



Kalahari[®]

**RESORTS &
CONVENTIONS**

**WISCONSIN DELLS, WI
CATERING MENU**



At Kalahari our goal is to provide goods & services beyond expectations. This is more than a tag line or just words on a piece of paper, it is truly our philosophy at Kalahari. We promise the highest quality in everything we offer, from Food and Beverage, to Audio-Visual needs and everything in between.

We feature Culinary Pride at all our resorts. A process in which our award-winning chefs partner with local providers of meats, fruits, and vegetables to create signature menu items. Items that are fresh and delightful to you, our valued guests.

Our team is here to help you customize each and every aspect of your event. We pride ourselves with a team of talented professionals that span the spectrum in hospitality. From Creative to Culinary, we can make your stay here at Kalahari a memory of a lifetime. From the minute your group arrives until the end of your stay with us, we are here to support your event. Let us take your group to a whole new level of experiences that only Kalahari can provide.

I am very proud of our Convention / Group Sales Team at Kalahari, I invite you to come experience all we have to offer. You will not be disappointed. This is a pledge and a promise. We look forward to partnering with you. We are here to tailor service your event, let us know how we can make your event amazing by going beyond expectations. Our team is dedicated to delivering the best experience imaginable.

From my family to yours, a sincere thank you for choosing Kalahari.

Todd Nelson
President / Owner
Kalahari Resorts

A handwritten signature in black ink that reads "Todd Nelson". The signature is fluid and cursive.



MEETING PLANNER PACKAGES



MEETING PLANNER PACKAGES

Meeting planner packages are intended to be used during a single day of events. They cannot be split over multiple days. Minimum of 25 guests or a \$1 per person additional charge Applies to all breaks. Price per guest

THE EXECUTIVE PACKAGE - 20

Express Continental Breakfast - One hour service time

Assorted Bakeries, Fruit Juices, Coffee and Tea.

Afternoon Time Out

Choose between "Milk and Cookies", "Bakeshop" or "Health & Happiness" 30 minute Break.

THE MEETING PLANNER PACKAGE - 25

Express Continental Breakfast - One hour service time

Assorted Bakeries, Fruit Juices, Coffee and Tea.

3 Hour Beverage Break

Soft Drinks, Bottled Water, Coffee and Tea

Afternoon Time Out

Choose between "Milk and Cookies", "Bake Shop" or "Hit the Trail" 30 minute Break

THE KALAHARI CORPORATE PACKAGE - 38

Express Continental Breakfast - One hour service time

Assorted Bakeries, Fruit Juices, Coffee and Tea.

3 Hour Beverage Break

Soft Drinks, Bottled Water, Coffee and Tea

Choose one Plated Lunch or the Buffet of the Day

(2 entrée buffet maximum)



BREAKFAST

BREAKFAST

All Breakfast Buffet Pricing is Based on One Hour Service Time and Per Guest

CONTINENTAL BREAKFAST BUFFET MENUS

Minimum of 10 guests.

Express Continental Breakfast - 11

Fruit-Filled Danish, Muffins and Croissants, Butter and Fruit Jams, Orange and Apple Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

Continental Breakfast - 13

Fruit-Filled Danish, Muffins and Croissants, Butter and Fruit Jams, Fresh Cut Fruit, Hard Boiled Eggs, Orange and Apple Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

BREAKFAST ENHANCEMENTS

Minimum of 10 guests - enhancement to buffet only - choice of 1 and price per person

BLT Sandwich - 7

Roasted Tomato, Sautéed Spinach, Smoked Bacon and Fried Egg

Breakfast Burrito - 7

Sausage, Bacon, Ham, Egg, Jack Cheese, Flour Tortilla, Green Chile Sauce and Sour Cream

The Healthy - 7

Whole Wheat English Muffin, Egg White, Turkey Sausage, Spinach, and Tomato

Breakfast Pizza - 7

Bacon, Tomato, Scrambled Eggs, Wisconsin Cheddar and Mozzarella

Chef Prepared Omelet Station - 9

Mushrooms, Onions, Green Peppers, Tomatoes, Ham, Bacon, Spinach, Black Olives, Sour Cream, Salsa, Wisconsin Cheddar, and Jack Cheese, Egg Beaters and Egg Whites Available upon request. Minimum 25 guest Maximum 200 Guests

CREATE YOUR OWN

BREAKFAST BUFFET

Breakfast Buffet includes Fresh Cut Fruit, Muffins, Breakfast Breads and Fruit-Filled Danish, Orange Juice, Apple Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

Minimum of 25 guests.

ENTRÉES

Select One Entrée - 21 or Two Entrée - 25

Scrambled Eggs

Scrambled Eggs Benedict

Mediterranean Egg Casserole

(Feta Cheese, Roasted Tomatoes, Spinach and Chorizo Sausage)

Tortilla Egg Scrambled

(Bell Peppers, Onions, Ranchero Sauce, Sour Cream, Tomato, Green Chiles, Jack Cheese and Corn Tortillas)

Egg White Frittata

(Roasted Artichoke, Spinach, Tomatoes, Asparagus, Parmesan Cheese)

Cinnamon Raisin Bread Pudding French Toast

(Warm Maple Syrup and Toasted Almonds)

Deep Dish Blueberry Buttermilk Pancakes

(Warm Maple Syrup)

Breakfast Pizza

(Bacon, Tomato, Scrambled Eggs, Wisconsin Cheddar and Mozzarella)

