



Kalahari[®]

**RESORTS &
CONVENTIONS**

**SANDUSKY, OH
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.



BREAKFAST

BREAKFAST

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

CONTINENTAL BREAKFAST BUFFET MENUS

Minimum of 10 guests.

Continental Breakfast - 21

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 SANDWICH ENHANCEMENTS

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

BLT Wrap - 8

Roasted Tomato, Sautéed Spinach, Smoked Bacon and Scrambled Egg

Breakfast Burrito - 8

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

The Healthy - 8

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

CREATE YOUR OWN

TWO ENTREE BREAKFAST BUFFET - 30

Breakfast Buffet includes Fresh Cut Fruit, Muffins, Breakfast Breads and Fruit-Filled Danish, Orange Juice or Apple Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas
Minimum of 25 guests.

ENTREES

Select Two

Scrambled Eggs

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 Scramble

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

Brioche French Toast

(Warm Maple Syrup and Toasted Almonds)

Deep Dish Blueberry Buttermilk Pancakes

(Warm Maple Syrup)

Biscuits & Gravy

Buttermilk Pancakes

(Warm Maple Syrup)

S'mores French Toast

(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 Browns

Roasted Red Bliss Potatoes with Bell Peppers, Caramelized Onion and Bacon

BUFFET ENHANCEMENTS

CHEF PREPARED OMELET STATION - 15

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

Maximum 200 Guests

Based on 1Hr Service

Attendant Fee \$100.00 Per Chef/Per Hr
(Minimum of 1 Attendant Required Per 50 Guests)

A LA CARTE BREAKFAST ITEMS

Deep Dish Blueberry Buttermilk Pancakes	5 per guest
Buttermilk Biscuit and Sausage Gravy	5 per guest
Oatmeal; Raisin and Brown Sugar	4 per guest
Cut Fresh Fruit	5 per guest
Cottage Cheese and Fruit	6 per guest
Smoked Salmon Display	8 per guest
Individual Fruit-Flavored Yogurt	3 each
Cold Cereal and Granola served with Milk	3 each
Hard Boiled Eggs	16.00 per dz
Brioche French Toast Casserole (Warm Maple Syrup)	5 per guest
S'mores French Toast	7 per Guest
Cinnamon Rolls	42 per dz
Assorted Donuts	42 per dz
Assorted Muffins	42 per dz
Croissants	42 per dz
Assorted Danish	42 per dz
Bagel and Cream Cheese	42 per dz
Assorted Gluten Free Breakfast Pastries	40 per dz package
Mason Jar Parfait (Vanilla Yogurt, Berry Compote, House- Made Granola, Raisins, Almonds and Honey)	7 per guest
Bacon	5 per guest
Scrambled Eggs	5 per guest
Sausage Patties	5 per guest

BRUNCH MENU - 44

Minimum of 50 guests. Based on 1 Hour Serve Time.

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 Roasted Red Bliss Potatoes with Bell Peppers, Caramelized Onion and Bacon

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

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

Assorted Mini Desserts

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

PLATED BREAKFAST

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

PLATED BREAKFAST MENU

All American - 23

Scrambled Eggs, Breakfast Potatoes, Smoked Bacon and
Breakfast Pastries

Egg White Scramble - 23

Garlic Roasted Vegetables, Turkey Sausage,
Quinoa Hash Browns and Breakfast Pastries

Pancakes - 23

Butter, Syrup and Sausage

Brioche French Toast - 23

Sugared Berries, Butter, Syrup and Sausage

UPGRADE ANY PLATED BREAKFAST ENTREE TO TWO COURSES WITH THE FOLLOWING 1ST COURSE OPTIONS - 7

Preset on Table - Choice of 1

Mason Jar Parfait

Greek Yogurt, Berry Compote, House-Made Granola,
Raisins, Almonds and Honey

Sugared Berries and Whipped Mascarpone Cheese

Honey Drizzled Fresh Cut Fruit and Berries



BREAKS



BREAKS

Priced per Guest

SPECIALTY THEME BREAKS

All Breaks are Designed for 30-minutes

Minimum of 25 Guests

Any Break Listed Can Be Extended in 30 Minute Time

Periods for an additional 5 Per person

SWEET & SALTY SNACKS - 14 OR 19

Kettle Chips, Pretzel Twists, Chex-Mix, Peanut M&Ms, Plain M&Ms, Assorted Soda and Bottled Water

MILK & COOKIES - 12 OR 17

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

HEALTH AND HAPPINESS - 14 OR 19

Baked Pita Chips with Sun-Dried Tomato Hummus, Garlic Lemon Hummus, Celery, Carrot Sticks, Infused Water (Choice of Lemon Basil, Cucumber Mint, Strawberry Orange, or Mixed Berry), Coffee and Hot Tea

HIT THE TRAIL - 20 OR 24

Build-Your-Own Trail Mix: Sesame Sticks, Almonds, Peanuts, Chocolate-Covered Pretzels, Granola Clusters, Dried Cranberries, Raisins, and M&M's, Infused Water (Choice of Lemon Basil, Cucumber Mint, Strawberry Orange, or Mixed Berry), Coffee and Hot Tea

MOVIE THEATER SNACK ATTACK - 18 OR 23

Assorted Popcorn(Buttery & Salty, Chocolate Drizzled - White & Dark and Cheesy), Assorted Miniature Chocolate Bars, Assorted Candies, Assorted Soda and Bottled Water

UPGRADE ANY BREAK WITH A GOURMET

COFFEE STATION - 5

Coffee, Hot Chocolate, Hot Tea and Cold Brew, Syrups, Whipped Cream, Chocolate Shavings and Assorted Biscotti

A LA CARTE SNACKS

SWEET SNACKS

Warm Cookies - Chocolate Chip, Oatmeal Raisin, Sugar or Peanut Butter - 28 per Dozen

