



La Sure's Hall Catering Menu & Policies



Catering Policies for La Sure's Banquet Hall

Guarantee

In arranging for social functions, the attendance must be specified two weeks before the event. For all functions we require a definite final number 72 hours in advance. This final number will be considered a guarantee, not subject to reduction and charges will be made accordingly. Due to fluctuation in prices, La Sure's catering may not make a firm price commitment for the food & beverage until 60 days prior to a function.

Payment

For social functions, a deposit will be required upon signing the contract with full estimated charges paid two weeks in advance of scheduled event. For all other functions, we ask that your account be paid in full the day of your event unless, credit has been approved by our catering department. Changes can be made up to 72 hours before the event. All additional charges must be paid for in full upon completion of the event.

Sales Tax & Service Charge

For the service of all personnel, an 18% service charge is applicable to all food and beverage charged to your account. This service charge is taxable by law. A state sales tax will be added to your account unless a tax certificate is presented to the catering department in advance.

Room Setup Fees with Food & Beverage Orders

For the use of each room there can be room setup fees. Room setup fees are determined by the size of the room used, number of guest, times needed and the amount of food and beverage purchased. Please ask our sales staff for price quotes. Setup fees include tables and chairs set up in your meeting room as prearranged with our sales staff, cloth linen and napkins, china, silver and glassware as needed for your food and refreshments.

Deposit & Cancellation Policy for Social Events

A deposit of \$500.00 is required to hold any of the ballrooms or combination of ballrooms when the event contract is signed. The deposit is not applied towards your account. If any additional charges are incurred from your event, these charges will be deducted from your deposit. You will receive the remainder of your deposit within 7 to 10 days after the event. A down payment, as specified on your contract, will be required one year prior to your event date.

In the event of a cancellation the following fees will be assessed: Cancellations received more than 12 months before your event, will result in a loss of your deposit unless La Sure's can resell the space for equal or greater value. Cancellations received less than 12 months up to 2 months before your event will result in forfeiture of your deposit and your 1-year down payment. In the event cancellation occurs within 2 months of your event, 100% of the estimated revenue is due and payable upon receipt of cancellation.

Deposit & Cancellation for Business events

Cancellations received in writing or verbally 28 days or less but more than 14 days notice of scheduled function(s) will be subject to 15% of the revenue from an average business function(s) based on the estimated # of people on the contract unless a function(s) of equal or greater value is rebooked for the same day and time. Cancellations received in writing or verbally 14 days or less notice of scheduled function(s) will be subject to 30% of the revenue from an average business function(s) based on the estimated # of people on the contract unless a function(s) of equal or greater value is rebooked for the same day and time. Menus must be confirmed at least 1 week in advance.

All pricing listed does not include sales tax or service charge.

Food & Beverage Regulations

According to Wisconsin Administrative code (DH & SS196.07) no food will be allowed in any function room of the banquet hall from outside sources, with the exception of wedding favors (nuts & mints). All food must be prepared by La Sure's Banquet Hall & Catering. Any food or beverage that is left from the function (except wedding cake) is prohibited from leaving our property due to La Sure's liability.

It is a policy that alcoholic beverages cannot be brought into the function rooms of the banquet hall (WI statute 125.36). As the licensee, La Sure's Banquet Hall is responsible for the dispensing of all alcoholic beverages by a licensed bartender. Everyone consuming alcoholic beverages must be of legal drinking age. La Sure's has the right to refuse alcohol service to anyone at its discretion.

All events with a meal must be served no more than 30 minutes after the scheduled meal time or every 10-minute delay after that a \$50.00 charge is taken off of your security deposit.

Entertainment

All banquet functions must be completed by 12 a.m. The doors of the banquet room are locked by 12:30 a.m.

Room Assignment

La Sure's Banquet Hall reserves the right to change room assignments based on the guaranteed number of attendees.

Liability

La Sure's catering reserves the right to control all private functions. Damage to the premises or equipment will be charged accordingly. La Sure's cannot assume responsibility for personal property brought onto the premises of the banquet hall. No banners or signs may be hung from the ceiling or fixed to the walls without permission from La Sure's management. No glitter, rice, confetti, silly string, or fog machines are permitted.

Audio Visual Equipment

The catering department will arrange for rental of audio visual equipment which you may require for meeting or program activities. Please place your order with our catering department at least three business days before your scheduled event.

Special Meal Request

Special diet requests for allergies can be accommodated, but we must be informed at least 3 days ahead of time. There may be extra charges added on to the bill for special diet requests.

Special Arrangements

We would be more than happy to assist you with making arrangements for musical entertainment, custom made menus, flowers, or special shows.

All pricing listed does not include sales tax or service charge.

Wedding Planner

Dear Wedding Couple

Congratulations and thank you for your interest in La Sure's Banquet Hall and Catering. Please keep in mind that these menus are very popular but we can customize any menu to fit your needs.

La Sure's Hall and Ceremony Garden Rental Fee (with food & beverage purchase)

For weddings or social events there is a charge for the use of the Paris Ballroom and Ceremony Garden. Please check with our sales staff for hall & ceremony garden pricing and availability.

The minimum number of guests needed to rent each room are as follows:

| | <u>Round 5ft. (seats 8)</u> | <u>Buffet 8ft. (seats 8)</u> |
|-------------------------|-----------------------------|------------------------------|
| Paris Ballroom A, B & C | min 150 to max 288 | min 150 to max 390 |
| Ballroom A & B | min 100 to max 150 | min 120 to max 200 |

The room rental also includes the following for your wedding:

- * Mirrored tiles, with centerpieces
- * Linen tablecloths and napkins
- * Skirted gift, guest book and cake tables
- * Skirted head table on risers, with lights under skirts of head & cake table
- * Bartenders & complete bar set up
- * Free cutting & serving of your wedding cake when it is purchased from La Sure's and served with dinner. A \$150.00 cake serving charge will be added to the bill if the cake or cup cakes is not purchased from La Sure's. Any cake or cup cakes brought into La Sure's by law must come from a licensed bakery. For insurance reasons, only La Sure's staff can cut or serve the cake or cup cakes.

The Ceremony garden rental includes the following (May-September)

- * Set up for up to 200 white chairs for the ceremony.
- * Use of the garden for up to 4 hours.

Deposit, Down Payment & Cancellation Policy

A security deposit of \$500.00 is required to hold any of the ballrooms or combination of ballrooms or ceremony garden when the event contract is signed. The deposit is not applied towards your account. If any additional charges are incurred from your event, these charges will be deducted from your deposit. You will receive the remainder of your deposit within 7 to 10 days after the event.

1. A down payment of \$1000.00 for Saturday's and \$500.00 for any other day May - Sept with use of the ceremony garden area is due when the event contract is signed.
2. An additional down payment, as specified on your contract, will be required 12 months prior to your event date.
3. In the event of a cancellation the following fees will be assessed: Cancellations received more than 12 months before your event, will result in a loss of your deposit & down payment unless La Sure's can resell the space for equal or greater value. Cancellations received less than 12 months up to 2 months before your event will result in forfeiture of all deposits and down payments. In the event cancellation occurs within 2 months of your event, 100% of the estimated revenue is due and payable upon receipt of written cancellation.

Hotel Accommodations

Hotel rooms are available from the Hawthorn Inn & Suites. Please contact the hotel at 920-303-1133.

All pricing listed does not include sales tax or service charge.

Breakfast Buffets - *Start with our ever popular breakfast packages!*

The Continental

\$7.55 per Person

Assorted breakfast Danishes, Donuts & Muffins, Fresh Fruit Tray, Assorted Chilled Juices, Regular & Decaf Coffee and Flavored Hot tea.

