



CATERING MENU



CATERING POLICIES.....3

APPETIZERS.....4

 COLD CANAPÉS / HORS D’OEUVRES 4

 WARM CANAPÉS / HORS D’OEUVRES 4

 RECEPTION PLATTERS AND DISPLAYS 4

BUFFET OR FAMILY STYLE5

BBQ BUFFET OPTIONS.....8

CASUAL BUFFET OPTIONS9

KIDS MENU10

LATE NIGHT SNACKS10

DESSERT11

BAR SERVICE12

ALL ISLAND WEDDING LUNCHES13

BREAKFAST14

PLATED LUNCH.....15

MEETINGS.....17

 MEETING BREAKS..... 17

 ADDITIONAL BREAK SELECTIONS..... 17

 DAY MEETING PACKAGE 18

 **Gluten Free**
 **Dairy Free**
 **Vegan**

Some dishes may be simply modified to accommodate a gluten, nut, or dairy allergy. Ask you event coordinator for details. Unless noted prices are per person and do not include sales tax and 20% Service Charge. All prices subject to change.



Catering & Events

Catering Policies

PLEASE READ CAREFULLY!

FOOD AND BEVERAGE MENUS

Contact our Event Coordinator or visit our website for the most current menus before making your final selections. *All menus and pricing are subject to change without prior notice. Pricing is not guaranteed for your final invoice until 30 days prior to your event.* While we strive to maintain fair and consistent pricing on all our menus, we cannot control the market. If our cost of a food item were to increase by 500%, we must adjust our prices accordingly. In most cases, rather than increasing the menu price we are able to substitute a different cut of the same meat or a different starch or vegetable in order to maintain the same price. (For example, if the price of brussel sprouts were to quadruple due a crop blight, a catering customer would have the option to either substitute another vegetable or pay a higher price to have brussel sprouts for their event.)

PLATED ENTRÉE SELECTIONS

You may choose up to a maximum of three (3) plated menu selections. Entrée selections will be charged at the current menu price. **For plated meals we require the Client to provide name tags or place cards for the guests clearly indicating their meal selection (using words or initials, not pictures or colors).**

DESSERT & CAKE SERVICE FEE

There is a \$1.50 per person service charge on all Special Event Desserts & Cakes supplied by the client. Service charge is subject to state and local tax.

ALCOHOLIC BEVERAGES

No outside alcoholic beverages shall be brought to Stout's Island Lodge for consumption outside our lodging rooms (i.e. alcohol brought by guests may not be consumed in any of our common spaces--including but not limited to banquet rooms, lawns, boat house, Great Room, Dining Room, and other outdoor areas). Alcohol brought by guests (for consumption in their rented guest room) is limited to one bottle of wine (or equivalent) per day, per guest. There is no "hosting" of alcohol allowed. In other words, please leave the cases of booze at home, and enjoy or extensive wine, beer, and liquor options. Persons under the age of 21 cannot purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages. Stout's Island Lodge reserves the right to request I.D. and or refuse service to anyone at any time. Beverage service ends at midnight. Stout's Island Lodge, as a licensee, is responsible for the administration of the sale of alcoholic beverages.

BAR SERVICE FEES

For a Hosted Bar all beverages consumed are paid by the host. For a Cash Bar all beverages consumed are paid in cash by each guest. A bar set-up fee of \$150 per bar is required for both types of bar service. Bars are staffed with one dedicated bartender and a bar back/runner per 80 guests for a beer and wine bar and two dedicated bartenders and a bar back/runner per 60 guests for a full service bar. Additional bartenders are always available when needed during the event as our management staff and serving staff are fully trained event bartenders. Additional dedicated bartenders are available for \$100 per hour of bar service.



