

Breakfast

Build-Your-Own Plated Breakfast

Served from 7am - 10:30am. Choose up to 2 entrées, one meat, and one fruit to be served to all guests.
Includes Orange Juice, Freshly Brewed Coffee, and Hot Tea

Scrambled Eggs

Regular or Egg White Scrambled Eggs
with Fine Herbs and Artisanal Toasted Bread
\$12

Avocado Sourdough Toast

Cherry Tomato, Pickled Red Onion,
Micro Cilantro, Lemon Zest, and Sea Salt
\$15

Traditional Eggs Benedict

Two Poached Eggs, English Muffins,
Nueske's Canadian Bacon, Hollandaise Sauce,
and Fresh Chives
\$14

Meats

(select one)

Wisconsin Sausage Patties
Nueske's Bacon
Duck Trap Farms Cured Salmon Lox

Fruit/Sides

(select one)

Fresh Fruit Cup
Mint & Orange-Honey Yogurt
Mixed-Berry Yogurt Parfait

Breakfast Buffets

Served from 7am - 10:30am.

All Breakfast Buffets include Orange Juice, Freshly Brewed Coffee, and Hot Tea

The KCC Continental

Fresh Fruit and Berries
Bakery Fresh Muffins and Kringle
\$12

The Ross Buffet

25 person minimum

Nueske's Bacon
Wisconsin Sausage Patties
Scrambled Eggs
Potatoes O'Brien
Bakery Fresh Muffins and Kringle
Fresh Fruit and Berries
\$16

The Deluxe Ross Buffet

25 person minimum

Nueske's Bacon
Wisconsin Sausage Patties
Scrambled Eggs
Potatoes O'Brien
Challah French Toast with Maple Syrup
Cheese Blintzes with Strawberry Sauce
Bakery Fresh Muffins and Kringle
Fresh Fruit and Berries
\$18

Menu and other details are due one month prior. The final head count and balance are due 10 days prior.
All prices are subject to change. A 20% gratuity will be added to final bill.

Brunch Buffet

An excellent selection for your midday.

Served from 11:00am - 2:30pm. 30 person minimum.

The Brunch Buffet includes Orange Juice, Freshly Brewed Coffee, and Hot Tea

The Standard Buffet

Nueske's Bacon

Wisconsin Sausage Patties

Scrambled Eggs

Potatoes O'Brien

Mini Quiche

Challah French Toast with Maple Syrup

Roasted Bone-In Chicken Breast with Tarragon Jus

Pan-Seared Salmon with Lemon-Caper Butter Sauce

Herb-Whipped Potatoes

Roasted Brussels Sprouts

Fresh Fruit and Berry Display

Bakery Fresh Kringle and Muffins

\$28

Made to Order Omelet Bar

(Maximum of 50 people)

Cheddar Cheese, Mozzarella Cheese, Mushrooms, Tomatoes, Onions,

Bell Peppers, Chives, Sausage, Crispy Bacon, Diced Ham, and Salsa

Potatoes O'Brien

Fresh Fruit and Berry Display

Bakery Fresh Kringle and Muffins

\$26

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Lunch

Plated Cold Lunch Entrées

Served from 11:00am - 2:30pm. Choose 2 entrees. Add a third entrée for an additional \$3 per person.
All Cold Lunch Entrées include Assorted Rolls, Butter, Freshly Brewed Coffee, Hot and Iced Teas

Berry Salad with Chicken

Spring Mix with Fresh Berries, Pistachios,
Dried Cherries, Bleu Cheese, Red Onion,
and Grilled Chicken, served with
a Blueberry-Champagne Vinaigrette
\$19

Sangria Chicken Salad

Spring Mix, KCC Chicken Salad,
Grilled Pineapple, Toasted Almonds,
Crumbled Feta Cheese, Fresh Berries, and
Sangria Vinaigrette
\$18

Chicken Caesar Salad

Chopped Romaine Lettuce tossed with
Parmesan Cheese, Croutons, Grilled
Chicken Breast and Caesar Dressing
\$18

Superfood Salmon Bowl

Mixed Greens, Faroe Island Salmon Filet, Pepitas,
Sweet Potato, Pickled Red Onion, Avocado,
Feta Cheese, Sea Salt, and a Lemon Vinaigrette
\$19

Croissant Sandwich

A flakey Croissant filled with your choice of
Sliced Turkey with Swiss Cheese, Lettuce, and Tomato,
or traditional Chicken Salad
served with your choice of Chips or Fresh Fruit
\$17

Lunch

Plated Hot Lunch Entrées

Served from 11:00am - 2:30pm.