MEATS

Select Two

Smoked Bacon

Sausage Patties

Honey Cured Ham

Turkey Sausage Links

Corned Beef Hash

Grilled Canadian Bacon

ACCOMPANIMENTS

Select One

Breakfast Potatoes

Hash Brown Potatoes

Quinoa Hash Browns

Griddle Sliced Potatoes, Caramelized Onion and Bacon

Roasted Red Bliss Potatoes with Bell Peppers

A LA CART BREAKFAST ITEMS

Smoked Bacon	\$4.50 per guest
Sausage Patties	\$4.50 per guest
Scrambled Eggs	\$3.00 per guest
Deep Dish Blueberry Buttermilk Pancakes	4 per guest
Buttermilk Biscuit and Sausage Gravy	4 per guest
Steel Cut Oatmeal; Raisin and Brown Sugar	4 per guest
Cut Fresh Fruit	3.75 per guest
Cottage Cheese and Fruit	3.75 per guest
Smoked Salmon Display	4.50 per guest
Strawberry Banana Smoothie	6 per guest
Individual Fruit-Flavored Yogurt	3 each
Assorted Cold Cereal with Milk	3 each
Granola Served with Milk	3.50 per guest
Hard Boiled Eggs	13.50 per dz
Cinnamon Raisin Bread Pudding French Toast (Warm Maple Syrup)	4 per guest
Chocolate and Marshmallow French Toast	4 per guest
Cinnamon Rolls	25 per dz
Assorted Donuts	24 per dz
Assorted Muffins	23per dz
Croissants	21 per dz
Assorted Danish	25 per dz
Bagel and Cream Cheese	25 per dz
Assorted Gluten Free Breakfast Pastries	26 per dz packaged
Mason Jar Parfait (Greek Yogurt, Berry Compote, Granola, Raisins, Almonds and Honey)	5.50 per guest

BRUNCH MENU - 34

Minimum of 50 guests.

Mixed Green Salad with Cucumber, Tomato and Ranch Dressing, Quinoa and Garbanzo Bean Salad with Olive Oil and Lemon Dressing

Scrambled Eggs with Toppings, Green Onion, Ham, Mushroom, Onion, Tomato, Spinach, Wisconsin Cheddar, Jack Cheese and Jalapeño

Brioche French Toast with Syrup, Smoked Bacon and Griddle Breakfast Potatoes

Chef Carved Top Sirloin with Au Jus and Creamy Horseradish, Citrus Seared Salmon with Rice and Asparagus, Thyme Roasted Chicken Breast with Wild Mushroom Gravy, Green Beans with Sautéed Onion and Toasted Almonds

Fresh Cut Fruit, Cereals with Milk, Muffins, Breakfast Breads and Fruit-Filled Danish

Assorted Mini Desserts

Orange and Apple Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

PLATED BREAKFAST

All Plated Breakfast Served with Orange and Apple Juice,
Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas.
Priced per guest

PLATED BREAKFAST STARTERS

Preset on Table - Choice of 1

Mason Jar Parfait - 5.50

Greek Yogurt, Berry Compote, Granola, Raisins,
Almonds and Honey

Macerated Berries and Whipped Mascarpone Cheese - 4.50

Honey Drizzled Fresh Cut Fruit and Berries- 4.50

PLATED BREAKFAST MENU

All American - 14

Scrambled Eggs, Breakfast Potatoes, Smoked Bacon and
Croissant

Egg White Frittata - 14

Roasted Artichoke, Spinach, Tomatoes, Asparagus, Parmesan
Cheese, Quinoa Hash Browns, Turkey Sausage and Croissant

Deep Dish Blueberry Pancakes - 14

Butter, Syrup and Sausage

White Chocolate and Cranberry French Toast - 14

Butter, Syrup and Sausage



BREAKS



BREAKS

Priced per Guest

SPECIALTY THEME BREAKS

All Breaks are Designed for 30-minutes
Minimum of 25 Guests

BAKE SHOP - 12

Muffins, Sweet Breads, Monkey Bread, Fruit Danish,
Infused Water, Milk, Coffee and Hot Tea

MILK & COOKIES - 12

Loaded Cookies, Warm Assorted Cookies, Chocolate and
White Milk, Coffee and Hot Tea

HEALTH AND HAPPINESS - 12

Baked Pita Chips with Sun-Dried Tomato Hummus,
Garlic Lemon Hummus, Celery, Carrot Sticks,
Infused Water, Coffee and Hot Tea

HIT THE TRAIL - 14

Build-Your-Own Trail Mix: Cashews, Almonds, Peanuts,
Chocolate-Covered Pretzels, Granola Clusters, Dried
Cranberries, Raisins, and M&M's, Infused Water,
Coffee and Hot Tea

A LA CARTE SNACKS

SWEET SNACKS

Warm Cookies - Chocolate Chip, Oatmeal Raisin, Sugar or
Double Chocolate - 23 per Dozen
Sea Salt and Caramel Chocolate Brownies 28 per dozen
Cliff Energy Bars - 36 per Dozen
Granola Bars - 20 per Dozen
Ice Cream Novelties - 26 per Dozen
Cashew Peanut Brittle - 24 per Pound
Gluten Free Assorted Jelly Bean - 21 per Pound
Chocolate-Covered Almond, Blueberries or
Cherry Clusters - 24 per Pound
Candy Bars - 25 per Dozen
Rice Krispie® Bars - 25 per Dozen

SALTY SNACKS

One Pound - Serves Approximately 10 Guests
Warm Jumbo Soft Pretzels with Cheese Sauce - 6.50 each
Mix Nuts - 25 per Pound
Trail Mix 20 per Pound
Party Mix 20 per Pound
Pretzels 15 per Pound
Caramel Popcorn 20 per Pound
Popcorn (Cheese & Butter) 15 per Pound

DIPS

One Quart - Serves Approximately 10 guests
Served with Corn Tortilla or Toasted Pita Chips
Bacon Ranch - 28 per Quart
French Onion Ranch - 26 per Quart
Salsa Fresca - 26 per Quart

Hot

Crab and Spinach - 34 per Quart
Spinach and Artichoke - 26 per Quart
Queso Cheese & Chili - 28 per Quart
Queso Cheese - 26 per Quart

