



SENTRY WORLD®

2024 Event Menu

Food matters

Fresh, seasonal, and regional are the words that inspire our event menu collection. We believe food and beverage service can truly enhance your event and provide a means to bring friends, families, and colleagues closer together. Join us and discover a new favorite cheese, local brew, or creative twist on classic comfort food. These menus represent some of our personal favorites and feature many local and regional products that showcase some of the best Wisconsin has to offer.

While here, you'll find that our collective passion and unwavering dedication shine from kitchen to table. From indulgent flavors to health-conscious dishes, we utilize only the finest ingredients, freshest produce, and sustainable options from trusted farms, artisans, and purveyors. Just like each of our team members, they're committed to providing experiences of exceptional quality and creating lifelong memories. Current Wisconsin partners include:

- **BelGioioso Cheese** in Green Bay creates wonderful fresh mozzarellas that we can't stop snacking on—belgioioso.com.
- **Mission Coffee House** of Plover keeps our imaginations brewing—missioncoffeehouse.com.
- **Nueske's Meats** of Wittenberg was established in 1933. This family-operated business specializes in smoked products and is particularly famous for their bacon—nueskes.com.
- **Racine Kringle**, the official state pastry of Wisconsin, can be found in our breakfast selections—kringle.com.
- **Roth Cheese** in Monroe provides the exceptional buttermilk blue cheese you'll find throughout our menus—rothcheese.com.
- **Sartori Cheese** of Plymouth provides award-winning cheeses as the cornerstone of our artisan cheese lineup—sartoricheese.com.
- **Stevens Point Brewery** in Stevens Point was founded in 1857 and is the fifth-oldest continuously operating brewery in the nation—pointbeer.com.

Enclosed you'll find a curated collection of menus catering to today's varied tastes and preferences. However, we're always up for the challenge to provide innovative ideas and creative solutions for our clients and guests. Please don't hesitate to contact your event professional with any specific requests.

Sincerely,
Christopher Ault
Executive Banquet Chef, SentryWorld

Breakfasts

Available from 5-11 a.m.
Minimum of 25 guests required.

BREAKFAST BUFFETS

Sentry Breakfast Buffet

Scrambled free-range eggs, smoked bacon, sausage links, home fries with onions, and worldly fruit bowl, which includes assorted seasonal berries, mango, papaya, kiwi, and dragon fruit. Assorted fruit juices, Mission coffees, and hot teas.

Point Buffet

House-made French toast, scrambled eggs with fresh scallions and cheddar, bacon or sausage links, home fried potatoes, seasonal fresh fruit, and yogurt. Assorted fruit juices, Mission coffees, and hot teas.

European Continental

Freshly baked muffins, French croissants, and European Danish. Sliced fresh fruit display with seasonal berries and organic whole milk yogurt dipping sauce. Assorted fruit juices, Mission coffees, and hot teas.

Healthy Choice Continental

Morning sunrise muffins, organic yogurt, fruit and granola parfaits, assorted fruit juices, Mission coffees, and hot teas.

Action Omelet Station* (a great addition to any of our breakfasts)

Create your own omelet cooked to order. Choice of whole eggs, scrambled eggs, egg whites, bacon, sausage, ham, peppers, onions, mushrooms, tomatoes, spinach, and cheddar-jack cheese blend.

* Requires a chef attendant. One attendant per 75 guests.

** For plated breakfast options, please inquire with your Event Coordinator.

 Gluten-free  Vegan  Vegetarian

Item availability and prices are subject to change.

BREAKFAST À LA CARTE OPTIONS**

Birdie Package

- **Morning:** Assorted breakfast breads and Racine Kringle, seasonal fresh fruit, Mission coffees, hot teas, soft drinks, and fruit juices.
- **Afternoon:** Fresh vegetables with green goddess dip, Wisconsin cheese and crackers, seasoned nuts, brownies, Mission coffees, hot teas, and soft drinks.

Midday Break, option 1

Freshly baked cookies, Fishin' Hole sweet and salty mix, Wisconsin cheese platter with crackers, Mission coffees, hot teas, and soft drinks.

Midday Break, option 2

Fresh fruit platter, Wisconsin cheese and crackers, seasoned nuts, white chocolate macadamia nut cookies, Mission coffees, hot teas, and soft drinks.

Rise and Shine Breakfast Croissant

Bacon, scrambled eggs, and cheddar on a French butter croissant.

Breakfast Burritos

Wraps filled with chorizo sausage, free-range eggs, peppers, onions, and cheddar-jack cheese.

Breakfast Quiche

Sausage, free-range eggs, seasonal fresh vegetables, three-cheese blend.

Boiled Eggs

Fresh Fruit and Berry Parfaits

Protein Oatmeal

Biscuits and Gravy



À la carte options

SWEET

Assorted Racine Kringle Strips, 10-inch, each

Freshly Baked Cinnamon Rolls with cream cheese icing, per doz.

Freshly Baked Mini Muffins

Freshly Baked Muffins (regular and petite) served with butter, per doz.

