

Chef Rene's



(715) 479-2000

BANQUET AND CATERING MENU

**Rene Ayvazzadeh
Owner and Executive Chef**

**Sandy Wolfgram
General Manager and Event Planner**

CHEF RENE'S AT THE INN



BREAKFAST PLATED

The Traditional

Scrambled eggs, bacon, sausage, toast, and hashbrowns. 12.00 / Person

French Toast or Pancakes

Served with powdered sugar, maple syrup, and fresh fruit. 12.00 / Person

Parfait

Housemade granola, yogurt and fresh fruit. 10.00 / Person

Biscuits & Gravy

Country gravy and warm biscuits served with hashbrowns. 12.00 / Person

Corned Beef Hash

Served with poached eggs and toast. 12.00 / Person

Eggs Benedict

Poached eggs on Canadian bacon and English muffins, with hollandaise sauce and hashbrowns. 13.00 / Person

Vegetarian Eggs Benedict

Poached eggs on roasted vegetables and English muffins, with hollandaise sauce and hashbrowns. 12.00 / Person

Salmon Benedict

Two poached eggs on tomato, lox and English muffins, finished with hollandaise sauce and hashbrowns. 14.00 / Person

Lox Plate

Lox with bagel, cream cheese, and fresh fruit and veggies. 14.00 / Person

Basket of Muffins 15.00 / Dozen

**Tax and 20% service charge not included in prices*

CHEF RENE'S AT THE INN



Traditional Breakfast Buffet

Includes an assortment of fresh muffins, scrambled eggs, your choice of cured ham, crisp smoked bacon or link sausage, your choice of American fries, golden hash browns or potatoes o'brien, orange juice, and coffee. 13.00 / Person

Build Your own Breakfast Buffet

Includes an assortment of fresh muffins, oatmeal with brown sugar and craisins, fresh fruit platter, coffee, and orange juice. 17.00 / Person

Eggs - Choose One:

- Scrambled Eggs with a variety of toppings
- Quiche
- Traditional Eggs Benedict
- Omelette Station (additional \$1.50 / person)

Griddle - Choose One:

- Pancakes, served with warm maple syrup
- Golden Waffles, served with warm maple syrup
- French Toast, served with warm maple syrup
- House Strata

Breakfast Meat - Choose Two:

- Crispy Smoked Bacon
- Sausage Links
- Grilled Ham
- Corned Beef Hash
- Biscuits and Gravy (additional 1.00 / person)

Potatoes - Choose One:

- Golden Shredded Hash Browns
- American Fries
- Sauteed Potatoes O'brien

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CHEF RENE'S AT THE INN



Build Your own Lunch Buffet

Includes mixed field greens with ripe tomatoes, sliced mushrooms, grated Wisconsin cheddar cheese and a choice of dressings. Also served with oven-baked rolls and butter. 17.50 / Person

Entrees - Choose Two:

- Sliced Turkey Breast
- Broiled Alaskan Pollock
- Beef Tips and Gravy
- Baked Honey Ham
- Baked Chicken
- Sliced Roast Beef with Au Jus
- Spaghetti & Meat sauce

Sides - Choose Two:

- Noodles
- Green Beans Amandine
- Buttered Whole Kernel Corn
- Homemade Cucumber Salad
- Corn on the Cob
- Mashed Potatoes with Gravy
- Oven Roasted Potatoes
- German or American Potato Salad
- Stuffing
- Coleslaw

Dessert - Choose One:

- Chef's Selection of Dessert
- Assorted Cookies or Brownies
- Ice Cream Bar (additional 1.00 / Person)

Add Assorted cans of soda and coffee. 2.50 / Person

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CHEF RENE'S AT THE INN



"Picnic" Buffet

Includes fresh vegetable platter with ranch and dill dips; Burgers, hotdogs, and brats with all the fixings, corn on the cob, fruit salad, and your choice of three of the following. 15.00/Person

- Coleslaw
- Cucumber Salad
- Pasta Salad
- American Potato Salad
- German potato Salad
- Baked Beans

The Deli Buffet

Includes soup of the day, mixed field greens with ripe tomatoes, cucumbers, shredded carrots, grated Wisconsin cheddar cheese and choice of dressings, a trio of picnic salads, and a platter of roast beef, honey ham and roasted breast of turkey. Also served with assorted breads and condiments including American cheese, cheddar cheese, Swiss cheese, lettuce, tomatoes, onions, and pickles. 15.00 / Person

