



Kalahari[®]

RESORTS &
CONVENTIONS

**SANDUSKY, OH
CATERING MENU**



At Kalahari our goal is to provide goods & services beyond expectations. This is more than a tag line or just words on a piece of paper, it is truly our philosophy at Kalahari. We promise the highest quality in everything we offer, from Food and Beverage, to Audio-Visual needs and everything in between.

We feature Culinary Pride at all our resorts. A process in which our award-winning chefs partner with local providers of meats, fruits, and vegetables to create signature menu items. Items that are fresh and delightful to you, our valued guests.

Our team is here to help you customize each and every aspect of your event. We pride ourselves with a team of talented professionals that span the spectrum in hospitality. From Creative to Culinary, we can make your stay here at Kalahari a memory of a lifetime. From the minute your group arrives until the end of your stay with us, we are here to support your event. Let us take your group to a whole new level of experiences that only Kalahari can provide.

I am very proud of our Convention / Group Sales Team at Kalahari, I invite you to come experience all we have to offer. You will not be disappointed. This is a pledge and a promise. We look forward to partnering with you. We are here to tailor service your event, let us know how we can make your event amazing by going beyond expectations. Our team is dedicated to delivering the best experience imaginable.

From my family to yours, a sincere thank you for choosing Kalahari.

Todd Nelson
President / Owner
Kalahari Resorts

A handwritten signature in black ink that reads "Todd Nelson". The signature is fluid and cursive, with a long horizontal stroke at the end.



MEETING PLANNER PACKAGES



MEETING PLANNER PACKAGES

Meeting planner packages are intended to be used during a single day of events. They cannot be split over multiple days. Minimum of 25 guests or a \$1 per person additional charge Applies to all breaks. Price per guest

THE EXECUTIVE PACKAGE - 20

Express Continental Breakfast - One hour service time

Assorted Bakeries, Fruit Juices, Coffee and Tea.

Afternoon Time Out

Choose between "Milk and Cookies", "Bakeshop" or "Health & Happiness" 30 minute Break.

THE MEETING PLANNER PACKAGE - 25

Express Continental Breakfast - One hour service time

Assorted Bakeries, Fruit Juices, Coffee and Tea.

3 Hour Beverage Break

Soft Drinks, Bottled Water, Coffee and Tea

Afternoon Time Out

Choose between "Milk and Cookies", "Bake Shop" or "Hit the Trail" 30 minute Break

THE KALAHARI CORPORATE PACKAGE - 38

Express Continental Breakfast - One hour service time

Assorted bakeries, Fruit Juices, Coffee and Tea.

3 Hour Beverage Break

Soft Drinks, Bottled Water, Coffee and Tea

Choose one Plated Lunch or the Buffet of the Day

(2 entrée buffet maximum)



BREAKFAST

BREAKFAST

All Breakfast Buffet Pricing is Based on One Hour Service Time and Per Guest

CONTINENTAL BREAKFAST BUFFET MENUS

Minimum of 10 guests.

Continental Breakfast - 15

Fruit-Filled Danish, Muffins and Croissants, Butter and Fruit Jams, Fresh Cut Fruit, Hard Boiled Eggs, Orange and Apple Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

BREAKFAST SANDWICH ENHANCEMENTS

Minimum of 10 guests - enhancement to buffet only - choice of 1 and price per person

BLT Sandwich - 7

Roasted Tomato, Sautéed Spinach, Smoked Bacon and Fried Egg

Breakfast Burrito - 7

Sausage, Bacon, Ham, Egg, Jack Cheese, Flour Tortilla, Green Chile Sauce and Sour Cream

The Healthy - 7

Whole Grain English Muffin, Egg White, Turkey Sausage, Spinach, and Tomato

Ciabatta Pizza - 7

Bacon, Tomato, Scrambled Eggs, Wisconsin Cheddar and Mozzarella

ENHANCEMENTS

CHEF PREPARED OMELET STATION - 13

Mushrooms, Onions, Green Peppers, Tomatoes, Ham, Bacon, Spinach, Black Olives, Sour Cream, Salsa, Wisconsin Cheddar, Jack Cheese, Egg Beaters and Egg Whites Available upon request. Minimum 25 guest

Maximum 200 Guests

CREATE YOUR OWN

BREAKFAST BUFFET

Breakfast Buffet includes Fresh Cut Fruit, Muffins, Breakfast Breads and Fruit-Filled Danish, Orange Juice, Apple Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

Minimum of 25 guests.

ENTREES

Select One Entrée 21 or Two Entrée 25

Scrambled Eggs

Scrambled Eggs Benedict

Mediterranean Egg Casserole

(Feta Cheese, Roasted Tomatoes, Spinach and Chorizo Sausage)

Tortilla Egg Scrambled

(Bell Peppers, Onions, Ranchero Sauce, Sour Cream, Tomato, Green Chiles, Jack Cheese and Corn Tortillas)

Egg White Frittata

(Roasted Artichoke, Spinach, Tomatoes, Asparagus, Parmesan Cheese)

Cinnamon Raisin Bread Pudding French Toast

(Warm Maple Syrup and Toasted Almonds)

Deep Dish Blueberry Buttermilk Pancakes

(Warm Maple Syrup)

Ciabatta Pizza

(Bacon, Tomato, Scrambled Eggs, Wisconsin Cheddar and Mozzarella)

MEATS

Select Two

Smoked Bacon

Sausage Patties

Honey Cured Ham

Turkey Sausage Links

Corned Beef Hash

Grilled Canadian Bacon

ACCOMPANIMENTS

Select One

Breakfast Potatoes

Hash Browns

Quinoa Hash Browns

Griddle Sliced Potatoes, Caramelized Onion and Bacon

Roasted Red Bliss Potatoes with Bell Peppers

A LA CARTE BREAKFAST ITEMS

Deep Dish Blueberry Buttermilk Pancakes	4 per guest
Buttermilk Biscuit and Sausage Gravy	4 per guest
Steel Cut Oatmeal; Raisin and Brown Sugar	4 per guest
Cut Fresh Fruit	3 per guest
Cottage Cheese and Fruit	3.75 per guest
Smoked Salmon Display	5 per guest
Strawberry Banana Smoothie	6 per guest
Individual Fruit-Flavored Yogurt	3 each
Cold Cereal and Granola served with Milk	3 each
Hard Boiled Eggs	14.00 per dz
Cinnamon Raisin Bread Pudding French Toast (Warm Maple Syrup)	4 per guest
Chocolate and Marshmallow French Toast	4 per Guest
Cinnamon Rolls	26 per dz
Assorted Donuts	26 per dz
Assorted Muffins	26 per dz
Croissants	26 per dz
Assorted Danish	26 per dz
Bagel and Cream Cheese	26 per dz
Assorted Gluten Free Breakfast Pastries	26 per dz package
Mason Jar Parfait (Greek Yogurt, Berry Compote, House-Made Granola, Raisins, Almonds and Honey)	5.50 per guest
Bacon	4 per guest
Scrambled Eggs	4 per guest
Sausage Patties	4 per guest

BRUNCH MENU - 34

Minimum of 50 guests.

