

Food Options

Silver

Classic Buffet
Choice of Two
Meats Buffet

Wild Mushroom Chicken
Honey Mustard Pecan
Chicken
Roast beef
Pork Loin

Mississippi Vista: \$84.95
Sunset Garden Tent: \$94.95

Gold

Choice of One
Duet Plate

Filet Mignon & Grilled
Norwegian Salmon
Filet Mignon & Honey
Pecan Chicken
Filet Mignon & Bacon
Wrapped Shrimp
Other Duet combinations
available upon request.

Mississippi Vista: \$95.95
Sunset Garden Tent: \$103.95

Platinum

Choice of One
Duet Plate or Two
Entrees

Duet Plates

Filet Mignon & Grilled
Norwegian Salmon
Filet Mignon & Honey
Pecan Chicken
Filet Mignon & Bacon
Wrapped Shrimp
Other Duet combinations
available upon request.

Entrees

Stuffed Chicken Breast
Filet Mignon
Roasted Pork Loin
Wild Mushroom Chicken
Roasted Beef Tenderloin
Honey Mustard Pecan
Chicken

Mississippi Vista: \$109.95
Sunset Garden Tent: \$119.95

*Each package is served with house salad, dinner
rolls, choice of one starch and one vegetable*

*For a full menu & pricing please visit
www.chestnutmtn.com*

*All prices are valid through the calendar year of 2021 and are subject
to change without notice. Prices do not reflect 7.25% tax and 20% gratuity.*



WWW.CHESTNUTMTN.COM

Bar Options

Silver	Gold	Platinum
3 Hour Open Bar	4 Hour Open Bar	5 Hour Open Bar
<i>Wine served with dinner</i> Choice of 3 Domestic Beers Selection of Red and White Wine Soda Assortment of Liquor and Mixers*	<i>Wine served with dinner</i> Choice of 2 Domestic Beers Choice of 1 Craft Beer Selection of Red, White and Sparkling Wine Soda Assortment of Liquor and Mixers*	<i>Champagne toast before dinner</i> <i>Wine served with dinner</i> Choice of 2 Domestic Beers Choice of 2 Craft Beers Selection of Red and White Wine Selection of Champagne or Prosecco Soda Assortment of Liquor and Mixers*

Liquor Options

Silver	Gold	Platinum
Smirnoff Vodka House Rum House Gin Montezuma Tequila Triple Sec House Bourbon Kessler J&B Scotch E & J Brandy Amaretto Captain Morgan Malibu Cherry Dr.	Tito's Bacardi Bombay Sapphire Jose Cuervo Triple Sec Jim Beam Jack Daniel's Dewar's Korbel Brandy Amaretto Captain Morgan Malibu Bailey's Cherry Dr. Fireball	Tito's Bacardi Bacardi Limon or Orange Captain Morgan Malibu Hendricks Gin Patron Triple Sec Maker's Mark Jack Daniel's Jack Daniel's Fire or Honey Crown Royal Glenlivet Korbel Brandy



Cocktail Hour Hors D'oeuvres

Silver

Choice of Two Displays
Cubed Wisconsin Cheese
Fresh Fruit
Seasonal Vegetable

Gold

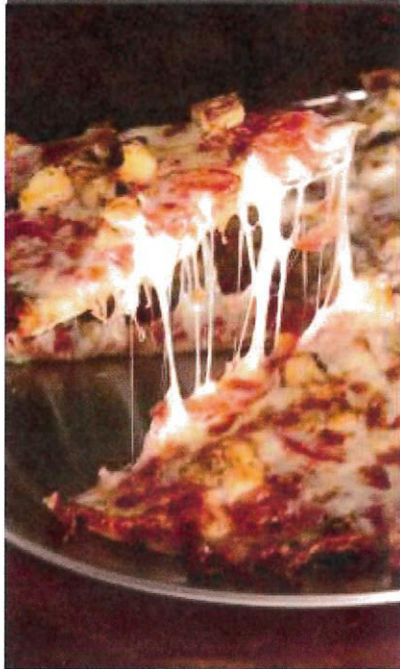
Choice of Two Displays
Cheese, Fruit or Vegetable Display
Choice of 3 Passed Hors D'oeuvres
Swedish Meatballs
Crab Stuffed Mushrooms
Baked Brie with Phyllo Paper
Bacon Wrapped Water Chestnuts
Mozzarella & Basil Stuffed Mushrooms
Sweet Chili Spiced Chicken Satay
Salmon Mousse on a Cucumber,
Tomato Bruschetta

