



Kalahari[®]

**WISCONSIN DELLS, WI
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 at the end.

Todd Nelson
Owner and CEO of Kalahari Resorts & Conventions

POLICIES AND PROCEDURES

GUARANTEE DUE DATES

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

NUTRITIONAL ABBREVIATIONS

GF = Gluten-Friendly	DF = Dairy-Free	V = Vegan	VG = Vegetarian
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MEETING PLANNER PACKAGES

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Meeting planner packages are intended to be used during a single day of events.
Minimum of 25 Guests. Priced per Guest.

THE EXECUTIVE PACKAGE - 30

Express Continental Breakfast
One Hour Service Time

Assorted Baked Goods, Fruit Juices,
Regular and Decaf Coffee, Hot Tea.

Afternoon Time Out

30 Minute Service Time

Choose between "Milk and Cookies",
"Bake Shop", or "Health and Happiness"

THE MEETING PLANNER PACKAGE - 42

Express Continental Breakfast
One Hour Service Time

Assorted Baked Goods, Fruit Juices,
Regular and Decaf Coffee, Hot Tea.

3 Hour Beverage Break

Soft Drinks, Bottled Water,
Regular and Decaf Coffee, Hot Tea.

Afternoon Time Out

30 Minute Service Time

Choose between "Milk and Cookies",
"Bakeshop", or "Hit the Trail"

THE KALAHARI CORPORATE PACKAGE - 54

Express Continental Breakfast
One Hour Service Time

Assorted Baked Goods, Fruit Juices,
Regular and Decaf Coffee, Hot Tea.

3 Hour Beverage Break

Soft Drinks, Bottled Water,
Regular and Decaf Coffee, Hot Tea.

Select One Plated Lunch or the Buffet of the Day





BREAKFAST



BREAKFAST

All Breakfast Buffet Pricing is Based on One Hour Service Time and 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 and 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 and Decaf Coffee, Hot Teas

BREAKFAST ENHANCEMENTS

Minimum of 10 Guests.

Enhancement to Buffet Only. Priced per Guest.

BLT Sandwich - 9

Roasted Tomato, Sautéed Spinach, Smoked Bacon, Fried Egg

Breakfast Burrito - 9

Sausage, Bacon, Ham, Egg, 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

Minimum of 25 Guests.

Breakfast Buffet Includes:

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

ENTRÉES

One Entrée - 27

Two Entrées - 31

Scrambled Eggs (GF, DF, VG)

Mediterranean Egg Casserole (GF)

Feta Cheese, Roasted Tomatoes, Spinach, Chorizo Sausage

Mexican Scramble Chilaquiles (GF)

Bell Peppers, Onions, Chilaquiles, Salsa Verde, Sour Cream, Tomato, Green Chiles, Mozzarella, Corn Tortilla Chips

Egg White Frittata (GF)

Roasted Artichoke, Spinach, Tomatoes, Asparagus, Parmesan Cheese

Cinnamon Raisin French Toast Bake

Blueberry Pancake Bake

Loaded Scramble +2 per Guest

Chopped Bacon, Cheddar Cheese, Green Onion

Cheesy Sausage Egg Bake +2 per Guest

Pimento Peppers, 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 (GF, DF, V)

Hashbrown Potatoes (GF, DF, V)

Quinoa Hashbrowns (GF, DF, V)

Onion and Bacon Sliced Potatoes (GF, DF)

Roasted Red Bliss Potatoes (GF, DF, V)

Cheesy Hashbrown Casserole (GF, V)



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 (GF, DF, V) Raisins and Brown Sugar	6 per Guest
Fresh Cut Fruit (GF, DF, V)	6 per Guest
Cottage Cheese & Fruit (GF)	5 per Guest
Smoked Salmon Lox (GF, DF)	8 per Guest
Strawberry Banana Smoothie (GF)	7 per Guest
Individual Yogurt (GF)	5 per Each
Assorted Cold Cereal with Milk	5 per Each
Cold Granola with Milk	5 per Guest
Hard Boiled Eggs (GF, DF)	15 per Dozen
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 Dozen
Assorted Donuts	32 per Dozen
Assorted Muffins	32 per Dozen
Medium Croissants	32 per Dozen
Assorted Danish	32 per Dozen
Bagels & Cream Cheese	32 per Dozen
Assorted Gluten Free Breakfast Pastries	34 per Dozen Packaged
Parfait 4 oz. Greek Yogurt, Berry Compote, Granola, Raisins, Almonds, Honey	6 per Guest

BRUNCH MENU - 44

Minimum of 50 Guests.

