



W*WILSON***LDWOOD**
LODGE

celebrations | corporate meetings | weddings | social events

Breakfast Al a Carte

Mini pecan or
cinnamon rolls (per
dozen) \$21.99

Fresh pastries \$21.99

Mini muffins \$18.99

Bagels /cream cheese
\$21.99

Seasonal fruit tray (for
25) \$49.99

Yogurt \$2.25 each

Oatmeal (for 12) \$29.99

9.625 % tax on alcohol

7.125 % tax on food

20% service charge on all
banquets.



Morning Starters

Plated Breakfasts

All American Breakfast

Scrambled eggs with fresh herbs, crisp bacon or smoked sausage, shedder casserole with a seasonal fruit garnish and fresh baked sweet breads or mini muffin. \$12.99

Continental Breakfast

Lodge Special Streusel, fruit breads, coffee cake \$8.99

Healthy Start Seasonal fresh fruit and mini muffins \$10.99

Bakers Deluxe Assorted deluxe pastries and muffins, homemade fruit breads and cinnamon or pecan rolls, butter, seasonal fruit display. \$16.99

Breakfast Buffets –

All include bacon and sausage and fruit breads.

Prairie Breakfast \$19.99

Choose one:

Scrambled eggs with fresh herbs

Scrambled eggs skillet mix with diced ham, cheeses, onions, peppers, and mushrooms.

Choose One:

Creamy cheddar hash browns

Home fried potatoes

Wilderness Scrambler \$15.99

Fresh display of seasonal fruit

Fluffy scrambled eggs

Shedder casserole

Mini muffins

Ala Carte

Coffee and Hot Tea (per gallon) \$26.99

Hot Chocolate (per gallon) \$26.99

Fresh Baked Cookies \$21.99

Iced Tea or Lemonade (per quart) \$17.99

Assorted Bakery Bars (per dozen) \$23.99

Juice (apple, cranberry, grape, orange- per quart) \$17.99

Snack Mix \$17.99 per pound

Soft Drinks \$2.25

Mixed Nuts \$5.99 per person

Bottled Water or Mineral Water \$2.00

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Break Time

Back to Nature

Seasonal fresh fruit, bowl of granola, assorted yogurt, juice, coffee, assorted herbal teas. \$8.99

Just Like Home

Assorted cookies, ice cold milk, assorted soft drinks, coffee, and herbal teas. \$7.99

Fiesta Break

Tortilla chips with salsa, bean dip, guacamole, sour cream, and soft drinks/bottled water/ coffee \$5.99

The Break Mix

Pretzels, snack mix, popcorn, peanuts, chips, soft drinks and bottled water. \$8.99

Meeting Packages

Executive day meeting package includes screen / overhead projector/ flip chart/ High Speed Internet & Meeting Room Rental \$59/ per person

-Continental Breakfast

Assorted pastries and muffins. Sliced fresh seasonal fruit. Coffee, tea, and juice display.

-Mid Morning Break

Refresh of coffee and teas. Assorted soft drinks and oatmeal raisin cookies.

-Lunch

Executed deli buffet or choice of buffet lunch. Includes buffet attendant (Includes one trip through buffet).

All you can eat buffet option available for an additional \$2.50 per person.

-Afternoon Break

Refresh of coffee, tea, assorted soft drinks, and bottled water. Assorted cookies and popcorn.

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(per gallon) \$26.99

Hot Chocolate (per
gallon) \$26.99

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Lemonade (per quart)
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Assorted Bakery Bars
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Juice (apple,
cranberry, grape,
orange- per quart)
\$17.99

Snack Mix \$17.99
per pound

Soft Drinks \$2.25

Mixed Nuts \$5.99 per
person

Bottled Water or
Mineral Water \$2.00

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Lunch Specialties:

Salads

All salads are accompanied by homemade fresh bread

Strawberry Spinach Salad

Fresh spinach, sweet strawberries, brie cheese and raspberry vinaigrette. \$12.99

Chef Salad

Chicken breast, turkey breast, ham, hard boiled eggs, tomatoes, Swiss cheese on a bed of mixed greens and choice of French, Italian, ranch, or balsamic vinaigrette. \$13.99

