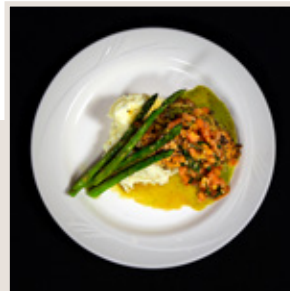




SENTRY WORLD

Event Menu





From our chef

Thank you for considering SentryWorld as the setting for your upcoming event. I'm thrilled with the opportunity to share our passion for extraordinary cuisine and refined service with you and your guests. At SentryWorld, our commitment extends well beyond the plate—we're dedicated to creating a seamless and memorable experience that you and your guests will cherish.

From the very first stages of planning to the final bite, we attend to every detail with care and professionalism, ensuring that your event unfolds effortlessly and that every moment reflects the excellence you expect. Our team prides itself on delivering a diverse array of culinary offerings crafted with passion and precision, complemented by an exceptional selection of wines and spirits. We are here to transform your vision into reality, taking your event to the next level with sophistication, warmth, and the utmost attention to detail.

Thank you for considering us as your host. We deeply appreciate the trust you place in us and look forward to exceeding your expectations as we help you create lasting memories with friends, family, and colleagues.

Christopher Ault
Executive Chef



Contents

Breakfast Buffets	4	Plated Dinner Entrées	16
Breakfast Action Stations	6	Themed Dinner Buffets	20
Plated Breakfasts	6	Reception Stations	25
Brunch	7	Hors d'oeuvres	27
À la carte beverages	7	Carving Board Stations	28
À la carte snacks and treats	8	Platters and Displays	29
Time to Take a Break	9	Late Night Stations	30
Lunch Buffets	10	Beverage Service	31
Plated Lunch Entrées	13	Property guidelines	32
Sandwiches	14		
Plated Luncheon Salads	15		

Breakfast Buffets

All breakfast buffets are priced per person, require a minimum of 25 guests (small-group fee applies to 15-24 guests), and have a 90-minute service time. Buffets include coffee (regular and decaffeinated) and assorted hot teas.

The Sentry Build-Your-Own

- **Select one:** Brioche French Toast with caramelized pineapple, macadamia nuts, and coconut cream, or Cinnamon French Toast with whipped butter and Wisconsin maple syrup
- Scrambled free-range eggs with aged white cheddar and chives
- **Select two:** Maple sausage links, chicken apple sausage, turkey bacon, or applewood smoked bacon
- **Select one:** Lyonnaise potato hash or diced herbed breakfast potatoes
- Fresh fruit display which includes assorted fresh berries, mango, papaya, kiwi, and dragon fruit; served with vanilla bean yogurt
- Assorted homemade breakfast pastries

The Point

- Buttermilk pancakes with spiced apples and whipped cream
- Scrambled free-range eggs with aged white cheddar and chives
- **Select one:** Applewood smoked bacon or maple sausage links
- **Select one:** Lyonnaise potato hash or diced herbed breakfast potatoes
- Seasonal fresh fruit display with yogurt dip
- Assorted pastries and muffins

Hole-in-One

- Homemade pastries, muffins, and bagels with assorted cream cheese and fruit preserves
- Free-range scrambled egg whites with arugula and tomatoes
- Seasoned potatoes
- Chicken apple sausage
- Local and seasonal sliced fresh fruit and berries
- Greek yogurt and yogurt parfaits

Traditional Breakfast

- Local and seasonal fresh fruit and berries with yogurt dipping sauce
- Freshly made assorted baked goods with butter, fruit preserves, and cream cheese assortment
- Free-range scrambled eggs
- Breakfast potatoes
- Breakfast cereal assortment and milk
- **Select one:** sausage links or bacon strips

The American

- House-made assorted pastries, muffins, and bagels with cream cheese and fruit preserves
- Seasonal fruits and berries
- Wild berry smoothies
- Individual low-fat yogurts and Greek yogurts
- Selection of cereals with milk
- Steel-cut oatmeal with local honey, golden raisins, and slivered almonds
- Free-range scrambled eggs with cheddar
- Applewood smoked bacon and maple pork sausage links
- Herb roasted potatoes
- Buttermilk biscuits and country gravy



Brioche French Toast

Breakfast Buffets (continued)

BUFFET ENHANCEMENTS

Priced per selection and per person.

Yogurt Bar – make your own parfait

Greek yogurt, vanilla yogurt, house-made granola, berry coulis, mango coulis, fresh berries, banana, brown sugar, mini chocolate chips, caramel sauce

Build your own Oatmeal Bar

Steel-cut Irish oatmeal, blueberries, strawberries, sun-dried fruit medley, slivered almonds, chopped pecans, brown sugar, mini chocolate chips, milk, soy milk, almond milk

Breakfast Sandwich/Burrito Wrap/Croissant/Bagel

- Served with egg and cheese
- Choice of meat: Sausage patty, smokehouse bacon, Canadian bacon, apple chicken sausage

Smoked Salmon Display

Variety of smoked salmon, classical garnish of onion, chopped egg capers, and cream cheese served with assorted crackers and flatbreads

Breakfast Charcuterie

Assortment of breakfast meats, sweets, chocolates, spreads, waffles, and pancakes

From the Griddle

- Classic buttermilk pancakes
- Cheese blintzes and strawberry sauce
- Belgian waffle with Wisconsin maple syrup
- Cinnamon French toast

Meat and Potatoes

- Applewood smoked bacon
- Sliced ham steak
- Turkey bacon
- Pork sausage
- Organic chicken apple sausage
- Seasoned tater tots
- Homemade biscuits and fennel sausage gravy
- Potato hash with roasted peppers and onions
- Herb roasted potato wedges

Farm fresh eggs

- Free-range scrambled eggs with chives
- Free-range scrambled egg whites
- Hard boiled eggs

Breakfast Action Stations

Enhance your breakfast buffet with an action station. Priced per person.

*Chef attendant fee applies.

Maximum service: Up to 100 guests.

Pancakes*

- Buttermilk
- Blueberry
- Toppings: Whipped butter, Wisconsin maple syrup, cherry and apple compote, fresh strawberries and blueberries, chocolate chips, homemade whipped cream

Specialty Made-to-Order Omelets*

Toppings: Roasted mushrooms, tomatoes, onions, bell peppers, spinach, bacon, diced breakfast sausage, chorizo, cheddar-jack blend cheese, goat cheese, house-made fire-roasted salsa, sour cream, and Tabasco sauce, made with whole free-range eggs or egg whites

Acai Bowls

Start with your choice of acai, piña colada, or dragon fruit filling, then top with your choice of house-made granola, assorted fresh fruits and berries, honey, shaved coconut, peanut butter, chia seeds, and hazelnut cream

Plated Breakfasts

All plated meals are priced per person and served with sliced fresh seasonal fruit, Lyonnaise potato hash, homemade assorted pastries/muffins, Mission coffee (regular and decaffeinated), and hot teas.

