



Lake Windsor
Country Club
1964

Banquet Dining Menu

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PLEASE LET YOUR EVENT COORDINATOR KNOW OF ANY AND ALL DIETARY NEEDS

(GF = Gluten free, V= Vegan, N= Item CONTAINS nuts, D= Item CONTAINS dairy)

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

HORS D'OEUVRES

Serves approximately 50 guests

We offer complimentary butlered hors d'oeuvres service during cocktail hour.

COLD

Caprese Skewers (GF)

Fresh cherry tomatoes, mozzarella balls and basil, topped with balsamic vinaigrette

\$160

Petite Crudite (GF)

Seasonal fresh vegetables served with ranch in a shooter glass

\$185

Bruschetta (GF, V)

Tomato basil balsamic relish served atop a toasted French bread crostini.

\$105

Mango Shrimp Bites

The perfect blend of spicy shrimp atop sweet mango.

\$135

Pineapple Shrimp Bites

The perfect blend of spicy shrimp atop sweet pineapple.

\$130

*Silver Dollar Deli Sandwiches (N, D)

Platter comes with an assortment of honey ham, oven roasted turkey, and slow-roasted beef, served on fresh rolls with green leaf lettuce. Served with sides of mayonnaise, mustard, and whipped butter. (For hot sandwich chef attended carving station, \$35.00/hour)

\$195

Assorted Deli Pinwheels (D)

*Rosemary roasted turkey with Cheddar and red pepper aioli.
Honey glaze ham with Gouda and honey Dijon mustard.
Roast beef with Pepper jack and Chipotle aioli.
Assorted vegetables with herb cream cheese.*

\$130

HOT

Grilled Chicken Kabobs (GF)

Grilled chicken, bell peppers, & zucchini with a teriyaki glaze

\$235

Spinach & Artichoke Stuffed Mushroom Caps (D, GF)

Fresh mushrooms stuffed with signature spinach and artichoke dip

\$165

Jumbo Coconut Shrimp

Served with sweet thai chili sauce.

\$195

Bacon Wrapped Water Chestnuts (GF)

\$130

Traditional Meatballs

Served with your choice of Cocktail, BBQ or Teriyaki

\$90

Petite Gyros (D)

Shaved lamb, ripe tomato, cucumber, red onion, topped with tzatziki sauce

\$130

STATIONARY

(Serves approximately 50 guests)

Smoked Salmon Display ^(GF, D)

(Serves approx. 100 guests)

\$275

Jumbo Shrimp Cocktail Display ^(GF)

Served with cocktail sauce and fresh lemons. Price per 50 pieces.

\$195

Vegetable Relish Display ^(D)

\$175

Seasonal Fresh Fruit Display ^(GF, D, N)

Served with Amaretto infused yogurt

\$175

Wisconsin Cheese & Sausage Display ^(D)

Served with assorted crackers

\$165

Wisconsin Cheese Display ^(D)

Served with assorted crackers

\$115

STATIONS

(Serves approximately 50 guests)

A minimum 50 guests are required to offer hors d' stations. A minimum of three stations are required when a dinner entree or buffet is not offered.

All stations are for one hour and a half serving time.

Pasta Italiano Station

Choice of fettuccini or penne pasta. Choice of tomato marinara or Roasted Red Pepper Alfredo. Served with sides of red onions, artichoke hearts, fresh mushrooms, grilled chicken, and Italian sausage. Served with a warm garlic bread stick and fresh Parmesan cheese.

\$19 per Guest

Mashed Potato Martini Station

Roasted garlic mashed potatoes and whipped sweet potatoes served with an assortment of toppings, Shredded Cheddar cheese, fresh scallions, crumbled smoked bacon, diced tomatoes, sour cream, salsa, whipped butter, candied pecans, brown sugar, and mini marshmallows

\$13 per Guest

Windsor Salad Bar

Fresh mixed greens with an assortment of toppings, cucumbers, ripe tomatoes, red onions, shredded carrots, broccoli, sliced fresh mushrooms, bacon bits, and shredded Cheddar cheese Choice of two salad dressings, Buttermilk Ranch, French, Italian, Raspberry Vinaigrette, Caesar, and Balsamic Vinaigrette Served with warm garlic bread sticks and whipped butter

\$13 per Guest

*Silver Dollar Station

Choice of one: Slow roasted sirloin of beef, Rosemary roasted turkey, Bourbon glazed pork loin, Served with assorted silver dollar rolls and specialty condiments

