



WAVERLY BEACH

BAR & GRILLE | BANQUETS

BANQUET MENU

BREAKFAST BUFFETS

minimum 30 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 and milk
\$9.75

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 and milk
\$10.75

EXECUTIVE CONTINENTAL

Sliced fresh fruit, assorted toasted bagels with cream
cheese, assorted muffins, chilled orange juice and coffee
\$7.95

PLATED BREAKFAST

CLASSIC BREAKFAST

Fresh scrambled eggs with your choice of ham,
sausage or bacon and assorted muffins
\$9.50

TENDERLOIN BENEDICT

Twin tenderloin fillets served open face on an
English muffin, topped with poached eggs and
smothered in hollandaise sauce
\$14.50

FRENCH TOAST OR PANCAKES

Cinnamon sugar French toast or
homemade pancakes, served with your choice
of ham, sausage or bacon
\$9.50

STUFFED CROISSANT

A flakey croissant filled with fluffy
scrambled eggs and grilled ham, topped
with Wisconsin cheddar cheese
\$9.75

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



LUNCHEON BUFFETS

minimum 20 people

CORPORATE EXPRESS

Sliced honey ham, smoked turkey and salami with fresh-baked Sheboygan hard rolls, assorted breads, Wisconsin sliced Swiss and cheddar cheese, pickle spears, sliced onions, tomatoes, lettuce, cole slaw, potato chips and chef's choice of dessert
\$9.95 (\$11.95 after 2 pm)
Add soup \$3.00

PIZZA BUFFET

Assorted fresh-baked pizzas, garden salad bowl, fresh-baked garlic bread and chef's choice of dessert
\$9.95 (\$11.95 after 2 pm)

LITTLE ITALY

Classic Caesar salad, homemade lasagna, spaghetti with meatballs, toasted garlic bread and chef's choice of dessert
\$10.95 (\$12.95 after 2 pm)

TASTE OF WISCONSIN

Fresh-grilled Sheboygan bratwurst, 1/3 lb. Angus beef hamburgers, fresh-baked Sheboygan hard rolls, condiments, cole slaw, baked beans, cheesy potatoes, and chef's choice of dessert
\$10.25 (\$12.25 after 2 pm)
Add sliced cheese for \$.50

WAVERLY EXPRESS

Choice of hot roast beef, hot honey ham or hot roasted turkey, buns, condiments, cole slaw, cheesy potatoes and chef's choice of dessert
\$9.95 one entree (\$11.95 after 2 pm)
\$10.95 two entrees (\$12.95 after 2 pm)
\$11.45 three entrees (\$13.45 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
\$10.75 (\$12.75 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
\$16.95 (\$18.95 after 2 pm)

PLATED LUNCHEONS

One entree per group-maximum 50 people

CHICKEN SALTIMBOCCA

Sautéed chicken breast with green peppers, onions and mushrooms, topped with Mozzarella cheese, served with wild rice, fresh garden salad, and chef's choice of dessert
\$13.50

RIB-EYE SANDWICH

8 oz. Choice rib-eye on a fresh-baked Sheboygan hard roll, served with french fries, cole slaw and chef's choice of dessert
\$14.50

STUFFED HADDOCK

Seafood stuffed broiled haddock, served with baby red potatoes, hot vegetable, fresh garden salad and chef's choice of dessert
\$13.95

GRANDMA'S PORK LOIN

Slow roasted and sliced pork loin, served with mashed potatoes, gravy, stuffing, hot vegetable, fresh garden salad and chef's choice of dessert
\$13.50

ROASTED CHICKEN

4 piece chicken, served with mashed potatoes, stuffing, gravy, hot vegetable, fresh garden salad and chef's choice of dessert
\$12.95

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



HOT HORS D'OEUVRES

BACON WRAPPED PINEAPPLE
BACON WRAPPED WATER CHESTNUTS

MINI EGG ROLLS
Filled with Pork & Vegetable

\$65.00 per 50 pieces

GRILLED CHICKEN BROCHETTES

GRILLED BEEF BROCHETTES

CHICKEN QUESADILLAS

WONTON MOZZERELLA STICKS

\$70.00 per 50 pieces

SHRIMP SCAMPI

CRAB CAKES

\$85.00 per 50 pieces

CARVE IT UP

Herb Roasted Pork Loin - \$75.00

Honey Ham - \$95.00

Herb Roasted Turkey Breast - \$105.00

Whole Beef Tenderloin - Market Price

All carving stations include silver dollar rolls and appropriate condiments.
\$45 per 1.5 hours chef carving fee will apply.

BONELESS WINGS
Plain, mild, hot, honey barbeque, sweet chili

TRADITIONAL MEATBALLS
Swedish or BBQ

SAUSAGE STUFFED MUSHROOMS

MINI REUBENS

CHICKEN STRIPS
honey mustard, BBQ or ranch dipping sauce

BACON WRAPPED JUMBO SHRIMP

ASPARAGUS ASIAGO PHYLLO

COLD HORS D'OEUVRES

COCKTAIL SANDWICHES
Ham or turkey

FRESH MOZZARELLA CAPRESE SKEWERS

\$65.00 per 50 pieces

SLICED WISCONSIN CHEESE & SAUSAGE
with crackers - \$45.00 tray - serves 30 people

SEASONAL FRESH FRUIT
\$60.00 - serves 30 people (when available)