Sea Salt and Caramel Chocolate Brownies - 30 per Dozen

Assorted Miniature Pastries and Tarts - 40 per Dozen

Ice Cream Novelties - 36 per Dozen

Gluten Friendly Assorted Jelly Bean - 21 per Pound

Rice Crispy Bar - 29 per Dozen

Candy Bars - 4 Each

Whole Fruit - 3 per Piece

Granola Bars - 2 per Bar

Cliff Bars - 5 Each

SALTY SNACKS

One Pound - Serves Approximately 10 Guests

Pretzels - 12 per Pound

Popcorn (Butter, White and Dark Chocolate Drizzled or Cheese) - 12 per Pound

Warm Jumbo Soft Pretzels with Cheese Sauce - 7 each

Chex Mix - 12 per Pound

Mixed Nuts - 40 per Pound

DIPS

One Quart - Serves Approximately 10 guests

Chilled

Bacon Ranch Dip with Potato Chips - 24 per Quart

French Onion Dip with Potato Chips- 24 per Quart

Salsa Fresca with Corn Tortilla Chips- 24 per Quart

Hot

Crab and Spinach Dip with Pita Wedges - 28 per Quart

Spinach and Artichoke Dip with Pita Wedges- 26 per Quart

Queso Cheese Dip with Corn Tortilla Chips- 26 per Quart

Queso Cheese & Chili Dip with Corn Tortilla Chips-

110 per Gallon

A LA CARTE & BEVERAGES

Freshly Brewed Coffee: Regular or Decaf	65 per Gallon
Gourmet Fresh Brewed Coffee: Regular or Decaf with Assorted Syrups, Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Biscotti	75 per Gallon
Hot Chocolate	65 per Gallon
Lemonade	50 per Gallon
Assorted Hot Teas	65 per Gallon
Fruit Infused Water (Choice of Cucumber Mint, Strawberry Orange, Mixed Berry and Lemon Basil)	35 per Gallon
Iced Tea	50 per Gallon
White or Chocolate Milk	40 per Gallon
Fruit Juices (Orange, Cranberry or Apple)	45 per Gallon
Assorted Soda	3.75 (per 12 oz. can)
Red Bull or Sugar Free Red Bull	5 (per 8.4 oz. can)
Bottled Water	4 per bottle
Bottled Tea (Sweetened or Unsweetened)	4 per bottle
Gatorade	4 per bottle



LUNCH

LUNCH

All Pated Luncheons include Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas and Iced Tea. Price per guest

Bone-In Chicken Kalahari - 29

Sautéed Chicken Breast, Garlic Smashed Potato, Green Beans, Roasted Tomato, Wilted Spinach, Parmesan & Artichoke Cream Sauce

Bone-In Thyme Roasted Chicken Breast - 29

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

Grilled Flank Steak - 32

Kalahari Scalloped Potatoes, Baby Spinach, Roasted Tomato and Bordelaise Sauce

Country Style Braised Beef - 32

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

New York Pork Chop - 29

Garlic Herb and Apple Brined Pork Chop, Bourbon Glace, Butter Whipped Potatoes, Braised Red Cabbage and Charred Carrots

Citrus Roasted Salmon - 32

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

Chick Pea & Mushroom Chorizo Enchiladas - 29

(Vegetarian)

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

Roasted Tomato Lasagna - 29 (Vegetarian)

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

Three Cheese Ravioli 29 (Vegetarian)

Creamed Spinach, Artichoke and Bell Peppers

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

SALADS

Field Greens - Garden Vegetables, Radish, Croutons and Ranch Dressing

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

Caesar - Herb Croutons, Shaved Parmesan Cheese, Caesar Dressing

Bib Lettuce Salad - Candied Bacon, Smoked Cheddar, Roasted Tomato and Ranch Dressing

SOUPS

Great Lakes Beer Cheese & Smoked Ham | Roasted Red Pepper Bisque with Basil Pesto Crostini - Vegetarian | Roasted Corn Chowder | Chicken Noodle

DESSERT SELECTIONS

New York Cheesecake - 6

Graham Crust, Cherry Compote

Carrot Cake - 6

Cream Cheese Icing, Vanilla Bean Sauce

Pecan Pie - 6

Caramelized Custard, Caramel Cream

Buckeye Bar - 7

Peanut Butter Mousse with Chocolate Crunch

Chef's Specialty Seasonal Shortbread - 7

Family Style Assortment - 10

Assortment of Sea Salt Chocolate Chip Cookies, Brownies, Blondies and Mini Cupcakes

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 - 32 Choose any other buffet - 37
Minimum of 25 Guests - price per guest. Buffets include Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Tea

TWO ENTRÉE MONDAY

Red Pepper Bisque with Basil Pesto Crostini
Garden Green Salad with Ranch and Italian.
Green Beans, Carrots, and Onions
Rosemary New Potatoes
Roasted Pork Loin, Spiced Apple Demi Glace
Herb Roasted Chicken, Natural Jus
Rolls and Butter

Dessert

Apple Crumb Cake

Buffet Enhancers

Add one - 5 Add two - 8

Pan Roasted Salmon with Lemon, White Wine and Caper Beurre Blanc
Grilled Flank Steak Marinated in Garlic and Herbs, Grilled and Sliced with Smothered Wild Mushrooms and Onions in Red Wine Sauce
Roasted Tilapia with Garlic and Herb Butter, Fresh Lemon, Sea Salt, and Buttered Toasted Panko Breadcrumbs

FAJITA FIESTA TUESDAY

Corn Tortilla Soup
Black Bean Salad, Lettuce, Mango, Jicama, Cilantro and Lime Vinaigrette
Charred Vegetables-Squash, Onions, Peppers,
Fire Roasted Tomato Spanish Rice
Flour Tortillas, Jalapeños, Salsa Verde, Shredded Jack Cheese, Guacamole, Sour Cream and Tortilla Chips

Choose 2 of the following Proteins:

Braised Chipotle Chicken
Slow Roasted Shredded Beef Barbacoa with Pickled Onions
Roast Pork Carnitas

Dessert

Tres Leches

Buffet Enhancers

Add one - 5 Add two - 8

Chili Lime Shrimp
Grilled Portobello & Poblano Peppers
House-made Chili and Toppings

