



Lake Windsor
Country Club
1964

EVENTS MENU

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BREAKFAST

All Food and Beverage items are subject to a 20% service charge and 5.5% sales tax.
All Breakfasts include Regular and Decaf coffee, Orange juice, and Cranberry juice

YOGURT PARFAIT

Vanilla yogurt served with honey granola and seasonal berries

\$6 per guest

CONTINENTAL

Assorted fresh muffins, bagels, and whole fruit. Served with whipped butter and cream cheese.

\$11 per guest

HOT BREAKFAST

Scrambled eggs with cheddar cheese, bacon, sausage, and garlic roasted potatoes.

\$13 per guest

SNACKS

Bite size fruit with cool amaretto yogurt dip (GF, D, N)

\$4 Per Guest

Assorted fruit yogurts (D)

\$4 Each

Assorted granola bars (N)

\$24 Dozen

Assorted bagels with whipped butter and cream cheese (D)

\$33 Dozen

Assorted fruit filled pastry, donuts or muffins (D)

\$27 Dozen

PLATED LUNCHEONS

No multiple entrée options for groups under 20

All luncheons are served with regular and decaffeinated coffee and hot tea with lemons

All sandwiches are served with kettle chips

Hand-Cut Top Sirloin Sandwich

Grilled 6oz. Black Angus top sirloin served on a fresh Kaiser roll, topped with crisp lettuce, ripe tomato, and finished with a horseradish cream sauce. Topped with two beer battered onion rings.

\$15.99 per person

Raspberry Pecan Spinach Salad

Raspberry marinated, grilled chicken breast atop fresh baby spinach, tossed in our homemade raspberry vinaigrette. Topped with sliced strawberries, mandarin oranges, dried cranberries, candied pecans, and sliced red onions.

\$17.99 per person

Bruschetta Grilled Chicken Sandwich

Grilled 5oz. Italian marinated boneless skinless chicken breast served on a fresh Kaiser roll, topped with crisp lettuce, and finished with a tomato basil balsamic relish and fresh Parmesan cheese.

\$15.99 per person

Grilled Chicken Caesar Salad

Italian marinated, grilled chicken breast atop fresh greens tossed in our homemade Caesar dressing. Topped with fresh grated Parmesan cheese, homemade croutons, and sliced red onions.

\$15.99 per person

Windsor Club Sandwich

Fresh shaved deli ham and turkey, crisp lettuce, ripe tomato, Applewood smoked bacon, served on sourdough and finished with mayonnaise.

\$15.99 per person

Grilled Chicken Caesar Wrap

\$8.25

Windsor Club Wrap

\$8.25

TWO COURSE LUNCHEON ENTREES

When choosing more than one entrée, please select the same salad, potato, and vegetable for all entrees.

All luncheons are served with regular and decaffeinated coffee and hot tea with lemons

Champagne Chicken

Boneless, skinless chicken breast, lightly floured and sautéed, topped with a champagne infused cream sauce and halved red grapes.

\$20.99

Bruschetta Chicken

Boneless, skinless grilled Italian marinated chicken breast topped with a tomato basil balsamic relish, finished with fresh Parmesan.

\$20.99

Chicken Marsala

Boneless, skinless chicken breast, lightly floured and sautéed, finished with a Marsala wine infused mushroom cream sauce.

\$20.99

Grilled Salmon Filet* (GF, D)

Grilled Norwegian salmon filet finished with a lemon dill infused cream sauce.

\$23.99

Apple-Cider Stuffed Pork Chop

Roasted center cut pork chop stuffed with a home-style sage stuffing and finished with an apple cider bourbon glaze.

\$20.99

Petite Filet Mignon*

Hand-cut grilled Black Angus filet mignon served medium, atop a Burgundy mushroom demi-glaze

\$43.99

Vegetable Primavera

Sautéed vegetable medley served over a bed of spinach fettuccini and finished with a creamy Alfredo sauce.