Cold

Whole Fruit - 2 per Piece

3 HOUR BEVERAGE BREAK - 6

Refreshed for 3 hours

Freshly Brewed Regular, Decaffeinated Coffee,
Hot Teas, Soda and Infused Water

6 HOUR BEVERAGE BREAK - 11

Refreshed for 6 hours

Freshly Brewed Regular, Decaffeinated Coffee,
Hot Teas, Soda and Infused Water

A LA CARTE & BEVERAGES

Freshly Brewed Coffee: Regular or Decaf	35 per Gallon
Flavored Coffees: French Vanilla, Salted Caramel or Hazelnut	40 per Gallon
Hot Chocolate	30 per Gallon
Raspberry Lemonade	28 per Gallon
Assorted Hot Teas	25 per Gallon
Fruit Infused Water	18 per Gallon
Iced Tea	25 per Gallon
White or Chocolate Milk	25 per Gallon
Fruit Juices (Orange, Cranberry or Apple)	25 per Gallon
Assorted Soda	2.50 (per 12 oz. can)
Red Bull	4 (per 8.4 oz. can)
Sugar Free Red Bull	4 (per 8.4 oz. can)
Bottled Water	3 per bottle
Sparkling Water (Lemon, Lime, Raspberry Lemonade and Black Cherry)	3 (per 12 oz. can)
Vitamin Water	4 per bottle
Bottled Unsweetened Tea	4 per bottle
Powerade	4 per bottle



LUNCH

LUNCH

START YOUR EVENT WITH AN ANTIPASTO DISPLAY; SERVED FAMILY-STYLE - 3.75 per person

Imported and Local Cured Meats, Artisanal Cheeses, Assorted Olives, Pickled Vegetables, Mustard and Accompaniments

ALL PLATED LUNCHEONS INCLUDE

Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas and Iced Tea. Price per guest

COLD ENTRÉES

Choice of 1

SALADS

Asian Grilled Chicken - 18

Napa Cabbage, Spinach, Mandarin Orange, Snow Peas, Carrots, Cilantro, Cashews with Ginger Soy Dressing

Blackened Salmon - 19

Cucumber, Mixed Greens, Tomato, Chives and Avocado with Ranch Dressing

SANDWICHES

Mediterranean Muffulatta on Focaccia -18

Capicola, Soppressata, Mortadella, Mozzarella Cheese, Olive Tapenade, Served with Pasta Salad

Grilled Portobello Mushroom on Focaccia - 18

Roasted Vegetable, Boursin Cheese, Spinach, Grilled Red Onion Served with Potato Salad

ALL HOT ENTRÉES INCLUDE CHOICE OF 1, SOUP OR SALAD, ROLLS AND BUTTER

SALADS

Field Greens - Cucumber, Tomato, Radish & Ranch Dressing

Mixed Greens and Spinach - Feta Cheese, Garlic Roasted Tomato, Dried Cranberries, Pecans and Citrus Vinaigrette

Caesar - Herb Croutons, Shaved Parmesan Cheese, Tomato, Caesar Dressing

Baby Kale and Romaine - Bleu Cheese, Walnuts, Apples and Cider Vinaigrette

SOUPS

Wisconsin Beer Cheese and Smoked Ham

Tomato Florentine - Vegetarian

Grilled Corn Chowder

HOT ENTRÉES

Choice of 1

Chicken Kalahari - 19

Sautéed Chicken Breast, Garlic Smashed Red Potato, Roasted Tomato, Parmesan, Artichoke Cream Sauce and Green Beans

Thyme Roasted Chicken Breast - 19

Garlic Mashed Potatoes, Carrots, Roasted Brussel Sprouts and Wild Mushroom Jus

Grilled Flank Steak - 21

Sautéed Gnocchi, Portobello Mushroom, Spinach, Roasted Tomato and Lemon Pesto Sauce

Country Style Braised Beef - 20

Loaded Mashed Potatoes, Roasted Carrots, Caramelized Onions and Cabernet Sauce

Sage Roasted Pork Loin - 20

Sweet Potato Mash, Green Beans, Toasted Pecans, Sautéed Apple with Maple Syrup Reduction

Citrus Crusted Roasted Salmon - 20

Wild Rice, Asparagus, Blistered Tomatoes and Chive Butter Sauce

Cauliflower Steak - 18.50 (Vegan/Gluten Friendly and Dairy Free)

Sun-Dried Tomato, Olives, Arugula and Quinoa Hash

Three Cheese Ravioli 18.50 (Vegetarian)

Creamed Spinach, Artichoke and Bell Peppers

PLATED DESSERT SELECTIONS

New York Cheesecake - 6.50

Graham Crust, Raspberry Sauce

Carrot Cake - 6.50

Cream Cheese Icing, Vanilla Bean Sauce

Pecan Pie - 6.50

Caramelized Custard, Caramel Cream

Chocolate Mousse Bombe - 6.50

Ganache, Chocolate Sauce

Angel Food Cake - 6.50

Seasonal Berries, Chantilly Cream

LUNCH BUFFETS

All Lunch Buffet Pricing is Based on a One and Half-Hour Service Time and is Offered from 11:00 am - 3:00 pm.
Choose Buffet of the Day - 22 Choose any other buffet - 25
Minimum of 25 Guests - price per guest. Buffets include
Freshly Brewed Regular and Decaffeinated Coffee,
Hot and Iced Tea
Available for Dinner for an additional cost of \$5.00 per person

TWO ENTRÉE MONDAY

Roasted Red Pepper Bisque with Basil Pesto Crostini
Garden Greens, Ranch and Italian Dressing
Green Beans, Carrots, and Onions
Rosemary New Potatoes
Roasted Pork Loin, Honey Thyme Glaze
Herb Roasted Chicken, Natural Jus
Rolls and Butter

Dessert

Lemon Bars

Buffet Enhancers

Add one - 4 Add two - 7

Baked Haddock with Artichoke, Spinach and Capers
Grilled Flank Steak with Sun-dried Tomatoes and Olives
Italian Sausage with Cavatappi Pasta and Lemon

