

BEVERAGE SERVICE

BAR SET UP

Cash Bar - A complete full service bar is set up and guests pay for their beverage choice.

Open Bar - Providing beverages at no cost to your guests, you have several options for an open bar. You can set a time period for your guests to enjoy beverages at no charge to them. You can select a dollar amount. Once the dollar amount is reached you can either extend the dollar amount or switch to a cash bar. You can have selected items to be provided to your guests: Beer, Wine, Soda, etc.

BEER SELECTION AND SERVICE

We provide wide variety of beer. Domestic, import and micro brew. We offer these by the bottle or on tap.
Half barrel, 1/4 barrel, 1/6 barrel (*if available*)

WINE SELECTION AND SERVICE

We feature a fine selection of house wine: Chardonnay, Cabernet, Merlot, Pinot Grigio, White Zinfandel, Riesling and Lambrusco. Available by the glass or the bottle.
We also feature Champagne and Asti Spumoni.

SPIRITS SELECTION AND SERVICE

We provide an excellent choice of all spirits: Rail, Call, Premium and Ultra Premium.

SOFT DRINK SELECTION AND SERVICE

Fountain drinks, fresh brewed iced teas and coffee station is available for any size group.

ALL GUESTS ATTENDING A FUNCTION THAT CONSUME ANY ALCOHOLIC BEVERAGE MUST BE ABLE TO PROVIDE PROPER IDENTIFICATION FOR PROOF OF LEGAL DRINKING AGE.

SPORTS – SCHOOL – REUNIONS

ITALIAN BUFFET

Rotisserie chicken, mostaccioli, tossed salad, and vegetable du jour, fresh baked rolls and butter.

PIZZA BUFFET

An assortment of our woodstone pizzas served with fresh baked rolls and butter.

PIZZA & SALAD BUFFET

An assortment of our woodstone pizzas with our tossed salad, fresh baked rolls and butter.

TAILGATE BUFFET

Hamburgers, chicken breast, and hot dogs all grilled over wood flames.
Served with coleslaw, pasta salad and chips.

SPORTS BUFFET

Rotisserie chicken, pasta & meatballs, mashed potatoes, vegetable du jour, tossed salad, fresh baked rolls and butter.

~ Delicious Desserts Upon Request ~

MEMORIAL SERVICES



ITALIAN LUNCHEON BUFFET

Rotisserie Chicken, Mostaccioli, Tossed Salad, and
Vegetable du Jour, Fresh Baked Rolls and Butter



LUNCHEON BUFFET

INCLUDES TOSSED SALAD, VEGETABLE DU JOUR, FRESH BAKED ROLLS AND BUTTER, COFFEE STATION AND SODA*

Entree Choices:

Tender Rotisserie Chicken
Pineapple Honey Glazed Baked Ham
Roast Beef with a brown mushroom sauce
Grilled Chicken Breast with mushroom sauce
Roast Pork with gravy
BBQ Brisket of Beef

Side Choices:

Roasted Parsley Red Potatoes
Steamed Red Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Wild Rice Blend

**Coffee Station and Soda only available at Racine West*

~ Delicious Desserts Upon Request ~

THEME EVENTS

Salad Bar

Tossed salad, tomatoes, onions, croutons, peppers, cucumbers, carrots, mushrooms, eggs, rolls, and assortment of dressings.

Pasta Bar

A variety of the chef's pastas, fresh garden vegetables, marinara sauce, alfredo sauce, extra virgin olive oil and fresh garlic. Served with warm rolls.

Mexican Buffet

Chicken and steak fajitas, flour and corn tortillas, ground beef, tortilla chips, salsa, guacamole, sour cream, cheese, and fresh garden vegetables.

Pizza & Salad Buffet

An assortment of our woodstone pizzas, along with our fresh salad and rolls.

Pizza, Pasta & Salad Buffet

One chef-made pasta and an assortment of our woodstone pizzas with our fresh salad and rolls.



BREAKFAST BUFFETS

Continental Breakfast

Coffee, assorted juices and milk, bakery, fresh sweet rolls and bagels
Served with butter, cream cheese and assorted jams

Brunch

French toast, breakfast potatoes, eggs, bacon, sausage, breakfast breads,
rotisserie chicken, vegetable, and rice or pasta

The Lumberjack Buffet

Choice of: Silver Dollar Pancakes OR Thick French Toast,
and hot maple syrup and fresh fruit topping, scrambled eggs, bacon and sausage,
chef's selection of breakfast style potatoes, fresh seasonal sliced fruit tray,
assorted fresh bakery, gourmet butter and jam,
chilled fruit juice, coffee, and tea



~ ***Delicious Desserts Upon Request*** ~

HORS D'OEUVRES

HOT SELECTIONS

Rumaki

Bacon wrapped water chestnuts served with a sesame teriyaki sauce

Savory Meatballs

Tossed in BBQ, Marinara, or Swedish Mushroom Gravy

Stuffed Mushrooms

Your choice of ONE stuffing: spinach or sausage

Baked Spinach Artichoke Dip

Served with garlic croutons

BBQ Ribs

Our house specialty with our own BBQ sauce

Deep Fried Variety*

YOUR CHOICE OF THREE OF THE FOLLOWING:
(SUBJECT TO AVAILABILITY)

Chicken Tenders, Cheese Curds, Onion Strings
Mushrooms, Cauliflower

Pizza Variety*

Choose a combination of five (5) different pizzas

Chicken Wings

Choice of Hot, BBQ, Teriyaki, or Plain.
Served with dipping sauce.
SERVED PER DOZEN

Quesadilla Platter Variety*

Your choice of Cheese or Chicken

Build Your Own Nachos

Tortilla chips, salsa, cheese sauce, chili, diced tomatoes, jalapeños, sour cream and guacamole