\$18.99

6-ounce Top Sirloin*

Hand-cut grilled Black Angus top sirloin rubbed with house seasoning, served medium.

\$26.99

Salad Selections

Salad dressing caddies on the tables are an extra \$.85 per person, includes three types of dressing

Garden Salad

Mixed greens, topped with red onion, ripe tomatoes, and cucumbers with choice of one dressing

Caesar Salad

Crisp Romaine lettuce, red onion, croutons, and fresh parmesan cheese served with a creamy Caesar dressing.

Potato Selections

Roasted Garlic Mashed, Whipped Potatoes, Rice Pilaf, Parsley Buttered Potatoes, Rosemary and Garlic Oven Roasted Potatoes, Mashed Sweet Potatoes and Baked Potato.

Vegetable Selections

Green beans almondine, sautéed yellow squash with baby zucchini, sautéed asparagus, sautéed sugar snap peas, vegetable medley (julienne carrots, fresh green beans, and yellow wax beans), fresh broccoli with lemon butter, caramelized carrot coins.

SNACKS AND SNACK PACKAGES

Wisconsin cheese, sausage, and crackers ^(D)

\$4 Per Guest

Assorted vegetables with dip ^(D)

\$4 Per Guest

Buttered Popcorn ^(D)

\$2 Per Guest

Pretzels with stone ground mustard ^(V)

\$2 Per Guest

Tortilla chips, salsa, and guacamole ^(V)

\$3 Per Guest

Kettle chips with French onion dip ^(D)

\$2 Per Guest

Garden of Eatin' ^(V, N)

\$3 Per Guest

Breaded Mushrooms (5 pieces per)

\$1.75 per guest

BBQ Meatballs (3 each)

\$1.75 per guest

Deep Fried Wisconsin Cheese Curds ^(D)

Wisconsin white cheddar, beer battered and deep fried, served with a homemade buttermilk ranch

\$80

Specialty Chicken Wings ^(D)

Bone in chicken wings with your choice of buffalo, sesame, or old fashioned sauce. Served with bleu cheese or ranch and celery

\$120

Sweet and Salty Package

Mini pretzels, Jumbo Cookies, Roasted Peanuts, and

Assorted Candy

\$6 Per Guest

It's Crunch Time

Chips, salsa, and guacamole

Assorted Vegetables with dip

\$7 Per Guest

A Sweet Treat

Jumbo Cookies

Assorted Dessert Bars

Mini Candy Bars

\$8 Per Guest

Healthy Treats

Roasted Red Pepper and Feta Hummus served with

Pita Chips, Carrot sticks and Celery sticks

\$8 Per Guest

CLASSIC PINNACLE BUFFET

Entrees come with a choice of one starch, one vegetable and one chilled side is served with a garden salad on the buffet with your choice of dressing

ENTRÉE SELECTION

- Herb roasted or BBQ Chicken (GF)
- Rosemary Roasted Turkey Breast (GF)
- Sliced Black Angus Garlic Herb Beef Sirloin* (GF)
- Jack Daniel's Glazed Ham (GF)
- BBQ or Apple Bourbon Glazed Pork Loin

POTATO SELECTION

- Roasted Garlic Mashed Potatoes (GF, D)
- Whipped Potatoes (GF, D)
- Baked Potato (GF, V)

VEGETABLE SELECTION

- Green Beans Almandine (N, V)
- Fresh Broccoli with Lemon Butter (GF, V)
- Caramelized Carrots with Brown Sugar Butter

CHILLED SELECTION

- Antipasto Pasta Salad
- Mediterranean Pasta Salad
- Assorted Vegetable Display
with Buttermilk Ranch
- Traditional Mustard Potato Salad
- Tomato, Basil, Mozzarella Pasta Salad

Choice of one entree selection..... \$30

Choice of two entree selections..... \$35

LUNCH / DINNER BUFFET SELECTIONS

Cold Deli Buffet

Smoked ham, oven roasted turkey.

