



**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

Priced per guest

## THE EXECUTIVE PACKAGE - 30

**Express Continental Breakfast - One hour service time**

Assorted Bakery | Fruit Juices | Regular & Decaf Coffee | Hot Tea

**Afternoon Time Out - 30 minute service time**

Choose between "Milk and Cookies" | "Bakeshop"

"Health & Happiness"

## THE MEETING PLANNER PACKAGE - 42

**Express Continental Breakfast - One hour service time**

Assorted Bakery | Fruit Juices | Regular & Decaf Coffee | Hot Tea

**3 Hour Beverage Break**

Soft Drinks | Bottled Water | Regular & Decaf Coffee | Hot Tea

**Afternoon Time Out - 30 minute service time**

Choose between "Milk & Cookies" | "Bake Shop"

"Hit the Trail"

## THE KALAHARI CORPORATE PACKAGE - 54

**Express Continental Breakfast - One hour service time**

Assorted Bakery | Fruit Juices | Regular & Decaf Coffee | Hot Tea

**3 Hour Beverage Break**

Soft Drinks | Bottled Water | Regular & Decaf Coffee | Hot Tea

**Choose one Plated Lunch or the Buffet of the Day**





**BREAKFAST**



# BREAKFAST

All breakfast buffet pricing is based on one hour service time & per guest

## CONTINENTAL BREAKFAST BUFFET

Minimum of 10 guests

### Express Continental Breakfast - 17

Fruit-Filled Danish | Muffins | Croissants | Butter | Fruit Jams  
Orange Juice | Apple Juice | Regular & Decaf Coffee | Hot Teas

### Continental Breakfast - 19

Fruit-Filled Danish | Muffins | Croissants | Butter | Fruit Jams  
Fresh Cut Fruit | Hard Boiled Eggs | Orange Juice | Apple Juice  
Regular & Decaf Coffee | Hot Teas

## BREAKFAST ENHANCEMENTS

Minimum of 10 guests - Enhancement to buffet only -  
Price per person

### BLT Sandwich - 9

Roasted Tomato | Sautéed Spinach | Smoked Bacon  
Fried Egg

### Breakfast Burrito - 9

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

### The Healthy - 9

Whole Wheat English Muffin | Egg White | Turkey Sausage  
Spinach | Tomato

## CREATE YOUR OWN

### BREAKFAST BUFFET

Breakfast Buffet includes:

Fresh Cut Fruit | Muffins | Breakfast Breads | Fruit-Filled Danish  
Orange Juice | Apple Juice | Regular & Decaf Coffee | Hot Teas

Minimum of 25 guests

### ENTRÉES

One Entrée - 27

Two Entrées - 31

#### Scrambled Eggs *GF, DF*

#### Mediterranean Egg Casserole *GF*

Feta Cheese | Roasted Tomatoes | Spinach | Chorizo Sausage

#### Mexican Scramble Chilaquiles *GF*

Bell Peppers | Onions | Chilaquiles | Salsa Verde | Sour Cream |  
Tomato | Green Chiles | White Cheese | Corn Tortilla Chips

#### Egg White Frittata *GF*

Roasted Artichoke | Spinach | Tomatoes | Asparagus  
Parmesan Cheese

#### Cinnamon Raisin French Toast Bake

#### Blueberry Pancake Bake

#### Loaded Scramble - Add 2

Chopped Bacon | Cheddar Cheese | Green Onion

#### Cheesy Sausage Egg Bake - Add 2

Pimento Peppers | Wisconsin Ground Sausage | Cheddar Cheese

### MEATS *ALL GF, DF*

Select Two:

Smoked Bacon | Sausage Patties | Honey Cured Ham  
Turkey Sausage Links | Corned Beef Hash | Canadian Bacon

### ACCOMPANIMENTS

Select One:

Griddle Breakfast Potatoes | Hashbrown Potatoes  
Quinoa Hashbrowns | Onion & Bacon Sliced Potatoes  
Roasted Red Bliss Potatoes | Cheesy Hashbrown Casserole



## A LA CART BREAKFAST ITEMS

|   |                    |
|---|--------------------|
| Smoked Bacon <i>GF</i>  | 6 per guest        |
| Sausage Patties <i>GF</i>   | 6 per guest        |
| Scrambled Eggs <i>GF, DF</i>  | 6 per guest        |
| Buttermilk Biscuit & Sausage Gravy  | 6 per guest        |
| Steel Cut Oatmeal; Raisin & Brown Sugar <i>GF, DF, VG</i>   | 6 per guest        |
| Fresh Cut Fruit <i>GF, DF, VG</i>   | 6 per guest        |
| Cottage Cheese and Fruit <i>GF</i>  | 4 per guest        |
| Smoked Salmon Lox <i>GF, DF</i>   | 8 per guest        |
| Strawberry Banana Smoothie <i>GF</i>  | 7 per guest        |
| Individual Yogurt <i>GF</i>   | 5 each             |
| Assorted Cold Cereal with Milk  | 5 each             |
| Cold Granola with Milk  | 5 per guest        |
| Hard Boiled Eggs <i>GF, DF</i>  | 15 per dz          |
| Blueberry Pancake Bake  | 6 per guest        |
| Cinnamon Raisin French Toast Bake   | 6 per guest        |
| S'mores French Toast  | 7 per guest        |
| Cinnamon Rolls  | 32 per dz          |
| Assorted Donuts   | 32 per dz          |
| Assorted Muffins  | 32 per dz          |
| Medium Croissants   | 32 per dz          |
| Assorted Danish   | 32 per dz          |
| Bagels & Cream Cheese   | 32 per dz          |
| Assorted Gluten Free Breakfast Pastries   | 34 per dz packaged |
| Mason Jar Parfait 4oz.<br><i>Greek Yogurt   Berry Compote   Granola   Raisins<br/>Almonds   Honey</i> | 6 per guest        |