Fresh Vegetable Quiche

Free-range eggs, tomatoes, onion, asparagus, and fontina Mornay (V)

Midwest Egg Breakfast

Tator tot egg bake with pork sausage, assorted peppers, onions, and cheese (GF)

Vanilla Bean French Toast Bake

Brioche French sliced bread served with fresh berries, vanilla crème anglaise, and homemade whipped cream (V)

Traditional Plate

Scrambled free-range eggs with sausage links or bacon strips (GF)

(GF) Gluten-free (VG) Vegan (V) Vegetarian

Brunch

SentryWorld Brunch

- Seasonal fresh fruits and berries
- House-made granola and assorted Greek yogurts and toppings
- Homemade pastries, muffins, and bagels with cream cheese and fresh fruit preserves
- **Select two:** Classic pasta salad, Caesar Salad, SentryWorld house salad, seasonal berry salad, fruit salad, antipasto salad
- Farm-fresh scrambled eggs with chives
- House-made waffles with assorted toppings and homemade whipped cream
- Applewood smoked bacon and maple pork sausage
- Herb roasted potatoes
- Citrus and herb roasted chicken breast
- Marinated sliced beef top sirloin with chimichurri sauce
- Fresh seasonal roasted vegetables
- Chef's assorted dessert station

BRUNCH ENHANCEMENTS

Priced per person. Bartender fee for up to 2 hours applies.

Bloody Mary Bar

Build your own with Tito's vodka, house-made mix, olives, pearl onions, pickled vegetables, and beef sticks

Mimosa Bar

Prosecco, fresh-squeezed orange juice, grapefruit juice, and fresh berries

Spritz Bar

Aperol St. Germain, limoncello, and prosecco

Specialty Coffee Bar

À la carte beverages

- SentryWorld blend coffee
 - regular and decaffeinated
 - served with oat milk, soy milk, creamer, assorted sugars, hazelnut and vanilla syrups
- Assorted hot teas
 - served with honey and assorted sugars, milk, and vanilla syrup
- Hot cocoa
 - served with mini marshmallows
- Hot spiced cider
 - served with cinnamon
- Bottled cold brew
- Assorted Celsius energy drinks
- Red Bull
 - regular and sugar-free
- Individual bottled iced teas
 - flavored and regular
- Monster energy drinks
 - available in zero sugar by request
- Assorted Naked Juice
- Assorted Coca-Cola sodas
 - Coke, Diet Coke, Coke Zero, Sprite
- Point Brewery specialty bottled sodas
 - Vanilla Cream, Concord Grape, Root Beer, Orange Cream
- Bottled water
- Fiji premium bottled water
- Pink lemonade
- Iced tea
- Fruit punch
- Fruit-infused water
- Assorted Gatorade

À la carte snacks and treats

- Freshly baked jumbo cinnamon rolls with cream cheese icing
- Freshly baked assorted muffins served with butter
- House-made scones with flavored butter and fruit preserves (savory and sweet available)
- Assorted Racine Kringle strips, 10-inch (serves approx. 6-8 people)
- House-made assorted bagels with cream cheese, fruit preserves and butter
 -  option available
- Assorted breakfast breads
- Butter croissants
- Biscotti (almond, cranberry, or chocolate)
- Assorted homemade cookies
- Assorted house-made bars and brownies
- Sliced fresh fruit
- Assorted Greek or regular yogurt
- Yogurt parfaits (specify Greek or standard)
- Individual cottage cheese
- Hard-boiled eggs
- Fresh fruit and berry parfaits
- Protein oatmeal with assorted toppings
- Petite assorted dessert bars
- Assorted cheesecake bites
 -  option available
- Assorted chocolate truffles
- Sweet and salty snack mix (per pound)
- Roasted nuts (per pound)
 - Sweet chili cashews
 - Rosemary garlic almonds
 - Brown sugar spiced pecans
- Assorted mixed nuts (per pound)
- Tortilla chips with salsa and guacamole (must order for group guarantee)
- Potato chips with house-made French onion dip (must order for group guarantee)
- Warm soft pretzels with cheese sauce and sweet glaze dipping sauce
- Seasoned pretzels
- Individual assorted bags of chips, Chex mix, or Cracker Jacks
- Assorted ice cream novelties
- Beef sticks and cheese cubes
- Individual string and stick cheese
- Individual beef sticks
- Artisan flavored popcorn bags
- Assorted full-size candy bars
- Assorted power or energy protein bars
- Root beer floats



Assorted homemade cookies



Freshly baked assorted muffins

 Gluten-free  Vegan  Vegetarian

Time to Take a Break

All break options are priced per person and are available a maximum of 90 minutes.

European Continental Breakfast

Sliced fresh fruit display with seasonal berries and organic whole-milk yogurt dip, house-made granola, French croissants, house-made assorted bagels with cream cheese and fruit preserves, assorted Danish, Mission coffee (regular and decaffeinated), and assorted hot teas

Traditional Continental Breakfast

Assorted house-made pastries, muffins, and bagels served with butter, cream cheese, and fruit preserves, Mission coffee (regular and decaffeinated), and assorted hot teas

SentryWorld Continental

Assorted fresh, cut fruit and berries, assorted yogurts (Greek and regular), honey, and house-made granola, free-range hard-boiled eggs, Wisconsin meat and cheese display, house-made muffins and breakfast pastries, SentryWorld blend coffee (regular and decaffeinated), and assorted hot teas

Good Morning

- Build your own parfait: Greek yogurt, berries, and house-made granola
- Blueberry and oat muffins
- Individual fruit cup (melon and berries)

Super Foods Break

- Sliced watermelon with mint
- Fresh blueberries with lavender and honey
- Crispy pita chips with house-made hummus
- Almonds
- Naked Juice sips

Build Your Own Trail Mix

Assorted dried fruit, sunflower seeds, assorted nuts, granola, yogurt-covered raisins, M&M's, mini chocolate chips, and mini pretzels

Sweet and Salty

- Warm soft pretzels with mustard and cinnamon dips
- Tortilla chips with fire-roasted salsa and guacamole
- Homemade brownies

Protein Power

- Protein energy balls
- Cashews and almonds
- Cubed cheese
- Meat sticks
- Grapes
- Assorted crackers

Bake Sale

Assorted house-made cupcakes, brownies, and cookies

Healthy Sampler

- Hummus trio and pita chips
- Vegetable crudité with homemade ranch dressing
- Grapes and berries

Lunch Buffets

All lunch buffets are priced per person, require a minimum of 25 guests, and include water, coffee (regular and decaffeinated), and iced tea. Buffets will run a maximum of 90 minutes. If group falls between 15-24 guests, a small group fee will be applied.