Choose up to 2 entrées, one starch, and one vegetable, unless noted. Add a third entrée for an additional \$3 per person.
All Hot Entrées include: House Salad, Assorted Rolls, Butter, Freshly Brewed Coffee, Hot and Iced Teas

Roasted Free-Range Airline Chicken Breast

Tarragon Chicken Jus

\$27

Braised Beef Short Rib

Red Wine Demi-Glace

\$31

Soy-Glazed Faroe Island Salmon

Lemon Caper Butter Sauce

\$29

Toasted Barley Risotto

(does not include a starch)

\$24

Pan-Seared Icelandic Cod

Saffron Beurre Blanc

\$28

Baby Vegetable Gnocchi

Arugula Pesto

(does not include a starch)

\$26

Quince-Glazed Pork Tenderloin

Calvados Jus

\$28

Florentine Lasagna

Lasagna Rolls with Ricotta, Mascarpone, and Spinach with Marinara and Béchamel Sauces

(does not include a starch)

\$25

Starch

(select one)

Herb-Whipped Potatoes

Basmati Rice

Barley Risotto

Caramelized Fennel Risotto

Brown Butter Pomme Purée

Vegetable

(select one)

Baby Carrots

Baby Bok Choy

Roasted Brussels Sprouts

Root Vegetable Medley

Charred Broccolini

Seasoned Green Beans

Add a Soup to your entrée - See our Soups & Salads page.

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All prices are subject to change. A 20% gratuity will be added to final bill.

Lunch Buffets

Served from 11am - 2:30pm. 30 person minimum.

All Lunch Buffets include Freshly Brewed Coffee, Hot and Iced Teas

Create-Your-Own Sandwich Shop

Chef's Choice of Soup

Display of Meats - Sliced Roasted Turkey Breast, Sliced Smoked Ham, and KCC Chicken Salad

Display of Cheeses - Wisconsin Aged Cheddar, Swiss, Provolone, and Pepper Jack

Sliced Tomatoes, Lettuce, Red Onions, Shaved Cucumbers, and Pickle Tray

Whole-Grain Mustard and Mayonnaise

Artisanal Sliced Bread and French Baguette Assortment

Deli-Style Potato Salad - Potatoes, Mayonnaise, Whole-Grain Mustard, Celery, Onion, and Parsley

Sliced Seasonal Fresh Fruit

Potato Chips

Assorted Cookies and Bars

\$22

The KCC Backyard Grill Out

Char-grilled Hamburgers

Ale-BBQ Pulled Chicken Thighs

Sheboygan-Style Brats with Beer-Braised Onions and Smoked Bacon Sauerkraut

Wisconsin Cheddar and Swiss Cheeses

Sliced Tomatoes, Lettuce, Onions, and Pickle Tray

Whole-Grain Mustard, Mayonnaise, and Ketchup

Brioche Burger Buns, Brat Buns, and Pretzel Slider Rolls

Tossed House Salad with assorted Condiments and Dressings

German-Style Potato Salad - Potatoes, Bacon, Onion, and Apple Cider

Backyard Pasta Salad - Rotini Pasta, Cherry Tomatoes, Cucumbers, Black Olives, and Italian Vinaigrette

Fresh Fruit Display

Potato Chips

\$26

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All prices are subject to change. A 20% gratuity will be added to final bill.

Create Your Own Lunch Buffet

Served from 11:00am - 2:30pm. 30 person minimum.

All Lunch Buffets include Assorted Rolls, Butter, Freshly Brewed Coffee, Hot and Iced Teas

Pricing starts at \$29 per person.

Salads

(Choose 2)

House Salad

Potato Salad

Caesar Salad

Pasta Salad

Displays

(Choose 1)

Imported & Domestic Cheeses - Served with Dried and Fresh Fruits, Nuts, and Crackers

Whipped Hummus with Olive Oil, Fresh Vegetables, and Naan

Fresh Fruit - Melons, Berries, Pineapple, and Grapes

Grilled Vegetables - Assortment of grilled Vegetables served with Green Goddess Dip

Wisconsin Platter - Cheese and Sausages from around the Dairy State

Entrees

(Choose 2 - Add a third entrée for an additional \$4 per person)

Roasted Airline Chicken Breast with Tarragon Chicken Jus

Soy-Glazed Faroe Island Salmon Filet with Lemon Caper Butter Sauce

Quince-Glazed Pork Tenderloin with Calvados Jus

Braised Beef Short Ribs with Red Wine Demi-Glace

Pan-Seared Icelandic Cod with Saffron Beurre Blanc

Baby Vegetable Gnocchi with Arugula Pesto

Florentine Lasagna with Marinara & Béchamel Sauces

Sides

(Choose 2)

Herb-Whipped Potatoes

Basmati Rice

Barley Risotto

Caramelized Fennel Risotto

Brown Butter Pomme Purée

Baby Carrots

Baby Bok Choy

Roasted Brussels Sprouts

Root Vegetable Medley

Charred Broccolini

Seasoned Green Beans

Menu and other details are due one month prior. The final head count and balance are due 10 days prior.