FAJITA FIESTA TUESDAY

Corn Tortilla Soup
Black Bean & Corn, Lettuce, Mango, Cilantro and
Avocado Ranch Vinaigrette
Slow Roasted Pork Carnitas
Charred Vegetables-Squash, Onions, Peppers,
Fire Roasted Tomato Spanish Rice
Braised Chipotle Chicken
Flour Tortillas, Jalapeños, Salsa Verde, Shredded Jack Cheese,
Guacamole, Sour Cream and Tortilla Chips

Dessert

Tres Leches

Buffet Enhancers

Add one - 4 Add two - 7

Chili Lime Shrimp
Beef Barbacoa with Pickled Onions
Grilled Portobello & Poblano Peppers
House-made Chili and Toppings

DELI WEDNESDAY

Tomato Basil Soup (Vegetarian)
Garden Greens, Ranch and Italian Dressing
Potato Salad - Green Onion, Bacon, Sour Cream
House-Made Chips
Tuna Salad
Smoked Ham, Roast Beef, Turkey Breast
Swiss, Havarti, Wisconsin Cheddar
Lettuce, Tomato, Sliced Red Onion, Kosher Pickles
White, Whole Wheat and Artisanal Bread

Dessert

Assorted Cookies & Brownies

Hot Sandwich Buffet Enhancers

Add one - 4 Add two - 7

BBQ Pulled Pork- Brioche Slider Bun
Grilled Chicken - Lemon Herb Pesto

WISCONSIN COOKOUT THURSDAY

Garden Greens, Ranch and Italian Dressing
Baked Beans
Coleslaw
Grilled Burgers
Wisconsin Brats
Steak Fries
Lettuce, Tomato, Onion, Pickles
Swiss, American and Wisconsin Cheddar
Hamburger and Hot Dog Buns
Mustard, Ketchup, Mayo

Dessert

Strawberry Shortcake Mason Jar

Buffet Enhancers

Add one - 4 Add two - 7

Garden Burgers
Grilled BBQ Chicken
Jack Daniels Pulled Pork
Bake Haddock

ITALIAN FRIDAY

Caesar Salad - Herbed Croutons, Shaved Parmesan, Tomato, Caesar Dressing

Pasta Bar

Cavatappi Pasta

Penne Pasta

Tomato Pomodoro

Meatballs

Italian sausage, peppers & onions

Carbonara - Pancetta, Peas

Broccolini

Garlic Bread Sticks

Dessert

Tiramisu

Buffet Enhancers

Add one - 4 Add two - 7

Chicken Marsala

Shrimp Scampi

Cheese and Pepperoni Pizzas

BBQ SATURDAY

Garden Greens, Ranch and Italian Dressing

Southern Style Potato Salad with Crumbled Bacon

Green Bean Casserole

Brown Sugar Baked Beans

BBQ Roasted Chicken Breast and Thighs

Low and Slow Pulled Pork

BBQ Sauces- Bold Texas Style, Carolina Tangy Mustard

Wisconsin Cheddar Cornbread Muffins

Dessert

Seasonal Fruit Crisp- Add Ice Cream - 2

Buffet Enhancers

Add one - 4 Add two - 7

Wisconsin Beer Brats

Popcorn Shrimp, Spicy Remoulade

Grilled Burgers

Buffalo Cauliflower, Bleu Cheese, Celery

AFRICAN GETAWAY SUNDAY

Mix Greens, Pickled Cucumber, Tomato, Red Onion Slaw

Spiced Glazed Baby Carrots

Bejeweled Rice, Almonds, Apricots, Cranberries, Herbs

Crispy Coconut Chicken, Roasted Pepper Cilantro Sauce

Roasted Pork Loin Harissa

Moroccan Pita Bread

Dessert

Spiced Coffee Bread Pudding

Buffet Enhancers

Add one - 4 Add two - 7

Salmon - Curry, Roasted Onions

Coffee Chili Rubbed Pork Loin

Top Sirloin, Peri Peri (Sweet & Spicy)

BOX LUNCHES

Box lunches include condiments, Pasta Salad, Fresh Whole Fruit, Potato Chips, Dill Pickle, Cookie and a Mint Candy (beverages not included, see page 11 for beverage choices)

Smoked Ham Sandwich - 19

Tiger Rye, Smoked Ham, Boursin Cheese, Havarti, Red Onion, Brandy Mustard Sauce, Lettuce & Tomato

Turkey Sandwich - 19

Whole Wheat, Swiss Cheese Spread, Dijonnaise, Sharp Cheddar, Sun Dried Tomato Roasted Turkey Breast, Lettuce & Tomato

Roast Beef Sandwich - 19

Pretzel Roll, Horseradish Cheese Spread, Shaved Red Onion, Lettuce & Tomato

Veggie Sandwich -19

Wheat Berry, Creamy Avocado & Goat Cheese, Sliced Cucumbers, Artichoke, Sun dried Tomato & Arugula



RECEPTION

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COLD HORS D'OEUVRES

A - Cold Hors d'oeuvres - 23 per dozen

Deviled Eggs- Bacon & Chives
Chicken Caesar Crostini
Bacon Jam and Parmesan Crostini
Sourdough Tomato Bruschetta
Antipasto Stack (Salami, Mozzarella and Olive)

B - Classic Hors d'oeuvres - 30 per dozen

Prosciutto and Melon
Smoked Salmon on a Bagel Chip
Bloody Mary Shrimp Shooters
Brie Cheese, Strawberries and Walnuts on Toasted Bread
Crabmeat Deviled Eggs
Prosciutto and Fresh Mozzarella Skewers
Tea Sandwiches - Cucumber and Dill Cream Cheese or
Turkey, Aged Cheddar and Cranberry Aioli

C - Premium Cold Hors d'oeuvres - 40 per dozen

Ahi Tuna Poke
Beef Tenderloin Crostini with Horseradish
Maine Lobster on Black Pepper Brioche
Pate de Foie Gras and Cranberry Relish
Shrimp Salad Cocktail on Cracker