SentryWorld Deli

- Mixed greens salad and seasonal accompaniments, balsamic vinaigrette, and ranch dressing
- House-made potato salad, traditional mustard, or creamy red potato salad
- SentryWorld pasta salad
- Relish tray
- Fresh, sliced honey ham, soppressata salami, herbed roast beef, smoked turkey, corned beef, and assorted Wisconsin cheeses
- Assorted breads and condiments
- Chef's assorted desserts

Street Tacos

- Tossed greens salad with assorted dressings
- Chipotle ground beef, tomatillo lime chicken
- Spanish rice, black beans, and cheddar-jack cheese
- Oven-roasted peppers and onions
- Assorted toppings of pico de gallo, guacamole, sour cream, house-made roasted tomato salsa, lettuce, and tomato
- Flour and corn tortilla chips
- **Select one:** Churro bread pudding with Mexican chocolate sauce, or lemon bars

Backyard Cookout

- House-made potato salad
- Creamy coleslaw
- Pasta salad
- Fresh fruit bowl
- Kettle chips
- Wisconsin Johnsonville beer brats
- Signature burgers
- Served with Sheboygan buns, sauerkraut, onions, shaved lettuce, tomatoes, pickles, whole-grain mustard, sliced cheeses, assorted condiments
- Assorted bars and cookies (substitute assorted ice cream novelties at additional \$3 per person)

Southwest Barbecue

- Creamy coleslaw
- Homemade potato salad
- Fruit salad
- Slow-smoked pulled pork
- BBQ chicken thighs
- Kettle chips
- Tangy BBQ sauce, sweet and spicy BBQ
- House special Mac & Cheese
- Seasonal fruit crisp with whipped topping (cherry, apple, peach)

LUNCH ENHANCEMENTS

Chef's house-made soup du jour (select one):

Smoked Chicken and Wild Rice, Brown Butter Butternut Squash, Broccoli and Wisconsin Cheddar Cheese, White Chicken Chili, Charred Tomato Basil, Vegetable Beef

Lunch Buffets (continued)

Pre-Made Sandwich Buffet

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

Select up to three sandwiches:

- Tomato, mozzarella, basil pesto aioli, and baby arugula on rosemary focaccia
- Greek salad wraps 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
- Roasted vegetable and fresh mozzarella sandwich with mixed greens and arugula pesto on ciabatta bread
- Grilled chicken Caesar wrap

Poke Bowl Bar

- Jasmine rice
- Grilled zucchini and yellow squash
- Grilled pineapple
- Diced scallions, sesame seeds, pickled ginger, and house-made poke sauce
- Seared ahi tuna
- Grilled chicken
- Assorted house-made bars

Protein add-in: Grilled shrimp, salmon, or steak



Pre-Made Sandwich buffet

Lunch Buffets (continued)


Tour of Italy

- Caesar salad
- Seasonal roasted vegetables
- Garlic breadsticks with butter

Select two or three entrees

- **Classic Bolognese** made with ground pork and beef, San Marzano tomato, and a touch of cream, then tossed with penne and baked with mozzarella and Parmesan cheese
- **Fettuccine Alfredo** made with creamy Alfredo sauce, and semolina fettuccine 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
- **Traditional chicken piccata** topped with a creamy lemon caper sauce
- **Butternut squash ravioli** served in a sage brown butter cream sauce
- **Wild mushroom ravioli** with sun-dried tomato and wilted spinach, in a Parmesan cream sauce

Select one dessert

- New York cheesecake with choice of plain, caramel, strawberry, or chocolate
- Classic carrot cake with cinnamon whipped cream
- Chocolate decadence cake with fresh berry sauce
- Peanut butter mousse with chocolate and graham cracker
- Traditional pie (cherry, apple, or chocolate peanut butter)
- Traditional crisp (apple, cherry, blueberry, or peach)
- Raspberry lemon mousse cake
- Strawberry balsamic short cake with vanilla whipped cream
- Flourless chocolate cake with cherry compote and whipped cream 

Baked Potato and Salad Bar

- Slow-baked potatoes with build-your-own fixings:
 - Diced grilled chicken
 - Cheese sauce
 - Bacon bits
 - Chili
 - Shredded cheese
 - Broccoli
 - Whipped butter
 - Sour cream and chives
- Mixed greens salad with assorted salad dressings
- Caesar salad
- Fresh fruit salad
- Assorted bars

Plated Lunch Entrées

All entrées served with choice of one salad, one dessert, along with fresh baked rolls and butter, coffee, decaffeinated coffee, and iced tea. Please select one entrée option for group. Bottled water and canned soda available upon request. Prices are per person.

SALAD **Select 1**

- 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, with a sweet and sour vinaigrette
- All-American House Salad: Field lettuces with blistered cherry tomatoes, cucumbers, and carrots with dressing
 - **Select two:** Italian, ranch, honey-citrus vinaigrette, French, blue cheese, aged balsamic vinaigrette

POULTRY ENTRÉES

- Pan-Seared Herb-Roasted Chicken: Thyme juice, roasted baby potatoes, chef's assorted vegetables (GF)
- Pan-Seared Chicken Francois: Herb- and Parmesan-coated chicken with honey-lemon cream, whipped potatoes, seasonal vegetables, and a garlic vinaigrette (GF)
- Chicken Cordon Blue: Open-faced with sweet honey ham and aged Swiss cheese set atop lemon cream sauce (GF)
- Caprese Stuffed Chicken Breast: Stuffed with fresh mozzarella, tomato basil jam, and topped with a white balsamic cream (GF)
- Lemon Dill Airline Chicken Breast: Seared skin-on chicken breast finished with a lemon dill (GF)
- Classic Chicken Alfredo: Served over penne pasta and topped with fresh Parmesan

BEEF ENTRÉES

- Roasted Pot Roast with black garlic beef sauce, parsnip purée, or roasted potatoes and fresh herbs (GF)
- Sirloin of Beef, garlic mashed potatoes, and seasonal vegetables (GF)
- Classic Lasagna Bolognese layered with a hearty beef and pork sauce, bechamel, and Parmesan cheese
- Herb-Crusted Prime Rib served with a Dijon garlic sauce (GF)
- Grilled Flank Steak with garlic herb butter (GF)

(GF) Gluten-free (VG) Vegan (V) Vegetarian

SEAFOOD ENTRÉES

- Parmesan-Crusted Walleye: Baked walleye topped with lemon cream sauce
- Seared Salmon with orzo pasta, zucchini, olive, and tomato

PORK ENTRÉES

- Roasted Pork Loin or a Hand-cut Boneless Pork Chop with Dijon garlic cream (GF)
- Rosemary-Apricot Glazed Pork Loin: Slow-roasted pork loin finished with a sweet rosemary-apricot glaze (GF)

VEGETARIAN ENTRÉES

- Grilled Harissa Cauliflower Steak served with fresh sweet corn succotash and green harissa (GF) (VG)
- Wild Mushroom Ravioli with truffle cream sauce, toasted pine nuts, and Parmesan cheese (V)
- Wild Rice Stuffed Peppers with balsamic and herb pomodoro sauce (GF) (VG) (V)

DESSERTS **Select 1**

- New York cheesecake with choice of plain, caramel, strawberry, or chocolate (V)
- Classic carrot cake with cinnamon whipped cream (V)
- Chocolate decadence cake with fresh berry sauce (V)
- Peanut butter mousse with chocolate and graham cracker (V)
- Traditional pies: (V)
 - chocolate – cherry – apple
 - peanut butter
- Homemade fruit crisp: (V)
 - apple – blueberry
 - cherry – peach
- Raspberry lemon mousse cake (V)
- Strawberry balsamic short cake with vanilla whipped cream (V)
- Flourless chocolate cake with cherry compote and whipped cream (GF) (V)
- Bread pudding with caramel sauce (V)

Sandwiches

Pricing per person.