All prices are subject to change. A 20% gratuity will be added to final bill.

Shower Buffet

An excellent selection for your Bridal or Baby Shower

Served from 11:00am - 2:30pm. 30 person minimum.

The Shower Buffet includes Freshly Brewed Coffee, Hot and Iced Teas

Chef's Choice of Soup

Make-Your-Own Sandwich Buffet

White Bread, Wheat Bread, Rye Bread

Assorted small Sandwich Rolls

Sliced Roasted Turkey Breast and Sliced Ham

Traditional Chicken Salad

Sliced Cheese Assortment

Lettuce, Tomato, Onion, and Pickles

Mayonnaise, Mustard, and Butter

Super Salad Bar

Spring Mix, Baby Spinach, and Chopped Romaine

Onions, Shredded Carrots, Tomatoes, Cucumbers, Broccoli,

Black Olives, Croutons, Sunflower Seeds,

Almonds, Dried Fruit, and Fresh Berries

Bleu Cheese Crumbles, Shredded Cheddar Cheese, and Shaved Parmesan

French, Ranch, Italian, and Poppy Seed Dressings

Potato Salad

Assorted Fresh Fruit Platter

\$26

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Hors D'oeuvres

Hot Hors D'oeuvres

(priced per dozen)

- Petite Beef Wellington with Tarragon Aioli - \$30
- Crispy Vegetable Spring Rolls with Sweet Chili Sauce - \$22
- Mini Crab Cakes with Saffron Aioli - \$31
- Bacon-Wrapped Scallops and served with Spicy Remoulade - \$32
- Red Wine Braised Short Ribs with Parmesan-Polenta Crisp and Horseradish Cream - \$29
- Pulled Pork with Pickled Mustard Seeds and Herb Aioli on a Crostini - \$28
- BBQ Meatballs - \$21
- Bacon-Wrapped Water Chestnuts with Teriyaki Sauce - \$24
- Warm Onion-Bacon Jam and Brie Cheese in a Phyllo Cup - \$22

Cold Hors D'oeuvres

(priced per dozen)

- Traditional Deviled Eggs with Sea Salt and Micro Greens - \$19
- Ahi Tuna Sashimi with a Soy-Ginger Glaze and Furikake on a Wonton Chip - \$29
- Chilled Gulf Shrimp with Cocktail Sauce and Lemon - \$39
- Beef Tartare with Cornichons and Worcestershire Aioli on a Crostini - \$26
- Prosciutto wrapped Melon with Citrus Salt and Balsamic - \$20
- Caprese Kabobs with Cherry Tomato, Mozzarella, and Basil with Balsamic Glaze - \$21
- Smoked Salmon with Avocado Purée and Micro Cilantro on a Rice Cracker - \$26
- Silver Dollar Sandwiches - Assortment of Turkey and Chicken Salad on a Slider Rolls - \$20
- Pomodoro Bruschetta - Marinated Tomatoes with Shallot, Garlic, and Basil on Toasted Baguette - \$20

Displays

(serves 25 people)

- Imported & Domestic Cheeses - Served with Dried and Fresh Fruits, Nuts, and Crackers - \$150
- Whipped Hummus with Olive Oil, Fresh Vegetables, and Naan - \$100
- Fresh Fruit - Melons, Berries, Pineapple, and Grapes - \$140
- Grilled Vegetables - Assortment of grilled Vegetables served with Green Goddess Dip - \$140
- Wisconsin Platter - Cheese and Sausages from around the Dairy State - \$125
- Smoked Salmon - Capers, Onions, Mimosa-Styled Hard-Boiled Eggs, and Dill Cream Cheese - \$150
- Chips & Salsa - Pico De Gallo, Guacamole, Salsa Verde, and Salsa Roja served with Tortilla Chips - \$100

Menu and other details are due one month prior. The final head count and balance are due 10 days prior.

All prices are subject to change. A 20% gratuity will be added to final bill.

