

2024

# Catering Menu



**Heidel House**  
HOTEL & CONFERENCE CENTER



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# POLICIES AND PROCEDURES

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## SALES TAX & SERVICE CHARGE

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All food and beverage have a twenty-two percent (22%) service charge and five and a half percent (5.5% Wisconsin sales tax. Service charge is taxed.

## MENU GUIDELINES

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All menu prices are guaranteed thirty (30) days prior to your event and based on market price. All food and beverage consumed must be purchased from the hotel, except for specialty cakes from a licensed bakery.

Leftover food is the property of the hotel and may not be taken with any attendee, except for the cakes brought in by the client.

In most cases, the hotel will be hosting more than one event during the same time. For this reason, service timing is critical and must be taken into consideration to enable excellent service and food quality to all clients and guests. Food service delays beyond 15-minutes will not be accommodated in order to maintain the quality of your meal.

## OUTSIDE VENDORS

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All outside vendors must be approved by the hotel at least thirty (30) days prior to the event. We are happy to coordinate these needs for you. The hotel does not assume any responsibility for the services provided by outside vendors.

## MENU MINIMUMS

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All of the menu options require a 10 person minimum. No menu options will be made for less than 10 people unless previously discussed.

## BUFFETS AND MEALS

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Menu items classified as a buffet or meal option do NOT qualify as "All You Can Eat". Serving sizes will be based on amount of people being served.

## OTHER POLICIES

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Menu items marked "GF" are gluten free  
Menu items marked "V" are vegetarian  
Menu items marked "VV" are vegan  
Place cards for plated meals must be provided by group host

The attached menus are simply a guideline of our culinary abilities. We would be happy to design a specific menu to meet your needs and will price it accordingly. Dietary substitutions will be prepared upon request.

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# BREAKFAST

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## “THE CLASSIC” BREAKFAST

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\$20/person

- Scrambled eggs with cheese
- Hickory smoked bacon
- French toast bake
- Heidel House breakfast potatoes
- Fresh cut fruit

## CONTINENTAL

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\$16/person

- Fresh cut fruit
- Assorted house made muffins
- Energy bars
- Yogurt with granola topping (add fresh berries for \$4/person)

## BAGEL BAR

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\$18/person

- Assorted bagels
- Choice of 3 cream cheeses (add additional flavors for \$3/person)
  - Plain
  - Honey nut
  - Strawberry
  - Blueberry
  - Garlic chive
  - Chocolate chip
- Fresh cut fruit

## LOX AND BAGELS

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\$25/person

- Assorted bagels
- Smoked salmon
- Red onions
- Capers
- Fresh sliced tomatoes
- Choice of 2 cream cheeses (add additional flavors for \$3/person)
  - Plain
  - Honey nut
  - Strawberry
  - Blueberry
  - Garlic Chive
  - Chocolate chip

## A LA CARTE

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- Chef’s choice assorted house made muffins - \$30/dozen
- Coffee cake - \$28 (serves 15 people)
- Overnight oats with chia seeds and fresh berries - \$6/person
- Assorted seasonal whole fruit - \$4/person
- Assorted individual yogurts - \$4 each
- Cinnamon sugar or glazed doughnuts - \$30/dozen
- French toast bake - \$8/person
- Sausage links, hickory smoked bacon, or carved ham - \$4/person
- Frittata (choice of vegetable, sausage, bacon, or ham) - \$8/person or combination (one meat with vegetables) - \$10/person

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# LIGHT LUNCH

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## “GOING GREEN” BUFFET

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**\$36/person**

### Choice of 2 salads

(all salads come prepared and dressed - unless otherwise specified)

#### GREEN GODDESS SALAD (VV)

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Shredded cabbage, English cucumbers, scallions, sunflower seeds, chives, and goddess dressing (made with basil, spinach, cashews, garlic, shallots, rice vinegar, nutritional yeast, olive oil, lemon juice, and chives)

#### PANZANELLA WITH FRESH MOZZARELLA (V)

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Toasted garlic croutons, tomatoes, red onion, basil, fresh mozzarella, dressed with a red wine vinaigrette

