

## Surfside Day Package: \$40 Per Guest

### Surfside Continental Breakfast Options

Includes Coffee, Fresh Juices & Assorted Teas

#### Great Start

- ◆ Fresh Fruit Salad
- ◆ Muffins & Scones
- ◆ Coho Granola
- ◆ Yogurt
- ◆ Butter, Honey & Preserves

#### Sun Rise

- ◆ Assorted Fresh Juices
- ◆ Whole Fruit
- ◆ English Muffin Breakfast Sandwiches
- ◆ Ham, Egg & Swiss
- ◆ Egg & Cheddar
- ◆ Warm Oatmeal
- ◆ Brown Sugar, Dried Fruits, Cinnamon Sugar

#### The Euro Start

- ◆ Assorted Fresh Juices
- ◆ Fresh Fruit Salad
- ◆ Croissants, Danish, Fruit Strudel
- ◆ Cheese Blintz with Strawberry preserves
- ◆ Butter, Honey & Preserves

#### The North Woods

- ◆ Assorted Fresh Juices
- ◆ Whole Fruit
- ◆ North Woods Egg Bake
- ◆ Home Fries with Peppers & Onions
- ◆ Buttermilk Biscuits
- ◆ Butter, Honey & Preserves

### Surfside Afternoon Break Options

Includes Coffee, Soda & Assorted Teas

#### Day Break

- ◆ Trail Mix
- ◆ Popcorn
- ◆ Pretzels

#### Cookies & Milk Break

- ◆ Fresh Baked Cookies, Brownies & Bars
- ◆ Ice Cold Milk

#### Pretzel Break

- ◆ Soft Pretzels
- ◆ Cheddar Cheese Sauce & Hot Mustard

#### Chips & Salsa Break

- ◆ Tri Color Tortillas
- ◆ Salsa, Guacamole & Chipolte Cheese Sauce

*Availability Subject to Seasonality*

Tax and gratuity are not included, nor are alcoholic beverages. Menu confirmation and head count due no later than 10 days prior to event.

## Surfside Day Package Continued

### Surfside Lunch Buffet Options

Includes Coffee, Soda & Assorted Teas

#### Dagwood Mountain Lunch Buffet

- ◆ Creamy Duck & Wild Rice Soup
- ◆ Sliced Smoked Turkey, Pit Ham & Roast Beef
- ◆ Cheddar, Swiss & Provolone Cheeses
- ◆ Lettuce, Tomatoes & Onions
- ◆ Assorted Breads & Condiments
- ◆ Kettle Chips & Onion Dip
- ◆ A selection of Cookies & Bars

#### All American Lunch Buffet

- ◆ Chef Ed's Meatloaf
- ◆ Roasted Sliced Turkey Breast
- ◆ Herb Roasted Potatoes
- ◆ Seasonal Vegetables
- ◆ Turkey Gravy
- ◆ Mixed Greens with Cucumber, Tomato & Ranch
- ◆ Brownies & Rice Crisp Bars

#### Asian Lunch Buffet

- ◆ Cabbage, Bean Sprout & Cilantro Slaw
- ◆ Fried Rice
- ◆ Veggie Egg Rolls with Sweet Chili Sauce
- ◆ Teriyaki Chicken with Bok Choy
- ◆ Stir Fried Vegetables
- ◆ Fortune Cookies

#### Surfside Wrap Lunch Buffet

- ◆ Chopped Iceberg Salad with Bacon, Tomato, Blue & Ranch
- ◆ Grilled Chicken Wrap
- ◆ Pepper Jack Cheese, Lettuce, Tomato, Bacon
- ◆ Roast Beef and Cheddar Wrap
- ◆ Grilled Onions, Chopped Romaine, Grained Mustard
- ◆ Asian Veggie Wrap
- ◆ Soy Vinaigrette, Crunchy Asian Vegetables
- ◆ Kettle Chips & Onion Dip
- ◆ Fruit Salad

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## Superior Day Package: \$55 Per Guest

### Superior Continental Breakfast Options Includes Coffee, Fresh Juices & Assorted Teas

#### South Western Breakfast

- ◆ Whole Fruit
- ◆ Warm Cinnamon Caramel Rolls
- ◆ Breakfast Wraps-  
Apple Wood Smoked Bacon Egg & Cheddar
- ◆ Turkey Sausage, Peppers & Onions
- ◆ Egg & Cheese
- ◆ Salsa & Sour Cream
- ◆ Home Fried Potatoes

