

WISCONSIN DELLS, WI 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

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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

Priced per guest

THE EXECUTIVE PACKAGE - 30

Express Continental Breakfast - One hour service timeAssorted Bakery | Fruit Juices | Regular & Decaf Coffee | Hot Tea

Afternoon Time Out - 30 minute service time

Choose between "Milk and Cookies" | "Bakeshop" "Health & Happiness"

THE MEETING PLANNER PACKAGE - 42

Express Continental Breakfast - One hour service timeAssorted Bakery | Fruit Juices | Regular & Decaf Coffee | Hot Tea

3 Hour Beverage Break

Soft Drinks | Bottled Water | Regular & Decaf Coffee | Hot Tea

Afternoon Time Out - 30 minute service time

Choose between "Milk & Cookies" | "Bake Shop" "Hit the Trail"

THE KALAHARI CORPORATE PACKAGE - 54

Express Continental Breakfast - One hour service timeAssorted Bakery | Fruit Juices | Regular & Decaf Coffee | Hot Tea

3 Hour Beverage Break

Soft Drinks | Bottled Water | Regular & Decaf Coffee | Hot Tea

Choose one Plated Lunch or the Buffet of the Day



BREAKFAST

All breakfast buffet pricing is based on one hour service time & per guest

CONTINENTAL BREAKFAST BUFFET

Minimum of 10 guests

Express Continental Breakfast - 17

Fruit-Filled Danish | Muffins | Croissants | Butter | Fruit Jams Orange Juice | Apple Juice | Regular & Decaf Coffee | Hot Teas

Continental Breakfast - 19

Fruit-Filled Danish | Muffins | Croissants | Butter | Fruit Jams Fresh Cut Fruit | Hard Boiled Eggs | Orange Juice | Apple Juice Regular & Decaf Coffee | Hot Teas

BREAKFAST ENHANCEMENTS

Minimum of 10 guests - Enhancement to buffet only -Price per person

BLT Sandwich - 9

Roasted Tomato | Sautéed Spinach | Smoked Bacon Fried Egg (up to 300 guests)

Breakfast Burrito - 9

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

The Healthy - 9

Whole Wheat English Muffin | Egg White | Turkey Sausage Spinach | Tomato

CREATE YOUR OWN

BREAKFAST BUFFET

Breakfast Buffet includes:

Fresh Cut Fruit | Muffins | Breakfast Breads | Fruit-Filled Danish Orange Juice | Apple Juice | Regular & Decaf Coffee | Hot Teas

Minimum of 25 guests

ENTRÉES

One Entrée - 27 Two Entrées - 31

Scrambled Eggs GF, DF

Mediterranean Egg Casserole GF

Feta Cheese | Roasted Tomatoes | Spinach | Chorizo Sausage

Mexican Scramble Chilaquiles GF

Bell Peppers | Onions | Chilaquiles | Salsa Verde | Sour Cream Tomato | White Cheese | Corn Tortilla Chips

Egg White Frittata GF, V

Roasted Artichoke | Spinach | Tomatoes | Asparagus Parmesan Cheese

Cinnamon Raisin French Toast Bake

Blueberry Pancake Bake

Loaded Scramble - Add 2

Chopped Bacon | Cheddar Cheese | Green Onion

Cheesy Sausage Egg Bake - Add 2

Pimento Peppers | Wisconsin Ground Sausage | Cheddar Cheese

MEATS ALL GF. DF

Select Two:

Smoked Bacon | Sausage Patties | Honey Cured Ham Turkey Sausage Links | Corned Beef Hash | Canadian Bacon

ACCOMPANIMENTS

Select One:

Griddle Breakfast Potatoes | Hashbrown Potatoes Quinoa Hashbrowns | Onion & Bacon Sliced Potatoes

Roasted Red Bliss Potatoes | Cheesy Hashbrown Casserole

A LA CARTE BREAKFAST ITEMS

Smoked Bacon GF	6 per guest
Sausage Patties GF	6 per guest
Scrambled Eggs GF, DF	6 per guest
Buttermilk Biscuit & Sausage Gravy	6 per guest
Steel Cut Oatmeal; Raisin & Brown Sugar <i>GF, DF, VG</i>	6 per guest
Fresh Cut Fruit GF, DF, VG	6 per guest
Cottage Cheese and Fruit GF	4 per guest
Smoked Salmon Lox GF, DF	8 per guest
Strawberry Banana Smoothie GF	7 per guest
Individual Yogurt GF	5 each
Assorted Cold Cereal with Milk	5 each
Cold Granola with Milk	5 per guest
Hard Boiled Eggs GF, DF	15 per dz
Blueberry Pancake Bake	6 per guest
Cinnamon Raisin French Toast Bake	6 per guest
S'mores French Toast	7 per guest
Cinnamon Rolls	32 per dz
Assorted Donuts	32 per dz
Assorted Muffins	32 per dz
Medium Croissants	32 per dz
Assorted Danish	32 per dz
Bagels & Cream Cheese	32 per dz
Assorted Gluten Free Breakfast Pastries	34 per dz packaged

