



# Kalahari®

## SANDUSKY, OH CATERING MENU





At Kalahari our goal is to provide goods and 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.

A handwritten signature in black ink, reading "Todd Nelson". The signature is fluid and cursive, with a long horizontal stroke extending from the end.

**Todd Nelson**  
**Owner and CEO of Kalahari Resorts & Conventions**





# **BREAKFAST**





# BREAKFAST

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

## CONTINENTAL BREAKFAST BUFFET

Minimum of 10 Guests.

### Continental Breakfast - 22

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

## CREATE YOUR OWN TWO ENTREE BREAKFAST BUFFET - 31

Minimum of 25 Guests.

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

### ENTREES - Select Two

Scrambled Eggs

Egg Scramble with Cheddar Cheese

Mediterranean Egg Frittata  
(Feta Cheese, Roasted Tomatoes, Spinach, Chorizo Sausage and Potato)

Mexican 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)

Brioche French Toast  
(Warm Maple Syrup and Toasted Almonds)

Deep Dish Blueberry Buttermilk Pancakes  
(Warm Maple Syrup)

Biscuits and Gravy

Buttermilk Pancakes  
(Warm Maple Syrup)

S'mores French Toast  
(Warm Maple Syrup)

### MEATS - Select Two

Smoked Bacon

Sausage Patties

Honey Cured Ham

Turkey Sausage Links

Corned Beef Hash

Canadian Bacon

### ACCOMPANIMENTS - Select One

Breakfast Potatoes

Hash Browns

Roasted Red Bliss Potatoes with Bell Peppers,  
Caramelized Onion and Bacon

Hashbrown Casserole

## BUFFET ENHANCEMENTS

### BREAKFAST SANDWICH ENHANCEMENTS

Minimum of 10 Guests. Enhancement to buffet only. Choice of 1 and price per Guest. Can only be added to existing buffet.

### BLT Wrap - 8

Roasted Tomato, Sautéed Spinach, Smoked Bacon and Scrambled Egg

### Breakfast Burrito - 8

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

### The Healthy - 8

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

## CHEF PREPARED OMELET STATION - 15

Add on to a Breakfast Buffet. Minimum 25 Guests. Maximum 200 Guests. Pricing is Based on One Hour Service Time. Attendant Fee \$150 Per Chef/Per Hour. (Minimum of 1 Attendant Required Per 50 Guests)

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





### A LA CARTE BREAKFAST ITEMS

Hot items can only be added to existing buffet.

<b>Deep Dish Blueberry Buttermilk Pancakes</b>	<b>7 per Guest</b>
<b>Buttermilk Biscuit and Sausage Gravy</b>	<b>7 per Guest</b>
<b>Oatmeal</b> Raisin and Brown Sugar	<b>4 per Guest</b>
<b>Cottage Cheese &amp; Fruit</b>	<b>6 per Guest</b>
<b>Smoked Salmon Display</b>	<b>8 per Guest</b>
<b>Individual Fruit-Flavored Yogurt</b>	<b>5 Each</b>
<b>Cold Cereal &amp; Granola Served with Milk</b>	<b>3 Each</b>
<b>Hard Boiled Eggs</b>	<b>16 per Dozen</b>
<b>Brioche French Toast Casserole</b> Warm Maple Syrup	<b>5 per Guest</b>
<b>S'mores French Toast</b>	<b>7 per Guest</b>
<b>Cinnamon Rolls</b>	<b>42 per Dozen</b>
<b>Assorted Donuts</b>	<b>42 per Dozen</b>
<b>Assorted Muffins</b>	<b>42 per Dozen</b>
<b>Croissants</b>	<b>42 per Dozen</b>
<b>Assorted Danish</b>	<b>42 per Dozen</b>
<b>Bagel &amp; Cream Cheese</b>	<b>42 per Dozen</b>
<b>Assorted Gluten Free Breakfast Pastries</b>	<b>42 per Dozen</b>
<b>Mason Jar Parfait</b> Vanilla Yogurt, Berry Compote, Housemade Granola, Raisins, Almonds and Honey	<b>5 per Guest</b>
<b>Bacon</b>	<b>7 per Guest</b>
<b>Scrambled Eggs</b>	<b>7 per Guest</b>
<b>Sausage Patties</b>	<b>7 per Guest</b>
<b>Eggs Benedict</b>	<b>7 per Guest</b>

### BRUNCH MENU - 55

Minimum of 50 Guests.  
Based on One Hour Service Time.

- 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, Sweet Peppers, Cilantro, Salsa, Wisconsin Cheddar, Jack Cheese and Jalapeño
- Brioche French Toast with Syrup, Smoked Bacon and Roasted Red Bliss Potatoes with Bell Peppers, Caramelized Onion and Bacon
- Top Sirloin with Au Jus and Creamy Horseradish, Citrus Seared Salmon with Rice and Asparagus, Thyme Roasted Chicken with Wild Mushroom Sauce, Green Beans with Sautéed Onion and Toasted Almonds
- Fresh Cut Fruit, Granola and Yogurt, Muffins, Croissant and Fruit-Filled Danish
- Assorted Mini Desserts
- Orange or Apple Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas





## **PLATED BREAKFAST**

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

### **All American - 28**

Scrambled Eggs, Breakfast Potatoes, Smoked Bacon and Breakfast Pastries

### **Egg White Frittata - 28**

Roasted Artichoke, Spinach, Tomatoes, Asparagus, Parmesan Cheese

### **Blueberry Deep Dish Pancakes - 28**

Butter, Syrup and Sausage

### **Brioche French Toast - 28**

Sugared Berries, Butter, Syrup and Sausage

### **UPGRADE ANY PLATED BREAKFAST ENTREE TO TWO COURSES WITH THE FOLLOWING 1ST COURSE OPTIONS - 7**

Preset on Table - Choice of 1

### **Mason Jar Parfait**

Greek Yogurt, Berry Compote, Housemade Granola, Raisins, Almonds and Honey

### **Sugared Berries and Whipped Mascarpone Cheese**

### **Honey Drizzled Fresh Cut Fruit and Berries**





# BREAKS





## BREAKS

Priced per Guest.

