

Ground Round Grill & Bar Banquet and Catering Menu

BREAKFAST

- Continental Breakfast** \$6.75
Fresh assorted muffins, Danish and Donuts, chilled orange juice and coffee
- Early Riser** \$8.75
Plated fresh scrambled eggs with your choice of ham, sausage or bacon, seasoned breakfast potatoes, with choice toasted English Muffin or toast with jelly, chilled juice, coffee or milk
- Daybreak Delight Buffet** \$9.95
Ham, egg and cheese hash brown casserole, French toast casserole, fresh fruit tray served with milk, coffee and assorted juices
- Sunrise Breakfast Buffet** \$9.95
Fluffy scrambled eggs, seasoned breakfast potatoes, crisp bacon and sausage links, variety of fresh breakfast breads, served with milk, coffee and assorted juices

Plated Luncheon

- Lemon Herb Chicken** \$9.95
Grilled chicken breast basted in a savory lemon herb marinade. Served with rice pilaf and chef's choice vegetable
- Quarter Baked Chicken** \$9.95
Quarter baked chicken basted with a special blend of seasonings. Served with garlic redskin mashed potatoes and gravy, and chef's choice vegetable
- Traditional Turkey** \$9.95
Accompanied by country dressing, mashed potatoes, gravy and cranberry sauce
- Whiskey Peppercorn Sirloin Tips** \$9.95
Tender choice sirloin tips with an award winning whiskey peppercorn sauce. Served with rice pilaf and chef's choice vegetable
- Roast Beef** \$9.95
Classic slow cooked roast beef served with mashed potatoes and gravy, and chef's choice vegetable
- Baked Haddock** \$9.95
Delicate white fish topped with seasoned bread crumbs and baked to perfection. Served with baby red potatoes and chef's choice vegetable
- Chicken Alfredo** \$9.95
Penne pasta with rich Alfredo sauce topped with grilled chicken breast and shredded Parmesan cheese. Served with flat bread
- Louisiana Linguine** \$9.95
Blackened chicken breast julienne and served over linguine, tossed with a delicate Cajun crème sauce, spinach, mushrooms and roasted red peppers. Dusted with Parmesan and Romano cheeses and served with flatbread

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Lunch Buffet

- Build Your Own Taco** \$9.95
Seasoned ground beef accompanied by freshly made hard and soft shell tacos served with condiments including shredded Wisconsin cheese, lettuce, tomatoes, onions, jalapenos, seasoned sour cream and salsa. Comes with tortilla chips and assorted cookies and brownies
- Deli Buffet** \$9.95
Tureen of hearty soup accompanied by coleslaw and potato salad, an assortment of sliced Wisconsin cheeses, and sliced lettuce, tomatoes, onions, pickles, mustard and mayonnaise. Assorted lunch meats including cold turkey, ham and roast beef served with fresh baked rolls and breads. Includes chips, cookies and brownies
- Fajita Bar** \$10.95
Build your own fajitas with seasoned steak and chicken, accompanied with appropriate condiments, soft shells, Spanish rice, salsa with tortilla chips, assorted cookies and brownies
- Wisconsin Grill** \$9.95
Hamburgers and honey barbeque chicken breasts. Served with potato salad and homemade coleslaw, chips, condiments, cookies and brownies
- Italian Buffet** \$10.95
Fresh Caesar salad served with your choice of two pastas: baked penne, meat lasagna, vegetable lasagna or chicken Alfredo. Accompanied by garlic bread and assorted cookies and brownies
- Ground Round Wrap Buffet** \$9.95
Tureen of hearty soup accompanied by a variety of wraps including Chicken Caesar, Buffalo Chicken and Turkey BLT. Served with chips, pickle spears and an assortment of cookies and brownies

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Hors D'oeuvres (based on 25 pieces)

<i>Cheese/Sausage/Crackers</i> \$10/lb.	<i>Chilled Jumbo Shrimp</i> \$2.00 each
<i>Chips & Dip</i> \$10.00	<i>W/ Cocktail Sauce</i>
<i>Small Fruit Tray</i> \$50.00	<i>Deviled Eggs</i> \$22.00
<i>Large Vegetable Crudités</i> \$75.00	<i>Large Fruit Tray</i> \$85.00
<i>Swedish Meatballs</i> \$25.00	<i>Small Vegetable Crudités</i> \$35.00
<i>Potato Skins</i> \$19.00	<i>Homemade Tortilla Chips</i> \$25.00
<i>Mini Turkey & Ham Sandwiches</i> \$25.00	<i>and Salsa</i>
<i>Mixed Nuts</i> \$10.00/lb	<i>Mozzarella Sticks</i> \$20.00
<i>Chicken Tenderloins</i> \$30.00	<i>Mini Reuben</i> \$28.00
<i>Buffalo Chicken Wings</i> \$25.00	<i>Chinese Egg Rolls</i> \$20.00
<i>Beef tenderloin wraps</i> \$99.95	<i>Chicken Quesadilla</i> \$25.00
<i>Sautéed shrimp canapé</i> \$89.95	<i>Bacon Wrapped Water Chestnuts</i> \$30.00
	<i>Blacken Salmon Canapé</i> \$77.95