BRUNCH MENU - 44

Minimum of 50 guests

Mixed Green Salad with Cucumber, Tomato ${\it DF}~\&$

Ranch Dressing GF

Quinoa and Garbanzo Bean Salad with Olive Oil &

Lemon Dressing GF, DF, VG

Scrambled Eggs GF, DF

Baked French Toast with Syrup | Smoked Bacon

Griddle Breakfast Potatoes

*Chef Carved Top Sirloin with Au Jus GF, DF

& Creamy Horseradish

Citrus Seared Salmon with Rice & Asparagus GF

Thyme Roasted Chicken Breast with Wild Mushroom Sauce GF

Green Beans with Sautéed Onion & Toasted Almonds GF, DF, VG

Fresh Cut Fruit | Cereals with Milk | Muffins | Breakfast Breads

Fruit-Filled Danish

Assorted Mini Desserts

Orange Juice | Apple Juice | Regular & Decaf Coffee | Hot Teas

Yogurt Parfait 4oz.

Almonds | Honey

Greek Yogurt | Berry Compote | Granola | Raisins

6 per guest

PLATED BREAKFAST

All plated breakfast served with Orange Juice | Apple Juice Regular & Decaf Coffee | Hot Teas Priced per guest

PLATED BREAKFAST MENU

All American - 24

Scrambled Eggs | Breakfast Potatoes | Smoked Bacon Croissant

Egg White Frittata - 24

Roasted Artichoke | Spinach | Tomatoes | Asparagus Parmesan Cheese | Quinoa Hashbrowns | Turkey Sausage Croissant

Blueberry Pancake Bake - 20

Butter | Syrup | Sausage

Brioche French Toast - 21

Macerated Berries | Butter | Syrup | Sausage



BREAKS

Priced per guest

SPECIALTY THEME BREAKS

All breaks are designed for 30-minutes Minimum of 25 Guests

BAKE SHOP - 17

Muffins | Sweet Breads | Monkey Bread | Fruit Danish Infused Water | Milk | Regular & Decaf Coffee | Hot Tea

MILK & COOKIES - 15

Assorted Cookies | Chocolate Milk White Milk | Regular & Decaf Coffee | Hot Tea SUBSTITUTE KALAHARI COOKIE COMPANY COOKIES FOR \$25/PP

HEALTH AND HAPPINESS - 17 *GF, VG (except pita chips)*Baked Pita Chips | Sun-Dried Tomato Hummus
Garlic Lemon Hummus | Celery | Carrot Sticks
Infused Water | Regular & Decaf Coffee | Hot Tea

HIT THE TRAIL - 20

Build-Your-Own Trail Mix: Cashews | Almonds | Peanuts | Granola Clusters Dried Cranberries | Raisins | M&M's® | Infused Water Regular & Decaf Coffee | Hot Tea

A LA CARTE SNACKS

SWEET SNACKS

Assorted Cookies - 26 per Dozen
Sea Salt & Caramel Chocolate Brownies 29 per dozen
CLIF® Energy Bars - 42 per Dozen
Granola Bars - 3 each
Ice Cream Novelties - 26 per Dozen
Candy Bars - 5 each
Rice Krispie® Bars - 25 per Dozen
Whole Fruit - 3 each
Dessert Bars - 42 per Dozen
Frio's Gourmet Pops - 60 per Dozen
Peanut Butter Banana Protein Plus, Blue Raspberry,
Chocolate, Cookies & Cream, Cotton Candy,
Strawberry Mango

SALTY SNACKS

One Pound - Serves Approximately 10 Guests
Warm Jumbo Soft Pretzels with Cheese Sauce - 6.50 each
Mix Nuts - 35 per Pound GF
Trail Mix - 27 per Pound V
Party Mix- 23 per Pound V
Pretzels - 17 per Pound V
Caramel Popcorn - 25 per Pound GF
Butter Popcorn - 25 per Pound GF
Cheese Popcorn - 25 per Pound GF

DIPS

One Quart - Serves Approximately 10 guests Served with Corn Tortilla Chips, Toasted Pita Chips or Potato Chips *GF with tortilla chips*

HOT

Crab & Spinach - 40 per Quart *GF* Spinach & Artichoke - 26 per Quart *GF* Queso Fundido & Chili - 29 per Quart *GF* Queso Fundido - 28 per Quart *GF*

COLD

French Onion - 27 per Quart *GF*Salsa Fresca - 27 per Quart *GF*, *VG*, *V*Roasted Street Corn Dip - 27 per Quart *GF*, *V*Roasted Garlic Hummus with Pita Chips - 27 per Quart *V*

3 HOUR BEVERAGE BREAK - 12

Refreshed for 3 hours Regular & Decaf Coffee | Hot Teas | Soft Drinks | Infused Water