Mixed Green Salad

Cucumber, Tomato (DF), Ranch Dressing (GF)

Quinoa & Garbanzo Bean Salad

Olive Oil and Lemon Dressing (GF, DF, V)

Scrambled Eggs (GF, DF, VG)

Baked French Toast

Syrup, Smoked Bacon, and Griddle Breakfast Potatoes

*Chef Carved Top Sirloin

Au Jus (GF, DF) and Creamy Horseradish

Citrus Seared Salmon

Rice and Asparagus (GF)

Thyme Roasted Chicken Breast

Wild Mushroom Sauce (GF)

Green Beans

Sautéed Onion and Toasted Almonds (GF, DF, V)

Fresh Cut Fruit | Cereals with Milk | Muffins Breakfast Breads | Fruit-Filled Danish

Assorted Mini Desserts

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

PLATED BREAKFAST

All Plated Breakfasts Served with Orange Juice, Apple Juice, Regular and Decaf Coffee, Hot Teas. Priced per Guest.

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



BREAKS

Specialty Theme Breaks

Minimum of 25 Guests.

All Breaks are Designed for 30 Minutes.

Priced per Guest.

Bake Shop - 17

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

Milk & Cookies - 15

Assorted Cookies, Chocolate Milk, White Milk, Regular and Decaf Coffee, Hot Tea

Substitute Kalahari Cookie Company Cookies **25 per Guest**

Health & Happiness - 17 (GF, V except Pita Chips)

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

Hit The Trail Build-Your-Own Trail Mix - 20

Cashews, Almonds, Peanuts, Granola Clusters, Dried Cranberries, Raisins, M&M's®, Infused Water, Regular and 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, Strawberry Mango, Cotton Candy, Chocolate, Cookies & Cream

SAVORY SNACKS

One Pound Serves Approximately 10 Guests.

Warm Jumbo Soft Pretzel	6.50 Each
<i>Cheese Sauce</i>	
Mix Nuts (GF)	35 per Pound
Trail Mix (VG)	27 per Pound
Gardettos® Party Mix	23 per Pound
Pretzels (VG)	17 per Pound
Caramel Popcorn (GF)	25 per Pound
Butter Popcorn (GF)	22 per Pound
Cheese Popcorn (GF)	25 per Pound

DIPS

One Quart Serves Approximately 10 Guests. Served with Corn Tortilla Chips, Toasted Pita Chips, or Potato Chips (GF with Tortilla Chips)

Hot

Crab and Spinach (GF)	40 per Quart
Spinach and Artichoke (GF)	26 per Quart
Queso Fundido and Chili (GF)	29 per Quart
Queso Fundido (GF)	28 per Quart

Cold

Bacon (GF)	28 per Quart
French Onion (GF)	27 per Quart
Salsa Fresca (GF, V, VG)	27 per Quart
Roasted Street Corn Dip (GF, VG)	27 per Quart





BEVERAGE BREAKS

3 HOUR BEVERAGE BREAK - 15

Refreshed for 3 Hours.
Regular and Decaf Coffee, Hot Teas, Soft Drinks,
Infused Water

6 HOUR BEVERAGE BREAK - 24

Refreshed for 6 Hours.
Regular and Decaf Coffee, Hot Teas, Soft Drinks,
Infused Water
Each Additional Hour **+4 per Guest, per Hour**

A LA CARTE BEVERAGES

Freshly Brewed Starbucks® Coffee 70 per Gallon
Regular or Decaf

Assorted Hot Teas 70 per Gallon

Hot Chocolate 35 per Gallon

Lemonade 32 per Gallon

Fruit Infused Water 27 per Gallon

Iced Tea 32 per Gallon

Milk 32 per Gallon
White or Chocolate

Fruit Juices 32 per Gallon
Orange, Cranberry, or Apple

Assorted Soft Drinks 4 per 12 oz. Can

Red Bull® 6 per 8.4 oz. Can
Regular or Sugar Free

Bottled Water 4 per Bottle

Sparkling Water 4 per 12 oz. Can

BUBBL'R® 5.50 per Can

Bottled Unsweetened Tea 4 per Bottle

Gatorade® 5 per Bottle





LUNCH



LUNCH

ALL PLATED LUNCHES INCLUDE

Regular and Decaf Coffee, Hot Teas, Iced Tea
Priced per Guest.

