



Lake Windsor
Country Club
1964

CATERING MENU

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BREAKFAST

Available for service 8am-11am

*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.*

BREAKFAST MENU

Continental Breakfast (D)

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

\$11 Per Guest

•

Hot Breakfast* (D)

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

\$13 Per Guest

A LA CARTE

Fresh Fruit Display (D)

*Assortment of fruits served with
amaretto yogurt dip*

\$4 Per Guest

•

Assorted Yogurts (D)

Variety of various yogurts

\$4 Per Guest

•

Assorted Bagels (D)

Served with whipped butter and cream cheese

\$27 Per Dozen

•

Breakfast Sandwich* (D)

Ham and cheese on an English muffins

\$8 Each

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

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LUNCHEON ENTRÉES

Available for service 11am-3pm

All food and beverage items are subject to a 20% service charge and 5.5% sales tax.

Choice of two entrées. Each entrée is served with your choice of a starch option and vegetable option.

Includes garden salad with your choice of dressing to be served prior to entrees

No multiple entrée options for groups under 20

LUNCHEON MENU

POULTRY ENTRÉES

Bruschetta Chicken* (D)

Boneless skinless grilled Italian marinated chicken breast. Topped with a tomato, onion and basil. drizzled with balsamic glaze finished with shredded Parmesan

\$22

•

Mushroom Herb Chicken* (D)

Boneless skinless chicken breast, finished with a creamy herb mushroom sauce

\$22

•

Champagne Chicken* (D)

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

\$23

•

Chicken Marsala* (D)

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

\$23

SEAFOOD ENTRÉES

Parmesan Crusted Walleye* (G, D)

Tossed in breadcrumbs and parmesan cheese served with lemons and tartar

\$22

•

Salmon Filet* (D)

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

\$28

•

Mahi Mahi*

Served with lemons and mango salsa

\$28

BEEF ENTRÉES

New York Strip*

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

\$29

•

Top Sirloin*

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

\$31

VEGETARIAN ENTRÉES

Tri Colored Cheese Tortellini (D)

Tri Colored Cheese Tortellini served with our house Marinara

\$16

•

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

\$31

STARCH OPTIONS

Roasted garlic mashed potatoes, rice pilaf, parsley buttered potatoes, mashed sweet potatoes, or baked potato

VEGETABLE OPTIONS

Green beans, sautéed yellow squash with baby zucchini, sautéed asparagus, fresh broccoli with lemon butter, or caramelized carrots

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APPETIZERS

Each order comes with 50 servings

Butlered appetizer service is available for \$50 per server per hour (two server minimum). Appetizers labeled "display" are not available for butlered service

All food and beverage items are subject to a 20% service charge and 5.5% sales tax.

APPETIZER MENU

COLD

Charcuterie Skewers* (D)

Pepper Jack cheese, pepperoni, artichokes, green olives

\$150

Assorted Deli Pinwheels* (D, G)

Oven roasted turkey with cheddar and chipotle aioli and honey ham with Swiss cheese

\$135

Mango Shrimp*

The perfect blend of spicy shrimp a top sweet mango.

\$180

Pineapple Shrimp*

The perfect blend of spicy shrimp a top sweet pineapple

\$180

Petite Crudité (D)

Seasonal fresh vegetables served with ranch in a shooter glass

\$150

Fruit Kabob

Seasonal Fresh Fruit on a skewer

\$150

Jumbo Shrimp Cocktail Display*

Served with cocktail sauce and fresh lemons

\$170

Vegetable Relish Display (D)

Fresh assortment of vegetables served with a side of ranch

\$170

Seasonal Fresh Fruit Display (D)

Fresh assortment of fruit served with Amaretto infused yogurt

\$180

Wisconsin Cheese & Sausage Display* (D)

Served with assorted crackers

\$180

Silver Dollar Deli Sandwiches* (D, G)

Platter comes with an assortment of honey ham and oven roasted turkey served on fresh rolls with green leaf lettuce. Served with chipotle mayo on the side

\$170

HOT

Traditional Meatballs*

Served with your choice of Cocktail, BBQ or Teriyaki

\$135

Bacon Wrapped Water Chestnuts*

Water chestnuts wrapped with a layer of crispy bacon

\$135

Spinach & Artichoke Stuffed Mushroom Caps (D)

Fresh mushrooms stuffed with signature spinach and artichoke dip

\$160

Crunchy Veggie Spring Rolls (G)

Fried spring roll stuffed with cabbage and carrots. Served with sweet chili sauce

\$130

Grilled Chicken Kabobs*

Served with sweet Thai chili sauce. Grilled chicken, bell peppers, & zucchini with a teriyaki glaze

\$190

DRY SNACKS

Gardettos (G)

\$30

Kettle Chips with French Onion Dip (D, G)

\$50

Tortilla Chips with Salsa and Guacamole

\$60

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BUFFET DINNERS

All buffets are a one trip buffet

All food and beverage items are subject to a 20% service charge and 5.5% sales tax.