COLD SELECTIONS

Fresh Seasonal Fruit Tray

SMALL PLATTER SERVES 30 LARGE PLATTER SERVES 60

Fresh Vegetable Tray

Served with ranch dressing

SMALL PLATTER SERVES 30 LARGE PLATTER SERVES 60

Wisconsin Cheese & Sausage Tray

SMALL PLATTER SERVES 30 LARGE PLATTER SERVES 60

Smoked Salmon

Dry rubbed then smoked served with garnish and crackers

Sliced Tenderloin Crostini

Grilled whole tenderloin on horseradish toast points

Cucumber Sandwiches

A creamy spread topped with thinly sliced cucumbers on rye bread

Cocktail Deli Sandwiches

Turkey, Roast Beef or Ham on a crusty roll
SERVED PER DOZEN

Tortilla Chips & Salsa

Homemade fried chips and our fresh salsa
(Guacamole available)

Tomato Caprese Skewers

Grape tomatoes and fresh mozzarella balls marinated in a balsamic vinaigrette and fresh basil.

Ham & Spinach Artichoke Pinwheels

Juicy ham and our spinach artichoke dip rolled into a tortilla shell then sliced.

Seasoned Trail Mix, Potato Chips OR Pretzels

SERVED PER POUND

* NOT AVAILABLE AT VETERAN'S TERRACE

DINNER ENTREES

All dinner entrees to include a choice of one side, one salad, and one vegetable and fresh baked bread and butter.

BEEF SELECTIONS

Roasted Tenderloin Medallions

Cooked to medium, sliced and served with a merlot wine sauce.

Tender Sautéed Beef Tips

Sautéed with mushrooms, served on a bed of wild rice and topped with wine sauce.

Roasted Prime Rib

Slow cooked to medium and finished with au jus.

Tender Sliced Roast Beef

Sliced thin and served with a brown sauce.

POULTRY SELECTIONS

Rotisserie Chicken

Half of our famous rotisserie chicken cooked to perfection.

Lemon Chicken

Egg battered and sautéed finished with capers and a herb lemon butter

Chicken Champignon

Sautéed then topped with mushrooms and garlic madeira cream sauce

Chicken Cordon Bleu

Tender and juicy chicken breast topped with ham, Swiss cheese and alfredo sauce.

SEAFOOD ENTREES

Teriyaki Salmon

Marinated in a teriyaki glaze and finished with sesame sauce.

Baked Cod

Baked until flaky and tender with a lemon butter sauce.

PORK ENTREES

BBQ Ribs

Half rack of hickory smoked ribs served with our house BBQ sauce.

Pork Medallions

Floured and sautéed, then finished with a demi-glace.

VEGETABLE AND PASTA ENTREES

Vegetable Lasagna

Tender vegetables nestled around sweet tomato sauce and wrapped with fresh cheese and pasta.

Pasta Alfredo

Tender pasta tossed with garden vegetables and topped with a rich cheese sauce.

Vegetable Stir Fry

Garden vegetables sautéed in a garlic sesame sauce. Served on a rice blend.



Choice of One Side:

Parsley Steamed Potatoes • Roasted Red Potatoes
Baked Idaho Potato • Garlic Mashed Potatoes
Wild Rice Blend

Choice of One Salad:

House Garden Salad • Caesar Salad
Strawberry Spinach Salad

Choice of One Vegetable:

Garden Blend • Buttered Corn
Steamed Green Beans • Honey Dill Carrots
Steamed Broccoli • Steamed Cauliflower



LUNCH & DINNER BUFFETS

Lunch Buffet served before 4 pm. Dinner Buffet served after 4pm.
Buffets are served with a choice of two or three entrees, one vegetable, one side, two salads and fresh bread and butter.

CHOICE OF TWO OR THREE ENTREES

Our Very Own Rotisserie Chicken

Sautéed Chicken Cordon Bleu topped with ham, Swiss cheese and creamy alfredo

Chicken Sarafina served on angel hair pasta with cream sauce

Lemon Chicken egg battered and sautéed finished with capers and a herb lemon butter

Chicken Champignon sautéed then topped with mushrooms and garlic madeira cream sauce

Tender Beef Tips in a merlot wine sauce

Petite Filets grilled and finished with a mushroom merlot sauce

Slow Roasted Pork Loin served au jus

Pork Medallions floured and sautéed, then finished with a demi-glace

Classic BBQ Ribs with our house BBQ sauce

Baked Cod baked until flaky and tender with a lemon butter sauce

Baked Salmon topped with a cucumber dill sauce

Teriyaki Salmon marinated in a teriyaki glaze and finished with sesame sauce

Baked Mostaccioli hearty marinara with garden vegetables tossed with pasta topped with mozzarella cheese

Hearty Mostaccioli tender ground beef and Italian sausage in marinara
tossed with pasta and topped with mozzarella cheese

Pasta Primavera seasoned vegetables sautéed and tossed with tender pasta in a rich creamy sauce



Choice of ONE Salad:

House Garden Salad • Strawberry Spinach Salad • Caesar Salad

Choice of ONE Side:

Italian Pasta Salad • Bacon Ranch Salad • Creamy Potato Salad • Ranch Veggie Pasta Salad

Choice of ONE Vegetable:

Honey Dill Carrots • Steamed Green Beans • Steamed Cauliflower • Steamed Broccoli • Garden Blend
Buttered Corn • Roasted Root Vegetables • Seasonal Vegetables Upon Request

Choice of ONE Side:

Parsley Steamed Potatoes • Double Baked Mashed Potatoes • Sweet Potato Mashed
Potatoes Au Gratin • Garlic Mashed Potatoes

