

# Menu Selections



## *Breakfast Selections*

All Breakfasts include Coffee

### *Plated Breakfasts*

#### *Rise & Shine \$6.99*

Scrambled eggs with pancakes, fruit garnish, and your choice of bacon or sausage.

#### *Denver Breakfast \$7.99*

Chunks of tender ham, sautéed onion and green peppers folded into fluffy scrambled eggs. Served with white or wheat toast.

#### *Cinnamon Supreme French Toast \$6.99*

Slices of our cinnamon-infused rolls dipped in egg batter and grilled to a golden brown. Served with warm syrup and fresh fruit garnish.

### *Breakfast Buffets*

#### *The Continental \$4.99*

Assorted pastries  
Assorted muffins  
Juice  
Coffee

#### *The Continental with Fresh Fruit \$5.99*

Assorted pastries  
Assorted muffins  
Seasonal cubed fruit  
Juice  
Coffee

*Buffets require a 25 person minimum*

#### *The Wisconsin Buffet \$9.99*

Farm fresh scrambled eggs, French toast with maple syrup, bacon, breakfast potatoes, and seasonal fresh fruit.

#### *The Heartland Buffet \$11.99*

Farm fresh scrambled eggs, buttermilk pancakes with warm syrup, bacon and sausage, breakfast potatoes, seasonal fresh fruit, assorted yogurts, assorted pastries and muffins.

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## *Luncheon Selections*

All Luncheons include Coffee or Iced Tea

### *Luncheon Sandwiches*

#### *Grilled Chicken and Cheese \$8.99*

Marinated chicken breast served with Cheddar cheese, crisp lettuce, sliced tomatoes and mayonnaise on a fresh roll with red skin potato salad.

#### *French Dip Sandwich \$9.99*

Tender slices of beef on a toasted hoagie roll served with au jus and red skin potato salad.

#### *Soup and Sandwich \$7.99*

Tender turkey and/or ham with lettuce and tomato slices on a fresh roll and a steaming cup of soup d' jour.

#### *Ham & Cheese Sandwich \$6.99*

Honey smoked ham and Swiss cheese served on a fresh roll. Accompanied by seasonal fresh fruit.

#### *Submarine Sandwich \$9.99*

Layers of turkey, ham, and salami, Swiss and Cheddar cheeses, lettuce and tomato served on a hoagie bun and a steaming cup of soup d' jour.

### *Luncheon Salads*

#### *Deluxe Chicken Salad \$8.99*

Grilled marinated chicken strips, served on a bed of crisp lettuce, topped with diced tomatoes, Cheddar Jack cheese, bacon bits and croutons. Served with choice of dressing and fresh breadsticks.

#### *Chef's Salad \$8.49*

Julienne smoked ham, turkey breast, and Swiss and Cheddar cheese, atop fresh assorted greens tomato and croutons. Served with choice of dressing and fresh breadsticks.

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Luncheon Selections

## *Luncheon Selections*

All plated lunches include your choice of tossed garden greens with house dressing and warm rolls with butter

### *Plated Luncheons*

#### *Fettuccini Alfredo \$9.49*

A traditional version of Parmesan cheese, garlic, butter and cream over fettuccine noodles. Served with chicken and vegetables and garnished with seasoned tomatoes.

#### *Lasagna (Vegetarian Option Available) \$8.99*

Three cheeses with meat sauce and fresh herbs layered between lasagna noodles and topped with marinara sauce and Mozzarella cheese. Served with garlic toast.

#### *Pork Medallions Dijon \$10.99*

Two pork medallions grilled with roasted garlic and topped with a succulent Dijon mustard sauce. Served with parsley buttered baby red potatoes and vegetable d' jour.

#### *Chicken Supreme \$10.49*

Oven baked chicken breast topped with mushroom cream sauce, served with parsley buttered baby red potatoes and vegetable d' jour.

### *Luncheon Buffets*

Buffets require a 25 person minimum

#### *Deli Luncheon Buffet \$9.99*

Sliced salami, ham and turkey breast  
American, Swiss and Cheddar cheeses  
Assorted rolls and fresh breads  
Pasta or fruit salad  
Soup d' jour  
Assorted Condiments

#### *Party on the Patio Buffet \$10.99*

Grilled hamburgers or chicken breasts  
Cheeses, onions, lettuce and tomatoes  
Baked beans  
Grandma's potato salad  
Seasonal fresh fruit  
Buns and assorted condiments

#### *Little Italy Buffet \$9.99*

Pasta with meatballs  
Pasta with marinara sauce  
Cheese tortellini  
Antipasto Salad  
Garlic Toast  
Add Chef's choice pizza for an additional \$1.49

#### *The Country Buffet \$9.99*

Oven broasted chicken  
Mashed potatoes and gravy  
Stuffing  
Vegetable d' jour  
Tossed garden greens with assorted dressings  
Fresh baked bread with butter

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## *Dinner Selections*

All plated dinners include your choice of tossed garden greens with house dressing or Caesar salad, coffee and warm rolls with butter

### *Plated Dinners*

#### *Baked Atlantic Salmon \$18.99*

Salmon filet brushed with herb butter and baked until tender. Served with a twice baked potato and steamed fresh vegetables.