Bagels with cream cheese, preserves, and butter, per dozen 

House-Made Scones with flavored butter and preserves, per dozen

Kind Granola Bars, per dozen

Freshly Baked Cookies, per dozen

Petite Dessert Bars, per dozen

Petite Cheesecake Bites, per dozen

Assorted Chocolate Truffles, per dozen

HEALTHY

Sliced Fresh Fruit, per person

Assorted Greek Yogurt, each

Greek Yogurt Parfaits, each

Hard-Boiled Eggs, per dozen

SAVORY

Fresh Wisconsin Cheese Curds, per pound

Fishin' Hole Sweet and Salty Snack Mix, per pound

Roasted Nuts, per pound

- Sweet Chili Cashews
- Rosemary Garlic Almonds
- Brown Sugar Spiced Pecans

Freshly Made Tortilla Chips with salsa and guacamole, per person

Freshly Made Potato Chips with French onion dip, per person

Assorted packaged bags of chips

QUENCHING

Unlimited Beverages, per person

4 hours of coffees, teas, soft drinks, and bottled water

8 hours of coffees, teas, soft drinks, and bottled water

Locally Roasted Coffee, per gallon

Regular or decaffeinated with cream, skim, and assorted sweeteners.

Infused Water, per gallon

Citrus herb, cucumber, or our seasonal selection.

Assorted Juices, Iced Tea, Bottled Water, and Lemonade, per bottle

Cold Brew Coffee, per can

Energy Drinks, per can

Assorted Soft Drinks, per can

 Gluten-free  Vegan  Vegetarian

Plated luncheon salads and sandwiches

Our luncheon salads and sandwiches can be served plated or packaged to go for an additional cost. Select up to two entrées.

PLATED LUNCHEON SALADS

Farmer Jones House Salad

Baby field lettuces, tossed in a sweet and sour vinaigrette, generously topped with sliced strawberries, chopped bacon, candied pecans, and gorgonzola crumbles.

Chop Chop Salad

Crispy romaine and iceberg lettuces, tossed with ranch dressing, generously topped with chopped eggs, smoked bacon, green onions, cheddar-jack cheese, and toasted sunflower seeds.

Traditional Greek Salad

Farm field greens drizzled with Greek dressing, finished with Kalamata olives, fresh feta crumbles, red onions, cucumbers, tomatoes, and Greek pepperoncini.

Classic Caesar Salad

Crispy romaine tossed in a classic Caesar dressing, finished with house croutons, shaved Parmesan, and julienned sun-dried tomatoes.

Niçoise Salad

Seasonal greens drizzled with a classic French vinaigrette, accompanied with haricot verts, boiled potatoes, European olives, seared ahi tuna steak, and tomatoes.

Add your choice to any salad:

- Chicken breast
- Scottish salmon
- American Wagyu top sirloin

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PLATED SANDWICHES

All sandwiches are served with kettle chips or seasonal fresh fruit.

Turkey, Bacon, and Swiss

Thinly sliced breast of turkey, aged Swiss, and crispy Nueske's bacon on a whole grain nut bread with pesto aioli, lettuce, and tomato.

Ham and Brie Croissant

Honey ham, European Brie, and sliced honeycrisp apples on a French croissant with whole grain mustard.

Cherry Chicken Salad

Our house-made chicken salad with dried Door County cherries, candied pecans, and honey aioli, served on your choice of bread or croissant.

Italian Sub

Italian hoagie with smoked ham, Soppressata salami, pepperoni, smoked provolone, lettuce, tomato, banana peppers, and Italian dressing.

Luncheon entrées

All entrées are served with a tossed salad, rolls, butter, locally roasted coffee, teas, and delectable, sweet treats. Select up to two entrées.
For more than two, please see our policies page.

French Meatloaf and Truffled Mashed Potatoes

A combination of ground veal, American Wagyu top sirloin, Duroc pork, and a touch of mild European sausage. Topped with truffled mashed potatoes and fried onions, atop an herb demi cream.

Chicken Cordon Bleu

Open-faced with sweet honey ham and aged Swiss, set atop lemon cream sauce.

Roasted Herb Chicken

With sautéed spinach and laced with a lemon-tomato caper chicken reduction.

Alaskan Baby Cod

With steamed broccolini and draped with a tomato-basil beurre blanc.

Roasted Vegetable Napoleon

Seasonal grilled and roasted vegetables, stacked atop a pomodorino tomato sauce.

 Gluten-free  Vegan  Vegetarian

Luncheon buffets

Buffets are priced per person and include locally roasted coffee, teas, and dessert. Buffets are served from 11 a.m. to 3 p.m. and require a minimum of 25 guests.

New York Deli Board

Fresh sliced honey ham, Soppressata salami, American Wagyu roast beef, turkey breast, Eli's corned beef, assorted sliced Wisconsin cheeses, potato salad; farfalle pasta salad with marinated tomatoes, roasted peppers, green onions, and a red wine vinaigrette; mixed green salad with hearts of palm, olives, feta cheese, and croutons; fresh fruit bowl, relish tray, assorted breads, and condiments; assorted cookies and brownies.

Street Tacos

Spicy ground beef, cilantro lime-chili chicken, Spanish rice, pinto beans, and cheddar-jack cheese; toppings of pico de gallo, guacamole, sour cream, roasted tomato salsa, lettuce, and tomato; flour and corn tortillas; tossed green salad, churros, and lemon bars.