WEDNESDAY BBQ

Mixed Greens - Ranch and Italian Dressing
Southern Style Potato Salad
Green Bean Casserole
Brown Sugar Baked Beans
BBQ Roasted Chicken Breast and Thighs (Boneless)
Low and Slow Pulled Pork
BBQ Sauces- Classic BBQ Sauce and Carolina Mustard Style Sauce
Cheddar Cornbread Muffin

Dessert

Seasonal Fruit Crisp- Add Ice Cream - 4

Buffet Enhancers

Add one - 5 Add two - 8

Beer Brats
Veggie Burger
Grilled Burgers
Buffalo Cauliflower, Bleu Cheese, Celery

OHIO COOKOUT THURSDAY

Garden Salad - Carrots, Radishes, Chives, Ranch and Italian Dressing
Pasta Salad
Coleslaw
Grilled Burgers and Brats
Macaroni and Cheese
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 - 5 Add two - 8

Garden Burgers
Grilled BBQ Chicken
BBQ Pulled Pork

ITALIAN FRIDAY

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

Pasta Bar

Cheese Ravioli and Penne Pasta

Tomato Pomodoro

House-Made Meatballs

Carbonara - Pancetta, Peas

Broccolini

Garlic Bread Sticks

Dessert

Tiramisu

Buffet Enhancers

Add one - 5 Add two - 8

Grilled Chicken

Sautéed Shrimp

Italian Sausage and Peppers

A BUFFET FULL OF COMFORT SATURDAY

Chopped Salad, Romaine and Iceberg, Chopped Tomato,
Cucumber, Carrot, Red Onion, Bacon

Roast Asparagus with Oil Cured Tomatoes Herb and Garlic
Butter Fingerling Roast Potatoes

Slow Roast Beef Brisket, Caramelized Onion, Potatoes and
Carrots with Brown Tomato Gravy

Braised Kielbasa and Kraut with Caraway, Mustard Seed
and Apples

Honey Butter Buttermilk Biscuits

Dessert

Warm Cherry Bread Pudding with Bourbon Vanilla Sauce

PIZZA AND PASTA BUFFET—SUNDAY

Mixed Green Salad with black olives, red onions,
pepperoncini, croutons, parmesan and herb vinaigrette

Garlic breadsticks

Pepperoni pizza

Cheese pizza

Penne pasta

Marinara sauce

Warm brownie bake with caramel sauce

Buffet Enhancers

Add one - 5 Add two - 8

Ravioli

Grilled chicken meatballs

Roasted Vegetable medley

SMALL MEETING ANY DAY BUFFETS (25 OR LESS GUESTS)

SMALL MEETING SOUP AND SALAD BUFFET - 25

Romaine and Mesclun Greens, Baby Spinach, Ranch, Blue Cheese, Herb Vinaigrette, Cucumber, Tomato, Red Onion, Carrot, Croutons, Parmesan and Cheddar Cheeses, Hard Boiled Egg, Chickpeas, Chili, Chicken Noodle Soup, Cream of Mushroom Soup

SMALL MEETING SOUP AND PREMADE SANDWICH BUFFET - 27

Smoked Turkey Sandwich, Roast Beef Sandwich, Caprese Sandwich, Chicken Noodle Soup, Kettle Chips, Garden Salad with Ranch and Italian, Cookies

BOXED LUNCH OPTIONS - 29

+\$2 per split per Boxed Lunch

Smoked Turkey Sandwich

Smoked Turkey Breast, Applewood Bacon, Sliced Mozzarella, Tomato, Pickle, Pretzel Roll

Caprese Sandwich

Balsamic Roast Portobello Mushroom, Tomatoes, Mozzarella, Garlic Basil Pesto, Ciabatta Bread

Roast Beef Sandwich

Shaved Medium Rare Roast Beef, French Onion Horseradish Spread, Bib Lettuce, Tomato, Muenster Cheese, Brioche Roll

Chopped Salad

Field Greens and Romaine Mix, Roma Tomato, Cucumber, Shredded Carrot, Red Onion, Bell Peppers and Creamy Italian Vinaigrette, with a Dinner Roll

Italian Wrap

Thin Sliced ham, Capicola and Salami with Provolone Cheese, Romaine, Tomato, Onion, Banana Peppers, Italian Dressing

Chicken Caesar Wrap

Romaine Lettuce, Grilled Garlic and Herb Chicken Breast, Diced Tomato, Caesar Dressing, Parmesan Cheese

GOURMET BOXED LUNCHES

Tuscan Lemon Pesto Grilled Chicken

Ciabatta Roll, Provolone, Basil Lemon Pesto, Green Leaf Lettuce, Tomato +3

Sliced Beef Shoulder Tenderloin

Herb Rubbed, Char Grilled, A1 and Green Onion Mayo, Roasted Tomato, Leafy Greens, Wisconsin Cheddar +6

Grilled Vegetable Wrap

Herb Cream Cheese, Grilled Asparagus, Portobello Mushrooms, Tomato, Red Pepper, Red Onion +2

A white plate with several appetizers. In the foreground, there are three items: a round bread topped with lobster, avocado, and cheese; a stack of blinis topped with salmon roe and a dill sprig; and a small tartlet with caviar, salmon, and a dill sprig. In the background, there are more similar items, including another lobster appetizer and a salmon roe appetizer. The background is softly blurred with bokeh lights.

