

BLUE HARBOR RESORT   

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& CONFERENCE CENTER

# BANQUET Catering Menu

# BLUE HARBOR RESORT & CONFERENCE CENTER

## CONTINENTAL BREAKFAST

*All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.  
Breakfast buffets require a minimum of 30 guests.*

### **SHEBOYGAN SHORES CONTINENTAL**

Assorted Danish and Muffins  
Racine Kringle  
Market Fresh Whole Fruit  
Sweet Cream Butter and Fruit Preserves

### **THE BLUE HARBOR CONTINENTAL**

Assorted Danish, Fresh Doughnuts, and Muffins  
Racine Kringle  
Low-Fat Vanilla Greek Yogurt  
with Toasted Oat Granola  
Assorted Bagels  
White, Whole Grain, and Raisin Bread  
Sweet Cream Butter, Fruit Preserves  
and Flavored Cream Cheese

### **SOUTH PIER CONTINENTAL**

Seasonal Fresh Fruit Platters  
Low-Fat Vanilla Greek Yogurt  
with Toasted Oat Granola  
Assorted Coffee Cakes and Muffins  
Cinnamon Rolls  
Assorted Breakfast Cereals and Milk  
Assorted Bagels  
White, Whole Grain, and Raisin Bread  
Sweet Cream Butter, Fruit Preserves,  
and Flavored Cream Cheese

### **A LA CARTE**

#### **ASSORTED BAGELS**

Served with Flavored Cream Cheese

#### **ASSORTED JUMBO MUFFINS**

#### **GRANOLA BARS**

#### **INDIVIDUAL YOGURT**

#### **HARD BOILED EGGS**

#### **ASSORTED DANISH**

#### **WHOLE FRESH FRUIT**

#### **CINNAMON ROLLS**

#### **INDIVIDUAL DRY CEREAL WITH CARAFES OF MILK**

# BLUE HARBOR RESORT & CONFERENCE CENTER

## BREAKFAST BUFFETS

*All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.  
Breakfast buffets require a minimum of 30 guests.*

### WISCONSIN CLASSIC BREAKFAST

Seasonal Fresh Fruit Platter  
Scrambled Eggs with Wisconsin Cheddar  
Hickory Smoked Bacon and Sausage  
Herb and Garlic Roasted Breakfast Potatoes  
with Peppers and Onions  
Low-Fat Vanilla Greek Yogurt  
with Toasted Oat Granola  
Assorted Danish and Muffins  
Racine Kringle  
Assorted Bagels  
White, Whole Grain, and Raisin Bread  
Sweet Cream Butter, Fruit Preserves,  
and Flavored Cream Cheese

### LAKESIDE BREAKFAST

Breakfast Sandwiches in Choice of:  
Ham, Egg, and Cheddar on an English Muffin  
OR  
Sausage, Egg, and Cheddar on an English Muffin  
Assorted Coffee Cakes, Muffins, and Danish  
Seasonal Fresh Fruit Platters  
Low-Fat Vanilla Greek Yogurt  
with Toasted Oat Granola  
Assorted Bagels  
White, Whole Grain, and Raisin Bread  
Sweet Cream Butter, Fruit Preserves,  
and Flavored Cream Cheese

### ADD TO ANY BREAKFAST BUFFET

#### CHEF ATTENDED OMELET STATION

Ham, Bacon, Spinach, Onion, Bell Peppers,  
Mushrooms, and Wisconsin Cheeses

#### BUTTERMILK PANCAKES

Served with Warm Maple Syrup

#### MIXED BERRY YOGURT PARFAITS

Fresh Seasonal Berries, Toasted Oat Granola,  
and Low-Fat Vanilla Greek Yogurt

#### BREAKFAST SANDWICHES

Choice of:  
Ham, Egg, and Cheddar on a English Muffin  
OR  
Sausage, Egg, and Cheddar on a English Muffin

**BLUE HARBOR RESORT**   
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**BUILD-YOUR-OWN BREAKFAST**

*All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.*

*Please choose one entrée and two sides.*

**HOT ENTRÉE OPTIONS**

Scrambled Eggs with Wisconsin Cheese  
Blueberry Baked French Toast  
Cinnamon Raisin French Toast  
Sundried Tomato, Spinach Quiche with Feta Cheese  
Buttermilk Pancakes  
Fried Chicken and Waffles  
Chef's Choice Vegetarian Frittata  
Breakfast Sandwiches (Ham, Sausage or Bacon)

**SIDE OPTIONS**

Bacon  
Sausage  
Ham  
Cheesy Grits  
Hash Browns  
Potato Wedges  
Jalapeno Hush Puppies  
Grilled Vegetable Quinoa Salad