#### FRENCH CARROT SALAD (V)

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Fresh tarragon, shallots, carrots, parsley, honey, cayenne, and dressed with an apple cider vinaigrette

#### FARRO SALAD WITH ROASTED VEGETABLES (VV)

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Farro, roasted vegetables, dressed with a balsamic vinaigrette

#### KALE POWER SALAD (V)

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Carrots, pickled red onions, roasted beets, dried cranberries, toasted walnuts, goat cheese, with choice of 2 dressings

#### GARDEN SALAD (VV)

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Fresh mixed greens, carrots, crisp cucumbers, tomatoes, with choice of 2 dressings

#### CAESAR SALAD (V)

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Crisp romaine lettuce, croutons, tossed in a classic Caesar dressing

#### ADD TO ANY SALAD

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Grilled chicken - \$6/person  
Shrimp - \$8/person  
Steak - \$10/person

#### DRESSINGS

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House-made buttermilk ranch,  
French, Italian, Bleu cheese,  
Balsamic vinaigrette, and a  
Seasonal vinaigrette

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# LIGHT LUNCH CONT.

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## BUILD YOUR OWN SOUP AND SANDWICH BAR

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**\$25/person or \$28/person GF**

Sandwich bar with choice of 1 soup

Add an additional soup for \$3/person

### SANDWICH BAR INCLUDES

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#### Bread Options

- Artisanal white
- Sprouted wheat
- Rye

#### Meat Options

- Ham
- Turkey
- Roast beef

#### Cheese Options

- Cheddar
- Swiss
- American

#### Extra Toppings

- Lettuce
- Tomato
- Onion
- Pickle
- Mayonnaise
- Mustard

### SOUP OPTIONS

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- Cream of chicken and wild rice
- Cream of mushroom
- Tomato basil (VV)
- Cheesy broccoli
- Chicken noodle
- Italian wedding
- Ham and bean
- Chicago style chili

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## BOXED LUNCHES

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**\$18/person or \$21/person GF**

Sandwich or wrap of your choice (ham, turkey, or roast beef) with lettuce, tomato, and choice of cheese)

Includes: Chips, chef's choice of cookie (GF available for an extra \$3/dozen), pickle, mustard and mayo packets

\$2 Additions: coleslaw (GF), potato salad (GF), or macaroni salad

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# BUFFETS AND MEALS

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## “THE COOK OUT”

\$28/person - choice of 2 proteins

\$31/person - choice of 3 proteins

- Mac n Cheese
- Choice of 1 side (add additional side for \$5/person)
- All the fix-ins: Fix-ins dependent on protein choices

### Protein Options

- Burgers
- Grilled chicken breasts
- Beer braised brats

### Side Options

- Coleslaw
- Potato salad
- Fresh garden salad
  - (Choice of dressing; see page 5)

## TACO BAR

\$18/person

- Ground beef taco meat
- Shredded cheese, lettuce, salsa, sour cream, guacamole
- Refried beans
- Hard and soft shell tortillas

### Additions:

- Add chicken - \$6/person
- Add pork - \$8/person
- Add chips & Pico de Gallo - \$4/person

## PIZZA BUFFET

\$20/person

\$22/person (GF) (10in pizza, serves up to 2)

- Choice of 3 types (16" pizza serves 2 people)
  - Cheese
  - Sausage
  - Pepperoni
  - Veggie
  - Meat lovers
- Garden Salad
  - (Choice of 2 dressing; see page 5)
- Upgrades
  - Caesar salad - \$3/person
  - Artisan pizza/specialty options - starting at \$24/person

## BAKED POTATO BAR

\$28/person

- 1 jumbo baked potato per person

### Toppings

- Butter
- Sour cream
- Artisanal cheese sauce
- Shredded cheese
- Roasted cherry tomatoes
- Ham
- Broccoli
- Bacon
- Green onions

### Additions:

- Gilled chicken - \$6/person
- Shrimp - \$8/person
- Steak - \$10/person
- Brisket - \$9/person
- BBQ pork - \$8/person

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# BUFFETS AND MEALS CONT.

