# BLUE HARBOR RESORT & CONFERENCE CENTER

# BANQUET Catering Menu



# A LETTER FROM OUR EXECUTIVE CHEF

A recipe has no soul. It is only when someone with creative passion and a vision transforms mere vegetables and proteins into a meal does food become a gift like no other. At Blue Harbor Resort & Conference Center, I strive to be that someone.

I discovered my culinary calling quite accidentally by accepting a summer job at a Forbes-rated area resort. At just 18 years old, and beginning college at UW-Green Bay, I could not have been more surprised to find I had a fascination with every type of food from pasta to pastry. I soon applied to Chicago's esteemed Kendall College, School of Culinary Arts and with dedication and brilliant instruction, I began to master artful skills in spite of my youth and inexperience. Cooking became more than just an insistence on the freshest ingredients and delicate flavors; it became my drive to create menus that would delight all of the senses.

In due time, I acquired my own restaurant. I dedicated every part of my life and attention to a profession that can claim as many joys as it does defeats. In earning that distinctive white Chef jacket, I learned that we are a group of true believers. We exchange our weekends with family and friends, our vacations and holidays to pursue a craft that bewitches us. But in that singular pursuit, one can lose their own life/ work balance. To reclaim my pride of spirit in this jacket I wear, I chose to return to a large scale, seasonal resort team. I wanted the challenge of multiple venues and to have the chance to develop and lead a cadre of fellow artists who share my belief that our role is to exceed our guests' expectations. Whether its preparing a multi-course tasting menu in our Beacon Restaurant, an exquisite seafood buffet for hundreds of wedding guests, or down to the crunch of a fresh salad in Breaker Bay waterpark, each meal must reflect our pride and inspiration in a most demanding field.

So as you taste an entrée at Blue Harbor Resort that has been specially prepared for you, close your eyes and let the flavors and mastery of its creation overwhelm you. Then when you open them again, look for that man or woman wearing a well-worn, distinguishable white jacket and realize simply this...that any kitchen can cook a meal, but only a team like ours is here to make you a gift of one.

Thank you.

Respectfully,

Jason Richardson

Executive Chef Blue Harbor Resort & Conference Center



## CONTINENTAL BREAKFAST

All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.

Breakfast buffets require a minimum of 30 guests.

#### SHEBOYGAN SHORES CONTINENTAL

Assorted Danish and Muffins
Racine Kringle
Market Fresh Whole Fruit
Sweet Cream Butter and Fruit Preserves

#### THE BLUE HARBOR CONTINENTAL

Assorted Danish, Fresh Doughnuts, and Muffins
Racine Kringle
Low-Fat Vanilla Greek Yogurt
with Toasted Oat Granola
Assorted Bagels
White, Whole Grain, and Raisin Bread
Sweet Cream Butter, Fruit Preserves
and Flavored Cream Cheese

#### **SOUTH PIER CONTINENTAL**

Seasonal Fresh Fruit Platters
Low-Fat Vanilla Greek Yogurt
with Toasted Oat Granola
Assorted Coffee Cakes and Muffins
Cinnamon Rolls
Assorted Breakfast Cereals and Milk
Assorted Bagels
White, Whole Grain, and Raisin Bread
Sweet Cream Butter, Fruit Preserves,
and Flavored Cream Cheese

#### **A LA CARTE**

#### **ASSORTED BAGELS**

Served with Flavored Cream Cheese

#### **ASSORTED JUMBO MUFFINS**

**GRANOLA BARS** 

**INDIVIDUAL YOGURT** 

**HARD BOILED EGGS** 

**ASSORTED DANISH** 

WHOLE FRESH FRUIT

**CINNAMON ROLLS** 

INDIVIDUAL DRY CEREAL WITH CARAFES OF MILK



# **BREAKFAST BUFFETS**

All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.

Breakfast buffets require a minimum of 30 guests.

#### WISCONSIN CLASSIC BREAKFAST

Seasonal Fresh Fruit Platter
Scrambled Eggs with Wisconsin Cheddar
Hickory Smoked Bacon and Sausage
Herb and Garlic Roasted Breakfast Potatoes
with Peppers and Onions
Low-Fat Vanilla Greek Yogurt
with Toasted Oat Granola
Assorted Danish and Muffins
Racine Kringle
Assorted Bagels
White, Whole Grain, and Raisin Bread
Sweet Cream Butter, Fruit Preserves,
and Flavored Cream Cheese