Mixed Green Salad with Cucumber, Tomato and Ranch Dressing, Quinoa and Garbanzo Bean Salad with Olive Oil and Lemon Dressing

Scrambled Eggs with Toppings, Green Onion, Ham, Mushroom, Onion, Tomato, Spinach, Wisconsin Cheddar, Jack Cheese and Jalapeño

Brioche French Toast with Syrup, Smoked Bacon and Griddle Breakfast Potatoes

Chef Carved Top Sirloin with Au Jus and Creamy Horseradish, Citrus Seared Salmon with Rice and Asparagus, Thyme Roasted Chicken with Wild Mushroom Gravy, Green Beans with Sautéed Onion and Toasted Almonds

Fresh Cut Fruit, Cereals with Milk, Muffins, Croissant and Fruit-Filled Danish

Assorted Mini Desserts

Orange and Apple Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

PLATED BREAKFAST

All Plated Breakfasts Served with Orange and Apple Juice,
Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas.
Priced per guest

PLATED BREAKFAST STARTERS

Preset on Table - Choice of 1

Mason Jar Parfait - 7

Greek Yogurt, Berry Compote, House-Made Granola, Raisins,
Almonds and Honey

Macerated Berries and Whipped Mascarpone Cheese - 4.50

Honey Drizzled Fresh Cut Fruit and Berries- 4.50

PLATED BREAKFAST MENU

All American - 19

Scrambled Eggs, Breakfast Potatoes, Smoked Bacon and
Breakfast Pastries

Egg White Frittata - 19

Garlic Roasted Vegetables, Turkey Sausage,
Quinoa Hash Browns and Breakfast Pastries

Deep Dish Blueberry Pancakes - 19

Butter, Syrup and Sausage

White Chocolate and Cranberry French Toast - 19

Butter, Syrup and Sausage



BREAKS



BREAKS

Priced per Guest

SPECIALTY THEME BREAKS

All Breaks are Designed for 30-minutes
Minimum of 25 Guests

BAKE SHOP - 12

Muffins, Sweet Breads, Monkey Bread, Fruit Danish,
Infused Water, Coffee and Hot Tea

MILK & COOKIES - 12

Loaded Cookies, Warm Assorted Cookies, Chocolate and
White Milk, Coffee and Hot Tea

HEALTH AND HAPPINESS - 14

Baked Pita Chips with Sun-Dried Tomato Hummus,
Garlic Lemon Hummus, Celery, Carrot Sticks,
Infused Water, Coffee and Hot Tea

HIT THE TRAIL - 14

Build-Your-Own Trail Mix: Cashews, Almonds, Peanuts,
Chocolate-Covered Pretzels, Granola Clusters, Dried
Cranberries, Raisins, and M&M's, Infused Water,
Coffee and Hot Tea

GOURMET COFFEE - 12

Coffee, Hot Chocolate, Hot Tea and Cold Brew, Syrups,
Whipped Cream, Chocolate Shavings and Assorted Biscotti

A LA CARTE SNACKS

SWEET SNACKS

Warm Cookies - Chocolate Chip, Oatmeal Raisin, Sugar or
Peanut Butter - 24 per Dozen
Sea Salt and Caramel Chocolate Brownies - 28 per Dozen
Assorted Miniature Pastries and Tarts - 30 per Dozen
Cliff Bars - 36 per Dozen
Ice Cream Novelties - 26 per Dozen
Cashew and Peanut Brittle - 24 per Pound
Gluten Friendly Assorted Jelly Bean - 21 per Pound
Chocolate-Covered Almond, Blueberries or
Cherries - 24 per Pound
Rice Crispie Bar - 25 per Dozen
Candy bars - 25 per Dozen
Whole Fruit - 2 per Piece
Granola Bars - 20 per Dozen

SALTY SNACKS

One Pound - Serves Approximately 10 Guests
Pretzels - 10 per Pound
Popcorn (Butter, Caramel or Cheese) - 10 per Pound
Warm Jumbo Soft Pretzels with Cheese Sauce - 4.50 each
Party Mix - 10 per Pound
Mixed Nuts - 15 per Pound

DIPS

One Quart - Serves Approximately 10 guests
Served with Corn Tortilla or Toasted Pita Chips

Cold

Bacon Ranch - 28 per Quart
French Onion Ranch - 26 per Quart
Salsa Fresca - 26 per Quart

Hot

Crab and Spinach - 28 per Quart
Spinach and Artichoke - 26 per Quart
Queso Cheese & Chili - 26 per Quart
Queso Cheese - 26 per Quart

3 HOUR BEVERAGE BREAK - 8

Refreshed for 3 hours

Freshly Brewed Regular, Decaffeinated Coffee,
Hot Teas, Soda and Infused Water

6 HOUR BEVERAGE BREAK - 15

Refreshed for 6 hours

Freshly Brewed Regular, Decaffeinated Coffee,
Hot Teas, Soda and Infused Water

A LA CARTE & BEVERAGES

Freshly Brewed Coffee: Regular or Decaf	45 per Gallon
Flavored Coffees: French Vanilla, Salted Caramel or Hazelnut	48 per Gallon
Hot Chocolate	32 per Gallon
Raspberry Lemonade	29 per Gallon
Assorted Hot Teas	28 per Gallon
Fruit Infused Water	18 per Gallon
Iced Tea	29 per Gallon
White or Chocolate Milk	25 per Gallon
Fruit Juices (Orange, Cranberry or Apple)	34 per Gallon
Assorted Soda	3 (per 12 oz. can)
Red Bull or Sugar Free	4 (per 8.4 oz. can)
Monster Energy	5 (per 16 oz. can)
Bottled Water	3.50 per bottle
Vitamin Water	4 per bottle
Bottled Unsweetened Tea	4 per bottle
Powerade	4 per bottle