BUFFET MENU

Each buffet will come with a garden salad and your choice of salad dressing. Each buffet will also come with your choice of a bread option. Bread options are breadsticks, Hawaiian rolls, or corn bread. You will also get brioche buns and sandwich toppings for your guests to make sandwiches if they would like.

ENTRÉE OPTIONS

BBQ Chicken

Chicken thighs, breasts, wings, and legs coated in a sweet barbecue sauce

•

Pulled Pork

Pulled pork coated with barbecue flavor for that classic outdoor barbecue taste

•

Black Angus Garlic Herb Beef Sirloin

Served with burgundy mushroom au jus

•

Mushroom Herb Chicken (G, D)

Boneless skinless chicken breast, finished with a creamy herb mushroom sauce

•

Bruschetta Chicken (D)

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

•

Herb Roasted Chicken

Chicken thighs, breasts, wings, and legs coated in mixture of herb seasonings

•

Broiled Cod (D)

Buttered and broiled to perfection topped with paprika

Pork Loin

Hand-cut pork loin finished with an apple cider bourbon glaze

SIDE OPTIONS

Mac & Cheese (G, D)

•

Cheesy Hashbrowns (G, D)

•

Mashed Sweet Potatoes (G, D)

•

Mashed Potatoes (G, D)

•

Baked Beans

•

Chips & Salsa

•

Kettle Chips (G, D)

•

Broccoli

•

Green Beans

•

Corn O'Brien

Coleslaw (D)

PRICING OPTIONS

2 Entrées & 2 Sides

\$27 Per Guest

2 Entrées & 3 Sides

\$32 Per Guest

3 Entrées & 3 Sides

\$37 Per Guest

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PLATED DINNERS

All food and beverage items are subject to a 20% service charge and 5.5% sales tax.

PLATED DINNER MENU

PLANNING GUIDELINES

Please limit your selections to two meat entrées, one vegetarian entrée, 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 entrées.

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 entrées 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 entrées 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.

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

SALAD OPTIONS

Garden Salad (V)

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

Caesar Salad (D)

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

Cranberry Bleu Cheese Salad (D)

Mixed greens topped with red onion, bleu cheese crumbles, dried cranberries and tomato served with raspberry vinaigrette

(Additional \$1.00 per guest)

VEGETABLE OPTIONS

Roasted Garlic Mashed Potatoes (D)

Parsley Buttered Baby Red Potatoes (V)

Mashed Sweet Potatoes (D)

Baked Potatoes (V)

Rice Pilaf (V)

STARCH OPTIONS

Green Beans (V)

Yellow Squash with Baby Zucchini (V)

Sautéed Asparagus (V)

Brussel Sprouts (V)

Fresh Broccoli with Lemon Butter (V)

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PLATED DINNERS

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PLATED DINNER MENU

POULTRY ENTRÉES

Bruschetta Chicken* (D)

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

\$32

Mushroom Herb Chicken* (D)

Boneless skinless chicken breast, finished with Creamy Herb Mushroom Sauce

\$32

Champagne Chicken* (D)

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

\$33

Champagne Chicken* (D)

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

\$33

PORK ENTRÉES

Jack Daniels French Cut Pork Chop*

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

\$32

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

\$33

BEEF ENTRÉES

8 oz. New York Strip*

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

\$35

8 oz. Prime Rib*

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

\$42

8 oz. Top Sirloin*

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

\$39

8 oz. Filet Mignon*

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

\$52

CHILDREN ENTRÉES

(For children age 10 and under)
Entrée selection will be accompanied by a side of fries
(Anyone over the age of 10 will be charged \$19)

Chicken Strips* (D)

\$13

Mac & Cheese (D)

\$13

SEAFOOD ENTRÉES

Mahi Mahi*

Served with lemons and mango salsa

\$30

Parmesan Crusted Walleye* (G, D)

Tossed in breadcrumbs and parmesan cheese served with lemons and tarter

\$30

Salmon Filet* (D)

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

\$34

VEGETARIAN & VEGAN ENTRÉES

Tri Colored Cheese Tortellini (D)

Tri Colored Cheese Tortellini served with our house Marinara

\$26

Roasted Red Pepper (V)

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

\$26

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

\$34

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DESSERTS

All food and beverage items are subject to a 20% service charge and 5.5% sales tax.