#### *New York Strip Steak \$24.99*

Strip steak prepared medium and topped with sautéed mushrooms and onions. Served with a baked potato, sour cream and chives and vegetable d' jour.

#### *Stuffed Chicken Breast \$14.99*

Breast of chicken stuffed with dressing. Served with garlic mashed potatoes, gravy and steamed fresh vegetables.

#### *Roasted Pork Loin \$16.99*

Pork loin served atop Andouille sausage cornbread stuffing, parsley buttered baby red potatoes and vegetable d' jour.

#### *Stuffed Chicken Breast and Baked Ham \$15.99*

Breast of chicken stuffed with bread dressing and baked ham accompanied by a baked potato and vegetable d' jour.

#### *Steak & Shrimp \$24.99*

8 oz. Filet of Tenderloin and skewer of sautéed shrimp. Served with garlic mashed potatoes and vegetable d' jour.

#### *Roast Sirloin of Beef \$15.99*

Sliced beef topped with a red wine mushroom sauce, garlic mashed potatoes and vegetable d' jour.

#### *Bacon Wrapped Filet Mignon \$26.99*

Filet mignon prepared medium and topped with sautéed mushrooms. Served with a baked potato, sour cream and chives and steamed fresh vegetables.

#### *Traditionally Roasted Turkey \$14.99*

Served with sage stuffing, mashed potatoes and gravy, and steamed fresh vegetables.

#### *Hawaiian Ham \$14.99*

Honey glazed ham topped with pineapple and citrus sauce. Served with a cheesy twice baked potato and vegetable d' jour.

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## *Dinner Selections*

All Dinners include Coffee

### *Dinner Buffets*

Buffets require a 25 person minimum

#### *Traditional Dinner Buffet \$12.99*

Choice of two (2) Entrees  
Choice of one (1) Salad  
Choice of one (1) Starch  
Steamed fresh vegetable d' jour  
Dinner rolls and butter

#### *Traditional Dinner Family Style \$14.99*

Choice of two (2) Entrees  
Choice of one (1) Salad  
Choice of one (1) Starch  
Steamed fresh vegetable d' jour  
Dinner rolls and butter

### *Entrée Selections:*

Baked Chicken, Chicken Cordon Bleu, Sliced Roast Beef, Stuffed Chicken Breast, Sirloin Beef Tips, Roast Turkey Breast, Baked Ham, Broasted Chicken, Prime Rib (additional \$5.00 per person)

### *Salad Selections:*

Seven Layer Salad or Tossed Salad with House Dressing

### *Starch Selections:*

Mashed Potatoes & Gravy, Garlic Mashed Potatoes, Baked Potatoes, Parsley Buttered Red Potatoes, Rice Pilaf and Dressing

#### *Harvest Buffet \$17.99*

Pork loin with Andouille sausage corn bread stuffing  
Chicken supreme  
Linguini primavera with shrimp  
Steamed fresh vegetable d' jour  
Garlic Mashed Potatoes  
Tossed garden greens and assorted dressings  
Fresh seasonal fruit  
Creamy broccoli cauliflower salad  
Dinner rolls with butter

#### *Grand Buffet \$19.99*

Carved roast sirloin of beef  
Chicken breast with honey pecan sauce  
Baked Cod in a white wine sauce  
Cheese tortellini  
Parsley buttered baby red potatoes  
Steamed fresh vegetable d' jour  
Caesar Salad  
Dinner rolls and butter

#### *Top of the Town \$29.99*

Chef carved prime rib  
Cornish game hen  
Pork loin medallions Dijon  
Baked salmon  
Parsley buttered baby red potatoes  
Fresh mushroom herb rice

Antipasto salad  
Fresh Boston bib, spinach and radicchio  
salad with assorted dressings  
Fresh seasonal fruit  
Steamed fresh vegetable d' jour  
Dinner rolls and butter

