

Pioneer Full Service Buffet (one serving each plated at the buffet line by our chef)

Lunch or dinner (Minimum 25 persons)

*****\$11.95 per person*****

Entree Selections: Please choose one

A second entrée can be added for an additional \$4.00

All Buffet selections are served with a plated house salad with house dressing, rolls and butter, beverage of coffee or tea upon request and steamed fresh vegetable medley plus one potato choice listed below.

PORK CHOPS WRAPPED IN BACON

PORK LOIN MEDALLIONS W/ DEMI GLAZE

BAKED or BROASTED CHICKEN

CHICKEN CORDON BLEU

CHICKEN KIEV

SMOKED TURKEY

BAKED HAM

LASAGNA

GRILLED CHICKEN BREAST W/ CHOICE OF BOURBON, TERRIYAK OR SWEET & SOUR SAUCE

CARVED ROAST OF SIRLOIN (CARVED ON LINE – ADD \$2 PER PERSON)

CARVED ROAST OF PORK (CARVED ON LINE – ADD \$2 PER PERSON)

CARVED SMOKED PIT HAM (CARVED ON LINE – ADD \$2 PER PERSON)

PRIME RIB (CARVED ON LINE – ADD \$5 PER PERSON)

Potato Choice

Butter Parsley Red Potatoes

Roasted Garlic Mashed

Dessert – Optional

<i>Cheese Cake w/ chocolate topping.....</i>	<i>\$3.95 per plate</i>
<i>Cheese Cake w/ strawberry topping.....</i>	<i>\$3.95 per plate</i>
<i>Ice cream delight.....</i>	<i>\$3.95 per plate</i>
<i>Ice cream delight.....</i>	<i>\$3.95 per plate</i>

Hors d'oeuvre (Quantity for 40 people)

<i>Swedish Meatballs.....</i>	<i>\$59.99</i>
<i>Barbecued Meatballs.....</i>	<i>\$59.99</i>
<i>Cheese & Sausage Tray.....</i>	<i>\$59.99</i>
<i>Chips & Dip.....</i>	<i>\$39.99</i>
<i>Fruit Plate – in season.....</i>	<i>\$59.99</i>
<i>Breaded Mushrooms.....</i>	<i>\$49.99</i>
<i>Classic Wings & Sauces.....</i>	<i>\$89.99</i>
<i>Deviled Egg.....</i>	<i>\$59.99</i>
<i>BBQ Cocktail Franks.....</i>	<i>\$59.99</i>
<i>Taco Dip & Chips.....</i>	<i>\$39.99</i>
<i>Cocktail Sandwiches.....</i>	<i>\$49.99</i>
<i>Potato Salad.....</i>	<i>\$39.99</i>
<i>Pasta Salad.....</i>	<i>\$39.99</i>
<i>Vegetable Tray.....</i>	<i>\$59.99</i>
<i>Shrimp Egg Rolls & Sauce.....</i>	<i>\$59.99</i>
<i>Smoked Salmon.....</i>	<i>Market Price</i>
<i>Smoked Trout.....</i>	<i>Market Price</i>
<i>Peel & Eat Shrimp.....</i>	<i>Market Price</i>
<i>Gourmet Pizza - 16 “ sausage & pepperoni.....</i>	<i>\$16.99</i>

Hors d'oeuvre Buffets (Minimum 25 persons)

APPETIZER BUFFET- (SELF SERVE)

Soon to be available – please call for selections.....\$11.95 per person

TOP SHELF APPETIZER BUFFET- (SELF SERVE)

Soon to be available - please call for selections.....\$15.95 per person

No substitutions on appetizer buffets please!

AUCE Breakfast Buffet (Minimum 25 persons)

The Continental\$4.99

Seasonal fresh fruit

Sticky buns

Assorted muffins

Juice

Coffee

Pioneer Breakfast Buffet\$8.99

*Farm fresh scrambled eggs, French toast & pancakes with maple syrup, sausage & ham,
Biscuits & gravy, breakfast potatoes and coffee*

TRADITIONAL PIONEER BUFFETS

All dinner prices do not include Wisconsin State sales tax (5.5%) and gratuity (17%). Included in the price are fresh baked dinner rolls and butter and choice of beverage; coffee or tea upon request.