#### **LAKESIDE BREAKFAST**

Breakfast Sandwiches in Choice of: Ham, Egg, and Cheddar on an English Muffin OR

Sausage, Egg, and Cheddar on an English Muffin
Assorted Coffee Cakes, Muffins, and Danish
Seasonal Fresh Fruit Platters
Low-Fat Vanilla Greek Yogurt
with Toasted Oat Granola
Assorted Bagels
White, Whole Grain, and Raisin Bread
Sweet Cream Butter, Fruit Preserves,
and Flavored Cream Cheese

#### **GET FIT**

Seasonal Fresh Fruit Platters
Low-Fat Vanilla Greek Yogurt
with Toasted Oat Granola
Steel Cut Oatmeal with Brown Sugar, Pecans,
Sun Dried Cranberries, and Honey
Chef's Selection of Fruit Smoothies
White, Whole Grain, and Raisin Bread
Assorted Bagels
Sweet Cream Butter, Fruit Preserves
and Flavored Cream Cheese

#### **ADD TO ANY BREAKFAST BUFFET**

#### **CHEF ATTENDED OMELET STATION**

Ham, Bacon, Spinach, Onion, Bell Peppers, Mushrooms, and Wisconsin Cheeses

#### **BUTTERMILK PANCAKES**

Served with Warm Maple Syrup

#### **MIXED BERRY YOGURT PARFAITS**

Fresh Seasonal Berries, Toasted Oat Granola, and Low-Fat Vanilla Greek Yogurt

#### **BREAKFAST SANDWICHES**

Choice of:
Ham, Egg, and Cheddar on a English Muffin
OR
Sausage, Egg, and Cheddar on a English Muffin



# PLATED BREAKFAST

All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.

Please choose one entrée.

#### LAKE BREEZE

Scrambled Eggs with Wisconsin Cheddar Herb and Garlic Roasted Breakfast Potatoes with Peppers and Onions Seasonal Fresh Fruit

Choice of: Hickory Smoked Bacon **OR** Sausage

#### **SUNRISE OVER THE LAKE**

Three Cheese Stuffed Frittata
Herb and Garlic Roasted Breakfast Potatoes
with Peppers and Onions
Seasonal Fresh Fruit

Choice of: Hickory Smoked Bacon **OR** Sausage

#### **VEGETABLE QUICHE**

Seasonal Vegetable Quiche Seasonal Fresh Fruit

Choice of: Hickory Smoked Bacon **OR** Sausage

#### **CINNAMON FRENCH TOAST**

Cinnamon Swirl Bread in Vanilla Bean Batter Warm Syrup, Sweet Cream Butter, And Powdered Sugar Seasonal Fresh Fruit

> Choice of: Hickory Smoked Bacon **OR** Sausage



#### HALF DAY BEVERAGE PACKAGE

Up to 4 hours of service
Regular Coffee, Decaf Coffee, And Specialty Teas
Assorted Soda
Bottled Water

#### **FULL DAY BEVERAGE PACKAGE**

Up to 8 hours of service
Regular Coffee, Decaf Coffee, And Specialty Teas
Assorted Soda
Bottled Water

#### **BEVERAGES**

Coffee Milk Juice Bottled Juice Iced Tea Lemonade Soda

Bottled Water Hot Chocolate & Mini Marshmallows Hot Apple Cider & Cinnamon Sticks

#### **UPGRADE YOUR COFFEE STATION**

Syrups: Caramel, Vanilla, Hazelnut
Pirouette Cookies
Cocoa Powder
Whipped Cream
Cinnamon



# LIGHT PLATED LUNCH

All lunches include coffee and hot tea.

Lunch selections available for service until 2 pm.

When considering multiple lunch entrees, please reference the policy page.

#### **BOX LUNCHES**

Includes choice of:
Cold Sandwich **OR** Salad
Bag Of Chips
Whole Fruit
Cookie

#### SANDWICH or SALAD PLATED LUNCH

Includes choice of:
Starter
Salad, Cold OR Hot Sandwich
Fresh Vegetable Pasta Salad, Fresh Cut Fruit, OR Chips

Served with Slice of Seasonal Pie

#### **STARTER**

Blue Harbor Garden Salad Served with Ranch Dressing OR Choice of Soup

#### **SOUP CHOICES**

Tomato Basil Italian White Bean and Sausage Creamy Chicken and Wild Rice Garden Vegetable



# LIGHT PLATED LUNCH

All lunches include coffee and hot tea.

Lunch selections available for service until 2 pm.

When considering multiple lunch entrees, please reference the policy page.