### SPECIALTY THEME BREAKS

All Breaks are Designed for Half-Hour or One Hour.  
Minimum of 25 Guests. Any Break Listed Can Be Extended  
in 30 Minute Time Periods for **+5 per Guest.**

### SWEET & SALTY SNACKS - 14 OR 19

Kettle Chips, Pretzel Twists, Chex-Mix, Peanut M&Ms®,  
Plain M&Ms®, Assorted Soda and Bottled Water

### MILK & COOKIES - 12 OR 17

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

### HEALTH AND HAPPINESS - 14 OR 19

Baked Pita Chips with Everything Seasoning Hummus and  
Peanut butter Dip, Celery, Carrot Sticks, Infused Water  
(Choice of Lemon Basil, Cucumber Mint, Strawberry Orange,  
or Mixed Berry), Coffee and Hot Tea

### HIT THE TRAIL - 20 OR 25

Build-Your-Own Trail Mix: Sesame Sticks, Almonds,  
Peanuts, Chocolate-Covered Pretzels, Granola Clusters,  
Dried Cranberries, Raisins, and M&M's®, Infused Water  
(Choice of Lemon Basil, Cucumber Mint, Strawberry Orange,  
or Mixed Berry), Coffee and Hot Tea

### MOVIE THEATER SNACK ATTACK - 18 OR 23

Assorted Popcorn (Buttery and Salty, Chocolate Drizzled -  
White and Dark and Cheesy), Assorted Miniature Chocolate  
Bars, Assorted Candies, Assorted Soda and Bottled Water

### CINCO NIÑOS FIESTA - 16 OR 21

Tortilla Chips, Salsa Fresca, Guacamole, Queso, Churros,  
Caramel Dipping Sauce, Water, Coffee, Hot Tea

### UPGRADE ANY BREAK WITH A GOURMET COFFEE STATION - 5

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

## A LA CARTE SNACKS

### SWEET SNACKS

**Warm Cookies** 32 per Dozen  
Chocolate Chip, Oatmeal Raisin,  
Sugar or Peanut Butter

**Sea Salt and Caramel Chocolate Brownies** 42 per Dozen

**Assorted Miniature Pastries and Tarts** 42 per Dozen

**Ice Cream Novelties** 38 per Dozen

**Gluten Friendly Assorted Jelly Beans** 42 per Pound

**Rice Krispy Bar** 32 per Dozen

**Candy Bars** 4 Each

**Whole Fruit** 4 per Piece

**Granola Bars** 4 Each

**Cliff Bars** 5 Each

### SALTY SNACKS

One Pound Serves Approximately 10 Guests.  
\*Minimum Three Pound per Snack.

**Pretzels** 22 per Pound

**Popcorn** 22 per Pound

White and Dark Chocolate Drizzled,  
Buttered, Cheese

**Warm Jumbo Soft Pretzel Bites** 9 Each  
Cheese Sauce

**Chex Mix** 22 per Pound

**Mixed Nuts** 40 per Pound





## DIPS

One Quart Serves Approximately 10 Guests.

### Chilled

Bacon Ranch Dip with Potato Chips **32 per Quart**

French Onion Dip with Potato Chips **32 per Quart**

Salsa Fresca with Corn Tortilla Chips **32 per Quart**

### Hot

Crab and Spinach Dip with Pita Wedges **42 per Quart**

Spinach and Artichoke Dip with Pit Wedges **40 per Quart**

Queso Cheese Dip with Corn Tortilla Chips **40 per Quart**

Queso Cheese and Chili Dip  
with Corn Tortilla Chips **42 per Quart**

## A LA CARTE & BEVERAGES

**Freshly Brewed Coffee** **70 per Gallon**  
Regular or Decaf

**Gourmet Fresh Brewed Coffee** **80 per Gallon**  
Regular or Decaf with Assorted Syrups,  
Whipped Cream, Chocolate Shavings,  
Cinnamon Sticks, Biscotti

**Hot Chocolate** **65 per Gallon**

**Lemonade** **50 per Gallon**

**Assorted Hot Teas** **70 per Gallon**

**Fruit Infused Water** **45 per Gallon**  
Cucumber Mint, Strawberry Orange,  
Mixed Berry, Lemon Basil

**Iced Tea** **50 per Gallon**

**White or Chocolate Milk** **40 per Gallon**

**Fruit Juices** **45 per Gallon**  
Orange, Cranberry, Apple

**Assorted Soda** **4 per 12 oz. Can**

**Red Bull or Sugar Free Red Bull** **5 per 8.4 oz. Can**

**Bottled Water** **4.50 per Bottle**

**Bottled Tea** **4.50 per Bottle**  
Sweetened or Unsweetened

**Gatorade** **4.50 per Bottle**





**LUNCH**





# LUNCH

## ALL PLATED LUNCHEONS INCLUDE

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

### Chicken Kalahari - 32

Sautéed Boneless Chicken Breast, Garlic Smashed Potato, Green Beans, Roasted Tomato, Wilted Spinach, Parmesan and Artichoke Cream Sauce

### Thyme Roasted Boneless Chicken Breast - 32

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

### Grilled Flank Steak - 35

Kalahari Scalloped Potatoes, Baby Spinach, Roasted Tomato and Bordelaise Sauce

### Chianti Braised Short Ribs - 38

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

### New York Pork Chop - 32

Garlic Herb and Apple Brined Pork Chop, Bourbon Glace, Butter Whipped Potatoes, Braised Red Cabbage and Charred Carrots

### Citrus Roasted Salmon - 36

Wild Rice, Asparagus, Blistered Tomatoes, Gremolata and Chive Butter Sauce

### Roasted Tomato Lasagna - 30 (Vegetarian)

Sun Dried Tomato Sofrito, Eggplant, Spinach, Ricotta, Parmesan Cheese, Broccolini and Tomato Ragout

### Three Cheese Ravioli 30 (Vegetarian)

Creamed Spinach, Artichoke and Bell Peppers

## ALL HOT ENTRÉES INCLUDE

Choice of Soup or Salad, Rolls, and Butter

## SALADS

### Shaved Garden Salad

Mixed Greens, Cucumber, Carrot, Radish, Jewel Box Tomatoes and Kalahari Ranch

### Baby Gem Caesar

Herb Croutons, Parmesan Reggiano, Garlic Caesar Dressing

### Baby Iceberg Wedge

Jewel Box Tomatoes, Shaved Red Onions, Chopped Egg, Chipped Blue Cheese, Chopped Bacon, Red Wine Vinaigrette and Danish Blue Cheese Dressing

-OR-

## SOUPS

### Roasted Tomato Soup

### Butternut Squash Bisque

### She Crab Soup +4 per Guest

## DESSERT SELECTIONS

Price per Guest.