COLD ENTRÉES

Select One

SALADS

Chicken Caesar - 22

Herb Croutons, Shaved Parmesan Cheese, Tomato, Caesar Dressing

Asian Grilled Chicken (GF, DF) - 22

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

Chipotle Salmon (GF) - 24

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, Chocolate Sauce

Lemon Pound Cake

Seasonal Berries, Chantilly Cream





HOT ENTRÉES

Served with One Selection of Soup or Salad and Rolls

Chicken Kalahari (GF) - 27

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

Thyme Roasted Chicken Breast (GF) - 27

Garlic Mashed Potatoes, Roasted Brussel Sprouts, Wild Mushroom Jus

Grilled Flank Steak (GF) - 29

Wild Mushroom Risotto, Green Beans, Roasted Tomato, Bordelaise Sauce

Country Style Braised Beef (GF) - 30

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

Sage Roasted Pork Loin (GF) - 27

Sweet Potato Mash, Green Beans, Creamy Mushroom Sauce

Citrus Roasted Salmon (GF) - 30

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

Chick Pea & Mushroom Chorizo Enchiladas (GF, VG) - 21

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

Roasted Tomato Lasagna (VG) - 22

Minimum of 8 Guests

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

Three Cheese Ravioli (VG) - 22

Creamed Spinach, Artichoke, Bell Peppers



STARTER SALADS

Field Greens (GF except Croutons)

Cucumber, Tomato, Radish, Croutons, Ranch Dressing

Mixed Greens & 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 & Romaine (GF)

Blue Cheese, Walnuts, Apples, Charred Onions, Cider Vinaigrette

STARTER SOUPS

Wisconsin Beer Cheese & Smoked Ham (GF)

Tomato Florentine (VG, GF)

Roasted Corn Chowder (GF)

Chicken & Dumpling





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.

CHOOSE BUFFET OF THE DAY - 29
CHOOSE ANY OTHER BUFFET - 32

Minimum of 25 Guests. Priced per Guest. Buffets include Regular and Decaf Coffee, Hot Tea, and Iced Tea

Available for Dinner **+6 per Guest**

TWO ENTRÉE MONDAY

Mushroom & Wild Rice Soup (GF)

Garden Greens

Ranch & Italian Dressing (GF)

Green Beans, Carrots & Onions (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 per Guest | Add Two - 9 per Guest

Baked Haddock with Artichoke, Spinach and Capers

Grilled Flank Steak with Sun-Dried Tomatoes and Olives (GF)

Italian Sausage with Cavatappi Pasta and Lemon



FIESTA TUESDAY

Ranchero Beans (DF, V)

Black Bean & Corn Salad

Mango, Cilantro, Avocado Ranch (GF)

Charred Vegetables

Squash, Onions, Peppers (GF, DF, V)

Fire Roasted Tomato Spanish Rice (GF)

Braised Chipotle Chicken (GF, DF)

Slow Roasted Pork Carnitas

 (GF, DF)

Flour Tortillas, Jalapeños, Tomatoes, Cheddar Jack Cheese, Salsa Verde, Guacamole, Sour Cream, Tortilla Chips

DESSERT

Tres Leches

BUFFET ENHANCERS

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

Chili Lime Shrimp (GF, DF)

Beef Barbacoa with Pickled Onions (GF, DF)

Grilled Portobello and Poblano Peppers (GF, DF, V)

Housemade Chili (GF, DF) and Toppings





DELI WEDNESDAY

Tomato Basil Soup (VG)

Garden Greens

Ranch & Italian Dressing (GF)

Potato Salad

Green Onion, Bacon, Sour Cream (GF)