#### **COLD SANDWICHES & SALADS**

#### **HONEY BAKED HAM AND CHEDDAR**

Sliced Ham, Cheddar Cheese, Leaf Lettuce, Vine Ripened Tomatoes, And Honey Dijon on Italian Bread

#### **OVEN ROASTED TURKEY AND SWISS**

Smoked Turkey, Swiss Cheese, Leaf Lettuce, Vine Ripened Tomatoes, and Pesto Mayonnaise on Toasted Tuscan Bread

#### **TUNA SALAD**

House Made Tuna Salad with Leaf Lettuce, and Sliced Cucumber on a Croissant Roll

#### **CHICKEN CRANBERRY SALAD WRAP**

Roasted Chicken Salad, Sun-Dried Cranberries, Leaf Lettuce, And Vine Ripened Tomatoes rapped in a Flour Tortilla

#### **GRILLED CHICKEN COBB SALAD**

Garden Greens, Grilled Chicken Breast, Vine Ripened Tomatoes, Cucumber, Hard Boiled Egg, Diced Bacon, Crumbled Bleu Cheese, and Buttermilk Ranch Dressing

#### **ROASTED CHICKEN SALAD**

Chopped Romaine Salad, Shredded Roasted Chicken, Parmesan Cheese, Garlic Croutons, and Parmesan Peppercorn Dressing

#### **HOT SANDWICHES**

# HERB MARINATED GRILLED CHICKEN SANDWICH

Grilled Chicken Breast, Smoked Bacon, Sliced Munster Cheese, Leaf Lettuce, Vine Ripened Tomato, and Roasted Pepper Aioli on a Toasted Bun

#### **PULLED PORK SANDWICH**

Slow Roasted Pulled Pork, Sweet BBQ Sauce, Creamy Coleslaw, and Aged Cheddar on a Toasted Bun

#### **BLUE HARBOR BURGER**

Grilled Chuck Burger, Aged Cheddar, Leaf Lettuce, Vine Ripened Tomato, and Red Onion on a Toasted Bun

#### **ROAST BEEF SANDWICH**

Shaved Roast Beef, Muenster Cheese, and Horseradish Cream on a Toasted French Roll

#### TRADITIONAL REUBEN

Shaved Corned Beef, Swiss Cheese, Sauerkraut, and Thousand Island Dressing on Marble Rye Bread

#### **ROASTED MUSHROOM SANDWICH**

Roasted Wild Mushrooms, Swiss Cheese, and Herb Aioli on Toasted Focaccia



# ENTRÉE PLATED LUNCH

All lunches include coffee and hot tea.

Lunch selections available for service until 2 pm.

When considering multiple lunch entrees, please reference the policy page.

Served with Slice of Seasonal Pie and Chef's Choice of Seasonal Vegetable.

#### **STARTER**

#### **BLUE HARBOR GARDEN SALAD**

Served with Ranch Dressing

OR

**SOUP** 

#### CHOICE OF ENTRÉE

#### MARINATED CHICKEN BREAST

Herb Chicken Jus and Rice Pilaf

#### **ROSEMARY AND BURGUNDY BRAISED BEEF**

Slowly Braised with Carrot, Onion, Celery, Garlic, Burgundy Wine, Fresh Rosemary Served with Mashed Potatoes

#### **GARLIC ROASTED PORK LOIN**

Stone Ground Mustard Cream Sauce. Herb Roasted Red Potatoes

#### PAN SEARED ATLANTIC SALMON

Rice Pilaf and Herb Butter Sauce

#### **CURRY ROASTED VEGETABLES**

Cauliflower, Chick Peas, Roasted Yellow Pepper, Coconut Cream Sauce, Fresh Cilantro, Basmati Rice

#### TOMATO VEGETABLE AND WHITE BEAN RAGOUT

Tomatoes, Squash, Cannellini Beans, Onion, Carrot, Celery, Garlic, Basil, and Herb Roasted Potatoes



# **LUNCH BUFFET**

All lunches include coffee and hot tea. Lunch buffet requires a minimum of 30 guests.

#### SOUP AND SALAD BUFFET

Creamy Chicken and Wild Rice Soup
Chef's Signature Soup Du Jour
Garden Greens, Chopped Romaine Hearts,
Baby Spinach, Vine Ripened Tomato, Red Onions,
Diced Ham, And Turkey,
Shredded Cheddar Cheese,
Shaved Carrots, Cucumbers,
and Garlic Croutons
Buttermilk Ranch and Italian Vinaigrette
Chef Created Pasta Salad
Signature Truffle Parmesan Chips
Warm Dinner Rolls
Assorted Freshly Baked Cookies
Blue Harbor Signature Bars

Add Grilled Chicken OR Chilled Tuna Salad

#### **SOUTHWESTERN BUFFET**

Baja Chopped Salad with Romaine Lettuce, Vine Ripened Tomato, Black Bean and Corn Salsa, Red Onion, Banana Peppers, and Creamy Avocado Cilantro Dressing Grilled Steak and Chicken Fajitas With Onions and Peppers Spanish Rice and Seasoned Pinto Beans Warm Mexican Street Corn Salad Sweet Corn, Bell Pepper, Jalapeno, Red Onion, Chili Powder, Cotija Cheese, And Cilantro Lime Vinaigrette Warm Flour Tortillas Tomatoes, Sour Cream, Pico De Gallo, Shredded Cheddar-Jack Cheese. Guacamole, And Salsa Warm Cinnamon Churros

