN BENEDICT

Twin tenderloin fillets served open face on an  
English muffin, topped with poached eggs and  
smothered in hollandaise sauce

\$13.50

#### FRENCH TOAST OR PANCAKES

Cinnamon sugar French toast or  
homemade pancakes, served with your choice of ham,  
sausage or bacon

\$9.25

#### STUFFED CROISSANT

A flakey croissant filled with fluffy  
scrambled eggs and grilled ham, topped with  
Wisconsin cheddar cheese

\$9.50

All plated breakfasts include fresh fruit cup, orange juice, coffee and milk.



## LUNCHEON BUFFETS

minimum 20 people

### CORPORATE EXPRESS

Sliced honey ham, smoked turkey and salami with fresh-baked Sheboygan hard rolls, assorted breads, Wisconsin sliced Swiss and cheddar cheese, pickle spears, sliced onions, tomatoes, lettuce, cole slaw, potato chips and chef's choice of dessert  
\$9.95 (\$11.95 after 2 pm)  
Add soup \$3.00

### PIZZA BUFFET

Assorted fresh-baked pizzas, garden salad bowl, fresh-baked garlic bread and chef's choice of dessert  
\$9.95 (\$11.95 after 2 pm)

### LITTLE ITALY

Classic Caesar salad, homemade lasagna, spaghetti with meatballs, toasted garlic bread and chef's choice of dessert  
\$10.95 (\$12.95 after 2 pm)

### TASTE OF WISCONSIN

Fresh-grilled Sheboygan bratwurst, 1/3 lb. Angus beef hamburgers, fresh-baked Sheboygan hard rolls, Wisconsin sliced Swiss and cheddar cheese, condiments, cole slaw, baked beans, cheesy potatoes, and chef's choice of dessert  
\$10.25 (\$12.25 after 2 pm)

### WAVERLY EXPRESS

Choice of hot roast beef, hot honey ham or hot roasted turkey, buns, condiments, cole slaw, cheesy potatoes and chef's choice of dessert  
\$9.95 one entree (\$11.95 after 2 pm)  
\$10.95 two entrees (\$12.95 after 2 pm)  
\$11.45 three entrees (\$13.45 after 2 pm)

### MEXICAN MADNESS

South-of-the-border dip with fresh tortilla chips, beef enchiladas, chicken quesadillas, Mexican rice and chef's choice of dessert  
\$10.75 (\$12.75 after 2pm)

### TASTE OF THE SOUTH

Grilled 8 oz. rib-eye, BBQ chicken, baked beans, cole slaw, fresh-baked corn bread muffins and chef's choice of dessert  
\$16.95 (\$18.95 after 2 pm)

## PLATED LUNCHEONS

One entree per group-maximum 50 people

### CHICKEN SALTIMBOCCA

Sautéed chicken breast with green peppers, onions and mushrooms, topped with Mozzarella cheese, served with rice pilaf, fresh garden salad, and chef's choice of dessert  
\$13.50

### RIB-EYE SANDWICH

8 oz. Choice rib-eye on a fresh-baked Sheboygan hard roll, served with French fries, cole slaw and chef's choice of dessert  
\$14.50

### STUFFED HADDOCK

Seafood stuffed broiled haddock, served with baby red potatoes, hot vegetable, fresh garden salad and chef's choice of dessert  
\$13.95

### GRANDMA'S PORK LOIN

Slow roasted and sliced pork loin, served with mashed potatoes, gravy, stuffing, hot vegetable, fresh garden salad and chef's choice of dessert  
\$13.50

### ROASTED CHICKEN

4 piece chicken, served with mashed potatoes, stuffing, gravy, hot vegetable, fresh garden salad and chef's choice of dessert  
\$12.95

All plated lunches include fresh-baked rolls and coffee or milk.



## HOT HORS D'OEUVRES

BACON WRAPPED PINEAPPLE  
BACON WRAPPED WATER CHESTNUTS

SPANAKOPITA

\$65.00 per 50 pieces

BONELESS WINGS  
Plain, mild, hot, honey barbeque, sweet chili

TRADITIONAL MEATBALLS  
Swedish or BBQ

GRILLED CHICKEN BROCHETTES

GRILLED BEEF BROCHETTES

CHICKEN QUESADILLAS

\$70.00 per 50 pieces

SAUSAGE STUFFED MUSHROOMS

MINI REUBENS

CHICKEN STRIPS  
honey mustard, BBQ or ranch dipping sauce

SHRIMP SCAMPI

BACON WRAPPED JUMBO SHRIMP

\$85.00 per 50 pieces

SHRIMP QUESADILLAS

### CARVE IT UP

Herb Roasted Pork Loin - \$75.00

Honey Ham - \$95.00

Herb Roasted Turkey Breast - \$105.00

Whole Beef Tenderloin - Market Price

All carving stations include silver dollar rolls and appropriate condiments.

\$45 per 1.5 hours chef carving fee will apply.