Fresh seasonal vegetable display with homemade buttermilk ranch.

Your choice of a garden salad, Caesar salad

Kettle chips or pretzels.

Your toppings will include green leaf lettuce, tomato, red onion, and dill pickle slices.

Mustard, mayonnaise and creamy horseradish sauce on the side.

\$15.50 Per Person

ENHANCERS: Seasoned roast beef \$2.00

Assortment of fresh sliced Wisconsin cheeses \$2.50 per guest

Chef specialty pasta salad, or a classic mustard potato salad \$1.50 per guest

Tailgate Buffet

Grilled Wisconsin beer brats and hamburgers with fresh rolls

Your choice of a garden salad, Caesar salad

Kettle chips or pretzels.

Your toppings will include green leaf lettuce, tomato, red onion, and dill pickle slices.

Mustard, ketchup and sweet pickle relish on the side.

\$17.50 Per Person

ENHANCERS: chef specialty pasta salad, or a classic mustard potato salad \$1.50 per guest

Brown sugar baked beans with smoked bacon \$1.00

Grilled Sandwich Buffet

Grilled marinated chicken and roast beef with fresh rolls.

Your choice of a garden salad, Caesar salad,

Kettle chips or pretzels.

Your toppings will include green leaf lettuce, tomato, red onion, and dill pickle slices.

Mustard, mayonnaise bbq sauce, and steak sauce.

\$22.50 Per Person

ENHANCERS: chef specialty pasta salad, or a classic mustard potato salad \$1.50 per guest

Assorted Pizza Buffet

Assorted Pizza Options, bread stick, your choice of garden salad or Caesar salad

\$14 Per Person

ENHANCERS: Fried Mozz Sticks with Marinara \$3.00 per guest

Chicken Wings (4 wings each) \$2.50 per guest

Jumbo Soft Pretzels with nacho cheese and mustard \$33 Dozen

Southwestern Buffet

Warm flour tortillas and homemade tortilla chips

Served with ground beef

Spanish Rice.

South west refried beans.

Your toppings will include a cheddar cheese, shredded lettuce, sliced black olives, diced onions, fresh jalapenos, diced tomatoes, salsa and sour cream.

Add Chipotle Lime Marinated Grilled Chicken for \$2.50 per guest

\$15 Per Person

ENHANCERS: Guacamole \$2.00

Soup & Salad Buffet

Your choice of two soups

Tomato and Basil, Loaded Baked Potato, Wisconsin Beer Cheese, Cheese and Broccoli

Mixed Greens served with black olives, bacon crumbles, cheddar cheese, tomatoes, cucumbers, onions, choice of two dressings and warm breadsticks

Add Grilled Chicken for \$2.00 per guest

\$15.50 Per Person

Pasta Italiano Buffet

Crisp Caesar salad.

Served with breadsticks.

Roasted garlic alfredo and marinara sauce, fettuccine pasta

Add Grilled Chicken for \$2.00 per guest.

\$10 Per Person

PLATTED DINNER

Apple-Cider Stuffed Pork Chop

Roasted center cut pork chop stuffed with a home-style sage stuffing and finished with an apple cider bourbon glaze.

\$36

Jack Daniels French Cut Pork Chop

Grilled Jack Daniels marinated 12oz center cut pork chop fished with a whiskey peppercorn glaze

\$34

Prime Rib of Beef

Hand-cut Black Angus prime rib, accented with Rosemary and garlic, slow roasted to medium rare. Served with creamy horseradish sauce

9 oz \$36

Filet Mignon*

Hand-cut grilled Black Angus filet mignon served medium, atop a Burgundy mushroom demi-glaze

8 oz \$54

6 oz \$43

New York Strip Steak

Hand-cut grilled choice strip steak rubbed with house seasoning

6oz \$25

8-ounce Top Sirloin*

Hand-cut grilled Black Angus top sirloin rubbed with house seasoning, served medium.