#### **TAILGATE CLASSIC**

Blue Harbor Garden Salad with Vine Ripened Tomato, Cucumbers, Shaved Carrots, and Red Onion Buttermilk Ranch Dressing and Italian Vinaigrette Local Bratwurst with Bacon and Ale Braised Sauerkraut Hamburgers with Caramelized Onions Herb Grilled Chicken Breast Wisconsin Potato Salad Sheboygan Hard Rolls and Brat Buns Signature Truffle and Parmesan Chips Assorted Condiments: Ketchup, Mustard, Mayonnaise, Relish, Stone Ground Mustard, Leaf Lettuce, Vine Ripened Tomato, Red Onion Cheddar and Swiss Cheese Slices Assorted Freshly Baked Cookies Blue Harbor Signature Bars

#### **ITALIAN BUFFET**

Classic Caesar Salad
Chopped Romaine, Parmesan Cheese,
Garlic Croutons, Creamy Caesar Dressing
Chef Created Vegetable Pasta Salad
Bolognese Penne Pasta
Rich Tomato Sauce with Ground Beef, Pork,
Onions, Carrots, Celery, Garlic,
and Mozzarella Cheese
Three Cheese Tortellini
Parmesan Cream Sauce, Tomatoes,
and Baby Spinach
Caprese Chicken
Herb Roasted Chicken, Tomato Ragout,
Fresh Mozzarella and Basil
Tiramisu



# **LUNCH BUFFET**

All lunches include coffee and hot tea. Lunch buffet requires a minimum of 30 guests.

#### **NEW YORK DELI**

Blue Harbor Garden Salad with Vine Ripened Tomato, Cucumbers, Shaved Carrots, Red Onion Ranch and Italian Vinaigrette Sliced Roasted Turkey, Ham, Pastrami Assorted Sandwich Breads Sliced Cheddar and Swiss Cheese Leaf Lettuce, Vine Tomato, Red Onion Horseradish Mayonnaise, Stone Ground Mustard, Yellow Mustard, Mayonnaise Kosher Pickle Chips Chef Created Vegetable Pasta Salad Tomato Green Bean Salad Red Onion, Herb Vinaigrette Assorted Freshly Baked Cookies Blue Harbor Signature Bars

#### **PIZZA BUFFET**

Classic Caesar Salad
Chopped Romaine, Parmesan Cheese,
Garlic Croutons, Creamy Caesar Dressing
Chef Created Vegetable Pasta Salad
Garlic Bread
Italian Sausage and Ricotta Cheese Lasagna
Choice of Three 16" Homemade Pizzas
Assorted Freshly Baked Cookies
Blue Harbor Signature Bars

#### **PIZZA OPTIONS:**

Cheese

Pepperoni

Sausage

Vegetable Supreme with Tomatoes, Black Olives, Bell Peppers, Red Onion, and Mushroom

Meat Lovers
Pepperoni, Sausage, and Bacon

Buffalo Chicken Hot Sauce, Bleu Cheese, Mozzarella, and Red Onion

BBQ Chicken Sweet BBQ Sauce, Cheddar, Mozzarella, and Red Onion



# REFRESHMENT BREAKS

Designed for Meeting Breaks of 15 - 30 Minutes

#### **HEALTHY HARVEST**

Wisconsin Cheese Display
with Grapes, Apples, and Crackers
Chef Created Hummus
with Carrots, Cucumbers, and Pita Bread

#### **SNACK PACK**

House Made Chips with French Onion Dip Chef Created Hummus with Carrots, Cucumbers and Pita Bread

#### **AFTER SCHOOL SPECIAL**

Assorted Freshly Baked Cookies, Brownies, and Assorted M&M's

#### **NACHO BAR**

Tortilla Chips, Seasoned Taco Beef, Tomatoes, Black Olives, Jalapenos, Nacho Cheese Sauce, Sour Cream, Salsa, and Guacamole

#### **BLUE HARBOR BREAK BITES**

Assorted Freshly Baked Miniature Muffins Chocolate Covered Strawberries Mini Cheesecakes Petit Fours

#### **MEAT AND CHEESE**

Chef Selection of Finest
Wisconsin Charcuterie and Cheese
Served with Grapes, Crackers, and Gherkins