LUNCH

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Plated Lunch Entrees Can be Served at Dinner for an Additional \$5 Per Guest

START YOUR EVENT WITH AN ANTIPASTO DISPLAY; SERVED FAMILY-STYLE - 4 per person

Imported and Local Cured Meats, Artisanal Cheeses, Assorted Olives, Pickled Vegetables, Mustard and Accompaniments

ALL PLATED LUNCHEONS INCLUDE

Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas and Iced Tea. Price per guest

COLD ENTRÉES

All Cold Lunch Entrees Can be Changed to a Boxed Lunch for an Additional \$1 Per Guest”

Choice of 1

SALADS- Includes Rolls and Butter

Asian Grilled Chicken - 18

Napa Cabbage, Spinach, Mandarin Orange, Snow Peas, Carrots, Cilantro, Cashews with Ginger Soy Dressing

Blackened Salmon - 19

Cucumber, Mixed Greens, Tomato, Chives and Avocado with Ranch Dressing

Caprese - 18

Ripe Vine Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction, Arugula and Grilled Chicken

SANDWICHES- Includes Potato Chips and Pickle

Turkey on Ciabatta - 18

Swiss Cheese, Arugula, and Sun-dried Tomato Aioli

Grilled Portobello Mushroom on Focaccia - 18

Roasted Vegetable, Boursin Cheese, Spinach, Grilled Red Onion

Shaved Honey Ham- 18

Caramelized Onions, Dijonnaise, Cheddar Cheese, Spinach on Sourdough

All Hot Entrées Include Choice of Soup or Salad, Rolls and Butter

SALADS OR SOUPS Choice of 1

SALADS

Field Greens - Garden Vegetables, Radish and Ranch Dressing

Mixed Greens and Spinach - Feta Cheese, Garlic Roasted Tomato and Citrus Vinaigrette

Caesar - Herb Croutons, Shaved Parmesan Cheese, Caesar Dressing

Baby Kale and Romaine - Bleu Cheese, Walnuts, Roasted Apples and Cider Vinaigrette

SOUPS

Great Lakes Beer Cheese and Smoked Ham

Tomato Florentine - Vegetarian

Grilled Corn Chowder

Chicken and Dumpling

HOT ENTRÉES

Choice of 1

Chicken Kalahari - 21

Sautéed Chicken Breast, Garlic Smashed Red Potato, Roasted Tomato, Parmesan and Artichoke Cream Sauce

Thyme Roasted Chicken Breast - 21

Garlic Mashed Potatoes, Carrots, Roasted Brussel Sprouts and Wild Mushroom Jus

Grilled Flank Steak - 24

Sautéed Gnocchi, Portobello Mushroom, Spinach, Roasted Tomato and Lemon Pesto Sauce

Country Style Braised Beef - 24

Loaded Mashed Potatoes, Roasted Carrots, Caramelized Onions and Cabernet Sauce

Sage Roasted Pork Loin - 22

Sweet Potato Mash, Green Beans, Toasted Pecans, Caramelized Apple with Maple Syrup Reduction

Citrus Crusted Roasted Salmon - 25

Wild Rice, Asparagus, Blistered Tomatoes and Chive Butter Sauce

Cauliflower Steak - 19 (Vegan and Gluten Friendly)

Sun-Dried Tomato, Olives, Arugula and Quinoa Hash

Three Cheese Ravioli 19 (Vegetarian)

Creamed Spinch, Artichoke and Bell Peppers

PLATED DESSERT SELECTIONS

New York Cheesecake - 5

Graham Crust, Mixed Berries

Carrot Cake - 5

Cream Cheese Icing, Vanilla Bean Sauce

Pecan Pie - 5

Caramelized Custard, Caramel Cream

Chocolate Mousse Bombe - 5

Ganache, Chocolate Sauce

Angel Food Cake - 5

Seasonal Berries, Chantilly Cream

LUNCH BUFFETS

All Lunch Buffet Pricing is Based on a One and Half-Hour Service Time and is Offered from 11:00 am - 3:00 pm. Choose Buffet of the Day - 22 Choose any other buffet - 25 Minimum of 25 Guests - price per guest. Buffets include Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Tea

TWO ENTRÉE MONDAY

Roasted Red Pepper Bisque with Basil Pesto Crostini
Garden Green Salad with Ranch and Italian.
Green Beans, Carrots, and Onions
Rosemary New Potatoes
Roasted Pork Loin, Honey Thyme Glaze
Herb Roasted Chicken, Natural Jus
Rolls and Butter

Dessert

Pineapple Upside Down Cake Mason Jar

Buffet Enhancers

Add one - 5 Add two - 8

Baked Haddock with Artichoke, Spinach and Capers
Grilled Flank Steak with Sun-dried Tomatoes and Olives
Italian Sausage with Cavatappi Pasta and Lemon

FAJITA FIESTA TUESDAY

Corn Tortilla Soup
Black Bean Salad, Lettuce, Mango, Jicama, Cilantro and Lime Vinaigrette
Charred Vegetables-Squash, Onions, Peppers,
Fire Roasted Tomato Spanish Rice
Braised Chipotle Chicken
Slow Roasted Shredded Beef Barbacoa with Pickled Onions
Flour Tortillas, Jalapeños, Salsa Verde, Shredded Jack Cheese, Guacamole, Sour Cream and Tortilla Chips

Dessert

Tres Leches

Buffet Enhancers

Add one - 5 Add two - 8

Chili Lime Shrimp
Roast Pork Carnitas
Grilled Portobello & Poblano Peppers
House-made Chili and Toppings

DELI WEDNESDAY

Tomato Basil Soup (Vegetarian)
Garden Greens, Ranch and Italian Dressing
Potato Salad - Green Onion, Bacon, Sour Cream
House-Made Chips
Tuna and Egg Salad
Smoked Ham, Roast Beef, Turkey Breast
Swiss, Cheddar, Provolone
Lettuce, Tomato, Sliced Red Onion, Kosher Pickles
White, Wheat, Rye Bread