\$16 per Guest

Fajita Station

Warm flour tortillas, Chipotle lime grilled chicken, sautéed onions and peppers, Spanish rice, shredded cheddar cheese, shredded lettuce, sliced black olives, diced onions, fresh jalapenos, diced tomatoes, salsa, and sour cream

\$17 per Guest

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LOCKER ROOMS

Available in the dressing room before wedding ceremonies for you and your wedding party to enjoy

DRY SNACKS

Deluxe Mixed Nuts
(1 pound bowl)
\$44

Pretzels with Stone Ground Mustard
\$21

Gardettos
\$27

Kettle Chips with French Onion Dip
\$48

Tortilla chips with salsa and guacamole
\$65

DISPLAY TRAYS

Silver Dollar Deli Sandwiches
\$35/per dozen

*Assorted Deli Pinwheels
\$68/per 25 pieces

Honey Ham, Cream Cheese, & Dill Pickle Rolls
\$48/per 25 pieces

Displays serve approximately 25 guests
\$85

Seasonal Fresh Fruit Display
Served with Amaretto infused yogurt
\$90

Wisconsin Cheese & Sausage Display
Served with assorted crackers
\$75

Wisconsin Cheese Display
Served with assorted crackers
\$58

SWEET TREATS

Chocolate brownies
\$30/dozen

Assorted dessert bars
\$34/dozen

Jumbo fresh baked assorted cookies
\$25/dozen

Mini cheesecakes, cream puffs, or éclairs
\$38/dozen

Chocolate covered strawberries
\$38/dozen

PLANNING GUIDELINES

Please limit your selections to two meat entrees, one vegetarian selection, and one children's meal.

(There is an additional fee of \$2.50 per person to add additional entrees.)

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

When choosing more than one entrée you must have a place card for each guest including their meal choice.

Meal choices can be shown by using different colored paper, different colors of ink, ribbons, stickers, stamps, etc. Helpful Hint: When designing your name cards do not use similar colors or gems as they are hard to see in dim lighting and will slow down table service.

All beef entrees are served at a medium temperature, provided they are served at the scheduled time.

Prime Rib is served Medium Rare.

We hope that our menu offers entrees that are to your liking. However, if you desire an item not listed, please let us know.

Our Chef would be happy to prepare any meal to your specifications.

SALAD SELECTION

Vegetarian entrees and children's meals do not receive a potato or vegetable selection

Garden Salad (GF,V)

Mixed greens topped with red onion and tomato with cucumbers and your choice of one dressing

Caesar Salad

Crisp romaine lettuce, red onion, croutons, and fresh Parmesan cheese, served with a creamy Caesar dressing

Classic Bleu Cheese Wedge Salad

Lake Windsor's take on the classic wedge salad. Served with bleu cheese crumbles, buttermilk ranch dressing, diced tomato, diced onion and bacon

(additional \$1.00 per guest)

POTATO SELECTION

Roasted Garlic Mashed Potatoes (GF,D)

Parsley Buttered Baby Red Potatoes

Whipped Potatoes (GF,D)

Mashed Sweet Potatoes (GF,D)

Rice Pilaf

Baked Potatoes (GF,V)

VEGETABLE SELECTION

Green Beans Almondine (V, N, D)

Yellow Squash with Baby Zucchini (GF,V)

Sautéed Asparagus (GF,V)

Fresh Broccoli with Lemon Butter (GF,D)

Sugar Snap Peas (GF,V)

Entrees also include...

Assorted warm garlic bread sticks and whipped butter. Freshly brewed regular and decaffeinated coffee on the table

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POULTRY ENTREES

Champagne Chicken ^(D)

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

\$29

Chicken Marsala ^(D)

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

\$29

Mushroom Herb Chicken ^(D)

Boneless skinless chicken breast, finished with Creamy Herb Mushroom Sauce

\$27

Bruschetta Chicken ^(GF, D)

Boneless skinless grilled Italian marinated chicken breast. Topped with a tomato, onion and basil. Finished with shredded Parmesan

\$27

BEEF ENTREES

Filet Mignon*

Hand-cut grilled Black Angus Filet Mignon atop a Burgundy mushroom demi-glaze

8oz \$56

6oz \$45

Prime Rib of Beef* ^(GF)

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

10oz \$50

8oz \$38

Top Sirloin* ^(GF)