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## “SAPORA D’ITALIA”

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\$25/person

\$28/person GF

- Baked penne
- Tortellini
- Marinara and alfredo sauce
- Italian sausage (add grilled chicken for \$6/person)
- Sauteed peppers and onions
- Sauteed mushrooms
- Garlic bread
- Garden salad
  - Choice of 2 dressings; see page 5
- Upgrades
  - Caesar salad - \$3/person

## STEAK AND SEAFOOD FEAST

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\$45/person

- Bistro filet with red wine demi-glaze, mushrooms, and onions
- Sauteed shrimp
- Garlic buttered cod
- Choice of starch
- Seasonal vegetables
- Garden Salad
  - Choice of 2 dressings; see page 5
- Upgrades
  - Caesar salad - \$3/person

## MAC N’ CHEESE BAR

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\$28/person

- House-made mac n’ cheese

### Toppings

- Roasted peppers
- Broccoli
- Roasted cherry tomatoes
- Jalapenos
- Mushrooms
- Onions
- Bacon
- Breadcrumbs
- Choice of 2 sauces

### Additions:

- Grilled chicken - \$6/person
- Shrimp - \$8/person
- Steak - \$10/person
- Brisket - \$9/person
- BBQ pork - \$8/person

## FAJITA BAR

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\$22/person

- Grilled chicken
- Grilled peppers and onions
- Black beans
- Cilantro lime rice
- Shredded cheese, sour cream, guacamole, salsa
- Hard and soft shell tortillas

### Additions:

- Add shrimp - \$8/person
- Add steak - \$10/person
- Add chips & Pico de Gallo - \$4/person



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# PLATED MEALS

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2 PROTEIN MEAL OPTIONS AND 1 VEGETARIAN MEAL OPTION PER EVENT

MEALS INCLUDE 1 PROTEIN OR VEGETARIAN OPTION, 1 STARCH, AND 1 VEGETABLE, DINNER ROLL, AND CHOICE OF GARDEN OR CAESAR SIDE SALAD

ALL RED PROTEIN COOKED MEDIUM RARE

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## PROTEIN OPTIONS

- 8oz Filet mignon with a mushroom demi glaze - \$54 (GF)
- 8oz Sirloin with a herb compound butter - \$38 (GF)
- Airline chicken vesuvio with a white wine and lemon sauce - \$28 (GF)
- Herbed chicken with whole grain mustard cream sauce - \$28 (GF)
- Deconstructed chicken cordon bleu - \$32
- Espresso rubbed roast pork loin with cherry bourbon glaze - \$30 (GF)
- Garlic roasted pork loin with maple bourbon glaze - \$30 (GF)
- Grilled salmon with toasted walnut gremolata - \$34 (GF)
- Baked cod with romesco - \$32 (GF) (contains nuts)
- Pancetta pasta (no starch included) - \$28

## VEGETARIAN OPTIONS

- Roasted mushroom ravioli with brown butter and sage (no starch included) - \$30
- Spinach and artichokes roasted in a portabella mushroom cap - \$26 (GF)
- Falafel patties with tahini - \$27 (VV) (GF)
- Roasted vegetable risotto (no starch included) - \$28 (VV)

### STARCH OPTIONS

- Butter smashed Yukon golds (GF)
- Smashed garlic Yukon golds (GF)
- Sweet potato and roasted fennel hash (GF)
- Herb roasted reds (GF)
- Wild rice (GF)
- Israeli cous cous with lemon and mint

### VEGETABLE OPTIONS

- Fire roasted asparagus - add \$3/person
- Sauteed green beans
- Balsamic roasted brussels sprouts
- Roasted carrots with pineapple glaze
- Roasted root vegetables
- Roasted zucchini
- Roasted broccolini

## KIDS OPTIONS

- Chicken tenders and fries - \$12
- Buttered noodles - \$11

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# HORS D'OEUVRES

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**CHILLED: 50 PIECES PER ORDER**