#### Urban Breakfast

- ◆ Whole Fruit
- ◆ Assorted Bagels
- ◆ Butter, Honey, Preserves, Cream Cheese
- ◆ Chef's Selected Quiches
- ◆ Smoked Salmon Display
- ◆ Home Fried Potatoes

#### All American Breakfast

- ◆ Fresh Fruit Salad
- ◆ Buttermilk Biscuits
- ◆ Omelets
- ◆ Ham, Cheese, Pepper & Onion
- ◆ Broccoli & Cheddar
- ◆ Turkey Sausage, Peppers & Onions
- ◆ Egg & Cheese
- ◆ Smothered Hash Browns
- ◆ Butter, Honey & Preserves

*Availability Subject to Seasonality*

### Farm Breakfast

- ◆ Fresh Fruit Salad
- ◆ Muffins & Scones
- ◆ Cheesy Scrambled Eggs
- ◆ Apple Wood Smoked Bacon & Turkey Sausage
- ◆ Home Fried Potatoes
- ◆ Butter, Honey & Preserves

### Superior Afternoon Break Options Includes Coffee, Soda & Tea

#### Pacific Rim Tasting

- ◆ Vegetable Egg Rolls, Wonton Shrimp, Chicken Satay
- ◆ Assorted Dipping Sauces

#### Garden Fresh Vegetable Display

- ◆ Garden fresh vegetables served with spinach dip

#### Artichoke Dip

- ◆ Artichoke hearts, red bell peppers,  
baby spinach, cheddar cheese
- ◆ Toasted Pita Bread

#### International & Domestic Cheese Display

- ◆ Display of international & local cheeses with  
assorted fruits & crackers

#### Smoked Provençal Vegetables

- ◆ Feta Cheese, Basil & Crostini

#### Warm Seasonal Fruit Crisp

- ◆ Vanilla Whipped Cream & Fresh Berries

#### Brie Cheese en Croute

- ◆ Brie baked in puff pastry with Fruit Compote

#### Hummus & Vegetables

- ◆ Assorted Vegetables, Cool Yogurt Sauce,
- ◆ Crispy Pita Chips

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## Superior Day Package Continued

### Superior Lunch Buffet Options

Includes Coffee, Soda & Assorted Teas

#### Coho Buffet

- ◆ Chopped Ice Berg Lettuce
- ◆ Bacon, Blue Cheese Dressing & Tomatoes
- ◆ Roasted Tomato Soup
- ◆ Assorted Coho Pizzas
- ◆ Sloppy Joes with Assorted Cheeses
- ◆ Hickory House Smoked Ribs
- ◆ Seasonal Vegetables
- ◆ Wild Rice Pilaf
- ◆ Vanilla Cheese Cake Display
- ◆ Chocolate, Caramel & Fruit Sauces
- ◆ Fresh Fruit & Candied Nuts

#### BBQ Buffet

- ◆ Cole Slaw
- ◆ Baked Beans
- ◆ Smoked & Sliced Tri Tip
- ◆ Grilled BBQ Chicken Breast
- ◆ Mac n' Cheese
- ◆ Steak Fries
- ◆ Warm Corn Bread
- ◆ Watermelon
- ◆ Cookies & Brownies

#### Southwestern Lunch Buffet

- ◆ Tri Color Tortilla Chips & Salsa
- ◆ Mixed Greens with Chipolte Ranch
- ◆ Spanish Rice
- ◆ Refried Beans
- ◆ Grilled Marinated Chicken & Beef
- ◆ Sautéed Peppers & Onions
- ◆ Warm Flour Tortillas
- ◆ Sour Cream, Salsa, Shredded Cheddar, Guacamole
- ◆ Cinnamon Churros

#### Italian Lunch Buffet

- ◆ Antipasto Display
- ◆ Meat Lasagna
- ◆ Penne Pasta Primavera
- ◆ Chicken Parmesan
- ◆ Garlic Bread Sticks
- ◆ Ceasar Salad
- ◆ Tiramisu

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## The Coho Dinner Package: \$32 Per Guest

Included in your Packages are Bread Service, Coffee, Tea, Milk and Soda

### Appetizer Choices (choose two)

- ◆ Endive with Blue Cheese & Candied Pecan
- ◆ Smoked Lake Trout Mousse Saffron Poached Potato
- ◆ Tomato and Fresh Mozzarella Bruschetta
- ◆ Strawberries Stuffed with Goat Cheese
- ◆ Sausage Stuffed Mushroom Caps
- ◆ Spinach and Feta Spanakopita
- ◆ Crispy Won Ton Shrimp with Sweet Chili Sauce
- ◆ Prime Beef Skewers with Horse Radish Cream

