



2101 North Mountain Road  
Wausau, WI 54401  
715.843.7171  
800.928.7281

## Banquet Menu

### Create Your Own Buffet / Family

#### Style Meal

*Buffet Served with House Salad and Dressing Caddies (1000 Island, Ranch and French Dressings), Fresh Baked Dinner Rolls, Fresh Brewed Coffee, Ice Tea and Milk*

#### Center of the Plate

Baked Chicken with Stuffing  
Country Baked Ham  
Almond Teriyaki Chicken  
Roast Turkey  
Beef Stroganoff with Egg Noodles  
Parmesan Breaded Baked Cod  
Roasted Pork Loin with Creamy Mushroom Sauce  
Swiss Steak

#### Select One: Starch

Garlic Mashed Potatoes with Gravy  
Roasted Baby Red Potatoes  
Wild Rice Pilaf  
Candied Yams  
Parmesan Buttered Pasta

#### Select One: Fresh Steamed Vegetables

Honey Glazed Baby Carrots  
California Medley  
Green Beans Almandine  
Sweet Corn with Pimentos

One Center of the Plate Selection... **11.99**  
Two Center of the Plate Selections... **13.99**  
Three Center of the Plate Selections... **16.99**

### Formal Displays

SERVES 75 PEOPLE

**International Cheese Display** | Blocks and Cubes of Domestic Cheeses with Assorted Crackers and Mustards, **\$129.99**

**Sliced Fresh Fruit and Berries Display** | Seasonal Berries, Tropical Fruits, and Traditional Fruit Display Includes Chocolate Sauce, Marshmallow Fruit Dip and Yogurt Dip, **99.99**

**Relish Display** | Variety of Fresh and Pickled Vegetables, Olives, and Pickled Herring with an Assortment of Crackers, **79.99**

**Dessert Display** | Gourmet Bars, Double Crusted Pies, Cheese Cakes, Hand Dipped Strawberries and Carrot Cakes, **129.99**

**Fresh Vegetable Display** | A Variety of Seasonal Vegetables Served with Curry Dip, Dill Dip, French Onion Dip and Traditional Ranch Dip. **99.99**

### Ala Cart Items

#### Beverages

Fresh Brewed Coffee...\$17.99/gallon  
Herbal Teas...2.99 Each  
Ice Tea...17.99/gallon  
Flavored Ice Tea or Lemon Aid...18.99/gallon  
Lemon Aid...17.99/gallon  
Punch...17.99/gallon  
Juice...11.99/carafe  
Juice...8.99/half carafe  
Canned Soda...1.59 a can  
Bottled Water...1.75 a bottle

#### Sides and Snacks

Snack Mix...\$8.99/lb.  
Assorted Mix Nuts...13.99/lb.  
Pretzels with Honey Mustard Dip Sauce...6.99/lb.  
Potato Chips and French Onion Dip...10.99/lb.  
Assorted Cookies and Bars...14.99/dz  
Tortilla Chips and Salsa...6.99/lb.

#### Ala Carte Made From Scratch Desserts

Cheese Cake | Turtle, Raspberry, Caramel Apple, Chocolate, Peanut Butter, \$5.29  
Strawberry Shortcake | 5.29  
Hot Fudge Brownie Sundae | 4.99  
Carrot Cake with Cream Cheese Frosting | 4.49  
Fruit Pies | Apple, Cherry, Rhubarb, Dutch Apple, 3.99  
Cream Pies | Banana Cream, Coconut Cream, French Silk, Peanut Butter, Lemon Meringue, 4.29  
Cobbler or Bread Pudding w/a Cream Cheese Glaze | Cherry, Apple, Peach, Blueberry, Cranberry, 4.29  
Black Forest Cherry Torte | 5.29