Housemade Chips (GF, DF)

Chicken Salad (GF, DF)

Meats

Smoked Ham, Roast Beef, Turkey Breast

Cheeses

Swiss, Cheddar, Gouda,

Vegetables

Lettuce, Tomato, Red Onion, Dill Pickles

Breads

White, Whole Wheat, Rye, Gluten Friendly Bread available on request

DESSERT

Assorted Cookies and Brownies

HOT SANDWICH BUFFET ENHANCERS

Add One - 6 per Guest | Add Two - 9 per Guest

BBQ Pulled Pork- Brioche Slider Bun

Grilled Chicken - Lemon Herb Pesto



COOKOUT THURSDAY

Garden Greens

Ranch & Italian Dressing (GF)

Baked Beans (GF)

Coleslaw (GF)

Grilled Burgers

Brats

Steak Fries

Buns

Toppings

Lettuce, Tomato, Onion, Dill Pickles, Swiss, American, Cheddar, Mustard, Ketchup, Mayo

DESSERT

Strawberry Shortcake Mason Jar

BUFFET ENHANCERS

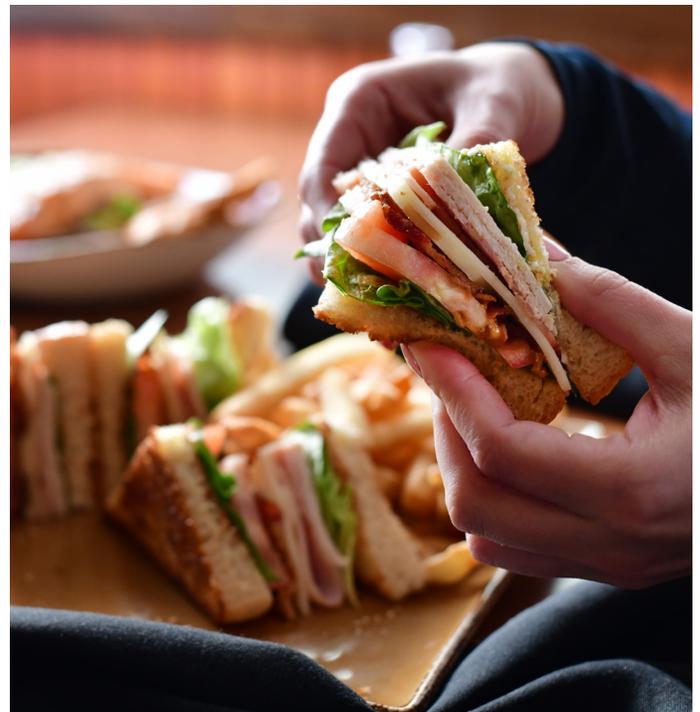
Add One - 6 per Guest | Add Two - 9 per Guest

Garden Burgers (VG)

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 (GF, DF, V)

Alfredo Sauce

Meatballs

Italian Sausage, Peppers, Onions (GF)

Broccolini (GF, DF, V)

Garlic Bread Sticks

DESSERT

Tiramisu

BUFFET ENHANCERS

Add One - 6 per Guest | Add Two - 9 per Guest

Chicken Marsala (GF, DF)

Shrimp Scampi (GF)

Cheese and Pepperoni Pizzas

BBQ SATURDAY

Garden Greens

Ranch & Italian Dressing (GF)

Southern Style Potato Salad

Crumbled Bacon (GF)

Green Bean Casserole

Brown Sugar Baked Beans (GF)

BBQ Roasted Chicken Breast & Thighs (GF, DF)

Low & Slow Pulled Pork (GF, DF)

BBQ Sauces

 (GF, DF)

Bold Texas Style and Honey Chipotle

Cheddar Cornbread Muffins

DESSERT

Seasonal Fruit Crisp

Ice Cream **+2 per Guest**

BUFFET ENHANCERS

Add One - 6 per Guest | Add Two - 9 per Guest

Beer Brats (DF)

Popcorn Shrimp, Spicy Remoulade (GF)

Grilled Burgers (GF without Bun)

Buffalo Cauliflower-Blue Cheese and Celery (VG)





