



THE RIDGE

LAKE GENEVA, WI

— BANQUET MENU —

BREAKFAST

CONTINENTAL & BUFFETS

Includes regular & decaffeinated coffee stations, hot gourmet teas, and chilled juices. Based on one hour service. Asterisk (*) denotes a 15 person minimum.

CLUBHOUSE CONTINENTAL - PER PERSON PRICING

Hard boiled eggs, assorted fruit muffins, make your-own granola & oatmeal bar with dried fruits, mixed nuts, granola, low-fat & Greek yogurt, shredded coconut, almond milk, and 2% & whole milk, and a seasonal sliced fresh fruit tray with berries.

THE EXECUTIVE CONTINENTAL - PER PERSON PRICING

Hard boiled eggs, assorted muffins, chocolate & almond mini croissants, coffee cake, assorted bagels with whipped cream cheese (plain & flavored), smoked salmon, sliced vine ripe tomatoes, capers, red onions, individual yogurt (plain & fruit), and a seasonal sliced fresh fruit tray with berries.

THE WAKE-UP CALL* - PER PERSON PRICING

Scrambled eggs, choice of applewood bacon or sausage links, herb roasted breakfast potatoes, danish, and muffins.

THE RIDGE* - PER PERSON PRICING

Scrambled eggs, applewood bacon, sausage links, herb roasted breakfast potatoes, fresh seasonal sliced fruit, danish, muffins, croissants, butter, and jams.

THE SUNRISE* - PER PERSON PRICING

Scrambled eggs with three cheese blend & chives, egg white & turkey sausage scramble with fresh diced tomatoes & spinach, homestyle potatoes, whole wheat toast, seasoned avocado mash, and a parfait bar.

PLATED & TO-GO

Includes regular & decaffeinated coffee stations and hot gourmet teas. Choice of three or more plated breakfast options additional \$5 per person.

AVOCADO TOAST - PER PERSON PRICING

Seasoned fresh avocado mash, two over easy eggs, and multi-grain toast, with warm coffee cake and fresh seasonal sliced fruit.

SMOKED BRISKET & EGG SKILLET - PER PERSON PRICING

Hickory smoked brisket, hash browns, bell peppers, onions, scrambled eggs, and cheddar cheese with warm coffee cake and fresh seasonal sliced fruit.

FARRO & POACHED EGG BOWL - PER PERSON PRICING

Farro, two poached eggs, roasted sweet potatoes, spinach, and turkey sausage.

RISE & SHINE - PER PERSON PRICING

Scrambled eggs, Applewood bacon OR breakfast links, and hash browns.

COMO QUICHE - PER PERSON PRICING

Black forest ham, caramelized onions, Swiss cheese, spinach, and oven roasted tomato relish.

GARDEN SCRAMBLE - \$PER PERSON PRICING

Egg whites, mushrooms, spinach, asparagus, baby Swiss cheese, fresh herbs, fresh tomato salad, and skillet potatoes.

BOURBON MAPLE FRENCH TOAST - PER PERSON PRICING

Applewood bacon, apple compote, bourbon maple syrup, and butter.

BOXED BREAKFAST - PER PERSON PRICING

Scrambled eggs served on a croissant or an English muffin with cheddar cheese and your choice of ham, hickory smoked bacon or sausage. Served with one piece of fresh fruit, a muffin, and orange juice.

ADD-ON'S, BREAKFAST BARS & ACTION STATIONS

Available only when ordered with a breakfast buffet. Action stations are based on a minimum of 30 guests. Asterisk (*) denotes a chef attendant is required. \$100 per Chef for the station per hour.

AVOCADO TOAST BAR - PER PERSON PRICING

Seasoned fresh avocado mash, multi-grain toast, fresh baked country sourdough, dried tomatoes, arugula, hard boiled eggs, sliced onion, and bacon. *Chef attendant optional.*

SMOOTHIES - PER PERSON PRICING (select three smoothie flavors, +2 for additional)

Very Berry with chia seed, strawberries and banana; Green Machine with kale, spinach, cucumber, pineapple and lime; Nutty Banana with peanut butter, banana, milk, and yogurt, ; Carrot Ginger with carrots, apple, banana, mango, orange juice, ginger, milk and yogurt. *Chef attendant optional.*

COUNTRY EGG & OMELET STATION* - PER PERSON PRICING

Choice of fillings including smoked ham, bacon, onions, mushrooms, green peppers, and Wisconsin cheeses.