Johnsonville Backyard Barbecue

Featuring Wisconsin Johnsonville brats and our signature burgers accompanied with potato salad, pasta salad, fresh fruit bowl, and kettle chips; served with sliced cheese and accompaniments, Sheboygan buns, and freshly baked chocolate chip cookies.

Southwest Barbecue

Smoky pork carnitas slowly roasted and simmered in our house barbecue sauce, alongside pulled barbecue chicken, Sheboygan rolls, creamy coleslaw, kettle chips, and pasta salad, plus blondie and snickerdoodle cookies.

Pre-Made Sandwich Buffet

Select three sandwiches. For groups less than 30 people, select two.

- Tomato, mozzarella, basil pesto aioli, and baby arugula on rosemary focaccia.
- Greek salad wrap with romaine, peppers, cucumbers, olives, feta, hummus, and lemon oregano dressing.
- Turkey and Swiss with avocado, lettuce, tomato, and herb aioli on a croissant.
- Honey ham and smoked provolone with caramelized onions and Dijon-pineapple mustard on a French baguette.
- Roast beef and cheddar with creamed horseradish, lettuce, and tomato on a Sheboygan roll.

Buffet includes chef's soup du jour, seasonal fresh vegetable crudité with dip, kettle chips, and assorted freshly baked cookies.

Enhancements:

- Chef's soup du jour
- Chewy brownies

 Gluten-free  Vegan  Vegetarian

Luncheon buffets (continued)

Buffets are priced per person and include locally roasted coffee, teas, and dessert. Buffets are served from 11 a.m. to 3 p.m. and require a minimum of 25 guests.

Tour of Italy

Select two entrées

- Deep Dish Lasagna with layers of cheese, Bolognese sauce, and pomodorina marinara sauce.
- Fettuccini Alfredo made with creamy Alfredo sauce, and Semolina fettuccini noodles, topped with fresh-shaved Parmesan cheese.
- Spaghetti and Italian meatballs with your choice of marinara sauce or meat sauce.
- Slow Roasted Pork seasoned with oregano, garlic, basil, and red chili flakes, set atop traditional Parmesan polenta.
- Eggplant Parmesan with layers of crispy eggplant, marinara, and three cheeses.

Comes with

- Caesar Salad
- Garlic Breadsticks

Select one dessert

- Tiramisu
- Panna Cota with vanilla bean and salted caramel sauce
- Traditional Italian Cannoli stuffed with mascarpone and chocolate

 Gluten-free  Vegan  Vegetarian

Plated dinners

Dinners are served with one salad and one dessert choice for the entire group. Entrée plates include potato/starch, fresh seasonal vegetables, rolls, butter, locally roasted coffees, and teas. Select up to two entrées. For more than two, please see our policies page.

SALAD SELECTIONS

All-American House Salad

Field lettuces with blistered cherry tomatoes, cucumbers, and carrots.

Dressings: Ranch, Italian, honey-citrus vinaigrette, French, blue cheese, aged balsamic-herb vinaigrette

Caesar Salad

Crispy romaine lettuce, Parmesan cheese, and house-made croutons with classic Caesar dressing.

SentryWorld Salad

Assorted farm lettuces topped with sliced strawberries, chopped bacon, candied pecans, crumbled Gorgonzola, and laced with a sweet and sour vinaigrette.

VEGETABLE SELECTIONS

- Chef's Choice
- Asparagus
- Haricot Verts
- Baby Carrots
- Brussels Sprouts with bacon and shallots

DUETS SIDE BY SIDE

Petite Filet and Chicken ^{GF}

A four-ounce filet and boneless breast of chicken. Duo of red wine demi and shallot cream reduction.

Petite Sirloin and Halibut ^{GF}

American Wagyu petite sirloin and Alaskan oven-roasted and savory-crustured halibut. Topped with horseradish demi and tomato-basil beurre blanc.

Amish Chicken and Salmon ^{GF}

Boneless breast of chicken with fines herb sauce served next to Scottish salmon with lemon-caper butter sauce.

SIDES

- Roasted Heirloom Potatoes
- Truffle Parmesan Mashed Potatoes
- Wild Rice Medley
- Pecorino Potato Gratin
- Honey Roasted Sweet Potato

^{GF} Gluten-free ^{VG} Vegan ^V Vegetarian

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Plated dinners (continued)

Dinners are served with one salad and one dessert choice for the entire group. Entrée plates include potato/starch, fresh seasonal vegetables, rolls, butter, locally roasted coffees, and teas. Select up to two entrées. For more than two, please see our policies page.

ENTRÉE SELECTIONS

Filet Mignon ^{GF}

Eight-ounce prime grade Angus filet laced with a horseradish demi-glace.

American Wagyu Petite Sirloin ^{GF}

An eight-ounce petite sirloin laced with wild mushroom shallot demi-glace.

Braised Beef Short Rib ^{GF}

Slow roasted in red wine demi.

Chicken Milanese Alfredo

Crispy breaded chicken set atop spinach and blistered pomodoro tomatoes, laced with a traditional Alfredo sauce.