HOT HORS D'OEUVRES

A - Hot Hors d'oeuvres - 25 per dozen

Ginger Vegetable Egg Roll with Spicy Orange Garlic Sauce
Swedish Roasted Meatballs
Buffalo Boneless Chicken Wings
BBQ Roasted Meatballs
Artichoke Florentine Stuffed Mushroom
Chicken and Cheese Quesadilla
Spinach and Feta Cheese Wrapped in Phyllo Dough

B - Classic Hors d'oeuvres - 32 per dozen

Tex - Mex Chicken Tortilla Rolls with Chipotle Aioli
Bacon Wrapped Beef and Bleu Cheese with Sun-Dried Tomato
Brats in a Blanket
BBQ or Buffalo Bone-in Chicken Wings
Chicken Tenders
Grilled Pina Colada Chicken Skewer
Beef Satay
Tempura Chicken with Sweet and Sour Sauce
Cheeseburger Sliders with WBP Aioli
Pulled Pork Sliders with Bread and Butter Pickle

C - Premium Hot Hors d'oeuvres - 40 per dozen

Sea Scallop Wrapped in Bacon
Lobster Cake with Spiked Aioli and Slaw
Coconut Shrimp with Orange Sauce
Mango Maple Ribs
Hibachi Strip Steak with Teriyaki Sauce
Thai Chicken Satay with Peanut Sauce

COCKTAIL HOUR APPETIZER RECEPTIONS

Based on one hour of service time. Minimum 35 guests.

TAMBOTI 20 per guest

Pick any 4 Items From Selection A

MARULA 24 per guest

Pick any 4 Items From the Selection A and B

TAMARIND 29 per guest

Pick any 4 Items From Selection A, B or C

RECEPTION DISPLAYS

Artisanal Cheeses and Sausages

Grain Mustard, Sliced Breads, Preserves and Gourmet Crackers
Small 90 (Serves 25 guests) Large 135 (Serves 50 guests)

Vegetable Crudités

Buttermilk Ranch and Hummus
Small 65 (serves 25 guests) Large 95 (Serves 50 guests)

Assortment of Seasonal Fresh Fruit

Honey Yogurt Sauce
Small 90 (Serves 25 guests) Large 135 (Serves 50 guests)

Smoked Salmon

Cream Cheese, Capers, Onions, Chopped Eggs, Bagel
Chips and Crackers
Small 95 (Serves 25 guests) Large 150 (Serves 50 guests)

Jumbo Shrimp Cocktail - 200

Spicy Remoulade and Cocktail Sauce
Price based on 50 pieces

Seafood Raw Bar - Market Price

Shrimp Cocktail, Crab Claws and Oysters on the Half Shell
Served with Cocktail Sauce, Champagne Mignonette,
Lemon, Lime, Tabasco and Saltine Crackers

RECEPTION SPECIALTY STATIONS

Reception Pricing is Based on a One and a Half - Hour Service
Time and Per Guest.

Minimum Order is Two Specialty Stations (Not Including
Dessert Stations)

Minimum of 35 guests

Pasta - 14

Attendant Required
Pasta Selections - Choice of 2
Three Cheese Tortellini, Penne, Cavatappi

Sauce Selections - Choice of 2
Classic Marinara, Pesto Cream, Alfredo, Bolognese, Vodka
Pomodoro

Toppings

Mushroom, Asparagus, Tomatoes, Bell Peppers, Hickory
Smoked Bacon, Peas

Served with Garlic Bread, Pepper Flakes and Parmesan Cheese
Add Chicken - 4 Add Steak - 5 Add Shrimp - 6

Nacho Grande - 14

Corn Tortilla Chips, Nacho Cheese Sauce, Salsa Verde,
Southwest Chili con Carne, Pico de Gallo, Salsa Roja,
Jack Cheese, Diced Tomatoes, Black Olives, Green Onions,
Sour Cream, Shredded Lettuce
Add Fajita Chicken - 4 Add Fajita Beef - 5 Add Shrimp - 6

Sliders Station - 15

Attendant Required
Slider Selections
Choice of 2
Turkey with Cranberry Slaw, Crab Cakes with Remoulade,
Cheeseburger with WBP Aioli
Pulled Pork with Bread and Butter Pickle

Bruschetta - 20

Roma Tomatoes, Basil
Marinated Artichoke
Portobello Mushroom with Fontina Cheese
Shrimp with Garlic
Assorted Olives
Tuscan Beef

Stir Fry - 15

Attendant Required
Max 200 Guests
Choice of 2: Beef, Chicken, Shrimp, Tofu
Served with Jasmine Rice, Lo Mein Noodles
Asian Sauces: Spicy Sweet Bang-Bang, Sriracha
Toppings
Green Peppers, Red Peppers, Onions, Carrots, Snap Peas,
Bamboo Shoots, Mushrooms, Baby Corn, Broccoli

Mac & Cheese - 17

Classic Mac and Cheese made with Wisconsin Cheddar
Toppings — Choice of 3
Smoked Bacon, Roasted Chicken Breast, Diced Ham, Onion,
Tomato, Green Onion, Broccoli, Parmesan, served with
Sriracha, Ranch, Red Pepper Flakes, Chipotle

Add Barbeque Pulled Pork - 5

Add Garlic Shrimp - 6

RECEPTION CARVING STATIONS

Reception Pricing is Based on a One and a Half - Hour Service Time.

Roasted Beef Tenderloin - 375

Approximately 20 servings

Served with Sautéed Mushrooms, Béarnaise Sauce and Rolls

Maple Glazed Bone - In Steamship Ham - 225

Approximately 45 Servings

Served with Rolls and Dijon Mustard

Slow Roasted Prime Rib of Beef - 325

Approximately 45 servings

Herbs and Sea Salt Crusted, served with Rolls, Au Jus and Horseradish Cream

Sage Roasted Turkey Breast - 120

Approximately 45 servings

Served with Cranberry Mayonnaise and Rolls

Salmon Wellington - 210

Approximately 45 servings

En Croute with Wild Mushrooms and Spinach Served with Dill Cream Sauce

That's How It All Started!

