



**Kalahari**<sup>®</sup>

**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, with a long horizontal stroke at the end.



## 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

### Chef Prepared Omelet Station - 9

Mushrooms, Onions, Green Peppers, Tomatoes, Ham, Bacon, Spinach, Black Olives, Sour Cream, Salsa, Wisconsin Cheddar, and Jack Cheese 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 - 28

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 French Toast Casserole

(Warm Maple Syrup and Toasted Almonds)

Deep Dish Blueberry Buttermilk Pancakes

(Warm Maple Syrup)

## MEATS

### Select Two

Smoked Bacon

Sausage Patties

Honey Cured Ham

Turkey Sausage Links

Corned Beef Hash

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 French Toast Casserole (Warm Maple Syrup)	4 per guest
S'mores French Toast	4 per guest
Cinnamon Rolls	25 per dz
Assorted Donuts	24 per dz
Assorted Muffins	23 per 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, Sweet Peppers, Cilantro, Salsa, 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 Sauce, 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

### **Brioche French Toast - 14**

Macerated Berries, 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  
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, Toasted Pita Chips or Potato 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

## 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, Sweet Peppers, Carrots, Cilantro, Cashews with Ginger Soy Dressing

#### Chipotle 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, Croutons & 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, Charred Onions and Cider Vinaigrette

### SOUPS

Wisconsin Beer Cheese and Smoked Ham

Tomato Florentine - Vegetarian

Roasted Corn Chowder

## HOT ENTRÉES

Choice of 1

#### Chicken Kalahari - 19

Sautéed Chicken Breast, Garlic Smashed Potato, Roasted Tomato, 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

Wild Mushroom Risotto, Baby Spinach, Roasted Tomato and Bordelaise Sauce

#### Country Style Braised Beef - 20

Loaded Mashed Potatoes, Roasted Baby 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 Roasted Salmon - 20

Wild Rice, Asparagus, Blistered Tomatoes, Gremolata and Chive Butter Sauce

#### Chick Pea & Mushroom Chorizo Enchiladas - 18.50 (Vegetarian)

Cilantro Cauliflower "Rice," Queso Fresco, Borracho Black Beans, Fire Roasted Tomato Sauce

#### Roasted Tomato Lasagna - 18.50 (Vegetarian)

Sun Dried Tomato Sofrito, Eggplant, Spinach, Ricotta, Parmesan Cheese, Broccolini and Tomato Ragout

#### Three Cheese Ravioli 18.50 (Vegetarian)

Creamed Spinach, Artichoke and Bell Peppers

## PLATED DESSERT SELECTIONS

#### New York Cheesecake - 6.50

Graham Crust, Cherry Compote

#### 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

#### Lemon Pound 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

Mushroom & Wild Rice Soup  
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

Apple Crumb Cake

### 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, Honey Chipotle

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**



# RECEPTION

## 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

## 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)

### Jumbo Shrimp Cocktail - 200

Attendant Required  
Spicy Remoulade and Cocktail Sauce  
Price based on 50 pieces

### Seafood Raw Bar - Market Price

Attendant Required  
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 Meatballs - 5 Add Shrimp - 6

### Nacho Grande - 14

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

### Sliders Station - 15

Attendant Required  
Slider Selections  
Choice of 2  
Carved Turkey with Cranberry Slaw  
Crab Cakes with Remoulade  
Cheeseburger with Green Onion Mayo  
Pulled Pork with Bread and Butter Pickle

### Bruschetta - 20

Roma Tomatoes, Basil  
Portobello Mushroom with Fontina Cheese  
Shrimp with Garlic  
Assorted Olives

### Stir Fry - 15

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

### 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 - 400

Approximately 20 servings

Served with Sautéed Mushrooms, Béarnaise Sauce and Rolls

### Maple Glazed Bone - In Steamship Ham - 275

Approximately 45 Servings

Served with Rolls and Dijon Mustard

### Slow Roasted Prime Rib of Beef - 375

Approximately 45 servings

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

### Sage Roasted Turkey Breast - 150

Approximately 45 servings

Served with Cranberry Mayonnaise and Rolls

### Salmon Wellington - 240

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

### 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

### 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 Bone-In Chicken Breast - 25

Wilted Spinach, Crisp Prosciutto Ham, Roasted Brussels Sprouts, Smashed Cauliflower, Rosemary Roasted Fingerling Potatoes

### Stuffed Herb Bone-In Chicken Breast - 26

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

### Chicken Kalahari - 26

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

### 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

Roasted Asparagus, Rosemary Roasted Fingerling Potatoes, Tomato Relish, Citrus Butter Sauce