#### **FRUIT BAR**

Market Fresh Whole Fruit, Sliced Fruit Platter, Honey Yogurt Dip, Caramel Sauce, and Mixed Nuts

#### **BATTER UP**

Soft Pretzels with Nacho Cheese Sauce, Root Beer and Popcorn

# À LA CARTE

BROWNIES POPCORN, PRETZELS, AND M&M'S

COOKIES POPCORN

RICE KRISPIES TREATS PRETZELS

BLUE HARBOR BARS SNACK MIX

INDIVIDUALLY BAGGED ASSORTED CHIPS

# **RECEPTIONS**

#### HOT HORS D'OEUVRES

# SMOKED GOUDA AND ITALIAN SAUSAGE STUFFED MUSHROOMS

#### **BUFFALO CHICKEN MEATBALLS**

with Buttermilk Ranch

#### **CHICKEN SATAY**

with Sesame Seeds and Spicy Peanut Sauce

#### **PETITE CRAB CAKES**

with a Sriracha Aioli

#### **BACON WRAPPED WATER CHESTNUTS**

with a Sweet BBQ Sauce

#### WILD MUSHROOM CROSTINI

with Boursin Cheese

#### **CRAB RANGOON**

with a Sweet Chili Sauce

#### **MEDITERRANEAN LAMB SLIDER**

with a Cucumber Yogurt Sauce

#### **VEGETABLE SPRING ROLLS**

with a Sweet and Sour Sauce

#### COLD HORS D'OEUVRES

#### **CAPRESE SKEWERS**

Tomato, Fresh Basil, Mozzarella, with Balsamic Glaze

#### **CURRIED CHICKEN CROSTINI**

with Apricot-Mango Jam

#### SESAME SEARED RARE AHI TUNA

Wasabi Aioli, Crisp Wonton

#### SMOKED SALMON CANAPÉ

with a Lemon Chive Cream Cheese

#### **JUMBO SHRIMP COCKTAIL**

with Sriracha Cocktail Sauce

#### **OYSTERS ON THE HALF SHELL**

with Horseradish and Lemon Vinaigrette

#### **ROAST BEEF SLIDER**

Muenster, Lettuce, Tomato, and Horseradish Cream

#### **ROAST TURKEY SLIDER**

Swiss, Lettuce, Tomato, and Cranberry Aioli

WISCONSIN CHEESE AND SAUSAGE SKEWER



#### **WISCONSIN ARTISAN CHEESE STATION**

A Selection of Wisconsin Artisan Cheeses with Berries, Grapes, And Crackers

#### **WISCONSIN CURED MEAT STATION**

A Selection of Wisconsin Produced Charcuterie Featuring Neuske's and Johnsonville Meats Served with Stone Ground Mustard Milwaukee's Baby Gherkins, and Crackers

#### SEASONAL FRESH FRUIT DISPLAYS

Fresh Seasonal Melons, Pineapple, Grapes, and Berries with a Honey Yogurt Dip

#### FRESH GARDEN VEGETABLE CRUDITÉS

Served with Fresh Dill Dip

#### SIGNATURE HOUSE MADE CHIPS

White Truffle Salt and Wisconsin Parmesan Cheese

#### SPREADS AND BREADS

#### **CHEF PREPARED SEASONAL HUMMUS**

with Carrots, Cucumbers, And Pita Bread

# SPINACH AND THREE CHEESE ARTICHOKE DIP

Toasted French Bread

#### TRADITIONAL BRUSCHETTA

with Roasted Tomato, Parmesan Cheese, Fresh Basil and Balsamic Glaze on Toasted French Bread

#### **BAKED BRIE EN CROUTE**

with Apricot and Mango Chutney, and Toasted French Bread

#### TRADITIONAL SMOKED SALMON

Hard Cooked Egg, Onion, Capers, Fresh Dill Cream, Crackers and Toasted French Bread

#### HORS D'OEUVRES

#### **QUANTITY ESTIMATION**

2-4 pieces per person, 30-60 minutes before dinner, cocktail hour 5-6 pieces per person, 1.5-2 hour event, preceding dinner time 8-10 pieces per person, 2-4 hours event, heavy hors d'oeuvres 12-15 pieces per person 4+ hour event, dinner replacement



# PLATED DINNER

All plated dinners served with choice of entrée, choice of salad, choice of dessert, Chef's choice of vegetable, rolls and butter, coffee and hot tea.