AFRICAN GETAWAY SUNDAY

Mixed Greens

Pickled Cucumber, Tomato, Balsamic Vinaigrette, Red Onion Slaw (GF, DF, V)

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 per Guest | Add Two - 9 per Guest

Salmon - Curry, Roasted Onions (GF)

Coffee Chili Rubbed Pork Loin (GF)

Top Sirloin-Peri Peri (Sweet and Spicy)(GF, DF)

BOX LUNCHES - 29

Includes Condiments, Pasta Salad, Whole Fruit, Potato Chips, Dill Pickle, Cookie

Choice of Beverage

Soft Drink | Bottled Water

Deconstructed Boxed Lunch - 28

Smoked Ham Sandwich

Rye, Smoked Ham, Boursin® Cheese, Swiss, Red Onion, Brandy Mustard Sauce, Lettuce, Tomato

Turkey Sandwich

Whole Wheat, Swiss Cheese, Sharp Cheddar, Tomato, Sun-Dried Tomato Turkey Breast, Lettuce

Roast Beef Sandwich

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

Vegan Sandwich

Wheat Berry, Creamy Avocado, Grilled Tofu, Artichoke, Sliced Cucumbers, Sun-Dried Tomato, Arugula





RECEPTION



RECEPTION

COLD HORS D'OEUVRES

A - Cold Hors D'oeuvres

34 per Dozen

Deviled Eggs - Bacon and Chives (GF)

Chicken Caesar Crostini

Bacon Jam and Parmesan Crostini

Sourdough Tomato Bruschetta

Antipasto Stack (Salami, Mozzarella and Olive)(GF)

B - Classic Cold Hors D'oeuvres

44 per Dozen

Prosciutto and Melon (GF)

Smoked Salmon on a Bagel Chip

Bloody Mary Shrimp Shooters (GF)

Brie Cheese, Strawberries and Walnuts on Toasted Bread

Crabmeat Deviled Eggs

Prosciutto and Mozzarella Skewers (GF)

Tea Sandwiches - Cucumber and Dill Cream Cheese,
Turkey, Aged Cheddar and Cranberry Aioli

C - Premium Cold Hors D'oeuvres

57 per Dozen

*Ahi Tuna Poke (GF)

*Beef Tenderloin Crostini with Horseradish

Maine Lobster on Black Pepper Brioche

Pate de Foie Gras and Cranberry Relish

Shrimp Salad Cocktail on Cracker (GF)

SUSHI

A - ~~D/C~~ 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

C - 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 (GF)

Chicken and Cheese Quesadilla

Spinach and Feta Cheese Wrapped in Phyllo Dough

B - Classic Hot Hors D'oeuvres

44 per Dozen

Tex-Mex Chicken Tortilla Rolls with Chipotle Aioli

Bacon Wrapped Beef and Blue Cheese with
Sun-Dried Tomato

Brats in a Blanket

BBQ or Buffalo Bone-in Chicken Wings

Chicken Bites

Grilled Piña Colada Chicken Skewer (GF)

Beef Satay (GF)

Tempura Chicken with Sweet and Sour Sauce

Cheeseburger Sliders with WBP House Aioli

Pulled Pork Sliders

Thai Chicken Satay with Peanut Sauce (GF)

Premium Hot Hors D'oeuvres

57 per Dozen

Sea Scallop Wrapped in Bacon (GF, DF)

Lobster Cake with Spiked Aioli and 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 & Sausages

Small 100 | Large 145

Grain Mustard, Preserves, Gourmet Crackers

Vegetable Crudités (GF, VG)

Small 65 | Large 95

Buttermilk Ranch, Hummus

Assortment of Seasonal Fresh Fruit (GF, VG)

Small 90 | Large 135

Honey Yogurt Sauce

Jumbo Shrimp Cocktail (GF, DF) - 250

Priced based on 50 Pieces

Spicy Remoulade, Cocktail Sauce

RECEPTION SPECIALTY STATIONS

Reception Pricing is Based on a One Hour Service Time. Priced per Guest. Minimum order is Two Specialty Stations (not including Dessert Stations). Minimum of 35 Guests.