Dessert

Assorted Cookies & Brownies

Hot Sandwich Buffet Enhancers

Add one - 5 Add two - 8

BBQ Pulled Pork - Brioche Slider Bun
Grilled Chicken - Lemon Herb Pesto
Ribeye French Dip - Au Jus, Hoagie Roll

OHIO COOKOUT THURSDAY

Garden Salad - Carrots, Radishes, Chives, Ranch and Italian Dressing
Pasta Salad
Coleslaw
Grilled Burgers and Brats
Steak Fries
Lettuce, Tomato, Onion, Pickles
Swiss, American and Wisconsin Cheddar
Hamburger and Hot Dog Buns
Mustard, Ketchup, Mayo

Dessert

Strawberry Shortcake Mason Jar

Buffet Enhancers

Add one - 5 Add two - 8

Garden Burgers
Grilled BBQ Chicken
Jack Daniels Pulled Pork
Walleye Skewers

ITALIAN FRIDAY

Caesar Salad - Herbed Croutons, Shaved Parmesan Cheese,
Caesar Dressing

Pasta Bar

Cheese Ravioli and Penne Pasta

Tomato Pomodoro

House-Made Meatballs

Carbonara - Pancetta, Peas

Broccolini

Garlic Bread Sticks

Dessert

Tiramisu

Buffet Enhancers

Add one - 5 Add two - 8

Chicken Marsala

Shrimp Scampi

Cheese and Pepperoni Pizzas

AFRICAN GETAWAY SUNDAY

Mix Greens, Pickled Cucumber, Tomato, Red Onion Slaw

Spiced Glazed Baby Carrots

Toasted Couscous, Almonds, Apricots, Herbs

Crispy Coconut Chicken, Roasted Pepper Cilantro Sauce

Roasted Pork Loin Harissa

Moroccan Pita Bread

Dessert

Spiced Coffee Bread Pudding

Buffet Enhancers

Add one - 5 Add two - 8

Salmon - Curry, Roasted Onions

Coffee Chili Rubbed Pork Loin

Top Sirloin, Peri Peri (Sweet & Spicy)

BBQ SATURDAY

Mixed Greens - Ranch and Italian Dressing

Southern Style Potato Salad with Crumbled Bacon

Green Bean Casserole

Brown Sugar Baked Beans

BBQ Roasted Chicken Breast and Thighs

Low and Slow Pulled Pork

BBQ Sauces- Bold & Spicy Texas Style, Tangy Mustard and

Vinegar Carolina Style

Cheddar Skillet Cornbread

Dessert

Seasonal Fruit Crisp- Add Ice Cream - 2

Buffet Enhancers

Add one - 5 Add two - 8

Beer Brats

Popcorn Shrimp, Spicy Remoulade

Grilled Burgers

Buffalo Cauliflower, Bleu Cheese, Celery



RECEPTION

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COLD HORS D'OEUVRES

A - Cold Hors d'oeuvres - 23 per dozen

Deviled Eggs- Bacon & Chives
Chicken Caesar Crostini
Bacon Jam and Parmesan Crostini
Sourdough Tomato Bruschetta
Antipasto Stack (Salami, Mozzarella and Olive)

B - Classic Hors d'oeuvres - 30 per dozen

Prosciutto and Melon Spoon
Smoked Salmon on a Bagel Chip
Bloody Mary Shrimp Shooters
Brie Cheese, Strawberries and Walnuts on Toasted Bread
Crabmeat Deviled Eggs
Prosciutto and Fresh Mozzarella Skewers
Swiss Cheese, Arugula, and Sun-dried Tomato Aioli

C - Premium Cold Hors d'oeuvres - 35 per dozen

Ahi Tuna Poke Chilled Spoon
Beef Tenderloin Crostini with Horseradish
Salmon Tartare Chilled Spoon
Maine Lobster on Black Pepper Brioche
Pate de Foie Gras and Cranberry Relish
Shrimp Salad Cocktail on Cracker

HOT HORS D'OEUVRES

A - Hot Hors d'oeuvres - 25 per dozen

Ginger Vegetable Egg Roll with Spicy Orange Garlic Sauce
Swedish Roasted Meatballs
BBQ Roasted Meatballs
Buffalo Boneless Chicken Wings
Artichoke Florentine Stuffed Mushroom
Chicken and Cheese Quesadilla
Spinach and Feta Cheese Wrapped in Phyllo Dough
Deli Sliders

B - Classic Hors d'oeuvres - 32 per dozen

Tex - Mex Chicken Tortilla Rolls with Chipotle Aioli
Bacon Wrapped Beef and Bleu Cheese with Sun-Dried Tomato
Local Brats in a Blanket
Grilled Pina Colada Chicken Skewer
Tempura Chicken with Sweet and Sour Sauce
Braised Beef Skewer with Cabernet Sauce
Hamburger Sliders
Pulled Pork Sliders
BBQ Bone-In Chicken Wings
Buffalo Bone-In Chicken Wings

C - Premium Hot Hors d'oeuvres - 40 per dozen

Sea Scallop Wrapped in Bacon
Lobster Cake with Spiked Aioli and Slaw
Coconut Shrimp with Orange Sauce
Pit Ribs with Mango Maple Barbeque
Hibachi Strip Steak with Teriyaki Sauce
Thai Chicken Satay with Peanut Sauce

COCKTAIL HOUR APPETIZER RECEPTIONS

Based on one hour of service time. Minimum 35 guests.