## BRUNCH MENU - 44

Minimum of 50 guests

Mixed Green Salad with Cucumber, Tomato *DF* & Ranch Dressing *GF*

Quinoa and Garbanzo Bean Salad with Olive Oil & Lemon Dressing *GF, DF, VG*

Scrambled Eggs *GF, DF*

Baked French Toast with Syrup | Smoked Bacon Griddle Breakfast Potatoes

\*Chef Carved Top Sirloin with Au Jus *GF, DF* & Creamy Horseradish

Citrus Seared Salmon with Rice & Asparagus *GF*

Thyme Roasted Chicken Breast with Wild Mushroom Sauce *GF*

Green Beans with Sautéed Onion & Toasted Almonds *GF, DF, VG*

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

Assorted Mini Desserts

Orange Juice | Apple Juice | Regular & Decaf Coffee | Hot Teas



## PLATED BREAKFAST

All plated breakfast served with Orange Juice | Apple Juice  
Regular & Decaf Coffee | Hot Teas  
Priced per guest

## PLATED BREAKFAST MENU

### All American - 24

Scrambled Eggs | Breakfast Potatoes | Smoked Bacon  
Croissant

### Egg White Frittata - 24

Roasted Artichoke | Spinach | Tomatoes | Asparagus  
Parmesan Cheese | Quinoa Hashbrowns | Turkey Sausage Croissant

### Blueberry Pancake Bake - 20

Butter | Syrup | Sausage

### Brioche French Toast - 21

Macerated Berries | Butter | Syrup | Sausage





# BREAKS





# BREAKS

Priced per guest

## SPECIALTY THEME BREAKS

All breaks are designed for 30-minutes  
Minimum of 25 Guests

### BAKE SHOP - 17

Muffins | Sweet Breads | Monkey Bread | Fruit Danish  
Infused Water | Milk | Regular & Decaf Coffee | Hot Tea

### MILK & COOKIES - 15

Assorted Cookies | Chocolate Milk  
White Milk | Regular & Decaf Coffee | Hot Tea  
*SUBSTITUTE KALAHARI COOKIE COMPANY COOKIES FOR \$25/PP*

### HEALTH AND HAPPINESS - 17 *GF, VG (except pita chips)*

Baked Pita Chips | Sun-Dried Tomato Hummus  
Garlic Lemon Hummus | Celery | Carrot Sticks  
Infused Water | Regular & Decaf Coffee | Hot Tea

### HIT THE TRAIL - 20

Build-Your-Own Trail Mix:  
Cashews | Almonds | Peanuts | Granola Clusters  
Dried Cranberries | Raisins | M&M's® | Infused Water  
Regular & Decaf Coffee | Hot Tea

# A LA CARTE SNACKS

## SWEET SNACKS

Assorted Cookies - 26 per Dozen  
Sea Salt & Caramel Chocolate Brownies 29 per dozen  
Cliff Energy Bars - 42 per Dozen  
Granola Bars - 3 each  
Ice Cream Novelties - 26 per Dozen  
Candy Bars - 5 each  
Rice Krispie® Bars - 25 per Dozen  
Whole Fruit - 3 each  
Dessert Bars - 42 per Dozen

## SALTY SNACKS

One Pound - Serves Approximately 10 Guests  
Warm Jumbo Soft Pretzels with Cheese Sauce - 6.50 each  
Mix Nuts - 35 per Pound *GF*  
Trail Mix - 27 per Pound *V*  
Party Mix- 23 per Pound *V*  
Pretzels - 17 per Pound *V*  
Caramel Popcorn - 25 per Pound *GF*  
Butter Popcorn - 22 per Pound *GF*  
Cheese Popcorn - 25 per Pound *GF*

## DIPS

One Quart - Serves Approximately 10 guests  
Served with Corn Tortilla Chips, Toasted Pita Chips  
or Potato Chips *GF with tortilla chips*

## HOT

Crab & Spinach - 40 per Quart *GF*  
Spinach & Artichoke - 26 per Quart *GF*  
Queso Fundido & Chili - 29 per Quart *GF*  
Queso Fundido - 28 per Quart *GF*

## COLD

Bacon - 28 per Quart *GF*  
French Onion - 27 per Quart *GF*  
Salsa Fresca - 27 per Quart *GF, VG, V*  
Roasted Street Corn Dip - 27 per Quart *GF, V*



