## SAINTS SANDWICH, SOUP AND SALAD BUFFET

Deli Meat: roasted turkey, honey ham, and pastrami, cheddar, swiss and provolone cheeses, breads, rolls and wraps, homemade chips
condiments: lettuce, tomatoes, onions, pickles, mayo and mustard
Choose 1: wisconsin cheese soup, home-made chicken noodle, beef barley or vegetable minestrone Choice of 2: mixed greens with chef's choice of dressing, pasta salad, potato salad or sliced seasonal fruit tray

## TRI-STATE BUFFET

traditional dubuque-style turkey and dressing sandwiches | hot ham and cheese sliders | wisconsin cheese soup corn on the cob with melted butter | home-made chips | sliced seasonal fruit tray and pasta salad

## TRADITIONAL HOMESTYLE BUFFET

Choose 2 entrées: tender roast beef in gravy, sliced baked ham in pineapple glaze, chicken piccata, sliced roast turkey with sage dressing, herb baked white fish, fettuccine alfredo
Choose 1 vegetable: buttered corn, broccoli florets, brandied carrots, vegetable medley, green beans
Choose 1 starch: parsley buttered baby reds, yukon gold mashed potatoes with chicken or beef gravy, au gratin potatoes or wild rice
Choose 1 salad: mixed greens with chef's choice of dressing, pasta salad or potato salad

## THEME BUFFETS

## LA FIESTA BUFFET

soft and hard-shell tortillas, shredded lettuce, cheese, tomatoes, black olives, onions, jalapeños, seasoned beef, nacho chips, spanish rice, cheese sauce, refried beans, pico de gallo and fresh salsa

## TAILGATER BUFFET

Choose 2 entrées: grilled hamburgers, bbq pulled pork, or grilled chicken breasts
veggie burgers available | served with: pasta salad, sliced seasonal fresh fruit tray, baked beans, macaroni and cheese, house-made chips

## ITALIANO BUFFET

Choose 2 entrées: tortellini with sundried tomato sauce with chicken, meat or vegetarian lasagna, chicken or eggplant parmesan, or fettuccine alfredo with chicken
served with: traditional caesar salad, relish tray with dip and garlic bread


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[^0]:    Prices are subject to change due to market fluctuations. Final menu prices will be guaranteed 7 days prior to event. All menu items subject to $7 \%$ sales tax and $20 \%$ service charge

