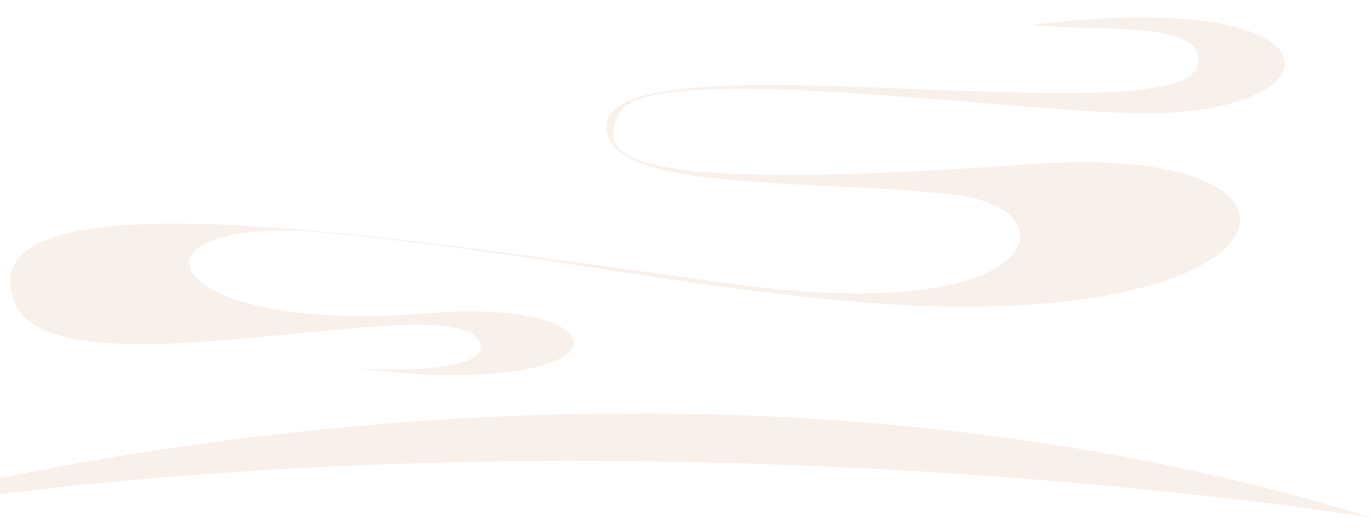


Menu Selections



Breakfast Selections

Breakfast Selections

All Breakfasts include Coffee

Plated Breakfasts

Rise & Shine \$6.99

Scrambled eggs with pancakes, fruit garnish, and your choice of bacon or sausage.

Denver Breakfast \$7.99

Chunks of tender ham, sautéed onion and green peppers folded into fluffy scrambled eggs. Served with white or wheat toast.

Cinnamon Supreme French Toast \$6.99

Slices of our cinnamon-infused rolls dipped in egg batter and grilled to a golden brown. Served with warm syrup and fresh fruit garnish.

Breakfast Buffets

The Continental \$4.99

Assorted pastries
Assorted muffins
Juice
Coffee

The Continental with Fresh Fruit \$5.99

Assorted pastries
Assorted muffins
Seasonal cubed fruit
Juice
Coffee

Buffets require a 25 person minimum

The Wisconsin Buffet \$9.99

Farm fresh scrambled eggs, French toast with maple syrup, bacon, breakfast potatoes, and seasonal fresh fruit.

The Heartland Buffet \$11.99

Farm fresh scrambled eggs, buttermilk pancakes with warm syrup, bacon and sausage, breakfast potatoes, seasonal fresh fruit, assorted yogurts, assorted pastries and muffins.

Our Sales, Catering and Culinary Staff will be pleased to create a menu to suit your Special needs. Prices do not include 17% service charge or State and Local Sales Tax. Menus and prices subject to change.



Luncheon Selections

Luncheon Selections

All Luncheons include Coffee or Iced Tea.

Luncheon Sandwiches

Chicken Caesar Wrap \$8.99

Flavored tortilla wrapped around grilled chicken strips, romaine lettuce, Caesar dressing and Parmesan cheese served with seasonal fresh fruit.

Grilled Chicken and Cheese \$8.99

Marinated chicken breast served with Cheddar cheese, crisp lettuce, sliced tomatoes and mayonnaise on a fresh roll with red skin potato salad.

French Dip Sandwich \$9.99

Tender slices of beef on a toasted hoagie roll served with au jus and red skin potato salad.

Soup and Sandwich \$7.99

Tender turkey and/or ham with lettuce and tomato slices on a fresh roll and a steaming cup of soup d' jour.

Almond Chicken Salad Croissant \$8.99

Chunks of white meat chicken mixed with almonds, celery, salad dressing and grapes served with seasonal fresh fruit.