**ALL BUILD-YOUR-OWN BUFFETS INCLUDE**

Assorted Danish/Muffin, Seasonal Fresh Fruit Platter,  
Assorted Breads & Bagels, Butter, Jams, Flavored Cream Cheese,  
Toasted Oat Granola and Yogurt

*Vegan alternatives available for an additional fee, if requested In advance.*

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**PLATED BREAKFAST**

*All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.  
Please choose one entrée.*

**LAKE BREEZE**

Scrambled Eggs with Wisconsin Cheddar  
Herb and Garlic Roasted Breakfast Potatoes  
with Peppers and Onions  
Seasonal Fresh Fruit

Choice of:

Hickory Smoked Bacon OR Sausage

**SUNRISE OVER THE LAKE**

Three Cheese Stuffed Frittata  
Herb and Garlic Roasted Breakfast Potatoes  
with Peppers and Onions  
Seasonal Fresh Fruit

Choice of:

Hickory Smoked Bacon OR Sausage

**VEGETABLE QUICHE**

Seasonal Vegetable Quiche  
Seasonal Fresh Fruit

Choice of:

Hickory Smoked Bacon OR Sausage

**CINNAMON FRENCH TOAST**

Cinnamon Swirl Bread in Vanilla Bean Batter  
Warm Syrup, Sweet Cream Butter, And Powdered Sugar  
Seasonal Fresh Fruit

Choice of:

Hickory Smoked Bacon OR Sausage

# BLUE HARBOR RESORT & CONFERENCE CENTER

## BEVERAGES

### **HALF DAY BEVERAGE PACKAGE**

Up to 4 hours of service

Regular Coffee, Decaf Coffee, And Specialty Teas  
Assorted Soda  
Bottled Water

### **FULL DAY BEVERAGE PACKAGE**

Up to 8 hours of service

Regular Coffee, Decaf Coffee, And Specialty Teas  
Assorted Soda  
Bottled Water

### **BEVERAGES**

Coffee  
Milk  
Juice  
Bottled Juice  
Iced Tea  
Lemonade  
Soda  
Bottled Water  
Hot Chocolate & Mini Marshmallows  
Hot Apple Cider & Cinnamon Sticks

### **UPGRADE YOUR COFFEE STATION**

Syrups: Caramel, Vanilla, Hazelnut  
Pirouette Cookies  
Cocoa Powder  
Whipped Cream  
Cinnamon

**BLUE HARBOR RESORT**   
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**LIGHT PLATED LUNCH**

*All lunches include coffee and hot tea.*

*Lunch selections available for service until 2 pm.*

*When considering multiple lunch entrees, please reference the policy page.*

**BOX LUNCHES**

*Includes choice of:*

Cold Sandwich OR Salad

Bag Of Chips

Whole Fruit

Cookie

**SANDWICH or SALAD PLATED LUNCH**

*Includes choice of:*

Starter

Salad, Cold OR Hot Sandwich

Fresh Vegetable Pasta Salad, Fresh Cut Fruit, OR Chips

Served with Slice of Seasonal Pie

**STARTER**

Blue Harbor Garden Salad

Served with Ranch Dressing

OR

Choice of Soup

**SOUP CHOICES**

Tomato Basil

Italian White Bean and Sausage

Creamy Chicken and Wild Rice

Garden Vegetable

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**LIGHT PLATED LUNCH**

*All lunches include coffee and hot tea.*

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**COLD SANDWICHES & SALADS**

**HONEY BAKED HAM AND CHEDDAR**

Sliced Ham, Cheddar Cheese, Leaf Lettuce,  
Vine Ripened Tomatoes, And Honey Dijon  
on Italian Bread

**CHICKEN CRANBERRY SALAD WRAP**

Roasted Chicken Salad, Sun-Dried Cranberries,  
Leaf Lettuce, And Vine Ripened Tomatoes  
wrapped in a Flour Tortilla

**OVEN ROASTED TURKEY AND SWISS**

Smoked Turkey, Swiss Cheese, Leaf Lettuce,  
Vine Ripened Tomatoes, and Pesto Mayonnaise  
on Toasted Tuscan Bread

**GRILLED CHICKEN COBB SALAD**

Garden Greens, Grilled Chicken Breast,  
Vine Ripened Tomatoes, Cucumber, Hard Boiled  
Egg, Diced Bacon, Crumbled Bleu Cheese,  
and Buttermilk Ranch Dressing

**TUNA SALAD**

House Made Tuna Salad with Leaf Lettuce,  
and Sliced Cucumber on a Croissant Roll

**ROASTED CHICKEN SALAD**

Chopped Romaine Salad, Shredded Roasted  
Chicken, Parmesan Cheese, Garlic Croutons,  
and Parmesan Peppercorn Dressing