RECEPTION

RECEPTION

COLD HORS D'OEUVRES

Deviled Eggs- Bacon & Chives	4
Chicken Caesar Crostini	3
Sourdough Tomato Bruschetta	3
Antipasto Stack (Salami, Mozzarella, Olive, Tomato and Balsamic Glaze)	4
Prosciutto and Melon Spoon	5
Smoked Salmon on a Bagel Chip	5
Bloody Mary Shrimp Shooters	7
Brie Cheese, Strawberries and Walnuts on Toasted Bread	4
Prosciutto and Fresh Mozzarella Skewers	5
Salmon Tartare Chilled Spoon	5
Chilled Seared Scallop, Pomegranate Slaw, Dried Tomato Pesto	6
Grilled Ahi Tuna, Wonton, Seaweed Salad, Wasabi Cream	5
Grilled Beef Tenderloin Croustade, Honey Vinaigrette, Parmesan, Roast Mushroom, Chive	5
Poached Shrimp Cocktail	5
Chicken Curry Salad on Naan Crisp	4
Pan Seared Duck Breast, Sweet Potato Pancake, Asian Slaw	5
Shrimp, Chili Lime and Avocado Mini Tostada	5
Crudite Shooters, Market Fresh Vegetables, Breadstick, Ranch Dip	5

HOT HORS D'OEUVRES

Ginger Vegetable Egg Roll with Spicy Orange Garlic Sauce	5
Sauerkraut Balls	5
BBQ Roasted Meatballs	5
Buffalo Boneless Chicken Wings	4
Artichoke Florentine Stuffed Mushroom	5
Chicken and Cheese Quesadilla	4
Spinach and Feta Cheese Wrapped in Phyllo Dough	4
Chicken and Waffle Skewer with Bourbon Glaze	5
Local Brats in a Blanket	5
Tempura Chicken with Sweet and Sour Sauce	6
Braised Beef Skewer with Cabernet Sauce	6
Hamburger Sliders	4
Pulled Pork Sliders	4
BBQ Bone-In Chicken Wings	5
Buffalo Bone-In Chicken Wings	5
Sea Scallop Wrapped in Bacon	7
Hibachi Strip Steak Skewer with Teriyaki Sauce	6
Thai Chicken Satay with Peanut Sauce	6
Ancho Chili Lamb Chop, Jalapeno Citrus Salsa	6
Country Fried Bacon Skewer, Alabama White Sauce	5
Beef Empanada	4
Waffle Battered Chicken Skewers, Spicy Honey Glaze, Maple Mustard Dip	6
Buffalo Chicken Meatballs, Hot Sauce, Blue Cheese Crumbles	3
BBQ Pork Belly Stuffed Mini Cornbread Muffins, Jalapeno, Cheddar	5
Tuscan Chicken and Fontina Arancini	6
Mini Gyro, Beef and Lamb, Tomato, Onion, Tzatziki	6
Chicken Pinchos, Citrus Mojo	6
Coconut Shrimp, Yuzu Marmalade	6
Shrimp and Grits Tartlet, BBQ Drizzle	6
Warm Medjool Date Stuffed with Honey Ricotta, Sea Salt	6
HoneyCrisp Apple Wrapped in Prosciutto	6
Rosemary Chicken Brochettes	6

RECEPTION DISPLAYS

Antipasti Display

Imported Salami, Cured Meats and Sausages, Artisanal Cheeses, Pickled Vegetables, Toasted and Grilled Breads, Crackers, Basil Pesto and Sundried Tomato Pesto
Small 150 (Serves 25 guests) Large 300 (Serves 50 guests)

Farmers Market Fresh Vegetable Display

Chef's Selection of Seasonal Roasted, Grilled and Raw Vegetables, Buttermilk Ranch Dip and Roasted Garlic Hummus
Small 100 (serves 25 guests) Large 200 (Serves 50 guests)

Fresh Fruit Display

Seasonal Fresh Fruit, Berries and Grapes with Honey Vanilla Yogurt
Small 125 (Serves 25 guests) Large 250 (Serves 50 guests)

Jumbo Shrimp Cocktail - 225

Beer and Old Bay Poached Jumbo Shrimp with Pale Ale Cocktail Sauce (Price based on 50 pieces)

Breads and Spreads Display - 16 per person

Warm Crab and Artichoke Dip, Warm Cheddar Ale Dip, Chilled Spinach Dip, Roasted Garlic Hummus, Ranch and Blue Cheese Dressings, Toasted Breads, Soft Pretzel Bites, Tortilla Chips

RECEPTION SPECIALTY STATIONS

Reception Pricing is Based on a One Hour Service Time and Per Guest. Minimum Order is Three Specialty Stations (Not Including Dessert Stations) or in conjunction with a heavy hors d'oeuvres reception (15 or more pieces per person)" Minimum of 35 guests

Mashed Potato Bar - 16

(Select 2)

Classic Butter and Sea Salt Mashed Potatoes
Mashed sweet potatoes with cinnamon and brown sugar
Yukon gold smashed potatoes, smoked bacon, Wisconsin cheddar
Mashed red potatoes, chive, sour cream, butter
Sweet potato mashed with sage and brown butter
Boursin mashed Yukon gold
Garlic whipped potatoes

Self-serve toppings

Green onion, diced tomato, parmesan cheese, bacon, cheddar, garlic herb butter

Add garlic Shrimp \$7

Add grilled chicken \$6

Add roasted corn and grilled ham \$6

Add hand shredded braised beef short rib, red wine reduction \$8

*Not Chef Attended

Pasta Action Station - 18

Selection of 2 of the following – All Served with Garlic Breadsticks and Shredded Parmesan Cheese

Gnocchi with Broccoli Rabe, Roasted Red Pepper Ragu and Sliced Italian Sausage

Rigatoni Bolognese with Hearty Tomato Meat sauce and Fresh Ricotta

Shrimp Fra Diavolo with Spicy Garlic Shrimp, Citrus Chili Herb Butter, Blistered Red and Yellow Grape Tomato and Cavatappi Pasta

Orecchiette Florentine with Vegetable jus, Wild Mushrooms, Goat cheese, and Spinach Roasted Tomato

Grilled Chicken and Bacon Alfredo with Roasted Tomato, Parmesan, Garlic, Fresh Cream and Penne Pasta

Cheese Ravioli with Short Rib Demi-Glace, Roasted Brussel Sprouts, and Garlic Her Butter

Tortellini Marinara with Roasted Onion, Broccoli Rabe and Marinara

*Required Chef Attended Service Charge - 150 per Attendant; Minimum 1 per 100 Guests

