



Overlooking the gently rolling landscape of our magnificent golf course, Horseshoe Bay is the ideal location to make your special event a memorable success. Whether planning an elegant wedding, a special luncheon, a board meeting or a family reunion; our professionally trained staff will ensure that your event will be both memorable and delightful. Nestled in Green Bay, just minutes from Egg Harbor, our convenient location provides you and your guests the opportunity to enjoy an outstanding private facility, with easy access to major routes and hotels. Our event facilities are spacious and inviting with an elegant dining space overlooking the beauty of the bay and the golf course. Horseshoe Bay offers multiple venues to fit your event perfectly. The information included in this packet will assist you in planning your event. Our highly skilled culinary and catering staff will assist with every step of your special day.

***Please contact the Food and Beverage team with any further questions.***

**Samantha Bortle**

Catering & Events Manager

**920-868-4114**

*sbortle@horseshoebaygolfclub.net*

**Carrie Baldwin Smith**

Owner / Door County Event Planners

**920-839-1114**

*carrie@doorcountyevents.com*



## GENERAL INFORMATION

### Food and Beverage Service

It is Horseshoe Bay's policy that liquor, beer and wine cannot be brought onto the property from outside sources. Additionally the club does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for wedding cakes, cake pops and cupcakes. Any other items brought in from outside are at management approval and will be subject to additional catering fees.

### Deposits and Contracts

For all events, a Banquet Event Order (BEO) will be created, which will outline the details, timeline, and estimated cost of the event. In addition a contract will be created outlining the payment schedule. An initial deposit may be required in the amount of the facility rental fee. We accept cash and check only.

### Service Charge and Sales Tax

A 20% service charge is added to all food and beverage charges. The total bill which includes food, beverage, service charge, fees, room rental and any additional charges are subject to a Wisconsin and Local Tax of 5.5%.

### Attendance Policy

A minimum attendance guarantee is required at least 10 days in advance of your event, with a final guarantee 3 days in advance of your event. The final guarantee number shall be the minimum for which you will be charged. If your attendance exceeds the guarantee, billing will be for the actual number of guests in attendance. An increase in guaranteed attendance is accepted up to 24 hours prior to your event.

### The Tasting

Horseshoe Bay will permit one tasting per catered event with minimum revenue of at least \$2,500. A tasting will be set up with your catering representative at a convenient time for all parties involved that are conducive to club operations. Tasting options include; three (3) salads and four (4) entrees. Tasting of our house wines will also be available for you to choose your wine passed with dinner. Tasting of other items are subject to club approval.



## EVENT VENUES

### Members Clubhouse

Enjoy our tent pad and large deck overlooking the bay outside for cocktails and appetizers then join us inside Sonny's Saloon (our main bar) for social hour then dine in FrankE's (our main dining room) for your special event. Our main clubhouse seats up to 200 guests with sunset views from every seat.

### Private Dining Room

Perfect for your next business meeting, anniversary party or bridal luncheon. Our private dining room has seating for up to 35 guests.

### Horseshoe Bay's Tent Pad

This venue is great for an event with a golf course setting and spectacular water views. The tent pad seats up to 140 guests outdoors. In addition, we can accommodate any outdoor wedding ceremony for up to approximately 200 guests.

### Off-Site Catering

Horseshoe Bay offers many off-site catering opportunities, from a small BBQ of 20 to a 150 person five course plated dinner.

### Beach Club at Horseshoe Bay

Located along the shores of Green Bay, the Beach Club is the home to our outdoor event venue and membership pool along with a rooftop deck, multi-purpose patio, and indoor venue space- providing space for up to 70 guests. Our large green space is available to accommodate tents and outdoor ceremonies for events with up to 350 guests.

### Music and Entertainment

Our indoor and outdoor venues provide enough space for bands, DJ's and dance floors. Amplified music must cease at midnight (12:00am) due to local ordinances. Larger bands that require certain space and power may have to be set up outdoors where such resources are readily available.