Lunch or Dinner (Minimum 25 persons)

PIONEER BUFFET- (SELF SERVE)

Broasted chicken, baked pork chops in mushroom gravy, dressing, mashed potatoes, gravy, vegetable, pasta, chef's choice pizza, and full salad bar.....\$9.95 per person

COMFORT FOOD BUFFET- (SELF SERVE)

Choose two meat entrees - Meat loaf, roasted turkey, Salisbury steak, baked pork chops in mushroom gravy, dressing, mashed potatoes, gravy, vegetable and full salad bar.....\$9.95 per person

CHICKEN BUFFET- (SELF SERVE)

Broasted chicken, baked chicken, chicken & biscuits, dressing, mashed potatoes, gravy, vegetable and full salad bar.....\$9.95 per person

TURKEY BUFFET- (SELF SERVE)

Roasted turkey and baked ham, dressing, mashed potatoes, gravy, vegetable and full salad bar.....\$9.95 per person

TRADITIONAL HOLIDAY BUFFET- (SELF SERVE)

Roasted turkey and baked ham, dressing, mashed potatoes, gravy, vegetable and full salad bar & pumpkin bars.....\$9.95 per person

TRUCKERS BUFFET- (CHEF SERVES)

Roasted beef, roasted turkey, roasted pork, dressing, mashed potatoes, gravy, vegetable and full salad bar\$9.95 per person

ITALIAN BUFFET- (SELF SERVE)

Meat and cheese pizzas, meat cheese & vegetable pizzas, fettuccine alfredo, spaghetti w/ meat sauce, garden penne pasta, garlic bread & full salad\$9.95 per person

BRAT & BURGER BUFFET- (SELF SERVE)

Grilled burgers, Johnsonville bratwurst or chicken breasts, cheeses, onion, lettuce and tomatoes, homemade potato salad, smoked beans & French fries.....\$9.95 per person

DELI LUNCH BUFFET-(SELF SERVE)

Sliced salami, ham and turkey breast, American, Swiss, and Cheddar cheeses, assorted rolls and bread, pasta salad, soup and assorted condiments.....\$9.95 per person

OLD FASHION PIG ROAST- (CHEF SERVES)

Pork roasts slowly smoked over hickory wood for 12 hours, then chopped and seasoned with a house BBQ sauce and piled high on a buttered bun, served with homemade potato salad and smoked beans.....\$9.95 per person

BBQ CHICKEN & RIBS- (SELF SERVE)

Charbroiled chicken, Charbroiled country ribs, homemade potato salad, smoked beans, buttered bread slices & pickles.....\$12.95 per person

PIT BBQ SAMPLER- (CHEF SERVES)

Chicken quarters, chopped pork, sliced brisket and sausage slowly smoked over hickory wood for hours served with homemade potato salad, smoked beans and buttered bread slices.....\$14.95 per person

CHEF CARVED PRIME RIB- (CHEF SERVES)

Succulent slow roast prime rib, choice of potato, vegetable medley & full salad bar.....\$19.95 per person

STEAK FEED- (CHEF SERVES) *May choose only one - Charbroiled hand cut steaks cooked to medium served with twice baked potatoes, vegetables, salad w/ house dressing and a roll*

6 ounce sirloin.....\$9.95 per person
12 ounce sirloin.....\$12.95 per person
16 ounce sirloin.....\$14.95 per person
16 T-bone.....\$17.99 per person
14 ounce NY Strip.....\$19.95 per person
14 ounce Rib Eye.....\$19.95 per person
10 ounce Prime Rib.....\$16.95 per person

Plated Dinner Selections (Choose no more than two)

(12 to 24 people)

All dinner prices do not include Wisconsin State sales tax (5.5%) and gratuity (17%). Dinners are served with a house salad and house dressing, steamed vegetable medley and choice of one potato. Included in the price are fresh baked dinner rolls and butter and choice of beverage; coffee or tea.

Choice of potato must remain the same for parties that choose to offer more than one entree.

Chicken

CHICKEN CORDON BLUE

*Chicken breast stuffed with smoked ham and baby Swiss cheese. Baked and served with Mornay sauce
.....\$11.95 per plate*

CHICKEN KIEV

*Chicken breast stuffed with smoked ham and baby Swiss cheese. Baked and served with Mornay sauce
.....\$11.95 per plate*

GRILLED CHICKEN BREAST

Chargrilled chicken breast served with a bourbon, teriyaki or sweet & sour sauce.....\$11.95 per plate

Pork

PORK LOIN MEDALLIONS

Marinated pork loin sliced and served with a demi glaze.....\$11.95 per plate

BREADED PORK CHOPS

*Twin, boneless pork chops coated with seasoned crumb then baked golden brown and served with pork gravy
.....\$11.95 per plate*

Seafood

LEMON PEPPER HADDOCK LOIN

*Twin haddock loins topped with seasoned bread crumbs and butter then broiled, served with tartar sauce
.....\$11.95 per plate*

JUMBO SHRIMP

Jumbo shrimp deep fried or broiled.....\$13.95 per plate

Beef

TOP BUTT SIRLOIN

Tender top sirloin char grilled to medium doneness.....\$12.95 per plate

NEW YORK STRIP STEAK

Choice grade strip loin char grilled to a medium doneness.....\$19.95 per plate

PRIME RIB AU JUS (MINIMUM 15 ORDERS)

Slow roasted prime rib carved and served with savory Au Jus and horseradish sauce\$16.95 per plate

STEAK & SHRIMP

6 oz Top Sirloin and a skewer of sautéed shrimp or deep fried shrimp.....\$15.95 per plate

Vegetarian

Butternut Squash Ravioli

Butternut squash ravioli with parmesan cheeses and a garlic cream sauce.....\$12.95 per plate