### New York Cheesecake - 6

Graham Crust, Cherry Compote

### Carrot Cake - 6

Cream Cheese Icing, Vanilla Bean Sauce

### Pecan Pie - 6

Caramelized Custard, Caramel Cream

### Buckeye Bar - 7

Peanut Butter Mousse with Chocolate Crunch

### Chef's Specialty Seasonal Shortbread - 7

### Family Style Assortment - 10

Assortment of Sea Salt Chocolate Chip Cookies, Brownies, Blondies and Mini Cupcakes



# LUNCH BUFFETS

All Lunch Buffet Pricing is Based on a One and a Half-Hour Service Time and is Offered from 11 am - 3 pm.

Buffets available for Dinner +6 per Guest

## CHOOSE BUFFET OF THE DAY - 34

## CHOOSE ANY BUFFET - 39

Minimum of 25 Guests - Price per Guest  
Buffets include Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, and Iced Tea

### TWO ENTRÉE MONDAY

Red Pepper Bisque

Basil Pesto Croutons

Garden Green Salad  
Ranch and Italian, Green Beans, Carrots, and Onions

Rosemary New Potatoes

Roasted Pork Loin  
Spiced Apple Demi Glace

Herb Roasted Chicken  
Natural Jus

Rolls and Butter

### DESSERT

Apple Crumb Cake

### BUFFET ENHANCERS

Add One - 9 per Guest | Add Two - 8 per Guest  
Pan Roasted Salmon with Lemon, White Wine and Caper Beurre Blanc

Grilled Flank Steak Marinated in Garlic and Herbs, Grilled and Sliced with Smothered Wild Mushrooms and Onions in Red Wine Sauce

Roasted Tilapia with Garlic and Herb Butter, Fresh Lemon, Sea Salt, and Buttered Toasted Panko Breadcrumbs

## FAJITA FIESTA TUESDAY

Corn Tortilla Soup

Black Bean Salad  
Lettuce, Mango, Jicama, Cilantro and Avocado Ranch

Roasted Corn, Mushrooms, Peppers, and Onion

Fire Roasted Tomato Spanish Rice

Fajita Chicken

Slow Roasted Shredded Beef Barbacoa with Pickled Onions

Served with Pickled Onions, Flour Tortillas, Jalapeños, Salsa Verde, Mexican Cheeses, Guacamole, Sour Cream and Tortilla Chips

### DESSERT

Tres Leches

### BUFFET ENHANCERS

Add One - 5 per Guest | Add Two - 8 per Guest  
Chili Lime Shrimp | Grilled Portobello and Poblano Peppers  
House-made Chili and Toppings | Taco Meat  
Roast Pork Carnitas

## WEDNESDAY BBQ

Mixed Greens  
Ranch and Italian Dressing

Southern Style Potato Salad

Green Bean Casserole

Brown Sugar Baked Beans

BBQ Roasted Chicken Breast and Thighs (Boneless)

Low and Slow Pulled Pork

BBQ Sauces  
Classic BBQ Sauce and Carolina Mustard Style Sauce

Cheddar Cornbread Muffin

### DESSERT

Seasonal Fruit Crisp - Add Ice Cream +4 per Guest

### BUFFET ENHANCERS

Add One - 5 per Guest | Add Two - 8 per Guest  
Beer Brats | Veggie Burger | Grilled Burgers  
Buffalo Cauliflower, Blue Cheese, Celery





## A BUFFET FULL OF COMFORT THURSDAY

### Chopped Salad

Romaine and Iceberg, Chopped Tomato, Cucumber, Carrot, Red Onion, Bacon

### Roast Asparagus

Oil Cured Tomatoes Herb and Garlic

### Butter Fingerling Roast Potatoes

### Slow Roast Beef Brisket

Caramelized Onion, Potatoes and Carrots with Brown Tomato Gravy

### Braised Kielbasa and Kraut

Caraway, Mustard Seed, and Apples

### Honey Butter Buttermilk Biscuits

### DESSERT

Warm Cherry Bread Pudding with Bourbon Vanilla Sauce

### BUFFET ENHANCERS

Add One – 5 per Guest

Southern Fried Chicken | Honey Glazed Ham

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## ITALIAN FRIDAY

### Caesar Salad

Herbed Croutons, Shaved Parmesan Cheese, Caesar Dressing

### Pasta Bar

Cheese Ravioli and Penne Pasta

Tomato Pomodoro

Housemade Meatballs

Carbonara - Pancetta, Peas

Broccolini

Garlic Bread Sticks

### DESSERT

Tiramisu

### BUFFET ENHANCERS

Add One – 5 per Guest | Add Two – 8 per Guest

Grilled Chicken | Sautéed Shrimp

Italian Sausage and Peppers

## OHIO COOKOUT SATURDAY

### Garden Salad

Carrots, Radishes, Chives, Ranch and Italian Dressing

### Pasta Salad

### Coleslaw

### Grilled Burgers and Brats

### Macaroni and Cheese

*Served with 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 per Guest | Add Two – 8 per Guest

Garden Burgers | Grilled BBQ Chicken | BBQ Pulled Pork

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## PIZZA AND PASTA BUFFET – SUNDAY

### Mixed Green Salad

Black Olives, Red Onions, Pepperoncini, Croutons, Parmesan and Herb Vinaigrette

### Garlic Breadsticks

### Pepperoni Pizza

### Cheese Pizza

### Penne Pasta

### Marinara Sauce

### DESSERT

Warm Brownie Bake with Caramel Sauce

### BUFFET ENHANCERS

Add One – 5 per Guest | Add Two – 8 per Guest

Ravioli | Roasted Vegetable Medley

Grilled Chicken | Meatballs

Alfredo Sauce **+3 per Guest**





# SMALL MEETING ANY DAY BUFFETS

Maximum 25 Guests.

## SMALL MEETING SOUP AND SALAD BUFFET - 29

Romaine and Mesclun Greens, Baby Spinach, Ranch, Blue Cheese, Herb Vinaigrette, Cucumber, Tomato, Red Onion, Carrot, Croutons, Parmesan and Cheddar Cheeses, Hard Boiled Egg, Chickpeas, Chicken Noodle Soup and Red Pepper Bisque

## SMALL MEETING SOUP AND PRE-MADE SANDWICH BUFFET - 29

Smoked Turkey Sandwich, Roast Beef Sandwich, Veggie Sandwich, Chicken Noodle Soup, Kettle Chips, Garden Salad with Ranch and Italian, Cookies

# BOXED LUNCH - 29

Includes Potato Chips, Pasta Salad, Cookie and Bottled Water. **+\$2 per split per Boxed Lunch**

### Smoked Turkey Sandwich

Smoked Turkey Breast, Applewood Bacon, Sliced Mozzarella, Tomato, Pickle, Pretzel Roll