TAMBOTI 20 per guest

Pick any 4 Items From Selection A

MARULA 24 per guest

Pick any 4 Items From the Selection A and B

TAMARIND 29 per guest

Pick any 4 Items From Selection A, B or C

RECEPTION DISPLAYS

Artisanal Cheeses and Sausages

Grain Mustard, Sliced Breads, Preserves and Gourmet Crackers
Small 90 (Serves 25 guests) Large 135 (Serves 50 guests)

Vegetable Crudités

Buttermilk Ranch and Hummus
Small 65 (serves 25 guests) Large 95 (Serves 50 guests)

Assortment of Seasonal Fresh Fruit

Honey Yogurt Sauce
Small 90 (Serves 25 guests) Large 150 (Serves 50 guests)

Cold Smoked Salmon

Cream Cheese, Capers, Onions, Chopped Eggs, Bagel
Chips and Crackers
Small 95 (Serves 25 guests) Large 175 (Serves 50 guests)

Jumbo Shrimp Cocktail - 200

Spicy Remoulade and Cocktail Sauce
Price based on 50 pieces

Seafood Raw Bar - Market Price

Shrimp Cocktail, Crab Claws and Oysters on the Half Shell
Served with Cocktail Sauce, Champagne Mignonette,
Lemon, Lime, Tabasco and Saltine Crackers

RECEPTION SPECIALTY STATIONS

Reception Pricing is Based on a One and a Half - Hour Service
Time and Per Guest.
Minimum Order is Two Specialty Stations (Not Including
Dessert Stations)
Minimum of 35 guests

Pasta - 14 Attendant Required

Max 200 Guests
Pasta Selections - Choice of 2
Three Cheese Tortellini, Orecchiette, Penne, Cavatappi
Sauce Selections - Choice of 2
Classic Marinara, Pesto Cream, Alfredo, Bolognese, Vodka
Pomodoro

Toppings

Mushroom, Asparagus, Tomatoes, Bell Peppers, Hickory
Smoked Bacon, Peas

Served with Garlic Bread, Pepper Flakes and Parmesan Cheese
Add Chicken - 4 Add Steak - 5 Add Shrimp - 6

Nacho Grande - 14

Corn Tortilla Chips, Nacho Cheese Sauce, Salsa Verde,
Southwest Chili con Carne, Pico de Gallo, Salsa Roja,
Jack Cheese, Diced Tomatoes, Black Olives, Green Onions,
Sour Cream, Shredded Lettuce
Add Fajita Chicken - 4 Add Fajita Beef - 5 Add Shrimp - 6

Sliders Station - 15 Attendant Required

Slider Selections - Choice of 2
Turkey with Cranberry Slaw, Crab Cakes with Remoulade,
Hamburger with Cheddar, Tomato Jam
Molasses Barbeque Pulled Pork with Slaw and BBQ Chip
House-Made Chips

Bruschetta - 20

Roma Tomatoes, Basil, Marinated Artichoke, Portobello
Mushroom with Fontina Cheese, Shrimp with Garlic,
Assorted Olives

Lettuce Wrap - 17 Attendant Required

Choice of 2: Beef, Chicken, Shrimp, Pork, Tofu
Cucumber Slaw, Napa Cabbage, Green Onion, Pickled Ginger
and Carrots, Peanut Sauce, Sriracha, Soy Sauce

Stir Fry - 15 Attendant Required

Max 200 Guests
Choice of 2: Beef, Chicken, Shrimp, Tofu
Jasmine Rice or Lo Mein Noodles
Asian Sauces: Spicy Sweet Bang-Bang, Sriracha

Toppings

Green Peppers, Red Peppers, Onions, Carrots, Snap Peas,
Bamboo Shoots, Straw Mushrooms, Baby Corn, Broccoli

Mac & Cheese - 17

Classic Mac and Cheese made with Wisconsin Cheddar

Toppings – Choice of 2

Smoked Bacon, Roasted Chicken Breast, Diced Ham,

Toppings

Onion, Tomato, Green Onion, Broccoli, Parmesan, served with
Sriracha, Ranch, Red Pepper Flakes, Chipotle

Add Barbeque Pulled Pork - 5

Add Garlic Shrimp - 6

RECEPTION CARVING STATIONS

Reception Pricing is Based on a One and a Half - Hour Service Time.

Roasted Medium Rare Beef Tenderloin - 375

Approximately 20 servings

Served with Sautéed Mushrooms, Béarnaise Sauce and Rolls

Maple Glazed Bone - In Steamship Ham - 225

Approximately 45 Servings

Served with Rolls and Dijon Mustard,

Slow Roasted Prime Rib of Beef - 350

Approximately 45 servings

Herbs and Sea Salt Crusted, served with Rolls, Au Jus and Horseradish Cream

Sage Roasted Turkey Breast - 120

Approximately 45 servings

Served with Cranberry Mayonnaise and Rolls

Salmon Wellington - 210

Approximately 45 servings

En Croute with Wild Mushrooms and Spinach Served with Dill Cream Sauce

That's How It All Started!

Pizza A La Carte

By the 20" Pizza

Cheese Pizza	31
Margherita Pizza	35
Pepperoni Pizza	33
Barbeque Shrimp Pizza	38
Sausage Pizza	35
Barbeque Chicken Pizza	35
Quad Pizza	36

DESSERT STATIONS

Reception Pricing is Based on a One and a Half - Hour Service Time and Per Guest

Minimum of 35 Guests

Assorted Mini Pastries - 9

Eclairs, Fruit Tartelettes, Flourless Pistachio Tart, Caramel Apple Verrine, Chocolate Raspberry Cake

Grandma's Pie & Cobbler Table - 10

Warm Mix Berry Crumble, Warm Apple Cobbler, Mason Jar Banana Cream Pie, Bourbon Pecan Pie, Oreo® Chocolate Marshmallow Pie

S'mores Bar - 8

Create and Roast Your Own Marshmallows, Hershey's Chocolate, Graham Cracker, Chocolate Chip Cookie

Chocolate Fountain - 8

Strawberries, Marshmallow, Brownies, Donut Hole, Rice Krispie® Treats and Pretzel Sticks with Milk Chocolate

Flambé Desserts Action Station - 9

Cherries Jubilee, Chocolate Sauce With Vanilla Ice Cream (Attendant Required)
Maximum 200 Guests

Kalahari Dessert Extravaganza - 12

Fresh Fruit Tarts, Chocolate Flourless Cake, Milk Chocolate Caramel Mousse, Cheesecake, Key Lime Meringue, Tiramisu



DINNER

DINNER

PLATED DINNER SELECTIONS

All Entrées include Choice of Soup or Salad, Dessert, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea. Priced Per Guest