Ham & Cheese Sandwich \$6.99

Honey smoked ham and Swiss cheese served on a fresh roll. Accompanied by seasonal fresh fruit.

Submarine Sandwich \$9.99

Layers of turkey, ham, and salami, Provolone and Cheddar cheeses, lettuce and tomato served on a hoagie bun and a steaming cup of soup d' jour.

Luncheon Salads

Chicken Caesar \$7.99

Grilled marinated chicken strips, served on a bed of romaine lettuce topped with croutons and Parmesan cheese served with a classic Caesar dressing. Served with fresh breadsticks.

Cobb Salad with Chicken \$8.49

Chopped greens with diced chicken, crumbled bacon, eggs, avocado, tomatoes, green onions and cheddar and jack cheeses. Served with Cobb dressing and fresh breadsticks.

Chef's Salad \$8.49

Julienne smoked ham, turkey breast, and Swiss and Cheddar cheese, atop fresh assorted greens with eggs, tomato and croutons. Served with choice of dressing and fresh breadsticks.

All Luncheon Selections Available As A Box Lunch To Go

Our Sales, Catering and Culinary Staff will be pleased to create a menu to suit your Special needs. Prices do not include 17% service charge or State and Local Sales Tax. Menus and prices subject to change.



Luncheon Selections

Luncheon Selections

All plated lunches include your choice of tossed garden greens with house dressing or Caesar salad and fresh baked bread with butter

Plated Luncheons

Fettuccini Alfredo \$9.49

A traditional version of Parmesan cheese, garlic, butter and cream over fettuccine noodles. Served with chicken and vegetables and garnished with seasoned tomatoes.

Pork Medallions Dijon \$10.99

Two pork medallions grilled with roasted garlic and topped with a succulent Dijon mustard sauce. Served with parsley buttered baby red potatoes and vegetable d' jour.

Orange Roughy \$15.99

Baked orange roughy with an orange marmalade sauce served over a wild rice pilaf and vegetable d' jour.

Lasagna (Vegetarian Option Available) \$8.99

Three cheeses with meat sauce and fresh herbs layered between lasagna noodles and topped with marinara sauce and Mozzarella cheese. Served with garlic toast.

Chicken Supreme \$10.49

Oven baked chicken breast topped with mushroom cream sauce, served with parsley buttered baby red potatoes and vegetable d' jour.

Luncheon Buffets

Buffets require a 25 person minimum

Deli Luncheon Buffet \$9.99

Sliced salami, ham and turkey breast
American, Swiss and Cheddar cheeses
Assorted rolls and fresh breads
Pasta or fruit salad
Soup d' jour
Assorted Condiments

Party on the Patio Buffet \$10.99

Grilled hamburgers or chicken breasts
Cheeses, onions, lettuce and tomatoes
Baked beans
Grandma's potato salad
Seasonal fresh fruit
Buns and assorted condiments

Little Italy Buffet \$9.99

Pasta with meatballs
Pasta with marinara sauce
Cheese tortellini
Antipasto Salad
Caesar Salad
Garlic Toast
Add Chef's choice pizza for an additional \$1.49

The Country Buffet \$9.99

Oven roasted chicken
Mashed potatoes and gravy
Stuffing
Vegetable d' jour
Tossed garden greens with assorted dressings
Fresh baked bread with butter

Our Sales, Catering and Culinary Staff will be pleased to create a menu to suit your Special needs. Prices do not include 17% service charge or State and Local Sales Tax. Menus and prices subject to change.



Dinner Selections

Dinner Selections

All plated dinners include your choice of tossed garden greens with house dressing or Caesar salad, coffee and fresh baked bread with butter

Plated Dinners

Walleye \$17.99

A walleye pike filet baked to perfection, accompanied by parsley buttered baby red potatoes and steamed fresh vegetables.

New York Strip Steak \$24.99

Strip steak prepared medium and topped with sautéed mushrooms and onions. Served with a baked potato, sour cream and chives and vegetable d' jour.

Stuffed Chicken Breast \$14.99

Breast of chicken stuffed with dressing. Served with garlic mashed potatoes, gravy and steamed fresh vegetables.

Roasted Pork Loin \$16.99

Pork loin served atop Andouille sausage cornbread stuffing, parsley buttered baby red potatoes and vegetable d' jour.

Roast Sirloin of Beef \$15.99

Sliced beef topped with a red wine mushroom sauce, garlic mashed potatoes and vegetable d' jour.

Stuffed Chicken Breast and Baked Ham \$15.99

Breast of chicken stuffed with bread dressing and baked ham accompanied by a baked potato and vegetable d' jour.

Baked Atlantic Salmon \$18.99

Salmon filet brushed with herb butter and baked until tender. Served with a twice baked potato and steamed fresh vegetables.