## COLD HORS D'OEUVRES

COCKTAIL SANDWICHES  
Ham or turkey

FRESH MOZZARELLA CAPRESE SKEWER

\$65.00 per 50 pieces

VEGETABLE CREAM CHEESE ROLL-UPS

HOMEMADE DEVILED EGGS

BRIE & BLACKBERRY CROSTINI

SLICED WISCONSIN CHEESE & SAUSAGE  
with crackers - \$45.00 tray - serves 30 people

SEASONAL FRESH FRUIT  
\$60.00 - serves 30 people (when available)

ICED JUMBO SHRIMP  
with cocktail sauce - Market Price

PRETZELS with BEER DIP  
\$15.00 bowl - serves 20 people

FRESH VEGETABLE TRAY  
with ranch dressing  
\$45.00 - serves 30 people

SOUTH OF THE BORDER DIP  
with tortilla chips  
\$45.00 -serves 30 people

POTATO CHIPS with FRENCH ONION DIP  
\$15.00 bowl - serves 20 people



## SALADS

### CLASSIC CAESAR SALAD

Crisp romaine lettuce with homemade Caesar dressing, lemon, croutons and fresh Parmesan cheese

\$7.95

Add Chicken \$3.00

Add Shrimp \$3.75

Add Sliced Tenderloin \$4.50

### WAVERLY SALAD

Grilled or crispy chicken, lettuce, tomatoes, cucumbers, mushrooms, cheese and choice of dressing

\$9.95

All salads include fresh-baked garlic bread and coffee or milk.

## BUILD A BUFFET

minimum 20 people

### ENTREES

BROASTED CHICKEN

BROILED HADDOCK

BREADED & DEEP-FRIED HADDOCK

SLICED HONEY HAM

BAKED CHICKEN

CHICKEN SALTIMBOCCA

BEEF TIPS

ROASTED PORK LOIN WITH STUFFING

### STARCHES & POTATOES

Choose one

BAKED POTATOES

STUFFING, MASHED POTATOES WITH GRAVY

BABY RED POTATOES

CHEESY POTATOES

RICE PILAF

### ACCOMPANIMENTS

Choose two

SLICED FRESH FRUIT (seasonal)

FRESH GARDEN SALAD BOWL

PLATED SIDE SALAD - add \$2 per person

SEVEN-LAYER SALAD

CRANBERRIES

HOMEMADE COLE SLAW

FRESH CAESAR SALAD BOWL

HOMEMADE PASTA SALAD

FRUIT FLUFF

### PRICING

One Entree \$17.75

Two Entrees \$18.75

Three Entrees \$19.50

Buffets include rolls, hot vegetable, chef's choice of dessert and coffee or milk.



## FAMILY STYLE DINNERS

BROASTED CHICKEN  
\$17.50

BROASTED CHICKEN & HAM\*  
\$17.50

BROASTED CHICKEN & BROILED HADDOCK\*  
\$17.75

BROASTED CHICKEN & BEEF TIPS\*  
\$18.00

BROASTED CHICKEN, BROILED HADDOCK\*  
& BEEF TIPS\*  
\$19.00

Choose two accompaniments with any Family Style Dinner:  
fruit cocktail\*, fruit fluff\*, cranberries\*, pasta salad or cole slaw\*.

All Family Style Dinners include mashed potatoes\*, gravy\*, stuffing, hot vegetable\*, coffee or milk, rolls and dessert. Served on china with stem glassware, linen tablecloths and napkins.

Available for groups of 20 to 500. We will customize virtually any dinner selections you desire.

\* Indicates gluten-free menu item.

## PLATED DINNERS

One entree per group-maximum 50 people

TOP SIRLOIN  
Grilled 9 oz. top sirloin, served with  
button mushrooms and baby red potatoes  
\$17.95

ATLANTIC SALMON  
Grilled salmon with lemon cream sauce,  
served with rice pilaf or garlic mashed potatoes  
\$17.50

WALLEYE PIKE  
The jewel of the North - lightly breaded and deep-fried,  
served with choice of potato or rice.  
\$16.50

TRADITIONAL TURKEY  
Slow-roasted turkey breast, served with homemade  
mashed potatoes, gravy and stuffing  
\$16.50

SLICED TENDERLOIN  
Choice tenderloin, sliced and served with  
Merlot sauce and baby red potatoes  
\$24.95

GRILLED CHICKEN BREAST  
Grilled chicken breast served with  
garlic mashed potatoes or rice pilaf  
\$16.95

CHICKEN SALTIMBOCCA  
Grilled chicken breast, sautéed with onions,  
green peppers and mushrooms, topped with Mozzarella  
cheese, served with rice pilaf or garlic mashed potatoes  
\$17.95

FILET MIGNON  
Charcoal grilled 8 oz. tenderloin with a  
three peppercorn sauce, served with  
baby red potatoes  
\$24.95

CHICKEN CORDON BLEU  
Lightly breaded breast of chicken, stuffed  
with ham and Swiss cheese, served with  
a light cream sauce and rice pilaf  
\$17.95

## COMBINATIONS

TENDERLOIN & SHRIMP  
Sliced roasted tenderloin with 4 jumbo shrimp scampi,  
served with garlic mashed potatoes  
\$27.95

TENDERLOIN & CHICKEN  
Sliced roast tenderloin, served with chicken  
saltimbocca and baby red potatoes  
\$25.95

All plated dinners include garden salad, chef's choice of hot vegetable, rolls, milk or coffee.