Family Style

Antipasto - 5

Cured Meats, Artisan Cheese, Assorted Olives, Pickled Vegetables, Mustard

Heirloom Tomato and Burrata Cheese - 9

Arugula, Balsamic Vinegar Reduction

Three Cheese Ravioli - 7

Tomato Sauce, Crispy Basil

Sautéed Lump Crab Cakes - 11

Apple Slaw, Caper Remoulade

Jumbo Shrimp Cocktail - 13

Lemon, Horseradish and Cocktail Sauce

Salads or Soups

Choice of 1

Salads

Field Greens with Garden Vegetables, Radishes and Citrus Herb Vinaigrette

Caesar Salad with Herbed Croutons and Caesar Dressing

Baby Kale, Radishes, Candied Pine Nuts, Goat Cheese and Citrus Vinaigrette

Traditional Wedge Salad with Bacon, Pickled Red Onion, Tomato, Crumbled Bleu Cheese and Buttermilk Ranch

Baby Spinach with Bacon, Walnuts, Aged Wisconsin Cheddar, and Bacon Vinaigrette

Soups

Great Lakes Beer Cheese and Smoked Ham

Tomato Florentine - (Vegetarian)

Lobster Bisque with Sherry "En Croute" Add 4 (Vegetarian)

Mushroom and Truffle Bisque "En Croute" Add 4 (Vegetarian)

Minestrone (Vegetarian)

DINNER ENTRÉES

Choice of 1

Chicken Kalahari - 26

Sautéed Chicken Breast, Garlic Smashed Red Potato, Roasted Tomato, Parmesan and Artichoke Cream Sauce

Pan Seared Chicken Breast - 26

Wilted Spinach, Crisp Prosciutto Ham, Roasted Brussels Sprouts, Parsnip Puree

Stuffed Herb Chicken Breast - 26

Boursin Cheese, Sun-Dried Tomato Stuffing, Garlic Whipped Potatoes, Asparagus, Natural Jus

Roasted Pork Loin - 27

Roasted Potato Hash, Pancetta, Spinach and Oven Dried Tomato, Infused Extra Virgin Olive Oil

Parmesan Crusted Walleye - 28

Green Beans, Blistered Tomato, Wild Rice Pilaf, Lemon Butter Herb Sauce

Pan Seared Salmon - 29

Carrot Puree, Roasted Apple, Green Onion, Roasted Carrots, and Lemon and Thyme Fingerling Potatoes

Chianti Braised Beef Short Ribs - 31

Whipped Potatoes, Roasted Baby Carrots, Spinach, Gremolata, Green Beans

Beef Tenderloin - 39

Onion Bacon Jam, Crispy Shallots, Cabernet Reduction, Roasted Potato Gratin, Green Beans

Slow Roasted Medium Rare Prime Rib - 38

Sea Salt and Thyme Crusted with Au Jus and Horseradish Cream, Baked Potato, Sour Cream and Chives Served with Asparagus

Cauliflower Steak - 24 (Vegan and Gluten Friendly)

Sun-dried Tomato, Olives, Arugula, Quinoa Hash

Grilled Eggplant - 24 (Vegetarian)

Parmesan, Mozzarella, Broccolini, Lemon-Oregano Roasted potatoes, Tomato & Basil sauce

Dinner Duo Entrées

Choice of 1

Roasted Chicken Breast and Seared Salmon - 42

Mushroom Ragout, Seared Salmon, Asparagus, Chive Butter Sauce, Roasted Potato Hash

Braised Short Ribs and Sautéed Shrimp - 41

Braising Reduction, Garlic Butter, Green Beans and Garlic Whipped Potatoes, Blistered Tomato

Beef Tenderloin and Grilled Chicken Breast - 45

Shallot Demi — Glace / Maître D Butter
Broccolini and Rosemary Fingerling Potatoes

PLATED DESSERTS

Choice of 1

Buckeye Bar

Peanut butter crunch layer with peanut butter mousse, dark chocolate mousse and ganache, mix berries sauce

Magarita Cheesecake Parfait

Key lime cheesecake mousse, deep fried flour tortilla chips, berries compote

Delce De Leche Chocolate Cake

Buttermilk chocolate cake, delce de leche and chocolate mousse filling, coffee creme anglaise sauce .

Strawberry Sable Breton Tart

Fresh strawberry, raspberry jam, diplomat cream, vanilla shortbread, berries sauce

Ohio Trio

Buckeye bar, mini fruit tart, mini cheesecake

DINNER BUFFETS

All Dinner Buffet Pricing is Based on a One and a Half - Hour Service Time and Per Guest. Minimum 35 guests. Served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas and Iced Tea

All American

Including Full Salad Bar, Dinner Rolls and Butter, Chef's Choice Vegetable and Dessert
Choice of 2 Entrées and your Choice of Starch 39
Choice of 3 Entrées and your Choice of 2 Starch 44

Poultry

Chicken Kalahari
Roasted Prosciutto Chicken Fontina
Barbecue Bone-In Chicken
Roasted Sliced Turkey

Seafood

Pan Seared Salmon with Herb Sauce
Baked Salmon Teriyaki
Herb Crusted Baked Walleye
Seafood and Shrimp "Cioppino"

Beef

Pot Roast Jardinière
Country Style Braised Boneless Beef Rib with Cabernet Sauce
Grilled Flank Steak with Smothered Onions and Mushrooms

Pork

Roasted Pork Loin with Cranberry and Hazelnut Crumble
Jack Daniel's Barbeque Pit Ribs
Apple Roasted Pit Ham

Vegetarian

Vegetable Stir Fry
Curried Coconut Quinoa with Roasted Cauliflower
Three Cheese Ravioli with Creamed Spinach and Artichoke

Selection of Starches

Sweet Potato Mash
Steamed Jasmine Rice
Sour Cream and Garlic Mashed Potatoes
Scalloped Potatoes
Cavatappi Pasta and Pomodoro

BUFFET MINI DESSERT

Apple Streusel Cheesecake
Chocolate Raspberry Flourless Cake
Seasonal Fruit Tart

Tailgating in Ohio

Available Poolside; grilled by our Culinary Team!
Seasonal and if weather permits - 24 hour weather call
Outside set -up fee 5 per Guest
(35 guests minimum and 250 guests maximum)

Garden Salad, Ranch and Italian Dressing, Pasta Salad,
Creamy Coleslaw, Baked Beans, Steak Fries