Served with chips, fruit, homemade cookie, and bottled water
(if boxed, fruit will be a whole fruit)

- Ham and Cheddar on a croissant
- Smoked Turkey and Swiss on hearty whole grain
- Sliced Roast Beef and Provolone on ciabatta
- Fresh Vegetable Wrap: Herbed tortilla with green onion cream cheese and fresh vegetables
- Chicken Caesar Wrap
- Tarragon Chicken Salad
- Tuna Salad with lettuce and tomato on white
- Italian (ham and salami) with giardiniera and a hoagie

ENHANCED SANDWICH CHOICES

Sandwiches listed and choose 1 salad for all:
Pasta Salad, Classic Potato Salad, Creamy Coleslaw, or Corn Salad along with chips, whole fruit, bottled water, and a Brownie or Dessert Bar

Smoked Pork Loin

House-smoked pork loin, pepperoncini, green olive cream cheese, arugula on ciabatta

Shaved Turkey

Artichoke pesto, Marieke Gouda, pickled onion, arugula

Ham and Brie Croissant

Honey ham, European Brie, and sliced Honeycrisp apples on French croissant with whole-grain mustard

Pastrami on Rye

Provolone, braised cabbage, Dijonnaise on hearty rye

Classic Caprese Sandwich

Thick-cut tomato, fresh mozzarella, basil, balsamic drizzle on focaccia

Hearty Italian Sub

Smoked ham, Soppressata salami, pepperoni, smoked provolone, lettuce, tomato, banana peppers, Italian hoagie, Italian dressing



Muse Private Dining Room

Plated Luncheon Salads

Can be prepared as boxed salads to-go for additional \$3/person

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 fresh 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

Fresh Berry Salad

spring greens, strawberry, blueberry, pickled onion, honey granola, creamy goat cheese, honey lemon vinaigrette

Fresh Sweet Corn Salad

arugula, sweet corn, cherry tomato, shaved red onion, cotija cheese, coriander lime vinaigrette

Roasted Apple Salad

greens, spiced roasted apple, dried Door County cherry, honey-glazed pecans, creamy blue cheese, champagne vinaigrette

Roasted Squash Salad

hearty greens, roasted delicata and butternut squash, dried cranberry, red onion, toasted pepitas, toasted walnuts, apple cider vinaigrette (available September–April)

Add-ins (priced per person)

- Grilled chicken breast
- Wester Ross salmon
- American Wagyu top sirloin
- Grilled shrimp



Fresh Berry Salad

Plated Dinner Entrées

All entrées are served with your choice of salad, rolls, butter, coffee (regular and decaffeinated), and iced tea. Select up to two entrées. You may choose additional entrées (maximum: 4), with an additional charge for each additional entrée. Vegetarian options don't apply toward maximum of two.

SALADS Select 1

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 sweet and sour vinaigrette

All-American House Salad

field lettuces with blistered cherry tomatoes, cucumbers, and carrots with dressing (select two): Italian, ranch, honey-citrus vinaigrette, French, blue cheese, aged balsamic vinaigrette

Mixed Pear Salad

gorgonzola cheese, candied walnuts, and mustard vinaigrette

Rice Salad

wild, white, and brown rice served with grilled vegetables and champagne vinaigrette

Colorful Beet and Quinoa Salad

creamy goat cheese, green onion, arugula, toasted Marcona almonds, and maple balsamic vinaigrette

HOUSE-MADE SOUPS

- Roasted Cauliflower
- Chicken and Wild Rice
- Creamy Tomato Basil
- Broccoli and Cheddar

VEGETABLE Select 1

- Chef's choice of seasonal roasted vegetables
- Asparagus
- Seasoned baby carrots
- Brussels sprouts with bacon and shallots
- Buttered haricot verts
- Sautéed broccolini with olive oil and lemon
- Roasted cauliflower and broccoli
- Zucchini, carrots, and summer squash with miso butter

STARCH Select 1

- Oven-roasted fingerling potatoes with rosemary and sea salt
- Mashed Yukon gold potatoes
- Roasted red potatoes with butter and herbs
- Roasted sweet potatoes with apples and cranberries
- Wild and white rice blend
- Long grain rice with vegetable confetti
- Quinoa and rice blend
- Parmesan herb polenta



Fieldhouse

Plated Dinner Entrées (continued)

ENTRÉES Select 2 from this page or next page

Priced per person.

POULTRY

Chicken Milanese Alfredo

crispy breaded chicken set atop spinach and blistered pomodoro tomatoes, with a traditional Alfredo sauce

Bruschetta Chicken ^{GF}

seared chicken breast atop a fresh creamy basil pesto topped with house-made bruschetta

Citrus Airline Chicken ^{GF}

citrus and coriander rubbed skin-on chicken breast finished with a creamy cilantro sauce

Seared Herb Roasted Chicken Breast ^{GF}

pan-seared, herb-roasted chicken with a lemon thyme jus

Maple Brined Chicken ^{GF}

with a sweet and sticky garlic glaze

Chicken Piccata

topped with a lemon caper herb butter

Wild Rice Stuffed Chicken Breast ^{GF}

with truffle chicken reduction

VEGETARIAN

Wild Mushroom Ravioli ^V

mushroom-filled pasta with truffle cream sauce, toasted pine nuts, and Parmesan cheese

Butternut Squash Ravioli ^V

served in a sage, brown butter cream topped with Parmesan

Grilled Parmesan Polenta Cake ^{GF} ^V

seared polenta cake topped with sweet corn succotash and green harissa

Grilled Harissa Cauliflower Steak ^{GF} ^{VG}

served with fresh sweet corn succotash and green harissa

Stuffed Peppers ^{GF} ^{VG}

wild rice stuffed pepper with balsamic and a herb pomodoro sauce



Wild Rice Stuffed
Chicken Breast

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

Plated Dinner Entrées (continued)

SEAFOOD

Wester Ross Salmon ^{GF}

7-ounce filet of wild Scottish salmon set atop a spinach and leek ragout topped with (select one): tomato basil cream, herb and Parmesan, lemon dill sauce, citrus sauce, or leek white wine sauce

Seared Scallops ^{GF}

finished with ginger-orange soy glaze

Parmesan-Crusted Walleye

baked Parmesan walleye topped with sun-dried tomato and black olives

Pan-Fried Atlantic Halibut ^{GF}

served with fennel, orange, and green olive salsa

MEAT

Roasted Pork Loin ^{GF}

slow roasted pork loin finished with a sweet rosemary apricot glaze

Herb-Crusted Rack of Lamb ^{GF}

with Dijon garlic sauce

Cabernet Braised Short Ribs ^{GF}

slow roasted in red wine demi

Seared Filet Mignon ^{GF}

8-ounce angus filet with a horseradish demi-glace

New York Strip Steak ^{GF}

10-ounce New York Strip Steak topped with a creamy chimichurri sauce

Prime Rib of Beef ^{GF}

served with horseradish and au jus



Steak enhancements:

- Blue cheese crust
- Wild mushrooms
- Caramelized onions
- Garlic herb compound butter
- Jumbo lump crab

10-ounce New York Strip Steak topped with a creamy chimichurri sauce

Plated Dinner Entrées (continued)

COMBINATION PLATES (choose one for all)

Petite Filet and Chicken (GF)

4-ounce filet and boneless breast of chicken—duo of red wine demi-glace and shallot cream reduction

New York Strip Steak and Grilled Prawns (GF)

grilled 6-ounce New York Strip Steak and grilled prawns topped with creamy garlic herb sauce

Amish Chicken and Salmon (GF)

boneless breast of chicken with herb sauce, served next to a Scottish salmon with lemon-caper butter sauce

Petite Filet and Walleye (GF)

4-ounce filet and seared or pan-fried walleye, served with herbed white wine compound butter

CHILDREN'S MEALS (up to age 10)

All are served with French fries, carrot and celery sticks with ranch dressing, and an applesauce cup

- Chicken Tenders
- Grilled Chicken Breast
- Buttered Noodles
- Classic Grilled Cheese

DESSERTS

- New York Cheesecake with chocolate and caramel drizzle (V)
- Chocolate Decadence with fresh berry mélange (V)
- Classic Carrot Cake with cream cheese frosting (V)
- White Chocolate Mousse with raspberry sauce or peppermint drizzle (V)
- Key Lime Pie Cheesecake (V)
- Peanut Butter Mousse Cup (V)
- Strawberry Shortcake Trifle (V)
- Tiramisu (V)
- Oreo or Strawberry Deconstructed Cheesecake (V)

CHEF'S ASSORTED DESSERT STATION

Assorted whole cakes, mini dessert bites, cupcakes, truffles, mousse cups, and coffee/tea service



Themed Dinner Buffets

All dinner buffets are priced per person, require a minimum of 35 guests, and include water, coffee (regular and decaffeinated), and iced tea. Buffets will run a maximum of 2 hours. If group is between 15-34 guests, a small group fee will be applied.

Elegant Evening

SALADS Select 3

- Brussels Sprout, Kale, and Spinach Salad with toasted hazelnuts, radish, and champagne vinaigrette
- Traditional Greek Salad
- Classic Caesar Salad
- Potato Salad
- Mixed Greens Garden Salad with assorted dressings
- SentryWorld Pasta Salad
- Quinoa Salad: Colorful beet and quinoa salad with creamy goat cheese, green onion, arugula, toasted Marcona almonds, and maple balsamic vinaigrette
- Fresh Fruit Salad

VEGETABLE Select 2

- Chef's choice of seasonal roasted vegetables
- Asparagus
- Seasoned baby carrots
- Brussels sprouts with bacon and shallots
- Buttered haricot verts
- Sautéed broccolini with olive oil and lemon
- Roasted cauliflower and broccoli
- Zucchini, carrots, and summer squash with miso butter

STARCH Select 2

- Oven-roasted fingerling potatoes with rosemary and sea salt
- Mashed Yukon gold potatoes
- Roasted red potatoes with butter and herbs
- Roasted sweet potatoes with apples and cranberries
- Wild and white rice blend
- Long grain rice with vegetable confetti
- Quinoa and rice blend
- Parmesan herb polenta
- Assorted homemade rolls and butter

ENTRÉES Select 3

- **Seared Chilean Sea Bass**
with citrus horseradish gremolata
- **Alaskan Halibut**
with trio of roasted peppers and white wine shallot cream sauce
- **Sliced Beef Tenderloin**
topped with burgundy demi-glace and crispy shallots
- **Prime Rib in Aus Jus**
- **Bruschetta Chicken Breast**
set atop a fresh creamy basil pesto
- **Chicken Dijonnaise**
seared with artichoke hearts, mushrooms, and Dijon mustard cream
- **Stuffed Chicken**
spinach and goat cheese stuffed chicken finished with a saffron white balsamic cream
- **Marinated Grilled Shrimp**
over sweet corn succotash, finished with chimichurri
- **Roasted Turkey Breast** (Chef attendant required)
- **Classic Eggplant Parmesan**
topped with house-made marinara and fresh mozzarella
- **Chicken or Shrimp Alfredo**
- **Herb-Roasted Turkey Breast**
served with turkey gravy, cranberry chutney, and herb white wine sauce (chef attendant required for carving)

CHEF'S ASSORTED DESSERT STATION

Assorted whole cakes, mini dessert bites, truffles, mousse cups, and coffee/tea service

Themed Dinner Buffets (continued)

BUILD YOUR OWN:

Select one, two, or three entrees

SALADS Select 2

- Brussels Sprout, Kale, and Spinach Salad with toasted hazelnuts, radish, and champagne vinaigrette
- Traditional Greek Salad
- Classic Caesar Salad
- Potato Salad
- Mixed Greens Garden Salad with assorted dressings
- SentryWorld Pasta Salad
- Colorful Beet and Quinoa Salad with creamy goat cheese, green onion, arugula, toasted Marcona almonds, and maple balsamic vinaigrette
- Fresh Fruit Salad

VEGETABLE Select 2

- Chef's choice of seasonal roasted vegetables
- Asparagus
- Seasoned baby carrots
- Brussels sprouts with bacon and shallots
- Buttered haricot verts
- Sautéed broccolini with olive oil and lemon
- Roasted cauliflower and broccoli
- Zucchini, carrots, and summer squash with miso butter

STARCH Select 1

- Oven-roasted fingerling potatoes with rosemary and sea salt
- Mashed Yukon gold potatoes
- Roasted red potatoes with butter and herbs
- Roasted sweet potatoes with apples and cranberries
- Wild and white rice blend
- Long grain rice with vegetable confetti
- Quinoa and rice blend
- Parmesan herb polenta



Atrium

Themed Dinner Buffets (continued)

Select 3 Entrées

POULTRY

- **Chicken Milanese Alfredo**
crispy breaded chicken set atop spinach and blistered pomodoro tomatoes, with a traditional Alfredo sauce
- **Bruschetta Chicken**
seared chicken breast atop a fresh creamy basil pesto topped with house-made bruschetta
- **Citrus Airline Chicken** (GF)
citrus- and coriander-rubbed skin-on chicken breast finished with a creamy cilantro sauce

MEAT

- **Roasted Pork Loin** (GF)
with a Dijon cream sauce
- **Herb-Crusted Rack of Lamb** (GF)
with Dijon garlic sauce
- **Cabernet Braised Short Ribs** (GF)
slow roasted in red wine demi