\$40

Grilled Salmon Filet* (GF, D)

Grilled Norwegian salmon filet finished with a lemon dill infused cream sauce.

\$34

Broiled Cod

Served with lemons and tarter, cooked in white wine, salt, and pepper

\$22

Champagne Chicken

Boneless, skinless chicken breast, lightly floured and sautéed, topped with a champagne infused cream sauce and halved red grapes.

\$37

Chicken Marsala

Boneless, skinless chicken breast, lightly floured and sautéed, finished with a Marsala wine infused mushroom cream sauce.

\$27

Bruschetta Chicken

Boneless, skinless grilled Italian marinated chicken breast topped with a tomato basil balsamic relish, finished with fresh Parmesan.

\$25

Mushroom Herb Chicken

Boneless skinless chicken breast, finished with creamy herb mushroom sauce

\$25

Vegetable Primavera (D)

Sautéed vegetable medley served over a bed of spinach fettuccini and finished with a creamy Alfredo sauce.

\$25

Vegetable Wellington (D)

Sautéed vegetable medley wrapped in an envelope of puff pastry and finished with sweet basil cream.

\$26

Tri Colored Cheese Tortellini with Marinara (V)

Tri Colored Cheese Tortellini served with our house marinara

\$28

Roasted Red Pepper (V)

Roasted fresh red pepper stuffed with rice pilaf and a mixture of vegetable served over marinara sauce

\$25

DESSERTS

Jumbo Fresh Baked Assorted Cookies (N, D)
\$20 Per Dozen

Mini Chocolate Eclairs (D)
\$180 Per 50 pieces

Assorted Dessert Bars (N, D)
\$37 Per Dozen

Specialty Cheesecake (N, D)
Please select your favorite flavors: Triple White Chocolate, Lemon Raspberry, New York Vanilla, Sea Salted Caramel, Carmel Apple, Red Velvet Swirl, Brownie.
\$6 Per Guest

Assorted Petit Fours (D)
\$150 per 50 pieces
These tiny layer cakes come in a colorful assortment coated in rich milk chocolate or buttercream. Each is hand decorated for a festive presentation.

Double Layer Strawberry Shortcake (N, D)
Stunning layers of vanilla shortcake, whipped cream, and fresh strawberry preserves create this beautiful cake.
\$4 Per Guest

Chocolate Fudge Nut Brownies (N, D)
\$25 Per Dozen

Fudge Nut Brownie Ala Mode (N, D)
\$4 Per Guest

Covered Strawberries (GF, D)
\$140 per 50 pieces

White Chocolate Raspberry Torte (D)
Layered cake with sweet buttercream, swirled with raspberry coulis and finished with white chocolate curls.
\$8 Per Guest

Carrot Cake with Cream Cheese Frosting (N, D)
\$5 Per Guest

Tiramisu (N, D)
Italian style dessert created with lady fingers dipped in espresso coffee, layered with mascarpone cheese and fresh whipped cream finished with a dusting of Dutch cocoa.
\$7 Per Guest

Assorted Petite Cheesecakes (D, N)
\$140 Per 50 pieces
Petite rich cheesecakes with various flavors and colors.

Double Fudge Layer Cake with Chocolate Butter Cream Frosting (D, N)
Delectable layers of rich chocolate cake with creamy chocolate icing.
\$7 Per Guest

Specialty Pies (N, D)
Please select your favorite flavor: Dutch Apple, Boston Cream, Lemon Meringue, French Silk, Peanut Butter Chocolate, Cherry, Coconut Cream, Pumpkin, Pecan, Strawberry Rhubarb, Mixed Berry.
Add vanilla ice cream to your pie for an additional \$1.00 per person.
\$5 Per Guest Chocolate

