



BANQUET MENU

BREAKFAST BUFFETS

minimum 40 people

CONTINENTAL

Fresh assorted muffins, danish or donuts,
chilled orange juice and coffee
\$5.95

CLASSIC

Sliced fresh fruit, fluffy scrambled eggs,
breakfast potatoes, ham, sausage or bacon,
assorted fresh breakfast bakery, chilled orange
juice and coffee or milk
\$8.95

HEART OF THE VALLEY

Sliced fresh fruit, fluffy scrambled eggs, breakfast
potatoes, ham, sausage or bacon, cinnamon-sugar French
toast, assorted fresh breakfast bakery,
chilled orange juice and coffee or milk
\$9.95

EXECUTIVE CONTINENTAL

Sliced fresh fruit, assorted toasted bagels with cream
cheese, assorted muffins, chilled orange juice and coffee
\$7.25

PLATED BREAKFAST

minimum 25, maximum 50 people

CLASSIC BREAKFAST

Fresh scrambled eggs with your choice of ham,
sausage or bacon and assorted muffins
\$8.75

TENDERLOIN BENEDICT

Twin tenderloin fillets served open face on an
English muffin, topped with poached eggs and
smothered in hollandaise sauce
\$12.50

FRENCH TOAST OR PANCAKES

Cinnamon sugar French toast or
homemade pancakes, served with your choice of ham,
sausage or bacon
\$8.75

STUFFED CROISSANT

A flakey croissant filled with fluffy
scrambled eggs and grilled ham, topped with
Wisconsin cheddar cheese
\$9.00

All plated breakfasts include fresh fruit cup, orange juice, coffee and milk.

LUNCHEON BUFFETS

minimum 30 people

CORPORATE EXPRESS

Sliced honey ham, smoked turkey and corned beef with fresh Kaiser rolls, assorted breads, Wisconsin sliced cheeses, pickle spears, sliced onions, tomatoes, pasta salad, potato chips and chef's choice of dessert

\$9.75 (\$11.75 after 2 pm)

Add soup \$1.50

PIZZA BUFFET

Assorted fresh-baked pizzas, garden salad bowl, fresh-baked garlic bread and chef's choice of dessert

\$9.75 (\$11.75 after 2 pm)

LITTLE ITALY

Classic Caesar salad, homemade lasagna, spaghetti with meatballs, toasted garlic bread and chef's choice of dessert

\$10.25 (\$12.25 after 2 pm)

WAVERLY EXPRESS

Choice of hot roast beef, hot honey ham or hot roasted turkey, buns and condiments, cole slaw, cheesy potatoes and chef's choice of dessert

\$9.50 one entree (\$11.50 after 2 pm)

\$10.50 two entrees (\$12.50 after 2 pm)

\$10.95 three entrees (\$12.95 after 2 pm)

MEXICAN MADNESS

South-of-the-border dip with fresh tortilla chips, beef enchiladas, chicken quesadillas, Mexican rice and chef's choice of dessert

\$10.25 (\$12.25 after 2pm)

TASTE OF THE SOUTH

Grilled 8 oz. rib-eye, BBQ chicken, baked beans, cole slaw, fresh-baked corn bread muffins and chef's choice of dessert

\$15.95 (\$17.95 after 2 pm)

TASTE OF WISCONSIN

Fresh-grilled Sheboygan bratwurst, 1/3 lb. Angus beef hamburgers, fresh-baked rolls and condiments, cole slaw, baked beans, cheesy potatoes, pickle slices and chef's choice of dessert

\$9.75 (\$11.75 after 2 pm)

PLATED LUNCHEONS

maximum 50 people

CHICKEN SALTIMBOCCA

Sautéed chicken breast with green peppers, onions and mushrooms, topped with Mozzarella cheese, fresh garden salad, warm rolls and chef's choice of dessert

\$12.50

STUFFED HADDOCK

Seafood stuffed broiled haddock, served with baby red potatoes, vegetable, fresh garden salad and chef's choice of dessert

\$13.50

RIB-EYE SANDWICH

8 oz. Choice rib-eye on a toasted Kaiser roll, served with French fries and chef's choice of dessert

\$12.95

GRANDMA'S PORK LOIN

Slow roasted and sliced, served with mashed potatoes, gravy, stuffing, vegetable, fresh garden salad and chef's choice of dessert

\$12.50

HALF-BAKED CHICKEN

Slow roasted half chicken, served with mashed potatoes, stuffing, gravy, vegetable, fresh garden salad and chef's choice of dessert

\$11.95

All plated lunches include fresh-baked rolls and coffee or milk.



18% Service charge and 5% sales tax will be added to all pricing. All prices are subject to change.