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Catering & Events

Appetizers

Cold Canapés / Hors d'oeuvres

BUTLER PASSED | PRICED PER 30 PIECES

FRESH TOMATO BRUSCHETTA: <i>Pole tomatoes, basil, olive oil, balsamic glaze, crostini</i>	\$68
PROSCIUTTO AND MELON: <i>Goat cheese, candied walnuts, sourdough croustade</i>	\$94
COLD SALMON GRAVLAX: <i>Smoked salmon gravlax, dilled cream, crostini</i>	\$94
BEEF TARTAR SPOONS: <i>Horseradish sour cream, radishes, chive baton</i>	\$100
SESAME SEED SEARED RARE AHI TUNA: <i>Crème fraiche on cucumber slice</i>	\$100
CHILLED SHRIMP MOUSSE: <i>Served in mini filo cups</i>	\$89

Warm Canapés / Hors d'oeuvres

BUTLER PASSED | PRICED PER 30 PIECES

ASIAGO CHEESE SOUFFLÉ: <i>Asiago cheese, garlic, herbs, on sourdough round</i>	\$79
THAI SKEWERED CHICKEN: <i>Chicken strips brushed with coconut peanut sauce</i>	\$79
MINI BEEF WELLINGTONS: <i>Mushroom duxelle, horseradish crème fraiche</i>	\$100
MINI CRAB CAKES: <i>Caper rémoulade</i>	\$94
SPINACH AND CHEESE SPANAKOPITA: <i>Phyllo wrapped cream cheese, spinach, garlic</i>	\$63
LOCAL WISCONSIN DEEP FRIED CHEESE CURDS: <i>Cheese curds house-breaded and fried</i>	\$94
MINI BRIE EN CROUTE: <i>Wild berry jam, brie</i>	\$63

Reception Platters and Displays

SELF-SERVE | SERVES APPROXIMATELY 25 PEOPLE

FRESH FRUIT PLATTER: <i>Assorted seasonal fruit, yogurt dipping sauce, granola</i>	\$136
ARTICHOKE AND SPINACH GRATIN PLATTER: <i>Served hot, crackers, sourdough rounds</i>	\$141
FRESH VEGETABLE PLATTER: <i>Assorted seasonal crudities, local blue cheese dressing</i>	\$105
CLASSIC SHRIMP COCKTAIL: <i>Jumbo shrimp, classic sauce, lemon (four dozen shrimp)</i>	\$199
WI MEAT AND CHEESE Platter: <i>Local cheese & meats, chutney, crackers</i>	\$241
CHILLED BEEF TENDERLOIN: <i>Horseradish cream, cornichons, extra virgin olive oil</i>	\$298
COLD SMOKED WHOLE SALMON: <i>Cornichons, capers, lemon crown, frisée, dill, hard boiled eggs</i>	\$162
CUCUMBER AND TOMATO SALAD: <i>Roasted red peppers, cornichons, capers, balsamic dressing</i>	\$115
WHEEL OF BRIE EN CROUTE: <i>Brie wrapped in puff pastry served with crackers</i>	\$147



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Catering & Events

Buffet or Family Style

AVAILABLE FOR 25 OR MORE GUESTS

Tier 1 \$41 / Tier 2 \$51 / Combo \$47

Price includes two entrées , three accompaniments, bread, and lemonade, iced tea, and coffee service

ENTREES (SELECT TWO)

ADDITIONAL ENTRÉE \$10 PER PERSON

TIER 1 ENTREES

Provençale-Style Citrus Roasted Arline Chicken Breast: *Caramelized garlic au jus*

Chicken Marsala: *Marsala wine, wild mushrooms, garlic & shallots*

Herb Crusted Walleye: *Caper rémoulade*

Maple Glazed Pork Tenderloin: *Locally sourced maple glaze*

Grilled Mango Salsa Salmon: *Mint-mango-pineapple salsa*

Grilled Rosemary-Thyme Top Sirloin Steak: *Rosemary-thyme demi glaze*

Truffle Mac N' Cheese: *Cavatappi noodles, house-made sauce, herb bread crumbs*

Vegetable-Teriyaki Stir Fry: *Teriyaki-ginger sauce*

Butternut Squash Ravioli: *Sweet pepper ragout with herbs & a touch of extra virgin olive oil*