Hunters' Chicken ^{GF}

Free-range chicken breast fire-seared, then topped with fresh mushrooms, roasted garlic, and shallots, slow simmered with white wine, fresh herbs, and blistered tomato concassé.

Chicken Dijonnaise ^{GF}

Amish chicken breast pan-seared, finished with artichoke hearts, roasted mushrooms, and a chardonnay-Dijon mustard cream.

Scottish Salmon ^{GF}

Seven-ounce filet of wild Scottish salmon set atop a spinach-leek ragout. Topped with a tomato-basil beurre blanc.

Alaskan Baby Halibut ^{GF}

Fresh Alaskan halibut set atop a trio of red, yellow, and green peppers. Presented with an herb-shallot cream sauce.

Northwoods Stuffed Pepper ^{GF} ^{VG} ^V

Wild rice medley and heirloom potato set atop a romesco sauce with roasted fennel.

Roasted Vegetable Napoleon ^{GF} ^{VG} ^V

Grilled and roasted vegetables set atop pomodorino marinara sauce.

CHILDREN'S MEAL

Pricing is per child ages 7-12; no charge for children ages 6 and under.

Chicken Tenders

Served with mac and cheese and a fruit cup.

DESSERT SELECTIONS

- New York Cheesecake with chocolate and caramel drizzle
- Chocolate Decadence with fresh berry mélange
- Classic Carrot Cake with cinnamon whipped cream
- White Chocolate Mousse with raspberry sauce
- Traditional Key Lime Pie
- Seasonal Fresh Fruit Pie

^{GF} Gluten-free ^{VG} Vegan ^V Vegetarian

Dinner buffets

Dinner buffets are served with dinner rolls and butter, locally roasted coffees, and teas. Buffets require a minimum of 30 guests.

BACKYARD BARBECUE

Select three entrées

- Fried Michigan Walleye
- Slow-Roasted Smoked Pork Butt
- Pork Carnitas
- Herb Grilled Chicken Breast
- Marinated Sirloin with Chimichurri Sauce

Includes

- Porter Mustard Potato Salad
- Spinach-Cranberry Salad with walnuts and oranges, mixed field greens with grape tomatoes, carrots, and radishes
- Assorted cookies and fudge brownies

Select one potato/starch

- Roasted Heirloom Potatoes
- Salt-Crusted Baked Potatoes
- Crockpot Baked Beans
- Garlic Mashed Potatoes

Select one vegetable

- Country-Style Green Beans
- Corn on the Cob (available seasonally)
- Chef's Selection of Fresh Seasonal Vegetables

SOUTH OF THE BORDER

Select three entrées

- Lime Cilantro Chicken
- Pork Carnitas
- Carne Escondido
- Spicy Beef

Includes

- Spanish Rice
- Refried Beans
- Flour and corn tortillas
- Black Bean and Corn Pepper Confetti
- Cinnamon Churros and Blondie Brownies

Toppings

- Pico de gallo
- Roasted tomato salsa
- Cheddar-jack cheese
- Lettuce
- Tomatoes
- Jalapeños
- Sweet onions
- Guacamole
- Sour cream

 Gluten-free  Vegan  Vegetarian

Dinner buffets (continued)

Dinner buffets are served with dinner rolls and butter, locally roasted coffees, and teas. Buffets require a minimum of 30 guests.

ELEGANT EVENING

Select two salads

- Traditional Greek Salad
- Classic Caesar Salad
- Caprese Salad
- Tossed Garden Salad

Select three entrées

- Alaskan Halibut with trio of roasted peppers and white wine shallot cream sauce.
- Sliced American Wagyu Top Sirloin with red wine and wild mushroom demi-glace.
- Chicken Dijonnaise seared with artichoke hearts, mushrooms, and Dijon mustard cream.
- Scottish Salmon laced with tomato-basil beurre blanc.

Select one potato/starch

- Roasted Heirloom Potatoes
- Truffle-Parmesan Mashed Potatoes
- Garlic Mashed Potatoes

Select two vegetables

- Brussels Sprouts
- Haricot Verts
- Asparagus
- Baby Carrots
- Chef's Selection of Fresh Seasonal Vegetables

Miniature Dessert Selection

A compilation of mini desserts to include:

- Cheesecakes
- Truffles
- Macaroons
- Filled Chocolates

 Gluten-free  Vegan  Vegetarian

Dinner buffets (continued)

Dinner buffets are served with dinner rolls and butter, locally roasted coffees, and teas. Buffets require a minimum of 30 guests.

CLASSIC AND SIMPLE

Select two salads

- Traditional Greek Salad
- Classic Caesar Salad
- Caprese Salad
- Tossed Garden Salad

Select three entrées

- Herb Roasted Breast of Chicken with a white wine fines herb butter.
- Alaskan Cod, fire-roasted and set atop baby spinach lemon-caper beurre blanc.
- Sliced Top Sirloin accompanied with a mushroom and shallot compote and red wine demi.
- Scottish Salmon seared with olive oil and finished with a pesto butter sauce.