HOT HORS D'OEUVRES

BACON WRAPPED PINEAPPLE

TRADITIONAL MEATBALLS

Swedish or BBQ

\$60.00 per 50 pieces

BONELESS BUFFALO or
HONEY BBQ CHICKEN WINGS

BACON WRAPPED WATER CHESTNUTS

GRILLED CHICKEN BROCHETTES

GRILLED BEEF BROCHETTES

CHICKEN QUESADILLAS

\$65.00 per 50 pieces

SAUSAGE STUFFED MUSHROOMS

MINI REUBENS

CHICKEN STRIPS

with honey mustard, BBQ or ranch dipping sauce

SHRIMP SCAMPI

BACON WRAPPED JUMBO SHRIMP

\$85.00 per 50 pieces

SHRIMP QUESADILLAS

CARVE IT UP

Herb Roasted Turkey Breast - \$95.00

Whole Beef Tenderloin - Market Price

Honey Ham - \$105.00

All carving stations include silver dollar rolls and appropriate condiments.

\$25 per 1.5 hours chef carving fee will apply.

COLD HORS D'OEUVRES

COCKTAIL SANDWICHES

Ham, turkey or chicken salad

\$60.00 per 50 pieces

VEGETABLE CREAM CHEESE ROLL-UPS

HOMEMADE DEVILED EGGS

FRESH VEGETABLE TRAY

with ranch dressing

serves 30 people - \$45.00

SEASONAL FRESH FRUIT TRAY

serves 30 people - \$60.00 (when available)

ICED JUMBO SHRIMP

with cocktail sauce - Market Price

PRETZELS with BEER DIP

serves 20 people - \$13.00 bowl

SLICED WISCONSIN CHEESE & SAUSAGE

with crackers - \$45.00 tray

SOUTH OF THE BORDER DIP

with tortilla chips

serves 30 people - \$45.00

POTATO CHIPS with FRENCH ONION DIP

serves 20 people - \$13.00

MIXED NUTS

\$14.00 per lb.



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SALADS

CLASSIC CAESAR SALAD

Crisp romaine lettuce with homemade Caesar dressing,
lemon, croutons and fresh Parmesan cheese

\$7.95

Add Chicken \$2.25

Add Shrimp \$3.00

Add Sliced Tenderloin \$4.00

WAVERLY SALAD

Grilled or crispy chicken, lettuce,
tomatoes, cucumbers, mushrooms, cheese
and choice of dressing

\$8.95

All salads include fresh-baked garlic bread and coffee or milk.

BUILD A BUFFET

minimum 40 people

ENTREES

BROASTED CHICKEN

BROILED HADDOCK

BREADED, DEEP-FRIED HADDOCK

SLICED HONEY HAM

BAKED CHICKEN

CHICKEN SALTIMBOCCA

TENDERLOIN TIPS

ROASTED PORK LOIN WITH STUFFING

STARCHES & POTATOES

Choose one

BAKED POTATOES

STUFFING, MASHED POTATOES WITH GRAVY

BABY RED POTATOES

CHEESY POTATOES

RICE PILAF

MEXICAN RICE

ACCOMPANIMENTS

Choose two

SLICED FRESH FRUIT (seasonal)

FRESH GARDEN SALAD BOWL

SEVEN-LAYER SALAD

CRANBERRIES

HOMEMADE COLE SLAW

FRESH CAESAR SALAD BOWL

HOMEMADE PASTA SALAD

FRUIT FLUFF

PRICING

One Entree \$17.50

Two Entrees \$17.95

Three Entrees \$18.95

Buffets include rolls, hot vegetable, chef's choice of dessert and coffee or milk.



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FAMILY STYLE DINNERS

BROASTED CHICKEN
\$16.95

BROASTED CHICKEN & HAM
\$16.95

BROASTED CHICKEN & BROILED HADDOCK
\$17.25

BROASTED CHICKEN & TENDERLOIN TIPS
\$17.50

BROASTED CHICKEN, BROILED HADDOCK
& TENDERLOIN TIPS
\$18.50

Choose two accompaniments with any Family Style Dinner:
fruit cocktail, fruit fluff, cranberries, pasta salad or cole slaw.

All Family Style Dinners include mashed potatoes, gravy, stuffing, hot vegetable, coffee or milk,
rolls and dessert. Served on china with stem glassware with linen tablecloths and napkins.

Available for groups of 40 to 500. We will customize virtually any dinner selections you desire.

PLATED DINNERS

One entree per group-maximum 50 people

TOP SIRLOIN
Grilled 9 oz. top sirloin, served with
button mushrooms and baby red potatoes
\$16.95

ATLANTIC SALMON
Grilled salmon with lemon cream sauce,
served with rice pilaf or garlic mashed potatoes
\$16.95

WALLEYE PIKE
The jewel of the North - lightly breaded and deep-fried,
served with choice of potato or rice.
\$16.50

TRADITIONAL TURKEY
Slow-roasted turkey breast, served with homemade
mashed potatoes, gravy and stuffing
\$15.95

SLICED TENDERLOIN
Choice tenderloin, sliced and served with
Merlot sauce and baby red potatoes
\$23.95

GRILLED CHICKEN BREAST
Grilled chicken breast served with
garlic mashed potatoes or rice pilaf
\$16.95

CHICKEN SALTIMBOCCA
Grilled chicken breast, sautéed with onions,
green peppers and mushrooms, topped with Mozzarella
cheese, served with rice pilaf or garlic mashed potatoes
\$17.25

FILET MIGNON
Charcoal grilled 8 oz. tenderloin with a
three peppercorn sauce, served with
baby red potatoes
\$23.95

CHICKEN CORDON BLEU
Lightly breaded breast of chicken, stuffed
with ham and Swiss cheese, served with
a light cream sauce and rice pilaf
\$16.95

COMBINATIONS

TENDERLOIN & SHRIMP
Sliced roasted tenderloin with 4 jumbo shrimp scampi,
served with garlic mashed potatoes
\$25.95

TENDERLOIN & CHICKEN
Sliced roast tenderloin, served with chicken
saltimbocca and baby red potatoes
\$24.95

All plated dinners include garden salad, chef's choice of hot vegetable, rolls, milk or coffee.