PASTA STATION - 20

Attendant Required

Pasta Selections - Select Two

Three Cheese Tortellini | Penne | Cavatappi (VG)

Sauce Selections - Select Two

Classic Marinara | Pesto Cream | Alfredo | Bolognese
Vodka Pomodoro

Toppings

Mushroom, Asparagus, Tomatoes, Bell Peppers,
Italian Sausage, Peas (GF, DF)

Served with Garlic Bread, Pepper Flakes, Parmesan Cheese

Add Chicken **+5 per Guest**

Add Meatballs **+6 per Guest**

Add Shrimp (GF, DF) **+8 per Guest**

NACHO GRANDE (GF) - 19

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 per Guest**

Add Southwest Chili Con Carne **+6 per Guest**

Add Shrimp **+8 per Guest**

*SLIDERS STATION - 19

Slider Selections - Select Two

Carved Turkey with Cranberry Slaw
Fish Cakes with Remoulade | BBQ Pulled Pork
Cheeseburger with Green Onion Mayo

BRUSCHETTA - 20

Roma Tomatoes, Basil (VG), Shrimp with Garlic,
Portobello Mushrooms with Fontina Cheese (VG),
Assorted Olives (VG)

STIR FRY - 22

Attendant Required. Max 200 Guests.

Meat Selections - Select Two

Beef | Chicken | Shrimp | Plant Based Protein

Served with Jasmine Rice (GF) or Lo Mein Noodles

Asian Sauces

Spicy Sweet Bang-Bang, Teriyaki (GF)

Toppings

Green Peppers, Red Peppers, Onions, Carrots (GF),
Snap Peas, Bamboo Shoots, Mushrooms, Baby Corn (GF),
Broccoli, Sriracha® (GF)

MAC & CHEESE - 20

Classic Mac & Cheese

Toppings - Select Three

Smoked Bacon | Roasted Chicken Breast | Diced Ham
Onion | Tomato | Green Onion | Broccoli | Parmesan

Served with Sriracha®, Ranch, Red Pepper Flakes

Add Barbeque Pulled Pork **+6 per Guest**

Add Garlic Shrimp **+8 per Guest**





RECEPTION CARVING STATIONS

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

***Roasted Beef Tenderloin (GF except Rolls) - 475**

Approximately 20 Servings

Served with Sautéed Mushrooms, Béarnaise Sauce, Rolls

Maple Glazed Bone-In Steamship Ham (GF except Rolls) - 325

Approximately 45 Servings

Served with Rolls and Dijon Mustard

***Slow Roasted Prime Rib of Beef (GF except Rolls) - 450**

Approximately 45 Servings

Herbs and Sea Salt Crusted

Served with Rolls, Au Jus, Horseradish Cream

Sage Roasted Turkey Breast (GF except Rolls) - 220

Approximately 45 Servings

Served with Cranberry Mayonnaise and Rolls

Salmon Wellington - 265

Approximately 45 Servings

En Croute with Wild Mushrooms and Spinach

Served with Dill Cream Sauce

DESSERT STATIONS

Reception Pricing is Based on a One and a Half-Hour Service Time. Minimum of 35 Guests

Assorted Mini Pastries - 44 per Dozen

Select Three

Eclairs | Fruit Tartelettes | Almond Torte

Caramel Apple Verrine | Chocolate Raspberry Flourless Cake

Pie & Cobbler Table - 11 per Guest

Mix Berry Crumble | Warm Apple Cobbler

Banana Cream Pie | Bourbon Pecan Pie

OREO® Chocolate Marshmallow Pie

Kalahari Dessert Extravaganza - 17 per Guest

Fresh Fruit Tarts | Chocolate Flourless Cake

Milk Chocolate Caramel Mousse | Cheesecake

Key Lime Meringue | Tiramisu

PIZZA - THAT'S HOW IT ALL STARTED!

It has been said that it all started with pizza. This is true in every 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 well 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

Cheese Pizza	29
Pepperoni Pizza	34
Sausage Pizza	34
Quad Pizza (For 30 Guests or Less)	34

10" GF PIZZA

Cheese Pizza (Includes One Topping)	15
Additional Toppings	4 Each





DINNER



DINNER

PLATED DINNER SELECTIONS

All Entrées include Rolls, Butter, Regular or Decaf Coffee, Hot Tea, Iced Tea, Selection of Soup or Salad and Dessert. Priced per Guest.