Healthy Breakfast Buffet

\$9.95 per Person

Scrambled Eggs, Fresh Fruit Tray, Muffins & Bagels, Assorted Yogurts, Granola Bars, Assorted Chilled Juices and Regular & Decaf Coffee.

Build Your Own Yogurt Bar (*minimum of 25 guests*)

\$8.95 per Person

Start with Fresh Vanilla Yogurt then add fresh fruit such as Bananas, Strawberries, Kiwi, Blueberries, Crushed Pineapple, Cherries, Honey, Cinnamon and Granola. Accompanied with Fresh Baked Muffins, Bagels, Assorted Chilled Juices, Regular & Decaf Coffee and Flavored Hot Tea.

Hungry Man's Breakfast Buffet

\$11.75 per Person

Scrambled Farm Fresh Eggs, Country Ham or Smoked Bacon, Garlic New Potatoes, Fresh Fruit Tray, Fresh Baked Assorted Sweet Rolls & Muffins, Assorted Chilled Juices, Regular & Decaf Coffee and Hot Tea.



Baked Egg Strata

\$11.75 per Person

Light Fluffy Baked Egg Strata (Filled with Sausage & Cheese or Broccoli & Cheese), Fresh Fruit Tray, Fresh Baked Pastries & Danish, Assorted Chilled Juices, Regular & Decaf Coffee and Flavored Hot Tea.

Texas French Toast

\$11.75 per Person

Served with warm maple syrup and strawberry topping, fresh from the farm scrambled eggs, sausage links, a fresh fruit tray, coffee and chilled assorted juices.

Scrambled Eggs Benedict

\$11.95 per person

Fresh scrambled eggs on top of honey ham & a toasted English muffin, topped with our hollandaise sauce. Oven browned baby red potatoes, a fresh fruit tray, plus coffee and juice.



Spinach, Goat Cheese & Roasted Red Pepper Frittata *GF

\$11.95 per Person

Great for something a little healthier. Served hot with fresh fruit, yogurt, coffee & juice. (A 2 day notice is needed for this breakfast item)

Sunday Brunch (Fit For A King) (*Minimum of 40 guests*)

\$14.95 per Person

Crispy Fried Chicken
Baked Country Ham
Apple Smoked Bacon
Homemade Gravy
Golden Corn
Real Mashed Potatoes
Garlic New Potatoes

Farm Fresh Scrambled Eggs
Fresh Fruit Tray
French Toast & Maple Syrup
Assorted Chilled Juices
Regular & Decaf Coffee
Flavored Hot Tea

Breakfast buffets are replenished for up to 1 hour.

All pricing listed does not include sales tax or service charge.

Breakfast Buffets Continued

Fantastic Sunrise Breakfast *(Minimum of 50 guests)*

\$15.95 per Person

| | |
|-------------------------------------|----------------------------------|
| Chef Carved Pineapple Glazed Ham | French Toast & Warm Maple Syrup |
| Baked Egg Strata | Smoked Apple Bacon |
| Fresh Fruit Salad | Garlic New Potatoes |
| Chef made to order Omelet Station | Assorted Muffins & Bagels |
| Mini Cheesecakes & Mini Cream Puffs | Bread Pudding & Butter Rum Sauce |
| Regular & Decaf Coffee | Assorted Chilled Juices |
| Flavored Hot Tea | |

Looking for a special beverage to add to your brunch?

Try a Mimosa (Champagne & Orange Juice) for only \$36.00 per gallon.

Build Your Own Breakfast

Price

| | |
|--|-------------------|
| Assorted Yogurt | \$1.95 each |
| Granola Bars | \$0.60 each |
| New! Gluten Free Blueberry Muffin | \$2.95 each |
| Scrambled Farm Fresh Eggs | \$1.95 per person |
| Add cheese sauce | \$1.35 per person |
| Light Fluffy Baked Egg Strata (Ham & Cheese or Broccoli & Cheese) | \$4.95 per person |
| Spinach Frittata (spinach, feta cheese & sun dried tomatoes) | \$6.75 per person |
| Scrambled Eggs Benedict | \$6.25 per person |
| (scrambled eggs & ham on top of an English muffin topped with Hollandaise sauce. Must be added to at least a continental breakfast.) | |
| Texas French Toast with Warm Maple Syrup | \$4.75 per person |
| Sausage Links | \$2.95 per person |
| Baked Country Ham | \$2.95 per person |
| Smoked Bacon | \$2.95 per person |
| Garlic New Potatoes | \$1.95 per person |
| Hash Brown Casserole | \$2.40 per person |
| Buttermilk Biscuits & Sausage Gravy | \$3.45 per person |

Breakfast buffets are replenished for up to 1 hour.

All pricing listed does not include sales tax or service charge.

Break Time & Desserts

Morning Break

Fresh Baked Coffee Cakes Assorted Soda & Bottled Water
Regular & Decaf Coffee, Hot Flavored Tea

\$7.45 per Person



Cookies & Bars Break

Assorted Cookies & Bars
Milk, Assorted Soda, Bottled Water and Fresh Brewed Coffee

\$6.95 per Person

Candy Land (Serves up to 15 guests)

\$12.95 per Carafe

Includes candy such as Twizzlers, Assorted Miniature Candy Bars, Hershey Kisses, Reese's Pieces, M&M, Peanut M&M, Skittles, Sweet Tarts, Starburst, Hershey Hugs, Runts, Jelly Beans and others.

Break Time Ala Carte

Beverages

| | |
|-------------------------------|----------------|
| Regular or Decaf Coffee | \$15.45/Gallon |
| Juice | \$8.95/Carafe |
| Milk | \$8.95/Carafe |
| Fruit Punch/Lemonade/Iced Tea | \$18.75/Gallon |
| Soda per Can | \$1.75 Each |
| Bottled Water | \$1.75 Each |
| Flavored Hot Tea | \$15.95/Gallon |

Food Items

| | |
|--|-------------|
| Assorted Pastries & Donuts | \$1.80 Each |
| Assorted Muffins 3" | \$1.80 Each |
| Fresh Assorted Bars | \$1.75 Each |
| Fresh Baked Cookies | \$1.50 Each |
| Decorated Fresh Baked Cup Cakes | \$1.90 Each |
| New - Gluten Free Chocolate Cookies | \$2.30 Each |
| New - Gluten Free Blueberry Muffin | \$2.95 Each |

Desserts, Baked in our own Bakery

For Brownies, Assorted Bars or Cookies (included in all business luncheons) add \$1.70 per Person.

For Assorted Sheet Cakes or Ice Cream add \$1.95 per person.

For business events, add our **Logoed Cookies** with your business logo for \$2.35 each. (1 week notice needed)

For Assorted Tortes add \$3.55 per Person. Pistachio, Chocolate, Strawberry, Butterscotch or Lemon (1 flavor per event)

Or try our delicious Apple Pie, Pumpkin Pie and Cherry Pie Slices for an additional \$3.55 per Person.

For Assorted Cheesecakes add \$4.35 per Person.

Hot Desserts

| | | |
|-------------------------------------|--|---------------------|
| Hot Apple Crisp with Cinnamon Cream | 1/2 Pan (serves approximately 12 guests) | \$34.95 per 1/2 pan |
| Cherry Cobbler with Whipped Cream | 1/2 Pan (serves approximately 12 guests) | \$34.95 per 1/2 pan |
| Bread Pudding with Butter Rum Sauce | 1/2 Pan (serves approximately 12 guests) | \$36.95 per 1/2 pan |

SPECIAL DECORATED CAKES & WEDDING CAKES can be ordered for any event.
Price will vary for each cake. Please ask our catering sales department for more information.

All pricing listed does not include sales tax or service charge.