#### SALADS AND SOUPS

#### **MIXED GREENS SALAD**

Mesclun Mixed Greens, Cherry Tomato, Cucumber, Carrot Threads, Croutons, and Choice of Dressing

#### **CHOPPED SALAD**

Chopped Romaine, Iceberg, and Mixed Greens Tossed with Toasted Walnuts, Double Smoked Bacon, Vine Ripened Tomato, Cucumber, and Crumbled Wisconsin Gorgonzola Buttermilk Ranch Dressing

**CREAMY CHICKEN**& WILD RICE SOUP

#### **SPINACH SALAD**

Grapefruit, Toasted Almond, Fresh Goat Cheese, and Bacon Lardon Honey Mustard Vinaigrette

#### CAESAR SALAD

Chopped Romaine, Fresh Prepared Garlic Croutons, and Wisconsin Parmesan Cheese Crisps Classic Caesar Dressing

#### **ROASTED TOMATO & BASIL BISQUE**

Basil Bisque, Shaved Parmesan, and Herb Oil

#### **DESSERT**

Select one. Adults and children to receive same dessert.

**TUSCAN TIRAMISU** 

**VANILLA BEAN CHEESECAKE** 

**CHOCOLATE DECADENCE CAKE** 

LAYERED CARROT CAKE

**CHOCOLATE FLOURLESS CAKE** 

**RASPBERRY CHEESECAKE** 

**SEASONAL SORBET** 

See next page for entrée choice.



# PLATED DINNER

### CHOICE OF ENTRÉE

#### 6 oz. GRILLED TOP SIRLOIN

Rosemary Red Wine Jus, Nueske Bacon Potato Hash

#### 6 oz. GRILLED TENDERLOIN

Cabernet Veal Demi, Roasted Garlic Fingerling Potatoes

#### 10 oz. GRILLED RIBEYE

Gorgonzola Demi Cream, Fresh Herb Mashed Potatoes

#### **GARLIC ROASTED PORK LOIN**

Stone Ground Mustard Cream, Herb Roasted Red Potatoes

#### **PAN SEARED AIRLINE CHICKEN BREAST**

Natural Chicken Jus, Roasted Fingerling Potatoes

#### **HERB BAKED WALLEYE**

Vegetable Rice Pilaf, and Lemon Butter Sauce

#### PAN SEARED ATLANTIC SALMON

Vegetable Rice Pilaf, Seasonal Vegetable, and Lemon Butter Sauce

# ROASTED VEGETABLE AND TOMATO RAGOUT

Tomato, Bell Peppers, Baby Kale, Cannellini Beans, Fresh Basil, Rice Pilaf

#### **CURRIED SQUASH**

Summer Squash, Eggplant, Chick Peas, Curry Cream Sauce, Basmati rice

#### **MUSHROOM AND LENTIL PASTA**

Wild Mushrooms, Lentils, Garlic Tomato Sauce, and Penne Pasta

#### **CHILDREN'S MENU**

Ages 10 and under. Includes choice of entrée, fruit cup, French fries, dessert, and milk.

# **CHOICE OF ENTRÉE**

**CHICKEN TENDERS** 

**MACARONI & CHEESE** 

**ALL BEEF HOT DOG** 

**CHEESEBURGER** 

**GRILLED CHEESE** 

All steaks will be cooked to a medium temperature.



# **DINNER BUFFET**

All buffets include coffee and hot tea. Dinner buffets require a minimum of 30 guests.

#### **SHEBOYGAN CLASSIC**

Garden Greens Salad with Shredded Carrot, Cucumber, Vine Ripened Tomato, and Red Onion Buttermilk Ranch and French Dressing House made Coleslaw Warm German Potato Salad Grilled Johnsonville Brats with Bacon Sauerkraut **BBO** Pulled Pork Herb Roasted Chicken Horseradish Mashed Potatoes. and Wild Mushroom Jus Sheboygan Hard Rolls and Brat Buns Bacon Braised Baked Beans Freshly Baked Dinner Rolls and Butter Ketchup and Mustards Pecan and Apple Pie

#### THE MIDWEST

Cobb Salad with Chopped Greens. Diced Turkey, Chopped Bacon, Vine Ripened Tomato, Red Onion, Crumbled Bleu Cheese, Hard Boiled Egg, and Buttermilk Ranch Dressing Grilled Top Sirloin with Port Wine Jus, Horseradish Mashed Potatoes, Green Beans Garlic Rosemary Roasted Pork Loin Roasted Sweet Potatoes. Stone Ground Mustard Cream Sauce Cheese Tortellini with Tomatoes, Baby Spinach, and Parmesan Cream Sauce Bacon Glazed Brussels Sprouts Freshly Baked Dinner Rolls and Butter Chocolate Decadence Cake and New York-Style Cheesecake

#### **SOUTH PIER CLASSIC**

Caesar Salad
Chopped Romaine, Parmesan Cheese, Garlic Croutons,
Creamy Caesar Dressing
Chef Created Vegetable Pasta Salad
Country Dijon Mustard Crusted Pork Loin
Herb Roasted Red Potatoes, Baby Carrots, and Cherry Jus
Herb Roasted Chicken
Smashed Yukon Gold Potatoes and Wild Mushroom Jus
Pan Seared Salmon
Vegetable Rice Pilaf in a Tomato Lemon Butter Sauce
Freshly Baked Dinner Rolls and Butter
Chocolate Flourless Cake, Raspberry Cheesecake



# **DINNER BUFFET**

All buffets include coffee and hot tea. Dinner buffets require a minimum of 30 guests.