Soups & Salads

Soups

Add a Cup of Soup to any Lunch or Dinner Entrée or Buffet.
(priced per person)

- Roasted Vegetable - \$3
- Tomato Basil Bisque - \$3
- Poblano & Corn - \$3
- French Onion - \$4
- Beef Barley - \$4
- Cream of Wild Mushroom - \$3
- Green Pea & Ham - \$4
- Cheddar & Leek - \$3
- Chicken Tortilla - \$4

Premium Salad Upgrades

Available as a substitute to the House Salad served with plated Banquet Entrees.
(priced per person)

Caesar Salad

Crisp Fresh Romaine Lettuce, Parmesan Cheese, Heirloom Cherry Tomatoes,
and Croutons served with a Classic Caesar Dressing
\$2

Apple Walnut Salad

Mixed Baby Greens, Gala Apples, Toasted Walnuts, Cherry Tomatoes,
and Gorgonzola Cheese with a Tomato-Basil Vinaigrette
\$3

Caprese Salad

Baby Greens, Fresh Basil, Mozzarella Cheese, Sliced Vine Ripe Tomatoes,
Sea Salt, Balsamic Glaze, and Herb Oil
\$3

Strawberry Bibb Salad

Field Greens and Bibb Lettuce, Sliced Strawberries, Toasted Almonds,
Shaved Red Onion, Orange Segments, and Poppy Seed Vinaigrette
\$3

Dinner

Plated Dinner Entrées

Choose up to 2 entrées, one starch, and one vegetable, unless noted. Add a third entrée for an additional \$3 per person.
All Hot Entrées include: House Salad, Assorted Rolls, Butter, Freshly Brewed Coffee, Hot and Iced Teas

Roasted Free-Range Airline Chicken Breast

Tarragon Chicken Jus

\$29

Braised Beef Short Rib

Red Wine Demi-Glace

\$34

Soy-Glazed Faroe Island Salmon

Black Garlic Soy Reduction

\$31

Toasted Barley Risotto

(does not include a starch)

\$26

Pan-Seared Icelandic Cod

Saffron Beurre Blanc

\$30

Baby Vegetable Gnocchi

Arugula Pesto

(does not include a starch)

\$28

Quince-Glazed Pork Tenderloin

Calvados Jus

\$30

Florentine Lasagna

Lasagna Rolls with Ricotta, Mascarpone, and Spinach with Marinara and Béchamel Sauces

(does not include a starch)

\$26

8oz Filet of Beef

Banyuls Veal Jus

\$48

Starch

(select one)

Herb-Whipped Potatoes

Basmati Rice

Barley Risotto

Caramelized Fennel Risotto

Brown Butter Pomme Purée

Vegetable

(select one)

Baby Carrots

Baby Bok Choy

Roasted Brussels Sprouts

Root Vegetable Medley

Charred Broccolini

Seasoned Green Beans

Menu and other details are due one month prior. The final head count and balance are due 10 days prior.
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Dinner Buffet

All Dinner Buffets include Assorted Breads, Whipped Butter, Coffee, Tea, and Milk
Pricing starts at \$38 per person. 30 person minimum.

Salads

(Choose 2)

House Salad

Potato Salad

Caesar Salad

Pasta Salad

Displays

(Choose 1)

Imported & Domestic Cheeses - Served with Dried and Fresh Fruits, Nuts, and Crackers

Whipped Hummus with Olive Oil, Fresh Vegetables, and Naan

Fresh Fruit - Melons, Berries, Pineapple, and Grapes

Grilled Vegetables - Assortment of grilled Vegetables served with Green Goddess Dip

Wisconsin Platter - Cheese and Sausages from around the Dairy State

Entrees

(Choose 2 - Add a third entrée for an additional \$4 per person)

Roasted Airline Chicken Breast with Tarragon Jus

Faroe Island Salmon Filet with Black Garlic Soy Reduction

Quince-Glazed Pork Tenderloin with Calvados Jus

Braised Beef Short Ribs with Red Wine Demi-Glace

Pan-Seared Icelandic Cod with Saffron Beurre Blanc

Baby Vegetable Gnocchi with Arugula Pesto

Florentine Lasagna with Marinara & Béchamel Sauces

**Add 1 of the items below for an additional \$18 per person*

Chef-Carved Prime Rib with Horseradish Cream and Au Jus*

Chef-Carved Beef Tenderloin with Red Wine Demi-Glace*

Sides

(Choose 2)

Herb-Whipped Potatoes

Basmati Rice

Barley Risotto

Caramelized Fennel Risotto

Brown Butter Pomme Purée

Baby Carrots

Baby Bok Choy

Roasted Brussels Sprouts

Root Vegetable Medley

Charred Broccolini

Seasoned Green Beans

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Desserts

Plated Desserts

(priced per person)