**HOT: 100 PIECES PER ORDER**

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## CHILLED OPTIONS

- Caprese skewers - \$150 (GF) (V)
- Bruschetta bar with crostini (chef's choice of 2 toppings) - \$200 (V)
- Pickled shrimp - \$275 (GF)
- Shrimp cocktail - \$250 (GF)
- Mexican street corn with house made tortilla chips - \$175 (GF) (V)
- Wisconsin cheese and sausage platter with crackers - \$200
- Crab and shrimp phyllo cups - \$250
- Lump crab parfait - \$300 (GF)
- Vegetable platter - \$190
- Fruit platter - \$180

## HOT OPTIONS

- Bacon wrapped goat cheese stuffed dates with hot honey - \$250 (GF)
- Vegetable eggrolls - \$200 (V)
- Panko crusted crab cakes - \$300
- Seafood stuffed mushrooms - \$260
- Italian sausage stuffed mushrooms - \$250 (GF)
- Meatballs (BBQ or Teriyaki) - \$150
- Fried ravioli with marinara - \$180 (V)
- Duck empanadas - \$175
- Warm spiced olives with flatbread - \$150 (V)



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# SNACKS AND SWEETS

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## HOUSE MADE POTATO CHIPS WITH GARLIC CHIVE DIP

\$5/person

## CHIPS AND SALSA

\$5/person

## “BAVARIAN BLISS”

\$16/person

- Hard and soft Bavarian pretzels
- Bear cheese dip and a mustard dip

## “THE ENERGIZER”

\$12/person

- Yogurt with granola topping
  - add fresh berries - \$4/person
- Trail mix
- Energy bars

## FRESH SEASONAL FRUIT

\$6/person (GF) (V)

- Served individually
- Served with fruit dip

## FRESH SEASONAL VEGETABLES

\$4/person (GF) (VV)

- Served individually
- Served with roasted garlic hummus

## ASSORTED COOKIES

\$30/dozen

- 3 varieties per dozen

## CHOCOLATE CAKE

\$6/person

- Served individually

## STRAWBERRY SHORTCAKE

\$7/person

- Served individually

## ASSORTED BARS AND BROWNIES

\$32/dozen

- 3 varieties per dozen

## CHEESECAKE

\$10/person

- Served individually
- Turtle, vanilla bean, strawberry, cherry, or seasonal

## SEASONAL COBBLERS

\$8/person

- Cherry, apple, triple berry, or seasonal
- Add ice cream - \$2/person

## SMORES BAR

\$11/person

- Marshmallows, graham crackers, chocolate candy bars, and an open flame roaster

## ICE CREAM SUNDAE BAR

\$14/person

- Chocolate and vanilla ice cream, chocolate syrup, caramel, sprinkles, chocolate chips and whipped cream
- Other flavors and toppings available for additional cost

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# BEVERAGES

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## FRESHLY BREWED COFFEE STATION

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\$40/gallon

- Regular and decaffeinated must be ordered separately

## FRESHLY BREWED ICED COFFEE STATION

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\$40/gallon

- Regular and decaffeinated must be ordered separately
- flavored syrups - \$3 each

## HOT TEA

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\$20/gallon

- Gallon of hot water with assorted teas

## HOT CHOCOLATE STATION

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\$8/person

- Assortment of 4 toppings
- additional toppings - \$2/person

## CHILLED JUICES

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\$15/carafe

- Orange, apple, cranberry available

## MILK

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\$15/carafe

\$25/gallon

\$3/glass

## LEMONADE

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\$10/carafe

\$23/gallon

## ICED TEA

---

\$10/carafe

\$23/gallon

## WATER STATION

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\$50 or \$1/person, whichever is greater

- Add fruit infusion for \$10
  - strawberry basil, cucumber mint, or citrus

## BOTTLED WATER

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\$3 each

- Charged based on consumption

## CANNED SODA

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\$3 each

- Charged based on consumption

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# BAR SELECTIONS

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## BAR SET-UP AND LABOR

\$2000 MINIMUM PER EVENT

IF MINIMUM IS NOT MET CHARGES ARE AS FOLLOWS:

\$300 PER BAR (ADDITIONAL FEES MAY APPLY)

\$60 PER BAR PER BARTENDER. 1 BARTENDER PER 80 PEOPLE

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## BAR TYPE OPTIONS

### DRINK TICKETS

Available to hand out to guests. A credit card authorization form must be completed and on file prior to start of event. Each ticket will be charged at beverage price. The total charge will be tabulated at the conclusion of your event.