### Country Style Braised Beef - 31

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

### Chianti Braised Beef Short Ribs - 36

Wild Mushroom Risotto, Roasted Carrots, Wilted Spinach, Herb Gremolata, Green Beans

### Beef Tenderloin - 43

Sweet Cream Butter Mashed Potatoes, Green Beans, Onion Bacon Jam, Crispy Shallots, Cabernet Reduction

### Slow Roasted Prime Rib - 41

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

### Kohlrabi Osso Buco - 22 (Vegetarian)

Braised Kohlrabi, Saffron Risotto, Wilted Spinach, Tomato & Anise, Herb Gremolata

### Roasted Tomato Lasagna - 24 (Vegetarian)

Sun Dried Tomato Sofrito, Eggplant, Spinach, Ricotta, Parmesan Cheese, Broccolini, Tomato Ragout

## Dinner Duo Entrées

Choice of 1

### **Roasted Chicken Breast and Lobster Ravioli - 42**

Mushroom Ragout, 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**

Rosemary Fingerling Potatoes, Broccolini, Shallot Demi Glaze

## 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 - 39  
Choice of 3 Entrées and your Choice of 2 Starch - 47

### Poultry

Chicken Kalahari  
Prosciutto and Fontina Chicken  
Sweet & Spicy Barbecue Chicken  
Roasted Turkey Breast

### Seafood

Pan Seared Salmon with Herb Butter Sauce  
Baked Salmon Teriyaki  
Herb Crusted Haddock  
Seafood Paella

### 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 Apples, Thyme & Pan Jus  
Jack Daniel's Barbeque Pit Ribs  
Roasted Pit Ham, Honey Glaze

### 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  
Herb Roasted Potatoes  
Wild Mushroom Risotto

### BUFFET MINI DESSERT

Apple Streusel Cheesecake  
Chocolate Raspberry Flourless Cake  
Seasonal Fruit Tart

### Kalahari Wisconsin Pig Roast - 45

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

All Plated

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 - 5

Craft & Imported Beer - 7

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

Resort Brands - 45+ per bottle

Premium Brands - 65+ per bottle

Domestic Beer - 20 per 6 pack

Craft and Import Beer - 30 per 6 pack

## Spirits

### Resort Brands

Cruzan Light Rum

Dewars Scotch

Evan Williams Bourbon

Gordon's Gin

Korbel Brandy

Malibu Coconut Rum

New Amsterdam Vodka

Sauza Gold Tequila

Southern Comfort Original

### Premium Brands

Absolut Citron

Bailey's Irish Cream

Bulleit Bourbon

Bulleit Rye

Captain Morgan Spiced Rum

Captain Morgan White Rum

Crown Royal Whiskey

Don julio Blanco

Jack Daniels Whiskey

Jim Beam Bourbon

Johnny Walker Black Scotch

Kahlua Coffee Liqueur

Knob Creek Bourbon

Korbel Brandy

Makers Mark Bourbon

Captain Morgan Coconut Rum

Tanqueray Gin

Tito's Vodka

# WINES

## Tier One 6 per glass 25 per bottle

**Wycliff Brut**- Sparkling

**Canyon Road** - Sauvignon Blanc, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Grigio, Pinot Noir

## 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

Miss Mary's Bloody Mary Mix, Pickles, Olives, Lemon, Brussel Sprouts, Pepperoncini, Celery, Cherry Tomatoes, Cubed Cheese & Smirnoff Vodka  
Tito's Vodka +2

## 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 & Gin Martini

## Mojito Bar - 10 per guest per hour

Cruzan Light Rum, Mango & Strawberry Mojito  
Garnished with Fresh Fruit

## WINE MENU

Leese Fitch	Cabernet Sauvignon	2018	31
Silver Palm	Cabernet Sauvignon	2016	38
BR Cohn Silver	Cabernet Sauvignon	2016	46
Justin	Cabernet Sauvignon	2017	74
Stag's Leap 'Artemis'	Cabernet Sauvignon	2015	121
Caymus	Cabernet Sauvignon	2019	150
Leese Fitch	Pinot Noir	2018	31
La Crema	Pinot Noir	2018	47
Meiomi	Pinot Noir	2018	42
Markham	Merlot	2016	47
Wollersheim 'Domaine Du Sac'	Red Varietals	2016	38
Seghesio	Zinfandel	2018	43
Chappellet 'Cuvee'	Red Blend	2018	56
Leese Fitch	Chardonnay	2017	29
Mer Soleil 'Reserve'	Chardonnay	2016	36
Chateau St. Michelle	Riesling	2019	33
Wollersheim 'Prarie Fume'	Interesting Whites	2019	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**<sup>®</sup>

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**RESORTS &  
CONVENTIONS**