BELGIAN WAFFLE BAR - PER PERSON PRICING

Thick malted waffles with a range of toppings including pecans, chocolate chips, fresh berries, whipped cream, whipped butter, and warm syrup.

GRIDDLE BAR - PER PERSON PRICING

Buttermilk pancakes with a range of toppings including chopped bacon, pecans, chocolate chips, fresh berries, whipped cream, whipped butter, and warm syrup.

SANDWICHES OR WRAPS - EACH

Scrambled eggs, cheddar, and your choice of bread and meat.

Bread: croissant, biscuit, English muffin or bagel (+2) | Meat: sausage patty, applewood bacon or black forest ham

WISCONSIN SCRAMBLED EGGS - PER PERSON PRICING

Served with cheddar cheese.

POTATOES O'BRIEN - PER PERSON PRICING

Served with caramelized onions and peppers.

BACON & SAUSAGE - PER PERSON PRICING

EGGS BENEDICT - PER PERSON PRICING

Served on an English muffins with poached eggs, ham and hollandaise sauce.

BISCUITS & GRAVY - PER PERSON PRICING

Buttermilk biscuits and sausage gravy.

MEETING BREAKS

SWEET & SAVORY SNACKS

Meeting Breaks are portioned to serve as a snack during a meeting, and are not adequate to be served as a meal. Based on 30-min service.

SNACK TIME - PER PERSON PRICING

Potato chips, French onion dip, tortilla chips, and salsa.

THE BALL PARK - PER PERSON PRICING

Fresh popcorn, caramel corn, shell-on peanuts, and tortilla chips with salsa & sliced jalapeños.

SWEET STREET - PER PERSON PRICING

Fresh baked chocolate chunk cookies, fresh seasonal sliced fruit & berries, and assorted candy bars (one per person).

WISCONSIN'S FINEST - PER PERSON PRICING

Assorted artisan Wisconsin cheeses & cured meats with pickled vegetables, seasonal jam, candied nuts, grilled baguette, vegetable crudité, with buttermilk ranch and sundried tomato hummus.

THE WARM-UP - PER PERSON PRICING

Freshly baked cookies and coffee station with regular & decaffeinated coffee, flavored creamers, gourmet teas, almond milk, 2% & whole milk, and chocolate & strawberry syrup.

SWEET TOOTH - PER PERSON PRICING

Assorted cookies, fudge brownies, and dessert bars.

SWEET & SALTY - PER PERSON PRICING

Cheddar cheese, sea salt & caramel popcorn, assorted candied nuts, build-your-own trail mix, and Milwaukee pretzel sticks with New Glarus honey whole grain mustard dipping sauce.

NORTH SIDER - PER PERSON PRICING

Mini hot dogs with Chicago style accompaniments, Wisconsin beer brats with pretzel buns, sauerkraut and whole grain honey mustard, house-made cracker jack, fresh fried tortilla chips with queso blanco and pico de gallo, and assorted Wisconsin sodas.

SIESTA NATIONAL - PER PERSON PRICING

Fresh fried tortilla chips, hand-mashed guacamole, chorizo queso dip, roasted corn & black bean salsa, fresh limes, and cinnamon & sugar dusted mini churros with dulce de leche sauce.

TEE TIME - PER PERSON PRICING

Petit tea sandwiches - smoked salmon, cucumber and dill cream cheese on toasted rye, grilled chicken salad slider on Hawaiian roll, deviled egg salad on multigrain, corned beef & cucumber with sauerkraut and horseradish aioli on dark rye, petit scones with lemon clotted cream, and fresh made Arnold Palmers, seasonal infused iced tea and assorted hot teas.