### Hors d'oeuvres

#### Cold

SERVES 25

Assorted Finger Sandwiches (50 pieces)...\$62.99  
Iced Shrimp Cocktail...89.99  
Deviled Eggs...40.99  
Dilly Ham Pin Wheel Roll Ups...35.99  
Wisconsin Assorted Cubed Cheese and Cracker Tray...45.99  
Assorted Sausage and Cheese Tray with Crackers...55.99  
Spinach Dip with Assorted Bread Wedges...39.99  
Fresh Vegetables and Dips...45.99  
Fresh Fruit and Dip...45.99

#### Hot

SERVES 25

Seafood Stuffed Mushroom Caps...\$69.99  
Mozzerella Stuffed Bread Sticks and Marinara Sauce...62.99  
Chicken wings with choice of Buffalo, Barbeque or Plain...45.99  
Chesapeake Bay Crab Cakes...75.99  
Beer Battered Shrimp...63.99  
True Swedish Meatballs...45.99



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### Breakfast

**State Continental** | Fresh Morning Bakery served with Preserves, Butter and Fresh Brewed Regular and Decaffeinated Coffee and Herbal Teas, **\$6.59**

**Pure Continental** | Fresh Morning Bakery Served with Preserves and Butter, Assorted Fresh Fruit Display, Orange Juice, Fresh Brewed Regular and Decaffeinated Coffee and Herbal Teas, **7.59**

**Healthy Start Continental** | Array of Orange, Grapefruit, Tomato and Cranberry Juices, Fresh Seasonal Fruit and Berries, Low Fat Yogurt Dip, Fresh Morning Bakery served with Preserves and Butter, Bagels with Flavored Cream Cheese, Fresh Brewed Regular and Decaffeinated Coffee and Herbal Teas, **8.59**

### Breakfast Buffets

**Emma's Country Buffet** | Fluffy Scrambled Eggs, Hickory Smoked Bacon and Sausage Links, Hash Browns with Peppers and Onions, Fresh Baked Buttermilk Biscuits and Sausage Gravy, Coffee, Herbal Tea and Orange, Tomato and Cranberry Juices, **\$10.99**

**Good Morning Wisconsin** | Emma's Cheddar Cheese Stuffed Scrambled Eggs, Hickory Smoked Bacon and Sausage Links, Hash Browns with Peppers and Onions, Buttermilk Pancakes or French Toast with Blueberry and Maple Syrup, Orange, Tomato and Cranberry Juices, Fresh Seasonal Fruit and Berries, Low Fat Yogurt Dip and Fresh Morning Pastries, **12.99**

### Plated Breakfast Entrees

*Includes Pre-set: Orange Juice, Fresh Brewed Coffee, Herbal Tea, Baskets of Fresh Baked Buttermilk Biscuits, Butter and Preserves*

**American Breakfast** | Scrambled Eggs with Choice of Hickory Smoked Bacon, Sausage or Ham, Breakfast Potatoes, **\$8.99**

**Country Classic** | Country Fried Steak with Made From Scratch Sausage Gravy, Scrambled Eggs and Breakfast Potatoes, **9.99**

**Eggs Florentine Benedict** | Basted Eggs, Tomato Slices and Spinach on Toasted English Muffin with Hollandaise Sauce and Breakfast Potatoes, **10.99**

**Breakfast Burrito** | Sausage, Scrambled Eggs, Tomatoes, Green Peppers, Onions and Cheddar Cheese, Wrapped in a Floured Tortilla, with Breakfast Potatoes and Fresh Salsa and Sour Cream on your tables, **10.99**

**Caramel Apple French Toast** | Two Thick Slices of Our Made From Scratch Emma's Caramel Apple Bread made into French Toast, Served with Hickory Smoke Bacon, Whip Butter and Maple Syrup, **9.99**

#### Breakfast Enhancements:

Individual Fresh Fruit Cups...2.00pp

Granola Bars...2.00pp

Emma's Oversized Muffins...23.99/dz

Individual Yogurts...2.00pp

French Toast or Buttermilk Pancakes with Blueberry and Maple Syrup...2.00 pp

House Cured Fresh Atlantic Salmon (Lox) with sliced Red Onions, Tomatoes, Capers and Sour Cream (8-12 people) ...30.00 tray

