Kalahari®

RESORTS & CONVENTIONS

WISCONSIN DELLS, WI CATERING MENU

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

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

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

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

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

Todd Nelson
President / Owner
Kalahari Resorts

MEETING PLANNER PACKAGES

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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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 24% taxable service charge and applicable taxes.
Every effort will be made to honor special dietary needs; however, please note that all food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy and wheat regularly, and non-exposure to these potential allergens cannot be guaranteed.

GF — Gluten-Friendly
DF — Dairy-Free
VG — Vegan
V — Vegetarian

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 | Ranchero Sauce | 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

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

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A LA CART BREAKFAST ITEMS

Smoked Bacon *GF*	6 per guest
Sausage Patties *GF*	6 per guest
Scrambled Eggs *GF, DF*	6 per guest
Buttermilk Biscuit & Sausage Gravy	6 per guest
Steel Cut Oatmeal; Raisin & Brown Sugar *GF, DF, VG*	6 per guest
Fresh Cut Fruit *GF, DF, VG*	6 per guest
Cottage Cheese and Fruit *GF*	4 per guest
Smoked Salmon Lox *GF, DF*	8 per guest
Strawberry Banana Smoothie *GF*	7 per guest
Individual Yogurt *GF*	5 each
Assorted Cold Cereal with Milk	5 each
Cold Granola with Milk	5 per guest
Hard Boiled Eggs *GF, DF*	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. *Greek Yogurt | Berry Compote | Granola | Raisins Almonds | Honey*	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

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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

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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 - 2 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
Trail Mix - 27 per Pound
Party Mix- 23 per Pound
Pretzels - 17 per Pound
Caramel Popcorn - 25 per Pound
Butter Popcorn - 22 per Pound
Cheese Popcorn - 25 per Pound

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 Fondito & Chili - 29 per Quart *GF*
Queso Fondito - 28 per Quart *GF*

COLD

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

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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 *Regular | Decaf*	50 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 *Orange | Cranberry | Apple*	32 per Gallon
Assorted Soft Drinks	3.50 per 12oz. can
Red Bull *Regular | Sugar Free*	6 per 8.4oz. can
Bottled Water	3.5 per bottle
Sparkling Water	4 per 12oz. can
BUBBL'R	4 per can
Bottled Unsweetened Tea	4 per bottle
Gatorade	5 per bottle

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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 - 26 *GF*
Sautéed Chicken Breast | Garlic Smashed Potato
Roasted Tomato | Artichoke Cream Sauce | Green Beans

Thyme Roasted Chicken Breast - 26 *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 - 20 *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 | Broccolini | Tomato Ragout
Minimum of 8 guests

Three Cheese Ravioli - 22 *V*
Creamed Spinach | Artichoke | Bell Peppers

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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*
Flour Tortillas | Jalapeños | 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

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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

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RECEPTION

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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*
Roasted Sweet Corn Dip

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 - 38 per dozen
Shrimp Tempura | Asparagus | Avocado | Filet Mignon
Eel Sauce | Spicy Mayo | Crunchy Tempura

B - Volcano - 40 per dozen
Shrimp Tempura | Spicy Crab | Scallop Lava

A - Toasted Tuna - 36 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*

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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
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

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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
Barbeque Chicken Pizza	39
Quad Pizza	39

14" GF Pizza

Cheese Pizza	17
+one topping	21

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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 - 33 *GF,*
Crisp Prosciutto Ham | Roasted Brussel Sprouts
Rosemary Fingerling Potatoes

Stuffed Herb Bone-In Chicken Breast - 34 *GF*
Boursin Cheese | Sun-Dried Tomato
Whipped Potatoes | Asparagus | Natural Jus

Chicken Kalahari - 33 *GF*
Sautéed Bone-In Chicken Breast | Garlic Smashed Potato
Roasted Tomato | Artichoke Cream Sauce | Green Beans

Roasted Pork Loin - 32 *GF*
Mashed Sweet Potatoes | Green Beans | Pancetta | Spinach
Oven Dried Tomato | Creamy Mushroom Sauce

Parmesan Crusted Haddock - 30
Green Beans | Blistered Tomato | Potato Hash
Lemon Butter Herb Sauce

Pan Seared Salmon - 35 *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 - 26, *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

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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 Bite 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

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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

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

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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 $500 revenue on all bars
or a 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 - 5

Half Barrel of Beer
Domestic - 400
Craft & Import - 500

Bar Drop Service
Resort Brands- 75 per bottle
Premium Brands - 100 per bottle
Domestic Beer - 42 per 6 pack
Craft, Seltzer & Import Beer - 54 per 6 pack
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 Absolut +3 Grey Goose +4
Minimum of 10 guests

Mimosa - Bellini Bar - 12 per guest per hour
Sparkling Wine - Strawberry | Mango | Raspberry
Peach Purees | Orange Juice
Minimum of 10 guests

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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

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POLICIES AND PROCEDURES

Guarantee Due Dates

Day of the event	Guarantee is due by 12 noon
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 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.

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WI 010422

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to a 21% taxable service charge and applicable taxes.

Kalahari®

RESORTS &
CONVENTIONS