Grilled Chicken Cesar

Marinated chicken breast with fresh Caesar dipped romaine, tomatoes, garlic croutons and shredded asiago cheese. \$13.99

Chicken Tortilla Salad

Blackened Chicken Breast over mixed greens tossed in a creamy salsa dressing and topped with cheddar cheese, tomatoes, black bean salsa, and tortilla chips. Served with sour cream and picante sauce on the side. \$13.99

Italian Antipasto Salad

Mozzarella, avocado, tomato, red /green peppers, red onion, and black olives tossed in pesto vinaigrette, lemon and olive oil. Seasoned and sprinkled with basil. \$13.99

Sandwiches

All entrees are served with kettle chips. Choice of coffee or tea and water service is included.

Black Angus Bacon Cheeseburger

Half pound of Black Angus Ground Chuck, charbroiled with a slice of American cheese and thick cut bacon. 13.99

Ranch Wrap

Fresh sliced deli meat, cheese, tomato, and crisp lettuce rolled in a flour tortilla with a rich ranch sauce choice of turkey, ham, roast beef, veggie. \$10.99

Traditional Box Lunch

Roast beef, ham or smoked turkey on assorted breads with kettle chips, fresh baked cookie, seasonal fresh fruit, soft drink or bottled water. \$13.99

Croissants

Choice of honey cured ham, smoked turkey, lean roast beef topped with Swiss or American cheese lettuce, tomato, onion. Served on fresh baked croissant. \$13.99

**Pre order lunches available for groups less than 20. Ask sales for pre order menu.*

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Ala Carte

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(per gallon) \$26.99

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gallon) \$26.99

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Iced Tea or
Lemonade (per quart)
\$17.99

Assorted Bakery Bars
(per dozen) \$23.99

Juice (apple,
cranberry, grape,
orange- per quart)
\$17.99

Snack Mix \$17.99
per pound

Soft Drinks \$2.25

Mixed Nuts \$5.99 per
person

Bottled Water or
Mineral Water \$2.00

**Special Dietary
Requests Please
Consult Catering
Sales. Gluten free and
vegan options
available.*

9.625 % tax on alcohol

7.125 % tax on food

20% service charge on all banquets.

Lunch Buffets

Priced per person. Must include buffet attendant for single trip buffet line. **All you can eat buffet option available** for additional \$2.50 per person. (minimum of 20 people)

Executive Deli Buffet

Tossed mixed greens with assorted Dressings, Crisp Kettle Chips, Potato Salad, Assorted Sliced Deli Meats accompanied by Swiss, American, and Pepper Jack Cheeses, lettuce,, tomato, onions, mayonnaise, mustard,. Assortment of fresh rolls and assorted cookies.
Lunch : 18.99 Dinner: \$22.99

The Sombrero

Build your own tacos and fajitas. Taco shells & tortillas, marinated chicken & beef, sautéed onions & peppers, Spanish rice, refried beans, chips & salsa, crispy fried churros with cinnamon and sugar for dessert.
Lunch 18.99 Dinner: 22.99

Little Italy

Caesar salad with herb croutons, garlic bread sticks, creamy chicken alfredo, savory beef or vegetarian lasagna and tiramisu for dessert. Lunch \$18.99 Dinner \$ 22.99

Salad Bar

Tossed mixed greens, spinach with all salad bar fixings (ham, turkey, sliced egg, onion, green onion, tomato, green pepper, cheese, cubed cheese, and olives). Choice of dressings (French, ranch, balsamic, blue cheese). Choice of 2 premixed cold salads: broccoli, pasta, antipasto, or potato.
\$13.99

With one soup: additional \$1.00 per person

With two soup choices: additional \$2.00 per person

*Butternut Squash

*Chicken Noodle

*Vegetable Beef

*Vegetable

*Chicken Wild Rice

* Baked Potato

* Tomato Basil

* Cream of Broccoli

* Cream of Asparagus

Back yard BBQ - Back yard BBQ

Wisconsin bratwurst and sirloin burgers with lettuce, tomato, onion, assorted cheeses and buns, ketchup, mustard, mayonnaise, pickle relish. Comes with baked beans, sliced watermelon, crisp kettle chips, and a tossed salad with assorted dressings. Homemade brownies for dessert. **Lunch \$19.99 Dinner: 23.99**

Martini Mashed Potato Bar

Creamy homemade garlic mashed potatoes served in martini glasses. Guests choose from selection of toppings. (shredded cheese, chives, chopped bacon, gravy, sour cream, butter) \$ 11.99



Side Presentations

To be selected with any plated or buffet meal.