Assorted Cold Cereals and Milk...1.75pp

Assorted Breakfast Pastries...17.99/dz

Fresh Baked Buttermilk Biscuits and Made From Scratch Sausage Gravy...4.59pp

Corn Beef Hash...2.59pp



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### Sandwich Entrees

*Served with Fresh Fruit or Potato Chips, Fresh Brewed Coffee, Iced Tea or Milk*

**Club Croissant** | Fresh Baked Croissant Filled with Turkey, Bacon, Lettuce, Tomatoes, Provolone Cheese and Pesto Mayo, **8.99**

**Rosemary Chicken** | Italian Seasoned Chicken Breast Baked and Served on a Bed of Rice Pilaf, Topped with Rosemary Cream Sauce and Served with Steamed Broccoli, **9.99**

**Grilled Chicken Garden Sandwich** | Grilled Chicken Breast, Swiss Cheese, Bacon, Tomato, Lettuce and a Slice of Red Onion on a Kaiser Bun, **8.99**

**Pulled Roast Beef Sandwich** | Tender Pulled Roast Beef, Provolone Cheese, and Red Onion on a Kaiser Bun with Chipotle Barbeque Sauce, **8.99**

**Chicken Salad Walnut Croissant** | Fresh Baked Croissant Filled with Chicken Salad and Topped with Walnuts, Lettuce and Tomato, **8.99**

**Classic ¼# Hamburger** | Hand Patted Char-Grilled ¼# Hamburger, Lettuce, Tomato, and Red Onion on a Grilled Bun, **6.99**

**Open Faced Sirloin Steak Sandwich** | Char-Grilled 6oz Sirloin Steak Topped with Grilled Onions and Green Peppers, Gorgonzola Cheese, on Seasoned Flat Bread, **10.99**

**Italian Portabella Ciabatta** | Grilled Italian Marinated Portabella Mushroom, with Provolone cheese, Served on a Ciabatta Bun with Roasted Red Peppers and Pesto Mayo, **10.99**

**Mediterranean Chicken Wrap** | Grilled Chicken Breast, Pepperoncini, Kalamata Olives, Tomatoes, Red Onions, Greek Dressing and Lettuce Rolled in a Moroccan Curry Wrap, **8.29**

### Luncheon/Dinner Buffet Entrees

*Includes Fresh Brewed Coffee, Herbal Tea or Milk*

**Pure Country Buffet** | Baked Chicken with Sage Dressing, Mashed Potatoes and Gravy, Cranberries, Steamed Honey Glazed Baby Carrots and Dinner Roll Basket, **11.99**

**Italian Buffet** | Spaghetti with Zesty Meat Sauce, Cheese Manicotti, Traditional Lasagna, Fettuccini Primavera Alfredo, Preset Caesar Salad and Italian Bread Sticks, **10.99**

**Pizza Board Buffet** | An Endless Buffet of Pizzas and Caesar Salad, **8.99**

**Oriental Express Buffet** | Chicken, Beef, Shrimp Stir Fry, Vegetable Lo-Mein, Sweet and Sour Chicken, White Rice, Fried Rice and Egg Rolls, **10.99**

**Picnic Buffet** | Oven Baked Barbeque Chicken, Baked Beans, Baby Red Potato Salad, Corn on the Cob, and Buttermilk Biscuits with Honey Butter, **9.99**

**Salad & Soup Buffet** | The Chef's Choice of Two Hot Soups du Jour, Mixed Salad Greens, Assorted Salad Dressings, Olives, Tomatoes, Onions, Green Peppers, Cottage Cheese, Diced Ham and Turkey Julienne, Crackers and Dinner Roll Basket and Butter, **9.29**

**The Boardwalk** | Homemade Chicken Dumpling Soup, Accompanied by an Array of Roast Turkey, Smoked Ham, Swiss Cheese, American Cheese, Lettuce, Tomato, Onions, Condiments, Assorted Bread Basket, Creamy Coleslaw and Potato Chips, **9.29**