### 3 HOUR BEVERAGE BREAK - 12

Refreshed for 3 hours

Regular & Decaf Coffee | Hot Teas | Soft Drinks | Infused Water

### 6 HOUR BEVERAGE BREAK - 18

Refreshed for 6 hours

Regular & Decaf Coffee | Hot Teas | Soft Drinks | Infused Water

### A LA CARTE & BEVERAGES



|  |                    |
|--|--------------------|
| Freshly Brewed Starbucks® Coffee<br><i>Regular   Decaf</i> | 65 per Gallon      |
| Hot Chocolate  | 35 per Gallon      |
| Lemonade   | 32 per Gallon      |
| Assorted Hot Teas  | 30 per Gallon      |
| Fruit Infused Water  | 27 per Gallon      |
| Iced Tea   | 32 per Gallon      |
| White or Chocolate Milk                                    | 32 per Gallon      |
| Fruit Juices<br><i>Orange   Cranberry   Apple</i>          | 32 per Gallon      |
| Assorted Soft Drinks                                       | 3.50 per 12oz. can |
| Red Bull<br><i>Regular   Sugar Free</i>                    | 6 per 8.4oz. can   |
| Bottled Water  | 3.5 per bottle     |
| Sparkling Water  | 4 per 12oz. can    |
| BUBBLR   | 5.50 per can       |
| Bottled Unsweetened Tea                                    | 4 per bottle       |
| Gatorade   | 5 per bottle       |



**LUNCH**

# LUNCH

## ALL PLATED LUNCHEONS INCLUDE

Regular & Decaf Coffee | Hot Teas | Iced Tea  
Priced per guest

## COLD ENTRÉES

Choice of 1

### SALADS

#### Chicken Caesar - 22

Herb Croutons | Shaved Parmesan Cheese | Tomato  
Caesar Dressing

#### Asian Grilled Chicken - 22 *GF, DF*

Napa Cabbage | Spinach | Mandarin Orange | Sweet Peppers  
Carrots | Cilantro | Cashews | Ginger Soy Dressing

#### Chipotle Salmon - 24 *GF*

Cucumber | Mixed Greens | Tomato | Chives | Avocado  
Ranch Dressing

### SANDWICHES

#### Mediterranean Muffulatta on Focaccia - 19

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

#### Grilled Portobello Mushroom on Focaccia - 19

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

## PLATED DESSERT SELECTIONS - 8 EACH

#### New York Cheesecake

Graham Crust | Cherry Compote

#### Carrot Cake

Cream Cheese Icing | Vanilla Bean Sauce

#### Pecan Pie

Caramelized Custard | Caramel Cream

#### Chocolate Mousse Bombe

Ganache | Chocolate Sauce

#### Lemon Pound Cake

Seasonal Berries | Chantilly Cream

ALL HOT ENTRÉES COME WITH CHOICE OF 1, SOUP OR SALAD & ROLLS

## STARTER SALADS

**Field Greens** *GF except croutons* - Cucumber | Tomato | Radish  
Croutons | Ranch Dressing

**Mixed Greens and Spinach** *GF* - Feta Cheese | Garlic Roasted  
Tomato | Dried Cranberries | Pecans | Citrus Vinaigrette

**Caesar** *GF except croutons* - Herb Croutons | Shaved Parmesan  
Cheese | Tomato | Caesar Dressing

**Baby Kale and Romaine** *GF* - Blue Cheese | Walnuts | Apples  
Charred Onions | Cider Vinaigrette

## STARTER SOUPS

Wisconsin Beer Cheese & Smoked Ham *GF*

Tomato Florentine - *V, GF*

Roasted Corn Chowder *GF*

Chicken & Dumpling

## HOT ENTRÉES

#### Chicken Kalahari - 27 *GF*

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

#### Thyme Roasted Chicken Breast - 27 *GF*

Garlic Mashed Potatoes | Roasted Brussel Sprouts  
Wild Mushroom Jus

#### Grilled Flank Steak - 29 *GF*

Wild Mushroom Risotto | Green Beans | Roasted Tomato  
Bordelaise Sauce

#### Country Style Braised Beef - 30 *GF*

Loaded Mashed Potatoes | Roasted Carrots | Caramelized Onions  
Cabernet Sauce

#### Sage Roasted Pork Loin - 27 *GF*

Sweet Potato Mash | Green Beans | Creamy Mushroom Sauce

#### Citrus Roasted Salmon - 30 *GF*

Wild Rice | Asparagus | Blistered Tomatoes | Gremolata  
Citrus Butter Sauce

#### Chick Pea & Mushroom Chorizo Enchiladas - 21 *GF, V*

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

#### Roasted Tomato Lasagna - 22 *V*

Sun Dried Tomato Sofrito | Eggplant | Spinach | Ricotta  
Parmesan Cheese | Broccoli | Tomato Ragout  
Minimum of 8 guests

#### Three Cheese Ravioli - 22 *V*

Creamed Spinach | Artichoke | Bell Peppers



# LUNCH BUFFETS

All lunch buffet pricing is based on a 1.5 hour service time & is offered from 11:00 am - 3:00 pm.

Choose Buffet of the Day - 29 Choose any other buffet - 32

Minimum of 25 Guests - price per guest.