BEVERAGES

NON-ALCOHOLIC

Bottled Soda and Water
\$3 each

Arnold Palmer
\$26 a gallon

Fresh brewed regular or decaffeinated coffee (*include
flavored creamers*)
\$14 a pot or \$29 a gallon

Hot Chocolate with Marshmallows and Whipped
Cream
\$33 a gallon

Hot Apple Cider
\$33 a gallon

Champagne Punch
\$73 a gallon

BEER

Half-Barrel of Domestic \$285.00
*Your event coordinator would be happy to provide you with a price
for specialty beer requests.
Barrel prices subject to change*

Quarter-Barrel of Domestic \$200.00

Domestic \$4.25
Premium \$5.25

LIQUOR AND WINE

House Liquor
\$6.00

Top Shelf Liquor
\$7.00

Premium Liquor
\$6.50

House Wine
\$6.25 per glass \$24.70 per bottle

PACKAGE BAR

*A package bar is a per person price for sponsored beverages over a contracted period of time.
Includes unlimited consumption of cocktails, bottled beer wine, and fountain soda.*

You may select to sponsor the bar by drink instead of offering a package bar, ask your event coordinator for details

GENERAL INFORMATION

CONTACT INFORMATION

Please refer to your event contract for specific details to the items listed below

4628 Golf Drive

Windsor, WI 53598

Email: info@lakewindsor.com

Website: www.lakewindsor.com

Phone: 608.846.4711

TIMELINE

At least three months prior, schedule taste testing with your event coordinator.

Six weeks prior, contact your event coordinator to schedule your final plans meeting.

One month prior to the final meeting, your menu selections are due.

Two weeks prior, guaranteed meal counts are due. Increases may be given up until 24 hours prior.

Week of event, verify your event order and invoice are accurate & your minimum has been satisfied.

Ten days prior, estimated payment is due.

One day prior, ceremony rehearsal for ceremonies held at Lake Windsor.

10am day of event, decorate facility. No confetti or glitter are allowed. Contact your event coordinator for flame usage.

You may decorate the day before your event IF we do not have another event scheduled.

Prior to conclusion of event, gather all items you wish to keep and remove them from the facility.

SERVICE CHARGE AND SALES TAX

Lake Windsor will add the customary 20% service charge and 5.5% state and local taxes on all services, food and beverages. Groups requesting a tax exemption must submit a Wisconsin tax exemption form with the tax exempt number prior to the scheduled function.

State law requires that the service fee being charged is subject to Wisconsin sales taxes.

BEVERAGE SERVICE

Complete beverage services are available. Under Wisconsin state law, Lake Windsor is the only authorized licensee able to sell or dispense alcoholic beverages on the premises. All beverages which are not sold by the facility will pay a corking fee and must be listed on your event order.

FOOD SERVICE AND ALLERGY ALERT

No food or beverage of any kind is permitted in banquet, meeting, or locker rooms unless provided by Lake Windsor. Wisconsin health code states that no food or beverage items, which remain uneaten after the event, may be removed from the facility by the customer or its attendees, with the exception of your wedding cake.

Lake Windsor cannot guarantee any allergy, we will how ever take any and all precautions when handling allergies. We cannot guarantee that food bought will not be processed in a facility that has nuts or nut products.

FOOD SERVICE

Lake Windsor is pleased to offer the attached options created by our in-house chef. If you have any special requests, we would be happy to work with you in creating a menu designed specifically for your event. LWCC will make every effort to accommodate special dietary and religious preferences. Remaining food may not be taken from the premises. Menu prices are only guaranteed 60 days prior to the event, and the current menu is always posted online.

AUDIO / VISUAL

6x6 Tripod Screen \$25.00

8x8 Ceiling Screen (Crystal Commons Only) \$25.00 LCD Projector \$100.00 Complimentary Items: Indoor wireless microphone, piped in cocktail music (cd's only), Flat Screen with DVD player (Windsor Gallery Only), Flat Screen TV's (Pinnacle Room Only)