Buffet Luncheon Menu *(Minimum order 20 guests)*

- 1. Soup & Sandwich Board** **\$12.25 per Person**
Homemade Soup du jour and a generous portion of Deli Sliced Ham, Roast Beef, Turkey Pastrami & Roast Turkey, served with Fresh Baked Assorted Rolls and Wheat Berry Bread, Homemade Potato Salad, Fresh Vegetables and Dip, a Cheese Tray, Sliced Tomatoes, Lettuce and choice of Dessert.
- 2. Hot Sandwich Luncheon** **\$11.75 per Person**
Our famous Hot Beef, Roast Turkey, BBQ Pork, or Baked Ham (choice of 2) cooked to perfection, served with Fresh Potato Rolls, with choice of Potato, choice of Salad and choice of Dessert.
- 3. Chicken Parisienne** **\$12.75 per Person**
Boneless Breast of Chicken, lightly dusted with seasoned flour, pan sautéed and topped with a Mushroom, Artichoke and Shallot Ragout. Served with Roasted Red Bliss Potatoes and Roasted Bistro Blend Vegetables, fresh baked wheat rolls, butter and choice of Dessert.
- 4. Grilled Chicken Breast Fillet** **\$11.75 per Person**
A Marinated Chicken Breast, with Hard Rolls & Italian Herb Rolls, Lettuce & Tomato and served with Cheesy Mashed Potatoes, choice of Salad and choice of Dessert.
- 5. Italian Buffet** **\$12.25 per Person**
Petite Lasagna, topped with Marinara Sauce & Mozzarella Cheese, served with Penne Pasta, Spaghetti Sauce & Meatballs, Tossed Salad, Warm Bread Sticks and choice of Dessert.
- 6. Soup & Salad Bar** **\$11.75 per Person**
Build your favorite Salad with all the Fixings, served with Fresh Baked Bread sticks, choice of 2 Salads, your choice of Cream or Broth Soup and choice of Dessert.
- 7. Build Your Own Taco Bar** **\$11.75 per Person**
Complete with all the Fixings, Soft & Crisp Shell Tacos, served with a Southwest Pasta Salad and Hot Cheese Sauce with Tortilla Chips and choice of Dessert.
- 8. Teriyaki Salmon *GF** *(2 day notice needed)* **\$13.95 per Person**
Atlantic Salmon Filet, lightly seasoned and grilled, then glazed with our homemade teriyaki sauce, black & white sesame seeds and oven roasted. Set on top a bed of baby field greens with sliced avocado, cherry tomatoes, mandarin oranges and chopped scallion. Served with fresh orange pineapple salsa, artichoke & quinoa salad, fresh baked soft Breadsticks and choice of Dessert. *(Served Room Temperature)*



***GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.**
All luncheons include water, coffee, hot tea and choice of dessert.

Choice of dessert for the luncheon buffets include: assorted cookies, assorted bars or brownies. Many other dessert choices are available for an additional charge; please check our dessert menu for other options.

Salads, potatoes and vegetables can be changed with others in the menu; however, pricing may change.

All pricing listed does not include sales tax or service charge.

Buffet Luncheon Menu (Continued) *(Minimum order 20 guests)*

9. Char Grilled Beef & Turkey Burgers **\$11.75 per Person**

Juicy char grilled beef & turkey burgers served with fresh baked wheat & white hamburger rolls, lettuce, tomato, fresh vegetables and dip, caramel apple salad, condiments and choice of dessert.

** Add gluten free rolls for \$1.75 each.*

10. Fried Chicken Buffet **\$11.75 per Person**

Crispy Fried Chicken, served with Potato Salad, Creamy Coleslaw, choice of Salad, Rolls and choice of dessert.

11. Southwestern Flat Iron Steak *GF *(Served Room Temperature)* **\$14.95 per Person**



Lean thinly sliced Flat Iron Steak marinated in southwestern seasonings, char grilled and finished in the oven to medium rare. Tossed with julienne plum tomatoes, cucumber, and red onion, on a bed of greens, drizzled with a touch of olive oil and garnished with cilantro sprigs and chili cumin lime sauce. Served with Spanish rice, tortilla chips, salsa fresca, homemade guacamole and choice of dessert.

12. Stuffed Peppers with Quinoa & Sundried Tomatoes *GF-VEG **\$12.95 per Person**

Served with marinated pasta salad, carrot salad, warm breadsticks and choice of dessert.

13. Chicken Stir-Fry Buffet *GF **\$11.95 per Person**

A delicious blend of fresh Stir Fry Vegetables and Grilled Chicken Strips served with White Rice or Brown Rice, Topical Ambrosia Salad, Fresh Baked Bread sticks and choice of dessert.

14. Chicken Cordon Bleu **\$11.75 per Person**

A lightly breaded Chicken Breast filled with Ham & Swiss Cheese topped with a delicate White Sauce and served with Rice Pilaf, Broccoli Bacon Salad, Fresh Baked Bread sticks and choice of dessert.

15. Tortilla Wraps **\$11.95 per Person**

Try our Chicken Ranch, Ham and Turkey combo, Chicken Salad Supreme, Seafood or Veggie wraps served with a Taco Tray, Fresh Fruit Salad, Fresh Vegetables and Dip and choice of dessert.

16. Chicken Saltimbocca **\$12.25 per Person**

Italian Seasoned Chicken Breast Wrapped in Ham in a Sage Cream Sauce, served with Rice Pilaf, Fresh Fruit Salad, Warm Bread Sticks and choice of dessert.

17. Build Your Own Fajita Bar **\$ 12.45 per Person**

Choice of Chicken, Beef or Pork (choose 2) served with cheese sauce, sour cream, salsa & guacamole. Also includes artichoke guacamole salad, tortilla chips and choice of dessert.

***GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.**
All luncheons include water, coffee, hot tea and choice of dessert.

Choice of dessert for the luncheon buffets include: assorted cookies, assorted bars or brownies. Many other dessert choices are available for an additional charge; please check our dessert menu for other options.

Salads, potatoes and vegetables can be changed with others in the menu; however, pricing may change.

All pricing listed does not include sales tax or service charge.

Plated Luncheon Menu (Minimum order 10 guests)

- 1. Lemon Pepper Grilled Chicken Luncheon** **\$11.95 per Person**
Our tangy Lemon Pepper Grilled Chicken Breast served with Rice Pilaf and Rolls & Butter.
- 2. Chicken Saltimbocca** **\$12.45 per Person**
Italian seasoned Chicken Breast wrapped in Ham, smothered with Mozzarella Cheese and topped with a Sage Cream Sauce. Served with Rice Pilaf and warm Bread Sticks.
- 3. Baked *GF or Deep Fried Haddock** **\$12.75 per Person**
Flaky white Haddock cooked to order, served with Baby Bakers, Rye Rolls and Tartar Sauce.
- 4. Seafood Stuffed Haddock** **\$13.95 per Person**
Served with a Lemon Butter Sauce, Baby Red Potatoes, and Fresh Baked Wheat Rolls.
- 5. Whiskey Chuck Tender Steak *GF** **\$13.95 per Person**
A juicy 6 oz Marinated Whiskey Chuck Tender Steak, served with Garlic Mashed Potatoes and Rolls.
- 6. Chicken Parisienne** **\$12.95 per Person**
 Boneless Breast of Chicken, lightly dusted with seasoned flour, pan sautéed and topped with a Mushroom, Artichoke and Shallot Ragout. Served with Roasted Red Bliss Potatoes and Roasted Bistro Blend Vegetables with bits of sundried Tomato, fresh baked wheat rolls and butter.
- 7. Bacon Wrapped Pork Chop** **\$12.45 per Person**
A Tender Pork Chop wrapped in Bacon, topped with BBQ Butter Sauce; served with a baked potato, sour cream & Rolls.
- 8. Chicken Parmesan** **\$11.95 per Person**
A tender Chicken Breast on a bed of Fettuccine Noodles, topped with Marinara sauce and Mozzarella Cheese. Served with warm Bread Sticks.
- 9. Chicken with Basil Artichoke Sauce *GF** **\$12.25 per Person**
Artichoke & Basil Cream Sauce served over a Chicken Breast with Garlic New Potatoes, Rolls & Butter.
- 10. Butternut Squash Ravioli** **\$12.25 per Person**
Served with a Maple & Walnut Butter Sauce and fresh baked Bread Sticks.
- 11. Chicken Salad on Wheat Berry Bread or Telera Roll (Seafood or Tuna Salad)** **\$11.45 per Person**
A delicious old family recipe, served on your choice of bread and Fresh Fruit.
- 12. Grilled Chicken Caesar Salad** **\$11.75 per Person**
Bed of crisp Romaine Lettuce, Croutons, Tomatoes, Parmesan Cheese, topped with Grilled Chicken Strips and tossed in our Caesar Dressing. Includes fresh baked Bread sticks.
- 13. Chef Salad** **\$11.45 per Person**
Julienne Ham & Turkey, Swiss & Cheddar Cheese, Boiled Egg, Tomato Wedges, Cucumbers, Croutons, choice of Dressing and fresh baked Bread sticks.

***GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.**

Max 2 choices per event. Meals 1-10 include choice of vegetable, salad and dessert. Meals 11-13 include choice of dessert.

Salad Choices: Fresh Fruit salad, Marinated Pasta salad, Tropical Fruit salad, Cranberry salad, Coleslaw or Tomato Cucumber salad.

Vegetable Choices: Buttered Green Beans, Francais Blend, Golden Corn or Glazed Baby Carrots.

Dessert Choices: Assorted cookies, bars, brownies or muffin cookies. Other desserts can be substituted for an additional charge.

All plated luncheons include water, coffee, hot tea and milk.

All pricing listed does not include sales tax or service charge.

Elegant Plated Dinners (Minimum order 25 guests)

Poultry

Chicken Marsala

\$17.75 per Person

Sautéed Chicken Breast with a Fresh Mushroom and Marsala Wine Cream Sauce.
Served with a Wild Rice Blend with Fresh Herbs



Chicken a la Oskar

\$19.25 per Person

Herb Seared Chicken Breast topped Lumped Crab Meat, Classic Hollandaise Sauce and Fresh Poached Asparagus. Served with Cheddar Infused Twice Baked Potatoes.

Chicken Saltimbocca

\$18.75 per Person

Italian Seasoned Chicken Breast wrapped in Ham, smothered with Fresh Mozzarella Cheese.
Served on top a nest of Buttered Chive and Parsley Fettuccine Pasta with a Sage and Mascarpone Cream Sauce.

Fresh Spinach and Sundried Tomato Stuffed Airline Chicken Breast *GF

\$20.45 per Person

Skin on semi-boned Airline Breast stuffed with julienne Sun Dried Tomato, sautéed Baby Spinach & Goat Cheese then oven roasted and topped with a Roasted Red Pepper Coulis plus Roasted Fingerling Tri Colored Potatoes.

Chicken Parisienne

\$18.95 per Person

Boneless Breast of Chicken Lightly dusted with seasoned flour then pan sautéed and topped with a Mushroom Artichoke and Shallot Ragout. Served with Roasted Red Bliss Potatoes.

Pan Seared Muscovy Duck Breast with Cranberry Balsamic Compote

\$22.95 per Person

A honey lime & cumin marinated Duck Breast sliced and fanned atop of a bed of long grain rice & sautéed fennel pilaf and garnished with a savory compote of cranberries, crystallized ginger, spice and balsamic reduction.

Beef

Braised Beef Short Rib

\$17.75 per Person

Boneless Beef Short Ribs pan seared in a Beef and Garlic Sauce with rutabaga & Yukon gold mashed potatoes.

Filet of Sirloin *GF

\$20.75 per Person

Marinated in Herbs de Provence & extra virgin olive oil, grilled to perfection. Topped with a Gorgonzola Cream Sauce and served with Baby Red Bliss Potatoes.



Whiskey Chuck Tender Steak

\$19.95 per Person

A Tender Whiskey Marinated Chuck Tender Steak, served with au jus and sautéed Mushrooms plus Creamy Garlic Mashed Potatoes.

Char Grilled Filet of Tenderloin

\$25.95 per Person

A favorite among our clients, Herb & Olive oil marinated Tenderloin Steaks grilled to perfection and served with Au Jus and Sautéed Button Mushrooms plus Cheddar Infused Twice Baked Potatoes.

**GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.*

All dinners listed above also include a choice of a Vegetable, Tossed Salad with Dressing, Rolls & Butter, Coffee and Milk. Dessert is available for an additional charge. Please refer to our dessert page. For your dining pleasure you may order up to 3 plated entrees for your guests. We ask that you provide place cards to assist our servers.

All pricing listed does not include sales tax or service charge.

Elegant Plated Dinners (Continued) *(Minimum order 25 guests)*

Pork and Lamb

Bacon Wrapped Pork Filets

\$17.75 per Person

Fresh from the farm Pork Medallions, lightly seasoned and wrapped with apple wood smoked bacon. Oven roasted and served with a BBQ butter sauce and roasted garlic and butter red skin potato puree.



Smoked Apple Pork Loin *GF

\$17.95 per Person

Country Style Apple Smoked Pork Loin slow roasted and served with our famous BBQ butter sauce and basmati rice pilaf. Garnished with caramelized apple wedges.

Sundried Tomato Crusted Pork Rib Eye

\$17.95 per Person

Boneless grilled tender Pork Rib Eye smothered in creamy gorgonzola sauce and served with a cheddar infused twice baked potato.

Rosemary Grilled Lamb Chops

\$27.95 per Person

New Zealand Lamb Chops marinated with fresh rosemary and garlic oil. Grilled to perfection and served with Baby Red Potatoes and drizzled with rosemary demi glace.

Seafood

Alaskan Salmon Fillet *GF

\$19.25 per Person

Herb & citrus marinated salmon fillet pan roasted & served with lemon butter dill sauce aside brown rice pilaf.

Bourbon & Brown Sugar Salmon *GF

\$19.25 per Person

Lightly seasoned fresh salmon fillet brushed with grainy champagne mustard, brown sugar and Kentucky bourbon served with risotto cakes.

Seafood Stuffed Baked Haddock

\$21.95 per Person

Stuffed with Scallops, Sweet Crab Meat & Shrimp served with a lemon butter sauce and a cheddar infused twice baked potato.

Vegetarian

Stuffed Portabella Mushrooms

\$17.95 per Person

Oven baked Portabella Mushroom Caps filled with a savory mixture of plumped brown rice grains, tossed with sautéed mushrooms and sundried tomato slivers folded into a cream & feta cheese mixture and topped with toasted bread crumbs. Served on top of a bed of baby spinach and arugula.

Butternut Squash Ravioli

\$17.75 per Person

Tender egg pasta filled with roasted butternut squash blended with herbs & ricotta cheese. Plumped in vegetable stock and served with a maple & walnut butter sauce.

Portabella & Quinoa Stuffed Peppers *GF

\$17.45 per Person

A blend of assorted vegetables plus quinoa, feta cheese and garlic stuffed inside peppers and topped with a sundried tomato butter sauce.

**GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.*

All dinners listed above also include a choice of a Vegetable, Tossed Salad with Dressing, Rolls & Butter, Coffee and Milk. Dessert is available for an additional charge. Please refer to our dessert page. For your dining pleasure you may order up to 3 plated entrees for your guests. We ask that you provide place cards to assist our servers.

All pricing listed does not include sales tax or service charge.