**HOT SANDWICHES**

**HERB MARINATED**

**GRILLED CHICKEN SANDWICH**

Grilled Chicken Breast, Smoked Bacon, Sliced  
Munster Cheese, Leaf Lettuce, Vine Ripened  
Tomato, and Roasted Pepper Aioli  
on a Toasted Bun

**ROAST BEEF SANDWICH**

Shaved Roast Beef, Muenster Cheese,  
and Horseradish Cream  
on a Toasted French Roll

**PULLED PORK SANDWICH**

Slow Roasted Pulled Pork, Sweet BBQ Sauce,  
Creamy Coleslaw, and Aged Cheddar  
on a Toasted Bun

**TRADITIONAL REUBEN**

Shaved Corned Beef, Swiss Cheese, Sauerkraut,  
and Thousand Island Dressing  
on Marble Rye Bread

**BLUE HARBOR BURGER**

Grilled Chuck Burger, Aged Cheddar, Leaf Lettuce,  
Vine Ripened Tomato, and Red Onion  
on a Toasted Bun

**ROASTED MUSHROOM SANDWICH**

Roasted Wild Mushrooms, Swiss Cheese,  
and Herb Aioli on Toasted Focaccia



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**ENTRÉE PLATED LUNCH**

*All lunches include coffee and hot tea.*

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*Served with Slice of Seasonal Pie and Chef's Choice of Seasonal Vegetable.*

**STARTER**

**BLUE HARBOR GARDEN SALAD**

Served with Ranch Dressing

OR

**SOUP**

**CHOICE OF ENTRÉE**

**MARINATED CHICKEN BREAST**

Herb Chicken Jus and Rice Pilaf

**ROSEMARY AND BURGUNDY BRAISED BEEF**

Slowly Braised with Carrot, Onion, Celery, Garlic, Burgundy Wine, Fresh Rosemary  
Served with Mashed Potatoes

**GARLIC ROASTED PORK LOIN**

Stone Ground Mustard Cream Sauce, Herb Roasted Red Potatoes

**PAN SEARED ATLANTIC SALMON**

Rice Pilaf and Herb Butter Sauce

**CURRY ROASTED VEGETABLES**

Cauliflower, Chick Peas, Roasted Yellow Pepper, Coconut Cream Sauce, Fresh Cilantro, Basmati Rice

**TOMATO VEGETABLE AND WHITE BEAN RAGOUT**

Tomatoes, Squash, Cannellini Beans, Onion, Carrot, Celery, Garlic, Basil, and Herb Roasted Potatoes

# BLUE HARBOR RESORT & CONFERENCE CENTER

## LUNCH BUFFET

*All lunches include coffee and hot tea.  
Lunch buffet requires a minimum of 30 guests.*

### SOUP AND SALAD BUFFET

Creamy Chicken and Wild Rice Soup  
Chef's Signature Soup Du Jour  
Garden Greens, Chopped Romaine Hearts,  
Baby Spinach, Vine Ripened Tomato, Red Onions,  
Diced Ham, And Turkey,  
Shredded Cheddar Cheese,  
Shaved Carrots, Cucumbers,  
and Garlic Croutons  
Buttermilk Ranch and Italian Vinaigrette  
Chef Created Pasta Salad  
Signature Truffle Parmesan Chips  
Warm Dinner Rolls  
Assorted Freshly Baked Cookies  
Blue Harbor Signature Bars

Add Grilled Chicken OR Chilled Tuna Salad

### SOUTHWESTERN BUFFET

Baja Chopped Salad with  
Romaine Lettuce, Vine Ripened Tomato,  
Black Bean and Corn Salsa, Red Onion,  
Banana Peppers, and  
Creamy Avocado Cilantro Dressing  
Grilled Steak and Chicken Fajitas  
With Onions and Peppers  
Spanish Rice and Seasoned Pinto Beans  
Warm Mexican Street Corn Salad  
Sweet Corn, Bell Pepper, Jalapeno, Red Onion,  
Chili Powder, Cotija Cheese,  
And Cilantro Lime Vinaigrette  
Warm Flour Tortillas,  
Tomatoes, Sour Cream, Pico De Gallo,  
Shredded Cheddar-Jack Cheese,  
Guacamole, And Salsa  
Warm Cinnamon Churros

### TAILGATE CLASSIC

Blue Harbor Garden Salad with  
Vine Ripened Tomato, Cucumbers,  
Shaved Carrots, and Red Onion  
Buttermilk Ranch Dressing and Italian Vinaigrette  
Local Bratwurst  
with Bacon and Ale Braised Sauerkraut  
Hamburgers with Caramelized Onions  
Herb Grilled Chicken Breast  
Wisconsin Potato Salad  
Sheboygan Hard Rolls and Brat Buns  
Signature Truffle and Parmesan Chips  
Assorted Condiments: Ketchup, Mustard,  
Mayonnaise, Relish, Stone Ground Mustard,  
Leaf Lettuce, Vine Ripened Tomato, Red Onion  
Cheddar and Swiss Cheese Slices  
Assorted Freshly Baked Cookies  
Blue Harbor Signature Bars