### Veggie Sandwich Wheat Berry

Creamy Avocado, Sliced Cucumbers, Artichokes, Sun Dried Tomato, Arugula

### Roast Beef Sandwich

Shaved Medium Rare Roast Beef, French Onion Horseradish Spread, Bib Lettuce, Tomato, Muenster Cheese, Brioche Roll

### Smoked Ham Sandwich Rye

Smoked Ham, Boursin Cheese, Swiss, Red Onion, Dijonnaise, Lettuce Tomato

### Chopped Salad

Field Greens and Romaine Mix, Roma Tomato, Cucumber, Shredded Carrot, Red Onion, Bell Peppers and Creamy Italian Vinaigrette, with a Dinner Roll

### Italian Wrap

Thin Sliced ham, Capicola and Salami with Provolone Cheese, Romaine, Tomato, Onion, Banana Peppers, Italian Dressing

### Chicken Caesar Wrap

Romaine Lettuce, Grilled Garlic and Herb Chicken Breast, Diced Tomato, Caesar Dressing, Parmesan Cheese

## GOURMET BOXED LUNCHES

### Tuscan Lemon Pesto Grilled Chicken +3 per Guest

Ciabatta Roll, Provolone, Basil Lemon Pesto, Green Leaf Lettuce, Tomato

### Sliced Beef Shoulder Tenderloin +6 per Guest

Herb Rubbed, Char Grilled, A1 and Green Onion Mayo, Roasted Tomato, Leafy Greens, Wisconsin Cheddar

### Grilled Vegetable Wrap +2 per Guest

Herb Cream Cheese, Grilled Asparagus, Portobello Mushrooms, Tomato, Red Pepper, Red Onion





## RECEPTION





# RECEPTION

All items are stationed \$1.50 per Piece  
for Butler Passed Service.

## COLD HORS D'OEUVRES

<b>Antipasto Stack</b>	5
Salami, Mozzarella, Olive, Tomato, and Balsamic Glaze	
<b>Bloody Mary Shrimp Shooters</b>	7
<b>Breadstick, Ranch Dip</b>	5
<b>Brie Cheese, Strawberries and Walnuts on Toasted Bread</b>	4
<b>Chicken Caesar Crostini</b>	4
<b>Chilled Canape Watermelon</b>	6
Whipped Feta and Balsamic Glaze	
<b>Crudite Shooters</b>	5
Market Fresh Vegetables and Ranch Dressing	
<b>Deviled Eggs</b>	4
Bacon and Chives	
<b>Grilled Ahi Tuna</b>	7
Wonton, Seaweed Salad, Wasabi Cream	
<b>Grilled Beef Tenderloin Croustade</b>	7
Parmesan, Honey Vinaigrette, Roast Mushroom, Chive	
<b>Prosciutto and Fresh Mozzarella Skewers</b>	5
<b>Prosciutto and Melon Spoon</b>	5
<b>Smoked Salmon on a Bagel Chip</b>	7
<b>Sourdough Tomato Bruschetta</b>	4

## HOT HORS D'OEUVRES

<b>Artichoke Florentine Stuffed Mushroom</b>	5
<b>BBQ Roasted Meatballs</b>	5
<b>BBQ Bone-In Chicken Wings</b>	5
<b>Buffalo Bone-In Chicken Wings</b>	5
<b>Buffalo Boneless Chicken Wings</b>	4
<b>Buffalo Chicken Meatballs</b>	6
Hot Sauce and Blue Cheese Crumbles	
<b>Braised Beef Skewer with Cabernet Sauce</b>	6
<b>Cheeseburger Sliders</b>	5
<b>Chicken and Cheese Quesadilla</b>	4
<b>Chicken and Waffle Skewer with Bourbon Glaze</b>	5
<b>Coconut Shrimp</b>	7
Sweet Chili Sauce	
<b>Crab Cakes with Cajun Sauce</b>	8
<b>Ginger Vegetable Egg Roll with Spicy Orange Garlic Sauce</b>	5
<b>Hibachi Strip Steak Skewer with Teriyaki Sauce</b>	6
<b>Honey Crisp Apple Wrapped in Prosciutto</b>	6
<b>Local Brats in a Blanket</b>	5
<b>Pulled Pork Sliders</b>	5
<b>Rosemary Chicken Satay</b>	6
<b>Sauerkraut Balls</b>	5
<b>Sea Scallop Wrapped in Bacon</b>	8
<b>Spinach and Feta Cheese Wrapped in Phyllo Dough</b>	4
<b>Tempura Chicken with Sweet and Sour Sauce</b>	6
<b>Thai Chicken Satay with Peanut Sauce</b>	6
<b>Tuscan Chicken and Fontina Arancini</b>	6
<b>Waffle Battered Chicken Skewers and Spicy Honey Glaze with Maple Mustard Dip</b>	6





## RECEPTION DISPLAYS

### Antipasti Display

**Small 200** (Serves 25 Guests) **Large 350** (Serves 50 Guests)

Imported Salami, Cured Meats and Sausages, Artisanal Cheeses, Pickled Vegetables, Toasted and Grilled Breads, Crackers, Basil Pesto and Sundried Tomato Pesto

### Farmers Market Fresh Vegetable Display

**Small 150** (Serves 25 guests) **Large 250** (Serves 50 guests)

Chef's Selection of Seasonal Roasted, Grilled and Raw Vegetables, Buttermilk Ranch Dip and Roasted Garlic Hummus

### Fresh Fruit Display

**Small 150** (Serves 25 guests) **Large 275** (Serves 50 guests)

Seasonal Fresh Fruit, Berries and Grapes with Honey Vanilla Yogurt

### Jumbo Shrimp Cocktail - 225

Beer and Old Bay Poached Jumbo Shrimp with Pale Ale Cocktail Sauce (Price based on 50 Pieces)

### Breads and Spreads Display - 16 per Guest

Warm Crab and Artichoke Dip, Warm Cheddar Ale Dip, Chilled Spinach Dip, Roasted Garlic Hummus, Ranch and Blue Cheese Dressings, Toasted Breads, Soft Pretzel Bites, Tortilla Chips

## RECEPTION SPECIALTY STATIONS

Reception pricing is based on a One Hour Service Time and per Guest. Minimum order is Three Specialty Stations (not including Dessert Stations) or in conjunction with a heavy Hors D'oeuvres Reception (15 or more Pieces per Guest). Minimum of 35 Guests.