Desserts

<i>Homemade Apple Pie</i> \$2.99	<i>Homemade Blueberry Pie</i> \$2.99
<i>A la mode for \$1.00</i>	<i>A la mode for \$1.00</i>
<i>Homemade Cherry Pie</i> \$2.99	<i>Big Brownie Sundae</i> \$3.99
<i>A la mode for \$1.00</i>	<i>Our big fudge brownie topped with vanilla ice cream, hot fudge and whipped cream</i>
<i>Chocolate Lovin' Spoon Cake</i> \$3.99	<i>New York Cheesecake</i> \$3.99
<i>A giant mouthful of chocolate pudding between two layers of dark, moist chocolate drenched chocolate cake</i>	<i>Traditional cheesecake garnished with fresh strawberry or raspberry sauce</i>
<i>Vanilla Ice Cream</i> \$2.99	<i>Cranberry Cobbler</i> \$3.99
<i>add hot fudge topping for an additional \$0.50</i>	<i>Homemade cobbler served warm topped with rich vanilla ice cream</i>

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Plated Dinner

7 oz Choice Sirloin Steak	\$16.50
<i>7 oz version of our center cut choice sirloin</i>	
10 oz Center Cut Choice Sirloin Steak	\$18.75
<i>A large 10 oz center cut choice sirloin steak</i>	
Whiskey Peppercorn Sirloin Tips	\$15.25
<i>A generous portion of tender choice sirloin tips with an award winning whiskey peppercorn sauce</i>	
9 oz Choice Prime Rib	\$17.95
<i>Succulent slow roasted choice cut Prime Rib cooked to perfection</i>	
Filet Mignon	\$21.95
<i>An 8 oz hand cut choice tenderloin filet</i>	
The Medley	\$18.75
<i>Lemon herb chicken breast and a 7 oz choice sirloin steak</i>	
Stuffed Beef Tenderloin	\$26.50
<i>8 oz hand cut beef tenderloin stuffed with shrimp, crab and hollandaise sauce</i>	
Roast Chicken	\$14.25
<i>One-half chicken roasted to perfection and served with garlic redskin mashed potatoes and gravy</i>	
Cranberry Chicken	\$14.25
<i>Two grilled chicken breasts smothered in a savory cranberry sauce</i>	
Lemon Herb Chicken	\$14.25
<i>Two grilled chicken breasts based in a savory lemon herb marinade</i>	
Wild Rice Stuffed Chicken	\$15.50
<i>Chicken breast stuffed with wild rice</i>	
Traditional Turkey	\$13.25
<i>Accompanied by country dressing, mashed potatoes, gravy and cranberry sauce</i>	
Orange Grilled Salmon	\$17.50
<i>Cajun-grilled salmon fillet basted in a tangy orange marinade and served over rice pilaf with vegetables</i>	
Baked Haddock	\$15.25
<i>Delicate white fish topped with butter and bread crumbs, then baked to perfection</i>	
Oscar Haddock	\$17.95
<i>8 oz haddock topped with crab, asparagus and béarnaise sauce</i>	
Prosciutto and Sage Wrapped Pork Tenderloin	\$17.50
<i>pork tenderloin wrapped with prosciutto and sage</i>	

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Dinner Buffet

Heartland Buffet \$13.95

Served with coleslaw, pasta salad and choice of potato and vegetable, rolls & butter. Choice of two Entrées: Roast Chicken, Lemon Herb Chicken, Whiskey Peppercorn Sirloin Tips, Honey Roasted Ham, Baked Haddock, Roast Beef with Gravy, Roast Turkey, Haddock Amantine (+.50), Champagne Chicken (+1.00), Chicken Cordon Bleu (+1.00), Haddock Oscar (+1.00), Choice 7 oz Sirloin (+3.00), Choice 8 oz Tenderloin (+6.00)

Prime Rib Buffet \$18.95

Plated dinner salad, rolls & butter, choice of potato and vegetable Chef Carved Prime Rib Plus choice of one: Roast Chicken, Lemon Herb Chicken, Whiskey Peppercorn Sirloin Tips, Honey Roasted Ham, Baked Haddock, Roast Beef with Gravy, Roast Turkey, Haddock Almondine (+.50), Champagne Chicken (+1.00), Chicken Cordon Bleu (+1.00), Oscar Haddock (+1.00)

Taste of Italy \$12.95

Caesar Salad, Garlic Bread, Choice of two: Baked Penne, Chicken Alfredo, Meat Lasagna or Vegetable Lasagna

Starch

Garlic redskin mashed potato

Basil pesto mashed potato

Wild rice pilaf

Cowboy potatoes \$.50

Cranberry wild rice \$.50

Risotto \$.75

Rosemary baby reds \$.50

Vegetable

Garlic green beans

Honey glazed carrots

Sweet corn w/ red peppers

Sesame green beans \$.50

Bahamas Blend \$.75

Cape Cod blend \$.75

Salad

House \$2.00

Caesar \$2.00

Spring Mix \$2.25

Spinach \$2.25

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