Select one potato/starch

- Oven-Roasted Baby Heirloom Potatoes
- Buttermilk Chive Mashed Potatoes
- Truffle-Parmesan Potatoes
- Pecorino Potato Gratin

Select one vegetable

- Haricot Verts
- Asparagus and Red Peppers
- Baby Carrots
- Chef's Selection of Fresh Seasonal Vegetables

Select one dessert

- New York Cheesecake with dried cherry sauce
- Chocolate Layer Torte
- Key Lime Pie with raspberry coulis

 Gluten-free  Vegan  Vegetarian

Dinner buffets (continued)

Dinner buffets are served with dinner rolls and butter, locally roasted coffees, and teas. Buffets require a minimum of 30 guests.

BEST OF THE MIDWEST

Select two salads

- Cherry Rosemary Potato Salad
- Cheese Curd Caprese Panzanella
- Sweet Field Greens with grape tomatoes, carrots, radishes, and a honey-citrus vinaigrette
- Blueberry-Corn Spinach Salad with roasted nuts, aged cheddar, and a rosemary-orange vinaigrette

Select three entrées

- Cracker-Crusted Lake Michigan Perch with tartar sauce and fresh lemon.
- Fennel Rosemary-Crusted Pork Loin with apple cognac demi.
- Classic Wisconsin Macaroni and Cheese with cheddar cheese and Nueske's bacon.
- Chicken Vesuvio with bell peppers, oregano, thyme, garlic, white wine, and lemon.
- Point Root Beer-Marinaded Flat Iron Steak with crispy onions and root beer demi reduction.
- Midwest Stuffed Peppers atop pomodorino tomato sauce.

Select one potato/starch

- Honey-Roasted Sweet Potatoes
- Baked Potatoes with sour cream, butter, and chives
- Wild Rice Pilaf
- Shallot-Potato Hash

Chef's Seasonal Vegetable

Desserts

- Warm Old-Fashioned Cobbler with cinnamon whipped cream
 - Choice of apple, Door County cherry, peach, or apple-cranberry
- Brandy Old-Fashioned Cake with orange butter sauce, bitters, and brandied cherries

 Gluten-free  Vegan  Vegetarian

Dinner buffets (continued)

Dinner buffets are served with dinner rolls and butter, locally roasted coffees, and teas. Buffets require a minimum of 30 guests.

TOUR OF ITALY

Select two salads

- Traditional Caesar Salad
- Artichoke, Mushroom, and Onion Compote
- Caprese Salad with Micro Basil

Select three entrees

- Deep Dish Lasagna with layers of cheese, Bolognese sauce, or pomodorina marinara sauce.
- Fettuccini Alfredo made with creamy Alfredo sauce and Semolina fettuccini noodles topped with fresh-shaved Parmesan cheese.
- Spaghetti and Italian meatballs with your choice of marinara sauce or meat sauce.
- Slow-Roasted Pork seasoned with oregano, garlic, basil, and red chili flakes set atop traditional Parmesan polenta.
- Eggplant Parmesan with layers of crispy eggplant, marinara, and three cheeses.

Comes with

- Garlic Breadsticks

Select one dessert

- Tiramisu
- Panna Cotta with vanilla bean and salted caramel sauce
- Traditional Italian Cannoli stuffed with mascarpone and chocolate

 Gluten-free  Vegan  Vegetarian

Reception stations

Available for up to two hours with a 30-guest minimum.

The Mac Attack

Start with Wisconsin cheddar mac and cheese. Now dress it your way with pulled pork, grilled chicken, Nueske's bacon, green onions, tomatoes, broccoli, peas, and more shredded cheese.

Salad Station: choose 2 or 3 selections

- Chop-Chop Salad with crisp greens, Nueske's bacon, chopped eggs, scallions, cheddar-jack cheese, sunflower seeds, and creamy ranch dressing.
- Classic Caesar Salad with crisp romaine lettuce, Parmesan cheese, house-made croutons, and julienned sundried tomatoes.
- Blueberry-Corn Spinach Salad with walnuts, cheddar, and a rosemary-orange vinaigrette.
- SentryWorld Salad with baby field lettuces, Gorgonzola cheese, sliced strawberries, candied pecans, crumbled bacon, and sweet-sour vinaigrette.

Dim Sum per person (4 total pieces per person)

Served with ginger, soy sauce, spicy chili oil, and sweet Thai chili sauce. Select four options:

- Fried Vegetable Spring Rolls
- Pork and Vegetable Potstickers
- Shrimp Har Gow
- Fried Tofu
- Dumpling Purses

Sushi and Sashimi Display

Choose four selections for the entire group. Served with sesame seaweed salad, pickled ginger, shoyu, and wasabi.

- California Roll with crab, cucumber, and avocado
- Spicy Tuna Roll with spicy tuna, togarashi sauce, and sesame seeds
- Tempura Roll with tempura shrimp and sesame
- Yellowtail Roll with hamachi, scallions, and sesame seeds
- Ahi Sashimi
- Tako Sashimi (octopus)
- Yellowtail Sashimi
- Salmon Sashimi

ACTION STATIONS

Attendant fees apply. Ask your Event Coordinator for more details.

Create Your Own Pasta

Your choice of rotini, bowtie, or ditalini pasta accompanied by Italian sausage, ground beef, peppers, mushrooms, sweet onion, broccoli, and spinach; marinara sauce, Alfredo sauce, or pesto; and Parmesan cheese and micro basil.