Pizza A La Carte

By the 20" Pizza

Cheese Pizza	31
Margherita Pizza	34
Pepperoni Pizza	33
Barbeque Shrimp Pizza	38
Sausage Pizza	35
Barbeque Chicken Pizza	35
Quad Pizza	36

DESSERT STATIONS

Reception Pricing is Based on a One and a Half - Hour Service Time and Per Guest

Minimum of 35 Guests

Assorted Mini Pastries - 30 per Dozen

Choice of 3: Eclairs, Fruit Tartelettes, Almond Torte, Caramel Apple Verrine, Chocolate Raspberry Flourless Cake

Grandma's Pie & Cobbler Table - 8.50

Warm Mix Berry Crumble, Warm Apple Cobbler, Mason Jar Banana Cream Pie, Bourbon Pecan Pie, Oreo® Chocolate Marshmallow Pie

S'mores Bar - 7

Create and Roast Your Own Marshmallows, Chocolate, Graham Cracker, Chocolate Chip Cookie

Chocolate Fountain - 8

Strawberries, Marshmallow, Brownies, Donut Hole, Rice Krispie® Treats, Pretzel Sticks

Flambé Desserts Action Station - 9

Cherries Jubilee or Bananas Foster With Vanilla Ice Cream (Attendant Required)
Maximum 200 Guests

Kalahari Dessert Extravaganza - 10

Fresh Fruit Tarts, Chocolate Flourless Cake, Milk Chocolate Caramel Mousse, Cheesecake, Key Lime Meringue, Tiramisu



DINNER

DINNER

PLATED DINNER SELECTIONS

All Entrées include Choice of Soup or Salad, Dessert, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea. Priced Per Guest

Family Style

Antipasto - 8

Cured Meats, Artisan Cheese, Assorted Olives, Pickled Vegetables, Mustard

Heirloom Tomato and Burrata Cheese - 9

Arugula, Balsamic Vinegar Reduction

Three Cheese Ravioli - 7

Tomato Sauce, Crispy Basil

Sautéed Lump Crab Cakes - 11

Apple Slaw, Caper Remoulade

Jumbo Shrimp Cocktail - 13

Lemon, Horseradish and Cocktail Sauce

Salads or Soups

Choice of 1

Salads

Field Greens with Cucumber, Tomato, Radishes and Citrus Herb Vinaigrette

Caesar Salad with Herbed Croutons, Shaved Parmesan, Tomato, Caesar Dressing

Baby Kale, Radishes, Candied Pine Nuts, Goat Cheese and Citrus Vinaigrette

Traditional Wedge Salad with Crumbled Bacon, Pickled Red Onion, Tomato, Bleu Cheese and Buttermilk Ranch

Baby Spinach & Spring Mix with Bacon, Walnuts, Aged Wisconsin Cheddar and Bacon Vinaigrette

Soups

Wisconsin Beer Cheese and Smoked Ham

Tomato Florentine - Vegetarian

Lobster Bisque with Sherry "En Croute" Add 4

Mushroom and Truffle Bisque "En Croute" Add 4

DINNER ENTRÉES

Choice of 1

Pan Seared Airline Chicken Breast - 25

Wilted Spinach, Crisp Prosciutto Ham, Roasted Brussels Sprouts, Parsnip Puree, Rosemary Roasted Fingerling Potatoes

Stuffed Herb Airline Chicken Breast - 26

Boursin Cheese, Sun-Dried Tomato, Garlic Whipped Potatoes, Asparagus, Natural Jus

Kalahari Airline Chicken Breast - 26

Garlic Smashed Red Potato, Roasted Tomato, Wilted Spinach, Parmesan and Artichoke Cream and Green Beans

Barbequed Pork Shank - 28

Roasted Apple, Smoked Bacon, Onion Crisp, Sweet Mashed Potato, Swiss Chard, Apple Cider Reduction

Roasted Pork Loin - 26

White Beans, Pancetta, Spinach and Oven Dried Tomato, Infused Extra Virgin Olive Oil

Parmesan Crusted Haddock - 24

Green Beans, Blistered Tomato, Roasted Potato Hash, Lemon Butter Herb Sauce

Pan Seared Salmon - 29

Carrot Puree, Roasted Apple, Green Onion, Rosemary Roasted Fingerling Potatoes

Country Style Braised Beef - 28

Loaded Mashed Potatoes, Roasted Carrots, Caramelized Onions and Cabernet Sauce

Chianti Braised Beef Short Ribs - 31

Creamy Polenta, Roasted Carrots, Spinach, Gremolata, Green Beans

Beef Tenderloin - 39

Onion Bacon Jam, Crispy Shallots, Cabernet Reduction, Roasted Potato Gratin, Green Beans

Slow Roasted Prime Rib - 38

Sea Salt and Thyme Crusted with Au Jus and Horseradish Cream, Baked Potato, Sour Cream and Chives Served with Asparagus

Cauliflower Steak - 22 (Vegan/Gluten Friendly and Dairy Free)

Sun-dried Tomato, Olives, Arugula, Quinoa Hash

Grilled Eggplant - 24 (Vegetarian)

Parmesan, Mozzarella, Broccoli, Lemon-Oregano Roasted Potatoes, Tomato & Basil Sauce

Dinner Duo Entrées

Choice of 1

Roasted Chicken Breast and Lobster Ravioli - 42

Mushroom Ragout, White Bean Puree, Asparagus,
Chive Butter Sauce

Braised Short Ribs and Sautéed Shrimp - 41

Braising Reduction, Garlic Butter, Green Beans and
Garlic Whipped Potatoes, Blistered Tomato

Beef Tenderloin and Grilled Chicken Breast - 45

Shallot Demi — Glace / Maître D Butter
Broccolini and Rosemary Fingerling Potatoes