Starches

Spanish Dirty Rice
Jalapeno Mashed
Roasted Baby Red
Cilantro White Rice
Baked Potato
Shedder Casserole
Garlic Mashed
Wild Rice

Vegetables

Green Beans
Buttered Corn
Seasonal Mixed
Vegetable Medley
Seasoned Squash
Medley
Roasted Asparagus
Broccoli Au Gratin

Dinner Presentations

Dinner Entrees

All plated entrees are served with mixed tender green or antipasto salad, dinner roll, and selection of vegetables and potato or rice. Choose one starch and one vegetable from below to accompany any entrée.

Forest Mushroom Chicken

Grilled 10 oz. Chicken breast served with a creamy wild mushroom sauce. \$19.99

Herb Crusted Chicken

10 oz. Chicken breast fillet lightly seared in herb filled breading topped with a light cream sauce. \$24.99 (*Herb crusted pork also available*)

Herb Crusted Walleye \$25.99

Flat Iron Steak

Tender and flavorful 7oz. flat iron fillet served under a savory red wine sauce. \$25.99

Grilled Salmon

Grilled 6oz. Atlantic Salmon fillet dusted with Cajun spices and glazed with a homemade raspberry barbeque sauce. \$26.99

Filet Mignon

A 6 oz. charbroiled Chateau cut beef tenderloin served with Rosemary red wine demi glaze. \$30.99

Kids Meal

Chicken fingers or Cheesy Macaroni served with crispy French fries and a fruit cup or apple sauce. \$10.99

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Side Presentations

To be selected with any plated or buffet meal.

Starches

Spanish Dirty Rice
Jalapeno Mashed
Roasted Baby Red
Cilantro White Rice
Baked Potato
Shedder Casserole
Garlic Mashed
Wild Rice

Vegetables

Green Beans
Buttered Corn
Seasonal Mixed
Vegetable Medley
Seasoned Squash
Medley
Roasted Asparagus
Broccoli Au Gratin

Plated Combination Dinner Presentations

All entrees are served with mixed tender green salad, dinner roll, and selection of vegetables or rice. Choose one starch and one vegetable from below to accompany any entrée. Each entrée portion is 5 oz.

Chicken and Steak

Delectable Grilled Forest Mushroom Chicken Breast served with a savory Flat Iron Steak
\$26.99

Substitution of Fillet Mignon \$31.99

Southern BBQ Chicken and Ribs

Selection of in house smoked, skin on, bone in chicken and ribs. Smothered in our scrumptious, homemade BBQ sauce. \$19.99

Surf and Turf

Choose one of the following cuts of prime steak and one surf option.

Turf Options :

Top Sirloin served with a demi glaze \$ 29.99

Flat Iron served under a savory red wine sauce **\$30.99**

Fillet Mignon served under rosemary and red wine glaze **\$31.99**

Surf Options:

Tender Butterflied Shrimp

Herb Crusted Walleye

Lightly Breaded Cod

Cajun Grilled Salmon

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7.125 % tax on food

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Side Presentations

To be selected with any plated or buffet meal.

Starches

Spanish Dirty Rice
Jalapeno Mashed
Roasted Baby Red
Cilantro White Rice
Baked Potato
Shedder Casserole
Garlic Mashed
Wild Rice

Vegetables

Green Beans
Buttered Corn
Seasonal Mixed
Vegetable Medley
Seasoned Squash
Medley
Roasted Asparagus
Broccoli Au Gratin

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Dinner Buffet Presentations

Priced per person. Includes buffet attendant for single trip buffet line. **All you can eat buffet option available** for additional \$2.50 per person.