À LA CARTE OPTIONS

SNACKS

Apple fritters, cinnamon rolls & chocolate croissants	per dz.
Bagel assortment	per dozen with cream cheese & jams
Danishes, muffins & breakfast breads	per dozen
Seasonal fresh fruit & berries	per person
Fresh baked cookies & brownies	per dozen
Chip, pretzel and peanut individual bags.....	each
Individual yogurts	each
Candy bar assortment	each
Granola bars.....	each
Trail mix	per pound Dried fruit, granola, and peanuts
Mixed nuts	per pound
Party mix	per pound Chex, pretzel, peanuts, cashew, and cheerios
Whole fruit.....	each Apples, oranges, bananas, and peaches

ALL-DAY BEVERAGE SERVICE

Coffee, water and soda	per person
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BEVERAGES

Regular & decaffeinated coffee	per gallon
Hot chocolate & whipped cream	per gallon
Infused water	per gallon Honeydew, cucumber & mint, watermelon, kiwi & lime, and blueberry, lemon & rosemary
Iced tea	per liter
Lemonade	per liter
Assorted juices	per liter Orange, apple, or cranberry
Assorted hot tea	each
Assorted soft drinks	each
Sprecher root beer	each
Dasani bottled water	each
Bottled juices	each Orange, and apple
Red Bull 12oz.	each
Monster Ultra Zero 16 oz.	each
Powerade	each

LUNCH

LUNCHEON BUFFETS

Includes regular & decaffeinated coffee and gourmet teas. Available from 10am to 3pm and are based on one hour service.

DELI STYLE - PER PERSON PRICING

ENTRÉE

Boar's Head Sandwich Display
Rosemary & sundried tomato ham, mesquite wood smoked roasted turkey breast, London broil top round roast beef, uncured peppered salame, assorted Wisconsin cheeses, lettuce, tomato, Vidalia onion, condiments, Kosher pickles, and assorted breads & rolls

SIDES

Fresh vegetable tray with dip
Dijon style potato salad
Fusilli Italian pasta salad
Heirloom tomato bisque
Kettle chips

DESSERTS

Cookies
Brownies

FAJITA BAR - PER PERSON PRICING

ENTRÉES

Seasoned beef strips
with sour cream, tomato, jalapeños, black olives, green onions, and guacamole
Grilled chicken strips
with green peppers & onions

SIDES

Tortilla soup with crispy tortilla strips
Roasted corn & black bean salad
House-made corn tortilla chips with salsa
Mexican rice with roasted poblano peppers
Warm flour tortillas

DESSERTS

Churros
Mango white chocolate mousse tartlets

TUSCAN PASTA BAR - PER PERSON PRICING

ENTRÉES

Italian meatballs & sausages
Grilled Chicken Primavera with penne
Two pastas du chef with two sauces
Basil Alfredo sauce, marinara or Bolognese
Add grilled chicken \$3 per person
Add jumbo sautéed shrimp \$5 per person

SALAD & STARTERS

Minestrone soup
Caesar salad
with romaine lettuce, Caesar dressing, and house-made croutons
Garlic breadsticks
with virgin olive oil & Parmesan cheese

DESSERTS

Mini cheesecakes

ALL AMERICAN - PER PERSON PRICING *minimum of 25 people*

ENTRÉES

All beef hot dogs
Half pound grilled beef burgers
with American, provolone & cheddar cheeses
Wisconsin bratwurst
with seasoned sauerkraut, New Glarus honey mustard, and pretzel buns

SIDES

Crisp relish tray & kosher pickles
Creamy coleslaw
American style potato salad
Baked macaroni with parmesan bread crumb
Oven baked beans
Kettle chips

DESSERTS

Apple turnovers
Cherry turnovers

WRAP BUFFET - PER PERSON PRICING

ENTRÉE

Assortment of wraps including Boar's Head mesquite wood smoked roasted turkey breast, Boar's Head rosemary & sundried tomato ham, chicken Caesar, and veggie wraps

SIDES

Potato or pasta salad
Chips

DESSERT

Cookies

SOUP & SALAD BAR - PER PERSON PRICING

ENTRÉES

Soup du jour
Mixed green salad
with bacon, diced ham & turkey, cheddar cheese, red onions, cucumbers, tomatoes, croutons, buttermilk ranch, herb balsamic, vinegar & oil

SIDES

Loaded potato salad
Grilled vegetable pasta salad
Fresh rolls & butter

DESSERT

Dessert bars

PIZZAIOLO - PER PERSON PRICING

ENTRÉES

Assorted house-made pizzas
Baked ziti

SIDES

Classic Caesar salad
Caprese salad
Antipasto
with olives, pepperoncini's, artichokes, salami, provolone
Garlic bread

DESSERT

Mini cannolis

TURF SMOKEHOUSE - PER PERSON PRICING *minimum of 25 people*

ENTRÉES

Sliced smoked brisket
Pulled pork
Smoked sausage
with peppers & onions and assorted rolls

SIDES

Baked macaroni & cheese
with parmesan bread crumb topping
Creamy coleslaw
Roasted jalapeño & cheddar corn bread
with whipped honey butter
Fresh fried tortilla chips
with pico de gallo and fresh limes
Chorizo queso dip
House-made guacamole

DESSERT

Berry cobbler



PLATED LUNCHEONS

Includes: warm rolls & whipped butter, dessert, freshly brewed regular & decaffeinated coffee, gourmet teas, and iced tea.