DESSERT MENU

STATIONS

Ice Cream Sundae Station (D, N)

Vanilla ice cream with assorted sundae toppings: chocolate sauce, caramel sauce, pecans, Oreo's, and strawberries

\$4 Per Guest

•

Cheesecake Station (D,N)

Slices of plain cheesecake with assorted toppings: chocolate sauce, caramel sauce, pecans, Oreo's, and strawberries

\$8 Per Guest

•

Deep Fried Raspberry Cheesecake (D)

Add ice cream for an additional \$2 per guest

\$5 Per Guest

•

Molten Chocolate Cake (D)

Add ice cream for an additional \$2 per guest

\$6 Per Guest

PLATTERS

Jumbo Fresh Baked Cookies (D)

\$40 Per Dozen

•

Jumbo Fresh Baked Cookies (D)

\$40 Per Dozen

•

Chocolate Fudge Nut Brownies (D, N)

\$50 Per Dozen

•

Mini Chocolate Eclairs (D)

\$130 Per 50 Pieces

•

Cream Puffs (D)

\$130 Per 50 Pieces

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LATE NIGHTS

All food and beverage items are subject to a 20% service charge and 5.5% sales tax.

Pizzas serve approximately 8 guests, all other options serves approximately 50 guests

Late nights can be placed out at 9:30PM at the latest

LATE NIGHTS

Homemade* 16" Pizza (D, G)

Gluten free crust also available in 12"

Cheese

Italian Sausage

Pepperoni

\$25 Per Pizza

•

Deep Fried Wisconsin Cheese Curds (D, G)

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

\$110

•

Jumbo Soft Pretzels (D, G)

Served with nacho cheese and yellow mustard

\$120

•

Nacho Bar* (D, G)

Tortilla chips, taco meat, nacho cheese, sour cream, tomatoes, jalapeños, lettuce, onions

\$150

•

Specialty Chicken Wings* (D)

Bone in chicken wings with your choice of buffalo, teriyaki, or barbeque,

Served with Bleu cheese or Ranch

\$130

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BEVERAGES

All food and beverage items are subject to a 20% service charge and 5.5% sales tax.

Please reach out if you are interested in having us get any specialty liquor, wine, or beer for your event. Specialty wine or champagne must be ordered and purchased by the case (12 bottles).

BEVERAGE MENU

CASH BAR

Drinks purchased by your guest are inclusive of sales tax.

BOTTLED BEER

Domestic Beer

\$4.50

Specialty Beer

\$5

LIQUOR

House Liquor

\$6

Premium Liquor

\$6.50

Top Shelf Liquor

\$7.25

WINE

Glass Of Wine

\$6.25

Bottle Of Wine

\$25

DRAFT BEER

Our event staff would be happy to provide you with a price for specialty beer requests.

Domestic Half Barrel

\$450

Specialty & Import Half Barrel

\$500 & Up

NON-ALCOHOLIC

Unlimited Soda Package

Provides unlimited soda to your guests for the entirety of your event

\$400

Fountain & Canned Soda

\$3

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

House & Premium & Top Shelf

\$12.50 Per Guest For First Hour | \$7.25 Per Guest For Additional Hour(s)

BOTTOMLESS BAR

Bottomless Bar Packages are based on unlimited consumption within a 2 hour timeframe

BYO Bloody Bar

\$11 Per Person

Mimosa Station

\$8 Per Guest

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GENERAL INFO

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 SIX months prior, schedule taste testing with your event coordinator & make second deposit.

2 months 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

Ten days prior, estimated payment is due for food & beverage items.

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

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

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

SERVICE CHARGE, SALES TAX, & PAYMENTS

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.

We accept cash or check, if you use a credit card there is a 3% charge for use.

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 & 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 however 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.