### POTATO BAR - 20

Select Two

### Classic Butter and Sea Salt Mashed Potatoes

### Mashed Sweet Potatoes with Cinnamon and Brown Sugar

### Yukon Gold Smashed Potatoes

Smoked Bacon and Wisconsin Cheddar

### Mashed Red Potatoes

Chive, Sour Cream, Butter

### Sweet Potato

Mashed with Sage and Brown Butter

### Boursin Mashed Yukon Gold Garlic Whipped Potatoes

### Baked Potato

### Self-Serve Toppings

Green Onion, Diced Tomato, Parmesan Cheese, Bacon, Cheddar, Garlic Herb Butter

Add Garlic Shrimp **+7 per Guest**

Add Grilled Chicken **+6 per Guest**

Add Roasted Corn and Grilled Ham **+6 per Guest**

Add Hand Shredded Braised Beef Short Rib,  
Red Wine Reduction **+8 per Guest**

*\*Not Chef Attended*

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### PASTA ACTION STATION - 20 (Attendant Required)

Select Two - All served with Garlic Breadsticks and Shredded Parmesan Cheese

### Gnocchi

Broccoli Rabe, Roasted Red Pepper Ragu, Sliced Italian Sausage

### Rigatoni Bolognese

Hearty Tomato Meat Sauce, Fresh Ricotta

### Shrimp Fra Diavolo

Spicy Garlic Shrimp, Citrus Chili Herb Butter, Blistered Red and Yellow Grape Tomato, Cavatappi Pasta

### Orecchiette Florentine

Vegetable jus, Wild Mushrooms, Goat cheese, and Spinach Roasted Tomato

### Grilled Chicken and Bacon Alfredo

Roasted Tomato, Parmesan, Garlic, Fresh Cream and Penne Pasta

### Cheese Ravioli

Short Rib Demi Glace, Roasted Brussel Sprouts, and Garlic Herb Butter

### Tortellini Marinara

Roasted Onion, Broccoli Rabe, Marinara

*\*Required Chef Attended Service Charge - 150 per Attendant.  
Minimum 1 per 100 Guests.*





### **STREET TACOS & NACHO STATION - 20** *(Attendant Required)*

Price Based on 2 Tacos per Guest.

#### **Pork Carnitas**

Mini Corn Tortillas, Along with Nacho Chips, Pico De Gallo, Cilantro, Lime Wedges, Sour Cream, White Queso Sauce, Salsa Verde, Black Beans and Green Onions

Add Chipotle Braised Chicken **+5 per Guest**

Add Beef Barbacoa **+6 per Guest**

Add Chipotle Lime Shrimp **+8 per Guest**

*\*Required Chef Attended Service Charge - 150 per Attendant.  
Minimum 1 per 100 Guests.*

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### **BUILD YOUR OWN SLIDER STATION - 20**

Select Two - Price Based on 2 Sliders per Guest.  
Served with Kettle Chips.

#### **Mini Beef Cheeseburgers**

1000 Island Dressing, Sautéed Onion, Pickle Chip

#### **Pulled Pork BBQ**

Bourbon Brown Sugar Sauce, Chopped Cole Slaw

#### **BLUX Nashville Slider**

Pickle, Green Onion Aioli

#### **Pastrami Portobello**

Roasted Red Peppers, Broccoli Rabe, Provolone

#### **Sortino's Meatball Slider**

Arugula, Fresh Mozzarella, Rolls

*\*Not Chef Attended*

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### **BUILD YOUR OWN BROCHETTE STATION - 20**

Tomato Basil, Watermelon Feta, Roasted Corn with Red Pepper, White Bean and Wild Mushroom Bruschettas with Crostini Crackers, Balsamic Glaze, Olive Oil, Maldon Sea Salt, Fresh Cracked Black Pepper, Parmesan Ribbons, Basil Pesto

*\*Not Chef Attended*

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### **BEER CAN CHICKEN CARVING STATION - 20** *(Attendant Required)*

Red Onion, Paco's Pickles, Slider Rolls,  
Whiskey Brown Sugar BBQ Mop

*\*Required Chef Attendant Service Charge  
150 per Attendant. Minimum 1 Per 100 Guests.*

### **STIR FRY ACTION STATION - 20** *(Attendant Required)*

Select Two - Served with Stir Fried Rice and Lo Mein, Vegetables, Mini Egg Rolls, Fortune Cookies and Chopsticks

#### **Shaved Beef or Chicken Teriyaki**

Stir Fried with Broccoli and Water Chestnuts

#### **General Tso Chicken**

Spicy Sauce

#### **Sesame Honey Chicken,**

Asian Vegetables, Sesame Sauce

#### **Mongolian Beef**

#### **Sweet and Sour Chicken**

Add Shrimp **+5 per Guest**

*\*Required Chef Attendant Service Charge - 150 per Attendant. Minimum 1 Per 100 Guests.*

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### **MAC & CHEESE - 20**

Select Two

#### **Classic Mac and Cheese**

**Wisconsin White Cheddar Mac with Applewood  
Smoked Bacon**

#### **Broccoli and Havarti Mac**

#### **Cajun Mac**

Blackening Seasoning

#### **Crabby Mac**

Old Bay Seasoning

#### **Wild Mushroom Mac**

#### **Buffalo Mac and Hot Sauce**

#### **Self-Serve Toppings**

Green Onion, Diced Tomato, Parmesan Cheese,  
and Bacon

Add Garlic Shrimp **+7 per Guest**

Add Buffalo Chicken **+5 per Guest**

Add Pulled Pork **+6 per Guest**

*\*Not Chef Attended*





## DESSERT STATIONS

Reception Pricing is Based on a One and a Half – Hour Service Time and per Guest. Minimum of 35 Guests. Ask your Catering Manager about custom Dessert Stations.

### **Assorted Mini Pastries - 12**

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

### **Grandma's Pie & Cobbler Table - 12**

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

### **S'mores Bar - 10**

*(45 Minute Serve Time)*

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

### **Chocolate Fountain - 12**

*(100 Person Minimum)*

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

### **Flambé Desserts Action Station - 11**

*(2 Attendants Required Per 100 Guests)*

Maximum 200 Guests

Cherries Jubilee, Chocolate Sauce, Vanilla Ice Cream

### **Chef's Favorite Goodies Station - 14**

Assortment of Fresh Fruit Tarts, Macaroons, Mini Cheesecake Bites, Tiramisu Cups and Mousse





**DINNER**





# DINNER

## PLATED DINNER SELECTIONS

All Entrees include Selection of Soup or Salad, Dessert, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, and Iced Tea. Priced per Guest. (See Multi Entrée Fee for Split Entrée Selections)

All Entrées include Choice of Soup or Salad, and Dessert.