Street Tacos and Nacho Station - 18

(Based on 2 Tacos per Person)

Pork Carnitas, Mini Corn Tortillas, Along with Nacho Chips, Pico De Gallo, Cilantro, Lime Wedges, Sour Cream, White Queso Sauce, Salsa Verde, Black Beans and Green Onions
Add Chipotle Braised Chicken - 5

Add Beef Barbacoa - 6

Add Chipotle Lime Shrimp - 8

*Required Chef Attended Service Charge - 150 per Attendant; Minimum 1 per 100 Guests

Risotto Station - 20

(Select 2)

Jambalaya Risotto WITH Smoked Sausage, Pulled Pork, Bell Peppers, AND Red Beans

Saffron and Garlic Shrimp WITH Tomato, Pancetta, Green Onion, Basil, AND Pecorino

Chicken Pot Pie Risotto, WITH Grilled Chicken, Peas, Corn, Carrots, Rosemary AND Thyme

Fire Roasted Vegetable Risotto, WITH Cured Tomato, AND Black Pepper Ricotta Cheese

*Required Chef Attended Service Charge - 150 per Attendant; Minimum 1 per 100 Guests

RECEPTION SPECIALTY STATIONS (CONTINUED)

Lettuce Wrap - 19 Attendant Required

Choice of 2: Beef, Chicken, Shrimp, Pork, Tofu

Cucumber Slaw, Napa Cabbage, Green Onion, Pickled Ginger and Carrots, Peanut Sauce, Sriracha, Soy Sauce

*Required Chef Attendant Service Charge - 150 Per Attendant; Minimum 1 Per 100 Guests

Build Your Own Slider Station - 18

(Based on 2 Sliders per Person)

Slider Selections - Choice of 2

Mini Beef Cheeseburgers with 1000 Island, Sautéed Onion, and Pickle Chip

Pulled Pork BBQ with Bourbon Brown Sugar Sauce, Chopped Cole Slaw

Blux Nashville Slider with Pickle, and Green Onion Aioli
Pastrami Portobello with Roasted Red Peppers, Broccoli Rabe, and Provolone

Sortino's Meatball Slider with Arugula, Fresh Mozzarella, Rolls

All with Kettle Chips

*Not Chef Attended

Build Your Own Bruschetta Station - 20

Tomato Basil, Watermelon Feta, Roasted Corn with Red Pepper, White Bean and Wild Mushroom Bruschettas with Crostini Crackers, Balsamic Glaze, Olive Oil, Maldon Sea Salt, Fresh Cracked Black Pepper, Parmesan Ribbons, and Basil Pesto

*Not Chef Attended

Stir Fry Action Station - 20 Attendant Required

Stir Fried Rice and Lo Mein with Vegetables, Mini Egg Rolls, Fortune Cookies and Chopsticks

Choose Two from the Following Options:

Shaved Beef or Chicken Teriyaki, Stir Fried with Broccoli and Water Chestnuts

General Tso Chicken, Spicy Sauce

Sesame Honey Chicken, Asian Vegetables, Sesame Sauce

Mongolian Beef

Sweet and Sour Chicken

Add Shrimp - 5

*Required Chef Attendant Service Charge - 150 Per Attendant; Minimum 1 Per 100 Guests

Mac & Cheese - 19

(Select 2)

Classic Mac and Cheese

Wisconsin White Cheddar Mac with Applewood Smoked Bacon

Broccoli and Havarti Mac

Cajun Mac with Blackening Seasoning

Crabby Mac, and Old Bay

Wild Mushroom Mac

Buffalo Mac and Hot Sauce

Self-Serve Toppings

Green Onion, Diced Tomato, Parmesan Cheese, and Bacon

Add Garlic Shrimp - 7

Add Buffalo Chicken - 5

Add Pulled Pork - 6

*Not Chef Attended

Beer Can Chicken Carving Station - 17

Red Onion, Paco's Pickles, Slider Rolls, Whiskey Brown Sugar BBQ Mop

*Required Chef Attendant Service Charge - 150 Per Attendant; Minimum 1 Per 100 Guests

RECEPTION SMALL PLATE STATIONS

Service for 1.5 Hours/Require 3 Station Minimum Per Event/

*Required Chef Attendant Service Charge - 150 Per Attendant

Shrimp Tostada - 12

Grapefruit, Arugula, Refried Black Beans, Cotija Cheese, Avocado

Gnocchi - 9

Brown Butter, Sage, Whipped Honey Ricotta, Pepita

Buttermilk Chicken Tenderloins - 11

Country Ham Mac and Cheese, Slow Cooked Greens, Ancho BBQ Glaze

Sautéed Pierogi and Kielbasa - 12

Sautéed Onions, Sour Cream, Herbs

Ramen Noodle Bowls - 11

Roasted Pork, Soft Boiled Egg, Traditional Garnish

Buffalo Shrimp - 15

House Recipe Buffalo Sauce Blue Cheese Grits

Vegan Mushroom Bouillabaisse - 11

Mushroom Brodo Grilled Squash, Shaved Fennel, Jewel Box Tomato, Artichoke, Shiitake Mushroom, Porcini Mushroom Powder

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 - 12

Eclairs, Fruit Tartelettes, Flourless Pistachio Tart,
Caramel Apple Verrine, Chocolate Raspberry Cake

Grandma's Pie & Cobbler Table - 12

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

S'mores Bar - 10

(45 Minute Serve Time)
Create and Roast Your Own Marshmallows, Hershey's
Chocolate, Graham Cracker, Chocolate Chip Cookie

Chocolate Fountain - 12

(100 Person Minimum)
Strawberries, Marshmallow, Brownies, Donut Hole,
Rice Krispie® Treats and Pretzel Sticks with
Milk Chocolate

Flambé Desserts Action Station - 11

(2 Attendants Required Per 100 Required)
Cherries Jubilee, Chocolate Sauce With
Vanilla Ice Cream
Maximum 200 Guests