6 HOUR BEVERAGE BREAK - 18

Refreshed for 6 hours Regular & Decaf Coffee | Hot Teas | Soft Drinks | Infused Water

A LA CARTE & BEVERAGES







7-40/ ///	Red Doll
Freshly Brewed Starbucks® Coffee Regular Decaf	65 per Gallon
Hot Chocolate	35 per Gallon
Lemonade	32 per Gallon
Assorted Hot Teas	30 per Gallon
Fruit Infused Water	27 per Gallon
Iced Tea	32 per Gallon
White or Chocolate Milk	32 per Gallon
Fruit Juices Orange Cranberry Apple	32 per Gallon
Assorted Soft Drinks	4 per 12oz. can
Red Bull Regular Sugar Free	6 per 8.4oz. can
Bottled Water	4 per bottle
Sparkling Water	4 per 12oz. can
BUBBL'R	5.50 per can
Bottled Unsweetened Tea	4 per bottle
Gatorade	5 per bottle



LUNCH

ALL PLATED LUNCHEONS INCLUDE

Regular & Decaf Coffee | Hot Teas | Iced Tea Priced per guest

COLD ENTRÉES

Choice of 1

SALADS

Chicken Caesar - 22

Herb Croutons | Shaved Parmesan Cheese | Tomato Caesar Dressing

Asian Grilled Chicken - 22 GF, DF

Napa Cabbage | Spinach | Mandarin Orange | Sweet Peppers Carrots | Cilantro | Cashews | Ginger Soy Dressing

Chipotle Salmon - 24 GF

Cucumber | Mixed Greens | Tomato | Chives | Avocado Ranch Dressing

SANDWICHES

Mediterranean Muffulatta on Focaccia -19

Capicola | Soppressata | Mortadella | Mozzarella Cheese Olive Tapenade | Served with Pasta Salad

Grilled Portobello Mushroom on Focaccia - 19

Roasted Vegetable | Boursin Cheese | Spinach Grilled Red Onion | Served with Potato Salad

PLATED DESSERT SELECTIONS - 8 EACH

New York Cheesecake

Graham Crust | Cherry Compote

Carrot Cake

Cream Cheese Icing | Vanilla Bean Sauce

Pecan Pie

Caramelized Custard | Caramel Cream

Chocolate Mousse Bombe

Ganache I Chocolate Sauce

Lemon Pound Cake

Seasonal Berries | Chantilly Cream

ALL HOT ENTRÉES COME WITH CHOICE OF 1, SOUP OR SALAD & ROLLS STARTER SALADS

Field Greens *GF except croutons* - Cucumber | Tomato | Radish Croutons | Ranch Dressing

Mixed Greens and Spinach *GF* - Feta Cheese | Garlic Roasted Tomato | Dried Cranberries | Pecans | Citrus Vinaigrette

Caesar *GF except croutons* - Herb Croutons | Shaved Parmesan Cheese | Tomato | Caesar Dressing

Baby Kale and Romaine *GF* - Blue Cheese | Walnuts | Apples Charred Onions | Cider Vinaigrette

STARTER SOUPS

Wisconsin Beer Cheese & Smoked Ham *GF* Tomato Florentine - *V, GF* Roasted Corn Chowder *GF* Chicken & Dumpling

HOT ENTRÉES

Chicken Kalahari - 27 GF

Sautéed Chicken Breast | Garlic Smashed Potato Roasted Tomato | Artichoke Cream Sauce | Green Beans

Thyme Roasted Chicken Breast - 27 GF

Garlic Mashed Potatoes | Roasted Brussel Sprouts Wild Mushroom Jus

Grilled Flank Steak - 29 GF

Wild Mushroom Risotto | Green Beans | Roasted Tomato Bordelaise Sauce

Country Style Braised Beef - 30 GF

Loaded Mashed Potatoes | Roasted Carrots | Caramelized Onions Cabernet Sauce

Sage Roasted Pork Loin - 27 GF

Sweet Potato Mash | Green Beans | Creamy Mushroom Sauce

Citrus Roasted Salmon - 30 GF

Wild Rice | Asparagus | Blistered Tomatoes | Gremolata Citrus Butter Sauce

Chick Pea & Mushroom Chorizo Enchiladas - 21 GE V

Cilantro Cauliflower "Rice" | Queso Fresco | Borracho Black Beans Fire Roasted Tomato Sauce

Roasted Tomato Lasagna - 22 V

Sun Dried Tomato Sofrito | Eggplant | Spinach | Ricotta Parmesan Cheese | Broccolini | Tomato Ragout Minimum of 8 guests

Three Cheese Ravioli - 22 V

Creamed Spinach | Artichoke | Bell Peppers

LUNCH BUFFETS

All lunch buffet pricing is based on a 1.5 hour service time & is offered from 11:00 am - 3:00 pm.

