

# Deerhaven Banquet Hall Menu

Catering by:



# Beverages

## Punch

By the Gallon \$8.00/gallon

## Soda

By the Glass \$2.00  
 Unlimited for 6 hours \$4.00/person

## Champagne- Estimate 7 glasses per bottle

House Champagne \$25/bottle  
 Asti \$16/bottle

## Wine - Estimate 4 glasses per bottle

House Wine -By the Glass \$6.00  
 House Wine- By the Bottled \$18.00

## Beer

Bottle Beer \$4.00-\$5.00

## Mixed Cocktails

Rail Drinks \$5.00  
 Call Drinks \$6.00

## Open Bar by the Hour

Premium \$7.00-\$10.00

## Beer/Wine/ Soda Packages

(For up to 6 Consecutive Hours)

### Beer - Wine - Soda

**\$15.00/person**

- 1 Domestic Beer on Tap
- House Red and White Wine
- Unlimited Soda
- No Bottled Beer
- \$3/person each additional hour

### Beer -Soda

**\$11.00/person**

- 1 Domestic Beer on Tap
- Unlimited Soda
- No Bottled Beer
- \$2/person each additional hour

# Host Bar Packages

*All Open Bar Packages are up to 6 hours of service. Hours of service must be consecutive. Packages charges are based on final count per person. Packages do not include dinner wine, champagne toast or shots. Packages are not changeable. Minimum of 50 guest or more.*

## Rail Brand Open Bar

**\$20.00 / Hour (Each Additional Hour \$3.00)**

- Rail Liquor Brands
- One Domestic Beer on Tap
- Domestic Bottled Beer
- House Red and White Wine by the Glass
- Juice and Soda Selections by the Glass

## Call Brand Open Bar

**\$25.00 / Hour (Each additional Hour \$3.75)**

- Rail and Call Liquor Brands
- One Domestic Beer on Tap
- Domestic Bottled Beer
- House Red and White Wine by the Glass
- Juice and Soda Selections by the Glass

## Premium Brand Open Bar

**\$27.00 / Hour (Each additional Hour \$4.50)**

- Rail, Call, and Premium Liquor Brands
- Two Domestic Beer on Tap
- Domestic Bottled Beer
- Imported Bottled Beer
- House Red and White Wine by the Glass
- Juice and Soda Selections by the Glass

	Rail	Call	Premium
<b>1 Hour</b>	<b>\$11</b>	<b>\$13</b>	<b>\$15</b>
<b>2 hours</b>	<b>\$17</b>	<b>\$20</b>	<b>\$21</b>
<b>3 hours</b>	<b>\$20</b>	<b>\$25</b>	<b>\$27</b>

*Host prices subject to 20% service charge and applicable sales tax.*

# Appetizers

## Cold Appetizers (Per 50 Pieces)

Bruschetta	\$60.95
Salami Cornucopias	\$60.95
Silver Dollar Sandwiches <i>Choice of Roast Beef, Smoked Ham or Turkey</i>	\$80.95
Cucumber Canapes	\$63.95
Deviled Eggs	\$59.95

## Hot Appetizers (Per 50 Pieces)

Spinach & Artichoke Dip <i>Served with Homemade Tortilla Chips</i>	\$65.95
Bacon Wrapped Water Chestnuts	\$65.95
Chicken Wings <i>Choice of Sauce: Bourbon, Teriyaki, Buffalo or Sweet &amp; Sour</i>	\$65.95
Handmade Meatballs <i>Choice of Sauce: Swedish, BBQ, Bourbon, Teriyaki or Sweet &amp; Sour</i>	\$59.95
Crab Stuffed Mushrooms	\$75.95
Italian Sausage Stuffed Mushrooms	\$67.95
Spanikopita	\$60.95
Fresh Mozzarella Sticks <i>Served with Marinara Dipping Sauce</i>	\$65.95