Soup & Salad Buffet

2 soup choices, mixed garden greens, croutons, cheddar cheese, Parmesan cheese, bacon crumbles, diced turkey, diced ham, red onion, cucumber slices, broccoli florets, mushrooms, bell peppers, diced egg, black olives, tomatoes, raisins, fresh rolls, and an array of dressings. 13.75 / Person

Salad Buffet

Chicken breast, diced turkey and ham, and add steak or Ahi tuna (additional 3.00 / Person) are served with mixed field greens with croutons, cheddar cheese, Parmesan cheese, bacon crumbles, red onion, cucumber slices, broccoli florets, mushrooms, bell peppers, diced egg, black olives, tomatoes, raisins, fresh rolls, and an array of dressings. 13.75 / Person

CHEF RENE'S AT THE INN



Fiesta Buffet

Includes shredded chicken and beef taco meat, with soft and hard shells. Served with shredded lettuce, sour cream, guacamole, sliced black olives, salsa, diced onions, tortilla chips, Spanish rice, refried beans and tres leches cake. 15.00 / Person

Boxed Lunches

Ham or turkey sandwiches, with a bag of chips, yogurt, pickle, and brownie. 10.50 / Person

Italian Buffet

Includes antipasto Salad, traditional lasagna, fettuccine alfredo with chicken and fresh grated asiago cheese, warm garlic bread and spumoni ice cream. 14.00 / Person

Add Assorted cans of soda and coffee. 2.50 / Person

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CHEF RENE'S AT THE INN



Plated lunches

Beef Tips and Gravy

Tender beef with homestyle gravy, served over egg noodles with corn on the cob (Minimum 10 orders). 14.00 / Person

Alaskan Pollock

Broiled or Fried Alaskan pollock with German potato salad, coleslaw, tartar and rye bread.
14.00 / Person

BBQ Riblets

Chef Rene's timeless recipe, served with fries and cornbread
17.00 / person

Lasagna

Your choice of meat or vegetarian lasagna (minimum 10 orders). 14.00 / Person

Chicken Oscar

Deep fried chicken breast topped with crab, asparagus, and hollandaise. Served with wild rice.
15.00 / Person

Pasta Primavera

Sauteed fresh seasonal vegetables tossed in a light wine sauce and served with herbed linguine.
14.00 / Person

Add soda and coffee. 2.50 / Person

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CHEF RENE'S AT THE INN



Salads

Caesar Salad

Fresh Romaine lettuce tossed in classic Caesar dressing, Parmesan cheese and croutons. 10.00 / Person With grilled chicken. 14.00 / Person With grilled shrimp or salmon. 16.00 / Person

Salad Nicoise

Mixed spring greens with red onions, green beans, soft boiled egg, tomatoes, potatoes, and medium rare ahi tuna, tossed in balsamic vinaigrette.

16.00 / Person

Taco Salad

Mixed greens served in a flour tortilla bowl and topped with your choice of seasoned ground beef or chicken, shredded cheese, onions, fresh diced tomatoes, salsa and sour cream. 14.00 / Person

Antipasto Salad

Seasonal greens with grilled chicken, julienned vegetables, asiago cheese, grape tomatoes and ripe black olives, all dressed with Cafe Mulino Italian Vinaigrette dressing. 14.00 / Person

Chef Salad

Mixed seasonal greens with julienned turkey, ham, cheddar cheese, Swiss cheese, tomato, egg and your choice of salad dressing. 14.00 / Person

Popeye Spinach Salad

Leaves of fresh spinach tossed with grilled steak, fried potatoes, soft boiled egg, and hot bacon dressing. 15.00 / Person

Grilled Salmon Salad

Grilled salmon on a bed of mixed greens and seasonal vegetable, with a citrus vinaigrette. 16.00/ Person

Add soda and coffee. 2.50 / Person

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Sandwiches

Hot Beef Sandwich

Served with mashed potatoes and savory brown gravy with Chef's choice of side. 14.00 / Person

Vegetable Wrap

Portabellas, bell peppers, and tomatoes, with cream cheese. 12.00 / Person

Grilled Chicken Caesar Wrap

A whole wheat tortilla rolled over Romaine lettuce, sliced grilled chicken breast and creamy Parmesan and garlic Caesar dressing. 11.00 / Person