ROOM RENTAL SERVICES

Members Clubhouse

Clubhouse rental includes the use of the main dining room, bar and the tent pad just north of the clubhouse. The club will also allow the private dining room or main dining room to be rented out separately based on the size and needs of your event. The club will provide house linens, napkins and service staff at no extra charge.

	<b>Rental</b>	<b>Food &amp; Beverage Minimum</b>
<b>Full Clubhouse</b>	\$1,500- \$5,500	\$4,000- \$11,000
<b>Main Dining Room</b>	\$2,500	\$4,000
<b>Private Dining Room</b>	\$250	\$500

Beach Club

The Beach Club rental includes the use of the pool deck, outdoor patio, indoor dining room and attached rooftop deck. The indoor facility can accommodate up to 70 guests and outside on our lawn we can accommodate up to 350 guests. Please reference our "Beach Club Rental Guide" for all details in regards to what is included in your rental fee and what must be obtained from outside vendors.

	<b>Rental</b>	<b>Food &amp; Beverage Minimum</b>
<b>0-50 Guests</b>	\$1,500	\$3,000
<b>51-100 Guests</b>	\$2,000	\$5,000
<b>101-175 Guests</b>	\$2,500	\$6,000
<b>176-250 Guests</b>	\$3,000	\$7,000
<b>251-350 Guests</b>	\$3,500	\$8,000

*\*All outside vendors must be approved by Horseshoe Bay Golf Club Management\**



BREAKFAST

### Breakfast Buffet

*(25 person minimum)*

#### **The Continental**

This classic breakfast buffet includes; assorted pastries, muffins, bagels with whipped cream cheese, a sliced fresh fruit platter and assorted juice and coffee

**\$9.50/ person**

### Additional Breakfast Enhancements

*(All items are priced \$4/ person unless otherwise stated)*

Scrambled Eggs

Sausage Links

Mini Pancakes

French Toast

Roasted Breakfast Potatoes

Hash Browns

Yogurt and Granola Parfait

Applewood Smoked Bacon (\$5.00/ person)

Breakfast Quiche (\$5.00/ person)

Eggs Benedict (\$6.00/ person)

### Omelet Station

This station includes assorted vegetables, ham, bacon, sausage and Cheddar & Swiss cheese

**\$7/ person and (Chef Charge \$75)**

*Additional Items Available Upon Request*



LUNCH

## Salads

### **Caesar Salad**

Fresh romaine tossed with Parmesan cheese, house made croutons and Caesar dressing

\$8.50

### **Arugula & Grapefruit**

Fresh arugula with Goat Cheese crumbles, grapefruit and toasted almonds served with a raspberry vinaigrette

\$9.75

### **Mediterranean Salad**

Spinach, couscous, Feta cheese, kalamata olives and almonds served with a citrus vinaigrette

\$9.75

### **Spinach & Pear**

Fresh spinach, red pears, Blue Cheese crumbles, diced bacon, dried cherries and toasted walnuts served with an apple cider vinaigrette

\$9.75

### **Arugula**

Fresh arugula with roasted pecans, Blue Cheese crumbles and Mandarin oranges served with a poppyseed vinaigrette

\$9.75

### **Chef Salad**

Mixed field greens with Wisconsin Cheddar cheese, Swiss cheese, smoked turkey, ham, hard boiled eggs and tomato wedges served with 1000 island dressing

\$13.00

*Any of the above salads:  
add chicken \$4.00, add salmon \$5.00  
or add grilled shrimp \$6.00*



LUNCH

### Boxed Lunches

All lunch selections include potato chips, an apple, a house baked cookie and a bottle of water

**\$15/person**

#### **Chicken Caesar Wrap**

Grilled chicken, romaine lettuce, Parmesan cheese and Caesar dressing wrapped in a flour tortilla