Choice of one:

New York Strip - 35
Flat Iron Steak - 31
Rib Eye - 43
Filet Mignon - 48

Dessert

Red Velvet Cup Cakes
Assorted Cookies

Kalahari Pig Roast - 35

75 guest minimum- 250 maximum if poolside
Available Poolside
Seasonal and if weather permits - 24 hour weather call
Outside set -up fee 5

Creamy Lemon Poppy Seed and Cranberry Coleslaw

Garden Salad, Ranch and Italian Dressing

Cucumber and Tomato Salad

Chef Carved Rotisserie Smoked Whole Pig

Honey Dijon Mustard Barbeque Sauce

Macaroni and Cheese

Brown Sugar Baked Beans

Grilled Corn on the Cob

Rolls and Sweet Butter

Dessert

Warm Apple Cobbler
Strawberry Cheesecake

Buffet Enhancement

1 Selection - 5
2 Selections - 8

Popcorn Shrimp, Barbeque Pulled Pork, BBQ Chicken,
Grilled Burgers, Pesto Marinated Salmon,
Great Lakes Beer Brats and Onions

CHILDREN'S MENU

Based on Children 3-12 years of age

Chicken Tenders - 12

Macaroni and Cheese, Carrot Sticks with Ranch Dressing,
Chocolate Chip Cookie, Milk

Mini Corn Dogs - 12

Macaroni and Cheese, Carrot Sticks with Ranch Dressing,
Chocolate Chip Cookie, Milk

Cheeseburger - 12

Tater Tots, Carrot Sticks with Ranch Dressing, Chocolate Chip
Cookie, Milk

Children's Buffet Option - 14 (Minimum 25 Guests)

Chicken Tenders, Mini Corn Dogs, Macaroni and Cheese
Fresh Fruit, Carrot Sticks with Ranch, Chocolate Chip Cookie
and Milk

Children's Dessert Bar - 10 (Minimum 25 Guests)

A Selection of Kids Dessert Favorites



BEVERAGE

BEVERAGE

Unlimited Host- Sponsored Bar

Price per Guest

1 Hour

Beer, Wine, Soda and Bottled Water 13

Resort Brands 17

Premium Brands 22

2 Hours

Beer, Wine, Soda and Bottled Water 19

Resort Brands 26

Premium Brands 33

(After 2 hours, each Additional 30 minutes is 5 per Guest)

Customized Specialty Cocktail 12

Ask your Catering Manager about Personal Cocktails
Made for your Event

Consumption or Cash Bar

Cash bars have a minimum revenue requirement of 300

Host bars have a minimum revenue requirement of 350

Domestic Beer 5

Craft and Imported Beer 6 and up

House Wine 6

Resort Brands Spirits 8 and up

Premium Brands Spirits 9 and up

Soft Drinks 3

Non-Alcoholic Beer 5

Bottled Water 3.50

Juice 3.75

Half Barrel of Beer

Domestic 360

Import 450 and up

Craft 600 and up

Bar Drop Service

Standard Brands 45+per bottle and up

Premium Brands 65+ per bottle and up

Domestic Beer 14 per 6 packs and up

Import Beer 18 per 6 packs and up

Craft Beer 22 per 6 pack and up

Spirits

Resort Brands

Southern Comfort

Makers Mark

Jack Daniels

Seagram's 7

Johnny Walker Red

Korbel

Smirnoff

Captain Morgan White and Spiced

Rum Haven

Tanqueray

Sauza Reposado

Triple Sec

Peach Schnapps

Amaretto

Premium Brands

Johnny Walker Black

Knob Creek

Jack Daniels

Crown Royal

Korbel

Grey Goose,

Captain Morgan Spiced Rum

Malibu

Bacardi Rum

Hendricks Gin

Don Julio Tequila

Cointreau

Amaretto Di Sarrono

Kahlua

Baileys

WINES

Tier One 6 per glass 26 per bottle

Wycliff Brut- Sparkling

Canyon Road - Sauvignon Blanc, Chardonnay,
White Zinfandel, Merlot, Cabernet Sauvignon

Tier Two 7 per glass 29 per bottle

La Marca Prosecco

Fetzer Chardonnay, Cabernet Sauvignon

Bloody Mary Bar 14 per guest per hour

Build your own

Zing Zang Bloody Mary Mix, Pickles, Olives, Lemon, Brussel
Sprouts, Pepperoncini, Celery, Cherry Tomatoes,
Cubed Cheese, Tito's Vodka

Mimosa - Bellini Bar 12 per guest per hour

Sparkling Wine - Strawberry, Mango, Raspberry,
Peach Purees, Orange Juice

Martini Bar 14 per guest per hour

Key Lime Pie, Chocolate Martini, Apple Martini, Cosmopolitan,
Classic Vodka and Gin Martini

Mojito Bar 14 per guest per hour

Don Q Mint Infused Rum, Mango and Strawberry Mojito all
Garnished with Fresh Fruit

MAKE YOUR BAR LOCAL

Commodore Perry IPA 7

Dortmunder Gold Lager 7

Edmund Fitzgerald Porter 7

Eliot Ness Amber Lager 7

Burning River Pale Ale 7

Seasonal 7

Premium Seasonal 7

Going Local Firelands

Ice Wine 76

Cab 35

Chard Barrel Sel 35

Gewurztramin 33

Riesling 33

Pinot Noir 40

Pinot Grigio 33

Riesling Le Vele Rasp 33

Dolcetto 43

BANQUET WINES

Sparkling

Martini & Rossi 32
Moet & Chandon 82
Dom Perignon 225
Chandon 23
St. Julian 19

Chardonnay

A by Acacia 27
Cakebread Cellars 99
Hamilton Russell 65
Kendall Jackson 35
Alexander Valley 33
Leese Fitch 27
Aquinas 45

Other Whites

Lindeman's Moscato 24
PromisQous 29
Relax Riesling 27
Chateau St. Michelle Riesling 29
Ecco Domani Pinot Grigio 27
Pennywise Sauvignon Blanc 27
Rodney Strong Sauvignon Blanc 27
Beringer White Zin 25

Cabernet Sauvignon

Beaulieu Vineyards 45
Louis M. Martini 56
Leese Fitch 27
Stags Leap 115
Dry Creek 42
BR Cohn Silver Label 45
Kendall Jackson 45