Buffets include Regular & Decaf Coffee | Hot Tea | Iced Tea

Available for Dinner for an additional cost of \$6.00 per person

## TWO ENTRÉE MONDAY

Mushroom & Wild Rice Soup *GF*

Garden Greens with Ranch & Italian Dressing *GF*

Green Beans, Carrots & Onions *GF*

Rosemary New Potatoes *GF*

Roasted Pork Loin & Honey Thyme Glaze *GF*

Herb Roasted Chicken & Natural Jus *GF*

Rolls & Butter

### DESSERT

Apple Crumb Cake

### BUFFET ENHANCERS

Add one - 6 Add two - 9

Baked Haddock with Artichoke, Spinach & Capers

Grilled Flank Steak with Sun-dried Tomatoes & Olives *GF*

Italian Sausage with Cavatappi Pasta & Lemon

## FIESTA TUESDAY

Ranchero Beans *DF, VG*

Black Bean & Corn, Lettuce, Mango, Cilantro and

Avocado Ranch *GF*

Charred Vegetables-Squash | Onions | Peppers *GF, DF, VG*

Fire Roasted Tomato Spanish Rice *GF*

Braised Chipotle Chicken *GF, DF*

Slow Roasted Pork Carnitas *GF, DF*

Add Flour Tortillas | Jalapeños | Tomatoes | Salsa Verde | Jack

Cheese | Guacamole | Sour Cream | Tortilla Chips

### DESSERT

Tres Leches

### BUFFET ENHANCERS

Add one - 5 Add two - 8

Chili Lime Shrimp *GF, DF*

Beef Barbacoa with Pickled Onions *GF, DF*

Grilled Portobello & Poblano Peppers *GF, DF, VG*

House-made Chili *GF, DF* & Toppings

## DELI WEDNESDAY

Tomato Basil Soup *V*

Garden Greens with Ranch & Italian Dressing

Potato Salad - Green Onion | Bacon | Sour Cream *GF*

House-Made Chips *GF, DF*

Chicken Salad *GF, DF*

Smoked Ham | Roast Beef | Turkey Breast

Swiss | Wisconsin Cheddar | Gouda

Lettuce | Tomato | Red Onion | Dill Pickles

White | Whole Wheat | Rye | *GF* Bread available on request

### DESSERT

Assorted Cookies & Brownies

### HOT SANDWICH BUFFET ENHANCERS

Add one - 6 Add two - 9

BBQ Pulled Pork- Brioche Slider Bun

Grilled Chicken - Lemon Herb Pesto

## WISCONSIN COOKOUT THURSDAY

Garden Greens with Ranch & Italian Dressing

Baked Beans *GF*

Coleslaw *GF*

Grilled Burgers

Brats

Steak Fries

Lettuce | Tomato | Onion | Pickles

Swiss | American | Cheddar

Buns

Mustard | Ketchup | Mayo

### DESSERT

Strawberry Shortcake Mason Jar

### BUFFET ENHANCERS

Add one - 6 Add two - 9

Garden Burgers *V*

Grilled BBQ Chicken *GF, DF*

Jack Daniels® Pulled Pork *GF, DF*

Baked Haddock

## ITALIAN FRIDAY

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

### PASTA BAR

Cavatappi Pasta *DF*

Penne Pasta *DF*

Tomato Pomodoro Sauce *GF, DF, VG*

Alfredo Sauce

Meatballs

Italian Sausage, Peppers & Onions *GF*

Broccolini *GF, DF, VG*

Garlic Bread Sticks

### DESSERT

Tiramisu

### BUFFET ENHANCERS

Add one - 6      Add two - 9

Chicken Marsala *GF, DF*

Shrimp Scampi *GF*

Cheese & Pepperoni Pizzas

## BBQ SATURDAY

Garden Greens with Ranch & Italian Dressing *GF*

Southern Style Potato Salad with Crumbled Bacon *GF*

Green Bean Casserole

Brown Sugar Baked Beans *GF*

BBQ Roasted Chicken Breast & Thighs *GF, DF*

Low & Slow Pulled Pork *GF, DF*

BBQ Sauces- Bold Texas Style | Honey Chipotle *GF, DF*

Wisconsin Cheddar Cornbread Muffins

### DESSERT

Seasonal Fruit Crisp

Add Ice Cream - 2

### BUFFET ENHANCERS

Add one - 6      Add two - 9

Beer Brats *DF*

Popcorn Shrimp, Spicy Remoulade *GF*

Grilled Burgers *GF without bun*

Buffalo Cauliflower-Blue Cheese | Celery *V*

## AFRICAN GETAWAY SUNDAY

Mixed Greens | Pickled Cucumber | Tomato | Balsamic Vinaigrette | Red Onion Slaw *GF, DF, VG*

Spiced Glazed Baby Carrots *GF*

Bejeweled Rice-Almonds | Apricots | Cranberries | Herbs *GF*

Crispy Coconut Chicken | Maple Glazed Sauce

Roasted Pork Loin Harissa *GF, DF*

Potato Rolls + Butter

### DESSERT

Spiced Coffee Bread Pudding

### BUFFET ENHANCERS

Add one - 6      Add two - 9

Salmon - Curry | Roasted Onions *GF*

Coffee Chili Rubbed Pork Loin *GF*

Top Sirloin-Peri Peri (Sweet & Spicy) *GF, DF*

## BOX LUNCHES 29

Box lunches include condiments | Pasta Salad | Whole Fruit  
Potato Chips | Dill Pickle | Cookie