#### **Chipotle Turkey Wrap**

Turkey, bacon, tomato, chipotle mayonnaise, shredded Cheddar and leaf lettuce wrapped in a flour tortilla

#### **Roast Beef Wrap**

Roast beef with Provolone, arugula, tomato & horseradish sauce wrapped in a flour tortilla

#### **BLT Wrap**

Applewood smoked bacon, lettuce and tomato and mayonnaise wrapped in a flour tortilla

#### **Vegetable Wrap**

Seasonal vegetables mixed with Feta, quinoa and a sun dried tomato vinaigrette wrapped in a flour tortilla

#### **Create Your Own Sandwich/Wrap**

*Choose one of each of the following:*

*Additional selections \$1/person*

##### Meats

Sliced turkey, ham or roast beef

##### Cheeses

Cheddar, Swiss, Provolone or Pepper Jack

##### Breads/Tortillas

Whole wheat, white or rye bread, or a flour tortilla

#### **Assorted Wrap Platter**

6 wraps / \$40.00 or 12 wraps / \$75.00

#### **Fruit Platter**

\$4.00 / person



## BUFFET OPTIONS

### Buffet Options

Choose to either build your own dinner buffet or choose one of our favored selections. Either way, we will be happy to customize to your liking.

(Buffets are priced per person and require a minimum of 25)

### Specialty Buffets

#### **Horseshoe Bay BBQ**

BBQ chicken, baby back pork ribs, tossed greens with choice of dressing, corn bread & honey butter, roasted red potato salad, baked beans, corn on the cob and apple or cherry crisp with ice cream

**\$33/ person,**

Add flat iron steaks **\$38/ person**

#### **Taste of Door County**

Stuffed pork loin with apples and Renard's morel and leek jack cheese, grilled salmon with lemon butter, honey glazed chicken breasts, tossed greens with cherry vinaigrette, fresh rolls & butter, fresh fruit display, roasted red potato salad, fresh vegetables and Door County cherry crisp

**\$37/ person**

#### **Italian**

Chicken marsala, linguini bolognese, antipasto bar with cured meats & cheeses, classic Caesar salad, fresh caprese salad, roasted vegetables, garlic bread and espresso cannoli

**\$33/ person**

#### **Soup and Salad Buffet**

Soup du jour, seasonal sliced fruits, tuna, pasta and egg salads, tossed green salad bar with toppings. To include: turkey, ham, Cheddar and Swiss cheese, mushrooms, onions, tomatoes, cucumbers, croutons and assorted dressings. Rolls, crackers and chocolate chip cookies are also included

**\$20/ person**

#### **Tailgate Buffet**

**\$22 / person**

**Choose 3:** Grilled hamburgers, jumbo beef hot dogs, bratwurst, grilled chicken breast, or BBQ pulled pork

**Choose 2:** Roasted red potato salad, pasta salad, fresh cole slaw, baked beans or fruit salad

Assorted cookies and brownies included

**Included Garnishes:** Lettuce, tomato, onions, pickles, ketchup, mayo, mustard, assorted sliced cheese, potato chips and buns

#### **Deli Buffet**

**\$18 / person**

Meat selection includes: Sliced roast beef, turkey breast, ham and genoa salami

**Choose 2:** Roasted red potato salad, pasta salad, fresh cole slaw, baked beans or fruit salad

Assorted cookies and brownies included

**Included Garnishes:** Lettuce, tomato, onions, pickles, ketchup, mayo, mustard, assorted sliced cheese, potato chips and assorted breads

*\*additional selections available for \$2.00\**





## BUFFET OPTIONS

### Build Your Own Buffet

#### **Standard Design**

Includes your choice of one salad, two side items, two entrees and one dessert

**\$35/ person**

#### **Deluxe Design**

Includes your choice of one salad, three side items, two entrees and two desserts