Chef's Favorite Goodies Station - 14

Assortment of Fresh Fruit Tarts, Macaroons, Mini
Cheesecake Bites, Tiramisu Cups and Mousse



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 (See Multi Entree Fee For Split Entree Choices)

Salads or Soups

Choice of 1

Salads

Field Greens and Romaine with Garden Vegetables, Radishes, Citrus Herb Vinaigrette or Ranch

Caesar Salad with Herbed Croutons and Caesar Dressing

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

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

Baby Spinach with Bacon, Walnuts, Aged Wisconsin Cheddar, and Bacon Vinaigrette

Soups

Great Lakes Beer Cheese and Smoked Ham

Tomato Florentine - **(Vegetarian)**

Lobster Bisque with Sherry "En Croute" Add 4

Mushroom and Truffle Bisque "En Croute" Add 4
(Vegetarian)

Minestrone **(Vegetarian)**

Italian Wedding Soup

Roasted Red Pepper Bisque

DINNER ENTRÉES

Choice of 1

Pan Seared Bone-In Chicken Breast - 37

Wilted Spinach, Crisp Prosciutto Ham, Charred Baby Carrots, Rosemary Roasted Fingerling Potatoes

Stuffed Herb Bone-In Chicken Breast - 37

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

Boneless Chicken Kalahari - 37

Sautéed Chicken Breast, Garlic Smashed Potato, Green Beans, Roasted Tomato, Wilted Spinach, Parmesan & Artichoke Cream Sauce

Roasted Pork Chop - 39

Thyme Roasted Potatoes and Caramelized Onion Hash, Herbed Green Beans, Roasted Apple and Mustard Seed Chutney

Parmesan Crusted Walleye - 40

Green Beans, Blistered Tomato, Wild Rice Pilaf, Lemon Butter Herb Sauce

Pan Seared Salmon - 37

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

Chianti Braised Beef Short Ribs - 50

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

Beef Tenderloin - 55

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

Grilled 10oz NY Strip - 50

Cheesy Potato Gratin, Roasted Asparagus and Carrots, Red Wine Demi Glace

Vegetarian Options

Stuffed Peppers - 37

Filled with Vegetable Rice, Braised in Tomato, Pickled Fennel, Broccolini

Pinto Bean Tostada - 37

Chili Braised Pinto Beans, Diced Tomato, Green Onion, Jalapeno, Pickled Red Onion and Vegan Queso, Avocado Lime Crema and Pico De Gallo on the side

Vegetarian Jambalaya - 37

With Red Beans and Vegetables

Build Your Own Duo Entrée - 65

Choose 2 Entrees

Heritage Pork Loin
Garlic Pepper Rubbed Beef Tenderloin
Herb Crushed NY Strip Steak
Pan Seared Salmon
Roast Sea Bass
Jumbo Lump Crab Cake
Garlic and Herb Lamb Chips
Pan Seared Rosemary Chicken
Dried Tomato and Boursin Cheese Stuffed Chicken Breast

Choose 1 Vegetable

Mixed Vegetables
Garlic Green Beans
Grilled Asparagus with Blistered Tomatoes
Honey Glazed Bacon Brussel Sprouts
Chef's Selection of Seasonal Farm Fresh Vegetables
Charred Baby Carrots with Garlic and Herb Butter

Choose 1 Starch

Whipped Russet Potatoes
Roasted Creamer Potatoes
Herb and Garlic Couscous
Boursin Whipped Potatoes
Basmati Rice Pilaf
Cheesy Gratin Potatoes

PLATED DESSERTS

Choice of 1

Buckeye Bar

Peanut Butter Crunch Layer with Peanut Butter Mousse, Dark Chocolate Mousse and Ganache, Mix Berries Sauce

White Chocolate Cheesecake

Mixed Berries and Vanilla Bean Cream

Old Fashioned Chocolate Mousse Cake

Buttermilk Chocolate Cake, Chocolate Mousse and Salted Caramel Sauce

Limoncello Cheesecake

Fresh Vanilla Cream and Shortbread

Mini Dessert Assortment

Pecan Tart, Cheesecake Bite, Petite Chocolate Mousse and Caramel Flan

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 and Dessert
Choice of 2 Entrées and your Choice of Starch 49
Choice of 3 Entrées and your Choice of 2 Starch 55

Poultry Entree

Chicken Kalahari, Pan Seared Chicken Breast, Parmesan Artichoke Cream Sauce
Grilled Chicken, Oregano, Garlic, Fontina Cheese and Crispy Prosciutto
Filipino Chicken Adobo, Sticky Soy and Brown Sugar Glaze with a Hint of Peppercorn
Chicken Marsala, Wild Mushrooms, Chicken Demi Glace, Marsala Wine, Finished with Garlic Herb Butter
Honey and Herb Brined Roast Turkey Breast, Sage Onion and Thyme Glace
Slow Simmered Creole Chicken, Tomatoes, Onions, Peppers, Celery
Ancho Rubbed Chicken, Chimichurri, Fire Roast Tomatoes, Pickled Red Onion and Serrano Chile's

Seafood Entree

Pan Seared Salmon, Herb Butter Sauce, Balsamic Drizzle, Charred Baby Sweet Peppers
Herb and Pretzel Dusted Haddock, Basil, Oregano, Dill Mustard Nage, Grilled Green Onion, Caramelized Lemon
Chef's Seasonal Catch – We work with our Fresh Fish Supplier to find you the freshest and most sustainable catch. All fresh fish will be prepared in a way that best suits the fish
Shrimp Scampi, Garlic, Herbs, Butter (\$9 upcharge per person)

Beef Entree

Pot Roast Jardinière
Country Style Braised Boneless Beef Rib with Cabernet Sauce
Grilled Flank Steak with Whiskey Braised Smothered Onions and Mushrooms
Sliced Beef Tenderloin, Shallot and Fig Demi Glace, Pan Vegetables (\$12 upcharge per person)
Cuban Ropa Vieja, Beef Brisket, Tomato, Onions and Peppers, Cumin and Cilantro, Olives