SEAFOOD

- **Wester Ross Salmon** 7-ounce filet of wild Scottish salmon set atop a spinach and leek ragout topped with (select one): tomato basil cream, herb and Parmesan, lemon dill sauce, citrus sauce, or leek white wine sauce
- **Seared Scallops** finished with ginger-orange soy glaze
- **Pan-Seared Salmon** with lemon caper butter sauce
- **Parmesan-Crusted Walleye** baked and topped with sun-dried tomato and black olives

VEGETARIAN

- **Wild Mushroom Ravioli** mushroom-filled pasta with truffle cream sauce, toasted pine nuts, and Parmesan cheese
- **Butternut Squash Ravioli** served in a sage and brown butter cream, topped with Parmesan cheese
- **Grilled Parmesan Polenta Cake** seared polenta cake topped with sweet corn succotash and green harissa
- **Northwoods Stuffed Peppers** (GF) (V)
wild rice medley and heirloom potato with house marinara

CHEF'S ASSORTED DISPLAY OF SELECTED DESSERTS

Pan-Seared Salmon
with lemon caper
butter sauce



(GF) Gluten-free (VG) Vegan (V) Vegetarian

Themed Dinner Buffets (continued)

Best of the Midwest

SALAD *Select 2*

- 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

ENTRÉES *Select 3*

- **Panko-Crusted Lake Michigan Perch** with tartar sauce and fresh lemon
- **Fennel Rosemary-Crusted Pork Loin** with apple shallot reduction
- **Classic Wisconsin Macaroni and Cheese** with cheddar cheese and smokehouse bacon
- **Chicken Vesuvio** crispy pan-fried chicken with bell peppers, oregano, thyme, garlic, white wine, and lemon
- **Point Root Beer-Marinated Flat Iron Steak** with crispy onions and root beer demi reduction
- **Midwest Stuffed Peppers** atop Pomodoro tomato sauce

POTATO/STARCH *Select 1*

- Honey-roasted sweet potatoes
- Cheddar and chive mashed potatoes
- Cranberry wild rice pilaf
- Shallot-potato hash
- Red pepper and spinach orzo

CHEF'S SEASONAL VEGETABLE

DESSERTS *Select 1*

- 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

South of the Border

INCLUDES:

- Spanish rice
- Refried beans
- Black bean and corn pepper confetti
- Pico de gallo
- Roasted tomato salsa
- Cheddar-jack cheese
- Lettuce
- Tomatoes
- Jalapeños
- Sweet onions
- Guacamole
- Flour and corn tortillas
- Sour cream
- Cinnamon churros and blondie brownies

ENTRÉES *Select 3*

- Tomatillo Lime Chicken
- Adobe Smoked Pork Carnitas
- Carne Escondido
- Chipotle Beef

Themed Dinner Buffets (continued)

Tour of Italy

SALADS **Select 2**

- Traditional Caesar Salad
- Artichoke, Mushroom, and Onion Compote
- Caprese Salad with micro basil

ENTRÉES **Select 3**

- **Classic Bolognese** made with ground beef and pork, San Marzano tomato, and a touch of cream, then tossed with penne and baked with mozzarella and Parmesan
- **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
- **Chicken Piccata** topped with a creamy lemon caper sauce

- **Slow-Roasted Pork Loin** seasoned with oregano, garlic, basil, and red chili flakes set atop a bed of wilted spinach, tomato, and olives
- **Eggplant Parmesan** with layers of crispy eggplant, marinara, and three cheeses

Served with assorted roasted vegetables and garlic breadsticks

DESSERT **Select 1**

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

Backyard Cookout

INCLUDES:

- Homemade potato salad
- Creamy coleslaw
- Spinach-cranberry salad with walnuts and oranges
- Mixed field greens with grape tomatoes, carrots, and radishes
- Assorted cookies and fudge brownies

ENTREES **Select 3**

- Fried Michigan Walleye
- Slow-Roasted Smoked Pork Butt
- BBQ Pulled Pork
- Herb Grilled Chicken Breast
- Marinated Sirloin with Chimichurri Sauce
- House Burgers

STARCH **Select 2**

- Roasted heirloom potatoes
- Salt-crusted baked potatoes
- Crockpot baked beans
- Garlic mashed potatoes

VEGETABLE **Select 1**

- Crockpot baked beans
- Garlic mashed potatoes
- Country-style green beans
- Corn on the cob (available seasonally)
- Chef's selection of fresh seasonal vegetables

DESSERT

- Choice of homemade cobbler (apple-cherry or peach) or fudge brownies
- Ice cream novelties

Reception Stations

Available for up to 2 hours for a minimum of 30 guests and a maximum of 250.
Pricing per person.

The Mac Attack

Wisconsin cheddar and pepper jack Gouda mac and cheese, with build-your-own fixings: Grilled pork, grilled chicken, bacon, green onions, tomatoes, broccoli, peas, and shredded cheese

Salad Station

Pick 2 or 3 selections

- Chop-Chop Salad with crisp greens, 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 sun-dried 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 and sour vinaigrette

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



Grand Hall

Reception Stations (continued)

Tapas Station

Marinated pork skewers, ham and cheese stuffed piquillo peppers, Spanish hams and chorizo, Manchego, Marcona almonds, marinated olives, lamb merguez, and pork belly skewers

Seafood Station

Jumbo lump crab cakes, bay scallop gratin with prosciutto, shrimp and lobster rolls, Old Bay oysters on the half, served with horseradish, traditional cocktail sauce, lemon wedges, and hot sauce

Taste of Philly

Cheese steaks with melted cheddar, grilled onions, classic Italian hoagies, soft pretzels with yellow and spicy mustard, assorted cheesecakes

Potatoes

Sweet potato wedges, waffle fries, tater tots, and Yukon gold potato mash with toppings to include: truffle salt, grated Parmesan, spicy aioli, ketchup, fry seasoning, chopped chives, and bacon

Street Cart Tacos

Flour or corn tortillas with choice of three: adobo short beef short ribs, lime cilantro tilapia with slaw, sautéed squash and grilled corn, or red chili shredded pork, and assorted toppings: shredded cheese, Mexican crema, guacamole, diced jalapeño, corn and black bean salad, tomatillo salsa

Taste of Asia

(Select two from rice/noodles and two meat/tofu):
Vegetarian Pad Thai, Fried Rice, Steamed Rice, Lo Mein Noodles, Sweet and Sour Chicken, Mongolian Beef, Sautéed Shrimp Bangkok, Soy Tofu

Sliders

Choice of 2

- Tenderloin of Beef with truffle aioli arugula
- Aged cheddar cheeseburger
- Salmon cake
- Turkey burger
- Black bean and quinoa burger
- BBQ pulled pork on petite buns served with sesame aioli, bacon jam, ketchup, sriracha, and BBQ sauce
- American Wagyu with bacon-onion chutney, aged white cheddar, and chiffonade of lettuce
- Crab Cake with mango-green onion chutney and piquillo pepper aioli
- Gochujang BBQ Pork Belly with cilantro, red pepper, and green onion slaw
- Fried Tofu Bahn Mi with pickled vegetables, cilantro, and sriracha aioli

Pasta

Pasta: Cheese tortellini, orecchiette, and penne pasta with choice of: Panna Romano, basil pesto, or marinara sauce tossed with choice of marinated artichoke, roasted tomatoes, baby shrimp, sautéed mushrooms, sweet peas, pancetta, mini meatballs, or roasted pulled chicken

Hors d'oeuvres

Priced per 50 pieces.