STARTERS - UPGRADED OPTION, \$3 PER PERSON

Select one starter for your guests

- Wisconsin beer cheese soup
- Loaded baked potato soup
- Roasted butternut squash bisque with port wine reduction, fried sage
- Classic Caesar salad
- House salad

DESSERTS

Select one dessert for your guests

- Carrot cake with cream cheese frosting
- Berry Moscato tiramisu cheesecake
- Flourless chocolate cake with raspberry coulis
- Apple Pie with whipped cream
- Cherry Pie with whipped cream

ENTRÉES

Select two entrées from which your guests may choose one. Third entrée option available for \$5 per person upgrade.

Roasted French Cut Chicken - per person pricing
with rice pilaf, steamed broccoli, and Marsala sauce

Vegetarian Lasagna - per person pricing
with three cheeses, seasonal vegetable, and marinara sauce

Beef Tenderloin Medallions - per person pricing
with wild mushroom risotto and charred asparagus

6oz. Blackened Halibut - per person pricing
with roasted veggies, tomato, capers, red pepper sauce

Pan Seared Salmon - per person pricing
with basil pesto gnocchi and honey & herb petite carrots

Tri-Color Tortellini - per person pricing
with basil Alfredo or marinara

Geneva National Signature Burger - per person pricing
Half pound Wagyu burger topped with applewood smoked bacon, sautéed spinach, Fontina cheese, onion straws, roasted garlic mayonnaise, toasted brioche roll, and Parmesan truffle fries

GN Signature Chicken Salad - per person pricing
Spinach & mixed greens, fresh berries, frosted walnuts, lemon grilled chicken breast, goat cheese, lemon poppyseed vinaigrette

Chicken Caesar Salad - per person pricing
Romaine lettuce topped with strips of grilled chicken breast, tomato, cucumbers, Parmesan, kalamata olives, house-made garlic croutons, and Caesar dressing

ON-TOUR LUNCHEONS

On-tour box lunches are served with Miss Vickie's potato chips, Boar's Head meats, fresh baked cookie or caramel brownie, apple or banana, and bottled water. Available for our groups heading out on the golf courses over meal time, and may be delivered to your meeting room or the cart staging area before tee-off. Any on-tour sandwich can be made into a wrap at not additional cost.

PALMER - PER PERSON PRICING

Boar's Head peppered salami & pepperoni with lettuce, tomato, onion. Pepperhouse gormaise, and picante provolone cheese on jalapeño cheddar roll.

PLAYER - PER PERSON PRICING

Boar's Head rosemary & sundried tomato ham with Vermont mild yellow cheddar, and honey mustard on a corn-dusted kaiser roll.

TREVINO - PER PERSON PRICING

Boar's Head mesquite smoked turkey with three-pepper colby jack cheese, lettuce, tomato, onion, and chipotle mayonnaise on tomato focaccia.

THE BIRDIE - PER PERSON PRICING

Boar's Head London broil roast beef and pastrami with monterey jack cheese, lettuce, tomato, onion, and horseradish cream on a fresh baked French onion roll.

THE FAIRWAY - PER PERSON PRICING

Veggie black bean & avocado wrap with monterey jack cheese, spring mix greens, and chipotle mayonnaise.

HORS D'OEUVRES

HORS D'OEUVRES PACKAGES

Enhance your event to your guests' delight with our premier selection of butler-passed hors d'oeuvre packages during your cocktail hour. Based upon one hour of service.

CLASSIC - PER PERSON PRICING

Includes three hors d'oeuvre selections from below.

DELUXE - PER PERSON PRICING

Includes international & Wisconsin cheese display, vegetable crudité platter, and five hors d'oeuvre selections from below.

PREMIUM - PER PERSON PRICING

Includes international & Wisconsin cheese display, vegetable crudité platter, and six hors d'oeuvres selections from below.

