



# 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 MOZZARELLA STICKS

\$70.00 per 50 pieces

SHRIMP SCAMPI

CRAB CAKES (Market Price)

\$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

ASSORTED BARS Assorted flavors \$18.00 dozen	CHOCOLATE DIPPED STRAWBERRIES \$25.50 dozen (seasonal)
WHOLE FRESH TORTES Assorted flavors	WHOLE CHEESECAKE Assorted flavors \$36.00

## FRESH BAKERY

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

## BEVERAGES & EXTRAS

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

## HOT BEVERAGES

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

## EXTRAS

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.