## SWEETABLES

ASSORTED BARS  
Assorted flavors  
\$15.00 dozen

WHOLE FRESH TORTES  
Assorted flavors  
\$33.00

CHOCOLATE DIPPED STRAWBERRIES  
\$18.00 dozen (seasonal)

WHOLE CHEESECAKE  
Assorted flavors  
\$36.00

## FRESH BAKERY

HOMEMADE COOKIES  
\$11.95 dozen

ASSORTED DONUTS  
\$16.00 dozen

ASSORTED MUFFINS  
\$15.00 dozen

BAGELS  
with cream cheese  
\$18.00 dozen

## BEVERAGES & EXTRAS

ICED TEA OR LEMONADE  
\$2.00 bottle

FRUIT JUICE  
Orange, apple, grapefruit or cranberry  
\$2.00 bottle

BOTTLED SPRING WATER  
\$1.50 bottle

ASSORTED SODA  
\$1.50 can

FRUIT PUNCH  
\$16.00 gallon

Milk  
\$1.75 carton

## HOT BEVERAGES

FRESH BREWED HOT TEA  
\$1.50 bag

HOT CHOCOLATE  
\$9.50 pot

REGULAR OR DECAFFEINATED COFFEE  
\$9.50 pot

## EXTRAS

DILLY BARS  
\$1.75 each

POTATO CHIPS with onion dip  
\$15.00 bowl

GARDETTO'S  
\$17.00 bowl

FROZEN CANDY BARS  
\$1.50 each

PRETZELS with beer dip  
\$15.00 bowl

MIXED NUTS  
\$14.00 per pound



## BANQUET BEVERAGES

### HALF BARRELS

Domestic \$260  
Hand Crafted \$285 - \$350  
Imported \$350

### SODA

Glass \$1.25

### WINES BY THE BOTTLE

Chardonnay \$15.00  
White Zinfandel \$15.00  
Pinot Grigio \$15.00  
Cabernet Sauvignon \$15.00  
Merlot \$15.00  
Riesling \$15.00  
Pinot Noir \$15.00  
Moscato \$15.00

### CHAMPAGNE

House \$16.00  
Dom Perignon \$175.00  
N/A Champagne \$14.00

### COCKTAILS/PINTS

House \$5.00  
Call \$5.75  
Premium \$6.50

### BEER

Domestic \$3.75  
Hand Crafted \$4.00  
Imported \$4.25



# BANQUET & CATERING POLICIES

## GUARANTEE

A final number of attendees is required 10 days prior to your event. This is your guarantee and may not be lowered. If a guaranteed number is not received by the due date, the estimate attendance on your Banquet Event Order will become your guarantee. Final charges will be based on your guarantee or the actual attendance, whichever is greater. Should you exceed your final guarantee, a **\$2 per person additional charge will be added** to the additional dinners prepared.

## SERVICE & TAX

A standard 18% service charge, plus a 5.5% sales tax will be added to all food and beverage items. The service charge is taxable by law in the State of Wisconsin.

## MENU PRICES

Menu selections, room set-up and other pertinent details should be submitted at least 30 days prior to the event date. The attached menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 90 days prior to the event dates. If you prefer a special menu, we will be happy to work with you to accommodate your specific requests.

## DEPOSIT & PAYMENT

Payment may be made by cash, check, cashiers check, money order or credit card. Most functions require a non-refundable deposit. Final payment must be made the day of the event. No exceptions.

## FOOD

According to Wisconsin Administrative Code (DH & SS, Section 196.07), no food may be allowed in or taken home from any function room from outside sources. This includes chocolate fountains, ice cream stations and popcorn. The only exception is the wedding cake. Food pricing guaranteed for 90 days.

## CHINA & TABLES

Professional service staff, china, silverware, linen and 60" round tables that seat 8 are included for all functions. Some additional china, set-up and service fees may apply. No glitter or confetti. Cleaning charges may apply.

## BEVERAGE POLICIES

All beer and liquor must be purchased through Waverly Beach. **Complimentary 1/2 barrels of beer may begin after dinner only. Our company policy does not allow any minor to consume alcohol on our premises, even in the presence of a legal guardian. Any violators will be asked to leave immediately, no exceptions.** No carry-ins allowed. Violators will be asked to leave immediately.

## FOOD MINIMUMS

Prime Saturdays require a food minimum which is determined each year. All other dates - food minimums may be negotiated.

## ENTERTAINMENT STAGE

Prices vary depending on size from \$200 to \$600.