Hand-cut grilled Black Angus Top Sirloin rubbed with house seasoning

10oz \$50

6oz \$38

New York Strip* ^(GF)

America's most popular steak expertly crafted cut, rubbed with house seasoning

6oz \$35

Strip Steak* ^(GF)

Hand-cut grilled choice strip steak rubbed with house seasoning

6oz \$27

PORK ENTREES

Jack Daniels French Cut Pork Chop ^(GF)

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

\$36

Apple-Cider Stuffed Pork Chop

12oz center cut pork chop stuffed with a home-style Sage stuffing and finished with an apple cider bourbon glaze

\$38

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SEAFOOD ENTREES

*Salmon Filet (GF, D)

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

\$36

Broiled Cod

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

\$24

VEGETARIAN / VEGAN ENTREES

Tri Colored Cheese Tortellini with Marinara (V)

Tri Colored Cheese Tortellini served with our house Marinara

\$30

Roasted Red Pepper (V)

Roasted Fresh Red Pepper stuffed with a rice pilaf and a mixture of vegetables served over marinara sauce.

\$27

Vegetable Wellington (D)

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

\$28

Vegetable Primavera (D)

Sautéed vegetable medley served over a bed of spinach fettuccine and finished with a creamy Red Pepper Alfredo sauce or Marinara sauce.

\$27

CHILDREN ENTREES

(for children age 10 and under)

All children's entrees served with dinner salad and warm breadsticks

Anyone over the age of 10 will be charged \$19)

Chicken Strips & French Fries

\$15

Original Cheeseburger & French Fries (D)

\$17

9" Cheese Pizza (D)

\$16

LAKE WINDSOR BUFFET

Dinner buffets include one choice of potato, one choice of vegetable, one salad, one chilled option and choice of either one, two, or three entrees.

All selections include individual plated dinner salad with warm garlic breadstick, whipped butter, and fresh brewed coffee on the table.

All Buffets are one trip per person

SALAD SELECTION

(Select 1)

Salad Dressing Caddies on the tables are an extra \$.85 per person, includes 3 types of dressings Buttermilk Ranch, French, Italian, Raspberry Vinaigrette, Caesar, and Balsamic Vinaigrette

Garden Salad (GF,V)

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

Classic Bleu Cheese Wedge Salad (D)

Lake Windsor's take on the classic wedge salad. Served with bleu cheese crumbles, buttermilk ranch dressing, diced tomato, diced onion, and bacon. (Additional \$1.00 per guest)

Caesar Salad (D)

Crisp romaine lettuce, red onion, croutons, and fresh Parmesan cheese, served with a creamy Caesar dressing

ENTREE SELECTION

Grilled Norwegian Salmon Filet (GF)

White Wine Broiled cod

With fresh lemons (GF)

*Sliced Black Angus Garlic Herb Beef Sirloin (GF)

Served with burgundy mushroom au jus

Apple Cider Bourbon Glazed Roast Pork Loin (GF)

Roasted herbed chicken (GF)

Bruschetta chicken (GF)

Mushroom Chicken (D)

Rosemary Roasted Turkey Breast (GF)

Jack Daniel's Glazed Ham (GF)

Tricolored Cheese Tortellini (D)

served with a roasted red pepper Alfredo sauce

Choose One Entrée..... \$32

Choose Two Entrées..... \$37

Choose Three Entrées..... \$42

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POTATO SELECTION

(Select 1)

Roasted Garlic Mashed Potatoes (GF,D)

Parsley buttered Baby Red Potatoes (GF)

Whipped Potatoes (GF,D)

Mashed Sweet Potatoes (GF,D)

Rice Pilaf (V)

Baked potato (GF,V)

VEGETABLE SELECTION

(Select 1)

Green Beans Almondine *(N,V)*

Sautéed Yellow Squash with Baby Zucchini *(GF,V)*

Sautéed Sugar Snap Peas *(GF, V)*

Sautéed Asparagus *(GF,V)*

Fresh Broccoli with Lemon Butter *(GF,V)*

Caramelized Carrots with Brown Sugar Butter

CHILLED SELECTION

(Select 1)

Antipasto Pasta Salad

Mediterranean Pasta Salad

Assorted Vegetable Display with Buttermilk Ranch

Traditional Mustard Potato Salad

Tomato, Basil, Mozzarella Pasta Salad

LATE NIGHT HORS D'OEUVRES

Per 50 Pieces

Hors d' may not be served later than 9:30pm

Deep Fried Wisconsin Cheese Curds ^(D)

