

Buffet Entrée Selections

Lasagna

Six layers with spicy Italian Sausage and homemade Marinara Sauce

Pot Roast

Braised Pot Roast covered in a Citrus Stout Demi-Glace

Spinach Stuffed Shells

Large Pasta Shells stuffed with Spinach and Ricotta in a Creamy Tomato Sauce

Chicken Supreme

Sautéed Chicken Breast in a Chardonnay Crème Sauce with Roasted Red Peppers and Mushrooms

Chicken Marsala

Sautéed Chicken Breast with fresh Mushrooms in a rich Marsala Wine Sauce

Grilled Atlantic Salmon

Grilled Salmon in a light Champagne Dill Sauce

***Add \$2.00/person

Tenderloin

Tenderloin Tails served in a Wild Mushroom Red Wine Sauce

***Add \$2.00/person

Chicken Gorgonzola

Grilled Chicken in a rich and creamy Gorgonzola Cheese Sauce tossed with Penne Pasta

Wisconsin Fish Fry

Twelve ounce Atlantic Cod fillets dipped in our own Louie's Demise Ale, battered and deep fried until golden brown

Fresh Halibut

Pan seared Halibut filet in a Garlic Herb Butter Sauce

***Add \$2.00/person

Portabella Mushroom Ravioli

Pasta Pockets filled with Portabella Mushrooms, covered in a light Garlic Herb Cream Sauce

***Cheese Ravioli also available

Beef Stroganoff

Tender Certified Angus Beef with Mushrooms, Shallots, and a traditional Stroganoff demi-glace over egg noodles

Italian Sausage Pasta

Spicy sausage tossed with Roma tomatoes, Shallots, Garlic, Penne Pasta and a white cream sauce

Have something different in mind? Custom orders are available!