Pasta Primavera: *Sundried tomato pesto cream sauce and parmesan cheese*

TIER 2 ENTREES

Braised Short Ribs: *Red wine jus & horseradish crème fraiche*

Crispy Skin Peking Duck Breast: *Port wine reduction*

Herb Crusted Alaskan Halibut: *Dijon and fresh herbs*

Grilled Double Lamb Chops: *Pomegranate balsamic reduction*

Grass-fed Grilled Filet Mignon: *Cabernet roasted shallot demi*

ACCOMPANIMENTS (SELECT THREE)

ADDITIONAL ACCOMPANIMENTS \$5 PER PERSON

SALAD PLATING FEE \$1 PER PERSON

House Mixed Green Salad: *Mixed greens, cucumber, tomato, granola, island herb vinaigrette*

Classic Caesar Salad: *Chopped romaine, tomato, croutons, parmesan cheese, Caesar dressing*

Chilled Grilled Asparagus Salad: *Roasted red peppers, olive oil, balsamic glaze*

Stout's Island Salad: *Spinach, candied walnuts, sliced apples, honey walnut vinaigrette*

Caprese Salad: *Tomatoes, fresh mozzarella, basil, spinach, balsamic glaze*

VEGETABLES

Honey Glazed Baby Carrots

French Green Beans with Almonds

Summer Seasonal Grilled Vegetable Platter

Balsamic Glazed Grilled Asparagus with Pepper Bacon

Chef's Seasonal Sautéed Vegetable Blend

Cheesy Cauliflower Mash

STARCHES

Roasted Garlic Mashed Potatoes

Yukon Gold Mashed Potatoes

Au Gratin Potatoes

Oven-Roasted Rosemary-Garlic Red Potatoes

Herb Roasted Fingerling Potatoes

Local Wild Rice Pilaf

Creamy Polenta

Citrus Couscous Salad with Apricots, Pine Nuts, Ginger



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Catering & Events

Plated Dinner

AVAILABLE FOR 25-175 GUESTS

Price includes two sides, mixed green salad, bread and lemonade, iced tea, and coffee service

Side substitutions may be available upon request

SALAD UPGRADE \$3 | ADDITIONAL COURSE \$6

CLASSIC CAESAR SALAD

Sourdough croutons, shredded parmesan, Caesar dressing

STOUT'S ISLAND SALAD

Spinach, candied walnuts, sliced apples, local blue cheese, honey walnut vinaigrette

SPINACH QUINOA SALAD

Chèvre, quinoa, puffed wild rice, blueberries, charred lemon vinaigrette

VEGETARIAN ENTREES

BUTTERNUT SQUASH RAVIOLI \$26

Served with grilled eggplant, sun baked roma tomatoes, pearl onions, mushroom, sweet pepper ragout with herbs & a touch of extra virgin olive oil

VEGETABLE TERIYAKI STIR FRY \$26

Julienned red bell peppers, carrots, portabella mushroom, onions, tomatoes zucchini and yellow squash Tossed in a teriyaki-ginger sauce and served with lemongrass rice

TRUFFLE MAC N' CHEESE \$27

Cavatappi noodles, house-made truffle cheese sauce, herb bread crumbs, Served with peppers and broccoli

GRILLED EGGPLANT ROUNDS \$26

Marinated eggplant with ricotta ratatouille and wilted spinach, zesty tomato sauce and basil oil

WHITE MEAT ENTREES

CHICKEN MARSALA \$30

Marsala wine, wild mushrooms, garlic & shallots Served with garlic mashed potatoes, broccoli & cauliflower

PROVENÇALE STYLE CITRUS ROASTED ARLINE CHICKEN BREAST \$34

Caramelized garlic au jus Served with creamy polenta on a bed of sautéed spinach & shallots