**\$39/ person**

#### **Salads**

Mixed Field Greens with Assorted Dressings

Caesar Salad

Summer Salad

Spinach Salad with Poppyseed Dressing

#### **Starch Sides**

Herb Roasted Red Potatoes

Mashed Potatoes

Garlic, Cheese or Horseradish Infused Mashed

Yukon Au Gratin Potatoes

Wild and White Rice Pilaf

Baked Potatoes

Sweet Potatoes

#### **Vegetable Sides**

Seasonal Vegetable Medley

Roasted Corn with Peppers

Maple Glazed Carrots

Roasted Root Vegetables

#### **Entreés**

Baked Salmon with Pesto Cream

Bacon and Fontina Stuffed Chicken with Dijon Mustard Sauce

Baked Tilapia with Basil Tomato Cream

Roast Pork with Sun Dried Cherry Glaze

Herb Crusted Cod with Chardonnay Butter Sauce

Chicken Marsala

Beef & Vegetable Stir-Fry

Beef Tips Stroganoff

Black Bean Cake with Sun Dried Tomato Sauce

#### **Desserts**

Please reference our desserts & late night snacks tab for all of our dessert selections

#### **Add A Carving Station**

Prime Rib

Tenderloin of Beef

Beef Brisket

Roast Pork Loin

Roast Turkey Breast

Baked Ham

All served with fresh rolls and condiments

**\$ Market Price (Chef Charge of \$75)**

*All buffet options are available to be served as both lunch and dinner*



# HORS D'OEUVRES

## Stationed

*(items are priced per piece unless otherwise stated)*

*The below selections require a 25 person minimum*

Assorted Sausage with Crackers	\$3.50
Hummus with Pita Chips	\$3.50
Fresh Vegetable Display with Dip	\$4.00
Creamy Artichoke Dip with Pita Chips	\$4.00
Tri Color Chips with Salsa and Guacamole	\$4.00
Wisconsin Cheese with Crackers	\$4.25
Assorted Wisconsin Cheese & Sausage with Crackers	\$4.75
Assorted Fresh Fruit Display with Seasonal Berries	\$5.00
Antipasto Platter (Assorted cured meats and veggies)	\$6.00
Smoked Salmon Platter, served with traditional dressings <i>(serves up to 50 people)</i>	\$165

## Cold

*(items are priced per piece)*

Seasonal Fruit Kabobs with Mint Yogurt	\$2.50
Phyllo Cups with Feta, Spinach and Red Pepper Relish	\$2.50
Goat Cheese Torte with Carmelized Onions	\$2.50
Sliced Cucumber with Avocado and Basil Salsa	\$2.50
Shiitake Mushroom and Bacon Tartlet	\$2.75
Wisconsin Cheese Picks	\$2.75
Southwest Chicken Pinwheels	\$3.00
Prosciutto wrapped Fresh Melon Skewer with Mint	\$3.00
Antipasto Skewers (Black Olive, Cherry Tomato, Salami, Mozzarella and Basil)	\$3.00
Tilapia Ceviche on a Corn Chip	\$3.50
Flank Steak and Horseradish on Flatbread	\$3.75
Sliced Cucumber with Smoked Whitefish topped with a Chive Creme Fraiche	\$3.75
Chilled Large Shrimp with Cocktail Sauce	\$4.25
Sesame Seared Ahi Tuna topped with a Sriracha Aioli	\$4.25



## HORS D'OEUVRES

### Hot

*(items are priced per piece)*

Spanakopita	\$2.50
Bacon Wrapped Chestnuts or Pineapple Rumaki	\$2.50
Mushrooms stuffed with Italian Sausage and Parmesan Cheese	\$2.75
Mini Tomato, Basil & Mozzarella Grilled Cheese	\$2.75
Mushrooms Stuffed with Four Cheese	\$2.75
Vegetable Spring Rolls with a Sweet and Sour Sauce	\$2.75
Mini Black Bean Cakes with Sundried Tomato Pesto	\$3.00
BBQ or Swedish Meatballs	\$3.50
Thai Chicken or Beef Satay with Spicy Peanut Sauce	\$3.50
Braised Pork Belly with Spicy Honey Glaze on Skewer	\$3.50
Fried Artichoke Hearts with Sriracha Aioli	\$3.75
Lamb with Harissa Mayo on Flatbread	\$4.00
Baked Brie and Raspberry wrapped in Phyllo	\$4.00
Grilled Duck with Baked Brie and Red Onion Jam on Flatbread	\$4.00
Seared Scallops Wrapped in Bacon	\$4.50
Grilled Sweet Chili Shrimp	\$4.50
Mini Crab Cakes with Remoulade Sauce	\$4.50