Platinum

Includes All Displays
Cubed Wisconsin Cheese Tray
Fresh Fruit Display
Seasonal Crudites Tray with Ranch Dip
Choice of 4 Passed Hors D'oeuvres
Swedish Meatballs
Crab Stuffed Mushrooms
Baked Brie with Phyllo Paper
Bacon Wrapped Water Chestnuts
Mozzarella & Basil Stuffed Mushrooms
Sweet Chili Spiced Chicken Satay
Salmon Mousse on a Cucumber,
Tomato Bruschetta



For The Party, After The Party



Pizzas: \$22.00
(each pizza serves
approximately 4 people)

*Minimum of 8
pizzas required*

**Silver Dollar Sandwiches:
Turkey or Ham with Cheese**
\$2.50 per sandwich

*Minimum of
48 sandwiches*

**Snack Mix or pretzels
at the bar**



The Getting Ready Package

Each package includes bottled water to drink



**Assortment of Silver
Dollar Turkey and
Ham with Cheese
Sandwiches**

\$2.50 per sandwich
Minimum of 48 sandwiches

Snack Mix or Pretzels

\$1.00 per person
Minimum of 10 people

Fruit Display: \$95.00

Vegetable Display: \$75.00

Cheese Display: \$110.00



Limited Dinner Menu Options

All meals include a mixed green salad with house dressing and dinner rolls

Filet Mignon: \$32.00

Local Iowa Angus Beef, Eight Ounce Cut

Norwegian Salmon: \$27.00

Seared Norwegian Salmon with Balsamic Glaze & House Bruschetta

Chicken Fusilli: \$24.00

Fresh Tomato, Basil, Chicken, Parmesan, Tomato Cream Sauce

Broiled Walleye: \$27.00

Broiled with Butter, Lemon & Fresh Herbs, Apple Aioli

Grilled Pork Ribeye: \$25.00

Vegetables; Choice of One

Green Beans Almandine

Mixed Seasonal Vegetable

Starch; Choice of One

Horseradish Whipped
Potatoes

Twice Baked Potatoes



Buffet Options

Each buffet served with Lemonade or Iced Tea

\$19.95 per person

Choose Between:

Taco Bar

Seasoned ground beef, soft & hard taco tortillas, refried beans, Spanish rice, tomatoes, onions, black olives, lettuce, cheese, sour cream, Pico de Gallo, chips and fresh salsa.

Add shredded chicken for \$2.00



Pizza Bar

Assortment of all you can eat
pizza, house salad and fresh
baked cookies

Burgers & Bratwurst

Includes condiments, two chef
selected cold salads

Burgers & Chicken Breasts

Includes condiments, two chef
selected cold salads

Chicken Breasts & Pulled Pork

Includes condiments, two chef
selected cold salads

**Add additional sizes
for \$2.00**



Breakfast

A way to say thank you

Continental Breakfast: \$11.95

Muffins, doughnuts, bagels and cream cheese, fresh fruit and beverage.
Served in a private room.



Private Breakfast: \$18.95

Scrambled eggs, biscuits and gravy, hash browns, pancakes, bacon, sausage, pastries and fresh fruit. Served in a private room.

Breakfast Tickets: \$12.95

For the breakfast buffet in the Summit Food and Spirits

Please note that all breakfast options are sold on a guaranteed number of guests, which is not subject to reduction.

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