Create Your Own Stir Fry

A fresh selection of toppings: snow peas, trio of peppers, bok choy, onions, water chestnuts, and broccoli. Served with steamed and stir-fried rice and your selection of two proteins: chicken, shrimp, or sirloin.

Taste of Asia

Attendant required.

Select two

- Vegetarian Pad Thai
- Fried Rice
- Steamed Rice
- Lo Mein Noodles

Select two

- Sweet and Sour Chicken
- Mongolian Beef
- Sautéed Shrimp Bangkok
- Soy Tofu

 Gluten-free  Vegan  Vegetarian

Reception stations (continued)

Available for up to two hours and require a minimum of 30 guests. Attendant fees apply. Ask your Event Coordinator for more details.

SWEET STATIONS

Chocolate Charcuterie Display

Chef's selections of assorted chocolates and chocolate-dipped items.

Chocolate Fountain Display

Assortment of sweet and savory items that can be dipped into a milk chocolate fountain.

The Bark and Bar

Caramel pecan and brownie rice cereal treats are joined by white chocolate apricot-cranberry bark and dark chocolate almond sea-salt bark.

Gourmet Coffee and Hot Chocolate Station

Fresh-brewed coffees, rich hot chocolate, assorted flavoring syrups, whipped cream, rock candy swizzle sticks, cinnamon, shaved chocolate, and petite biscotti.

Cordials and Liqueurs, per beverage served

Baileys Irish Cream, Frangelico, Disaronno, Godiva, RumChata, Peppermint Schnapps, and Kahlúa.

One bartender required per 100 guests

CARVING STATIONS

Priced per 30 guests

Prime Grade Top Sirloin, 12-15 pounds

Accompanied with herb rolls and herb aioli.

Certified Angus Rib Roast, 18-24 pounds

Served with garlic au jus and horseradish.

Roasted Whole Beef Tenderloin, 5-8 pounds

Salt-crusted and served with ciabatta rolls and horseradish sauce.

Honey Roasted Turkey Breast, 6-8 pounds

Slow-roasted free-range turkey breast accompanied with rolls, sage aioli, and caramelized onions.

Duroc Pork Loin, 8-12 pounds

Onion-crusted and served with whole grain mustard sauce and rolls.

 Gluten-free  Vegan  Vegetarian

Late night snacks

14" PIZZAS

Loaded Italian

Meatballs, pepperoni, Italian sausage, and soppresetta salami.

Lots a Pepperoni

Loaded edge to edge with spicy pepperoni.

Pizza Blanco "Italiano"

Our pizza crust brushed with garlic butter, sliced prosciutto, ham, sliced meatballs, and three cheeses.

Pizza Fromage

Our three-cheese blend generously sprinkled atop a pomodoro tomato marinara sauce.

Bacon Chicken Ranch

A blend of ranch dressing generously topped with Nueske's bacon, chicken breast, and our three-cheese blend.

Vegetarian Delight

A seasonal variety of fresh vegetables and our three-cheese blend.

*Gluten-free options are available for an additional fee.

SOUTHWEST CHIPS AND TOPPINGS

Freshly fried tortilla chips accompanied with fire-roasted tomato salsa, queso dip, and guacamole.

TACO TRUCK

Flour and corn tortillas served with spicy beef, Spanish rice, pico de gallo, lettuce, tomato, cheese, sour cream, and jalapeños.

 Gluten-free  Vegan  Vegetarian

Appetizers

All items are priced per 50 people.

PLATTERS AND DISPLAYS

Seasonal Fresh Fruit and Berries

Served with organic yogurt dipping sauce.

Seasonal Fresh Vegetables

Rainbow baby carrots, cauliflower, broccoli, tri-colored peppers, cucumbers, zucchini sticks, jicama, and radishes.

Select two dips: Ranch, blue cheese, hummus, avocado herb

International Charcuterie and Cheese Board

An array of domestic and European cheeses and dried and cured meats, plus assorted olives, pickles, roasted vegetables, and flatbreads.

Wisconsin Cheese and Sausage Board

A collection of Wisconsin's best cheeses, dried and summer sausages, roasted and marinated vegetables, alongside mustard sauce and assorted crostini, flatbreads, and crackers.

Baked Artichoke and Spinach Dip

Accompanied with fried pita chips.

Smoked Salmon Display

A variety of smoked salmon, classical garnish of onion, chopped egg, capers, and cream cheese, plus flatbread and crackers.

Mediterranean Platter

Grilled eggplant, roasted peppers, grilled portabellas, and artichoke hearts, roasted garlic hummus, marinated olives, and fried pita chips.

Baked Stuffed Brie Wheel

French Brie stuffed with toasted almonds and cinnamon apples, wrapped in French puff pastry, served with flatbreads and crostini.

South Beach Raw Bar

Chilled jumbo prawns, tuna, and wakame salad, snow crab claws, cold water oysters, and Florida stone crab claws, served with cocktail sauce, fresh lemons, mustard, and mignonette sauce.

Sushi and Sashimi Display

Choose four selections for the entire group. Served with sesame seaweed salad, pickled ginger, shoyu, and wasabi.