SALADS

Shaved Garden Salad

Field Greens, Cucumber, Tomato, Radishes, Citrus Herb Vinaigrette (GF, DF)

Baby Gem Caesar

Herbed Croutons, Shaved Parmesan, Tomato, Caesar Dressing

Kale Salad

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)

Spinach Salad

Baby Spinach, Spring Mix, Bacon, Walnuts, Aged Cheddar, Bacon Vinaigrette (GF)

SOUPS

Beer Cheese & Smoked Ham (GF)

Tomato Florentine (GF, VG)

Chicken & Dumpling

Corn Chowder (GF)

DUO DINNER ENTRÉES

Select One

Roasted Chicken Breast & Lobster Ravioli - 49

Mushroom Ragout, Asparagus, Chive Butter Sauce

Braised Short Ribs & Sautéed Shrimp (GF) - 54

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

Beef Tenderloin & Grilled Chicken Breast (GF) - 57

Rosemary Fingerling Potatoes, Broccolini, Shallot Demi Glaze

DINNER ENTRÉES

Select One

Pan Seared Bone-In Chicken Breast (GF) - 34

Crisp Prosciutto Ham, Roasted Brussel Sprouts, Rosemary Fingerling Potatoes

Stuffed Herb Bone-In Chicken Breast (GF) - 35

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

Chicken Kalahari (GF) - 34

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

Roasted Pork Loin (GF) - 33

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 (GF) - 36

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

Country Style Braised Beef (GF) - 37

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

Chianti Braised Beef Short Ribs (GF) - 44

Wild Mushroom Risotto, Roasted Carrots and Green Beans, Wilted Spinach, Herb Gremolata Demi Glaze

*Beef Tenderloin (GF) - 57

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

*Slow Roasted Prime Rib (GF) - 52

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

Roasted Tomato Lasagna (VG) - 27

Minimum of 8 Guests

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

Chick Pea & Mushroom Chorizo Enchiladas (GF, VG) - 24

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



PLATED DESSERTS

Select One

Cashew Florentine Cup (VG)

Filled with Seasonal Berries, Strawberry Sauce

Chocolate Mousse Crunch (VG)

Dark Chocolate Ganache, Praline Crunch, Coffee Sauce

Almond Amarena Torte (VG)

Almond Cake Baked with Amarena Cherries, Frangelico® Sauce

Limoncello Mascarpone Cheesecake (VG)

Citrus Crumble, Raspberry Sauce

Milk Chocolate Tower (VG)

Milk Chocolate Mousse, Dark Chocolate Filling, Caramel Sauce

Tropical Fruit Mousse (VG)

Diced Tropical Fruit, Coconut Mousse, Passion Fruit Sauce

Dessert Trio (VG) +4 per Guest

Flourless Chocolate Cake, New York Style Cheesecake, Florentine Cup



CHILDREN'S MENU

All Plated. For Children 3-12 Years of Age.

Crispy Chicken Tenders & Ranch - 12

100% Real White Meat Chicken, Carrot Sticks, Macaroni & Cheese, Ranch Dressing, Milk, Chocolate Chip Cookie

Mini Corn Dogs - 12

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

Cheeseburger - 12

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





DINNER BUFFETS

All Dinner Buffet Pricing is Based on a One and a Half-Hour Service Time. Priced per Guest. Minimum 35 Guests. Served with Regular and Decaf Coffee, Hot Teas, Iced Tea

ALL AMERICAN

Including Full Salad Bar, Dinner Rolls, Butter, Chef's Choice Vegetable

Selection of Two Entrées and One Starch - **46 per Guest**

Selection of Three Entrées and Two Starch - **52 per Guest**

POULTRY

Chicken Kalahari (GF)

Prosciutto & Fontina Chicken (GF)

Sweet & Spicy Barbecue Chicken (GF)

Roasted Turkey Breast

SEAFOOD

Pan Seared Salmon
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
Apples, Thyme & Pan Jus (GF)

Jack Daniel's® Barbeque Pit Ribs (GF)

Roasted Pit Ham
Honey Glaze (GF)