### CASH BAR

Each guest will pay for their own beverages

### HOSTED BAR

Guests will not pay for their own beverages. Beverages will be paid by host. All beverages consumed will be counted and charged at the conclusion of your event. A credit card authorization form must be completed and on file prior to start of event.

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## DRAFT BEER KEGS (OPTIONAL)

- 1/2 Barrel keg domestic - \$300/each
- 1/2 Barrel keg craft/import & micro brew - price determined when ordered
- A maximum of 2 different keg selections can be served
- Each keg ordered will be charged if used or not (No refund on unused kegs)
- Each 1/2 barrel keg contains 160 16oz glasses

## CHAMPAGNE (OPTIONAL)

- \$43/bottle
- Each bottle serves 6 glasses

**SPECIALTY WINES AND SIGNATURE DRINKS - AVAILABLE UPON REQUEST**

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# BAR SELECTIONS CONT.

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## DOMESTIC BEER, NON-ALCOHOLIC BEER, AND SELTZERS

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\$6 each (choose 4)

- Budweiser
- Bud Light
- Busch Light
- Coors Light
- Michelob Ultra
- Miller Lite
- Miller Highlife
- Pabst Blue Ribbon
- Hell Raiser (NA)
- Heavenly Body Golden Wheat (NA)
- Truly
- Carbliss

## IMPORTED & CRAFT BEER

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\$7 each (choose 3)

- Blue Moon
- Corona Extra
- Heineken
- Guinness
- Samuel Adams
- Stella Artois
- Spotted Cow
- Zombie Dust IPA
- Fantasy Factory IPA
- Bell's Two Hearted IPA
- Blue Eyed Blonde (Knuth Local Brewery)
- Red House Ale (Knuth Local Brewery)

## HOUSE WINE

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\$8/glass (choose 4)

- Proverb Chardonnay
- Proverb Pinot Grigio
- Proverb Rose
- Proverb Sauvignon Blanc
- Santa Marina Moscato
- Proverb Cabernet Sauvignon
- Proverb Merlot
- Proverb Pinot Noir

## UPGRADED WINE

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\$12/glass (optional)

- Ruffino Prosecco
- Pizzollato Moscato
- Caposaldo Moscato
- Chateau Ste. Michelle Riesling
- Daou Chardonnay
- Francis Coppola Sofia Rose
- Hess Select Pinot Gris
- Matua Sauvignon Blanc

\$14/glass (optional)

- Boen Pinot Noir
- Joel Gott 815 Cabernet Sauvignon
- Luke Merlot



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# BAR SELECTIONS CONT.

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## CALL SELECTIONS

\$8/drink (choose 7)

- Conciere Vodka
- Conciere Gin
- Conciere Rum Gold
- Conciere Brandy
- Conciere Brother's Brandy
- Conciere Scotch
- Conciere Tequila
- Conciere Whiskey
- Jim Beam (Regular/Rye)
- Conciere Amaretto

## PREMIUM SELECTIONS

\$9/drink (choose 5)

- Tito's Vodka
- Absolut (Regular/Citron)
- Bacardi Rum (Silver/Limon)
- Malibu Rum (Regular/Strawberry)
- Captain Morgan Rum
- Seagram's 7 Whiskey
- Jack Daniels Whiskey (Regular/Honey/Rye)
- Southern Comfort Whiskey
- Tullamore Dew Irish Whiskey
- Tanqueray Gin
- Dewar's Scotch
- Wollersheim Brandy
- Canadian Club