HOT HORS D'OEUVRES

To enhance your event, consider offering your guests a selection of hors d'oeuvres during your cocktail hour. Hors d'oeuvres are priced per 50 pieces, and include butler-passed service.

- Spinach stuffed mushrooms
with creamed spinach, button mushroom, Provolone
- Chicken satay
with rosemary and sweet chili sauce
- Beef Satay
with house-made chimichurri
- Spinach spanakopita
- Lamb lollipop
with herb chimichurri
- Shrimp Rumaki
Tender shrimp with bacon
- Meatballs
Swedish, barbecue or marinara
- Chicken quesadilla horn
chicken stuffed mini cornucopia
- Beef en croûte
with horseradish cream

COLD HORS D'OEUVRES

To enhance your event, consider offering your guests a selection of hors d'oeuvres during your cocktail hour. Hors d'oeuvres are priced per 50 pieces, and include butler-passed service.

- Mango curry chicken salad
in a curry cone
- Beef tartare
with capers, shallots, and Dijon on a crostini
- Cheese & sausage skewers
Wisconsin summer sausage and aged cheddar cheese
- Summer bruschetta
with tomato, aged balsamic, Parmesan and fresh basil
- Shrimp cocktail
with lemon and house-made cocktail sauce
- Shaved Beef Tenderloin
with Marsala portobello mushroom, horseradish cream, and fresh chives on a crostini
- Caprese skewers
Tomato, fresh mozzarella and basil pesto
- Citrus marinated AHI tartare
Sweet soy, sesame, green onion on crisp wonton with Wakami salad

STATIONARY HORS D'OEUVRES

- Cured & caved board - per person pricing
Selection of local farmstead Wisconsin cheese, cured artisanal meats, house pickles, fig & shallot jam, honey comb, rosemary lavash, and assorted crackers
- Crudité - per person pricing
Fresh local vegetables, ranch dip, dill dip, and hummus
- Antipasti display - per person pricing
Olives, sport peppers, pickled vegetables, grilled marinated vegetables, and shaved cured meats
- Wisconsin beer cheese dip - per person pricing
Wisconsin beer, aged cheddar, pretzel rods, and tortilla chips

STATIONS

ACTION STATIONS

All selections are served with petite rolls & condiments. A \$100 Chef's fee will be added for each station.

PRIME RIB - PER PERSON PRICING

with stone ground mustard, horseradish sauce, and au jus

BEEF TENDERLOIN - PER PERSON PRICING

with a port wine reduction sauce

24-HR MARINATED SKIRT STEAK - PER PERSON

with cilantro chimichurri sauce

PORK LOIN - PER PERSON PRICING

Sweet tea marinated with a bourbon mustard glaze

MAPLE GLAZED COUNTRY HAM - PER PERSON

with honey mustard sauce

OVEN ROASTED TURKEY - PER PERSON PRICING

with spinach, wild mushrooms, and a cream sauce

BABY LAMB CHOPS - PER PERSON PRICING

Garlic and herb marinated with minted demi glaze

JUMBO SHRIMP - PER PERSON PRICING

with sautéed garlic

RECEPTION STATIONS

ITALIAN PASTA STATION - PER PERSON PRICING

Gnocchi and tri-colored tortellini with extra virgin olive oil, fresh garlic, sun-dried tomatoes, spinach, marinara, pesto, Alfredo, fresh chopped herbs, Parmesan and butter garlic breadsticks.

Add-ons: chicken +5 per person | shrimp +7 per person | meatballs & Italian sausage +3 per person | savory beef tips in red wine gravy +6 per person

GOURMET MACARONI & CHEESE - PER PERSON PRICING

Macaroni with Spotted Cow cheese sauce, smoked bacon, roasted tomatoes, sautéed mushrooms, fresh chopped herbs, Parmesan cheese, bleu cheese, truffle oil, fried leeks, and scallions.

Add-ons: lump crab +10 per person

FRENCH FRY & TATER TOT BAR - PER PERSON PRICING

Smoked bacon, Spotted Cow cheese sauce, jalapeño ranch dressing, sriracha ketchup, truffle oil, sour cream and scallions.

LATE NIGHT PIZZA - EACH

One topping house-made pizza. Options: pepperoni, sausage, bacon, bell pepper, tomato, onion, mushroom, jalapeños. Additional toppings \$1 each.