### ITALIAN BUFFET

Classic Caesar Salad  
Chopped Romaine, Parmesan Cheese,  
Garlic Croutons, Creamy Caesar Dressing  
Chef Created Vegetable Pasta Salad  
Bolognese Penne Pasta  
Rich Tomato Sauce with Ground Beef, Pork,  
Onions, Carrots, Celery, Garlic,  
and Mozzarella Cheese  
Three Cheese Tortellini  
Parmesan Cream Sauce, Tomatoes,  
and Baby Spinach  
Caprese Chicken  
Herb Roasted Chicken, Tomato Ragout,  
Fresh Mozzarella and Basil  
Tiramisu

# BLUE HARBOR RESORT & CONFERENCE CENTER

## LUNCH BUFFET

*All lunches include coffee and hot tea.  
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### NEW YORK DELI

Blue Harbor Garden Salad  
with Vine Ripened Tomato, Cucumbers,  
Shaved Carrots, Red Onion  
Ranch and Italian Vinaigrette  
Sliced Roasted Turkey, Ham, Pastrami  
Assorted Sandwich Breads  
Sliced Cheddar and Swiss Cheese  
Leaf Lettuce, Vine Tomato, Red Onion  
Horseradish Mayonnaise, Stone Ground Mustard,  
Yellow Mustard, Mayonnaise  
Kosher Pickle Chips  
Chef Created Vegetable Pasta Salad  
House Made Chips  
Assorted Freshly Baked Cookies  
Blue Harbor Signature Bars

### Add Chicken OR Tuna Salad

### PIZZA BUFFET

Classic Caesar Salad  
Chopped Romaine, Parmesan Cheese,  
Garlic Croutons, Creamy Caesar Dressing  
Chef Created Vegetable Pasta Salad  
Garlic Bread  
Italian Sausage and Ricotta Cheese Lasagna  
Choice of Three 16" Homemade Pizzas  
Assorted Freshly Baked Cookies  
Blue Harbor Signature Bars

### PIZZA OPTIONS:

Cheese

Pepperoni

Sausage

Vegetable Supreme  
with Tomatoes, Black Olives, Bell Peppers,  
Red Onion, and Mushroom

Meat Lovers  
Pepperoni, Sausage, and Bacon

Buffalo Chicken  
Hot Sauce, Bleu Cheese, Mozzarella,  
and Red Onion

BBQ Chicken  
Sweet BBQ Sauce, Cheddar, Mozzarella,  
and Red Onion

# BLUE HARBOR RESORT & CONFERENCE CENTER

## REFRESHMENT BREAKS

*Designed for Meeting Breaks of 15 - 30 Minutes*

### HEALTHY HARVEST

Wisconsin Cheese Display  
with Grapes, Apples, and Crackers  
Chef Created Hummus  
with Carrots, Cucumbers, and Pita Bread

### SNACK PACK

House Made Chips with French Onion Dip  
Chef Created Hummus  
with Carrots, Cucumbers and Pita Bread

### AFTER SCHOOL SPECIAL

Assorted Freshly Baked Cookies, Brownies,  
and Assorted M&M's

### NACHO BAR

Tortilla Chips, Seasoned Taco Beef, Tomatoes,  
Black Olives, Jalapenos, Nacho Cheese Sauce,  
Sour Cream, Salsa, and Guacamole

### BLUE HARBOR BREAK BITES

Assorted Freshly Baked Miniature Muffins  
Chocolate Covered Strawberries  
Chef's Choice Truffles

### MEAT AND CHEESE

Chef Selection of Finest  
Wisconsin Charcuterie and Cheese  
Served with Grapes, Crackers, and Gherkins

### FRUIT BAR

Market Fresh Whole Fruit,  
Sliced Fruit Platter, Honey Yogurt Dip,  
Caramel Sauce, and Mixed Nuts