Duet Plated Dinners *(Minimum order 25 guests)*

Petite Fillet & Chicken Marsala **\$25.45 per Person**

Certified Angus Beef Char Grilled and served with a gorgonzola cream sauce & our creamy Chicken Marsala breast with mushrooms and roasted tri colored fingerling potatoes.

Bacon Wrapped Pork Filets & Chicken a la Oskar **\$23.25 per Person**

Fresh from the farm Pork Medallions lightly seasoned and wrapped with apple wood smoked bacon then oven roasted and served with a grainy mustard cream sauce combined with our Herb Seared Chicken Breast topped with lumped crab meat, classic hollandaise sauce & fresh poached asparagus. Served with roasted garlic and butter red skin potato puree.

Braised Beef Short Rib & Chicken Saltimbocca **\$21.95 per Person**

Boneless Beef Short Ribs pan seared in a beef and garlic sauce paired with an Italian Seasoned Chicken Breast wrapped in ham, smothered with fresh mozzarella cheese and topped with a sage cream sauce. Served with rutabaga and Yukon gold mashed potatoes.

Sautéed Shrimp Scampi & Pesto Grilled Chicken Breast **\$24.45 per Person**

Large Gulf Shrimp prepared scampi style with white wine, garlic, butter and fresh herbs combined with Pesto Marinated and Grilled Boneless Chicken Breast and roasted tri colored fingerling potatoes.

Char Grilled Filet of Tenderloin & Alaskan Salmon Fillet **\$29.95 per Person**

Lightly seasoned herb & citrus marinated salmon fillet pan roasted and served with dill & mascarpone cream sauce paired with Herb & Olive Oil Marinated Tenderloin Steaks grilled to perfection served with au jus and sautéed button mushrooms plus cheddar infused twice baked Potatoes.

Seafood Stuffed Baked Haddock & Smoked Apple Pork Loin **\$28.95 per Person**

Country Style Apple Smoked Pork Loin slow roasted and served with our famous BBQ butter sauce combined with Baked Haddock stuffed with scallops, sweet crab meat & shrimp. Served with a lemon butter sauce and basmati rice pilaf.

**GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.*

All dinners listed above include a choice of a Vegetable, Tossed Salad with Dressing, Rolls & Butter, Coffee and Milk. Dessert is available for an additional charge. Please refer to our dessert page. For your dining pleasure you may order up to 3 plated entrees for your guests. We ask that you provide place cards to assist our servers.

All pricing listed does not include sales tax or service charge.

Formal Dinner Buffets

Simple Comforts (minimum of 25 guests)

\$16.95 per Person

Entrées (choose 2 selections)

Country Pineapple Glazed Ham *GF
Beef Tender Tips in a Wine Sauce
Roasted Turkey *GF
Seasoned Roast Chicken *GF
Fried Chicken
Baked Lemon Pepper Haddock *GF
Petite Lasagna
Petite Vegetarian Lasagna

Starches (choose 2 selections)

Creamy Mashed Potatoes *GF
Homemade Noodles
Country Giblet Dressing
Wild Rice Blend

Vegetables (choose 1 selection)

Wisconsin Blend Vegetables
Seasoned Green Beans
Sweet Golden Corn
Baby Carrots with Spring Peas

Salad (choose 1 selection)

Creamy Coleslaw
Tropical Fruit Salad
Italian Marinated Pasta Salad
Tomato Cucumber Salad

Upgrade to a tossed salad on the buffet for an additional \$.50 per person. To serve the salad to the tables add an additional \$2.00 per person. All dinners listed above also include La Sure's fresh baked rolls and butter.

Simply Delish (minimum of 50 guests)

\$18.45 per Person

Entrées (choose 2 selections)

Chicken Marsala
Chicken Saltimbocca with Sage Cream Sauce
Beef Stroganoff
Baked Haddock Bella Vista *GF
Garlic Braised Short Ribs in Brown Gravy
Bacon Wrapped Pork Fillet with BBQ Butter Sauce
Herbed Lemon Pepper Chicken

Starches (choose 1 selection)

Garlic Mashed Potatoes *GF
Seasoned Rice Pilaf *GF
Baby Red Potatoes *GF
Cheesy Mashed Potatoes *GF

Vegetables (choose 1 selection)

Maple Glazed Baby Carrots
Green Beans Almandine
Fresh Peas & Pearl Onions
California Blend Vegetables

Salad (choose 1 selection)

Fresh Fruit Salad
Tossed Fresh Green Salad (choice of 2 dressings)

Tossed salad on the buffet is included. To upgrade to serve the salads to the table add an additional \$1.50 per person. All dinners mentioned above also include La Sure's fresh baked rolls and butter.

*GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.

All pricing listed does not include sales tax or service charge.

Formal Dinner Buffets (Continued)

Simply Amazing *(minimum of 50 guests)*

\$20.95 per Person

Entrées *(choose 2 selections)*

Whiskey Chuck Tender Steak with Sautéed Mushrooms & Au Jus
BBQ Pork Baby Back Ribs
Bourbon and Brown Sugar Salmon *GF
Chicken Parisienne
Chef Carved Smoked Apple Pork Loin with BBQ Butter Sauce
Chef Carved Top Sirloin of Beef with Au Jus & Horseradish Sauce
Chef Carved Cranberry or Apple Stuffed Pork Loin



Starches *(choose 1 selection)*

Yukon Gold Creamy Mashed Potatoes *GF
Roasted Garlic & Red Skin Potato Puree *GF
Herbed Baby Baker Potatoes *GF
Creamy Blue Cheese Mashed Potatoes *GF

Vegetables *(choose 1 selection)*

Francais Blend Vegetables
Soy & Garlic Green Beans
Roasted Bistro Vegetables

Salad

Spring Mixed Greens with
Mandarin Oranges & Pecans

Spring mixed greens salad on the buffet is included. To upgrade to serve the salads to the table add an additional \$1.50 per person. All dinners mentioned above also include La Sure's fresh baked rolls and butter.

Simply Elegant *(minimum of 50 guests)*

\$27.95 per Person

Entrées *(choose 2 selections)*

Chicken ala Oscar with Lump Crab Meat, Asparagus & Hollandaise Sauce
Petite Filet Mignon with Sautéed Mushrooms and Au Jus
Seared Atlantic Salmon with Lemon Dill Butter Sauce *GF
Baked Haddock stuffed with Scallops, Sweet Crab Meat & Shrimp with a Lemon Butter Sauce
Chef Carved Prime Rib with Horseradish Sauce *GF

Starches *(choose 1 selection)*

Creamy Twice Baked Herb Potatoes *GF
Roasted Tri Colored Fingerling Potatoes *GF
Yukon Gold Creamy Mashed Potatoes *GF

Vegetables *(choose 1 selection)*

Steamed Broccoli with a Sharp Cheddar Sauce
Steamed Asparagus Parmesan
Bleu Cheese Green Beans

Salad *(choose 1 selection)*

Caesar Salad with Fresh Grated Parmesan
Spring Mix with Apples and Walnuts and Raspberry Vinaigrette Dressing

Choice of salad on the buffet is included. To upgrade to serve the salads to the table add an additional \$1.50 per person. All dinners mentioned above also include La Sure's fresh baked rolls and butter.

*GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.

Any salads, vegetables, starches or entrées can be mixed or matched to fit your needs, but prices may change.

Need Dessert? Please look at our dessert page for the many options we have available.

Our Buffet cannot always be used depending on the size of event. Please ask our catering sales staff for details.

All pricing listed does not include sales tax or service charge.