## PRESTIGE SELECTIONS

\$10/drink (choose 5)

- Grey Goose Vodka
- Ketel One Vodka
- Bombay Sapphire Gin
- Hendrick's Gin
- Patron Silver Tequila
- Casamigo Tequila (Blanco/Reposado)
- Korbel Brandy
- Hennessy Cognac
- Woodford Reserve Bourbon
- Basil Hayden Bourbon
- Jameson Irish Whiskey
- Crown Royal Whiskey
- Makers Mark Whiskey
- Johnny Walker Scotch
- Glenlivet Scotch
- Diplomatico Rum



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# **BAR SELECTIONS CONT.**

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**FOR BAR  
SELECTIONS  
PLEASE CONTACT  
YOUR  
SALES/EVENT  
MANAGER**



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# AUDIO, VISUAL, AND OTHER AMENITIES

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**6'X6' SCREEN - \$100**

**8'X8' SCREEN - \$125**

**AUDIO/VISUAL CART - \$25**

- Includes power strip & extension cord

**LCD PROJECTOR - \$200**

**LCD PROJECTOR PACKAGE - \$250**

- Includes LCD projector A/V cart, screen, power strip and ext. cord

**POLYCOM CONFERENCE PHONE - \$100**

- The Meeting Owl captures 360° video in 1080p HD and 360° audio up to 18'. Automatically focuses on whoever is speaking to foster active collaboration and increased participation, while showing a 360° view of the room.

## LINENS

white, black, and ivory polyester linens and navy blue napkins are provided at no additional cost

high-top spandex covers (black or white) - \$10 each

high-top linens with colored sashes - \$30 each

chair covers (black or white) - \$1.75/chair

**SPEAKER - 75**

**WIRELESS HANDHELD MICROPHONE & SPEAKER - \$100**

**ADDITIONAL MICROPHONE - \$25/EACH**

**LAVALIER MICROPHONE - \$35**

**FLIPCHART PACKAGE - \$75**

- Includes easel with white paper, markers & tape

**FLIPCHART PAPER - \$50**

**55" FLAT SCREEN TV - \$125**

**80" FLAT SCREEN TV - \$300**

**EASEL - \$10**

**EXTENSION CORD - \$5**

**POWER STRIP - \$5**

**PODIUM - \$5**

**STAGING - \$150**

**DANCE FLOOR - \$150**

- (18x18 or 21x21)

# Sales Notes

## 3: Policies and Procedures

- ALL OPTIONS ON THIS MENU REQUIRE A MINIMUM OF 10 PEOPLE
- Buffets are NOT AYCE. Please make this clear to all clients.
- BUFFETS can only be left out for 1.5 hours MAX
- Other policies Menu items marked “GF” are gluten free
- Menu items marked “V” are vegetarian
- Menu items marked “VV” are vegan
- Place cards for plated meals must be provided by group host.

## 4-5: Breakfast

- Groups may request certain types of bagels
- Veggie frittata- guests may choose any veggies, confirm with Chef

## 6-7: Light Lunch

- Note that all salads are pre-assembled
- Additional dressings available upon approval from Chef

## 8-10: Lunch and Dinner

- Artisanal pizzas examples: BBQ Chicken, Magarita, Prosciutto and Fig Pizza with Arugula, white pizza, etc. Confirm with Chef

## 11-12: Plated Meals

- 2 protein meal options and 1 vegetarian meal option per event
- Meals include 1 protein or vegetarian option, 1 starch, and 1 vegetable, dinner roll, and choice of Garden or Ceasar side salad
- All red protein cooked medium rare
- If groups request coffee with plated meals, we can accommodate

## 13: Hors D'Oeuvres

- CAN do 1/2 price of hors d'oeuvres for 1/2 the quantity
- Meatballs can be 1/2 & 1/2

## 14: Snacks and Sweets

- Assorted cookies and bars can be GF upon request

## 15: Beverages

## 16-19: Bar Selections

## 20: Audio and Visual

- Staging sections are 6x8ft sections, we have 8 total