CRISPY SKIN PEKING DUCK BREAST \$38

Port wine reduction Served with wild rice pilaf and baby carrots

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Catering & Events

PLATED DINNER – CONTINUED

RED MEAT ENTREES

GRILLED ROSEMARY-THYME TOP SIRLOIN.....	\$42
<i>Rosemary-thyme demi glaze</i>	
<i>Served with Yukon mashed potatoes, swiss chard and crispy onions</i>	
BRAISED SHORT RIBS.....	\$43
<i>Red wine jus & horseradish crème fraiche</i>	
<i>Served with roasted garlic mashed potatoes and baby carrots</i>	
GRASS-FED GRILLED FILET MIGNON.....	\$51
<i>Cabernet roasted shallot demi</i>	
<i>Served with oven-roasted rosemary-garlic red potatoes and haricot vert</i>	
ANGUS RIBEYE STEAK.....	\$50
<i>Jack Daniels green peppercorn sauce</i>	
<i>Served with cheesy cauliflower mash and broccoli</i>	
GRILLED DOUBLED FRENCH LAMP CHOPS.....	\$58
<i>Pomegranate balsamic reduction</i>	
<i>Served with wild rice pilaf and baby summer squash</i>	
MAPLE GLAZED PORK TENDERLOIN.....	\$37
<i>Locally sourced maple glaze</i>	
<i>Served with sweet potatoes and asparagus</i>	

FISH ENTREES

HERB MARINATED RED SNAPPER.....	\$34
<i>Roasted eggplant-tomato tapenade</i>	
<i>Served with basmati rice and seasonal vegetable ragout</i>	
WHOLE LOCAL RAINBOW TROUT.....	\$34
<i>Sage brown butter</i>	
<i>Served with mushrooms, spinach and red potatoes</i>	
HERB-CRUSTED WALLEYE.....	\$38
<i>Caper rémoulade</i>	
<i>Served with wild rice pilaf and steamed broccoli</i>	
GRILLED SALMON FILET.....	\$34
<i>Mint-mango-pineapple salsa</i>	
<i>Served with bamboo rice and vegetable melody</i>	
HERB-CRUSTED ALASKAN HALIBUT.....	\$50
<i>Dijon and fresh herbs</i>	
<i>Served with wild rice pilaf and grilled asparagus</i>	



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Catering & Events

BBQ Buffet Options

GREAT FOR REHEARSAL DINNERS & FAMILY GATHERINGS

AVAILABLE FOR 25 OR MORE GUESTS

BACKYARD BBQ **\$26 PER PERSON**

INCLUDES:

Burgers and served with lettuce, tomato, onion, pickle, mustard, and ketchup
Beef hot dogs served with ketchup, mustard, pickle relish, sauerkraut
Side of potato salad, coleslaw, potato chips, watermelon slices, apple-rhubarb crumble
Lemonade and Iced Tea

ISLAND BBQ **\$28 PER PERSON**

INCLUDES:

BBQ pull pork served with mini brioche buns,
Grilled beer-boiled bratwursts with caramelized onions served with hoagie rolls
Side of BBQ sauce, potato salad, coleslaw, drunken baked beans, watermelon slices, apple-rhubarb crumble
Lemonade and Iced Tea

DELUXE BBQ **\$34 PER PERSON**

INCLUDES:

BBQ quarter chicken
Mesquite grilled tri tip sandwiches served with horseradish and au jus on a french roll,
Side of BBQ sauce, potato salad, drunken baked beans, seasonal grilled vegetable platter, caprese salad, watermelon slices, apple-rhubarb crumble
Lemonade and Iced Tea

BBQ EXTRAS

Add BBQ Pull Pork \$6 per person
Add BBQ Quarter Chicken \$6 per person
Add mesquite grilled tri tip sandwiches \$7 per person
Add Seasonal Grilled Vegetable Platter \$4 per person



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Casual Buffet Options

GREAT FOR REHEARSAL DINNERS & FAMILY GATHERINGS

AVAILABLE FOR 25 OR MORE GUESTS

TACO BAR..... **\$30 PER PERSON**

INCLUDES:

Southwest seasoned chicken & beef tacos

Flour tortillas, crispy corn tortilla shells, artisan shredded cheeses, seasonal greens, sour cream, guacamole, pico de gallo, black bean corn salsa, southwestern seasoned rice

Lemonade and Iced Tea

TACO EXTRAS

Add Steak Tacos \$6 per person

Add Walleye Fish Tacos \$6 per person

PASTA BAR..... **\$30 PER PERSON**

INCLUDES:

Penne pasta served with roasted red pepper marinara sauce with Italian sausage

Bowtie pasta served with alfredo cream sauce

Served with parmesan, antipasto with assorted olives, roasted peppers, marinated artichokes, cornichons, fresh mozzarella, assorted marinated vegetables with balsamic vinegar and olive oil, garlic bread, baby mixed green insalada with Italian vinaigrette

Lemonade and Iced Tea

PASTA EXTRAS

Meat Stuffed Ravioli \$4 per person

Tricolored Cheese Tortellini \$4 per person

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Catering & Events

Kids Menu

For ages 12 and under
Comes with a side of Fruit or French Fries

Chicken Tenders
Grilled Cheese
Hamburger
Mac & Cheese

\$12 per little person

Late Night Snacks

Only served after 9PM

16" One-Topping Pizza	\$16 per pizza Additional toppings \$0.75
Hot Dog Station	\$32 per dozen
<i>Hot dogs, buns, ketchup, mustard, relish, diced onions</i>	
Brat Station	\$47 per dozen
<i>Beer brats, buns, ketchup, mustard, sauerkraut</i>	
Dry Snacks Buffet	\$4 per person
<i>Assortment of Rye Chips, Sourdough Crisps, Chips, Pretzels and Dip</i>	
Mini Grilled Cheese & Soup Shooters	\$17 per dozen
<i>Mini triangle grilled cheese sandwiches with roasted red pepper soup shooters</i>	
Hot Chocolate Bar	\$5 per person
<i>Rich milk chocolate hot cocoa, marshmallows, and cinnamon</i>	
Milk & Cookies	\$7 per person
<i>Fresh baked home-made cookies and 2% milk</i>	
Nacho Bar	\$10 per person
<i>Tri-Colored Tortilla Chips, Seasoned Beef, Creamy Nacho Cheese, Lettuce, Tomatoes, Sour Cream, Salsa Add</i>	
<i>Guacamole:</i>	\$4 per person

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Dessert

Looking for a change from the traditional tier cake? Try these unique dessert buffet options

- Candy Buffet**..... \$8 per person
Assortment of Chocolate Covered Mixed Nuts, M&M's™, Mini Caramels, Gummy Candies
- Cookies**..... \$26 per dozen
Assortment of Chocolate Chip, Oatmeal, Sugar and M&M™
- Brownies**..... \$25 per dozen
- Mini Tarts**..... 8 Tarts, One flavor per order, \$42
Choice of Strawberry, Mixed Berry, Blueberry or Mixed Fruit
- Ice Cream Sundae Buffet**..... \$7 per person
Vanilla and Chocolate Ice Cream, M&M's™, Mini Chocolate Chips, Carmel, and Chocolate
- Cheesecake**..... \$65 per cheesecake
Choice of New York, Turtle, Berry, Strawberry or Oreo
 Each feeds up to 10 people
- Carrot Cake**..... \$55 per cake
 Each feeds up to 10 people
- German Chocolate Cake**..... \$55 per cake
 Each feeds up to 10 people

GLF Gluten Free
 DF Dairy Free
 VE Vegan

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Catering & Events

Bar Service

THERE IS A \$150.00 SET-UP AND ATTENDANCE FEE PER BAR.

ASK YOUR CATERING MANAGER FOR ADDITIONAL SELECTIONS

ALL ALCOHOLIC BEVERAGES MUST BE PURCHASED AND SERVED BY STOUT'S ISLAND LODGE.