Family Style Dinner *(minimum of 30 guests)*

\$17.95 per Person

Entrées *(choose 2 selections)*

Seasoned Roast Chicken *GF
Lemon Pepper Chicken Breast
Crispy Fried Chicken
Baked Country Ham *GF
Pork Roast
Beef Tender Tips in Wine Sauce
Petite Lasagna *(Meat or Vegetarian)*
Roasted Turkey *GF

Add \$1.00 more per person for:

Baked Haddock Bella Vista *GF
Smoked Apple Pork Loin *GF
Chicken Marsala
Chicken with Basil Artichoke Sauce

Add \$3.00 more per person for:

Whiskey Chuck Tender Steak
Bacon Wrapped Pork Loin

Starches *(choose 2 selections)*

Real Mashed Potatoes *GF
Giblet Dressing
Parsley Buttered Noodles
Rice Pilaf *GF
Wild Rice Blend
Baby Red Potatoes *GF
White Rice *GF

Vegetables *(choose 1 selection)*

Golden Corn
Buttered Peas and Carrots
Glazed Baby Carrots
Green Beans Amandine
Buttered Green Beans
Wisconsin Blend

Salads *(choose 1 selection)*

Marinated Pasta Salad
Tropical Fruit Salad
Cranberry Salad
Tomato Cucumber Salad

Creamy Coleslaw
Fresh Fruit Salad (in season)
Savory Tortellini Salad

Creamy Cucumber Salad
Broccoli Cauliflower Salad
Carmel Apple Salad

Upgrade to a tossed salad with two dressings for an additional \$1.50 per person.

All dinners listed above also include La Sure's fresh baked rolls and butter.

*GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.

***When ordering family style dinners, all tables except for the head table must be set for 8 guests or there will be an additional charge added to the bill. Please ask our catering sales staff for details.**

Need Dessert? Please check our dessert page for the many options we have available.

All pricing listed does not include sales tax or service charge.

Buffet Stations (minimum of 50 guests)

Dinner Stations

Carving Station

| | |
|--|--------------------------|
| Smoked Apple Pork Loin with BBQ Butter Sauce | \$4.95 per Person |
| Roasted Turkey with Cranberry Sauce | \$4.95 per Person |
| Carved Sirloin of Beef with Au Jus | \$5.45 per Person |
| Carved Pineapple Glazed Ham | \$4.95 per Person |
| Carved Apple or Cranberry Stuffed Pork Loin | \$4.95 per Person |
| Carved Prime Rib with Horseradish Sauce | \$9.25 per Person |



All carved meat stations include assorted fresh baked rolls & condiments.



Build your own Potato Bar (choose 3 selections) **\$5.45 per Person**
Real Mashed Potatoes, Garlic Mashed, Blue Cheese Mashed, Cheesy Mashed, Idaho Baked Potatoes, Steamed Baby Red Yukon Gold Mashed and Roasted Garlic & Red Potato Puree Served with Sour Cream, Bacon Bits, Chives, Cheddar Cheese, Steamed Broccoli & Gravy

Italian Station (choose 3 selections) **\$8.25 per Person**
Petite Lasagna (regular or vegetarian), Meatballs in sauce, Marinara Sauce and Chicken Alfredo Served with your choice of Penne, Fettuccini or Garlic parsley Linguine (choose 1 pasta)

South of the Border Station **\$7.55 per Person**
Build your own tacos with Soft & Hard Shells, Chicken Fajita and Taco Meat and Assorted Toppings along with Tortilla Chips & Cheese Sauce.

Salad Station (choose 4 selections) **\$5.25 per Person**
Choose from our large selection of salads on page 23 including tossed, spring or Caesar salads.

On Wisconsin Station **\$6.65 per Person**
Assorted gourmet cheese & sausage trays, beer bratwurst with sauerkraut and cherry cheesecake bars. Served with fresh baked rolls and condiments.

Breakfast Station

Build your own Omelet Station **\$6.65 per Person**
All off your favorite fillings & cheeses stuffed into a made to order omelet by our Chef.



Buffet Stations must have a minimum of 3 stations if you are not ordering a complete meal.

Please note: Stations do take up a lot of room and will take away room for your guests.

Please consult with our sales staff about arrangements.

All pricing listed does not include sales tax or service charge.

Hors d' Oeuvres Stations *(minimum of 50 guests)*

Meatball Mania *(choose 3 selections)*

\$4.75 per Person

Barbeque, Swedish, Sweet & Sour, Cranberry, Roasted Red Pepper or Jack Daniels Barbeque Meatballs.

Wings Extravaganza *(choose 3 selections)*

\$5.25 per Person

Buffalo, BBQ, Caribbean or Traditional Wings. Includes sauces for the wings.

Dips & Bread *(choose 3 selections)*

\$4.55 per Person

Spinach Dip, Bleu Cheese Dip, Cream Cheese & Sun Dried Tomato Dip, Hot Artichoke & Crab Dip or Hot Spinach & Artichoke Dip.

Served with Assorted Crackers, Flat Bread & Crostini.



The Munchies *(choose 3 selections)*

\$4.95 per Person

Cheese & Sausage Tray with Crackers, Fresh Vegetables & Dip, Fresh Fruit Tray & Dip, Chips & Dip, Taco Tray with Tortilla Chips, Pretzels with Honey Mustard or Assorted Mini Sandwiches.

Pizza & Breadsticks *(choose 3 selections)*

\$6.95 per Person

La Sure's Homemade Pizza: Gourmet Cheese, Pepperoni, Sausage, Meat Lovers, Chicken Alfredo, Super Deluxe or Vegetarian plus fresh baked bread sticks and marinara sauce.

Dessert Stations

Mini Dessert Buffet

\$4.45 per Person

Mini Key Lime Tarts, Mini Cheesecakes, Mini Cream Puffs, Mini Chocolate Éclairs, Napoleons and Chocolate Strawberry Bruschetta.

Full Dessert Buffet *(choose 4 selections)*

\$5.95 per Person

Carrot Cake, Snicker Doodle Cake, Assorted Pie Slices, Hot Apple Crisp, Cherry Cobbler, Homemade Bread Pudding with Butter Rum Sauce, Assorted Tortes and Assorted Cheesecakes.

Build Your Own Sundae Bar

\$7.35 per Person

Start with Creamy French Vanilla and Chocolate Ice Cream then add all of your favorite toppings to build your dream Sundae!

Hors d' Oeuvres Stations can be ordered by only 1 station or combined for a meal.

Please note: Stations do take up a lot of room and will take away room for your guests.

Please consult with our sales staff about arrangements.

Mini Desserts *(minimum order 3 dozen per item)*

| <u>Item</u> | <u>Price</u> | <u>Suggested Amount</u> | <u>Item</u> | <u>Price</u> | <u>Suggested Amount</u> |
|-------------------------------|--------------|-------------------------|---------------------------------|--------------|-------------------------|
| Mini Cream Puffs | \$1.15 | 1-2 per person | Assorted Bars | \$1.15 | 1-2 per person |
| Mini Cheesecakes | \$1.05 | 1-2 per person | Key Lime Tart | \$1.15 | 1-2 per person |
| Mini Choc Éclairs | \$1.15 | 1-2 per person | Napoleons | \$1.95 | 1-2 per person |
| Chocolate Dipped Strawberries | \$1.95 | 1-2 per person | Chocolate Strawberry Bruschetta | \$1.65 | 1-2 per person |

All pricing listed does not include sales tax or service charge.

Around The World Buffets *(minimum of 50 guests)*

- 1. German Buffet** **\$19.75 per Person**
Smoked Apple Pork Loin, Polish Sausage in sauerkraut and Fried Chicken served with fresh baked rye rolls. Includes German potato salad, potato dumplings and gravy, crisp cucumber salad, cheese & sausage with Crackers and homemade apple strudel.

- 2. Italian Buffet** **\$19.75 per Person**
Baked Petite Lasagna, a Zesty Marinara Sauce with Meatballs, Chicken Alfredo and Garlic Parsley Linguine served with warm bread sticks, tossed salad and Fantasy Snickers cake.