### Bruschetta

*\$3.00 / piece*

Tapenade

Traditional

Mozzarella, Roasted Pepper and Pesto

Buffalo Chicken

Baked Brie and Apple

Sweet Fig with Ricotta and Honey

Pear and Walnut with Fontina



PLATED DINNERS

*All plated dinners come with your choice of salad in addition to a starch, vegetable, fresh roll and butter*

## Salads

### **Summer Salad**

Mixed field greens with fresh strawberries, toasted sunflower seeds and diced cucumber with a poppyseed vinaigrette

### **Spinach and Pear Salad**

Red pears, Blue Cheese crumbles, diced bacon, sun-dried cherries and toasted walnuts over baby spinach with a poppyseed vinaigrette

### **Door County Salad**

Mixed field greens, dried cherries, Goat cheese and sunflower seeds with an apple cider vinaigrette

### **Traditional Caesar Salad**

Fresh romaine tossed with Parmesan Cheese, garlic croutons and Caesar dressing

### **House Salad**

Mixed field greens with tomato, cucumber, red onions and croutons with your choice of: ranch, Blue Cheese, 1000 island, poppyseed, balsamic or apple cider vinaigrette

### **Club Salad**

Mixed field greens with apples, toasted walnuts and Blue Cheese crumbles with apple cider vinaigrette

### **Arugula Salad**

Fresh arugula, Goat Cheese crumbles, fresh grapefruit and toasted almonds with a raspberry vinaigrette

## Wisconsin Cheese Display

An assortment of Wisconsin artisan cheese

\$40.00 / table



PLATED DINNERS

### **Seafood**

#### **Trout**

Crab Stuffed or Lemon & Bacon Stuffed  
*With your choice of Chardonnay butter or dill cream sauce*  
\$29.00

#### **Cod**

Herb or Potato Crusted  
*With your choice of Chardonnay butter or Dijon cream sauce*  
\$28.00

#### **Salmon**

Grilled or Seared 8oz. filet  
*With your choice of mango relish or maple soy glaze*  
\$30.00

#### **Halibut**

Herb Crusted or Seared  
*With your choice of sundried tomato pesto or garlic cream sauce*  
\$ Market Price

### **Vegetarian & Vegan**

\$26.00

#### **Black Bean Cake**

Served on a sundried tomato sauce with blistered cherry tomatoes

#### **Vegetable Lasagna Rolls**

Fresh vegetables, Ricotta cheese and mornay sauce

#### **Butternut Squash Ravioli**

Ravioli pockets filled with butternut squash and tossed with sage butter, toasted walnuts and fresh squash

#### **Vegetarian Pasta\***

Squash noodles with a sweet chili and sesame pesto, Shiitake mushrooms and roasted cherry tomatoes

#### **Quinoa/Polenta Cake\***

Quinoa/polenta cake with a Thai carrot sauce and pickled vegetables

*\*Vegan Options*



PLATED DINNERS

### **Chops and Game**

#### **Rack of Lamb**

6 oz. grilled

*With your choice of rosemary or golden raisin demi glace*

\$39.00

#### **Pork Tenderloin Medallions**

Two 4oz. seared

*With your choice of cherry sauce or thyme demi glace*

\$30.00

#### **Duck Breast**

Grilled or Seared 8oz.