**Business Buffet** | Pastrami, Walnut Chicken Salad, Corn Beef, Roast Turkey, Cheddar Cheese, Provolone Cheese, Tomatoes, Red Onions, Lettuce, Cottage Cheese, Potato Chips, Assorted Bread Basket and Fresh Fruit, **9.79**

### Salads & Platter Entrees

*Includes Fresh Brewed Coffee, Iced Tea or Milk*

**Cobb Chicken Salad** | Row of Grilled Chicken Breast, Black Olives, Tomatoes, Blue Cheese, Bacon and a Boiled Egg on a Bed of Garden Greens, Served with a Seasoned Bread Stick and a Side of Homemade Blue Cheese Dressing, **9.99**

**Chef Salad** | Ham, Turkey, Swiss Cheese, Tomatoes, Green Peppers, Cucumber, Red Onion and a Boiled Egg on a Bed of Garden Greens, Served with a Seasoned Bread Stick and a Side of Homemade Ranch Dressing, **9.99**

**Caesar Salad** | Choice of Grilled Chicken Breast, Salmon or Shrimp, Romaine Lettuce tossed in Caesar Dressing and Homemade Croutons and Served with a Seasoned Bread Stick, **10.99**

**Chicken Salad & Fresh Fruit Plate** | Seasonal Fruit: Watermelon, Honey Dew, Cantaloupe, Orange Slices, Grapes, Fresh Berries, and Fresh Pineapple, Chicken Salad and a Fresh Baked Muffin, **10.99**

**Taco Salad** | Flakey Tortilla Shell, Filled with Your Choice of Seasoned: Chicken, Shredded Beef or Ground Beef, Lettuce, Cheddar Cheese, Ripe Olives, Jalapeños and Tomatoes, Served with Sour Cream and Salsa, **9.99**

**Deli Platter** | Rolled Ham and Turkey, Slices of Cheddar and Swiss Cheese, Creamy Coleslaw, Slices of Tomatoes, Green Onions, Fresh Pineapple and Slices of Deli Bread, **9.99**



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### Luncheon/Dinner Plated

#### Entrees

*Served with Fresh Baked Dinner Rolls, Pre-Set House or Caesar Salad, Choice of One Fresh Vegetable, Fresh Brewed Coffee, Herbal Tea or Milk*

**Prime Rib** | 10oz Slow Roasted Prime Rib with House Seasonings, Cracked Pepper Au Jus, Baked Potato and Sour Cream, **12.99**, 14oz, **19.99**

**6oz Bacon Wrapped Sirloin Steak** | Served medium well, with Sautéed Mushrooms in a Bordelaise Sauce and Baby Red Roasted Potatoes, **11.99**

**Pure Country** | Baked Chicken, Served with Sage Dressing, Mashed Potatoes and Gravy, and Cranberries, **10.99**

**Roast Beef** | Slow Roasted Beef, Served with Mashed Potatoes and Made From Scratch Gravy, **10.99**

**Roast Loin of Pork** | Served in a Creamy Mushroom Sauce and Oven Roasted Baby Red Potatoes, **10.99**

**Country Baked Ham** | Baked Ham with a Pineapple Sauce, Served with Mashed Potatoes and Gravy, **10.99**

**Chicken Cordon Bleu** | Tender Hand Rolled Chicken Breast over Swiss Cheese and Ham, Served on a Bed of Wild Rice Pilaf, Topped with a Béarnaise Sauce, **13.99**

**Walleye Dinner** | Broiled and Served with Lemon Dill Drawn Butter, Baked Potato, and the Sour Cream and Butter on the tables, **15.99**

**Parmesan Encrusted Baked Cod** | Breaded and Baked Cod Topped with Grated Parmesan, Served with Tartar Sauce and a Baked Potato with Sour Cream and Butter, **10.99**

**Spaghetti and Meatball** | Spaghetti Smothered in Marinara and Made From Scratch Meatballs, Served with Seasoned Bread Stick, **9.99**

**Almond Teriyaki Chicken** | Grilled Chicken Breast Brushed with Teriyaki Glaze and Topped with Toasted Almonds, **9.99**