- 3. Mexican Buffet** **\$18.95 per Person**
Build your own Taco Bar: Shredded Chicken, Beef Taco Meat, soft shell tortillas, hard taco shells with all the fixings to make a great Taco. Includes a southwest pasta salad, cheese sauce with tortilla chips, pineapple fruit salad, hot & spicy chicken wings and topped off with a Mexican favorite, Chocolate Orange cake.

- 4. Seven Seas Buffet** **\$22.75 per Person**
Baked Haddock Bella Vista, Alaskan Salmon Fillet and Seafood Newburg. Served with baked potatoes, sour cream, penne pasta, green beans amandine, coleslaw, tartar sauce, fresh baked rye rolls and pineapple upside down cake.

- 5. American Buffet** **\$19.75 per Person**
Roast Beef carved on site and Smoked Apple Pork Loin. Served with potato rolls, garlic new potatoes, homemade bake beans, fresh fruit tray, fresh vegetables & dip and our fresh baked Apple Pie squares.

- 6. Western Buffet** **\$19.75 per Person**
BBQ Chicken and Tenderloin Steak Sandwiches served with baby bakers, baked beans, taco salad, southern style coleslaw and assorted bars.

- 7. Wisconsin Old Fashioned Picnic Buffet** **\$15.45 per Person**
Grilled Beer Brats, Char Grilled Burgers and Chicken Breasts served with fresh baked rolls, potato salad, homemade baked beans, fresh vegetables & dip, cheese tray and fresh baked brownies.

All buffets include coffee & milk.

All pricing listed does not include sales tax or service charge.

Hors d' Oeuvres Buffets For Any Occasion *(minimum of 25 guests)*

- 1. The Open House** **\$9.95 per Person**
 Swedish Meatballs, Bacon Wrapped Chestnuts, Fresh Vegetables & Dip and Cheese & Sausage with Crackers.
- 2. The Party** **\$11.95 per Person**
 Delicious Deviled Eggs, a Cheese & Sausage tray with Crackers, Glorified Pineapple with Fruit, Stuffed Mushrooms, Hot & Spicy Chicken Wings with Ranch Dressing and Tomato & Bacon Fillo Canapés.
- 3. Great Food & Fun** **\$15.45 per Person**
 Mounds of fresh Vegetables and Dip, a Shrimp & Sauce Tray with Crackers, fresh Fruit Kabobs, a Cheese & Sausage Tray with Crackers, Thai Peanut Chicken Skewers, BBQ Meatballs, Bacon Wrapped Chestnuts and Mini Desserts.
- 4. Fit for a King** *(minimum of 50 guests)* **\$18.25 per Person**
 Mini assorted Sandwiches, Crostini with Smoked Apple Pork Loin & Herb Cheese, Chocolate Dipped Strawberries (in season), fresh Vegetables & Dip, Fruit & Cheese Kabobs, Smoked Salmon, Jumbo Shrimp Cocktail (2/person), Rumaki, Chicken Wings and Swedish Meatballs.

A La Carte Hors d' Oeuvres

Hot Items *(minimum order of 100 pieces)*

| | <u>Price per Item</u> | <u>Suggested Amount</u> |
|--|-----------------------|-------------------------|
| Cocktail Wieners | \$0.80 | 2 - 3 per person |
| Swedish or BBQ Meatballs | \$1.05 | 2 - 3 per person |
| Jack Daniels BBQ Meatballs | \$1.10 | 2 - 3 per person |
| Cranberry or Sweet Sour Meatballs | \$1.10 | 2 - 3 per person |
| Chicken Wings - Regular, Buffalo, Caribbean, BBQ | \$1.25 | 2 - 3 per person |
| Cream Cheese Jalapeno Wrapped in Bacon *GF | \$1.60 | 1 - 2 per person |
| Bacon Wrapped Chestnuts *GF | \$1.15 | 2 - 3 per person |
| Rumaki | \$1.15 | 1 - 2 per person |
| Mini BBQ Ribs | \$1.80 | 1 - 2 per person |
| Bacon Wrapped Shrimp *GF | \$2.30 | 2 - 3 per person |
|  Crab Stuffed Mushroom Caps | \$1.35 | 1 - 2 per person |
| Stuffed Mushroom Caps | \$1.15 | 1 - 2 per person |
| Mini Rubeen | \$1.55 | 1 per person |
|  Petite Egg Quiche | \$1.40 | 1 - 2 per person |
| Tomato Bacon Fillo Canapés | \$1.20 | 1 - 2 per person |
| Thai Peanut Chicken Skewers | \$1.95 | 1 - 2 per person |
| Southwestern Beef Skewers w/ Chili Lime Cream Sauce *GF | \$1.95 | 1 - 2 per person |
| Thai Style Beef Skewers with Plum Hoi Sin Sauce | \$2.00 | 1 - 2 per person |
| Vegetarian Stuffed Mushrooms | \$1.15 | 1 - 2 per person |
| Roasted Vegetable Skewers *GF | \$1.85 | 1 - 2 per person |
| Asiago Dip & Crostini | \$16.95/Pound | 2lbs for 24 people |
| Hot Spinach & Artichoke Dip | \$16.95/Pound | 2lbs for 24 people |

*GF = Gluten Free

All pricing listed does not include sales tax or service charge.

A La Carte Hors d' Oeuvres (continued)

Cold Items (minimum order of 50 pieces)

| | <u>Price per Item</u> | <u>Suggested Amount</u> |
|--|-----------------------|-------------------------|
| Filled Mini Puffs - Chicken or Ham Salad | \$1.10 | 1 - 2 per person |
| Cream Cheese Wheels - Assorted Flavors | \$0.95 | 1 - 2 per person |
| Deviled Eggs *GF- Light & Creamy | \$1.15 | 1 - 2 per person |
| Ham or Turkey Rollups *GF - With a touch of garlic. | \$0.95 | 1 - 2 per person |
| Shrimp Cocktail (Lg.) *GF - Jumbo & Delicious | \$1.75 | 2 - 3 per person |
| Fruit Kabobs *GF- Light and Refreshing | \$1.95 | 1 - 2 per person |
| Stuffed Celery - A family favorite. | \$0.85 | 1 - 2 per person |
|  Prosciutto Wrapped Asparagus * GF - Salty with a zing. | \$1.65 | 1 - 2 per person |
| Italian Tortellini Skewers - Stuffed with cheese. | \$1.65 | 1 - 2 per person |
| Smoked Salmon Cucumber Round *GF - Lox, cream cheese & dill | \$1.70 | 1 - 2 per person |
| Crostini w/ Apple Smoked Pork Loin & Herbed Cheese | \$1.60 | 1 - 2 per person |
|  Prosciutto Wrapped Fresh Mozzarella *GF - An Italian favorite. | \$1.70 | 1 - 2 per person |
| Dried Apricot Goat Cheese and Pistachio Nuts *GF | \$1.50 | 1 - 2 per person |
| Sesame Crusted Salmon with Miso Orange Dipping Sauce | \$2.05 | 1 - 2 per person |
| Greek Salad Bites *GF - Mozzarella, Kalamata olive, Tomato & Cucumber. | \$1.45 | 1 - 2 per person |

*GF = Gluten Free

Cold Item

Cold Assorted Sandwiches (turkey, ham or chicken salad)



| | <u>Price per Item</u> | <u>Servings</u> | <u>Minimum Order</u> |
|---|-----------------------|-----------------|----------------------|
| Pretzels & Honey Mustard Sauce | \$13.45/Pound | 50 guests | 2 Pounds |
| Chips & Dip | \$10.95/Pound | 30 guests | 2 Pounds |
| Glorified Pineapple Ham & Cheese | \$89.00 | 50 guests | 1 |
| Glorified Pineapple with Fruit | \$89.00 | 50 guests | 1 |
| Watermelon Basket (in Season) | \$89.00 | 30 guests | 1 |
| Spinach Dip & Sourdough Bread | \$47.95 | 25 guests | 1 |
| Smoked Salmon | Market Value | 50 guests | 1 |
| Liver Pate' | \$12.95/Pound | 35 guests | 1 Pound |
| Assorted Crackers per Sleeve | \$2.65 | 15 guests | 1 |