- California Roll with crab, cucumber, and avocado
- Spicy Tuna Roll with spicy tuna, togarashi sauce, and sesame seeds
- Tempura Roll with tempura shrimp and sesame
- Yellowtail Roll with hamachi, scallions, and sesame seeds
- Ahi Sashimi
- Yellowtail Sashimi
- Tako Sashimi (octopus)
- Salmon Sashimi

Slider Platter

- Tenderloin of Beef with truffle butter and micro arugula
- Angus Burger with bacon jam and cheddar cheese
- Barbecue Chicken with cheddar cheese and pickled onion
- Pork Carnitas with pepper-jack cheese and pico de gallo

 Gluten-free  Vegan  Vegetarian

Warmed appetizers

All items are priced per 50 pieces.

Cocktail Meatballs ^{GF}

With your choice of sauce:

- Currant mustard
- Barbeque
- Pomodoro marinara
- Honey-bourbon barbecue

Boneless Wings

Crispy with your choice of sauce:

- Traditional buffalo
- Garlic Parmesan
- Asian
- Barbeque
- Blazing hot

Mushroom Caps ^{GF}

With stuffing of choice:

- Italian sausage and cheese
- Spinach and cheese
- Roasted vegetables ^{VG} ^V
- Bacon, onion, and blue cheese

Risotto Cake

With eggplant caviar and fontina cheese.

Coconut Shrimp

With sweet Thai chili sauce.

Mini Jumbo Lump Crab Cakes

With Mardi Gras mustard.

Bacon-Wrapped Water Chestnuts

Glazed with ginger and sweet soy sauce.

Thai Vegetarian Spring Rolls

With your choice of dipping sauce:

- Sweet and sour
- Sweet Thai chili
- Hot mustard
- Ponzu

Chicken Satays

With choice of:

- Peanut sauce
- Sweet Thai chili
- Traditional jerk spice rub

Beef Skewers

With Chimichurri sauce.

Wisconsin Cheese Curds

With Southwest ranch dipping sauce.

Potsticker Dim Sum

Steam-fried with ponzu sauce.

Black Truffle Risotto Arancini

Lobster Hush Puppy and Rémoulade Sauce

^{GF} Gluten-free ^{VG} Vegan ^V Vegetarian

Chilled appetizers

All items are priced per 50 pieces.

Iced Gulf Shrimp ^{GF}

With cocktail sauce and lemons.

Gulf Shrimp Shooters ^{GF}

With cocktail sauce and lemon in a shot glass.

Wisconsin Picks

Fresh cheese curds, Nueske's summer sausage, and pretzel bites.

Caprese Skewers ^{GF} ^V

Fresh mozzarella balls, cherry tomatoes, and basil, with a balsamic drizzle.

Wisconsin Roll (8 pieces per roll)

Wisconsin sushi roll with a classic meat stick and string cheese rolled in sushi rice then covered in pretzel crumbs and served with a mustard sauce.

Deviled Eggs ^{GF}

Seasonal Fresh Fruit Kebobs ^{GF} ^{VG} ^V

Served with minted fruit coulis.

Crostini

- Tomato-basil bruschetta with balsamic and Parmesan ^{VG}
- Shaved beef tenderloin, Vidalia onion, and bacon jam
- Shrimp with cucumber and feta
- Olive tapenade

Sesame Seared Tuna

Hawaiian ahi tuna seared and sliced set atop fried wonton skin.

Belgian Endive ^{GF}

With figs, blue cheese mousse, and balsamic drizzle.

Salmon Tartare Blini Crème Fraîche

Lobster-Mango Ceviche in Endive Spear ^{GF}

^{GF} Gluten-free ^{VG} Vegan ^V Vegetarian

Beverage service

STANDARD LEVEL SELECTIONS

J. Bavet brandy, Seagram's 7 whiskey, Smirnoff vodka, Beefeater gin, Evan Williams bourbon, J&B scotch, Bacardi silver rum, Jose Cuervo tequila, Southern Comfort

Highball/Single or Cocktail/Double

CALL LEVEL SELECTIONS

Korbel brandy, Canadian Club whiskey, Jack Daniels whiskey, Tito's vodka, Tanqueray gin, Jim Beam bourbon, Dewar's White Label scotch, Captain Morgan silver rum, Captain Morgan spiced rum, Malibu rum, Jose Cuervo gold tequila

Highball/Single or Cocktail/Double

PREMIUM LEVEL SELECTIONS

Korbel XS brandy, Gentleman Jack whiskey, Crown Royal Canadian whiskey, Grey Goose vodka, Bombay Sapphire gin, Maker's Mark bourbon, Chivas Regal scotch, Patrón Silver tequila, Captain Morgan Private Stock rum, Ron Zacapa 23 rum

Highball/Single or Cocktail/Double

CORDIAL AND LIQUEUR SELECTIONS

Cointreau, Grand Marnier, Frangelico, Chambord, Kahlúa, Baileys, Disaronno, RumChata, Fireball, Jägermeister

Highball/Single or Cocktail/Double

Hosted or cash bar option available for all selections noted below. Ask your Event Coordinator for details on pricing.