## SALADS

### Field Greens & Romaine

Garden Vegetables, Radishes, Citrus Herb Vinaigrette or Ranch

### Caesar Salad

Herbed Croutons and Caesar Dressing

### Kale Salad

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

### Traditional Wedge Salad

Bacon, Pickled Red Onion, Tomato, Crumbled Blue Cheese, Buttermilk Ranch

### Spinach Salad

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

## SOUPS

### Great Lakes Beer Cheese and Smoked Ham

### Tomato Florentine (V)

### Lobster Bisque with Sherry "En Croute" +4 per Guest

### Mushroom and Truffle Bisque "En Croute" (V) +4 per Guest

### Minestrone (V)

### Italian Wedding Soup

### Roasted Red Pepper Bisque

## DINNER ENTRÉES

Select One

### Pan Seared Airline Bone-In Chicken Breast - 37

Wilted Spinach, Crisp Prosciutto Ham, Charred Baby Carrots, Rosemary Roasted Fingerling Potatoes

### Stuffed Herb Airline Bone-In Chicken Breast - 37

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

### Boneless Chicken Kalahari - 37

Sautéed Chicken Breast, Garlic Smashed Potato, Green Beans, Roasted Tomato, Wilted Spinach, Parmesan and Artichoke Cream Sauce

### Roasted Pork Chop - 39

Thyme Roasted Potatoes and Caramelized Onion Hash, Herbed Green Beans, Roasted Apple and Mustard Seed Chutney

### Parmesan Crusted Walleye - 47

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

### Pan Seared Salmon - 45

Roasted Asparagus, Fingerling Potatoes, Tomato Relish, Citrus Butter Sauce

### Chianti Braised Beef Short Ribs - 50

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

### Beef Tenderloin - 55

Sweet Cream Butter Mashed Potatoes, Green Beans, Onion Bacon Jam, Crispy Shallots, Cabernet Reduction

### Grilled 10oz NY Strip - 50

Meat cooked to medium, Cheesy Potato Gratin, Roasted Asparagus and Carrots, Red Wine Demi Glace

## VEGETARIAN OPTIONS

### Char Grilled Cauliflower Steak (VG) - 37

Romesco Sauce, Almond-Caper Relish

### Roasted Sweet Potato (VG) - 37

Crisp Chickpeas, Tomato Herb Salad, Lemon-Tahini Sauce

### Portobello Mushroom Ravioli (V) - 37

Pesto Cream, Parmesan, Sundried Tomato





## **BUILD YOUR OWN DUO ENTRÉE - 65**

### **SELECT TWO ENTRÉES**

**Heritage Pork Loin**

**Garlic Pepper Rubbed Beef Tenderloin**

**Herb Crushed NY Strip Steak (Medium)**

**Pan Seared Salmon**

**Roast Sea Bass**

**Jumbo Lump Crab Cake**

**Garlic and Herb Lamb Chips**

**Pan Seared Rosemary Chicken**

**Dried Tomato and Boursin Cheese Stuffed Chicken Breast**

**Lobster (Market Value)**

### **CHOOSE 1 VEGETABLE**

**Mixed Vegetables**

**Garlic Green Beans**

**Grilled Asparagus with Blistered Tomatoes**

**Honey Glazed Bacon Brussel Sprouts**

**Chef's Selection of Seasonal Farm Fresh Vegetables**

**Charred Baby Carrots with Garlic and Herb Butter**

### **SELECT ONE STARCH**

**Whipped Russet Potatoes**

**Roasted Creamer Potatoes**

**Herb and Garlic Couscous**

**Boursin Whipped Potatoes**

**Basmati Rice Pilaf**

**Cheesy Gratin Potatoes**

## **PLATED DESSERTS**

Select One

### **Buckeye Bar**

Peanut Butter Crunch Layer with Peanut Butter Mousse, Dark Chocolate Mousse and Ganache, Mix Berries Sauce

### **White Chocolate Cheesecake**

Mixed Berries and Vanilla Bean Cream

### **Old Fashioned Chocolate Mousse Cake**

Buttermilk Chocolate Cake, Chocolate Mousse and Salted Caramel Sauce

### **Limoncello Cheesecake**

Fresh Vanilla Cream and Shortbread

### **Mini Dessert Assortment**

Pecan Tart, Cheesecake Bite, Petite Chocolate Mousse and Caramel Flan

## **CHILDREN'S PLATED ENTREES**

Based on Children 3-12 years of age

Select One Entrée

### **Chicken Tenders - 20**

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

### **Mini Corn Dogs - 20**

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

### **Cheeseburger - 20**

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



## 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, Vegetable and Mini Dessert Buffet  
Select Two Entrées and One Starch - **\$55 per Guest**  
Select Three Entrées and Two Starch - **\$60 per Guest**

### POULTRY ENTRÉE

#### Chicken Kalahari

Pan Seared Chicken Breast, Parmesan Artichoke Cream Sauce

#### Grilled Chicken

Oregano, Garlic, Fontina Cheese and Crispy Prosciutto

#### Filipino Chicken Adobo

Sticky Soy and Brown Sugar Glaze with a Hint of Peppercorn

#### Chicken Marsala

Wild Mushrooms, Chicken Demi Glace, Marsala Wine, Finished with Garlic Herb Butter

#### Honey and Herb Brined Roast Turkey Breast

Sage Onion and Thyme Glaze

#### Slow Simmered Creole Chicken

Tomatoes, Onions, Peppers, Celery

#### Ancho Rubbed Chicken

Chimichurri, Fire Roast Tomatoes, Pickled Red Onion and Serrano Chile's

### BEEF ENTRÉE

#### Pot Roast Jardinière

#### Country Style Braised Boneless Beef Rib

Cabernet Sauce

#### Grilled Flank Steak

Whiskey Braised Smothered Onions and Mushrooms

#### Sliced Beef Tenderloin +12 per Guest

Shallot and Fig Demi Glace, Pan Vegetables

#### Cuban Ropa Vieja

Beef Brisket, Tomato, Onions and Peppers, Cumin and Cilantro, Olives

### SEAFOOD ENTRÉE

#### Pan Seared Salmon

Herb Butter Sauce, Balsamic Drizzle, Charred Baby Sweet Peppers

#### Herb and Pretzel Dusted Haddock

Basil, Oregano, Dill Mustard Nage, Grilled Green Onion, Caramelized Lemon

#### Chef's Seasonal Catch

We work with our Fresh Fish Supplier to find you the freshest and most sustainable catch. All fresh fish will be prepared in a way that best suits the fish.