Choose Buffet of the Day - 29 Choose any other buffet - 32 Minimum of 25 Guests - price per guest.

Buffets include Regular & Decaf Coffee | Hot Tea | Iced Tea Available for Dinner for an additional cost of \$6.00 per person

TWO ENTRÉE MONDAY

Mushroom & Wild Rice Soup GF Garden Greens with Ranch & Italian Dressing GF Green Beans, Carrots & Onions DF, VG, GF Rosemary New Potatoes GF Roasted Pork Loin & Honey Thyme Glaze GF Herb Roasted Chicken & Natural Jus GF Rolls & Butter

DESSERT

Apple Crumb Cake

BUFFET ENHANCERS

Add one - 6 Add two - 9
Baked Haddock with Artichoke, Spinach & Capers
Grilled Flank Steak with Sun-dried Tomatoes & Olives *GF*Italian Sausage with Cavatappi Pasta & Lemon

FIESTA TUESDAY

Ranchero Beans DF, VG

Black Bean & Corn, Lettuce, Red Onion, Tomatoes, Mango, Cilentre and Avesade Panch Co.

Cilantro and Avocado Ranch GF

Charred Vegetables-Squash | Onions | Peppers GF, DF, VG

Fire Roasted Tomato Spanish Rice GF

Braised Chipotle Chicken GF, DF

Slow Roasted Pork Carnitas GF, DF

Add Flour Tortillas | Jalapeños | Tomatoes | Salsa Verde Jack Cheese | Guacamole | Sour Cream | Tortilla Chips

Corn Tortillas GF (available upon request)

DESSERT

Tres Leches

BUFFET ENHANCERS

Add one - 6 Add two - 9
Chili Lime Shrimp *GF, DF*Beef Barbacoa with Pickled Onions *GF, DF*Grilled Portobello & Poblano Peppers *GF, DF, VG*House-made Chili *GF, DF* & Toppings

DELI WEDNESDAY

Tomato Basil Soup *V*Garden Greens with Ra

Garden Greens with Ranch & Italian Dressing
Potato Salad - Green Onion | Bacon | Sour Cream GF

House-Made Chips GF, DF

Chicken Salad GF, DF

Smoked Ham | Roast Beef | Turkey Breast

Swiss | Wisconsin Cheddar | Gouda

Lettuce | Tomato | Red Onion | Dill Pickles

White | Whole Wheat | Rye | GF Bread available on request

DESSERT

Assorted Cookies & Brownies

HOT SANDWICH BUFFET ENHANCERS

Add one - 6 Add two - 9 BBQ Pulled Pork- Brioche Slider Bun Grilled Chicken - Lemon Herb Pesto

WISCONSIN COOKOUT THURSDAY

Garden Greens with Ranch & Italian Dressing Baked Beans *GF* Coleslaw *GF* Grilled Burgers Brats Steak Fries

Lettuce | Tomato | Onion | Pickles Swiss | American | Cheddar

Buns

Mustard | Ketchup | Mayo

DESSERT

Strawberry Shortcake

BUFFET ENHANCERS

Add one - 6 Add two - 9
Garden Burgers *V*Grilled BBQ Chicken *GF, DF*Jack Daniels® Pulled Pork *GF, DF*Baked Haddock

ITALIAN FRIDAY

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

PASTA BAR

Cavatappi Pasta DF Penne Pasta DF Tomato Pomodoro Sauce GE DE VG

Alfredo Sauce

Meatballs

Italian Sausage, Peppers & Onions GF

Broccolini GF, DF, VG

Garlic Bread Sticks

DESSERT

Tiramisu

BUFFET ENHANCERS

Add one - 6 Add two - 9 Chicken Marsala GF, DF Shrimp Scampi GF Cheese & Pepperoni Pizzas

BBQ SATURDAY

Garden Greens with Ranch & Italian Dressing GF Southern Style Potato Salad with Crumbled Bacon GF Buttered Corn V, GF Brown Sugar Baked Beans GF BBQ Roasted Chicken Breast & Thighs GF, DF Low & Slow Pulled Pork GF, DF BBQ Sauces- Bold Texas Style | Honey Chipotle GF, DF Wisconsin Cheddar Cornbread Muffins Creamy Macaroni & Cheese

DESSERT

Seasonal Fruit Crisp Add Ice Cream - 2

BUFFET ENHANCERS

Add one - 6 Add two - 9 Beer Brats DF Popcorn Shrimp, Spicy Remoulade GF Grilled Burgers GF without bun Buffalo Cauliflower-Blue Cheese | Celery V

AFRICAN GETAWAY SUNDAY

Mixed Greens | Pickled Cucumber | Tomato | Balsamic Vinaigrette | Red Onion Slaw GF, DF, VG Spiced Glazed Baby Carrots GF Bejeweled Rice-Almonds | Apricots | Cranberries | Herbs GF Crispy Coconut Chicken | Maple Glazed Sauce Roasted Pork Loin Harissa GF. DF Potato Rolls + Butter