*With your choice of miso demi glace or cherry sauce*

\$32.00

### **Steaks**

*Certified Angus Beef*

#### **Flat Iron**

8oz. char-grilled

\$36.00

#### **New York Strip**

14oz. char-grilled

\$ Market Price

#### **Ribeye**

12 oz. char-grilled

\$ Market Price

#### **Tenderloin**

8oz. char-grilled

\$ Market Price

*With your choice of cabernet, thyme, mushroom or peppercorn demi glace  
or Blue Cheese, chive & black pepper or roasted garlic Chardonnay butter compound*



PLATED DINNERS

### **Chicken**

*(all are 8oz. seared breasts)*

**\$30.00**

#### **Cranberry, Almond & Fontina**

Stuffed with fresh cranberries, almonds and Fontina cheese topped with a Chardonnay butter sauce

#### **Ricotta & Basil**

Stuffed with Ricotta cheese and basil topped with a garlic cream sauce

#### **Prosciutto & Roasted Pepper**

Stuffed with prosciutto and roasted red peppers topped with a garlic cream sauce

#### **Goat Cheese & Spinach**

Stuffed with Goat cheese and spinach topped with a pesto sauce

### **Kids**

**\$12.00**

*All kids meals are served with french fries and a fresh fruit cup in place of salad*

**Chicken Strips  
Grilled Cheese  
Buttered Noodles**



PLATED DINNERS

### Starch & Vegetable Options

\*your choice of one starch and one vegetable to be paired with all entrees\*

#### Starches

Saffron Rice  
Au Gratin Potatoes  
Brown Rice & Grain Blend  
Herb Roasted Red Potatoes  
Herb Roasted Yukon Gold Potatoes  
Garlic, Cheese or Horseradish Infused Mashed  
Quinoa with Red Onion and Sundried Tomato Pesto  
Wild and White Rice Pilaf with Dried Cherries

#### Vegetables

*(based on season)*

Asparagus  
Broccolini  
Steamed Green Beans  
Maple Carrots  
Green Beans Almondine  
Roasted Broccoli and Cauliflower  
Roasted Corn with Red Peppers  
Roasted Vegetable Medley  
Root Vegetable Medley  
Seasonal Sauteed Vegetables





Bar Options

**Open Bar**

All drinks are charged on consumption. Available to events under 100 guests. For events over 100 guests please refrence our Package Options.

**Cash Bar**

Guests purchase drinks individually. Combinations of open bars and cash bars can be arranged for and can be limited by items or times.

**Non-Drinkers**

**\$8.00**

All guests under the age of 21 or other adults that do not consume alcohol are catagorized as a 'non-drinker'.

Wine Options

Our house wines include, Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet, Merlot and Pinot Noir. All house wines or a selection of them can be offered at the bar as well as poured with dinner. Champagne, Moscato d'Asti and Prosecco are also available to be poured with dinner.

**General Bar Prices:**

Soft Drinks	\$2.00
Beer	\$3.50-5.00
House Wine Glass	\$6.00
Basic Cocktails	\$5.00-8.00
Bottles of House Wine	\$23.00
Bottles of House Champagne	\$23.00
Half Barrel of Domestic Beer	\$325.00
Half Barrel of Microbrew/ Specialty/ Import	\$400.00