#### Shrimp Scampi +9 per Guest

Garlic, Herbs, Butter

### PORK ENTRÉE

#### Herb and Brown Sugar Brined Pork Loin

Roast Apples, Thyme, Pan Jus

#### Braised Pork Osso Buco

Tomato, Onion, Rosemary White Wine, Braised Liquid

#### Slow Roast Pork Loin

Yukon Gold Potato Cream Sauce, Roasted Corn, Fried Garlic Chips, Parmesan

### VEGETARIAN ENTRÉE

#### Vegetable Stir Fry

#### Curried Coconut Quinoa with Roasted Cauliflower

#### Three Cheese Ravioli

Creamed Spinach and Artichoke

### SELECTION OF VEGETABLES

Select One

#### Mixed Vegetables

#### Garlic Green Beans

#### Grilled Asparagus with Blistered Tomatoes

#### Honey Glazed Bacon Brussel Sprouts

#### Chef's Selection of Seasonal Farm Fresh Vegetables

#### Charred Baby Carrots with Garlic and Herb Butter

[SEE NEXT PAGE FOR STARCH & DESSERT OPTIONS ▸](#)





## SELECTION OF STARCHES

Whipped Russet Potatoes

Roasted Creamer Potatoes

Herb and Garlic Couscous

Boursin Whipped Potatoes

Basmati Rice Pilaf

Cheesy Gratin Potatoes

## BUFFET DESSERT

Cheesecake Bites

Macarons

Buckeye Bar

## KALAHARI PIG ROAST - 60

One Hour Service Time

Available Poolside. 75 Guest minimum - 250 maximum if poolside. Seasonal and if weather permits - 24 Hour weather call. Outside set-up fee 5 per Guest.

### Icebox Cole Slaw

Cabbage, Sweet Dressing, Carrots and Chopped Green Onion

### Garden Salad

Ranch and Italian Dressing

### Cucumber and Tomato Salad

### Chef Carved Rotisserie Smoked Whole Pig

Whiskey Brown Sugar BBQ

### Chipotle Citrus BBQ

### BBQ Chicken Breast

Whiskey Brown Sugar Mop

### Macaroni and Cheese

### Brown Sugar Baked Beans

### Grilled Corn on the Cob

### Corn Bread Muffins and Sweet Butter

## DESSERT

### Warm Seasonal Fruit Cobbler

### Grilled Pound Cake

Strawberries and Whipped Cream

## BUFFET ENHANCEMENTS

Select One - 5 per Guest

Select Two - 8 per Guest

### Hot Jerk Chicken

### Smoked Jalapeno Cheddar Sausage Links with Rolls and Mustard

### BBQ Beef Brisket

BBQ Jus and Sweet Onions

### Smoked BBQ Ribs

Brined, Rubbed, Smoked, Sauced, Grilled

### Ohio Clam Bake +12 per Guest

Littleneck Clams, Shrimp, Corn on the Cob, Yukon Gold Potatoes

### Street Corn Station +8 per Guest



**CARVING STATIONS**

Prices Do Not Include Chef Attended Service Charge - 150 per Attendant/per Hour. Minimum 1 per 100 Guests.

**Sliced Top Round of Beef - Market Price**  
Rolls, Shaved Onion, Horseradish, Dijonnaise

**Roasted Beef Tenderloin - Market Price**  
*Approximately 20 servings*  
Served with Sautéed Mushrooms,  
Béarnaise Sauce and Rolls

**Maple Glazed Bone - In Steamship Ham - 275**  
*Approximately 25 Servings*  
Served with Rolls and Dijon Mustard

**Slow Roasted Prime Rib of Beef - Market Price**  
*Approximately 25 servings*  
Herbs and Sea Salt Crusted, served with Rolls,  
Au Jus and Horseradish Cream

**Sage Roasted Turkey Breast - 150**  
*Approximately 25 servings*  
Served with Cranberry Mayonnaise and Rolls

**Lemon Oregano Salmon - 275**  
*Approximately 20 servings*  
Served with Italian Salsa Verde

**THAT’S HOW IT ALL STARTED!**

**PIZZA A LA CARTE**

By the 20” Pizza

<b>Cheese Pizza</b>	<b>29</b>
<b>Pepperoni Pizza</b>	<b>34</b>
<b>Sausage Pizza</b>	<b>34</b>
<b>Garden Pizza</b>	<b>42</b>







**BEVERAGE**



# BEVERAGE

## UNLIMITED HOST - SPONSORED BAR

Price per Guest. 50 Guest minimum.

### 1 HOUR

**Level 1** - Beer, Wine, & Soda 18

**Level 2** - Beer, Wine, Soda, & Tier 1 Liquor 26

**Level 3** - Beer, Wine, Soda, & Tier 2 Liquor 30

### 2 HOURS

**Level 1** - Beer, Wine, & Soda 24

**Level 2** - Beer, Wine, Soda, & Tier 1 Liquor 32

**Level 3** - Beer, Wine, Soda, & Tier 2 Liquor 36

After 2 Hours, Each Additional 30 Minutes 5 per Guest

### CONSUMPTION OR INDIVIDUAL PAY

**Tier 1** 8 - 12

**Tier 2** 10 - 14

**Tier 3** 10 - 18

Cash bars have a minimum revenue requirement of 500.

Host bars have a minimum revenue requirement of 500.

**Domestic Beer** 7

**Craft and Imported Beer** 8

**House Wine** 8 - 12

**White Claw** 8

**Non-Alcoholic Beer** 7

Athletic Brewing "Run Wild" IPA

Athletic Brewing "Upside Down" Golden Ale

**Soft Drinks** 4

**Bottled Water** 4.50

**Juice** 3.75

## HALF BARREL OF BEER

**Domestic** 500 and up

**Import** 600 and up

**Craft** 600 and up

## BAR DROP SERVICE

Ask your Catering Manager about our preset beer and wine service

## SPIRITS

### TIER 1 - RESORT BRANDS

**Vodka** - New Amsterdam

**Rum** - Castillo White

**Gin** - Gordon's

**Tequila** - Sauza Gold

**Whiskey** - Evan Williams

**Amaretto**

### TIER 2 - PREMIUM BRANDS

**Vodka** - Titos

**Rum** - Bacardi

**Gin** - Bombay

**Tequila** - Espolon

**Bourbon** - Bulliet

**Scotch** - Johnny Walker Red

**Whiskey** - Jack Daniels

**Amaretto**

### TIER 3 - PREMIUM BRANDS

**Vodka** - Grey Goose, Titos

**Rum** - Bacardi, Captain Spice, Malibu

**Gin** - Bombay, Hendricks

**Tequila** - Espolon, Patron

**Bourbon** - Bulliet, Makers Mark

**Scotch** - Johnny Walker Black

**Whiskey** - Crown Royal, Jack Daniels

**Amaretto Di Saronno**





## BATCH DRINKS

(By the Gallon)

Ask your Catering Manager about personalized batch cocktails for your event.