DESSERT

Spiced Coffee Bread Pudding

BUFFET ENHANCERS

Add one - 6 Add two - 9 Salmon - Curry | Roasted Onions GF Coffee Chili Rubbed Pork Loin GF Top Sirloin-Peri Peri (Sweet & Spicy) GF, DF

BOX LUNCHES 29

Box lunches include condiments | Pasta Salad | Whole Fruit Potato Chips | Dill Pickle | Cookie Choice of Beverage (Soft Drink or Bottled Water) Deconstructed Boxed Lunch - 28

Smoked Ham Sandwich

Rve | Smoked Ham | Boursin Cheese | Swiss | Red Onion Brandy Mustard Sauce | Lettuce | Tomato

Turkey Sandwich

Whole Wheat | Swiss Cheese | Sharp Cheddar with Sun Dried Tomato | Roasted Turkey Breast | Lettuce | Tomato

Roast Beef Sandwich

Pretzel Roll | Horseradish Cheese Spread | Shaved Red Onion Lettuce | Tomato | Swiss Cheese

Vegan Sandwich

Wheat Berry | Creamy Avocado | Grilled Tofu Sliced Cucumbers | Artichoke | Sun dried Tomato | Arugula



RECEPTION

COLD HORS D'OEUVRES

A - Cold Hors d'oeuvres - 34 per dozen

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

B - Classic Hors d'oeuvres - 44 per dozen

Prosciutto & Melon GF Smoked Salmon on Rye Toast Bloody Mary Shrimp Shooters GF Brie Cheese, Strawberries & Walnuts on Toasted Bread V Crabmeat Deviled Eggs Prosciutto & Mozzarella Skewers GE Tea Sandwiches - Cucumber & Dill Cream Cheese V Turkey, Aged Cheddar & Cranberry Aioli

C - Premium Cold Hors d'oeuvres - 57 per dozen

*Ahi Tuna Poke on Wonton *Beef Tenderloin Crostini with Horseradish Maine Lobster on Black Pepper Brioche Pate de Foie Gras & Cranberry Relish Shrimp Salad Cocktail on Cracker GF

SUSHI

A - □/□ Roll - 44 per dozen

Shrimp Tempura | Asparagus | Avocado | Filet Mignon Eel Sauce | Spicy Mayo | Crunchy Tempura

B - Volcano - 44 per dozen

Shrimp Tempura | Spicy Crab | Scallop Lava

A - Toasted Tuna - 44 per dozen

Cream Cheese | Avocado | Crab | Brûléed Spicy Tuna Spicy Mayo | Eel Sauce | Chives

HOT HORS D'OEUVRES

A - Hot Hors d'oeuvres - 34 per dozen

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

B - Classic Hors d'oeuvres - 44 per dozen

Tex - Mex Chicken Tortilla Rolls with Chipotle Aioli Bacon Wrapped Beef & Blue Cheese with Sun-Dried Tomato Brats in a Blanket BBQ or Buffalo Bone-in Chicken Wings Chicken Bites Grilled Pina Colada Chicken Skewer GF Beef Satav GF Tempura Chicken with Sweet & Sour Sauce Cheeseburger Sliders with WBP House Aioli Pulled Pork Sliders Thai Chicken Satay with Peanut Sauce GF

C - Premium Hot Hors d'oeuvres - 57 per dozen

Sea Scallop Wrapped in Bacon GF, DF Lobster Cake with Spiked Aioli & Slaw Coconut Shrimp with Orange Sauce Mango Maple Ribs GF, DF *Hibachi Strip Steak with Teriyaki Sauce GF

RECEPTION DISPLAYS

Small serves 25 guests Large serves 50 guests

Artisanal Cheeses and Sausages

Grain Mustard | Sliced Breads | Preserves | Gourmet Crackers Small 100 | Large 145

Vegetable Crudités GF, V

Buttermilk Ranch | Hummus Small 65 | Large 95

Assortment of Seasonal Fresh Fruit GF, V

Honey Yogurt Sauce Small 90 | Large 135

Jumbo Shrimp Cocktail - 250 GF, DF

Cocktail Sauce, Lemons Price based on 50 pieces

RECEPTION SPECIALTY STATIONS

Reception pricing is based on a 1 hour service time & per guest.

Minimum order is two specialty stations (not including dessert stations).