### Dinner Plated Entrees

*All Entrees Include Your Choice of Salad, Vegetable, Starch, and Dessert, Fresh Baked Dinner Rolls with Whipped Butter, Fresh Brewed Coffee, Iced Tea and Milk*

**Roasted Prime Rib** | Chef Carved, Slow Roasted with Chef's seasoning— Served with Cracked Pepper Au Jus, **10oz - 20.99** | **13oz - 21.99**

**Delmonico Ribeye** | Char-Grilled with Gorgonzola Herb Butter, **10oz - 21.99** | **13oz - 23.99**

**Broiled Ribeye & Shrimp Scampi** | Broiled Ribeye, Served with Sautee Shrimp in a Garlic Herb Butter, **10oz - 23.99** | **13oz - 25.99**

**Sliced Roast Tenderloin** | Hand Cut Roasted Beef Tenderloin, Served with Bordelaise Sauce, **22.99**

**Tuna Steak** | Tuna Steak with a Béarnaise Sauce, **21.99**

**Caramelized Apple Pork Loin** | Two Medallions of Pork, Topped with Sautéed Orchard Fresh Apples, Sweet Peppers and Pecans in a Apple Cider Glaze, **18.99**

**Tenderloin Medallion Gorgonzola Alfredo** | Beef Tenderloin Medallions, Gorgonzola Alfredo on Fettuccini Pasta and a Drizzle of Balsamic Vinaigrette (no starch choice), **18.99**

**Haddock Oscar** | Hand Cut Haddock, Topped with Fresh Asparagus, Crabmeat and Béarnaise Sauce, **18.99**

**Walleye** | 6-8oz Fillet, Blackening Season or Lemon Pepper Broiled and Served with Drawn Butter, **21.99**

**Chicken Florentine** | Breast of Chicken Stuffed with Spinach and Shrimp with Creamy White Wine Sauce, **19.99**

**Pork Porterhouse** | 12oz Char-Grilled with Cranberry Chutney Compote, **20.99**

#### Plated Entrees Selections

##### Salads

##### **House Salad**

Garden Greens, Red Onion, Slice of Tomatoes, Croutons and Ranch Dressing

##### **Caesar Salad**

Romaine Lettuce, Homemade Croutons, Red Onions and Tomatoes, Tossed in Caesar Dressing

##### **Emma's Salad**

Garden Greens, Fresh Pineapple, Red Grapes and Strawberries, Served with a Raspberry Vinaigrette Dressing

##### Select One: Fresh Vegetable

Broccoli Au Gratin  
Honey Glazed Baby Carrots  
Green Bean Almandine

##### Select One: Starch

Garlic Smashed Potatoes with Gravy  
Twice Baked Potatoes  
Wild Rice Pilaf  
Roasted Baby Red Potatoes  
Garlic Butter Parmesan Pasta  
Baked Potato with Sour Cream

##### Select one: Dessert

Vanilla Ice Cream with Chocolate Sauce  
Assorted Cookie and Bars to Pass



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### Home Sweet Home Dinner Buffet

MINIMUM 50 PEOPLE

*Includes Preset House or Caesar Salad, Fresh Baked Dinner Rolls with Whipped Butter, Fresh Brewed Coffee, Herbal Tea and Milk*

#### Choice of Two:

**Swiss Steak** | Marinated Steak Cooked in a Mushroom and Beef Sauce

**Baked Chicken** | House Favorite, Marinated for 12 Hours and Seasoned in a Special Breading

**Baked Ham** | Served with a Pineapple Sauce

**Roast Beef** | Served with a Made From Scratch Gravy from its Natural Juices

#### Buffets Include:

Wild Rice, Homemade Stuffing, and Mashed Potatoes and Homemade Gravy

Broccoli and Cauliflower Au Gratin and Baby Carrots with a Honey Glaze

Cranberries, Relish Tray, Fresh Fruit Tray, and Vegetable with Dip Tray

#### Dessert Buffet

Apple Double Crusted Pie, Bar and Cookies

**\$17.99 per person**

Hand Carved Ham or Roast Beef on Buffet Line \$50.00

### The Rib Mountain Dinner

#### Buffet

MINIMUM 50 PEOPLE

*Includes Preset House or Caesar Salad, Fresh Baked Dinner Rolls with Whipped Butter, Fresh Brewed Coffee, Herbal Tea and Milk*