All combo and singular protein buffets are served with selection of mixed tender green salad, dinner rolls, and selection of one vegetable and one starch. Choose one starch and one vegetable from below to accompany any entrée. Each entrée portion is 5 oz. (minimum of 20 people)

Chicken Chardonnay

Savory grilled breast of chicken served with a creamy chardonnay sauce. \$19.99

Southern BBQ Chicken and Ribs

Selection of in house smoked, skin on, bone in chicken and ribs. Smothered in our scrumptious, homemade BBQ sauce. \$19.99

Herb Crusted Pork and Forest Mushroom Chicken

Tender pork coated in flavorful herbs and seared to perfection. Chicken breast served with a creamy wild mushroom sauce. \$26.99

Charbroiled Flat Iron Steak and Herb Crusted Chicken

Flat Iron cut steak grilled served along with a red wine sauce accompanied by a pan seared chicken breast seasoned with a selection of herbs. \$30.99

Theme Dinner Buffets

(sides already included)

Back yard BBQ

Wisconsin bratwurst and sirloin burgers with lettuce, tomato, onion, assorted cheeses and buns, ketchup, mustard, mayonnaise, pickle relish. Comes with baked beans, sliced watermelon, crisp kettle chips, and a tossed salad with assorted dressings. Homemade brownies for dessert. \$23.99

Martini Mashed Potato Bar

Creamy homemade garlic mashed potatoes served in martini glasses Selection of toppings made available. (shredded cheese, chives, chopped bacon, gravy, sour cream, butter) \$ 11.99

The Sombrero

Build your own tacos and fajitas. Taco shells and tortillas. Marinated chicken and beef. Sautéed onions and peppers. Spanish rice, refried beans, chips and salsa. Deep fried cinnamon sugar churros and chocolate dipping sauce. \$22.99

Little Italy

Caesar salad with herb croutons, garlic bread sticks, creamy chicken Alfredo, savory beef or vegetarian lasagna and tiramisu for dessert. \$22.99

9.625 % tax on alcohol

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Carving Station Accompaniment Buffet

All buffets are served with selection of mixed tender green salad, dinner rolls, and selection of one vegetable and one starch. Choose one starch and one vegetable from list to accompany any entrée. (minimum of 20 people) \$14.99

Side Presentations

To be selected with any buffet meal.

Starches

Spanish Dirty Rice
Jalapeno Mashed
Roasted Baby Red
Cilantro White Rice
Baked Potato
Shedder Casserole
Garlic Mashed
Wild Rice

Vegetables

Green Beans
Buttered Corn
Seasonal Mixed Vegetable
Medley
Seasoned Squash Medley
Roasted Asparagus
Broccoli Au Gratin

9.625 % tax on alcohol

7.125 % tax on food

20% service charge on all banquets.



Carving Stations

(Minimum of 20 people) Can be served alone or in addition to accompaniment buffet. Priced per person. Includes buffet attendant for single trip buffet line. **All you can eat buffet option available** for additional \$2.50 per person. **Carving Attendant Fee \$75.00**

All carving buffets are served with selection of mixed tender green salad, dinner rolls, and selection of one vegetable and one starch . Choose one starch and one vegetable from list to accompany any entrée. (minimum of 20 people)

Roast Beef person	\$ 6 per
Glazed Ham person	\$ 6 per
Roast Turkey Breast person	\$ 7 per
Herb Seasoned Pork person	\$ 9 per
Prime Rib person	\$10 per



Festive Gatherings

Appetizers and Hors D'oeuvres

Priced per person and accommodate for two pieces per person. We recommend you accommodate for 8 total pieces per person. Optional buffet style or tray passed. \$50 additional per server/hour for tray passed.

Cold Hors D'oeuvres Selections

International Cheese Display

\$2.00 per person

(French Brie, Dill Havarti, Smoked Gouda, Maytag Blue)

Antipasto Display with Grilled Bread

\$2.50 per person

Grilled Parsnips, zucchini, Asparagus, Onion, Squash, Carrots, with Sundried Tomato Aioli. †

Assorted Finger Sandwiches

\$2.75 per person

(Ham, Turkey, Roast Beef, Cucumber)