### BATTER UP

Soft Pretzels with Nacho Cheese Sauce,  
Root Beer and Popcorn

## À LA CARTE

### BROWNIES

### COOKIES

### RICE KRISPIES TREATS

### BLUE HARBOR BARS

### POPCORN, PRETZELS, AND M&M'S

### POPCORN

### PRETZELS

### SNACK MIX

### INDIVIDUALLY BAGGED ASSORTED CHIPS

**BLUE HARBOR RESORT**   
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**RECEPTIONS**

**HOT HORS D'OEUVRES**

**SMOKED GOUDA AND ITALIAN SAUSAGE  
STUFFED MUSHROOMS**

**CHICKEN SATAY**

with Sesame Seeds and Spicy Peanut Sauce

**PETITE CRAB CAKES**

with a Sriracha Aioli

**BACON WRAPPED WATER CHESTNUTS**

with a Sweet BBQ Sauce

**WILD MUSHROOM CROSTINI**

with Boursin Cheese

**CRAB RANGOON**

with a Sweet Chili Sauce

**MEDITERRANEAN LAMB SLIDER**

with a Cucumber Yogurt Sauce

**VEGETABLE SPRING ROLLS**

with a Sweet and Sour Sauce

**COLD HORS D'OEUVRES**

**CAPRESE SKEWERS**

Tomato, Fresh Basil, Mozzarella,  
with Balsamic Glaze

**CURRIED CHICKEN CROSTINI**

with Apricot-Mango Jam

**SESAME SEARED RARE AHI TUNA**

Wasabi Aioli, Crisp Wonton

**SMOKED SALMON CANAPÉ**

with a Lemon Chive Cream Cheese

**JUMBO SHRIMP COCKTAIL**

with Sriracha Cocktail Sauce

**ROAST BEEF SLIDER**

Muenster, Lettuce, Tomato,  
and Horseradish Cream

**ROAST TURKEY SLIDER**

Swiss, Lettuce, Tomato, and Cranberry Aioli

**WISCONSIN CHEESE  
AND SAUSAGE SKEWER**

# BLUE HARBOR RESORT & CONFERENCE CENTER

## RECEPTION DISPLAYS

*Each display serves 25-30 people.*

### **WISCONSIN ARTISAN CHEESE STATION**

A Selection of Wisconsin Artisan Cheeses  
with Berries, Grapes, And Crackers

### **WISCONSIN CURED MEAT STATION**

A Selection of Wisconsin Produced Charcuterie  
Featuring Neuske's and Johnsonville Meats  
Served with Stone Ground Mustard  
Milwaukee's Baby Gherkins, and Crackers

### **SEASONAL FRESH FRUIT DISPLAYS**

Fresh Seasonal Melons, Pineapple,  
Grapes, and Berries

### **FRESH GARDEN VEGETABLE CRUDITÉS**

Served with Fresh Dill Dip

### **SIGNATURE HOUSE MADE CHIPS**

White Truffle Salt  
and Wisconsin Parmesan Cheese

### **SPREADS AND BREADS**

#### **CHEF PREPARED SEASONAL HUMMUS**

with Carrots, Cucumbers, And Pita Bread

#### **SPINACH AND THREE CHEESE**

##### **ARTICHOKE DIP**

Toasted French Bread

#### **TRADITIONAL BRUSCHETTA**

with Roasted Tomato, Parmesan Cheese,  
Fresh Basil and Balsamic Glaze  
on Toasted French Bread

#### **BAKED BRIE EN CROUTE**

with House Made Chutney,  
and Toasted French Bread

#### **TRADITIONAL SMOKED SALMON**

Hard Cooked Egg, Onion, Capers, Fresh Dill Cream,  
Crackers and Toasted French Bread

## HORS D'OEUVRES

### **QUANTITY ESTIMATION**

2-4 pieces per person, 30-60 minutes before dinner, cocktail hour

5-6 pieces per person, 1.5-2 hour event, preceding dinner time

8-10 pieces per person, 2-4 hours event, heavy hors d'oeuvres

12-15 pieces per person 4+ hour event, dinner replacement

**BLUE HARBOR RESORT**   
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**PLATED DINNER**

*All plated dinners served with choice of entrée, choice of salad, choice of dessert,  
Chef's choice of vegetable, rolls and butter, coffee and hot tea.*

**SALADS AND SOUPS**

**MIXED GREENS SALAD**

Mesclun Mixed Greens, Cherry Tomato,  
Cucumber, Carrot Threads, Croutons,  
and Choice of Dressing

**CHOPPED SALAD**

Chopped Romaine, Iceberg,  
and Mixed Greens Tossed with Toasted Walnuts,  
Double Smoked Bacon, Vine Ripened Tomato,  
Cucumber, and Crumbled Wisconsin Gorgonzola  
Buttermilk Ranch Dressing

**CREAMY CHICKEN  
& WILD RICE SOUP**

**SPINACH SALAD**

Grapefruit, Toasted Almond,  
Fresh Goat Cheese, and Bacon Lardon,  
with Honey Mustard Vinaigrette

**CAESAR SALAD**

Chopped Romaine,  
Fresh Prepared Garlic Croutons,  
and Wisconsin Parmesan Cheese Crisps  
Classic Caesar Dressing