ICED JUMBO SHRIMP
with cocktail sauce - Market Price

PRETZELS with BEER DIP
\$15.00 bowl - serves 20 people

VEGETABLE CREAM CHEESE ROLL-UPS

HOMEMADE DEVILED EGGS

HAM ROLLUPS

FRESH VEGETABLE TRAY
with ranch dressing
\$45.00 - serves 30 people

SOUTH OF THE BORDER DIP
with tortilla chips
\$45.00 -serves 30 people

POTATO CHIPS with FRENCH ONION DIP
\$15.00 bowl - serves 20 people



BUILD A BUFFET

minimum 20 people

BROASTED CHICKEN
BROILED HADDOCK
BREADED & DEEP-FRIED HADDOCK
SLICED HONEY HAM

BAKED CHICKEN
CHICKEN SALTIMBOCCA
BEEF TIPS
ROASTED PORK LOIN WITH STUFFING

STARCHES & POTATOES

Choose one

BAKED POTATOES
STUFFING, MASHED POTATOES WITH GRAVY
BABY RED POTATOES

CHEESY POTATOES
WILD RICE

ACCOMPANIMENTS

Choose two

SLICED FRESH FRUIT (seasonal)
FRESH GARDEN SALAD BOWL
PLATED SIDE SALAD - add \$2 per person
SEVEN-LAYER SALAD
CRANBERRIES

HOMEMADE COLE SLAW
FRESH CAESAR SALAD BOWL
HOMEMADE PASTA SALAD
FRUIT FLUFF

PRICING

One Entree \$17.75
Two Entrees \$18.75
Three Entrees \$19.50

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



FAMILY STYLE DINNERS

BROASTED CHICKEN
\$17.75

BROASTED CHICKEN & HAM*
\$17.75

BROASTED CHICKEN & BROILED HADDOCK*
\$18.00

BROASTED CHICKEN & BEEF TIPS*
\$18.25

BROASTED CHICKEN, BROILED HADDOCK*
& BEEF TIPS*
\$19.25

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 and milk, rolls and dessert. Served on china with stem glassware, linen tablecloths and napkins.

Available for groups of 20 to 500. We will customize virtually any dinner selections you desire.

* Indicates gluten-sensitive menu item.

PLATED DINNERS

One entree per group-maximum 50 people

TOP SIRLOIN
Grilled 9 oz. top sirloin, served with
button mushrooms and baby red potatoes
\$17.95

ATLANTIC SALMON
Grilled salmon with lemon cream sauce,
served with rice or garlic mashed potatoes
\$17.50

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
\$16.50

SLICED TENDERLOIN
Choice tenderloin, sliced and served with
Merlot sauce and baby red potatoes
Market Price

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 wild rice or garlic
mashed potatoes
\$17.95

FILET MIGNON
Charcoal grilled 8 oz. tenderloin with a
three peppercorn sauce, served with
baby red potatoes
Market Price

CHICKEN CORDON BLEU
Lightly breaded breast of chicken, stuffed
with ham and Swiss cheese, served with
a light cream sauce and wild rice
\$17.95

COMBINATIONS

TENDERLOIN & SHRIMP
Sliced roasted tenderloin with 4 jumbo shrimp, served
with garlic mashed potatoes
\$27.95

TENDERLOIN & CHICKEN
Sliced roast tenderloin, served with chicken
saltimbocca and baby red potatoes
\$25.95

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



SWEETABLES

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| ASSORTED BARS Assorted flavors \$15.00 dozen | CHOCOLATE DIPPED STRAWBERRIES \$25.50 dozen (seasonal) |
| WHOLE FRESH TORTES Assorted flavors | WHOLE CHEESECAKE Assorted flavors \$36.00 |

FRESH BAKERY

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|-----------------------------------|--|
| HOMEMADE COOKIES \$12.00 dozen | ASSORTED MUFFINS \$18.00 dozen |
| ASSORTED DONUTS \$18.00 dozen | BAGELS with cream cheese \$18.00 dozen |

BEVERAGES & EXTRAS

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|---------------------------------------|-------------------------------|
| BOTTLED SPRING WATER \$1.50 bottle | FRUIT PUNCH \$16.00 gallon |
| ASSORTED SODA \$1.50 can | Milk \$1.75 carton |

HOT BEVERAGES

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|------------------------------------|--|
| FRESH BREWED HOT TEA \$1.50 bag | REGULAR OR DECAFFEINATED COFFEE \$9.00 pot |
| HOT CHOCOLATE \$8.00 pot | |

EXTRAS

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|---|--|
| DILLY BARS \$2.00 each | FROZEN CANDY BARS \$1.50 each |
| POTATO CHIPS with onion dip \$15.00 bowl | PRETZELS with beer dip \$15.00 bowl |
| GARDETTO'S \$17.00 bowl | MIXED NUTS \$14.00 per pound |



BANQUET BEVERAGES

HALF BARRELS

Domestic \$270
Hand Crafted \$295 - \$360
Imported \$360

SODA

16 oz. Glass \$1.50

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 \$20.00
Moscato \$15.00
Red Blend \$20.00

CHAMPAGNE

House \$16.00
Dom Perignon \$175.00
N/A Champagne \$14.00

WINES BY THE GLASS

House \$5.50
Premium \$7.50

COCKTAILS/PINTS

House \$5.00
Call \$5.75
Premium \$6.50

BEER

Domestic \$3.75 - \$4.00



BANQUET & CATERING POLICIES

GUARANTEE

A final number of attendees is required 10 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 & CREDIT CARD FEES

A standard 18% service charge, plus a 5.5% sales tax will be added to all food and beverage items. The service charge is taxable by law in the State of Wisconsin. A 4% check-out fee will be added to all credit card transactions.

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.

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.