#### **CHEF'S BBQ**

Black and Blue Salad Grilled Marinated Flank Steak, Chopped Romaine. Crumbled Bleu Cheese, Vine Ripened Tomato, Shaved Red Onion, and Balsamic Vinaigrette Cowboy Potato Salad Seasoned Ground Beef. Red Potatoes. Chopped Bacon, Red Onion, Celery, and Creamy Buttermilk Ranch Dressing Sprecher Cherry BBQ Pork Ribs Red Wine and Rosemary Braised Short Rib with Roast Garlic Mashed Potatoes, Green Beans Herb Roasted Chicken with Mushroom Cream Sauce. Roasted Yukon Gold Potatoes, and Baby Carrots Herb Butter Sweet Corn Freshly Baked Dinner Rolls and Butter Turtle Cheesecake and Carrot Cake

#### **TASTE OF ITALY**

Caprese Salad Vine Ripened Tomatoes, Fresh Mozzarella, Fresh Basil, and Balsamic Vinaigrette Herb Focaccia with Olive Oil Tuscan Bean and Sweet Italian Sausage Soup Antipasto Chopped Salad Chopped Greens, Marinated Artichokes, Imported Olives, Gorgonzola, Asparagus, Bell Peppers, Pickled Mushrooms, Herb Olive Oil Vinaigrette Pasta Bolognese Beef, Pork, Tomato, Vegetable Ragout, Penne Pasta and Parmesan Cheese Lemon Thyme Roasted Chicken Garlic Roasted Red Potatoes. Herb Chicken Jus Shrimp and Artichoke Cavatappi Tomatoes, White Wine, Garlic, and Parsley Lemon Grilled Asparagus Parmesan Cheese Tiramisu



# LATE NIGHT SNACKS

Served up until 10 pm

#### **NACHO BAR**

Tortilla Chips, Nacho Cheese Sauce Tomatoes, Black Olives, Jalapeños, Sour Cream, Pico De Gallo and Guacamole Seasoned Ground Beef

#### **BUFFALO CHICKEN MEATBALLS**

Buttermilk Ranch

#### S'MORES BAR

Marshmallows - Jumbo Puff'd Chocolate Bars - Traditional Hershey's and Peanut Butter Cups Honey Graham Crackers and Chocolate Chip Cookies Includes Skewers

#### **CHICKEN QUESADILLA**

Pico De Gallo and Sour Cream

#### FRENCH FRY STATION

Regular and Waffle French Fries with Selection of Aioli, Cheese Sauce, Sour Cream, Scallions, and Bacon

> Add Pulled Pork Add Chorizo Chili

#### **BONELESS CHICKEN WINGS**

Buffalo and BBQ Sauce Bleu Cheese and Ranch Dressing Crisp Celery

#### **PIZZA STATION**

16" Homemade Pizzas (Feeds 6 people per pizza)

Cheese

Pepperoni

Sausage

Vegetable Supreme Tomatoes, Black Olives, Green Bell Peppers, Red Onion, and Mushrooms

Three Meat Bacon, pepperoni, and Italian Sausage

Buffalo Chicken Hot sauce, bleu cheese, mozzarella, and red onion

> BBQ Chicken Mozzarella and red onion



# BAR PACKAGES & PRICING

A service fee of \$100 per bartender will be applied for the First 4 hours of service. We will be happy to waive the \$100 bartending charge if a minimum of \$500 in beverage sales per bartender is met. Subject to tax and gratuity.

#### **BAR PACKAGES**

#### **HOUSE LEVEL**

Charged per person for the first two hours. Thereafter, \$ per person, per additional hour

#### **PREMIUM LEVEL**

Charged per person for the first two hours. Thereafter, \$ per person, per additional hour

#### **PRESTIGE LEVEL**

Charged per person for the first two hours. Thereafter, \$ per person, per additional hour

When House level is chosen, any brand selected above will be priced per consumption and added to selection.