**Baked Chicken** | House Favorite, Marinated for 12 Hours and Seasoned in a Special Breading

**Baked Ham** | Served with a Pineapple Sauce

**Parmesan Breaded Baked Cod** | Served with Drawn Butter

#### Sides

Wild Rice Pilaf, Mashed Potatoes and Homemade Gravy

Broccoli and Cauliflower Au Gratin, Sweet Potatoes with a Brown Sugar Glaze

Relish Tray, Fresh Fruit Tray  
Vegetable with Dip Tray

#### Dessert Buffet

Apple and Cherry Double Crusted Pies, Bars, Cookies and Carrot Cake

**\$19.99 per person**

### The Sauce it Up Dinner Buffet

MINIMUM 50 PEOPLE

*Includes Preset House or Caesar Salad, Fresh Baked Dinner Rolls with Whipped Butter, Fresh Brewed Coffee, Herbal Tea and Milk*

**Roast Pork Loin** | Served with a Creamy Mushroom Sauce

**Italian Seared Chicken Breast** | Served in a Rosemary Creamy Sauce

**Salmon Steak** | Served with a Hollandaise Sauce

#### Sides

Baked Potato with Sour Cream and Garlic Buttered Pasta

Broccoli and Cauliflower Au Gratin and Baby Carrots with a Honey Glaze

Relish Tray, Fresh Fruit Tray, and Vegetable with Dip Tray

#### Dessert Buffet

Cheesecakes, Apple and Cherry Double Crusted Pies, Bars, Cookies and Carrot Cake

**\$21.99 per person**



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### The Grand Dinner Buffet

MINIMUM 50 PEOPLE

*Includes Preset House or Caesar Salad, Fresh Baked Dinner Rolls with Whipped Butter, Fresh Brewed Coffee, Herbal Tea and Milk*

**Chef Carved Roast Sirloin** | Served in a Bordelaise Sauce and Creamy Horseradish

**Almond Teriyaki Chicken Breast** | Char Grilled Chicken Breast Glazed in Teriyaki Sauce Sprinkled with Toasted Almonds

**Traditional Salmon Steak** | Served with Creamy Dill Sauce

#### Sides

Oven Roasted Baby Red Potatoes and Wild Rice Pilaf

Broccoli and Cauliflower Au Gratin and Baby Carrots with a Honey Glaze

Relish Tray, Fresh Fruit Tray, and Vegetable with Dip Tray

#### Dessert Buffet

Cheesecakes, Apple and Cherry Double Crusted Pies, Bars, Cookies and Carrot Cake

**\$22.99 per person**

### The Executive Dinner Buffet

MINIMUM 50 PEOPLE

*Includes Preset House or Caesar Salad, Fresh Baked Dinner Rolls with Whipped Butter, Fresh Brewed Coffee, Herbal Tea and Milk*

**Chef Carved Roast Prime Rib of Beef** | Served with a Bordelaise Sauce & Creamy Horseradish

**Portabella Stuffed Chicken Breast** | Chicken Breast Stuffed with Portabella Mushroom, Mozzarella Cheese and Bacon, Served in a Garlic Cream Sauce

**Shrimp Scampi Farfella Pasta** | Garlic Seasoned and Sautéed in Butter, Served in Farfella Pasta

#### Sides

Twice Baked Potatoes, Wild Rice Pilaf

Broccoli and Cauliflower Au Gratin, Baby Carrots with a Honey Pecan Glaze

Relish Tray, Fresh Fruit Tray, Vegetable with Dip Tray

#### Dessert Buffet

Cheesecakes, Apple and Cherry Double Crusted Pies, Bars, Cookies and Carrot Cake

**\$27.99 per person**