PLATED DESSERTS

Choice of 1

Cashew Florentine Cup

Filled with Seasonal Berries, Diplomat Cream,
Strawberry Sauce

Chocolate Mousse Crunch

Dark Chocolate Ganache, Praline Crunch, Coffee Sauce

Almond Amarena Torte

Almond Cake Baked with Amarena Cherries,
Frangelico Sauce

Limoncello Mascarpone Cheesecake

Citrus Crumble, Raspberry Sauce

Milk Chocolate Tower

Milk Chocolate Mousse, Dark Chocolate Filling, Caramel Sauce

Tropical Fruit Mousse

Diced Tropical Fruit, Coconut Mousse, Passion Fruit Sauce

Dessert Trio (Add 3)

Flourless Chocolate Cake, New York Style Cheesecake,
Florentine Cup with Seasonal Berries

DINNER BUFFETS

All Dinner Buffet Pricing is Based on a One and a Half - Hour Service Time and Per Guest. Minimum 35 guests. Served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas and Iced Tea

All American

Including Full Salad Bar, Dinner Rolls and Butter, Chef's Choice Vegetable,
Choice of 2 Entrées and your Choice of Starch - 36
Choice of 3 Entrées and your Choice of 2 Starch - 42

Poultry

Chicken Kalahari
Roasted Prosciutto Chicken Fontina
Barbecue Bone-In Chicken
Roasted Sliced Turkey

Seafood

Pan Seared Salmon with Herb Sauce
Baked Salmon Teriyaki
Herb Crusted Baked Haddock
Seafood and Shrimp "Cioppino"

Beef

Pot Roast Jardinière
Country Style Braised Boneless Beef Rib with Cabernet Sauce
Grilled Flank Steak with Smothered Onions and Mushrooms

Pork

Roasted Pork Loin with Cranberry and Hazelnut Crumble
Jack Daniel's Barbeque Pit Ribs
Apple Roasted Pit Ham

Vegetarian

Vegatable Stir Fry
Curried Coconut Quinoa with Roasted Cauliflower
Three Cheese Ravioli with Creamed Spinach and Artichoke

Selection of Starches

Sweet Potato Mash
Steamed Jasmine Rice
Sour Cream and Garlic Mashed Potatoes
Scalloped Potatoes
Cavatappi Pasta and Pomodoro

BUFFET MINI DESSERT

Apple Streusel Cheesecake
Chocolate Raspberry Flourless Cake
Seasonal Fruit Tart

Tailgating in Wisconsin

Available Poolside; grilled by our Culinary Team!
Seasonal and if weather permits - 24 hour weather call
Outside set-up fee 3
(35 guests minimum and 250 guests maximum)

Garden Salad, Ranch and Italian Dressing, Potato Salad,
Creamy Coleslaw, Baked Beans, Steak Fries

Choice of one:

New York Strip - 35
Flat Iron Steak - 31
Rib Eye - 43
Filet Mignon - 39

Dessert

Double Chocolate Cake
Assorted Cookies

Tailgating in Wisconsin Buffet Enhancement

1 Selection - 4
2 Selections - 7

Popcorn Shrimp, Barbeque Pulled Pork, BBQ Chicken,
Grilled Burgers, Pesto Marinated Salmon, Wisconsin
Brats and Onions

Kalahari Wisconsin Pig Roast - 35

75 guest minimum- 250 maximum if poolside
Available Poolside
Seasonal and if weather permits - 24 hour weather call
Outside set-up fee 3

Creamy Lemon Poppy Seed and Cranberry Coleslaw

Garden Salad, Ranch and Italian Dressing

Cucumber and Tomato Salad

Chef Carved Smoked Whole Pig

Honey Dijon Mustard Barbeque Sauce

Macaroni and Cheese

Brown Sugar Baked Beans

Grilled Corn on the Cob

Rolls and Sweet Butter

Dessert

Warm Apple Cobbler
Strawberry Cheesecake

CHILDREN'S MENU

3-12 Years of Age

Chicken Tenders - 10

Macaroni and Cheese, Carrot Sticks with Ranch Dressing,
Chocolate Chip Cookie, Milk

Mini Corn Dogs - 10

Macaroni and Cheese, Carrot Sticks with Ranch Dressing,
Chocolate Chip Cookie, Milk

Cheeseburger - 10

Tater Tots, Carrot Sticks with Ranch Dressing, Chocolate
Chip Cookie, Milk



BEVERAGE

BEVERAGE

Unlimited Host- Sponsored Bar

Price per Guest.

1 Hour

Beer, Wine, Bottled Water and Soda - 13

Resort Brands - 17

Premium Brands - 22

2 Hours

Beer, Wine, Bottled Water and Soda - 19

Resort Brands - 26

Premium Brands - 33

(After 2 hours, each Additional 30 minutes - 5 per Guest)

Consumption or Cash Bar

A minimum of \$350 revenue on all bars or a \$150.00 set up fee applies

Domestic Beer - 4.75

Craft and Imported Beer - 6.25

House Wine - 6

Resort Brands Spirits - 7

Premium Brands Spirits - 8

Soft Drinks - 2.50

Non-Alcoholic Beer - 4.50

Bottled Water - 3

Juice - 3.75

Half Barrel of Beer

Domestic - 360

Craft and Import - 450

Bar Drop Service

Standard Brands - 45 per bottle

Premium Brands - 65+ per bottle

Domestic Beer - 18 per 6 pack

Craft and Import Beer - 22 per 6 pack

Spirits

Resort Brands

Southern Comfort

Jim Beam

Seagram's 7

Dewars

Korbel

Smirnoff

Barcardi Silver

Malibu

Tanqueray

Sauza Reposado

Triple Sec

Peach Schnapps

Amaretto

Premium Brands

Makers Mark

Johnny Walker Black

Knob Creek

Jack Daniels

Crown Royal

Korbel

Grey Goose,

Captain Morgan Spiced Rum

Malibu

Bacardi Rum

Bombay Gin

Patron Tequila

Kahlua

Baileys

WINES

Tier One 6 per glass - 25 per bottle

Wycliff Brut- Sparkling

Canyon Road - Sauvignon Blanc, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon

Tier Two 7 per glass - 29 per bottle

La Marca - Prosecco

Fetzer - Chardonnay, Cabernet Sauvignon

Bloody Mary Bar - 12 per guest per hour

Build your own

Zing Zang Bloody Mary Mix, Pickles, Olives, Lemon, Brussel Sprouts, Pepperoncini, Celery, Cherry Tomatoes, Cubed Cheese, Tito's Vodka

Mimosa - Bellini Bar - 9 per guest per hour

Sparkling Wine - Strawberry, Mango, Raspberry, Peach Purees, Orange Juice

Martini Bar - 12 per guest per hour

Key Lime Pie, Chocolate Martini, Apple Martini, Cosmopolitan, Classic Vodka and Gin Martini

Mojito Bar - 10 per guest per hour

Don Q Mint Infused Rum, Mango and Strawberry Mojito all Garnished with Fresh Fruit

MAKE YOUR BAR LOCAL

Driftless Glen Single Barrel Straight Rye Whiskey - 9

Distilled in Baraboo with rye, spice and cinnamon finished with oak

Driftless Glen Brandy - 9

5-year reserve distilled right in Baraboo using bourbon barrels

Central Standard Anodyne Coffee Vodka - 9

Vodka for breakfast distilled in Milwaukee with 2 ingredients- rye vodka and coffee

Central Standard Bourbon Whiskey - 9

Pot distilled with corn, rye and barely in Milwaukee

Leinenkugel's Seasonal Beer - 6

Made in Chippewa Falls, a true WI staple

Wollersheim Prairie Fume - 7

20 minutes from here right in Prairie Du Sac this is a crisp fresh semi- dry white wine with citrus and tropical

Wollersheim Sunburst Red - 7

Right from Prairie Du Sac this is a soft and gentle dry red wine

Cane & Abe Rum - 9

Distilled exclusively at Old Sugar Distillery in Madison, unsweetened and heavily oaked.

Mary's Hot Bottom Pepper Vodka - 9

Straight from Madison made with the best New Mexico chilies

Sprecher Rootbeer - 4

Brewed in Milwaukee, this old fashion soda is rich and creamy. (Non-Alcoholic)

Point Kitty Cocktail - 4

Brewed in Stevens Point with 100% real sugar in small batches with pure water, sweet maraschino cherries and ginger ale. (Non- Alcoholic)

New Glarus Moon Man - 6

No Coast Pale Ale is an American Ale made right in New Glarus

WINE MENU

Leese Fitch	Cabernet Sauvignon	2016	31
Silver Palm	Cabernet Sauvignon	2014	38
Wente	Cabernet Sauvignon	2016	39
BR Cohn Silver	Cabernet Sauvignon	2016	46
Justin	Cabernet Sauvignon	2016	74
Ferrari-Carano 'Reserve'	Cabernet Sauvignon	2010	91
Stag's Leap 'Artemis'	Cabernet Sauvignon	2015	121
Caymus	Cabernet Sauvignon	2016	150
Leese Fitch	Pinot Noir	2016	31
La Crema	Pinot Noir	2016	47
Meiomi	Pinot Noir	2017	42
Markham	Merlot	2015	47
Dona Paula	Malbec	2016	49
Wollersheim 'Domaine Du Sac'	Red Varietals	2016	38
Seghesio	Zinfandel	2016	43
Chappellet 'Cuvee'	Red Blend	2016	56
Rutherford Hill 'Barrel Select'	Red Blend	2014	57
Leese Fitch	Chardonnay	2017	29
Mer Soleil 'Reserve'	Chardonnay	2016	36
Chateau St. Michelle	Riesling	2016	33
Wollersheim 'Prarie Fume'	Interesting Whites	2017	29
Mia Dolcea	Moscato	n/a	36
Maso Canali	Pinot Grigio	2017	31
Whitehall Lane	Sauvignon Blanc	2016	44

POLICIES AND PROCEDURES

Guarantee Due Dates

<u>Day of the event</u>	<u>Guarantee is due by 12 noon</u>
Monday, Tuesday, Wednesday	Preceding Thursday
Thursday	Preceding Monday
Friday	Preceding Tuesday
Saturday	Preceding Wednesday
Sunday	Preceding Wednesday

Meal Counts

Your group will be billed according to either the number of meals actually served, or the number of the guarantee, whichever is greater. If a final guarantee is not submitted by the deadlines outlined above, the higher of the 'agreed' or 'expected' number as it appears on either the contract or the Banquet Event Order will be used for your event.

Service Charge

All food, beverage, audio visual equipment and other services are subject to a taxable 21% service charge and applicable taxes.

Standard Centerpiece and Linen

Plated and buffet dinners include a 10" round mirror and candle on each table if requested. Please consult your Catering Manager about available linen colors and additional centerpieces.

Food and Dietary Restrictions

Kalahari Resort does not permit outside food and beverage to be brought into any function space. All food and beverage served or consumed on the premises must be purchased, prepared and served by Kalahari Resort. Unused banquet food and beverage can not be taken from the function space. At the conclusion of the function such food and beverage becomes the property of Kalahari Resort. Kalahari Resort will be happy to make arrangements for any and all of your ethnic or religious catering needs, additional charges may apply.

Multi Entrée Fee

Split entrée choices for a group's plated meal are available at \$1 per person charge per split and guarantees for each entrée are required.

Meal Identification

Color coded meal tickets are required for multiple entrée plated functions and will be provided by Kalahari Resort. Groups wishing to use their own meal ticket must have pre-approval of the identification method by Kalahari Resort.

This information is subject to change. Prices contained herein are subject to change without notice. Final prices may be guaranteed for your function 60 days in advance, please see your Catering Manager for details.





Kalahari[®]

**RESORTS &
CONVENTIONS**