*Host prices subject to 20% service charge and applicable sales tax.*

# Platters

## Most Common (Serves 100)

Fresh Seasonal Fruit Platter	\$125.95
Fresh Vegetable Platter <i>Served with Ranch Dipping Sauce</i>	\$115.95
Wisconsin Cheese & Sausage Platter <i>Served with Assorted Crackers</i>	\$139.95
Fiesta Taco Platter <i>Served with Homemade Tortilla Chips</i>	\$120.95
Relish Tray	\$130.95
Smoked Salmon <i>Served with Assorted Crackers</i>	\$145.95
Deluxe Fresh Brewed Coffee Bar <i>Served with Whipped Cream, Favorite Creamers, Coffee Syrups</i>	\$150.00

## The Late Night Options

Pizza Bar <i>Choice of up to three pizza selections</i>	\$5.95/person
Taco or Nacho Bar <i>Choice of Ground Beef or Nacho Cheese and all your favorite toppings!</i>	\$5.95/person
Mini Chicago Style Hotdog Bar <i>Served on Plain or Poppy Seed Buns. Toppings to include: Mustard, Onions, Tomatoes, Relish, Pickle Spears, Cucumber Slices, Sport Peppers, Kraut &amp; Celery Salt</i>	\$5.95/person
Mini Black Angus Slider Bar <i>Served with American Cheese, Lettuce, Tomato, Onion &amp; Condiments</i>	\$6.95/person
Kabob's "Build Your Own" Loaded Potato Chips <i>Handmade Potato Chips, Sharp White Cheddar Sauce, Green Onions, Bacon Pieces</i>	\$5.95/person

*Seasonal & A La Carte Options Available Upon Request  
Host prices subject to 20% service charge and applicable sales tax.*

# Dinner Buffet

## Classic Buffet

- Table Side Choice of Salad
- Buffet Table Select Two or Three Entrée's:  
*Roast Beef Jardinière, Chicken Marsala, Hickory Smoked Ham, Herb Dusted Baked Chicken, Lemon Herb Dusted Baked Cod, Meat Lasagna or Vegetarian Lasagna*
- Starch Choice
- Vegetable Choice
- Choice of One Accompaniment

**2 Entrée Buffet \$21.95**  
**3 Entrée Buffet \$24.95**

## Grand Buffet

- Table Side Choice of Salad
- Buffet Table Select One Carved Entrée:  
*(Limit One Carved Item)*  
*Chef Carved Roast Beef, Al Capone Roast, Beef Tenderloin, Herb Dusted Pork Loin, Carved Pit Ham or Roasted Turkey*
- Select One or Two Additional Entrees:  
*Bourbon Salmon, Chicken Marsala, Chicken Italiano, Island Chicken Grill, Chicken Supreme, Herb Dusted Tilapia*
- Starch Choice
- Vegetable Choice
- Choice of Two Accompaniment

**2 Entrée Buffet \$26.95**  
**3 Entrée Buffet \$29.95**

## Salad Choices

### Classic Caesar Salad

Crisp Romaine Dressed in Caesar Dressing, Parmesan and Homemade Croutons

### Baby Spinach Salad

Fresh Spinach, Toasted Almonds, Sliced Strawberries and Feta with Balsamic Vinaigrette

### House Garden Salad

Mixed Greens, Tomato and Cucumber Carrots, Red Onion Dressings: Ranch, Italian, Balsamic, Parmesan Peppercorn or French

## Vegetable Choices

- Grilled Summer Vegetables
- Seasonal Chef's Choice
- Green Bean Almondine
- Honey Glazed Carrots
  - Corn O'Brien
  - Roasted Tomato
  - California Medley
  - Sautéed Asparagus

## Starch Choices

- Roasted Garlic Mash
- Parsley Herb Roasted Red Potatoes
- Baked Potato with Sour Cream
- Herb Infused Wild Rice
- Pasta with Garlic Herb Butter

## Accompaniments Choices

- Creamy Cucumber Salad
- Relish Platter
- Fresh Fruit Platter
- Fresh Vegetable Platter with Ranch Dipping Sauce
- Tortellini Salad
- Pesto Pasta Salad

*Host prices subject to 20% service charge and applicable sales tax.*

# Plated Sit-Down Meals

All Plated Meals Include the Following:

Fresh Baked Assorted Dinner Rolls, Plated House or Classic Caesar Salad, Potato, Rice or Pasta and Vegetable Choice.