BEER SELECTIONS

Domestic Selections

Bud Light, Miller Lite, Busch Light, Coors Light, Point Special, Kaliber (NA)

Craft Selections

Point Amber, Point seasonal, Leinenkugel's seasonal

Premium Selections

Spotted Cow, Heineken, Corona

Keg Beer, half barrel

WINE SELECTIONS

Glass or Bottle

Whites:

- Chardonnay
- Pinot grigio
- Moscato
- White zinfandel
- Sauvignon blanc

Reds:

- Cabernet sauvignon
- Merlot
- Pinot noir

Property guidelines

PAYMENT

We'll establish terms for payment in your event contract. Advance deposits and/or payment in full may be required.

TOBACCO

SentryWorld is a tobacco-free building. Should you wish to enjoy tobacco products, there are outside areas reserved for this activity.

EVENT SPACE LIABILITY

SentryWorld reserves the right to inspect and control all private functions. Event hosts agree to assume full responsibility for the conduct of their guests and assume liability for all charges incurred as a result of any willful or accidental damage or injury to the facility, staff, or other guests. Liability for damages to the premises will be charged to the representative making the event arrangements at the actual repair or replacement cost. Please note that hosts aren't allowed to use tape, nails, pushpins, or potentially damaging fasteners to hang signs or other materials on the walls of the property. Easels are available upon request for this purpose. Don't place posters or signs in the restaurant lobby without prior permission.

PHOTOGRAPHY/VIDEOGRAPHY

Commercial photography and videography is prohibited throughout the buildings and campus of SentryWorld. The exception is for wedding photographers and photographers covering corporate events employed by the company. Personal photography is allowed as long as it doesn't interfere with our normal business operations or impact our other guests. Please speak with your sales or event representatives for additional information.

PET POLICY

SentryWorld event spaces allow service animals as defined by the Americans with Disabilities Act. Personal pets and emotional support animals aren't included in this definition, and aren't allowed in our event spaces.

UNMANNED AERIAL SYSTEMS (UAS)/DRONE POLICY

In the interest of the health, welfare, and safety of our guests, employees, and property, Sentry Services, LLC d/b/a SentryWorld ("SentryWorld") strictly prohibits the unauthorized use of Unmanned Aerial Systems ("UAS"), including drones and all other remote-controlled aircraft, on its property. This prohibition includes but is not limited to UAS or drones launched off-site that travel anywhere on or above SentryWorld property. For catering, conference, and wedding events contracted on property, professional vendors may request SentryWorld's advance written permission for UAS or drone photography and filming in designated areas. Please contact a SentryWorld sales or event representative if you have questions or to seek prior authorization to operate any such devices.

PYROTECHNICS/FIRE FEATURES

Due to the unpredictable nature of these devices, we don't permit explosives, pyrotechnics, or open-flame devices on the property campus. Stevens Point enforces NFPA Standard 1 and open-flame devices are prohibited under Section 10.11.9. You may use candles in the banquet venues if each candle is enclosed in glass or a nonflammable holder that's higher than the tip of the candle's flame. Use only battery-operated candles for containers placed on the ground/floor surfaces. Fog machines are not permitted.

Property guidelines (continued)

FOOD POLICIES

All food and beverage—except celebration cakes by a certified, licensed bakery—must be supplied by SentryWorld. Our menus are designed to provide a full range of options, and our team is delighted to work with you on a custom-designed menu. You're not allowed to take food off the property at the end of the event.

LIQUOR SERVICE

SentryWorld is the only licensed authority to sell and serve alcohol on the property. If you have a favorite item that you'd like to serve, please discuss with your event coordinator. You can't bring in alcohol from outside sources. This also applies to tasting type events. SentryWorld reserves the right to refuse service to any guest showing signs of intoxication. We won't serve any guest under the age of 21, or any guest without proper identification of age. If representatives of SentryWorld observe any underage guests drinking alcoholic beverages, they'll immediately remove the beverage and request the immediate end to this practice. If the practice continues, the event may be shut down.

GUARANTEES

We require a guarantee of attendance 10 days prior to the event, or we'll use the expected number. The guarantee can't be reduced—it's the minimum number for which you'll be charged. If you're offering a split entrée option, your specific number of each entrée will also be due at this time.

PRICING

All menu items and quotations are based on current menu prices and are subject to change without notice. We'll guarantee menu pricing 60 days prior to the date of your event.

SPLIT ENTRÉE EVENTS

Pricing for plated events is based on one starter, up to two entrées, and one dessert for the entire group. If you choose three entrées, we'll charge an additional \$3 per person to the entire event attendance. If you decide to offer two or more entrées, you'll be required to track guest entrée selections and utilize a menu choice card to ensure guests receive the correct entrée from our team. Our culinary team is happy to provide vegetarian/vegan/allergen-free meals with advance notice.

TAXES/SERVICE CHARGES

A taxable service charge will be added to all food and beverage ordered for your event. All event charges—including food, beverage, rentals, and service charges—are also subject to current state sales tax.

BUFFETS AND RECEPTION STATIONS

If you wish to serve a buffet meal and don't have the minimum required number of guests, you'll be charged for the minimum guest count on the final bill. To ensure compliance with local and state food safety regulations, all food stations and buffets will be available for a maximum of two hours.