CHEESEBURGER SLIDERS - (50 PIECES)

Served with ketchup, mustard, lettuce, tomato, onion, and pickles.

BRATWURST SLIDERS - (50 PIECES)

Served with ketchup, mustard, sauerkraut, and onion.

CHICKEN TENDER STATION - (50 PIECES)

Served with choice of three sauces: honey mustard, buffalo, sweet & sour, buttermilk ranch, bourbon barbecue, teriyaki, sriracha aioli or curry ketchup.

NACHO BAR - PER PERSON PRICING

Tortilla chips, seasoned ground beef, onion, lettuce, tomatoes, sour cream, black olives, jalapeños, and cheese sauce.

DINNER

DINNER BUFFETS

Includes regular & decaffeinated coffee, gourmet teas, and iced tea. Available for groups of 25 or more. Based on one hour service.

GENEVA NATIONAL SIGNATURE - PER PERSON PRICING

ENTRÉES | SELECT TWO

- Chef carved marinated flank steak
- Carved roasted turkey breast with apple cranberry glaze
- 24-hour marinated flat iron steak with truffle demi
- Pan seared chicken breast with garlic herb white sauce
- Slow roasted prime rib with au jus and horseradish sauce

Additional \$5 per person to select a third entrée

>>> DESSERTS

- Carrot cake with cream cheese frosting
- Flourless chocolate cake with raspberry coulis

SALADS & STARTERS

- Salad bar
- Mixed greens, diced tomatoes, cucumbers, red onions, shaved carrots, house-made croutons, and ranch & balsamic dressings
- Fresh seasonal fruit & cheese tray
- Cold seafood display
- Shrimp, smoked salmon, snow crab, oyster on the half shell, cocktail sauce, and lemons
- Fresh vegetable & relish crudité tray
- Tri-color Tortellini salad

SIDES

- Loaded masher bar
- Creamy mashed potatoes, smoked bacon, shredded cheese, sour cream, scallions, and butter
- Fresh vegetable du chef
- Long grain wild rice
- Fresh baked La Brea bread with whipped butter

THE VENETIAN - PER PERSON PRICING

ENTRÉES | SELECT TWO

- Spaghetti, sausage & meatball marinara
- Chicken Marsala with wild rice mushrooms, onions in a sweet Marsala sauce
- Potato gnocchi with creamy beef ragu
- Penne with gorgonzola cream sauce, candied pecans, fried sage and balsamic reduction
- Tri-colored tortellini with fresno peppers and Bordelaise sauce

SALADS & STARTERS

- Italian wedding soup
- Antipasto tray with cured meats
- Caprese pesto salad

SIDES

- Summer squash & grilled eggplant with Romesco sauce
- Wild Mushroom Risotto with crisp pork belly and browned butter maitake mushrooms
- Garlic breadsticks with olive oil & Parmesan cheese

>>> DESSERTS

- Tiramisu
- Cannoli
- Fruit tartlets

TEXICAN BEACH BUFFET - PER PERSON PRICING

ENTRÉES | SELECT TWO

- Beef and chicken fajitas with grilled peppers & onions,
- Mahi Mahi fish tacos with cilantro lime vinaigrette and avocado black bean relish
- Chipotle beef barbacoa
- Pork chili verde with Mexican rice

Additional \$5 per person to select a third entrée

>>> DESSERTS

- Churros with cinnamon and sugar, and warm dulce de leche sauce
- Build-your-own shortcakes with fresh berries, whipped cream and strawberry compote

SALAD

- Chopped ice berg wedge with Wisconsin Roth's Kase bleu cheese dressing, sliced red onions, applewood smoked bacon, vine ripe tomatoes

SIDES

- Mexican street corn with Tajin seasoning
- Roasted brussels sprouts with candied bacon
- Jalapeño corn bread
- Watermelon & mint skewers with fresh lime juice and balsamic glaze
- Warm flour tortillas
- Guacamole
- Pico de gallo

TURF BARBECUE - PER PERSON PRICING

ENTRÉES | SELECT THREE

- Applewood smoked pulled pork
- St. Louis ribs
with Kansas City barbecue sauce
- Klement's all beef hot dogs
- Wagyu burgers
with accompaniments and brioche buns
- Johnsonville bratwursts
with sauerkraut and pretzel buns
- Blackened swordfish
with mango salsa
- Slow roasted brisket