## Poultry

**Chicken Breast Forestiere** **\$20.95**  
Wild mushrooms, bacon and onions in a rich red wine cream sauce

**Island Chicken Grill** **\$20.95**  
Topped with Mango Salsa, Grilled Red Onion, Roasted Pepper and Fresh Cilantro Lime Sauce

**Chicken Cordon Bleu** **\$19.95**  
Chicken Breast filled with Country Roasted Ham and Swiss Cheese

**Chicken Marsala** **\$20.95**  
Pan Seared Chicken Breast Finished with a Marsala Cream Sauce

**Blackened Chicken Pesto** **\$20.95**  
Drenched in Spices and Accompanied by a Pesto Cream Sauce

**Chicken Mornay** **\$21.95**  
Topped with Lump Crab Meat and Drizzled with Mornay Sauce

**Chicken Italiano** **\$19.95**  
Sautéed Breast Topped with Pepperoni, Spinach and Bell Pepper Medley. Drizzled with Balsamic Marinara Reduction and Smoked Provolone.

## Beef

**Sliced Beef Jardinnere** **\$24.95**  
In a Rich Red Wine Mushroom Sauce

**Twin Peaks** **\$27.95**  
Twin Medallions in a Bordelaise Sauce with Garlic Toast Points

**Marinated London Broil** **\$23.95**  
Sliced Thin, Glazed with Beef & Tomato Beurre Blanc

**Beef Tips Stroganoff** **\$22.95**  
Braised Beef Tips with Mushroom & Onion Medley In a Rich White Cream Sauce

**Caribbean Beef** **\$25.95**  
Flat Iron Steak Grilled with Fresh Pineapple, Mango & Pepper Reduction

**Bacon Wrapped Filet** **\$27.95**  
Marinated & Wrapped in Bacon, Laced with Mushrooms

## Pork

**Pork Loin Florentine** **\$21.95**  
Stuffed with Mushrooms, Spinach and Goat Cheese. Drizzled with Fire Roasted Tomato Sauce

**Applewood Smoked Pork Ribs** **\$23.95**  
Grilled and Infused with Teriyaki Ginger Glaze. Garnished with Fresh Pineapple Chutney

**Pork Filet** **\$22.95**  
Grilled Herb Dusted Pork Filet, Topped with a Pepper & Onion Medley On a Bed of Red Jacket Mashed Potatoes

**Stuffed Smoked Pork Chop** **\$20.95**  
Stuffed with Sage Dressing and Slow Roasted. Drizzled with Demi Glaze Reduction

## Seafood

**Grilled Alaskan Salmon** **\$23.95**  
Herb Dusted & Drizzled with Pesto

**Blackened Jumbo Shrimp** **\$26.95**  
Drenched in Creole Vegetable Sauce

**Red Snapper Provencal** **\$22.95**  
Grilled and Engulfed with Spinach, Tomatoes, Garlic White Wine Mushroom Sauce

**Herb Crusted Tilapia** **\$21.95**  
Baked Golden Drizzled with Balsamic Basic Marinara

## Kid's Meals (10 & Under)

**Handmade Chicken Tenders with Fries \$9.95**

## Vegetarian

**Vegetarian Lasagna** **\$16.95**

**Pasta Alfredo** **\$17.95**

**Eggplant Parmesan** **\$ 16.95**

Combination Plates, Available Upon Request

Host prices subject to 20% service charge and applicable sales tax.



# Ceremonies

<b>Outdoor Ceremonies On The Range Including Chair Setup</b>	\$500.00
<b>Indoor Ceremonies Including Chair Setup</b>	\$500.00

## Receptions

*We have No Minimums for weddings over 100 people*

<b>Room Fee with Kabobs Catering</b>	\$1000.00
<b>Room Fee without Kabobs Catering (Only Includes Chairs &amp; Tables)</b>	\$2000.00

- Centerpiece rental available
- Chair cover rental available
- Free food tasting with booking Kabob's
  - No bartenders fees
- Work with local hotel for your wedding night & guests with free pickup
  - 20% service charge
  - 5.1% sale tax
- \$1000.00 deposit required to hold room for date

See available dates for 2016

**Call 262-650-0760**

and ask for Jeff for showing or booking