Choice of Beverage (Soft Drink or Bottled Water)

Deconstructed Boxed Lunch - 28

### Smoked Ham Sandwich

Rye | Smoked Ham | Boursin Cheese | Swiss | Red Onion  
Brandy Mustard Sauce | Lettuce | Tomato

### Turkey Sandwich

Whole Wheat | Swiss Cheese Spread | Sharp Cheddar | Sun  
Dried Tomato Roasted Turkey Breast | Lettuce | Tomato

### Roast Beef Sandwich

Pretzel Roll | Horseradish Cheese Spread | Shaved Red Onion  
Lettuce | Tomato | Swiss Cheese

### Vegan Sandwich

Wheat Berry | Creamy Avocado | Grilled Tofu  
Sliced Cucumbers | Artichoke | Sun dried Tomato | Arugula



**RECEPTION**



# RECEPTION

## COLD HORS D'OEUVRES

### A - Cold Hors d'oeuvres - 34 per dozen

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

### B - Classic Hors d'oeuvres - 44 per dozen

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

### C - Premium Cold Hors d'oeuvres - 57 per dozen

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

## SUSHI

### A - ~~D/C~~ Roll - 44 per dozen

Shrimp Tempura | Asparagus | Avocado | Filet Mignon  
Eel Sauce | Spicy Mayo | Crunchy Tempura

### B - Volcano - 44 per dozen

Shrimp Tempura | Spicy Crab | Scallop Lava

### A - Toasted Tuna - 44 per dozen

Cream Cheese | Avocado | Crab | Brûléed Spicy Tuna  
Spicy Mayo | Eel Sauce | Chives

## HOT HORS D'OEUVRES

### A - Hot Hors d'oeuvres - 34 per dozen

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

### B - Classic Hors d'oeuvres - 44 per dozen

Tex - Mex Chicken Tortilla Rolls with Chipotle Aioli  
Bacon Wrapped Beef & Blue Cheese with Sun-Dried Tomato  
Brats in a Blanket  
BBQ or Buffalo Bone-in Chicken Wings  
Chicken Bites  
Grilled Pina Colada Chicken Skewer *GF*  
Beef Satay *GF*  
Tempura Chicken with Sweet & Sour Sauce  
Cheeseburger Sliders with WBP House Aioli  
Pulled Pork Sliders  
Thai Chicken Satay with Peanut Sauce *GF*

### C - Premium Hot Hors d'oeuvres - 57 per dozen

Sea Scallop Wrapped in Bacon *GF, DF*  
Lobster Cake with Spiked Aioli & Slaw  
Coconut Shrimp with Orange Sauce  
Mango Maple Ribs *GF, DF*  
\*Hibachi Strip Steak with Teriyaki Sauce *GF*

## RECEPTION DISPLAYS

Small serves 25 guests

Large serves 50 guests

### Artisanal Cheeses and Sausages

Grain Mustard | Sliced Breads | Preserves | Gourmet Crackers

Small 100 | Large 145

### Vegetable Crudités *GF, V*

Buttermilk Ranch | Hummus

Small 65 | Large 95

### Assortment of Seasonal Fresh Fruit *GF, V*

Honey Yogurt Sauce

Small 90 | Large 135

### Jumbo Shrimp Cocktail - 250 *GF, DF*

Spicy Remoulade | Cocktail Sauce

Price based on 50 pieces

## RECEPTION SPECIALTY STATIONS

Reception pricing is based on a 1 hour service time & per guest.

Minimum order is two specialty stations (not including dessert stations).

Minimum of 35 guests

### Pasta - 20

Attendant Required

Pasta Selections - Choice of 2

Three Cheese Tortellini | Penne | Cavatappi *V*

Sauce Selections - Choice of 2

Classic Marinara | Pesto Cream | Alfredo | Bolognese

Vodka Pomodoro

Toppings:

Mushroom | Asparagus | Tomatoes | Bell Peppers

Smoked Bacon | Peas *GF, DF*

Served with Garlic Bread | Pepper Flakes | Parmesan Cheese

Add Chicken - 5 Add Meatballs - 6 Add Shrimp - 8 *GF, DF*

### Nacho Grande - 19 *GF*

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 - 5 Add Southwest Chili Con Carne - 6  
Add Shrimp - 8