Caprese

\$2.75 per person

Mozzarella cheese, fresh basil with tomatoes on a skewer, glazed with balsamic

Lavish Fruit Display

\$3.00 per person

Seasonal fresh fruit

Vegetable Crudités

\$2.00 per person

Crisp garden vegetables with dipping sauces

House Smoked Salmon

\$5.00 per person

House cured Atlantic salmon hickory smoked and displayed with garnish

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Bar Selections

Select Brand High Ball \$6.00

Select Brand Cocktail \$7.00

Premium Highball
\$7.25

Domestic Beer
\$3.75

Imported Beer
\$4.75

Select Wine
\$6.75

Premium Wine
\$6.75

Cordials
\$7.75

Soft Drinks
\$2.25

Juice
\$2.00

Mineral Water
\$2.00

Keg (Domestic) \$350
Premium \$450

Non alcoholic Fruit Punch \$32.00

Champagne Punch
\$50.00

House Champagne
\$35.00

House Wine
-Zin /Chard/ Pinot Grigio
\$25.00

Cab/Merlot/ Pinot Noir
\$27.00

* \$300 Bar Minimum. If
Minimum not met, \$75.00 bar
fee applies per hour that event
takes place.

Billed on consumption.

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WLDWOOD LODGE

Appetizers and Hors D'oeuvres

Priced per person and accommodate for two pieces per person. We recommend you accommodate for 8 total pieces per person. Optional buffet style or tray passed. \$50 additional per server for tray passed.

Warm Hors D'oeuvres Selection

Crostini (choice of shrimp, beef tenderloin) <i>Shrimp served with a citrus arugula salsa. Beef served with a dollop of horseradish.</i>	\$ 3.50 per person
Chicken or Beef Sate (choice of teriyaki, peanut, or oyster sauce)	\$3.50 per person
Artichoke Gratin Display with Pita Bread <i>Warm artichoke dip served with steamed pita bread</i>	\$2.75 per person
Mini Crab Cakes with Aioli	\$3.25 per person
Buffalo Wings (hot/spicy, bbq, asian ginger, oyster)	\$2.00 per person
Breaded Chicken Bites <i>Served with Mustard or Sweet n Sour dipping sauce</i>	\$2.00 per person
Rumaki- Shrimp, Scallops <i>served with cocktail sauce</i>	\$3.75 per person
Coconut Shrimp <i>Shrimp battered and rolled in coconut served with sweet sauce</i>	\$3.50 per person
Cream Cheese Wontons <i>Cream cheese filled and fried. Served with sweet and sour</i>	\$2.00 per person
Bacon Wrapped Scallops/ Shrimp	\$3.50 per person
Petite Egg Rolls (with sweet and sour dipping sauce)	\$3.25 per person
Mini Pizzetta Flatbread <i>(Sausage, Caprese, BBQ Chicken, Veggie)</i>	\$2.50 per person
Beef Sliders <i>Mini beef cheese burgers served with ketchup, mustard, and pickle.</i>	\$3.00 per person
Crab Stuffed Mushroom Caps	\$2.25 per person

Complete Bar

Packages

Unlimited cocktail hour packages on a per person basis for each hour.

Select Brand Cocktails/ Beer/ Wine/ Sodas/ Mixers.

One Hour	\$14.00
Two Hours	\$18.00
Three Hours	\$22.00
Four Hours	\$24.00

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Finishing Touches

Dessert Buffet

\$5 per person (includes 2 pieces per person)- select 2 items from list
\$6 per person (includes 3 pieces per person) – select 3 items from list
\$7 per person (includes 4 pieces per person – select 4 items from list

Select From These Desserts:

Brownie Bites
Mini Cookies
Mini Cupcakes (Chocolate, Vanilla, *Strawberry*)
Cheese Cake Bites
French Silk Chocolate or Mint Mousse Cups
Chocolate Dipped Strawberries
Lemon Bar Bites
Cream Puffs

Chocolate Fountain

Minimum of 100 people

(Includes marshmallows, strawberries,
Sliced bananas, pineapple, and pretzels)

* if minimum is not met remainder is charged.

\$6.99 per person

Specialty Deserts

Cheese Cake (New York, Vanilla, Raspberry, or Turtle)

\$7.95

Tripple Chocolate Torte

\$7.95

Fresh Baked Pies

Large variety of fresh baked pies available
See pie menu.

Wedding Cake or Specialty Cakes

* *Special designs available.*

pricing upon request.

***Special Dietary Requests Please Consult Catering Sales.**