Bacon Wrapped Filet Mignon \$26.99

Filet mignon prepared medium and topped with sautéed mushrooms. Served with a baked potato, sour cream and chives and steamed fresh vegetables.

Traditionally Roasted Turkey \$14.99

Served with sage stuffing, mashed potatoes and gravy, and steamed fresh vegetables.

Hawaiian Ham \$14.99

Honey glazed ham topped with pineapple and citrus sauce. Served with a cheesy twice baked potato and vegetable d' jour.

Butternut Squash Ravioli \$15.99

Butternut squash ravioli with asparagus spears, sun-dried tomatoes, basil leaves, Asiago and Parmesan cheeses in our garlic cream sauce.

Steak & Shrimp \$24.99

8 oz. Filet of Tenderloin and skewer of sautéed shrimp. Served with garlic mashed potatoes and vegetable d' jour.

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Classic
BANQUET CENTER

Dinner Selections

All Dinners include Coffee

Dinner Buffets

Buffets require a 25 person minimum

Traditional Dinner Buffet \$12.99

Choice of two (2) Entrees
 Choice of one (1) Salad
 Choice of one (1) Starch
 Steamed fresh vegetable d' jour
 Dinner rolls and butter

Traditional Dinner Family Style \$14.99

Choice of two (2) Entrees
 Choice of one (1) Salad
 Choice of one (1) Starch
 Steamed fresh vegetable d' jour
 Dinner rolls and butter

Entrée Selections:

Baked Chicken, Chicken Cordon Bleu, Chicken Kiev, Stuffed Chicken Breast, Sirloin Beef Tips, Lasagna (Meat or Vegetarian), Roast Turkey Breast*, Baked Ham*, Polish Sausage, Top Sirloin*, Roast Pork Loin*, Prime Rib (additional \$5.00 per person)

*Carved on line, add \$1 per person

Add a third main course selection for an additional \$2.50 per person.

Salad Selections:

Seven Layer Salad, Tossed Salad with House Dressing, Cole Slaw, Cranberry Relish, Applesause, Jello, Pasta Salad or Potato Salad

Starch Selections:

Mashed Potatoes & Gravy, Garlic Mashed Potatoes, Baked Potatoes, Parsley Buttered Red Potatoes, Buttered Noodles, Rice Pilaf or Twice Baked (available for an additional \$1.00 per person)

Harvest Buffet \$17.99

Pork loin with Andouille sausage corn bread stuffing
 Chicken supreme
 Linguini primavera with shrimp
 Steamed fresh vegetable d' jour
 Garlic Mashed Potatoes
 Tossed garden greens and assorted dressings
 Fresh seasonal fruit
 Creamy broccoli cauliflower salad
 Dinner rolls with butter

Grand Buffet \$19.99

Carved roast sirloin of beef
 Chicken breast with honey pecan sauce
 Pan-fried Walleye fillet
 Cheese tortellini
 Parsley buttered baby red potatoes
 Steamed fresh vegetable d' jour
 Caesar Salad
 Dinner rolls and butter

Top of the Town \$29.99

Chef carved prime rib
 Cornish game hen
 Pork loin medallions Dijon
 Baked salmon
 Parsley buttered baby red potatoes
 Fresh mushroom herb rice

Antipasto salad
 Fresh Boston bib, spinach and radicchio
 Salad with assorted dressings
 Fresh seasonal fruit
 Steamed fresh vegetable d' jour
 Dinner rolls and butter

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Appetizer Selections

Appetizer Selections

Cold Hors d'oeuvres

	Per Person	Market Price
Jumbo shrimp cocktail	Serves 25	\$49.99
Cheese spreads and crackers	Serves 25	\$39.99
Fresh vegetable tray with ranch dip	Serves 40	\$59.99
Assorted fresh seasonal fruit tray with dip	Serves 40	\$59.99
Deviled eggs	Serves 40	\$59.99
Ham roll-ups	Serves 40	\$69.99
Assorted deluxe canapés	50 Pieces	\$99.99
Smoked salmon and crackers	One Each	Market Price
Domestic cheese and sausage tray with crackers	Serves 40	\$59.99
Spinach dip with cocktail rye	Serves 40	\$49.99

Hot Hors d'oeuvres

Swedish meatballs	Serves 40	\$69.99
BBQ meatballs	Serves 40	\$69.99
Chicken wings	Serves 40	\$89.99
Oriental egg rolls	50 pieces	\$49.99
Chicken Potstickers	50 pieces	\$49.99
Stuffed mushroom caps	50 pieces	\$69.99
Spinach artichoke dip with pita bread	Serves 40	\$49.99
Chicken and pineapple brochettes	50 pieces	\$79.99
Beef Hibachi	50 pieces	\$99.99
BBQ cocktail sausage	Serves 40	\$59.99
Mini quiche	50 pieces	\$69.99
Bacon wrapped scallops	50 pieces	\$99.99
Bacon wrapped water chestnuts	50 pieces	\$69.99