Additional \$5 per person to select a fourth entrée

>>> DESSERTS | SELECT ONE

- Mini cheesecakes
- Supersized Tiramisu layered cake
- Apple pie with whipped cream

SALADS & STARTERS

- Crisp relish tray
- Creamy coleslaw
- Mixed garden greens
- Seasonal fruit salad

SIDES

- Baked Idaho spuds
- Cheddar cheese & cornbread muffins
- Corn on the cob
- Vegetable du Chef
- Two alarm chili *(additional \$3 upgrade per person)*
- Brioche buns

WISCONSIN FISH FRY -PER PERSON PRICING

ENTRÉES | SELECT THREE

- Atlantic baked cod
with chardonnay beurre blanc
- Atlantic beer battered fried cod
- Lemon peppered perch fillets
- Southern style catfish
- Fried coconut shrimp +5 per person
- Boiled walleye +6 per person
with lemon dill butter

SALADS & STARTERS

- Full Salad Bar
Mixed green salad, cherry tomatoes, cucumbers, red onions, mushrooms, sliced hard boiled eggs, carrots, red peppers, croutons, and ranch & balsamic dressing
- Warm dinner rolls & whipped butter

SIDES

- Creamy coleslaw
- New England clam chowder
- Potato pancakes
- Hushpuppies
- Corn on the cob
- Vegetable du chef
- Tartar sauce

>>> DESSERTS

- Wisconsin state fair cream puffs
- Chocolate Eclairs with vanilla pastry cream and chocolate ganache



DINNER

THREE-COURSE DINNER

All plated dinners available 5-9pm and include warm rolls & whipped butter, regular decaffeinated coffee, gourmet teas, and iced tea.

STARTERS - SELECT ONE

- Cream of wild mushroom soup
- Roasted tomato bisque
- Wisconsin beer cheese soup
- Herb roasted chicken & wild rice soup
- House salad
 - Mixed greens, shaved carrots, red onions, cucumbers, cherry tomatoes,
 - Champagne herb vinaigrette
- Classic Caesar
 - Romaine lettuce, shaved Parmesan, herb croutons, cherry tomatoes,
 - house-made Caesar dressing
- Orchard salad
 - Mixed greens, dried cranberries, bleu cheese, walnuts, red wine vinaigrette
- Caprese salad
 - with garlic aged balsamic vinaigrette
- Summer squash, red onion, tomato, asparagus & marinara (*vegan*)

STARCH - SELECT ONE

- Mushroom & garlic risotto
- Long grain wild rice
- Mushroom & Roasted Red Pepper Orzo
- Herb roasted red skin potatoes
- Garlic mashed potatoes
- Tri-color tortellini with fresh basil and Parmesan
- Duck fat fingerling potatoes

VEGETABLES - SELECT ONE

- Roasted Brussels sprouts with candied bacon
- French green beans & julienne red peppers
- Grilled asparagus
- Four season medley
- Green bean almondine with cherries
- Roasted broccolini with lemon

ENTRÉES - SELECT TWO | THIRD ENTRÉE +5 PER PERSON

Roasted French cut chicken breast - per person pricing
with garlic shallot cream or Marsala reduction sauce

8oz. filet mignon - - per person pricing
Grilled and finished with chasseur sauce or cognac demi sauce

New York strip steak - - per person pricing
with tri-peppercorn demi glace or Madeira jus

Grilled twin bone-in pork chop - - per person pricing
with bacon marmalade or bourbon mustard sauce

Grilled Norwegian salmon - - per person pricing
Pecan crust with a lemon beurre blanc sauce or sriracha maple glaze

Jumbo shrimp scampi - - per person pricing
with garlic white wine sauce and Capellini pasta

Scallops or shrimp & braised beef short ribs - - per person pricing
Jumbo sea scallops or shrimp and braised beef short ribs with port wine reduction

Lobster ravioli - - per person pricing
with lemon cream sauce, fresh basil

Four cheese ravioli - - per person pricing
with marinara & Parmesan or veal Bolognese (*\$2 upgrade per person*)

Butternut squash ravioli - - per person pricing
with sage cream and sweet & savory vegetable medley (*vegetarian*)

Rice noodle stir fry - - per person pricing
with ginger lime sauce (*vegan*)

DESSERTS - SELECT ONE

- Gourmet carrot cake
 - with cream cheese frosting
- Strawberry shortcake
- Chocolate pecan caramel cheesecake
- New York cheesecake
 - with strawberry preserves

- Flourless chocolate cake
 - with salted caramel sauce and whipped cream
- Traditional pie (apple, cherry, pumpkin or pecan)
 - with whipped cream

COCKTAILS

HOSTED COCKTAIL HOUR

Hosted receptions include unlimited consumption on a per-hour basis.