Ala Carte Pricing

SPIRITS

***SELECT EITHER HOUSE OR PREMIUM BAR SETUP**

	HOUSE	PREMIUM
VODKA	SOBIESKI	ABSOLUT
GIN	NEW AMSTERDAM	TANQUERAY
SCOTCH	DEWAR'S WHITE	JOHN WALKER RED
WHISKEY	WINDSOR	JAMESON AND JACK DANIELS
BOURBON	JIM BEAM	MAKER'S MARK
RUM	BACARDI	MOUNT GAY
TEQUILA	JOSE CUERVO GOLD	1800 RESPOSADO
BRANDY	KORBEL	COURVOISIER VS
LIQUOR (BASED ON CONSUMPTION)	\$8.50/DRINK	\$9.50/DRINK

CORDIALS – \$ 8 EACH

*CORDIALS AVAILABLE UPON REQUEST. ASK YOUR COORDINATOR FOR MORE DETAILS.

CALL BRANDS – OUR BARS ARE PROUDLY STOCKED WITH A LARGE SELECTION OF CALL BRANDS AND ARE PRICED INDIVIDUALLY.

WINE

	GLASS	BOTTLE
SPARKLING WHITE	\$7.00	\$36.00
HOUSE WINE	\$7.00	\$28.00

BEER

	Bottle	Keg (1/4) ~62 Pints	Keg (1/2) ~124 Pints
Miller Lite	\$5.00	\$225	\$450
Leinenkugel Original	\$5.00	\$225	\$450
Spotted Cow	\$6.00	\$295	\$550
Summit Pale Ale	\$6.00	\$295	\$550

*Extensive selection of other domestics and imported beers available upon request. Ask your Coordinator for details.



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Catering & Events

All Island Wedding Lunches

We've simplified and streamlined the process for getting all your guests fed and in their finest before your event. This Cold Lunch Buffet is complete with both to go containers and plates for the convenience of enjoying anywhere on the island and makes it easy for guests to make the most of their time on their Island. Aside from this buffet, our restaurant is closed and regular menu is not available from 10 AM – 5 PM before 100+ person weddings.

“Cold Lunch” Buffet

\$17.00/person

Choice of hosting lunch for your guests or have guests pay their own way to enjoy this buffet

Chicken Bacon Ranch Wrap

Chicken • Chopped Romaine • Bacon • Tomato Ranch Dressing

Veggie Wrap (VG) (DF)

Hummus • Cucumber • Tomato

Red and Yellow Peppers • Carrots

Alfalfa Sprouts

Sides Include:

Individually Packaged Chips and Fresh Fruit

Cookies and Brownies

Iced Tea, Lemonade, Bottled Water and Assorted Sodas



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Catering & Events

Breakfast

Buffet style breakfast is available for 10 or more guests

**There is an additional fee of \$50 to set up any breakfast in an event space for lodging guest

CONTINENTAL BREAKFAST

Homemade granola, yogurt, assorted fresh muffins and artisan toasting breads, hot and cold cereals, fresh fruit, chilled juice, coffee, tea and milk

NON-LODGING GUESTS \$11 PER PERSON

LODGING GUESTS INCLUDED**

THE BREAKFAST CLASSIC

Scrambled eggs, sausage, breakfast potatoes, fresh fruit, assorted fresh muffins, butter and preserves, chilled juice, coffee, tea and milk

NON-LODGING GUESTS \$15 PER PERSON

LODGING GUESTS \$11 PER PERSON**

THE LUMBER BARON

Classic eggs benedict, apple wood smoked bacon, chef's quiche, fresh berries and fruit with whipped cream, assorted fresh muffins, butter and preserves, chilled juice, coffee, tea and milk

NON-LODGING GUESTS \$20 PER PERSON

LODGING GUESTS \$13 PER PERSON**

THE BIRCHWOOD

House-made corn beef hash, scrambled eggs, french toast with maple syrup, chef's quiche, homemade granola and yogurt, fresh berries and assorted fruit, assorted croissants and fresh muffins, bagels with flavored cream cheeses and butter, chilled fruit juices, coffee, tea and milk

NON-LODGING GUESTS \$24 PER PERSON

LODGING GUESTS \$16 PER PERSON**



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Plated Lunch

All plated options are subject to seasonal changes. Limit **three** entrée choices per group. Limit **one** starter option per group.