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SWEETABLES

ASSORTED BARS
Seven Layer, Turtle, Raspberry or Lemon
\$15.00 dozen

WHOLE FRESH TORTES
Assorted flavors
\$33.00

CHOCOLATE DIPPED STRAWBERRIES
\$18.00 dozen (seasonal)

WHOLE CHEESECAKE
Assorted flavors
\$33.00

FRESH BAKERY

HOMEMADE COOKIES
\$11.95 dozen

ASSORTED DONUTS
\$16.00 dozen

ASSORTED MUFFINS
\$15.00 dozen

BAGELS
with cream cheese
\$18.00 dozen

BEVERAGES & EXTRAS

ICED TEA OR LEMONADE
\$1.75 bottle

FRUIT JUICE
Orange, apple, grapefruit or cranberry
\$1.75 bottle

BOTTLED SPRING WATER
\$1.50 bottle

ASSORTED SODA
\$1.50 can

FRUIT PUNCH
\$16.00 gallon

Milk
\$1.50 carton

HOT BEVERAGES

FRESH BREWED HOT TEA
\$1.50 bag

HOT CHOCOLATE
\$9.00 pot

REGULAR OR DECAFFEINATED COFFEE
\$9.00 pot

EXTRAS

DILLY BARS
\$1.75 each
POTATO CHIPS
\$10.00 bowl

GARDETTO'S
\$15.00 bowl

FROZEN CANDY BARS
\$1.50 each
PRETZELS
\$10.00 bowl



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BANQUET BEVERAGES

HALF BARRELS

Domestic \$255.00
Hand Crafted \$285.00
Imported \$325.00

SODA

Glass \$1.25
Pitcher \$7.00

WINES BY THE BOTTLE

Chardonnay \$15.00
White Zinfandel \$15.00
Pinot Grigio \$15.00
Cabernet Sauvignon \$15.00
Merlot \$15.00
Riesling \$15.00
Pinot Noir \$15.00
Moscato \$15.00

CHAMPAGNE

House \$14.00
Dom Perignon \$175.00
Sherbert Punch \$19.00 gallon
N/A Champagne \$14.00

COCKTAILS

House \$4.75
Call \$5.50
Premium \$6.25

BEER

Domestic \$3.75
Hand Crafted \$4.00
Imported \$4.25



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BANQUET & CATERING POLICIES

GUARANTEE

A final number of attendees is required 6 days prior to your event. This is your guarantee and may not be lowered. If a guaranteed number is not received by the due date, the estimate attendance on your Banquet Event Order will become your guarantee. Final charges will be based on your guarantee or the actual attendance, whichever is greater. Should you exceed your final guarantee, a **\$2 per person additional charge will be added** to the additional dinners prepared.

SERVICE & TAX

A standard 18% service charge, plus a 5% sales tax will be added to all food and beverage items. The service charge is taxable by law in the State of Wisconsin.

MENU PRICES

Menu selections, room set-up and other pertinent details should be submitted at least 30 days prior to the event date. The attached menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 90 days prior to the event dates. If you prefer a special menu, we will be happy to work with you to accommodate your specific requests.

DEPOSIT & PAYMENT

Payment may be made by cash, check, cashiers check, money order or credit card. Most functions require a non-refundable deposit. Final payment must be made the day of the event. No exceptions.

FOOD

According to Wisconsin Administrative Code (DH & SS, Section 196.07), no food may be allowed in or taken home from any function room from outside sources. This includes chocolate fountains, ice cream stations and popcorn. The only exception is the wedding cake. Food pricing guaranteed for 90 days.

CHINA & TABLES

Professional service staff, china, silverware linen and 60" round tables that seat 8 are included for all functions. Some additional china, set-up and service fees may apply. No glitter or confetti. Cleaning charges may apply.

BEVERAGE POLICIES

All beer and liquor must be purchased through Waverly Beach. **Complimentary 1/2 barrels of beer may begin after dinner only. Our company policy does not allow any minor to consume alcohol on our premises, even in the presence of a legal guardian. Any violators will be asked to leave immediately, no exceptions.** No carry-ins allowed. Violators will be asked to leave immediately.

FOOD MINIMUMS

Prime Saturdays require a food minimum which is determined each year. All other dates - food minimums may be negotiated.

ENTERTAINMENT STAGE

Prices vary depending on size from \$200 to \$600.