Pork Entree

Herb and Brown Sugar Brined Pork Loin, Roast Apples, Thyme, Pan Jus
Braised Pork Osso Buco, Tomato, Onion, Rosemary White Wine, Braised Liquid
Slow Roast Pork Loin, Yukon Gold Potato Cream Sauce, Roasted Corn, Fried Garlic Chips, Parmesan

Vegetarian Entree

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

Selection of Vegetables

(Choice of 1)
Mixed Vegetables
Garlic Green Beans
Grilled Asparagus with Blistered Tomatoes
Honey Glazed Bacon Brussel Sprouts
Chef's Selection of Seasonal Farm Fresh Vegetables
Charred Baby Carrots with Garlic and Herb Butter

Selection of Starches

Whipped Russet Potatoes
Roasted Creamer Potatoes
Herb and Garlic Couscous
Boursin Whipped Potatoes
Basmati Rice Pilaf
Cheesy Gratin Potatoes

Buffet Dessert

Apple Streusel Cheesecake
GF Chocolate Mousse Cup
Seasonal Fruit Tart

DINNER BUFFETS (CONTINUED)

Kalahari Pig Roast - 55

(1 Hour Service)

Available Poolside. 75 guest minimum- 250 maximum if poolside. Seasonal and if weather permits - 24 hour weather call. Outside set -up fee 5 per person

Icebox Cole Slaw with Cabbage, Sweet Dressing, Carrots and Chopped Green Onion

Garden Salad, Ranch and Italian Dressing

Cucumber and Tomato Salad

Chef Carved Rotisserie Smoked Whole with Whiskey Brown Sugar BBQ

African Spiced BBQ Sauce, Alabama White Sauce and Maple Mustard BBQ Sauce

BBQ Chicken Breast, Whiskey Brown Sugar Mop

Macaroni and Cheese

Brown Sugar Baked Beans

Grilled Corn on the Cob

Corn Bread Muffins and Sweet Butter

Dessert

Warm Seasonal Fruit Cobbler

Grilled Pound Cake with Strawberries and Whipped Cream

Buffet Enhancements

1 Selection - 5 | 2 Selections - 8

Hot Jerk Chicken

Smoked Jalapeno Cheddar Sausage Links with Rolls and Mustard

BBQ Beef Brisket, BBQ Jus, Sweet Onions

Smoked BBQ Ribs – Brined, Rubbed, Smoked, Sauced, Grilled

Add Ohio Clam Bake - 12 (In Addition to Enhancement Charge) With Littleneck Clams, Shrimp, Corn on the Cob, Yukon Gold Potatoes

Add Street Corn Station - 8 (In Addition to Enhancement Charge)

CHILDREN'S PLATED ENTREES

Based on Children 3-12 years of age

(Choice of 1 Entree)

Chicken Tenders - 20

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

Mini Corn Dogs - 20

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

Cheeseburger - 20

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

CARVING STATIONS

Prices Do Not Include Chef Attended Service Charge - 100
Per Attendant/Per Hr; Minimum 1 Per 100 Guests

Sliced Top Round of Beef -Price Based on Market Value

Rolls, Shaved Onion, Horseradish, Dijonnaise

Roasted Beef Tenderloin - Price Based on Market Value

Approximately 20 servings

Served with Sautéed Mushrooms, Béarnaise Sauce and Rolls

Maple Glazed Bone - In Steamship Ham - 275

Approximately 25 Servings

Served with Rolls and Dijon Mustard

Slow Roasted Prime Rib of Beef - Price Based on Market Value

Approximately 25 servings

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

Sage Roasted Turkey Breast - 150

Approximately 25 servings

Served with Cranberry Mayonnaise and Rolls

Lemon Oregano Salmon - 275

Approximately 20 servings

Served with Italian Salsa Verde

That's How It All Started!

Pizza A La Carte

By the 20" Pizza

Cheese Pizza 29

Pepperoni Pizza 33.50

Sausage Pizza 33.50

Barbeque Chicken Pizza 42

Pub Pizza 42

Garden Pizza 42



BEVERAGE

BEVERAGE

Unlimited Host- Sponsored Bar

Price per Guest

50 person minimum

1 Hour

Level 1: Beer, Wine & Soda 18

Level 2: Beer, Wine, Soda & Tier 1 Liquor 26

Level 3: Beer, Wine, Soda & Tier 2 Liquor 30

2 Hours

Level 1: Beer, Wine & Soda 24

Level 2: Beer, Wine, Soda & Tier 1 Liquor 32

Level 3: Beer, Wine, Soda & Tier 2 Liquor 36

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

Consumption or Individual Pay

Tier 1: 8 - 12

Tier 2: 10 -14

Tier 3: 10 - 18

Cash bars have a minimum revenue requirement of 500

Host bars have a minimum revenue requirement of 550

Domestic Beer 7

Craft and Imported Beer 8

House Wine 8-12

White Claw 8

Non-Alcoholic Beer 7 (Athletic Brewing "Run Wild" IPA or

Athletic Brewing "Upside Down" Golden Ale)

Soft Drinks 3.75

Bottled Water 4

Juice 3.75

Half Barrel of Beer

Domestic 500 and up

Import 600 and up

Craft 600 and up

Bar Drop Service

Ask your catering manager about our preset beer and wine service

SPIRITS

Tier 1

Vodka-New Amsterdam

Rum-Castillo White

Gin-Gordons

Tequila-Sauza

Whiskey-Evan Williams

Amaretto

Tier 2

Vodka-Titos

Rum-Bacardi

Gin-Bombay

Tequila-Espolon

Bourbon-Bulliet

Scotch-Johnny Walker Red

Whiskey-Jack Daniels

Amaretto

Tier 3

Vodka-Grey Goose, Titos

Rum-Bacardi, Captain Spice, Malibu

Gin-Bombay, Hendricks

Tequila-Espolon, Patron

Bourbon-Bulliet, Makers Mark

Scotch-Johnny Walker Black

Whiskey-Crown Royal, Jack Daniels

Amaretto Di Saronno

BATCH DRINKS

(by the gallon)