Starters

Roasted Red Pepper.....	Cup \$6 Bowl \$9
Soup of the Day.....	Cup \$6 Bowl \$9
House Salad.....	\$7

Entrée Salads

Add Chicken \$6 per plate

Charred Kale and Apple Salad.....	\$11
<i>Kale, Sliced Apples, Almonds, Cherries, Citrus Vinaigrette</i>	
Classic Caesar Salad.....	\$12
<i>Chopped Romaine, Tomato, Croutons, Parmesan, Caesar Dressing</i>	
Stout's Island Salad.....	\$13
<i>Spinach, Candied Walnuts, Sliced Apples, Local Blue Cheese, Honey Walnut Vinaigrette</i>	

Sandwiches & More

All sandwiches come with a side of house-made chips

Turkey Avocado Club: <i>Turkey, cheddar cheese, avocado, bacon, lettuce, tomato</i>	\$13
Chicken Salad Sandwich: <i>Chicken, red grapes, walnuts, celery, lettuce, tomato</i>	\$13
Hamburger: <i>Grass fed beef, cheddar cheese, lettuce, tomato, onion</i>	\$15
Fish Tacos: <i>Walleye, lettuce, salsa, avocado, lime crème fraiche</i>	\$16
Stout's Burger: <i>Grass-fed bison, chimi churri, fried egg, bacon</i>	\$15
Veggie Wrap: <i>Carrots, zucchini, onion, peppers, roasted hummus in a spinach tortilla</i>	\$15
Teriyaki Vegetable Stir Fry.....	\$11
<i>Peppers, onions, broccoli, zucchini, yellow squash, tomato with a teriyaki glaze served with basmati rice</i>	

Add Chicken \$6
Add Shrimp \$9



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BUFFET LUNCH

AVAILABLE FOR 10 OR MORE GUESTS

Three Options \$19 / Four Options \$23 / Five Options \$25

Price includes lemonade, iced tea, and coffee service and an assortment of baked desserts.

CHOOSE FROM THE FOLLOWING LISTS:

SOUPS

ROASTED RED PEPPER & TOMATO ^{VG}

CHICKEN WILD RICE

SOUP OF THE DAY

SALADS

HOUSE SALAD

Mixed Greens • Tomato • Granola
Island Herb Vinaigrette

CLASSIC CAESAR SALAD

Chopped Romaine • Tomato • Croutons •
Parmesan Cheese • Caesar Dressing

CHARRED KALE & APPLE SALAD

Kale • Sliced Apples • Almonds • Raisins •
Citrus Vinaigrette

FRESH FRUIT SALAD

Seasonal Fruit

CHILLED VEGETABLE PASTA SALAD

Bow Tie Pasta • Cherry Tomato • Zucchini Yellow
Squash • Green Peppers
Russian Dressing

CHILLED WISCONSIN PASTA SALAD

Cavatappi Pasta • Asparagus • Yellow Squash
Green Onion • Bacon • Shredded Parmesan
Italian Dressing

WRAPS

EGG SALAD LETTUCE WRAP

Egg Salad • Shredded Carrot • Bib Lettuce

BEEF CLUB WRAP

Sliced Beef • Watercress • Basil • Blue Cheese •
Tomato Chutney

CHICKEN BACON RANCH WRAP

Chicken • Chopped Romaine • Bacon • Tomato
Ranch Dressing

CHICKEN SALAD LETTUCE CUPS

Chicken • Red Grapes • Walnuts • Celery
•Lettuce • Tomato

TURKEY AVOCADO CLUB WRAP

Turkey • Cheddar Cheese • Avocado • Bacon
•Lettuce • Tomato

VEGGIE WRAP

Hummus • Cucumber • Tomato
Red and Yellow Peppers • Carrots
Alfalfa Sprouts



Gluten Free



Dairy Free



Vegan

Some dishes may be simply modified to accommodate a gluten, nut, or dairy allergy. Ask your event coordinator for details.
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Catering & Events