**ROASTED TOMATO & BASIL BISQUE**

Basil Bisque, Shaved Parmesan, and Herb Oil

*Serve both Soup and Salad for an additional 5 per person*

**DESSERT**

*Select one. Adults and children to receive same dessert.*

**TUSCAN TIRAMISU**

**VANILLA BEAN CHEESECAKE**

**CHOCOLATE DECADENCE CAKE**

**LAYERED CARROT CAKE**

**CHOCOLATE FLOURLESS CAKE**

**RASPBERRY CHEESECAKE**

**SEASONAL SORBET**

*See next page for entrée choice.*

**BLUE HARBOR RESORT**   
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**PLATED DINNER**

**CHOICE OF ENTRÉE**

**6 oz. GRILLED TOP SIRLOIN**

Rosemary Red Wine Jus,  
Nueske Bacon Potato Hash

**6 oz. GRILLED TENDERLOIN**

Cabernet Veal Demi,  
Roasted Garlic Fingerling Potatoes

**10 oz. GRILLED RIBEYE**

Gorgonzola Demi Cream,  
Fresh Herb Mashed Potatoes

**GARLIC ROASTED PORK LOIN**

Stone Ground Mustard Cream,  
Herb Roasted Red Potatoes

**PAN SEARED AIRLINE CHICKEN BREAST**

Natural Chicken Jus,  
Roasted Fingerling Potatoes

**HERB BREADED WALLEYE**

Vegetable Rice Pilaf, and Lemon Butter Sauce

**PAN SEARED ATLANTIC SALMON**

Vegetable Rice Pilaf  
and Lemon Butter Sauce

**HERB BREADED CHICKEN PICCATA**

Mushroom Risotto  
and Lemon Caper Sauce

**ROASTED VEGETABLE  
AND TOMATO RAGOUT**

Tomato, Bell Peppers, Baby Kale, Cannellini Beans,  
Fresh Basil, Rice Pilaf

**MUSHROOM AND LENTIL PASTA**

Wild Mushrooms, Lentils, Garlic Tomato Sauce,  
and Penne Pasta

**CHILDREN'S MENU**

*Ages 10 and under.*

*Includes choice of entrée, fruit cup, French fries, dessert, and milk.*

**CHOICE OF ENTRÉE**

**CHICKEN TENDERS  
MACARONI & CHEESE  
ALL BEEF HOT DOG  
CHEESEBURGER  
GRILLED CHEESE**

*All steaks will be cooked to a medium temperature.*



# BLUE HARBOR RESORT & CONFERENCE CENTER

## DINNER BUFFET

*All buffets include coffee and hot tea.  
Dinner buffets require a minimum of 30 guests.*

### **SHEBOYGAN CLASSIC**

**Garden Greens Salad**  
with Shredded Carrot, Cucumber,  
Vine Ripened Tomato, and Red Onion  
Buttermilk Ranch and French Dressing

House Made Coleslaw  
Warm German Potato Salad

**Grilled Johnsonville Brats with Bacon Sauerkraut  
BBQ Pulled Pork**

**Herb Roasted Chicken**  
Horseradish Mashed Potatoes  
and Wild Mushroom Jus  
Bacon Braised Baked Beans

Sheboygan Hard Rolls and Brat Buns  
Freshly Baked Dinner Rolls and Butter  
Ketchup and Mustards

Pecan and Apple Pie

### **THE MIDWEST**

**Build Your Own Salad with Our Wisconsin Salad Bar**  
Fresh Chopped Greens, Grape Tomatoes, Red Onion,  
Cucumber, Shredded Cheddar Cheese, Black Olives,  
Hard Boiled Eggs, Bacon, and Turkey,  
Ranch, French or Blue Cheese Dressings

**Tenderloin Beef Tips with Roasted Shallots**  
Braised in Broken Earths Red Wine  
with Rosemary Smashed Red Potatoes  
and Green Beans,

**House Smoked Pork Belly Baked Mac and Cheese**

**Lemon Baked Cod**  
with Wild Rice Pilaf, Seasonal Vegetable,  
Smoked Paprika Butter Sauce

Freshly Baked Dinner Rolls and Butter

Wisconsin Cream Puffs, and  
Cheese Cake with "Old Fashioned Salted Caramel"

### **SOUTH PIER CLASSIC**

**Caesar Salad**  
Chopped Romaine, Parmesan Cheese, Garlic Croutons,  
Creamy Caesar Dressing  
Chef Created Vegetable Pasta Salad

**Country Dijon Mustard Crusted Pork Loin**  
Herb Roasted Red Potatoes, Baby Carrots, and Cherry Jus

**Herb Roasted Chicken**  
Smashed Yukon Gold Potatoes and Wild Mushroom Jus

**Pan Seared Salmon**  
Vegetable Rice Pilaf in a Lemon Butter Sauce

Freshly Baked Dinner Rolls and Butter

Chocolate Flourless Cake, Raspberry Cheesecake

# BLUE HARBOR RESORT & CONFERENCE CENTER

## DINNER BUFFET

*All buffets include coffee and hot tea.  
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### CHEF'S BBQ