Ask your catering manager about personalized batch cocktails for your event

WINES

Tier One 9 per glass 34 per bottle

Canyon Road - Cabernet Sauvignon, Chardonnay,
White Zinfandel

Wycliff - Sparkling

Tier Two 12 per glass 48 per bottle

Bonanza - Cabernet Sauvignon

Sea Sun - Pinot Noir

Mer Soleil - Chardonnay

Kim Crawford - Sauvignon Blanc

La Marca - Prosecco



COCKTAIL ENHANCEMENTS

Minimum of 20 guests

\$100 bartender fee for the first hour, every hour after \$75

Drinks are on consumption

*Bartender fee waived if added to Hosted Bar

Bloody Mary Bar 14-16

Build your own

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

Mimosa - Bellini Bar 12

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

Champagne or Wine wall preset 500

*55 glasses

Custom Specialty Cocktail 14-24

Ask your Catering Manager about personalized and themed cocktails. Great for sponsorship opportunities.

Mojito Bar 15

Cruzan Light Rum, Mango and Strawberry Mojito all Garnished with Fresh Fruit

Smoked Cocktail Station 18-24

Includes three craft cocktails

Choice of Bourbon, Tequila and Whiskey

Margarita Bar 14-25

Choice of three handcrafted margaritas

Tequila Selection: Don Julio Blanco, Don Julio Reposado, Patron Silver, Patron Reposado, Casamigos Reposado, Casamigos Blanco, Clase Azul, Cincoro Blanco



POLICIES AND PROCEDURES

Guarantee Due Dates

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

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

Split entrée choices for a group are available at a \$1 per person charge / per split, and guarantees for each entrée are required. A \$500 sales minimum is required for all host bars; \$500 sales minimum on all cash bars. If minimum is not met, a \$150 setup charge will apply.

All food, beverage, audio visual equipment and other services are subject to a taxable 24% 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.

In the case of a severe food allergy, Kalahari cannot guarantee the absence of cross contamination of food. Should you or any of your guests have a life threatening allergy, please speak with your catering manager as soon as possible to review options.

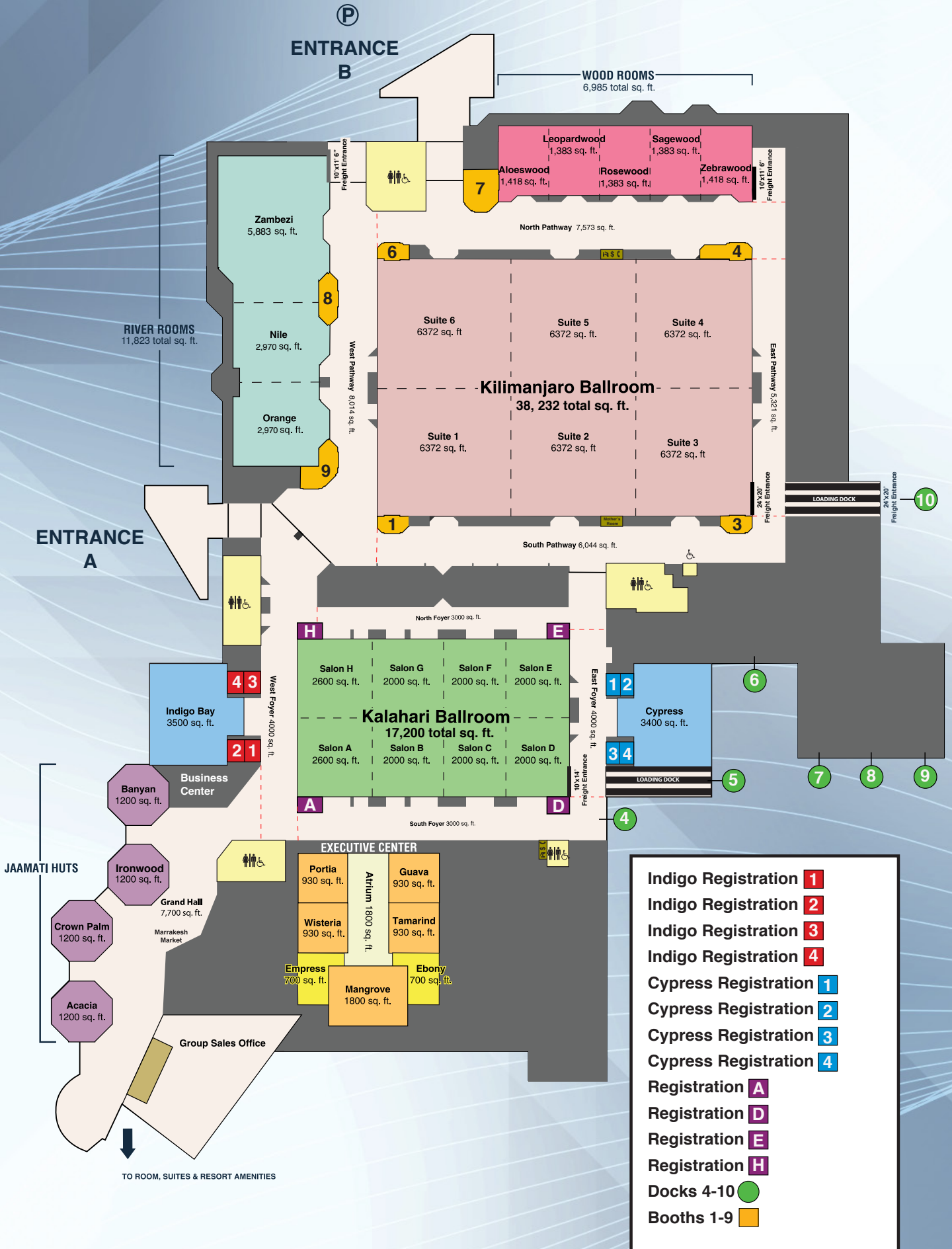
Multi Entrée Fee

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**