Lasagna

Lasagna roll ups with parmesan cheeses and a garlic cream sauce.....\$12.95 per plate

Fettuccine Alfredo

A rich cream sauce is complimented with mushroom and broccoli then thickened with parmesan cheese
.....\$12.95 per plate

Kid’s entrees

BBQ chicken strips with fries.....\$5.95 per plate

Mini corn dogs with fries.....\$5.95 per plate

Macaroni and cheese with fries.....\$5.95 per plate

Potato

Choose one:

Butter Parley Potatoes

Roasted garlic mashed potatoes

Dessert – Optional

Cheese Cake w/ chocolate topping.....\$3.95 per plate

Cheese Cake w/ strawberry topping.....\$3.95 per plate

Ice cream delight.....\$3.95 per plate

Ice cream delight.....\$3.95 per plate

Luncheon Selections (Choose no more than two)

(12 to 24 people)

All luncheon prices do not include Wisconsin State sales tax (5.5%) and gratuity (17%). Luncheons include coffee or iced tea. Choose one – soup d’jour, cottage cheese, or homemade potato salad.

Luncheon Soups and Sandwiches

SOUP & SANDWICH

Tender turkey and/or ham with lettuce and tomato slices on wheat bread and a steaming cup of soup d'jour
.....**\$7.95 per person**

TURKEY WRAP

Tender turkey and/or ham with lettuce and tomato slices on a fresh roll and a steaming cup of soup d'jour or cottage cheese**\$7.95 per person**

BLT WRAP

Bacon, lettuce and tomato on a fresh floured tortilla and a steaming cup of soup d'jour or cottage cheese
.....**\$7.95 per person**

Luncheon Salads

GRILLED CHICKEN SALAD

*Grilled chicken breast, served on a bed of lettuce topped with croutons and Parmesan cheese served with our house dressing and a fresh roll.....***\$7.95 per person**

CHEF'S SALAD

*Julienne smoked ham, turkey breast, and Swiss and Cheddar cheese, atop fresh assorted greens with eggs, tomato and croutons. Served with choice of dressing and a fresh roll.....***\$8.50 per person**

PIONEER SPECIALITIES

All dinner prices do not include Wisconsin State sales tax (5.5%) and gratuity (17%). Included in the price is coffee or tea upon request.

LAKE SUPERIOR FISH BOIL - (CHEF SERVES YOUR PLATE)

*A hearty plate of boiled whitefish, red potatoes, sweet onions & carrots covered in a butter sauce served with rye bread and coleslaw followed by cherry cobbler.....***\$150.00 per pot (pot will feed up to 15 people)**

LOUSIANA SEAFOOD BOIL - (CHEF SERVES TO YOUR TABLE)

Our seafood pick is a casual dining experience to be enjoyed with good friends or coworkers. It is served family style on a huge tray in the middle of a long table. There are no chairs so you can move around the table sampling different types of seafood. There is no silverware, only wood pics and fingers. It is accompanied by cocktail sauce, fresh rolls, fresh lemons, wet naps, fingers bowls and towels. This experience is not for the stuffy or finicky folks, but rather down to earth good friends who wish to share a couple of hours of culinary delight, great conversation, a cold beverage or two and great friendship.

*Jumbo shrimp, clams, crayfish, smoked sausage, sweet onions, red potatoes, corn served w/ cocktail sauce and warm rolls.....***\$250.00 per pot (pot will feed up to 12 people)**

PIG PICK - (CHEF SERVES TO YOUR TABLE)

Fresh pork roasts seasoned and then slowly smoked over hickory wood for over 12 hours until tender and falling off the bone. The whole roast is served family style on a huge tray. It is so tender you can cut it with the side of your PLATE! Your group can then PICK at the savory meat until gone. It is accompanied by dipping sauces, fresh bread,

wet naps, fingers bowls and towels. This experience is not for the stuffy or finicky folks, but rather down to earth good friends who wish to share a couple of hours of culinary delight, great conversation, a cold beverage or two and great friendship.

Smoked pork roast, smoked beans, potato salad, white buns and dipping sauces

.....\$55.00 per roast (will feed up to 6 people)

ROTISSERIE PRIME RIB - (CHEF CARVES AT YOUR TABLE)

Aged prime rib, seasoned and roasted to perfection over smoldering coals. The prime rib roast is brought table side and carved to order. Served with au jus, horseradish sauce, garlic mashed potatoes, and warm bread.

Rotisserie Prime Rib Roast.....\$275.00 (will feed up to 16 people)

Appetizers

SMOKED SALMON

Apple smoked salmon fillet served with cucumber sauce and crackers (1 ½ - 3 lb average).....\$20.00 per lb

SMOKED CHEESE

Apple smoked mild cheddar, gouda or longhorn or a combination.....\$8.00 per lb

SPICEY SHRIMP PEELERS

Louisiana Cajun Shrimp Peelers served with cocktail sauce.....\$20.00 per lb