#### Wisconsin Buttermilk Blue Salad

Chopped Romaine and Iceberg, Crumbled Blue Cheese,  
Bacon, Vine Ripened Tomato, Shaved Red Onion,  
and Buttermilk Blue Dressing

#### Cowboy Potato Salad

Seasoned Ground Beef, Red Potatoes,  
Chopped Bacon, Red Onion, Celery, and  
Creamy Buttermilk Ranch Dressing

#### House Smoked BBQ Pork Ribs

Maple Bacon Baked Beans  
Creamy Coleslaw  
Herb Butter Sweet Corn

#### Grilled Marinated Flank Steak

Oven Roasted Chipotle Potatoes, Grilled Asparagus  
Cilantro Lime Chimichurri

#### Jerk Chicken

Fried Plantains and Coconut Basmati Rice

Freshly Baked Dinner Rolls and Butter

Key Lime Pie, Sweet Potato Maple Cheesecake

### TASTE OF ITALY

#### Caprese Salad

Vine Ripened Tomatoes, Fresh Mozzarella,  
Fresh Basil, and Balsamic Vinaigrette  
Herb Focaccia with Olive Oil

#### Tuscan Bean and Sweet Italian Sausage Soup

Antipasto Chopped Salad  
Chopped Greens, Marinated Artichokes,  
Imported Olives, Gorgonzola, Asparagus,  
Bell Peppers, Pickled Mushrooms,  
Herb Olive Oil Vinaigrette

#### Pasta Bolognese

Beef, Pork, Tomato, Vegetable Ragout,  
Penne Pasta and Parmesan Cheese

#### Lemon Thyme Roasted Chicken

Garlic Roasted Red Potatoes,  
Herb Chicken Jus

#### Shrimp and Artichoke Cavatappi

Tomatoes, White Wine, Garlic, and Parsley  
Lemon Grilled Asparagus  
Parmesan Cheese

Tiramisu

**BLUE HARBOR RESORT**   
**& CONFERENCE CENTER**

**LATE NIGHT SNACKS**

*Served up until 10 pm*

**NACHO BAR**

Tortilla Chips, Nacho Cheese Sauce  
Tomatoes, Black Olives, Jalapeños, Sour Cream,  
Pico De Gallo and Guacamole

Seasoned Ground Beef

**S'MORES BAR**

Marshmallows - Jumbo Puff'd  
Chocolate Bars - Traditional Hershey's  
and Peanut Butter Cups  
Honey Graham Crackers  
and Chocolate Chip Cookies  
Includes Skewers

**CHICKEN QUESADILLA**

Pico De Gallo and Sour Cream

**FRENCH FRY STATION**

Regular and Waffle French Fries  
with Selection of Aioli, Cheese Sauce, Sour Cream,  
Scallions, and Bacon

Add Pulled Pork  
Add Chorizo Chili

**BONELESS CHICKEN WINGS**

Buffalo and BBQ Sauce  
Bleu Cheese and Ranch Dressing  
Crisp Celery

**PIZZA STATION**

16" Homemade Pizzas  
(Feeds 6 people per pizza)

Cheese

Pepperoni

Sausage

Vegetable Supreme  
Tomatoes, Black Olives, Green Bell Peppers,  
Red Onion, and Mushrooms

Three Meat  
Bacon, pepperoni, and Italian Sausage

Buffalo Chicken  
Hot sauce, bleu cheese, mozzarella, and red onion

BBQ Chicken  
Mozzarella and red onion

# BLUE HARBOR RESORT & CONFERENCE CENTER

## BAR PACKAGES & PRICING

*A service fee of per bartender will be applied for the first 4 hours of service.  
We will be happy to waive the bartending charge if a minimum  
in beverage sales per bartender is met. Subject to tax and gratuity.*

### BAR PACKAGES

#### HOUSE LEVEL

#### PREMIUM LEVEL

#### PRESTIGE LEVEL

*When House level is chosen, any brand selected above will be  
priced per consumption and added to selection.*

### HOSTED BAR & CASH BAR PRICING

House Level  
Premium Level  
Prestige Level  
Domestic Bottled Beer  
Import Bottled Beer  
Craft Bottled Beer  
Can or Glass of Soda  
Bottled Water

(Domestic, Import and Craft available on all three levels)