Minimum of 35 guests

Pasta - 20

Attendant Required
Pasta Selections - Choice of 2
Three Cheese Tortellini | Penne | Cavatappi V

Sauce Selections - Choice of 2 Classic Marinara | Pesto Cream | Alfredo | Bolognese Vodka Pomodoro

Toppings:

Mushroom | Asparagus | Tomatoes | Bell Peppers Italian Sausage | Peas *GF, DF*

Served with Garlic Bread | Parmesan Cheese Add Chicken - 5 Add Meatballs - 6 Add Shrimp - 8 *GF, DF*

Nacho Grande - 19 GF

Corn Tortilla Chips | Nacho Cheese Sauce | Salsa Verde Pico de Gallo | Salsa Roja | Jack Cheese | Diced Tomatoes Black Olives | Green Onions | Sour Cream | Shredded Lettuce Add Chicken Tinga - 5 Add Southwest Chili Con Carne - 6 Add Shrimp - 8

*Sliders Station - 19

Slider Selections
Choice of 2
Carved Turkey with Cranberry Slaw
Fish Cakes with Remoulade
Cheeseburger with Green Onion Mayo
BBO Pulled Pork

Bruschetta - 20

Roma Tomatoes, Basil *v* Portobello Mushrooms *v* Shrimp with Garlic Butter Pesto Mozzarella *v*

Stir Fry - 22

Attendant Required Max 200 Guests

Choice of 2: Beef | Chicken | Shrimp | Plant Based Protein Served with Jasmine Rice *GF* | Lo Mein Noodles Asian Sauces: Spicy Sweet Bang-Bang | Teriyaki *GF* Toppings: Green Peppers | Red Peppers | Onions | Carrots *GF* Snap Peas | Mushrooms | Baby Corn *GF* Broccoli | Sriracha® *GF*

Mac & Cheese - 20

Classic Mac & Cheese

Toppings — Choice of 3 Smoked Bacon | Roasted Chicken Breast | Diced Ham | Onion Tomato | Green Onion | Broccoli | Parmesan

Served with Sriracha | Ranch | Red Pepper Flakes | Green Onions

Add Barbegue Pulled Pork - 6 Add Garlic Shrimp - 8

RECEPTION CARVING STATIONS

Reception pricing is based on a 1.5 hour service time

*Roasted Beef Tenderloin - 475 GF except rolls

Approximately 20 servings Served with Sautéed Mushrooms | Béarnaise Sauce | Rolls

Maple Glazed Bone - In Steamship Ham - 325 GF except rolls

Approximately 45 Servings Served with Rolls | Dijon Mustard

*Slow Roasted Prime Rib of Beef - 450 GF except rolls

Approximately 45 servings Herbs | Sea Salt Crusted Served with Rolls | Au Jus | Horseradish Cream

Sage Roasted Turkey Breast - 220 GF except rolls

Approximately 45 servings Served with Cranberry Mayonnaise | Rolls

Salmon Wellington - 265

Approximately 45 servings En Croute with Wild Mushrooms & Spinach Served with Dill Cream Sauce

DESSERT STATIONS

Reception pricing is based on a 1.5 hour service time & per guest
Minimum of 35 Guests

Assorted Mini Pastries - 44 per Dozen

Choice of 3: Eclairs | Fruit Tartelettes | Almond Torte Caramel Apple Verrine Chocolate Raspberry Flourless Cake

Pie & Cobbler Table - 11

Mix Berry Crumble | Warm Apple Cobbler Banana Cream Pie | Bourbon Pecan Pie Oreo® Chocolate Marshmallow Pie

Kalahari Dessert Extravaganza - 17

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

PIZZA - THAT'S HOW IT ALL STARTED!

sense of the word. In 1983, Todd and Shari Nelson opened what would soon become an icon in the Wisconsin Dells area: Pizza Pub. With a work ethic second to none, they conquered the marketplace and became the largest producer of quality pizza at their restaurant as wel as the number one pizza delivery service in the community. Hard work determination, high-quality ingredients, and an impeccable attention to detail became the foundation for the family's success. It truly all started with pizza! We invite you to try this delicious pizza here that features their patented sauce and cooking process only available on the award winning Pizza Pub pizza. We promise, you won't be disappointed. Enjoy a slice of history.

By the	20"	Pizza
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Pepperoni Pizza 39 Sausage Pizza 39 Quad Pizza 39

14" GF Pizza

WI 101325



DINNER

PLATED DINNER SELECTIONS

All Entrées include Choice of Soup or Salad, | Dessert | Rolls Butter | Regular or Decaf Coffee | Hot Tea | Iced Tea Priced per guest

SALADS

Field Greens with Cucumber | Tomato | Radishes Citrus Herb Vinaigrette *GF, DF*

Caesar Salad with Herbed Croutons | Shaved Parmesan Tomato | Caesar Dressing

Baby Kale | Radishes | Candied Pine Nuts | Goat Cheese Citrus Vinaigrette *GF*

Traditional Wedge Salad | Crumbled Bacon | Pickled Red Onion Tomato | Blue Cheese | Buttermilk Ranch *GF*

Baby Spinach | Spring Mix with Bacon | Walnuts Aged Cheddar | Bacon Vinaigrette *GF*

SOUPS

Beer Cheese & Smoked Ham GF Tomato Florentine GF, V Chicken & Dumpling Corn Chowder GF