BUTLER PASSED HORS D'OEUVRES

Butler Service available upon request

BEEF | PORK | LAMB

- Grilled Pear and Prosciutto Skewers with a balsamic glaze (GF)
- Grilled Pistachio-Crusted Lamb Lollipops with rhubarb compote (GF)
- Pork and Vegetable Potsticker
- Smoked Pork Belly Lollipop with rosemary apricot mostarda and green onion (GF)
- Spiced Smoked Pork Tenderloin, with apple bacon chutney and balsamic crostini
- Spicy Asian Style Beef Satay with creamy sriracha aioli (GF)
- Seared Beef Tenderloin with truffle aioli and arugula crostini
- Beef skewers with chimichurri sauce (GF)
- Meatballs with choice of: Currant mustard, BBQ, pomodoro marinara, or honey-bourbon BBQ
- Mini BLT Wedge Salad with crispy bacon, iceberg lettuce, cherry tomato, creamy blue cheese dressing (GF)
- Wisconsin Cheese and Summer Sausage Picks (GF)
- Bacon-Wrapped Water Chestnuts (GF)

CHICKEN AND POULTRY

- Chicken Satay with spicy peanut sauce, sweet Thai chili, or traditional jerk spice rub (GF)
- Boneless wings with choice of sauce: traditional buffalo, garlic parmesan, Asian, BBQ, or blazing
- Chipotle Lime Chicken Wonton with pickled onion and cilantro crème fraîche
- Duck Confit Crostini with creamy goat cheese mousse, red onion jam

SEAFOOD

- Classic White Fish Goujons with green goddess tartar sauce
- Scallop Ceviche with mango and green onion salsa on a crispy wonton
- Mini Lump Crab Cakes with passion fruit aioli and citrus slaw
- Seared Sea Scallops with bacon apple chutney (GF)
- Sesame Seared Tuna with avocado, cilantro crème fraîche on a cucumber (GF)
- Coconut Shrimp with pineapple sauce or sweet Thai chili
- Gulf-Shrimp Shooter with cocktail sauce and lemon in a shot glass (GF)
- Deviled Eggs with truffle and cavier (GF)
- Crab and Corn Fritter with cilantro lime crème fraîche
- Smoked Salmon Crostini with pickled red onion, fried capers, herb cream cheese

Hors d'oeuvres (continued)

VEGETARIAN

- Caprese Skewers: Fresh mozzarella balls, cherry tomatoes, and basil with balsamic drizzle (GF) (V)
- Bloody Mary Hummus Cups with carrot, celery, and pickle (GF) (VG)
- Deviled Eggs: Traditional, bacon and chive, roasted red pepper, goat cheese
- Seasonal Fruit Kebobs (GF) (VG)
- Whipped Goat Cheese with grilled peach, pomegranate, and blackberry honey crostini (V)
- Vegetarian Spring Rolls: Sweet and sour, sweet Thai chili, hot mustard, ponzu (V)
- Wisconsin Cheese Curds with southwest ranch dipping sauce or raspberry aioli (V)
- Leek and Asiago Risotto Cake with saffron aioli and pea shoots (V)
- French Onion Bites: Caramelized onions, Gruyère, and fresh thyme (V)
- Brie and Raspberry Balsamic Tartlets (V)
- Bruschetta with apple, ginger, beet, and goat cheese (V)

Carving Board Stations

All carving stations require a carver fee per hour, per 100 guests.

Served to enhance dinner buffets, each carving board stations serves 25 guests.

Virginia Honey Glazed Ham

slow roasted with cloves and honey, whole-grain mustard and honey mustard sauce, and silver dollar rolls

Carved Prime Rib of Beef

au jus, creamy horseradish, and silver dollar rolls

Tenderloin of Beef

garlic aioli, whole-grain mustard, horseradish sauce with silver dollar rolls

Dijon Crusted Pork Loin

Dijon crouton-crusting with rosemary au jus and apricot chutney

Honey-Roasted Turkey Breast

slow-roasted, free-range turkey breast, pan gravy, and cranberry aioli with caramelized onions

Platters and Displays

Serve approximately 50 people unless otherwise noted.
Half orders can be arranged.

Charcuterie Platter

an array of domestic and European cured meats and sausages accompanied by an assortment of olives, pickles, mixed nuts, chocolates, fruits, crackers, and dips

Artisan Cheese Board (minimum of 15 guests)

an assortment of artisan made Wisconsin cheeses including cheddars, jacks, blue, and Goudas plus assorted olives, pickles, chocolates, fruits, mixed nuts, crackers and dips

International Charcuterie and Cheese Board

an array of domestic and European cheeses and dried and cured meats, plus assorted olives, pickles, roasted vegetables, chocolates, fruits, nuts, dips, and crackers

Baked Brie

puff pastry wrapped and topped with cranberry chutney and toasted walnuts

Butler Service

available upon request at an additional fee of



Sliders

Fresh Garden Vegetable Display

Seasonal Fresh Fruit Display

with yogurt honey dip

Antipasto Display

prosciutto, salami, spicy capicola, summer sausage, mixed olives, artichoke hearts, peppadew peppers, grilled mushrooms, asparagus, zucchini, roasted tomatoes, extra virgin olive oil, balsamic vinaigrette, herbed focaccia, flatbread

Roasted Vegetable Display

Bruschetta Display

pesto goat cheese spread, white bean hummus, traditional tomato-basil bruschetta, balsamic mushroom and Gorgonzola spread, crostini, Parmesan flatbread

Mediterranean Basis

chickpea hummus, roasted peppers, olives, pita bread, focaccia, eggplant baba ghanoush, crisp pita chips, kalamata olives, caper tapenade

Sweet Street Charcuterie

chocolate truffles, petite cheesecake, macaroons, shortcakes, assorted bars

Smoked Salmon

prepared with diced hard-boiled eggs, cream cheese, capers, chopped red onions, and tomatoes, served with assorted crackers

House Hummus and Vegetables

lemon hummus, roasted red pepper hummus with fresh vegetables, pickled vegetables, grilled naan bread, and lavash

Seafood Bar

shrimp, snow crab claws, smoked salmon, lox, and pickled herring

Personalized Ice Luge

Buffalo Chicken Dip

served with with toast points and assorted flat breads

Spinach & Artichoke Dip

served with toast points and assorted flat breads

Late Night Stations

PIZZA priced per item

Loaded Italian

meatballs, pepperoni, Italian sausage, and soppressetta 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

CHEESE CURD BAR

assorted flavor cheese curds tossed in different seasoning including ranch, cheddar cheese powder, and truffle parmesan and served with ranch, marinara, Dijonaise, and garlic aioli

LATE NIGHT BREAKFAST

assortment of breakfast sandwiches, hash browns, bacon, sausages, and potatoes



Cheese curds

Beverage Service

Hosted Bar: As the host, you're purchasing your guests' beverages. Prices do not include service charge or state sales tax.