ONE-HOUR

per person pricing for call brands
per person pricing for premium brands

TWO-HOUR

per person pricing for call brands
per person pricing for premium brands

THREE-HOUR

per person pricing for call brands
per person pricing for premium brands

Add an additional hour for \$5 per person

CALL BRANDS

Wheatley Vodka, Seagram's Gin, Ron Rico Rum, Johnnie Walker Red Label Scotch, Jim Beam Bourbon, Seagram's 7 Crown Whiskey, Christian Brothers Brandy, and Jose Cuervo Tequila. Miller Lite, Coors Light, Bud Light, Imported & Non-alcoholic Beer, Tier-one Wine, and assorted Coke Products.

PREMIUM BRANDS

Tito's Vodka, Tanqueray Gin, Johnnie Walker Black Label Scotch, Makers Mark Bourbon, Jack Daniel's Whiskey, Casamigos Blanco Tequila, Captain Morgan Rum, Bacardi Rum, and Korbel Brandy. Spotted Cow, Miller Lite, Coors Light, Bud Light & Non-alcoholic Beer, Tier-two Wine, and assorted Coke Products.

Brands subject to change.

HOSTED BEER-WINE-SODA HOUR

Hosted receptions include unlimited consumption on a per-hour basis.

ONE-HOUR

per person pricing for call brands or premium brands

TWO-HOUR

per person pricing for call brands or premium brands

THREE-HOUR

per person pricing for call brands or premium brands

Add an additional hour for \$3 per person

DOMESTIC BRANDS

Miller Lite, Coors Light, Miller High Life, Bud Light, Tier-one Wine and assorted Coke Products.

PREMIUM BRANDS

Miller Lite, Coors Light, Miller High Life, Bud Light, Spotted Cow, Heineken, Corona, Tier-two Wine, and assorted Coke Products.

Brands subject to change.

NON-HOSTED BAR

No host bar cocktails are on an individual cash basis. A bartender fee of \$250 per bartender will apply to non-hosted bars.

Call brand cocktail - each

Premium brand cocktail - each

House wine (glass) - each

Domestic beer - each

Premium/craft beer - each

Soft drink - each

Non-alcoholic beer - each

Cordials & cognacs -

Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Kahlua, Disaronno

Amaretto Chambord, Godiva dark chocolate

TIER ONE WINE - PER BOTTLE

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, and Pinot Noir

TIER TWO WINE - PER BOTTLE

Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Pinot Noir

HOUSE CHAMPAGNE - PER BOTTLE

upgrade available - Piper Sonoma

Cash bar prices are subject to change.

AV EQUIPMENT

PACKAGES

Post-It Flip Chart Package

Includes stand, self-adhesive paper and colored markers

LCD Support Package

Includes screen, extension cord, power strip and AV cart

LCD Projector Package

Includes LCD projector, screen, extension cord, power strip, and AV cart

Monitor Package

Includes 57" flat screen monitor, HDMI cable, extension cord, and power strip

Two Speaker Sound System

Includes two speakers with stands, mixer, and cables

INDIVIDUAL ITEMS

Screen

LCD projector

Wireless presenter remote with laser pointer

Extension cord

Power strip

Easels

Post-It flip chart pad (*does not include easel or markers*)

Podium

Podium with microphone

Wireless microphone

Wired microphone

Polycom speaker phone

Meeting Owl Pro (a 360-degree camera, mic, and speaker)

6'x4' Whiteboard with markers

Private, dedicated internet

To begin planning your event, contact the Destination Geneva National Sales & Event Office at 262.245.7000 or groups@gnresort.com.

Taxable 24% service charge and 5.5% sales tax not included in prices. Final guest counts are due 10 days prior to your event. Dietary restrictions can be accommodated with advance notice. Gluten Free options are available for many of our offerings for an additional fee, please speak with your coordinator about our options. Prices valid thru 2022. Updated 05.09.2022.

DESTINATION GENEVA NATIONAL & THE RIDGE HOTEL

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