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Dinner Selections

# Appetizer Selections

## Appetizer Selections

### Cold Hors d'oeuvres

	Per Person	Market Price
Jumbo shrimp cocktail	Serves 25	\$49.99
Cheese spreads and crackers	Serves 25	\$39.99
Fresh vegetable tray with ranch dip	Serves 40	\$59.99
Assorted fresh seasonal fruit tray with dip	Serves 40	\$59.99
Deviled eggs	Serves 40	\$59.99
Ham roll-ups	Serves 40	\$69.99
Assorted deluxe canapés	50 Pieces	\$99.99
Smoked salmon and crackers	One Each	Market Price
Domestic cheese and sausage tray with crackers	Serves 40	\$59.99
Spinach dip with cocktail rye	Serves 40	\$49.99

### Hot Hors d'oeuvres

Swedish meatballs	Serves 40	\$69.99
BBQ meatballs	Serves 40	\$69.99
Chicken wings	Serves 40	\$89.99
Oriental egg rolls	50 pieces	\$49.99
Chicken Potstickers	50 pieces	\$49.99
Spinach artichoke dip with pita bread	Serves 40	\$49.99
Chicken and pineapple brochettes	50 pieces	\$79.99
Beef Hibachi	50 pieces	\$99.99
BBQ cocktail sausage	Serves 40	\$59.99
Mini quiche	50 pieces	\$69.99
Bacon wrapped scallops	50 pieces	\$99.99
Bacon wrapped water chestnuts	50 pieces	\$69.99

### Hors d'oeuvre Buffet

#### First Thing's First \$9.99 per person

Deep fried chicken wings, Swedish meatballs, fresh vegetables with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

#### Wisconsin Starter \$11.99 per person

Deep fried chicken wings, barbeque cocktail sausages, Swedish meatballs, deviled eggs, fresh vegetable tray with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

#### Crème de la Crème \$15.99 per person

Chicken & pineapple brochettes, Swedish meatballs, cocktail shrimp, spinach artichoke dip, deviled eggs, fresh vegetable tray with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

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*Desserts*

Specialty Cheesecakes	\$3.99 per person
Tiramisu	\$3.99 per person
Caramel Apple Pie with maple sour cream sauce	\$3.99 per person
Strawberry Shortcake	\$2.99 per person
Carrot Cake	\$2.99 per person
German Chocolate Cake	\$3.99 per person
Lemon poppyseed Cake	\$2.99 per person
Cookies and Cream Pie	\$3.99 per person

*Desserts*

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## *Snacks*

Assorted pastries and muffins	\$13.99 per dozen
Assorted cookies	\$9.99 per dozen
Assorted bars	\$9.99 per dozen
Bagels with cream cheese	\$11.99 per dozen
Dry roasted peanuts	\$8.99 per pound (5-10 people)
Mixed nuts	\$11.99 per pound (5-10 people)
Party mix	\$7.99 per pound (5-10 people)
Trail Mix	\$5.99 per pound (5-10 people)
Pretzels	\$5.99 per pound (5-10 people)
Popcorn	\$4.99 per pound (8-10 people)
Assorted yogurts	\$1.50 per person
Granola Bars	\$.75 per person
Candy Bars	\$1.00 per person
Whole Fruit	\$.50 per person

## *Breaks*

### *Lite & Healthy \$3.99 per person*

Assorted yogurt, granola bars and seasonal assorted fresh fruit tray

### *Fruit & Cheese Display \$4.49 per person*

Seasonal fresh fruit and assorted domestic cheese tray with gourmet breads, crackers and dips

### *Fresh From the Oven \$2.49 per person*

Assorted bars, cookies and ice cold pitchers of milk

### *Variety Tray of Silver Dollar Sandwiches \$15.99 per dozen*

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## Liquors & Beverages

### House Wine

White Zinfandel, Chardonnay, Merlot, Lambrusco  
\$15.99 per bottle

### Draft beer

Half barrel domestic \$175.00

### Spirits

Rails \$2.75-\$4.25  
Calls \$3.25-\$4.75  
Premiums \$3.75-\$5.50  
Top Shelf \$4.00+

### Soft Drinks

Fountain soft drinks \$1.50 per glass  
Bottled soda \$1.75 per bottle  
Bottled water \$1.50 per bottle

### Punch

Fruit punch \$10.00 per gallon  
Rum Punch \$25.00 per gallon  
Champagne Punch \$25.00 per gallon  
Fountain \$50.00 per event