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

\$85

Homemade 16" Flat bread Pizza ^(D)

Double Pepperoni or Double Italian Sausage

Wisconsin Cheese Lovers

Pepperoni and Italian Sausage

Italian Sausage & Mushroom

Canadian Bacon & Pineapple with BBQ Sauce

Chicken & Bacon with Alfredo Sauce

Chicken & Spinach with Alfredo Sauce

Chicken, Bacon, & Red Onion with BBQ Sauce

Farmer's Market (Black olives, Peppers, mushrooms, & onions)

\$40

Homemade 12" Flat bread Pizza ^(D)

Double Pepperoni or Double Italian Sausage

Wisconsin Cheese Lovers

Pepperoni and Italian Sausage

Italian Sausage & Mushroom

Canadian Bacon & Pineapple with BBQ Sauce

Chicken & Bacon with Alfredo Sauce

Chicken & Spinach with Alfredo Sauce

Chicken, Bacon, & Red Onion with BBQ Sauce

Farmer's Market (Black olives, Peppers, mushrooms, & onions)

\$25

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

\$125

Mozzarella Sticks with Marinara Sauce ^(D)

\$95

*Silver Dollar Deli Sandwiches ^(D, N)

Choice of honey ham, oven roasted turkey, or slow-roasted beef, served on fresh rolls with green leaf lettuce, served with mayonnaise, mustard, and whipped butter on the side.

\$195

Assorted Deli Pinwheels ^(D)

Rosemary roasted turkey with Cheddar and red pepper aioli / Honey glaze ham with Swiss and honey Dijon /

Roast beef and Pepper jack with Chipotle aioli / Assorted vegetables and herb cream cheese.

\$135

Beer Batter Mushrooms ^(D)

Served with a homemade buttermilk ranch.

\$85

Jumbo Soft Pretzels ^(D)

Served with nacho cheese and yellow mustard

\$135

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DESSERTS

Jumbo Fresh Baked Assorted Cookies (N, D)
\$25 Per Dozen

Mini Chocolate Eclairs (D)
\$185 Per 50 pieces

Assorted Dessert Bars (N, D)
\$40 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.
\$8 Per Guest

Assorted Petit Fours (D)
\$155 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.
\$6 Per Guest

Chocolate Fudge Nut Brownies (N, D)
\$30 Per Dozen

Fudge Nut Brownie Ala Mode (N, D)
\$6 Per Guest

Covered Strawberries (GF, D)
\$145 per 50 pieces

White Chocolate Raspberry Torte (D)
Layered cake with sweet buttercream, swirled with raspberry coulis and finished with white chocolate curls.
\$10 Per Guest

Carrot Cake with Cream Cheese Frosting (N, D)
\$7 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.
\$9 Per Guest

Assorted Petite Cheesecakes (D, N)
\$145 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
\$9 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
\$7 Per Guest Chocolate

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CASH BAR

Drinks purchased by your guest are inclusive of sales tax.

CANNED & BOTTLE BEER

Domestic \$4.25 Premium \$5.25

LIQUOR

House Liquor \$6.00 Premium Liquor \$6.50 Top Shelf Liquor \$7.00

WINE

\$6.25 per Glass \$25.00 per bottle

Specialty Wines & Champagnes are available and must be ordered by the care (12 Bottles).

DRAFT BEER

Quarter Barrel of domestic \$200 | Half Barrel of domestic \$285.00 | Half barrel of domestic & import \$385 and up

Your event coordinator would be happy to provide you with a price for specialty beer requests.

NON-ALCOHOLIC

Fountain Soda \$2.00 per glass

Unlimited \$300.00

Canned Soda \$3.00

Bottled Water \$3.00

Arnold Palmer \$26.00 per gallon

Hot Chocolate with marshmallows and whipped cream \$33.00 per gallon

Hot Apple Cider \$33.00 per gallon

Champagne Punch \$73.00 per gallon.

PACKAGE BAR

A package bar is a per person price for sponsored beverage over a contracted period of time. The number of people guaranteed for the dinner (less any children under 10) would be used for the package bar. Included unlimited consumption of cocktail, 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

	One Hour	Additional Hour(s)
House & Premium	\$10.50	\$6.00
Premium & Top-Shelf Brands	\$14.75	\$8.50

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) \$25.00LCD Projector \$100.00Complimentary 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)