### \*Sliders Station - 19

Slider Selections

Choice of 2

Carved Turkey with Cranberry Slaw

Fish Cakes with Remoulade

Cheeseburger with Green Onion Mayo

BBQ Pulled Pork

### Bruschetta - 20

Roma Tomatoes, Basil *V*

Portobello Mushroom with Fontina Cheese *V*

Shrimp with Garlic

Assorted Olives *V*

### Stir Fry - 22

Attendant Required

Max 200 Guests

Choice of 2: Beef | Chicken | Shrimp | Plant Based Protein

Served with Jasmine Rice *GF* | Lo Mein Noodles

Asian Sauces: Spicy Sweet Bang-Bang | Teriyaki *GF*

Toppings: Green Peppers | Red Peppers | Onions | Carrots *GF*

Snap Peas | Bamboo Shoots | Mushrooms | Baby Corn *GF*

Broccoli | Sriracha® *GF*

### Mac & Cheese - 20

Classic Mac & Cheese

Toppings — Choice of 3

Smoked Bacon | Roasted Chicken Breast | Diced Ham | Onion

Tomato | Green Onion | Broccoli | Parmesan

Served with Sriracha | Ranch | Red Pepper Flakes

Add Barbeque Pulled Pork - 6 Add Garlic Shrimp - 8



## RECEPTION CARVING STATIONS

Reception pricing is based on a 1.5 hour service time

### **\*Roasted Beef Tenderloin - 475** *GF except rolls*

Approximately 20 servings

Served with Sautéed Mushrooms | Béarnaise Sauce | Rolls

### **Maple Glazed Bone - In Steamship Ham - 325** *GF except rolls*

Approximately 45 Servings

Served with Rolls | Dijon Mustard

### **\*Slow Roasted Prime Rib of Beef - 450** *GF except rolls*

Approximately 45 servings

Herbs | Sea Salt Crusted

Served with Rolls | Au Jus | Horseradish Cream

### **Sage Roasted Turkey Breast - 220** *GF except rolls*

Approximately 45 servings

Served with Cranberry Mayonnaise | Rolls

### **Salmon Wellington - 265**

Approximately 45 servings

En Croute with Wild Mushrooms & Spinach

Served with Dill Cream Sauce

## DESSERT STATIONS

Reception pricing is based on a 1.5 hour service time & per guest

Minimum of 35 Guests

### **Assorted Mini Pastries - 44 per Dozen**

Choice of 3: Eclairs | Fruit Tartelettes | Almond Torte

Caramel Apple Verrine

Chocolate Raspberry Flourless Cake

### **Pie & Cobbler Table - 11**

Mix Berry Crumble | Warm Apple Cobbler

Mason Jar Banana Cream Pie | Bourbon Pecan Pie

Oreo® Chocolate Marshmallow Pie

### **Kalahari Dessert Extravaganza - 17**

Fresh Fruit Tarts | Chocolate Flourless Cake

Milk Chocolate Caramel Mousse | Cheesecake

Key Lime Meringue | Tiramisu

It has been said that it all started with pizza. This is true in every sense of the word. In 1983, Todd and Shari Nelson opened what would soon become an icon in the Wisconsin Dells area: Pizza Pub. With a work ethic second to none, they conquered the marketplace and became the largest producer of quality pizza at their restaurant as well as the number one pizza delivery service in the community. Hard work, determination, high-quality ingredients, and an impeccable attention to detail became the foundation for the family's success. It truly all started with pizza! We invite you to try this delicious pizza here that features their patented sauce and cooking process only available on the award winning Pizza Pub pizza. We promise, you won't be disappointed. Enjoy a slice of history.

## THAT'S HOW IT ALL STARTED!

### **By the 20" Pizza**

|                 |    |
|-----------------|----|
| Cheese Pizza    | 34 |
| Pepperoni Pizza | 39 |
| Sausage Pizza   | 39 |
| Quad Pizza      | 39 |

### **14" GF Pizza**

|              |    |
|--------------|----|
| Cheese Pizza | 17 |
| +one topping | 21 |





**DINNER**



# DINNER

## PLATED DINNER SELECTIONS

All Entrées include Choice of Soup or Salad, | Dessert | Rolls  
Butter | Regular or Decaf Coffee | Hot Tea | Iced Tea  
Priced per guest

### SALADS

Field Greens with Cucumber | Tomato | Radishes  
Citrus Herb Vinaigrette *GF, DF*

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

Baby Kale | Radishes | Candied Pine Nuts | Goat Cheese  
Citrus Vinaigrette *GF*

Traditional Wedge Salad | Crumbled Bacon | Pickled Red Onion  
Tomato | Blue Cheese | Buttermilk Ranch *GF*

Baby Spinach | Spring Mix with Bacon | Walnuts  
Aged Cheddar | Bacon Vinaigrette *GF*

### SOUPS

Beer Cheese & Smoked Ham *GF*

Tomato Florentine *GF, V*

Chicken & Dumpling

Corn Chowder *GF*

## DINNER DUO ENTRÉES

Choice of 1

### Roasted Chicken Breast and Lobster Ravioli - 49

Mushroom Ragout | Asparagus | Chive Butter Sauce

### Braised Short Ribs and Sautéed Shrimp - 54 *GF*

Braising Reduction | Garlic Butter | Green Beans  
Garlic Whipped Potatoes | Blistered Tomato