VEGETARIAN

Vegetable Stir Fry (GF, DF, V)

Curried Coconut Quinoa
Roasted Cauliflower (GF, DF, V)

Three Cheese Ravioli
Creamed Spinach & Artichoke (VG)

SELECTION OF STARCHES

Sweet Potato Mash (GF, VG)

Steamed Jasmine Rice (GF, VG)

Mashed Potatoes (GF, VG)

Herb Roasted Potatoes (GF, VG)

Wild Mushroom Risotto (GF, VG)

BUFFET MINI DESSERT

Apple Streusel Cheesecake

Chocolate Raspberry Flourless Cake

Seasonal Fruit Tart

KALAHARI PIG ROAST 60

75 Guest minimum. 250 maximum Guest if poolside. Available Poolside - Set Up Fee **+10 per Guest** Seasonal and if weather permits - 24 Hour weather call Served with Regular and Decaf Coffee, Hot Teas, Iced Tea

Creamy Lemon Poppy Seed & Cranberry Coleslaw

Garden Salad
Ranch & Italian Dressing (GF)

Cucumber & Tomato Salad

Chef Carved Smoked Whole Pig
Mustard Barbeque Sauce

Macaroni & Cheese

Brown Sugar Baked Beans

Sweet Corn

Rolls & Butter

DESSERT

Warm Apple Cobbler

Strawberry Cheesecake



BEVERAGE



BEVERAGE

UNLIMITED HOST - SPONSORED BAR

Priced per Guest.

ONE HOUR

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

TWO HOURS

Beer, Wine, & Soda	30
Resort Brands	38
Premium Brands	45
Top Shelf Brands	52

After Two 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
Import	500
Craft	500

BAR DROP SERVICE

Domestic Beer	8 Each
Craft, Seltzers & Imported Beer	9 Each
Resort Brands	100 per Bottle
Premium Brands	150 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

Whitehaven - Sauvignon Blanc

Emmolo - Sauvignon Blanc

Meiomi - Pinot Noir



BLOODY MARY BAR - 16 PER GUEST PER HOUR

Attendant Required. Minimum of 10 Guests.
Zing Zang Bloody Mary Mix, Pickles, Olives, Lemon,
Brussel Sprouts, Pepperoncini, Celery, Cherry Tomatoes,
Cubed Cheese, New Amsterdam Vodka
Tito's Vodka **+2 per Guest**
Grey Goose **+4 per Guest**

MIMOSA - BELLINI BAR - 14 PER GUEST PER HOUR

Minimum of 10 Guests.
Sparkling Wine - Strawberry, Mango, Raspberry,
Peach Purees, Orange Juice

SPIRITS

RESORT BRANDS

Rum - Castillo White

Bourbon - Evan Williams

Gin - Gordon's

Brandy - Korbel

Vodka - New Amsterdam

Tequila - Jose Cuervo Tradicional Blanco

Amaretto

Triple Sec

Peach Schnapps

PREMIUM BRANDS

Vodka - Wheatley

Rum - Bacardi Silver, Captain Morgan Spiced,
Malibu Coconut

Gin - Tanqueray

Tequila - 1800 Blanco

Bourbon - Jim Beam

Scotch - Dewar's

Amaretto

Triple Sec

Peach Schnapps

TOP SHELF BRANDS

Vodka - Tito's

Rum - Bacardi Silver

Gin - Hendrick's

Tequila - Patron Silver

Whiskey - Jack Daniel's, Crown Royal

Bourbon - Maker's Mark

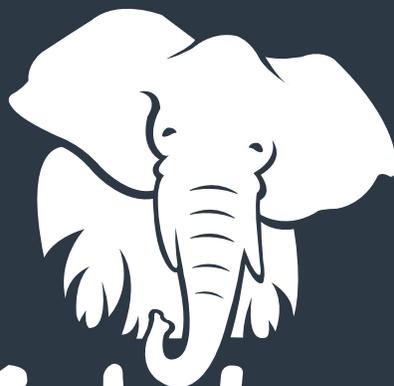
Scotch - Johnny Walker Black Label

Cointreau

Grand Marnier







Kalahari[®]

RESORTS & CONVENTIONS