DINNER DUO ENTRÉES

Choice of 1

Roasted Chicken Breast and Lobster Ravioli - 49

Mushroom Ragout | Asparagus | Chive Butter Sauce

Braised Short Ribs and Sautéed Shrimp - 54 GF

Braising Reduction | Garlic Butter | Green Beans Garlic Whipped Potatoes | Blistered Tomato

Beef Tenderloin and Grilled Chicken Breast - 57 GF

Rosemary Fingerling Potatoes | Broccolini Shallot Demi Glaze

DINNER ENTRÉES

Choice of 1

Pan Seared Bone-In Chicken Breast - 35 GF

Crisp Prosciutto Ham | Roasted Brussel Sprouts Rosemary Fingerling Potatoes

Stuffed Herb Bone-In Chicken Breast - 35 GF

Boursin Cheese | Sun-Dried Tomato Whipped Potatoes | Asparagus | Natural Jus

Chicken Kalahari - 35 GF

Sautéed Bone-In Chicken Breast | Garlic Smashed Potato Roasted Tomato | Artichoke Cream Sauce | Green Beans

Roasted Pork Loin - 34 GF

Mashed Sweet Potatoes | Green Beans | Pancetta | Spinach Oven Dried Tomato | Creamy Mushroom Sauce

Parmesan Crusted Haddock - 34

Green Beans | Blistered Tomato | Potato Hash Lemon Butter Herb Sauce

Pan Seared Salmon - 38 GF

Roasted Asparagus | Rosemary Fingerling Potatoes Tomato Relish | Citrus Butter Sauce

Country Style Braised Beef - 38 GF

Loaded Mashed Potatoes | Roasted Baby Carrots Caramelized Onions | Cabernet Sauce

Chianti Braised Beef Short Ribs - 44 GF

Wild Mushroom Risotto | Roasted Carrots & Green Beans Wilted Spinach | Herb Gremolata Demi Glaze

*Beef Tenderloin - 57 GF

Mashed Potatoes | Green Beans Onion Bacon Jam | Crispy Shallots | Cabernet Reduction

*Slow Roasted Prime Rib - 52 GF

Sea Salt & Thyme Crusted | Au Jus | Horseradish Cream Baked Potato | Sour Cream | Chives | Asparagus

Roasted Tomato Lasagna - 27, V

Sun Dried Tomato Sofrito | Eggplant | Spinach | Ricotta Parmesan Cheese | Broccolini | Tomato Ragout Minimum of 8 guests

Chick Pea & Mushroom Chorizo Enchiladas - 24 GE V

Cilantro Cauliflower "Rice" | Queso Fresco | Ranchero Beans | Fire Roasted Tomato Sauce

PLATED DESSERTS

Choice of 1

Cashew Florentine Cup V

Filled with Seasonal Berries | Strawberry Sauce

Chocolate Mousse Crunch *V*

Dark Chocolate Ganache | Praline Crunch | Coffee Sauce

Almond Amarena Torte V

Almond Cake Baked with Amarena Cherries Frangelico Sauce

Limoncello Mascarpone Cheesecake V

Citrus Crumble | Raspberry Sauce

Milk Chocolate Tower V

Milk Chocolate Mousse | Dark Chocolate Filling Caramel Sauce

Tropical Fruit Mousse V

Diced Tropical Fruit | Coconut Mousse | Passion Fruit Sauce

Dessert Trio (Add 4) V

Flourless Chocolate Cake | New York Style Cheesecake Florentine Cup

CHILDREN'S MENU

All Plated 3-12 Years of Age

Crispy Chicken Tenders - 12

100% Real White Meat Chicken
Macaroni & Cheese | Roasted Carrots | Ranch Dressing
Chocolate Chip Cookie | Milk

Mini Corn Dogs - 12

Macaroni & Cheese | Roasted Carrots | Ranch Dressing Chocolate Chip Cookie | Milk

Cheeseburger - 12

Tater Tots | Roasted Carrots | Ranch Dressing Chocolate Chip Cookie | Milk

DINNER BUFFETS

All dinner buffet pricing is based on a 1.5 hour service time & per guest. Minimum 35 guests.
Served with Regular & Decaf Coffee | Hot Teas | Iced Tea

All American

Including Full Salad Bar | Dinner Rolls | Butter Chef's Choice Vegetable Choice of 2 Entrées & your Choice of Starch - 46 Choice of 3 Entrées & your Choice of 2 Starch - 52

Poultry

Chicken Kalahari *GF*Prosciutto & Fontina Chicken *GF*Sweet & Spicy Barbecue Chicken *GF*Roasted Turkey Breast

Seafood

Pan Seared Salmon with Herb Butter Sauce *GF*Baked Salmon Teriyaki
Herb Crusted Haddock
Seafood Paella *GF*