Merlot

Francis Coppola 33
Kendall Jackson 45
Sterling 29
Robert Mondavi 48
Murphy Goode 36
Provenance 75

Pinot Noir

Bridlewood 31
Bouchaine 45

Other Reds

Alice White Shiraz 31
Plungerhead Old Vine Zin 37
Trapiche Oak Cask Malbec 27
Chocolate Block 85
Rodney Strong Symmetry 115
Luigi Righetti 45

POLICIES AND PROCEDURES

Guarantee Due Dates

<u>Day of the event</u>	Guarantee is due by 12 noon
Monday, Tuesday, Wednesday	Preceding Friday
Thursday	Preceding Monday
Friday	Preceding Tuesday
Saturday	Preceding Wednesday
Sunday	Preceding Thursday

Meal Counts

Your group will be billed according to either the number of meals actually served, or the number of the guarantee, whichever is greater. If a final guarantee is not submitted by the deadlines outlined above, the higher of the 'agreed' or 'expected' number as it appears on either the contract or the Banquet Event Order will be used for your event.

Service Charge

All food, beverage, audio visual equipment and other services are subject to a taxable 21% service charge and applicable taxes.

Standard Centerpiece and Linen

Plated and buffet dinners include a 10" round mirror and candle on each table if requested. Please consult your Catering Manager about available linen colors and additional centerpieces.

Food and Dietary Restrictions

Kalahari Resort does not permit outside food and beverage to be brought into any function space. All food and beverage served or consumed on the premises must be purchased, prepared and served by Kalahari Resort. Unused banquet food and beverage can not be taken from the function space. At the conclusion of the function such food and beverage becomes the property of Kalahari Resort. Kalahari Resort will be happy to make arrangements for any and all of your ethnic or religious catering needs, additional charges may apply.

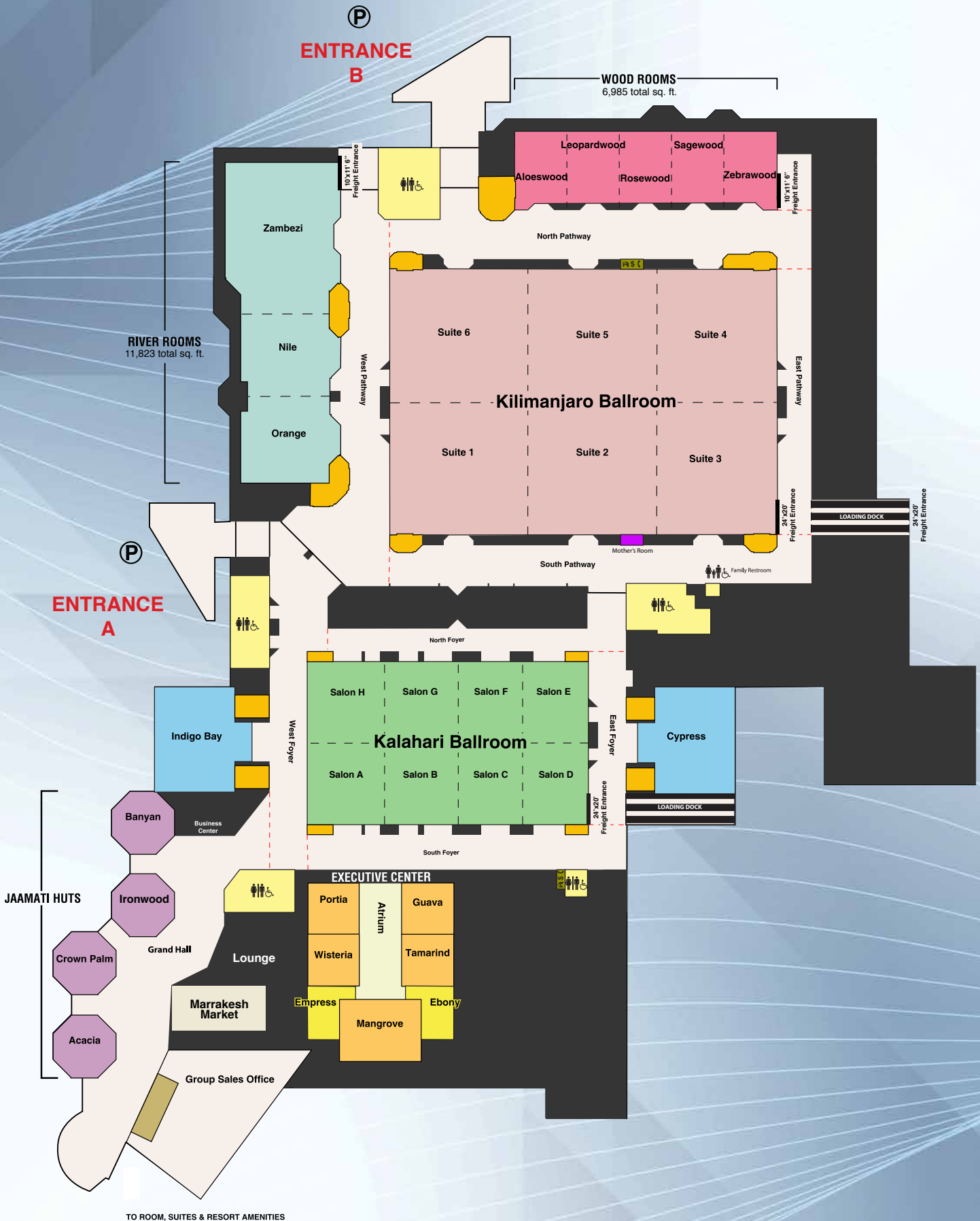
Multi Entrée Fee

Split entrée choices for a group's plated meal are available at \$1 per person charge per split and guarantees for each entrée are required.

Meal Identification

Color coded meal tickets are required for multiple entrée plated functions and will be provided by Kalahari Resort. Groups wishing to use their own meal ticket must have pre-approval of the identification method by Kalahari Resort.

This information is subject to change. Prices contained herein are subject to change without notice. Final prices may be guaranteed for your function 60 days in advance, please see your Catering Manager for details.





Kalahari[®]

**RESORTS &
CONVENTIONS**