### Champagne

\$14.99 per bottle

### Juice

\$5.00 per carafe

### Coffee

\$25.00 serves 50 cups

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# Room Rental Fees

## *Room Rental Fees*

With a Planned Dinner

### *Dining Room*

Maximum capacity 150 people

Monday - Sunday                      \$500.00 per day

### *Bar Area*

Monday - Sunday                      Ask About Rates

### *Lower Level / Atrium*

Maximum capacity 100 people

Monday - Sunday                      Ask About Rates

## *Rental Equipment*

VCR or DVD Player	\$25.00
CD Player	\$25.00
Projector Screen	\$25.00
LCD Projector	\$100.00
Microphone	No Charge
Karaoke (per hour)	\$50.00

Colored Tablecloths (per table)	\$10.00
Colored Napkins (per table)	\$2.00
Bridal Archway	\$50.00
Beverage Fountain	\$50.00

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## *Contract*

Event Date: \_\_\_\_\_ Employee: \_\_\_\_\_

Date of Contract: \_\_\_\_\_ Type of Event: \_\_\_\_\_

Customer Name: \_\_\_\_\_

Address: \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Phone: \_\_\_\_\_ E-Mail \_\_\_\_\_

Room: \_\_\_\_\_ Estimated # Guests: \_\_\_\_\_ Catered Event w/ Servers? Yes No

### *Food & Beverage Purchase*

A signed copy of the function agreement must be returned to the Sales & Catering office within two weeks of receiving. No food or beverage will be permitted to be brought on property from an outside source by the patron or guests, with the exception of special event cakes made by a licensed bakery. The customer may not take food and beverage purchases made through the Catering Department off the premises for health and safety reasons. Also, for health and safety reasons, a buffet can only be maintained for a maximum of two hours unless an arrangement can be made in advance for food changes. An industry 17% service charge will be assessed to all food and beverage (including any host bar) agreed upon. A 17% service charge will be included for the cash portion of any bar when a request is made to remove tip containers. Any Cash or Host bar not exceeding \$250.00 in sales will be assessed the difference as a bar charge. The catering staff reserves the right to refuse beverage service to any person without legal age verification (21) or anyone who appears intoxicated. Catering services are subject to state and local sales tax as per state statutes.

### *Guarantee & Cancellation*

Adhering to confirmed food service time is essential. Clients delaying food service time assume total liability for quality of food. St. Croix Lanes assumes no responsibility for quality of food if confirmed food service time varies more than 30 minutes. Signed contracts and or Event deposits are your assurance that a space will be reserved for your event. We require a guarantee figure on meals 7 days prior to event. The number will be considered the guarantee and is not subject to reduction. The client is responsible for 100% of the guaranteed count. We will set and prepare for 5% above the guaranteed figure to allow for some extras. All deposits and prepayments are nonrefundable and are applied in whole to charges on the reserved date. In the event a deposit is not made by the specified date the event may be cancelled and prepayments forfeited. Cancellation prior to the event date will result in loss of date.

### *Entertainment*

Musicians and DJ's are booked by the client and are their sole responsibility. Our Catering office will be happy to provide information on entertainment groups. If the volume from the entertainment or public address system disturbs other patrons we reserve the right to lessen the volume. All entertainment must conclude by 1:00 AM.



*Contract*

*Payment*

When reserving space for wedding receptions, dinner meetings and banquets, a valid credit card is required to be held for guarantee of full payment upon completion. Payment is required 7 days prior to a function unless other arrangements have been made with any balance due before departure from the function. All Banquet checks must be signed by the person in charge or a designated representative at the completion of the event. Any discrepancies in counts should be identified and resolved at that time. Groups requesting tax exemptions must submit current acceptable documentation of their tax exempt status prior to scheduled function and payment must be made from a tax exempt account.

*Audio Visual*

St. Croix Lanes will be pleased to assist you with your audio/visual equipment and engineering needs. Please be sure to discuss your needs with our Sales and catering staff well in advance of your function. St. Croix Lanes is not responsible for "burned" CD or DVD failures.

*Security*

St. Croix Lanes does not assume responsibility for damage or loss of equipment, merchandise or articles left unattended in public areas or function rooms. The customer assumes all responsibility for any damage caused to a room by his or her patrons. It is our goal to keep our guests safe.

St. Croix Lanes and Customer agree to the following: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

*In order to guarantee sole use of space please sign and return one copy to St. Croix Lanes.  
Retain one copy for your records. Please refer to terms and conditions.*

Customer Signature \_\_\_\_\_ Date \_\_\_\_\_

Print Customer Name \_\_\_\_\_

Banquet Representative \_\_\_\_\_ Date \_\_\_\_\_

Print Employee Name \_\_\_\_\_

Deposit Amount \_\_\_\_\_

*Contract*