Package Options

**Wine and Beer Package**

*Draft Beers and House Wines by the Glass*

**\$12/ person for the first hour**

**\$4/ person for each additional hour**

**Horseshoe Bay Bar Package**

*House Liquors, Draft Beers and*

*House Wines by the Glass*

*Selection which includes: Smirnoff, Beefeater,*

*Jim Beam, Kessler, J & B, Sauza, Bacardi,*

*Christian Brothers, Amaretto and Triple Sec*

**\$13/ person for the first hour**

**\$5/ person for each additional hour**

**Upgraded Bar Package**

*Includes Horseshoe Bay Bar Package plus Call Liquors*

*Selection which includes: Absolut, Tanqueray,*

*Jack Daniels, Seagram's 7 & VO, Canadian Club,*

*Dewars, Jose Cuervo, Captain Morgan, Korbel,*

*Kaluah and Baileys*

**\$14/ person for the first hour**

**\$6/ person for each additional hour**

**Premium Bar Package**

*Includes Horseshoe Bay Bar Package,*

*Upgraded Bar Package plus Premium Liquors*

*Selection which includes: Grey Goose, Bombay*

*Sapphire, Johnny Walker Red, Glenlivet 12, Makers*

*Mark, Crown Royal, Patron Silver and Cointreau*

**\$15/ person for the first hour**

**\$7/ person for each additional hour**

*Pricing does not include any bottled wine that is passed with dinner.*

*\*\* Shots are not allowed\*\**

*\*\* No muddling of cocktails for events over 50 guests \*\**



## BEVERAGES

### Signature Cocktails

Batch Pricing Only

1 Batch= 50 servings

#### **Cucumber Vodka Lemonade \$150**

Cucumber Vodka and Lemonade with a lemon wedge garnish

#### **Moscow Mule \$200**

Vodka, Ginger Beer, and lime juice with lime wedge garnish

\*Specialty Flavors \$50

#### **Door County Cherry Mojito \$200**

Rum, Lime Juice, Splash of Door County Cherry Juice, and Club Soda garnished with a cherry

#### **Cherry-rita on the Rocks \$200**

Tequila, lime juice, Door County Cherry Juice, triple sec and sweet and sour with a lime garnish

\*Specialty flavors \$50

#### **Red or White Sangria \$150**

Your choice of Red or White wine served with seasonal fruit

#### **Horseshoe Bay Old Fashioned \$200**

Your choice of Whiskey, Brandy, or Bourbon with old fashioned mix served with a garnish

#### **DC Sidecar \$200**

Brandy, Door County Cherry Juice, triple sec and a cherry garnish

\*Specialty Flavors \$50

#### **Cherry Wine Cooler \$200**

White wine, cherry juice, splash of sour and splash of lime with lime garnish



DESSERTS & LATE  
NIGHT SNACKS

### Plated Desserts

*(all priced per person)*

Fresh Homemade Cookies (2 cookies per person)	\$2.75
Fresh Homemade Pie (Apple, Cherry, or Peach) <i>add \$2.00 for a la mode</i>	\$5.00
Apple Walnut Torte	\$6.00
Flourless Chocolate Torte	\$6.00
Cherry, Apple or Rhubarb Crisp	\$6.00
NY Style Cheesecake with Assorted Toppings	\$7.00

### **Ice Cream Station**

Choose from either vanilla or chocolate ice cream; includes various toppings such as sprinkles, cherries, chocolate sauce, caramel sauce, whipped cream and candy bar pieces

*Additional toppings are available as requested*

**\$5/ person**

*(includes 1 choice of ice cream and up to 3 toppings)*

*(additional toppings \$1.00 each)*

### Stationed Late Night Snacks

*Please reference the hors d'oeuvres section for additional late night snack options*

*(minimum 25 guests)*

### **Deep Fried Renards Cheese Curds**

Served with ranch dressing

**\$4/ person**

### **Assorted Deli Sandwiches**

Mini ham & turkey sandwiches with lettuce, tomato, onion and cheese

**\$4/ person**

### **Mini Brat Bar**

Brats, sauerkraut, onions, buns and condiments

**\$5/ person**

*(add \$2/ person for french fries)*

### **Chicken Wings**

Buffalo, BBQ or Asian

Served with dipping sauce

**\$5/ person**

### **Slider Bar**

Mini burgers with lettuce, tomato, onion, cheese, buns and condiments

**\$6/ person**

*(add \$2/ person for french fries)*

### **Taco Bar**

Seasoned beef or chicken with lettuce, tomatoes, onions, cheese, sour cream, salsa and corn taco shells

**\$8/ person**