### Beef Tenderloin and Grilled Chicken Breast - 57 *GF*

Rosemary Fingerling Potatoes | Broccolini  
Shallot Demi Glaze

## DINNER ENTRÉES

Choice of 1

### Pan Seared Bone-In Chicken Breast - 34 *GF*

Crisp Prosciutto Ham | Roasted Brussel Sprouts  
Rosemary Fingerling Potatoes

### Stuffed Herb Bone-In Chicken Breast - 35 *GF*

Boursin Cheese | Sun-Dried Tomato  
Whipped Potatoes | Asparagus | Natural Jus

### Chicken Kalahari - 34 *GF*

Sautéed Bone-In Chicken Breast | Garlic Smashed Potato  
Roasted Tomato | Artichoke Cream Sauce | Green Beans

### Roasted Pork Loin - 33 *GF*

Mashed Sweet Potatoes | Green Beans | Pancetta | Spinach  
Oven Dried Tomato | Creamy Mushroom Sauce

### Parmesan Crusted Haddock - 32

Green Beans | Blistered Tomato | Potato Hash  
Lemon Butter Herb Sauce

### Pan Seared Salmon - 36 *GF*

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

### Country Style Braised Beef - 37 *GF*

Loaded Mashed Potatoes | Roasted Baby Carrots  
Caramelized Onions | Cabernet Sauce

### Chianti Braised Beef Short Ribs - 44 *GF*

Wild Mushroom Risotto | Roasted Carrots & Green Beans  
Wilted Spinach | Herb Gremolata Demi Glaze

### \*Beef Tenderloin - 57 *GF*

Mashed Potatoes | Green Beans  
Onion Bacon Jam | Crispy Shallots | Cabernet Reduction

### \*Slow Roasted Prime Rib - 52 *GF*

Sea Salt & Thyme Crusted | Au Jus | Horseradish Cream  
Baked Potato | Sour Cream | Chives | Asparagus

### Roasted Tomato Lasagna - 27, *V*

Sun Dried Tomato Sofrito | Eggplant | Spinach | Ricotta  
Parmesan Cheese | Broccolini | Tomato Ragout  
Minimum of 8 guests

### Chick Pea & Mushroom Chorizo Enchiladas - 24 *GF, V*

Cilantro Cauliflower "Rice" | Queso Fresco | Ranchero Beans |  
Fire Roasted Tomato Sauce

## PLATED DESSERTS

Choice of 1

### Cashew Florentine Cup *V*

Filled with Seasonal Berries | Strawberry Sauce

### Chocolate Mousse Crunch *V*

Dark Chocolate Ganache | Praline Crunch | Coffee Sauce

### Almond Amarena Torte *V*

Almond Cake Baked with Amarena Cherries  
Frangelico Sauce

### Limoncello Mascarpone Cheesecake *V*

Citrus Crumble | Raspberry Sauce

### Milk Chocolate Tower *V*

Milk Chocolate Mousse | Dark Chocolate Filling  
Caramel Sauce

### Tropical Fruit Mousse *V*

Diced Tropical Fruit | Coconut Mousse | Passion Fruit Sauce

### Dessert Trio (Add 4) *V*

Flourless Chocolate Cake | New York Style Cheesecake  
Florentine Cup

## CHILDREN'S MENU

All Plated

3-12 Years of Age

### Crispy Chicken Bites and Ranch - 12

100% Real White Meat Chicken

Macaroni & Cheese | Carrot Sticks | Ranch Dressing

Chocolate Chip Cookie | Milk

### Mini Corn Dogs - 12

Macaroni & Cheese | Carrot Sticks | Ranch Dressing

Chocolate Chip Cookie | Milk

### Cheeseburger - 12

Tater Tots | Carrot Sticks | Ranch Dressing

Chocolate Chip Cookie | Milk



# DINNER BUFFETS

All dinner buffet pricing is based on a 1.5 hour service time & per guest. Minimum 35 guests.