Meetings

Meeting Breaks

The Natural

*Freshly Baked Brownies and Cookies,
Chilled Lemonade and Mineral Water*

\$9 per person

Yogurt Delight

*Yogurt Parfait Bar
Vanilla Yogurt, Honey, Berries, Granola,
Chilled Juice*

\$8 per person

The Marathoner

*Fresh Fruit, Croissants,
Bagels and Cookies, Juice, Mineral Water*

\$9 per person

Vegetable Break

*Fresh Vegetables
Seasonal Dips, Fruit Juice*

\$8 per person

Heart Healthy

*Assorted Yogurts, Granola Bars,
Fresh Sliced Fruit, Juice and Mineral Waters*

\$9 per person

Afternoon Tea

*Assorted Finger Sandwiches, Mini Tartlets,
Petit Fours, Assorted Teas and Iced Tea*

\$16 per person

Additional Break Selections

BEVERAGES

Regular and Decaffeinated Coffee	\$40 gallon*
Fresh Brewed Iced Tea	\$30 gallon*
Coke, Diet Coke & Sprite	\$2 each
Bottled Water	\$2 each
Milk	\$3.75 each
Orange Juice	\$8 carafe
Individual Cans Juice	\$5 each
Fresh Lemonade	\$32 gallon*
Fruit Punch	\$37 gallon*
Red Bull Energy Drink (sugar free)	\$6 each

PACKAGES

Beverage Setup	\$6 per person
Includes Water, Lemonade, Iced Tea, Coffee and Soda	

BREAK SNACKS

Fresh Assorted Muffins	\$31 dozen
Bagels with Cream Cheese	\$38 dozen
Croissants with Jam	\$38 dozen
Brownies	\$25 dozen
Assorted Baked Cookies	\$26 dozen
Miniature Assorted Candy Bars	\$6 dozen
Potato Chips & Dip	\$4 person
Tortilla Chips, Guacamole, Salsa	\$5 person
Popcorn (plain)	\$3 person
Chocolate Dipped Strawberries	\$37 dozen
Assorted Finger Tea Sandwiches	\$32 dozen
Fresh Mixed Sliced Seasonal Fruit	\$5 person
Whole Fresh Seasonal Fruit	\$3 each
Granola Bars	\$3 each
Mixed Nuts	\$5 person
Pretzels	\$4 person

*approximates 18-7 oz. serving



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MEETINGS

Day Meeting Package

Full Day- \$63/Person
Half Day - \$47/Person with Lunch
Half Day- \$32/Person without Lunch

Price does not include room fee, taxes and service charges
If you are staying at the lodge, continental breakfast in the dining room is included in the lodging rate.
Available Monday – Friday for 10 or more people

THE BREAKFAST CLASSIC

Scrambled eggs, sausage, breakfast potatoes, fresh fruit, assorted fresh muffins, butter and preserves, chilled juice, coffee, tea and milk

MID-MORNING BREAK—SERVED IN YOUR MEETING ROOM

Granola Bars
Individual Fruited Yogurts
Assorted Soft Drinks
Bottled Water
Coffee and Tea Refresh

LUNCH BUFFET—SERVED IN YOUR MEETING ROOM

Your choice of:
Soup, Salad and Wrap
See Buffet Lunches for Options
Lemonade, Iced tea, and Coffee Service
Assorted Soft Drinks
Bottled Water

MID-AFTERNOON BREAK—SERVED IN YOUR MEETING ROOM

Assortment of Baked Desserts
Whole Fruit
Assorted Soft Drinks
Bottled Water

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