### Salad Choices (choose one)

- ◆ Classic Caesar Salad
- ◆ Organic Field Greens, Carrot, Onion, Cucumber & Ranch
- ◆ Ice Berg Lettuce Wedge  
Cool Blue Dressing, Bacon, Tomato & Scallions

### Entrée Choices (choose one)

- ◆ Grilled 8oz Pork Porter House with Cinnamon Roasted Apples  
Herb Roasted Red Potatoes & Seasonal Vegetables
- ◆ Broiled Walleye with Cucumber Tomato Relish  
Local Wild Rice Pilaf & Seasonal Vegetables
- ◆ Blackened 8oz Top Sirloin Steak with Blue Cheese  
Herb Roasted Red Potatoes & Seasonal Vegetables
- ◆ Roasted Bluefin Bay Herring with Cucumber Tomato Relish  
Local Wild Rice Pilaf & Seasonal Vegetables

*Vegetarian option available upon request*

*Multiple Entrées may be chosen for an additional \$3 per guest*

*Availability Subject to Seasonality*

## The Surfside Dinner Package: \$38 Per Guest

Included in your Packages are Bread Service, Coffee, Tea, Milk and Soda

### Appetizer Choices (choose two)

- ◆ Endive with Blue Cheese & Candied Pecan
- ◆ Smoked Lake Trout Mousse Saffron Poached Potato
- ◆ Tomato & Fresh Mozzarella Bruschetta
- ◆ Strawberries Stuffed with Goat Cheese
- ◆ Sausage Stuffed Mushroom Caps
- ◆ Spinach & Feta Spanakopita
- ◆ Crispy Won Ton Shrimp with Sweet Chili Sauce
- ◆ Prime Beef Skewers with Horse Radish Cream

### Salad Choices (choose one)

- ◆ Classic Caesar Salad
- ◆ Organic Field Greens, Carrot, Onion, Cucumber & Ranch
- ◆ Ice Berg Lettuce Wedge  
Cool Blue Dressing, Bacon, Tomato and Scallions

### Entrée Choices (choose one)

- ◆ Grilled 10oz Ribeye Steak with Guinness Green Pepper Corn Sauce  
Herb Roasted Red Potatoes & Seasonal Vegetables
- ◆ Broiled Walleye with Cucumber Tomato Relish  
Local Wild Rice Pilaf & Seasonal Vegetables
- ◆ Pan Roasted Duck Breast with Cranberry Chutney  
Local Wild Rice Pilaf & Seasonal Vegetables
- ◆ Surf n' Turf: Grilled 8oz Top Sirloin & Jumbo Shrimp with Béarnaise  
Herb Roasted Red Potatoes & Seasonal Vegetables

*Vegetarian option available upon request*

*Multiple Entrées may be chosen for an additional \$3 per guest*

*Availability Subject to Seasonality*

## The Temperance Dinner Package: \$48 Per Guest

Included in your Packages are Bread Service, Coffee, Tea, Milk and Soda

### Appetizer Choices (choose two)

- ◆ Endive with Blue Cheese & Candied Pecan
- ◆ Smoked Lake Trout Mousse Saffron Poached Potato
- ◆ Tomato & Fresh Mozzarella Bruschetta
- ◆ Strawberries Stuffed with Goat Cheese
- ◆ Sausage Stuffed Mushroom Caps
- ◆ Spinach & Feta Spanakopita
- ◆ Crispy Won Ton Shrimp with Sweet Chili Sauce
- ◆ Prime Beef Skewers with Horse Radish Cream

### Salad Choices (choose one)

- ◆ Classic Caesar Salad
- ◆ Organic Field Greens, Carrot, Onion, Cucumber and Ranch
- ◆ Ice Berg Lettuce Wedge  
Cool Blue Dressing, Bacon, Tomato and Scallions

### Duet Entrée Choices (choose one)

Served with Seasonal Vegetables and a choice of Herb Roasted Potatoes or Wild Rice Pilaf

- ◆ Grilled Filet Mignon & Walleye  
Guinness Green Pepper Corn Sauce and Cucumber Tomato Relish
- ◆ Roasted Pork Loin & Grilled Salmon  
Cinnamon Roasted Apple Compote and Tarragon Butter
- ◆ Grilled Chicken Breast & Jumbo Shrimp  
Wild Mushroom Champagne Sauce

*Vegetarian option available upon request*

*Availability Subject to Seasonality*