Served with Regular & Decaf Coffee | Hot Teas | Iced Tea

## All American

Including Full Salad Bar | Dinner Rolls | Butter

Chef's Choice Vegetable

Choice of 2 Entrées & your Choice of Starch - 46

Choice of 3 Entrées & your Choice of 2 Starch - 52

## Poultry

Chicken Kalahari *GF*

Prosciutto & Fontina Chicken *GF*

Sweet & Spicy Barbecue Chicken *GF*

Roasted Turkey Breast

## Seafood

Pan Seared Salmon with Herb Butter Sauce *GF*

Baked Salmon Teriyaki

Herb Crusted Haddock

Seafood Paella *GF*

## Beef

Pot Roast Jardinière *GF*

Country Style Braised Boneless Beef Rib with

Cabernet Sauce *GF*

\*Grilled Flank Steak with Smothered Onions & Mushrooms *GF*

## Pork

Roasted Pork Loin with Apples, Thyme & Pan Jus *GF*

Jack Daniel's® Barbeque Pit Ribs *GF*

Roasted Pit Ham with Honey Glaze *GF*

## Vegetarian

Vegetable Stir Fry *GF, DF, VG*

Curried Coconut Quinoa with Roasted Cauliflower *GF, DF, VG*

Three Cheese Ravioli with Creamed Spinach & Artichoke *V*

## Selection of Starches

Sweet Potato Mash *GF, V*

Steamed Jasmine Rice *GF, V*

Mashed Potatoes *GF, V*

Herb Roasted Potatoes *GF, V*

Wild Mushroom Risotto *GF, V*

## BUFFET MINI DESSERT

Apple Streusel Cheesecake

Chocolate Raspberry Flourless Cake

Seasonal Fruit Tart

## KALAHARI WISCONSIN PIG ROAST 60

75 guest minimum- 250 maximum if poolside

Available Poolside - Set Up Fee +10 per person

Seasonal & if weather permits - 24 hour weather call

Served with Regular & Decaf Coffee | Hot Teas | Iced Tea

Creamy Lemon Poppy Seed & Cranberry Coleslaw

Garden Salad with Ranch & Italian Dressing

Cucumber & Tomato Salad

Chef Carved Smoked Whole Pig

Mustard Barbeque Sauce

Macaroni & Cheese

Brown Sugar Baked Beans

Sweet Corn

Rolls and Butter

## DESSERT

Warm Apple Cobbler

Strawberry Cheesecake



**BEVERAGE**



# BEVERAGE

## Unlimited Host- Sponsored Bar

Price per guest

### 1 Hour

Beer, Wine, Bottled Water & Soda - 21

Resort Brands - 27

Premium Brands - 31

Top Shelf Brands - 37

### 2 Hours

Beer, Wine, Bottled Water & Soda - 29

Resort Brands - 38

Premium Brands - 45

Top Shelf Brands - 51

(After 2 hours, each Additional 30 minutes - 9 per Guest)

## Consumption or Cash Bar

A minimum of \$1,000 revenue on all bars or a \$200 set up fee applies

Domestic Beer - 7

Craft & Imported Beer - 9

Tier One Wine - 10

Resort Brands - 9

Premium Brands - 10

Top Shelf Brands - 11

Non-Alcoholic Beer - 6

## Half Barrel of Beer

Domestic - 400

Craft & Import - 500

## Bar Drop Service

Domestic Beer - 7 each

Craft, Seltzers & Imported Beer - 9 each

Resort Brands- 75 per bottle

Premium Brands - 100 per bottle

Bottle Wine - 40 per bottle/48/56

# WINES

## Tier One 10 per glass 40 per bottle

**Wycliff Brut** - Sparkling

**Canyon Road** - Sauvignon Blanc | Chardonnay

White Zinfandel | Merlot | Cabernet Sauvignon

Pinot Grigio | Pinot Noir | Moscato

## Tier Two 12 per glass 48 per bottle

**Bonanza** - Cabernet Sauvignon

**Mer Soleil Silver** - Chardonnay

**Whispering Angel** - Rose

**Kim Crawford** - Sauvignon Blanc

**Sea Sun** - Pinot Noir

**Decoy** - Merlot

## Tier Three 14 per glass 56 per bottle

**Louis Martini** - Cabernet Sauvignon

**Sonoma Cutrer** - Chardonnay

**Emmolo** - Sauvignon Blanc

**Meiomi** - Pinot Noir

## Bloody Mary Bar - 16 per guest per hour

Attendant Required:

Zing Zang Bloody Mary Mix | Pickles | Olives | Lemon

Brussel Sprouts | Pepperoncini | Celery | Cherry Tomatoes

Cubed Cheese | New Amsterdam Vodka

Tito's Vodka +2 Grey Goose +4

Minimum of 10 guests

## Mimosa - Bellini Bar - 14 per guest per hour

Sparkling Wine - Strawberry | Mango | Raspberry

Peach Purees | Orange Juice

Minimum of 10 guests



**SPIRITS**



## RESORT BRANDS

Castillo White Rum  
Evan Williams Bourbon  
Gordon's Gin  
Korbel Brandy  
New Amsterdam Vodka  
Sauza Silver Tequila  
Triple Sec  
Peach Schnapps

## PREMIUM BRANDS

Smirnoff Vodka  
Bacardi Silver Rum  
Tanqueray Gin  
Triple Sec  
1800 Blanco Tequila  
Jim Beam Bourbon  
Captain Morgan Spiced Rum  
Malibu Coconut Rum  
Dewar's Scotch

## TOP SHELF BRANDS

Tito's Vodka  
Bacardi Silver Rum  
Hendrick's Gin  
Cointreau  
Patron Silver Tequila  
Jack Daniel's Whiskey  
Maker's Mark Bourbon  
Crown Royal Whiskey  
Johnny Walker Black Label

# POLICIES AND PROCEDURES

## Guarantee Due Dates

### Day of the event

Monday, Tuesday, Wednesday  
Thursday  
Friday  
Saturday  
Sunday

### Guarantee is due by 12 noon

Preceding Thursday  
Preceding Monday  
Preceding Tuesday  
Preceding Wednesday  
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 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.









# NOTES:

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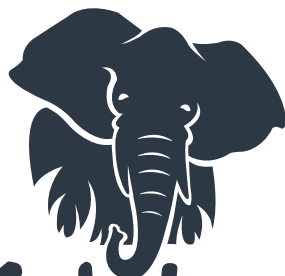
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**REDD'S PIANO**
  
 WISCONSIN DELLS


  
**DOUBLE**
  
**CU**
  
 STEAK HOUSE



**Kalahari**<sup>®</sup>

**RESORTS &  
CONVENTIONS**