Beef

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

Pork

Roasted Pork Loin with Apples, Thyme & Pan Jus GF Jack Daniel's® Barbeque Pit Ribs GF Roasted Pit Ham with Honey Glaze GF

Vegetarian

Vegetable Stir Fry *GF, DF, VG*Curried Coconut Quinoa with Roasted Cauliflower *GF, DF, VG*Three Cheese Ravioli with Creamed Spinach & Artichoke *V*

Selection of Starches

Sweet Potato Mash *GF, V*Steamed Jasmine Rice *GF, V*Mashed Potatoes *GF, V*Herb Roasted Potatoes *GF, V*Wild Mushroom Risotto *GF, V*

BUFFET MINI DESSERT

Apple Streusel Cheesecake Chocolate Raspberry Flourless Cake Seasonal Fruit Tart

KALAHARI WISCONSIN PIG ROAST 60

75 guest minimum- 250 maximum if poolside Available Poolside - Set Up Fee +10 per person Seasonal & if weather permits - 24 hour weather call Served with Regular & Decaf Coffee | Hot Teas | Iced Tea

Creamy Lemon Poppy Seed & Cranberry Coleslaw Garden Salad with Ranch & Italian Dressing Cucumber & Tomato Salad Chef Carved Smoked Whole Pig Mustard Barbeque Sauce Macaroni & Cheese Brown Sugar Baked Beans Sweet Corn Rolls and Butter

DESSERT

Warm Apple Cobbler Strawberry Cheesecake



BEVERAGE

Unlimited Host-Sponsored Bar

Price per guest

1 Hour

Beer, Wine, Bottled Water & Soda - 21 Resort Brands - 27 Premium Brands - 31 Top Shelf Brands - 37

2 Hours

Beer, Wine, Bottled Water & Soda - 29 Resort Brands - 38 Premium Brands - 45 Top Shelf Brands - 51

(After 2 hours, each Additional 30 minutes - 9 per Guest)

Consumption or Cash Bar

A minimum of \$1,000 revenue on all bars or a \$200 set up fee applies

Domestic Beer - 8 Craft, Seltzers & Imported Beers - 9 Tier One Wine - 10 Resort Brands - 9 Premium Brands - 10 Top Shelf Brands - 11 Non-Alcoholic Beer - 6

Half Barrel of Beer

Domestic - 400 Craft & Import - 500

Bar Drop Service

Domestic Beer - 8 each Craft, Seltzers & Imported Beer - 9 each Resort Brands - 75 per bottle Premium Brands - 100 per bottle Bottle Wine - 40/48/56 per bottle

WINES

Tier One 10 per glass 40 per bottle

Wycliff Brut - Sparkling
Canyon Road - Sauvignon Blanc | Chardonnay
White Zinfandel | Merlot | Cabernet Sauvignon
Pinot Grigio | Pinot Noir | Moscato

Tier Two 12 per glass 48 per bottle

Bonanza - Cabernet Sauvignon Mer Soleil Silver - Chardonnay Daou - Rose Kim Crawford - Sauvignon Blanc Sea Sun - Pinot Noir Decoy - Merlot

Tier Three 14 per glass 56 per bottle

Justin - Cabernet Sauvignon Sonoma Cutrer - Chardonnay Emmolo - Sauvignon Blanc Meiomi - Pinot Noir Whitehaven - Sauvignon Blanc

Bloody Mary Bar - 16 per guest per hour

Attendant Required:
Zing Zang Bloody Mary Mix | Pickles | Olives | Lemon
Brussel Sprouts | Pepperoncini | Celery | Cherry Tomatoes
Cubed Cheese | New Amsterdam Vodka
Tito's Vodka +2 Grey Goose +4
Minimum of 10 guests

Mimosa - Bellini Bar - 14 per guest per hour

Sparkling Wine - Strawberry | Mango | Raspberry Peach Purees | Orange Juice Minimum of 10 guests



RESORT BRANDS

Castillo White Rum Evan Williams Bourbon Gordon's Gin **Korbel Brandy** New Amsterdam Vodka Jose Cuervo Tradicional Blanco

PREMIUM BRANDS

Smirnoff Vodka **Bacardi Silver Rum Tanqueray Gin** 1800 Blanco Tequila Jim Beam Bourbon **Captain Morgan Spiced Rum** Malibu Coconut Rum **Dewar's Scotch**

TOP SHELF BRANDS

Tito's Vodka Bacardi Silver Rum Hendrick's Gin **Patron Silver Tequila** Jack Daniel's Whiskey Maker's Mark Bourbon **Crown Royal Whiskey** Johnny Walker Black Label

POLICIES AND PROCEDURES

Guarantee Due Dates

<u>Day of the event</u> <u>Guarantee is due by 12 noon</u>

Monday, Tuesday, Wednesday
Thursday
Preceding Thursday
Friday
Preceding Tuesday
Friday
Saturday
Preceding Wednesday
Preceding Wednesday
Preceding Wednesday

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 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.

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