½ Barrel of Domestic Beer  
½ Barrel of Import Beer  
½ Barrel of Craft Beer

#### WINE

By Selection  
Glass  
Bottle

#### CHAMPAGNE

By Selection  
Glass  
Bottle

#### PROSECCO

Glass  
Bottle

*We will work with you  
to create a signature drink  
perfect for your event!*

# BLUE HARBOR RESORT & CONFERENCE CENTER

## BEVERAGE LEVELS

### LIQUOR

#### HOUSE

Vodka

Rum

Gin

Tequila

Whiskey

Bourbon Whiskey

Scotch

Brandy

#### PREMIUM

Titos  
Absolut  
Absolut Raspberry

Captain Morgan  
Bacardi  
Bacardi Limon  
Malibu

Tanqueray

Jose Cuervo Gold

Seagram's 7  
Canadian Club  
Southern Comfort

Jack Daniels  
Jim Beam  
Jim Beam Rye

Johnny Walker Red  
Dewar's

Korbel

#### PRESTIGE

Grey Goose  
Belvedere  
Kettle One

Myers Dark Rum

Hendrick's Gin  
Bombay Sapphire

Patron Silver  
Don Julio

Crown Royal  
Gentlemen Jack  
Jameson

Bulleit  
Maker's Mark  
Knob Creek

Glenlivet  
Glenfiddich 12

Hennessey

### LIQUEURS

#### HOUSE

Amaretto Kahlua  
Assorted Flavored  
Liqueurs

#### PREMIUM

Midori  
RumChata

#### PRESTIGE

Bailey  
Grand Marnier  
Chamboard

### WINES

#### HOUSE

Chardonnay  
Cabernet

#### PULL

Chardonnay  
Merlot  
Cabernet Sauvignon

#### BROKEN EARTH

Chardonnay  
Merlot  
Cabernet Sauvignon  
Albarino  
Moscato

# BLUE HARBOR RESORT & CONFERENCE CENTER

## BANQUET POLICIES

### FUNCTION ROOMS

The hotel reserves the right to adjust room assignment based upon the actual number guaranteed. Changes in banquet room set-up arrangements within 24 hours will be subject to additional labor charges. Additional room rental may be charged for advance setup/late tear-down of AV or decorations (more than 3 hours prior to event start time).

### OUTDOOR FUNCTIONS

All outdoor food and beverage service will incur a per person surcharge. An outdoor set-up fee, in addition to tent rental, will be charged for all tent events. Group's decision to move indoors based on weather conditions must be made no less than 3 hours prior for non-tented events and 24 hours for tent events. Requests received outside of these time parameters will incur additional labor charges. The hotel reserves the right to make the final decision regarding outdoor functions. Bonfires have an end time of 11 pm per Sheboygan bonfire policy.

### MULTIPLE ENTREES

Attendance of 60 guests or more is required if the group wishes to offer up to three (3) entrée choices (plus a vegetarian option). For attendance of 30-59 guests, two (2) entrée choices may be selected (plus a vegetarian option). For less than 30 guests, please choose one (1) entrée plus a vegetarian option. (1) entrée choice for all kids attending. A per person surcharge will apply if the group chooses to offer additional entrees over and above these policies. The client must provide entrée cards for each guest specifying entrée choice.

### GUARANTEES

A guarantee of attendance must be received before 3 pm CST, fourteen (14) days prior to the event. If no final guarantee is provided, the contracted estimated attendance will be charged. No reductions in guarantee will be accepted less than fourteen (14) business days prior to the event. All charges will be based upon a guarantee or the actual number of attendees, whichever is greater.

### FOOD AND BEVERAGE

All food and beverages served at functions must be supplied by the hotel (exception: wedding cakes). The remaining food may not be taken off-premises, under the state food safety regulations. Please note that sales and service of alcoholic beverages are regulated by the State of Wisconsin; therefore, guests are not permitted to bring alcoholic beverages into meeting/event spaces, including outdoor events. Menus and prices are subject to change at any time.

### LIABILITY

Blue Harbor Resort assumes no responsibility for items left in Conference areas. You/your group is responsible for all damage to facilities caused by your group's attendees. All event/wedding decorations must be removed at the event conclusion. A per-day storage charge will apply for all items left overnight in the ballroom. Affixing anything to the walls, floors, or ceilings of event rooms or the Hotel Lobby must have prior approval. Please refer all requests to your Catering Manager.

Kindly note the following:

- Table confetti/scatter and/or loose sand are not permitted. You are welcome to use sand in containers.
- Fireworks and or/sparklers are illegal in Sheboygan County.
- Artificial flower petals are not permitted for scattering at outdoor events. Fresh flower petals are acceptable, as they are biodegradable.
- Candles must be enclosed in a glass container.
- On-site floral design must be limited to items that are unable to be constructed before delivery. All requests for separate space for this purpose will incur a daily room rental/cleaning fee.
- A 24% taxable service charge and 5.5% state tax are added to all food, beverage, AV, and other services.