16 in Pizza (Serves 12-16) Pizzas are served for a late night snack at 9-10 pm.

| <u>Type</u> | <u>Price</u> | <u>Type</u> | <u>Price</u> |
|--------------|--------------|---------------------|--------------|
| Extra Cheese | \$15.75 | Sausage & Pepperoni | \$17.45 |
| Pepperoni | \$16.95 | Sausage & Mushroom | \$17.75 |
| Sausage | \$16.95 | Meat Lovers | \$18.25 |
| Veggie | \$17.25 | Supreme | \$18.25 |



A La Carte Trays (minimum of 25 guests)



| <u>Tray</u> | <u>Price</u> |
|--------------------------------|-------------------|
| Sliced Cheese & Crackers | \$1.65 per person |
| Cheese & Sausage with Crackers | \$1.90 per person |
| Taco Dip with Tortilla Chips | \$1.65 per person |
| Fresh Vegetables & Dip | \$1.70 per person |
| Fresh Fruit with Dip | \$1.85 per person |
| Saucy Seafood & Crackers | \$1.85 per person |
| Gourmet Cheese Tray | \$63.00 per tray |

All pricing listed does not include sales tax or service charge.

Beverage Policies & Prices

Beverage Prices Cash or Host Bar

| | | | |
|--|---------------|----------------------------|---------------|
| Call Brand | \$4.00 - 6.00 | House Wine per Glass | \$ 5.00 |
| Premium Brand Cocktails | \$4.75 - 7.50 | House Wine per Bottle | \$18.95 |
| | | House Champagne per Bottle | \$18.95 |
| Domestic Beer (bottle) | \$3.50 | Soft Drinks (glass) | \$ 1.30 |
| Import beer (bottle) | \$4.00 | | |
| ½ Keg of Beer (approx 120 - 16 oz glasses) | | * Domestic | \$235.00 |
| | | * Import | \$275.00 & up |
| ¼ Keg of Beer (approx 60 - 16 oz glasses) | | * Domestic | \$145.00 |
| | | * Import | \$165.00 & up |

* **Please note:** There is a return charge of \$50.00 for any special or import barrel of beer not used and returned to the vender.

| | | | |
|------------------------------|---------|--|---------|
| Alcoholic Punch (per gallon) | \$45.00 | Champagne Punch (per gallon) | \$34.00 |
| NA Fruit Punch (per gallon) | \$17.50 | Mimosa Champagne & Orange Juice (per gallon) | \$34.00 |

Cash Bar

All beverages are paid for by the guest at regular banquet bar prices, at the time of purchase.

Hosted Bar - Beer, Soda, Liquor & Wine

Available through the catering department upon request. All beverages are charged to the host on a per drink basis. Advance payment for a host bar will be estimated by calculating the guaranteed number of guest at \$6.00 per guest for the first hour and \$3.00 per hour thereafter. Prepayment of the host bar is only an estimated payment and we cannot guarantee that the estimated beverage cost will actually cover the beverage cost. Host bars are subject to an 18% service charge and 5% sales tax. Final payment of the bar bill is due upon completion of the event.

Minimum Bar Charges

Bartenders for host or cash bar will be supplied at no additional charge if liquor sales meet minimum sales.

Minimum sales are \$100.00 for the 1st hour and \$75.00 for each additional hour. Should sales fall below the \$100.00 or \$75.00 minimum for any additional hours, the difference between the actual sales and the minimum income required will be added on to the bill as a bartender charge and paid by the host.

Portable Bar - La Sure's can set up a portable bar inside the ballroom during large events if requested and there is adequate space. There is an additional charge of \$300.00 for setup & bartenders. If the room is split and there are 2 or more parties going on, the bar set up charge would be less depending on number of guests.

All pricing listed does not include sales tax or service charge.

Menu Sides Options

Soup Options

| | | | | |
|-----------------|----------------------------|------------------------------------|--------------------------------|----------------------------------|
| Creamed: | Broccoli Cauliflower | Cheesy Broccoli Chili | Corn Chowder Vegetable | White Chicken Chili Wild Rice |
| Broth: | Beef Barley Beef Noodle | Beef Vegetable Chicken Dumpling | Chicken Noodle Chicken Rice | Chicken Tortilla Soup |

Salad Options

| | | |
|----------------------------|---------------------------------|-----------------------------------|
| Broccoli Cauliflower Salad | Feta & Red Tomato Salad | Savory Tortellini Salad |
| Carmel Apple Salad | Fresh Fruit Salad | Springtime Rice & Asparagus Salad |
| Carrot Salad | Fresh Vegetables & Dip | Southwestern Pasta Salad |
| Chicken Pasta Salad | Green Apple Slaw | Tomato Cucumber Salad |
| Coleslaw | Ham & Cheese Rotini Salad | Tossed Lettuce Salad |
| Crab & Rotini Salad | Italian Tortellini Veggie Salad | Tropical Ambrosia Salad |
| Cranberry Salad | Marinated Pasta Salad | Tropical Fruit Fluff |
| Creamy Cucumber Salad | Pea & Cheese Macaroni Salad | Tropical Fruit Salad |
| Crisp Confetti Salad | Pesto Italiano Salad | Tuna Pasta Salad |

Artichoke Guacamole Salad, Broccoli Bacon Salad, Caesar Salad, Cranberry Walnut Quinoa Salad, Quinoa & Artichoke Salad, Rainbow of Health Purple Slaw, Spring Salad with Mandarin Oranges & Candied Pecans and Red Quinoa Salad are also available for an additional price. Please ask the sales staff when ordering.

Starch Options

| | | |
|-------------------------|-----------------------------|-----------------------|
| Au gratin Potatoes | Fettuccine (White or Wheat) | Potato Chips |
| Baby Bakers | Garlic Mashed Potatoes | Real Mashed Potatoes |
| Baby Red Bliss Potatoes | Garlic New Potatoes | Rice (White or Brown) |
| Baby Red Potatoes | German Potato Salad | Rice Pilaf |
| Baked Potatoes | Homemade Potato Salad | Salsa Potatoes |
| Brown Rice Pilaf | Lemon Parsley Linguine | Scalloped Potatoes |
| Cheesy Mashed Potatoes | Oven Browned Potatoes | Wild Rice Blend |
| Egg Noodles | Penne Pasta | |

Basmati Rice Pilaf, Bleu Cheese Mashed Potatoes, Roasted Garlic and Butter Red Skin Potato Puree, Rutabaga and Yukon Gold Mashed Potatoes, Roasted Tri Colored Fingerling Potatoes, Twice Baked Potatoes and Yukon Gold Mashed Potatoes are also available for an additional price. Please ask the sales staff when ordering.

Hot Vegetable Options

| | | |
|--------------------------|---------------------------|--------------------------|
| Buttered Green Beans | Francais Blend | Green Beans Amandine |
| Buttered Peas | Glazed Baby Carrots | Peas with Pearl Onions |
| Buttered Peas & Carrots | Glazed Pea Pods & Carrots | Soy & Garlic Green Beans |
| Creamed California Blend | Golden Corn | Wisconsin Blend |

Bleu Cheese Green Beans, Corn on the Cob (in season), Steamed Asparagus Parmesan, Steamed Broccoli with Cheddar Cheese Sauce and Roasted Bistro Blend Vegetables are also available for an additional price. Please ask the sales staff when ordering.

All pricing listed does not include sales tax or service charge.