## COCKTAIL ENHANCEMENTS

Minimum of 20 Guests. \$100 bartender fee for the first Hour, every Hour after \$75 drinks are on consumption.

\*Bartender fee waived if added to Hosted Bar.

### **Bloody Mary Bar** 14-16

Build your own

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

### **Mimosa - Bellini Bar** 12

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

### **Champagne or Wine Wall Preset** 500

Includes 55 Glasses

### **Custom Specialty Cocktail** 14 - 24

Ask your Catering Manager about personalized and themed cocktails

### **Mojito Bar** 15

Cruzan Light Rum, Mango and Strawberry Mojito all Garnished with Fresh Fruit

### **Smoked Cocktail Station** 18 - 24

Includes three craft cocktails

Choice of Bourbon, Tequilla, and Whiskey

### **Margarita Bar** 14 - 25

Choice of three handcrafted margaritas

Tequilla Selection: Don Julio Blanco, Don Julio Reposado, Patron Silver, Patron Reposado, Casamigos Reposado, Casamigos Blanco, Clase Azul, Cincoro Blanco

## WINES

### TIER ONE

9 per Glass | 36 per Bottle

**Canyon Road** - Cabernet Sauvignon, Chardonnay, White Zinfandel

**Wycliff Brut** - Sparkling

### TIER TWO

12 per Glass | 48 per Bottle

**Bonanza** - Cabernet Sauvignon

**Sea Sun** - Pinot Noir

**Mer Soleil** - Chardonnay

**Kim Crawford** - Sauvignon Blanc

**La Marca** - Prosecco

# POLICIES AND PROCEDURES

## GUARANTEE DUE DATES OR MEAL FUNCTIONS

Due 5 business days prior to arrival

Monday	Preceding Monday
Tuesday	Preceding Tuesday
Wednesday	Preceding Wednesday
Thursday	Preceding Thursday
Friday	Preceding Friday
Saturday	Preceding Monday
Sunday	Preceding Monday

## 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

Split entree choices for a group are available at a \$1 per person charge / per split, and guarantees for each entree are required. A \$500 sales minimum is required for all host bars; \$500 sales minimum on all cash bars. If minimum is not met, The difference will be charged to your group master.

All food, beverage, audio visual equipment and other services are subject to a taxable 24% 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.

In the case of a severe food allergy, Kalahari cannot guarantee the absence of cross contamination of food. Should you or any of your guests have a life threatening allergy, please speak with your Catering Manager as soon as possible to review options.

## 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.

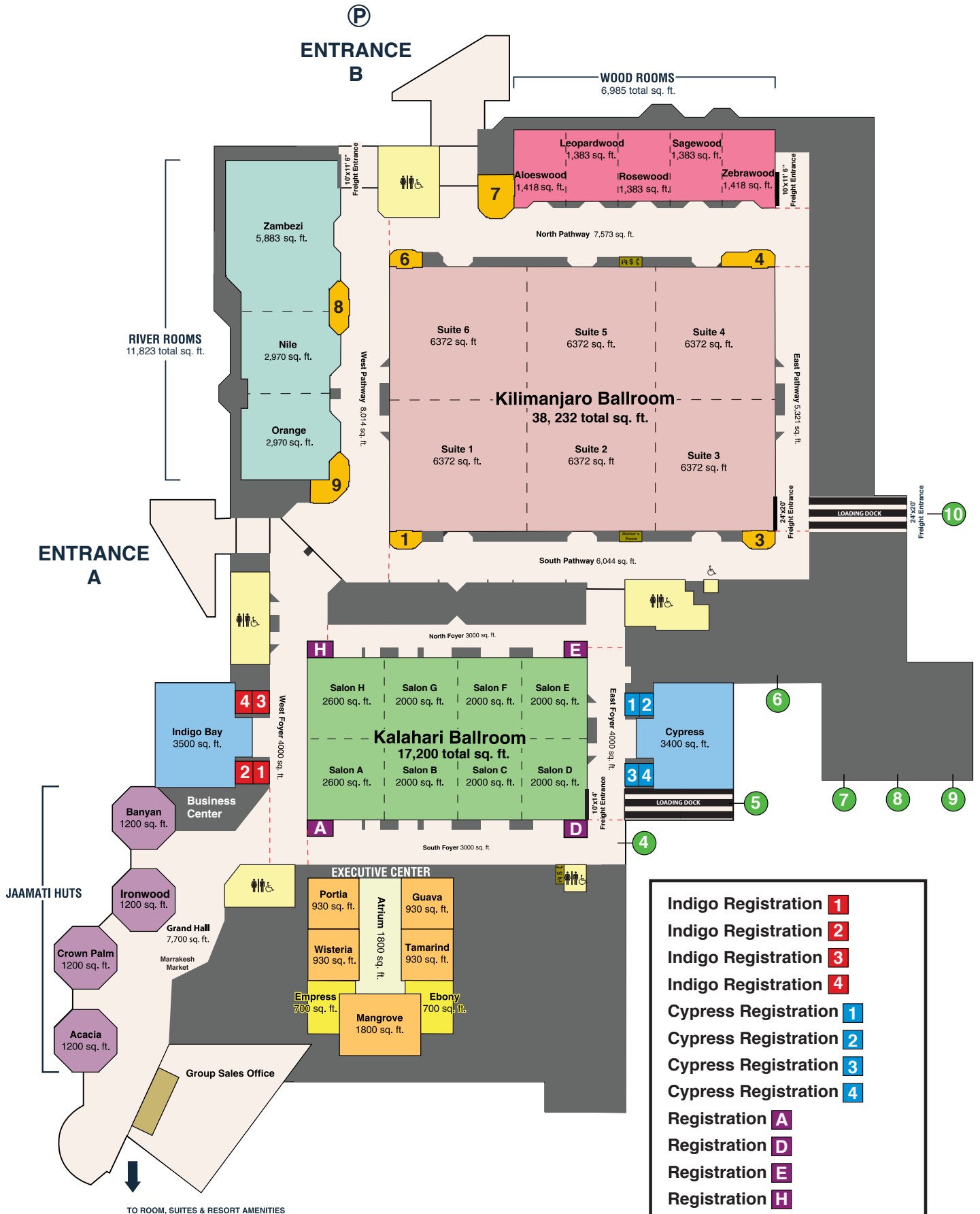


## NOTES:

## NOTES:

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TO ROOM, SUITES & RESORT AMENITIES