Classic Cheesecake with Chantilly Cream

\$8

Buttermilk Panna Cotta with Fresh Berries

\$8

Green Tea Panna Cotta with Black Sesame Brittle

\$8

Chocolate Pot de Crème with Meringue Powder

\$8

Brandied Oranges, Honey Cream, Mint, and Graham Cracker Streusel

\$8

Carrot Cake

\$8

Flourless Chocolate Cake with Sea Salt

\$8

Chai Tea Crème Brûlée with Chantilly Cream

\$8

Dessert Displays

(priced per person)

Sundae Bar

Toppings Include: Hot Fudge, Caramel Sauce,
Nuts, Sprinkles, and Whipped Cream

\$5

Pastry Assortment

Petit Fours, Éclairs, Chocolate Dipped Strawberries, and Dessert Bars

\$7

Sweets Table

Bakery Fresh Cakes and assorted Dessert Bars

\$7

The Cookie Jar

Bakery Fresh Cookies, Brownies, and Krispy Rice Treats

\$5

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Bar Packages

Banquet Bar Package Information

Per Wisconsin State Law, we cannot serve anyone who appears intoxicated.
Guests under 21 are not allowed to consume alcohol, even with a parent's permission.
All open bars listed below are based upon one hour or four consecutive hours.

Standard Open Bar

Well-Brand Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Amaretto, Vermouth, Triple Sec,
Draft Beer, House Wine, Soft Drinks, Mixers, Juice, and Garnishes
1-hour - \$14 per person | 4-hours - \$22 per person

Premium Open Bar

Standard Open Bar from above plus: Absolut and Tito's Vodkas, Tanqueray Gin, Bacardi,
Captain Morgan, Dewar's, Korbel Brandy, Seagram's 7, Jim Beam, Jack Daniels, and Domestic Beer
1-hour - \$16 per person | 4-hours - \$26 per person

Executive Open Bar

Premium Open Bar from above plus: Grey Goose and Ketel One Vodkas, Bombay Sapphire Gin,
Jameson, Crown Royal, Seagram's V.O., Makers Mark, Chivas, Johnnie Walker Black, Kahlua,
Bailey's, and all Domestic, Imported and Craft Beer
1-hour - \$19 per person | 4-hours - \$31 per person

Beer & Wine Bar

Draft Beer, Bottled Domestic and Imported Beer, House Wine, and Soft Drinks
4-hours - \$23.50 per person

Mimosa & Wine Bar

Mimosas, House Wine, and Soft Drinks
4-hours - \$19 per person

Non-Alcoholic Bars

Soft Drinks, Juice, Coffee, Hot and Iced Tea, Water
4-hours - \$8 per person

Hosted Bar - Based on Consumption

Charged per drink ordered.

Tax and gratuity will be added to final bill.

Soft Drinks	Mixed Well-Brand
\$2.50	\$6.50 - \$8
Domestic Beer	Mixed Call Liquor Brand
\$4.50	\$7.50 - \$9
Imported Beer	Mixed Top Shelf Brand
\$5.50	\$9 - \$11
House Wine	House Wine
\$6.50/glass	\$23/bottle
	Champagne
	\$25/bottle

Cash Bar - Based on Consumption

Charged per drink ordered.

Prices include tax and gratuity. \$15 card minimum charge.

Soft Drinks	Mixed Well-Brand
\$3.25	\$8.25 - \$10.25
Domestic Beer	Mixed Call Liquor Brand
\$5.75	\$9.50 - \$11.50
Imported Beer	Mixed Top Shelf Brand
\$7	\$11.50 - \$14
House Wine	House Wine
\$8.25/glass	\$30/bottle
	Champagne
	\$32/bottle

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Executive Meeting Items

Beverages

Soft Drinks and Bottled Water.....	\$2.50 each
Coffee	\$8/carafe
Chilled Fruit Juice	\$9/carafe
Lemonade	\$10/half gallon
Iced Tea	\$10/half gallon

Soda, Juice, Tea & Coffee Station

(priced per person)

Soft Drinks, Juice, Coffee, Hot and Iced Tea, Water
4-hours - \$8 per person

Pastries

(individually priced)

Bagels with Cream Cheese.....	\$3
Danish	\$3
Assorted Muffins.....	\$2
English Muffins with Jam.....	\$3
Croissants.....	\$3

Sweets

(priced per dozen)

Assorted Candy & Granola Bars	\$21
Chocolate Covered Strawberries	\$21
Chocolate Brownies.....	\$18
Assorted Cookies	\$18
Assorted Baked Sweet Bars.....	\$18

Snacks

(priced per pound, serves 12)

Mixed Nuts	\$22
Chips & Dip	\$20
Tortilla Chips with Salsa & Guacamole	\$24
Pretzels	\$14
Snack Mix	\$18

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