#### **HOSTED BAR & CASH BAR PRICING**

House Level WINE

Premium Level By Selection
Glass

Prestige Level Bottle

Domestic Bottled Beer

CHAMPAGNE

By Selection

Import Bottled Beer Bottle

Craft Bottled Beer PROSECCO

Can or Glass of Soda

Glass

Bottle

Bottled Water

(Domestic, Import and Craft available on all three levels)

½ Barrel of Domestic Beer

We will work with you

1/2 Barrel of Import Beer to create a signature drink



# **BEVERAGE LEVELS**

LIQUOR	<b>HOUSE</b> Vodka	PREMIUM Titos Absolut Absolut Raspberry	PRESTIGE Grey Goose Belvedere Kettle One
	Rum	Captin Morgan Bacardi Bacardi Limon Malibu	Myers Dark Rum
	Gin	Tanqueray	Hendrick's Gin Bombay Sapphire
	Tequila	Jose Cuervo Gold	Patron Silver Don Julio
	Whiskey	Seagram's 7 Canadian Club Southern Comfort	Crown Royal Gentlemen Jack Jameson
	Bourbon Whiskey	Jack Daniels Jim Beam Jim Beam Rye	Bulleit Maker's Mark Knob Creek
	Scotch	Johnny Walker Red Dewar's	Glenlivet Glenfiddich 12
	Brandy	Korbel	Hennessey
LIQUEURS	HOUSE Amaretto Kahlua Assorted Flavored Liqueurs	PREMIUM Midori RumChata	PRESTIGE Bailey Grand Marnier Chamboard
WINES	<b>HOUSE</b> Chardonnay Cabernet	PULL Chardonnay Merlot Cabernet Sauvignon Moscato	BROKEN EARTH Chardonnay Merlot Cabernet Sauvignon Sauvignon Blanc Albarino



# **BANQUET POLICIES**

#### **FUNCTION ROOMS**

The hotel reserves the right to adjust room assignment based upon the actual number guaranteed. Changes in banquet room set-up arrangements within 24 hours will be subject to additional labor charges. Additional room rental may be charged for advance setup/ late tear-down of AV or decorations (more than 3 hours prior to event start time).

#### **OUTDOOR FUNCTIONS**

All outdoor food and beverage service will incur a \$3 per person surcharge. An outdoor set-up fee of \$500, in addition to tent rental, will be charged for all tent events. Group's decision to move indoors based on weather conditions must be made no less than 3 hours prior for non-tented events and 24 hours for tent events. Requests received outside of these time parameters will incur additional labor charges. The hotel reserves the right to make the final decision regarding outdoor functions. Bonfires have an end time of 11 pm per Sheboygan bonfire policy.

#### **MULTIPLE ENTREES**

Attendance of 60 guests or more is required if the group wishes to offer up to three (3) entrée choices (plus a vegetarian option). For attendance of 30-59 guests, two (2) entrée choices may be selected (plus a vegetarian option). For less than 30 guests, please choose one (1) entrée plus a vegetarian option. (1) entrée choice for all kids attending. A \$5 per person surcharge will apply if the group chooses to offer additional entrees over and above these policies. The client must provide entrée cards for each guest specifying entrée choice.

#### **GUARANTEES**

A guarantee of attendance must be received before 3 pm CST, fourteen (14) days prior to the event. If no final guarantee is provided, the contracted estimated attendance will be charged. No reductions in guarantee will be accepted less than fourteen (14) business days prior to the event. All charges will be based upon a guarantee or the actual number of attendees, whichever is greater.

#### **FOOD AND BEVERAGE**

All food and beverages served at functions must be supplied by the hotel (exception: wedding cakes). The remaining food may not be taken off-premises, under the state food safety regulations. Please note that sales and service of alcoholic beverages are regulated by the State of Wisconsin; therefore, guests are not permitted to bring alcoholic beverages into meeting/event spaces, including outdoor events. Menus and prices are subject to change at any time.

#### **LIABILITY**

Blue Harbor Resort assumes no responsibility for items left in Conference areas. You/your group is responsible for all damage to facilities caused by your group's attendees. All event/wedding decorations must be removed at the event conclusion. A per-day storage charge will apply for all items left overnight in the ballroom. Affixing anything to the walls, floors, or ceilings of event rooms or the Hotel Lobby must have prior approval. Please refer all requests to your Catering Manager.

#### Kindly note the following:

- Table confetti/scatter and/or loose sand are not permitted. You are welcome to use sand in containers.
- Fireworks and or/sparklers are illegal in Sheboygan County.
- Artificial flower petals are not permitted for scattering at outdoor events. Fresh flower petals are acceptable, as they are biodegradable.
- Candles must be enclosed in a glass container.
- On-site floral design must be limited to items that are unable to be constructed before delivery. All requests for separate space for this purpose will incur a daily room rental/cleaning fee.
- A 24% taxable service charge and 5.5% state tax are added to all food, beverage, AV, and other services.