ABLT

An old classic in a new suit. Smoked bacon, crisp lettuce, avocado and fresh tomatoes and mayonnaise on fresh sourdough bread. 12.00 / Person

Chicken Portabella Wrap

Grilled marinated chicken with portabella mushrooms, cheddar cheese and BBQ, wrapped in a flour tortilla. 14.00 / Person

Philly Steak & Cheese Sandwich

Sliced prime rib with sauteed onions, peppers and cheese on grilled French bread. 13.00 / Person

Deli Sandwich

Chilled sliced tender roast beef, smoke-cured ham and turkey breast with cheese, fresh lettuce and tomato, on a toasted sourdough. 12.00 / Person

Chicken or Tuna Salad Croissant

Chicken or tuna salad and served on a flaky croissant. 12.00 / Person

Grilled Chicken Sandwich

Marinated grilled chicken breast, crisp lettuce and fresh tomato on a ciabatta bun with honey Dijon sauce on the side. 11.00 / Person

Add soda and coffee. 2.50 / Person

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CHEF RENE'S AT THE INN



Plated Dinner Entrees

Filet Mignon

Eight ounce cut of choice tenderloin, topped with bearnaise sauce. Served with a baked potato.
35.00 / Person

Beef Stroganoff

Tenderloin tips in a classic onion & mushroom stroganoff sauce. Served over linguine.
25.00 / Person

Lamb Chops

Grilled to perfection, topped with chipotle butter, with a Burgundy Sauce. Served with a baked potato. 29.00 / Person

Peppered NY Strip

Prime cut, coated in crack pepper, pan seared to your liking. Topped with Cognac and chanterelle cream. Served with a baked potato. 29.00/Person

Chicken Cordon Bleu

Lightly breaded boneless, skinless chicken breast, stuffed with swiss cheese & smoked ham, and finished with a sherry cream sauce. Served with a baked potato. 28.00 /Person

Santa Fe Chicken

Boneless breast of chicken with guacamole, sun dried tomatoes, and queso fresco. Served atop linguine. 23.00 / Person

Canadian Walleye

A Northwoods favorite for a good reason. Your choice of broiled or beer battered. Served with a baked potat. 26.00 / Person

Roast Turkey

Served with stuffing, mashed potatoes, and gravy. 23.00 / Person

Smoked Salmon

Lightly smoked and then finished in the oven. Served with a creamy white wine and dijon sauce and wild rice. 28.00 / Person

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Scallops Pernod

Jumbo Scallops sauteed with pernod, mushrooms, and spinach. Finished with cream, and served over linguine. 29.00 / Person

Shrimp and Scallops Alfredo

Jumbo shrimp & scallops sauteed with garlic, shallots & white wine, finished in cream with touch of parmesan & fresh basil, served over linguine. 29.00/Person

Shrimp and Scallops Alfredo

Jumbo shrimp & scallops sauteed with garlic, shallots & white wine, finished in cream with touch of parmesan & fresh basil, served over linguine. 29.00/Person

Shrimp With Zoodles

Shrimp marinated in garlic and herbs, sauteed with tomatoes and Finished with a creamy white wine sauce. Served over zucchini noodles. 27.00/Person

Duck Confit

Tender duck cooked in its own juices with garlic, rosemary and thyme. Beautifully plated with a medium rare duck breast and wild rice.

32.00 / Person

Duet of Beef & Shrimp or Scallops

Carved roast tenderloin of beef served with grilled jumbo shrimp or Scallops. Served with a baked potato. 39.00 or 42.00 / Person

Twin Turbonados

Two 4 ounce filets, pan fried and served with bearnaise sauce, Burgundy sauce, and baked potato. 35.00 / Person

Maine Lobster

Whole Maine lobster, shipped live and steamed with a blend of fresh herbs, Served with a baked potato. *Market Price*

Surf and Turf

Grilled tenderloin or ribeye with a cold water lobster tail with a baked potato. *Market Price*

Vegetable Lasagna

Seasonal vegetables layered with pasta, Alfredo sauce and mozzarella cheese. 22.00 / Person

Add soda and coffee. 2.50 / Person

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CHEF RENE'S AT THE INN



Build Your own Dinner Buffet

Includes oven-baked rolls and assorted dessert buffet. 26.00 / Person

Salads - Choose Two:

- Mixed Greens with Choice of Dressing
- Fruit Salad
- American or German Potato Salad
- Homemade Cucumber Salad
- Cream or vinaigrette Pasta Salad
- Asian Noodle Salad
- Panzanella
- Vegetable Crudite with Dill Dip

Hot Sides - Choose Two:

- Glazed Baby Carrots
- American or German Potato Salad
- Green Beans Amandine
- Country Style Stuffing
- Mashed Potatoes (Home-Style Gravy optional)
- Oven-Roasted Red Potatoes
- Potatoes Au Gratin
- Corn on the Cob
- Basmati Rice
- Wild Rice

Entrees - Choose Two:

- Vegetable Lasagna
- Herb Roasted Chicken Breast
- Sirloin Tips and Gravy
- Beef Stroganoff
- Seafood Crepes (add 4.00 / Person)
- Sliced Sirloin with Au Jus
- Oven-Baked Cod with Lemon Butter
- Smoked Salmon with Dijon White Wine Cream Sauce (Additional 3.00 / Person)
- Honey Baked Ham
- Oven Roasted Turkey Breast
- BBQ Riblets (additional 1.75 / Person)
- Chef-Carved Prime Rib of Beef (Additional 4.50 / Person)

Add soda and coffee. 2.50 / Person

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Buffet Additions

Pasta & sauce

Choose two pastas: Linguini, Fettuccini, Farfalle (Bow Tie), Penne, Rigatoni, Spaghetti, Egg, or Rotini; and two sauces: Marinara, Alfredo, Carbonara, Gorgonzola Sun Dried Tomato. Also included are peppers, onions, broccoli, mushrooms, spinach, Italian squash, crumbled bacon and Italian sausage. 7.00 / Person

Baked or Mashed Potatoes

To be served with butter, sour cream, peppers, onions, broccoli, mushrooms, crumbled bacon, shredded cheddar and green onions.

5.00 / Person

Shrimp Cocktail 100.00 (serves approx 50)

Chef's Assorted Finger Sandwiches Ham, Beef or Turkey 26.00 / Dozen

Chef's Assorted Cold Canapes 15.00 / Dozen

Homemade Deviled Eggs 10.00 / Dozen

BBQ Riblets 22.00 / 1LB

Sliders with all the accompaniments 35.00 / Dozen

24" Party Sub Sandwich Approximately 2" cut pieces. 20.00

Crostini with Bruschetta, Boursin, and Liver Pate 135.00 (serves approx 50)

Artisanal Cheese: A selection of only the finest offerings with Jam, Honey, Mustard, grapes, and Cornichons, served with assorted crackers. 160.00 / add Charcuterie 150.00 (serves approx 50)

Wisconsin Cheese and Sausage Display: Cheddar, Colby and Swiss cheeses, Sausage, and assorted crackers. 125.00 (serves approx 50)

Seasonal Fruit Display: Assorted cut fresh fruits. 150.00 (serves approx 50)

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Whole Smoked Salmon Served with sour cream dill sauce, crostini and crackers. 135.00 (serves approx 50)

Fresh Vegetable & Dips: Assorted fresh vegetables with both ranch and dill dip. 135.00 (serves approx 50)

Layered Taco Dip Taco: seasoned sour cream topped with lettuce, tomatoes, onions, black olives and shredded cheese. Served with tortilla chips. 125.00 (serves approx 50)

Mini Cheesecakes Assortment of bite-sized cheesecakes. 20.00 / Dozen

Breaded Mushroom Caps with Creamy Cheese. 23.00 /
Dozen Mushroom Caps Stuffed with crab meat. 27.00 / Dozen

Spicy Buffalo Wings With bleu cheese dressing. 11.00 / Dozen

Bacon-Wrapped Water Chestnuts 10.00 / Dozen

Bacon-Wrapped Sea Scallops 35.00 / Dozen

Bacon Wrapped Dates with red pepper coulis 22.00 / Dozen

Assorted Mini Quiche 20.00 / Dozen

Mini Crab Cakes With remoulade. 28.00 / Dozen

Baked Brie En Croute: Brie baked in a golden puff pastry with fruit. 24.00 (serves Approx 12)

Escargot baked in herbs, butter and garlic, topped with puff pastry, and served with fresh bread. 22.00 / 10

