

Dinner stations are draped and artistically displayed with elevation and fresh greens
 GUEST TABLES ARE INDIVIDUALLY CALLED AND DIRECTED TO DINNER STATION

Pasta Bar

Cheese tortellini with sundried tomato cream sauce, penne alfredo, pasta picante and chilled pasta with black olives and fresh garden vegetables in a light vinaigrette
 Served with Italian Bread

The Carvery

Chef carved Tenderloin and fresh seasonal vegetables

OR

Chef carved Smoked Turkey - Served to petite buttercrust rolls. On the side, is served a warm cranberry chutney and a selection of herbed butter and Dijon mayonnaise and fresh seasonal vegetables

Chicken Provencal Stew

Cubes of chicken blended with carrots, celery, onion, peas, potatoes and seasonings in a thickened poultry sauce served with cous cous

Potatoes a la Martini

We started this Wisconsin tradition. Your guests will enjoy smashed potatoes served in a martini glass with choice of toppings to include: real bacon bits, chives, sour cream, Wisconsin shredded cheese, chili, broccoli florets and cheese sauce and vegetable sauté

Grilled Crab Cakes

Accompaniments: pineapple salsa, pico di gallo, lemon parsley aioli, caramelized onions, mango chutney and roasted red peppers

Sicilian Chicken

Chicken Breast breaded and sautéed in white wine. Served with marinated Roma tomatoes and mozzarella cheese and Italian green beans

New Orleans Mardi Gras

Grilled Chicken topped with Andouilli Sausage in a spicy tomato sauce
 Red Beans and Rice

Asian Style Chicken Stir Fry

Served with brown rice blended with red peppers, green peppers and domestic mushrooms
 egg rolls served with hot mustard sauce and sweet sour sauce

Fresh Market

Fresh seasonal fruits, Wisconsin cheeses, assorted crackers and vegetable crudités with dip

Fish Taco

Traditional Mexican dish; flour and corn tortillas stuffed with fresh grilled fish, Napa cabbage, tangelos and pink grapefruit salsa, chipotle sour cream and a citrus and avocado sour cream and lime wedges served with black bean salad

Sizzling Chicken Fajitas

Toppings: onions, ripe tomatoes, shredded Wisconsin cheeses, salsa, guacamole and sour cream
 tortilla chips made from scratch

Bruschetta Station

Mini parmesan croustades served with fresh basil, Parmesan cheese, tomatoes, Gorgonzola, caramelized onions and domestic mushrooms

Antipasto Station

Layers of Genoa salami, Cappelletti ham, provolone cheese, fresh assorted greens, olives, onions and tomatoes, then laced with Italian vinaigrette dressing

Friday Fish Fry Station

Friday fish fry, baked and hand breaded Cod served with coleslaw and potato pancakes

Regency Package

Select any four of the above stations
 100 – 300 guests

Premier Package

Select any four above and select one of the following:

Cutting Edge White Square China

Glass tabletop presentation for 2 stations

Hand passed Hors d'oeuvres

Chocolate dipped Strawberries served at the coffee bar

Nacho station

Late evening snack (assorted silver dollar and focaccia sandwiches, chicken fingers and BBQ meatballs)

Imperial Package

Select four of the above and any one of the above upgrades and one of the following:
 Catered Heavy Hors d'oeuvres party in your home for 12 guests; some restrictions apply

Anniversary dinner for 6 at Coast, a Zilli Restaurant

Dinner for 12 in the New England Room at Coast, a Zilli Restaurant

Upgrade one station to any seafood station

INCLUDED IN ALL OF THE ABOVE PACKAGES

China package, linen for 60% of guest count, service charge, labor of staff and

European Coffee Station

Three flavored coffees with garnishments of cream, sugar, chocolate reception sticks and whipped cream. Coffee choices: Irish Crème, Colombian Supreme, Decaffeinated Colombian Supreme, Kahlúa and Vanilla Almond
 (China service for up to 300 guests; if over 300 guests then disposable service)

Complete Interactive Station Upgrade

Includes our standard tray passed hors d'oeuvres, champagne toast and beer, wine and soft beverage package for six hours with a cash bar.

Upgrade into our Semi Sit Down Service

Table set bread assortment, trio of flavored butters and fresh assortment of greens served individually to each guest Linen napkin, water glass and linens for 100% seating

Alternate Station Options

Pacific Rim

Seared yellow fin tuna

Grilled crab cakes

Yam of Beef – spiced shredded Thai beef salad with peanuts, baby corn and curry served to lettuce cups

Assorted sushi

Vegetarian

Served with sushi, grilled asparagus and three onion tart

Blue Marlin Waterfront

Blue Marlin sautéed with white wine, herbs and butter

Mandarin orange rice pilaf

Shrimp with cocktail sauce

Smoked Trout Waterfront

Shrimp and sea scallops sautéed with white wine, herbs and butter;

Lemon rice pilaf

Smoked Trout served with an assortment of crackers, cocktail sauce and lemon dill rémoulade

Shrimp and Sea Scallop Waterfront

Shrimp and sea scallops sautéed with white wine, herbs and butter;

Citrus rice pilaf

Toasted sesame ginger seaweed salad and crab stuffed mushroom caps