Cash Bar: Your guests are responsible for the purchase of their beverages. Prices include state sales tax.

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

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

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

CORDIAL AND LIQUEUR SELECTIONS

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

Bartender fee will be applied to all bars if sales do not reach a certain amount.

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

Bud Light*	Point Special
Busch Light*	Michelob Ultra
Miller Lite*	Point Amber
Coors Light*	Spotted Cow
Guinness	
Leinenkugel's	
Point Craft	
Central Waters Craft	

* Reserve kegs: We're happy to offer you one reserve keg per event. Reserve kegs are only charged if they are tapped—unless it's a specialty order outside of noted list.

Note: A half barrel contains between 150-160 12-ounce servings

For any special requests or inquiries, please work directly with your event coordinator.

WINE SELECTIONS*

Whites:

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

Reds:

- Cabernet sauvignon
- Merlot
- Pinot noir

* All house wines are Canyon Road. For other wine selections and pricing, please speak to your event coordinator.

Item availability and prices are subject to change.

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. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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 by 11 a.m. 7 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. Please note, we will prepare a minimum of 5% over your guarantee.

Prices/Menus

Menu prices cannot be guaranteed and can be changed at any time without notice. All menu prices are subject to applicable Wisconsin state tax, and applicable service charge fees. Current prices that are listed in SentryWorld's catering menus and are subject to change prior to confirmation. Quotations for a specialty theme or custom menu choices are available through SentryWorld's sales and events departments. We ask that you make your menu selection at least 30 days prior to your event. No food may be brought into the meeting rooms or public areas unless prepared by SentryWorld. No food may be taken out of SentryWorld at the conclusion of the function, due to health regulations. All food and beverages must be consumed on the premises and purchased solely through SentryWorld. All pricing is guaranteed 60 days prior to your event date.

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 cost 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, beverage, and audio-visual 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.

Property guidelines (continued)

Banquet Event Order

As the function sponsor, you agree that by signing the banquet event order (BEO) for service/food/beverage/rentals, you're acknowledging the fact that there's no dispute over such services and that you're fully responsible for payment of the total amount due.

Event Space

Banquet and meeting facilities will be assigned by SentryWorld to accommodate the program outline you request. We reserve the right to move functions to other meeting/banquet rooms other than those appearing on the catering contract with prior notification. Function rooms are available no earlier or later than the time stated on your contract unless prior arrangements have been made with the sales and catering office. If your event extends beyond the original agreed-upon time of conclusion, you will be subject to an additional per hour labor charge. If a change from the original room set-up is requested on the day of the function, an additional labor charge will be added to the banquet check. SentryWorld reserves the right to inspect and monitor all private parties, meetings, receptions, weddings, and events being held on the premises.

Security

We may require security for groups whose size, program, or nature indicates such needs. Only SentryWorld-approved security companies may be used. If security is deemed necessary, confirmation from the security company must be received by the sales and catering office three (3) business days prior to the event.

Engineering/Electrical

Clients such as trade shows, exhibit booths, or groups having equipment with specific electrical needs should secure prior arrangements through the sales and catering office. Charges will be incurred for specific requirements. Electrical charges will become the responsibility of the group hosting the event. To ensure availability, arrangements for special electrical needs (i.e., copy machines, vendor booths, tabletop booths, gaming equipment, machinery, etc.) must be confirmed 30 days prior to the event date.

Entertainment Provisions

Entertainment is the responsibility of the guests, subject to approval by SentryWorld. We reserve the right to limit and impose control on noise or volume of events necessary to accommodate all groups in house. We have the right to require proof of liability insurance pending the entertainment or request of outside vendor.

Audio Visual

We offer state-of-the-art production, audiovisual equipment, and technical support. Please contact our dedicated convention services manager for services and rates. If an outsource production/audiovisual company is contracted, we request coordination between both parties to ensure a seamless event. The outsource production/audiovisual company is responsible for their equipment and subject to service charges and applicable taxes. There is a \$250 fee for any group wanting to patch into the house sound system. Any equipment or technician cancelled within 72 hours of a function's start time will be billed at full price. No wireless microphones may be brought into the meeting rooms from outside sources. If you wish to bring in an outside AV company, you're required to pay a minimum four-hour load-in and four-hour load-out fee. Extensive set-up programs and tear down may require more than the minimum load-in and load out. A minimum of \$2,000,000 in liability insurance must be provided to SentryWorld for review prior to an outside vendor utilizing the meeting/function/event space, including compliance with SentryWorld published vendor guidelines.

High Speed Internet

SentryWorld offers high speed internet access in all meeting rooms. Please contact us for services and rates.

Property guidelines (continued)

Signs and Banners

In order to preserve the décor in SentryWorld's public areas and to ensure a safe environment for SentryWorld's guests and associates, SentryWorld has established the following policies for signage:

- **Main Lobby:** No signage is allowed in the Main Lobby
- **Conference Registration Desk:** Clients occupying the conference registration desk area (in front of SentryWorld's guest registration desk) may place professionally printed signs or banners in front of the desk area. No other signs are allowed in the location. SentryWorld's Events Department is responsible for hanging banners and charges may apply.
- **Guest Room Floors:** No signage is allowed on guestroom floors.
- **Meeting Room Levels:** Signs may be placed on the meeting room levels and displayed on an easel. The preferred/recommended sign size is 22"W x 28"H.
- **Banners:** Banners may be hung in meeting rooms and in the Grand Hall Foyer but not in public areas. Banners belonging to the client must be removed at the end of the day if another client is using the same function space. SentryWorld is responsible for hanging and removing banners. Charges may apply.

Shipping/Receiving & Storage

SentryWorld's Shipping and Receiving Department is available from 8:30 a.m.-4 p.m. Monday-Friday, and provides storage, pick-up, and transfer of materials (less than 200 pounds) from any location within SentryWorld. Any materials shipped to SentryWorld may not arrive earlier than three (3) days prior to the Client's function and may not remain longer than three (3) days after your function. For large shipments, please coordinate with your conference service manager due to limited storage availability.

General Guidelines

- No handmade signs are allowed. If a professionally designed sign is not available, a typed 8½" x 11" sign must be placed on a blank sign board and set on an easel.
- All signs must abide by the city of Stevens Point fire code and not obstruct public traffic space.
- No signs, posters, or printed material may be pinned, taped, or affixed in any way to doors, walls, or ceilings anywhere on SentryWorld property. Fees may apply for damage at our discretion.
- Arrangements to hang any posters and/or banners must be made with SentryWorld; charges will apply.
- Signs may be ordered, as an additional charge, through SentryWorld.
- Banners and/or signs which are to be attached to the floor-supported drapery must be approved by SentryWorld.



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