Baked Spinach Artichoke Dip With crostinis. 125.00(serves approx 50)

Roast Beef Tenderloin Served with rolls and condiments. 250.00 (serves approx 25)

Golden Roasted Turkey Breast Served with rolls and condiments. 170.00 (serves approx 50)

Honey baked Ham Served with rolls and condiments. 170.00 (serves approx 50)

Roast Pork Loin Served with rolls and condiments. 180.00 (serves approx 50)

Chef Carved Prime Rib Served with rolls and condiments. 325.00 (serves approx 50)

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CHEF RENE'S AT THE INN



Specialty Desserts

- Death By Chocolate - 5.50 / Person
- Tiramisu - 5.00 / Person
- Strawberry Schaum Torte- 4.50 / Person
- Chocolate Obsession - 2.00 / Person

Cheesecake

New York Style Plain, New York Style with Topping, Totally Turtle, Blueberry Cheesecake, or Chocolate Chip. 5.00 / Person

Layered Cakes

German Chocolate, Double Chocolate, or Gourmet Carrot. 5.00 / Person

Single Layer Cakes

German Chocolate, Double Chocolate, Banana, or Carrot. 4.00 / Person

Pies Add "A la Mode" to any pie for an additional 1.00

- Apple - 3.50 / Person
- Cran-Apple - 5.00 / Person
- Dutch Apple - 3.50 / Person
- Blueberry - 4.00 / Person
- Cherry - 4.00 / Person
- Pecan - 4.00 / Person

Ice Cream

- Vanilla - 2.00 / Person
- Chocolate - 2.00 / Person
- Spumoni - 2.00 / Person
- Orange Sherbert - 2.00 / Person
- Raspberry Sherbert - 2.00 / Person

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CHEF RENE'S AT THE INN



Bar

Well Brands Highball 4.00 / Cocktail 5.00-6.00

Call Brands Highball 5.00 / Cocktail 6.00-7.00

Premium Brands starting at 8.00 - 10.00

Top Shelf Dependent on Brand

Domestic Beer

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller High Life, Miller Lite, Miller 64, Miller Genuine Draft, Buckler, Kaliber, Clausthauler. 3.75 Assorted Crafts & Imports Available

Domestic Half Barrel Miller & Anheuser Busch Products 200.00

Specialty Half Barrel 250.00+

House Wine (Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Merlot, Cabernet, Pinot Noir)
750 ml Bottle 22.00, Glass 6.00

Premium Wines-Dependent on Brand

Salmon Creek Brut Bottle 21.00

Champagne Punch 30.00 / Gallon

Sangria 30.00 / Gallon

Fruit Punch Bowl 18.00 / Gallon

Soft Drinks, Ice Tea, Coffee, Hot Tea, and Juice 1.50 Each

Sparkling Grape Juice 10.00 / Bottle

Panna or San Pellegrino (Large) 6.75 Each

San Pellegrino (mini) 2.50 Each

Point Root beer 2.50 Each

Add soda and coffee. 2.50 / Person

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CHEF RENE'S AT THE INN



Banquet and Catering Policies

Guarantees on Number of Guests:

Food, beverage and add-on items charges based on guest count will be based on the Client's final guarantee. Final guest counts are due no later than one week before the date of the event. If no final guest count is received, we will use the number of guests used in the attached proposal. If the guaranteed guest count falls below 75% of the proposal guest count, the price per guest may be increased. We will make every effort to accommodate any last minute increases in the guest count.

Staffing:

We reserve the right to increase or decrease the number of staff if the guaranteed guest count is 10% higher or lower than the number included in this proposal.

Deposit & Cancellation Policy:

A deposit of 50% of the Total Estimated Amount is needed to confirm the booking of this event. Deposit refunds on cancellations are handled as follows –

- Notice over 45 days prior to event: full refund of deposit
- Notice 14 to 44 days prior to event: 50% refund of deposit
- Notice less than 14 days prior to event: no refund of deposit

Final Payment:

Clients will be billed for the balance due at the time of the event. The invoice amount is due upon receipt.

Upon review and acceptance of the proposal and our catering policies, please sign below and return this document with your deposit.

Sandra Wolfgram, General Manager

Date

X _____
(CLIENT FULL NAME)

X _____
(CLIENT FULL NAME)

Date

Date

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