Hors d'oeuvre Buffet

First Thing's First \$9.99 per person

Deep fried chicken wings, Swedish meatballs, fresh vegetables with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

Wisconsin Starter \$11.99 per person

Deep fried chicken wings, barbeque cocktail sausages, Swedish meatballs, deviled eggs, fresh vegetable tray with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

Crème de la Crème \$15.99 per person

Chicken & pineapple brochettes, Swedish meatballs, cocktail shrimp, spinach artichoke dip, deviled eggs, fresh vegetable tray with dip, domestic cheese tray and crackers, and fresh seasonal fruit tray.

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Desserts, Snacks & Breaks

Desserts

Specialty Cheesecakes	\$3.99
Apple Crisp	\$2.99
Tiramisu	\$3.99
Strawberry Shortcake	\$2.99
Carrot Cake	\$2.99
German Chocolate Cake	\$3.99
Lemon poppyseed Cake	\$2.99
Cookies and Cream Pie	\$3.99

Snacks

Assorted pastries and muffins	\$13.99 per dozen
Assorted cookies	\$9.99 per dozen
Assorted bars	\$9.99 per dozen
Bagels with cream cheese	\$11.99 per dozen
Dry roasted peanuts	\$8.99 per pound (5-10 people)
Mixed nuts	\$11.99 per pound (5-10 people)
Party mix	\$7.99 per pound (5-10 people)
Trail Mix	\$5.99 per pound (5-10 people)
Pretzels	\$5.99 per pound (5-10 people)
Assorted yogurts	\$1.50 per person
Granola Bars	\$.75 per person
Candy Bars	\$1.00 per person
Whole Fruit	\$.50 per person

Breaks

Lite & Healthy \$3.99 per person

Assorted yogurt, granola bars and seasonal assorted fresh fruit tray

Fruit & Cheese Display \$4.49 per person

Seasonal fresh fruit and assorted domestic cheese tray with gourmet breads, crackers and dips

Fresh From the Oven \$2.49 per person

Assorted bars, cookies and ice cold pitchers of milk

Variety Tray of Silver Dollar Sandwiches \$15.99 per dozen

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Liquors & Beverages

Liquors & Beverages

House Wine

White Zinfandel, Chardonnay, Merlot, Lambrusco
\$16.00 per bottle

Draft beer

Half barrel domestic \$175.00

Spirits

Rails \$3.00-\$4.00
Calls \$3.50-\$4.50
Premiums \$4.00+

Soft Drinks

Unlimited soda \$1.25 per guest
Pitcher \$5.00
20oz soft drinks bottles \$1.75
Bottled water \$1.75

Punch

Fruit punch \$10.00 per gallon
Rum Punch \$25.00 per gallon
Champagne Punch \$25.00 per gallon
Fountain \$50.00 per event

Champagne

\$20.00 per bottle

Juice

\$5.00 per carafe

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Room Rental Fees

Room Rental Fees

With a Planned Dinner

Oak Room

Maximum capacity 350 people
(Not Handicapped Accessible)

Sunday – Saturday \$475.00 per day

Maple Room

Maximum capacity 225 people

Sunday – Saturday \$350.00 per day

Rental Equipment

VCR or DVD Player	\$25.00
CD Player	\$25.00
Projector Screen	\$25.00
LCD Projector	\$100.00
Microphone	No Charge
Colored Tablecloths (per table)	\$10.00
Colored Napkins (per table)	\$2.00
Bridal Archway	\$50.00
Cake Plates & Forks	\$25.00
Beverage Fountain	\$50.00

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Contract

Event Date: _____ Employee: _____
Date of Contract: _____ Type of Event: _____
Customer Name: _____
Address: _____
City, State, Zip _____
Phone: _____ E-Mail _____
Room: _____
Estimated # Guests: _____ Catered Event w/ Servers? Yes No

Food & Beverage

All food and beverages must be purchased and prepared through the Classic Banquet Center. The only exception is a cake, which must be prepared by a licensed bakery. No other carry-ins are allowed. All menu items and prices are subject to change and will be guaranteed 90 days prior to the function date. No food or beverages provided by the Classic Banquet Center are allowed to leave the premises. All food and/or beverage functions are priced per person except where noted. Serve time for food is one hour unless otherwise noted. Food must be served within ½ hour of scheduled serve time. If it is required to hold serve time longer than this, a 5% service charge will be charged against the security deposit.

Beverage service can be added to any function. A fee of \$50.00 for the first bartender with additional bartenders available at a rate of \$25.00 per day. Any function with over 200 guests requires a minimum of 2 bartenders. Beverage service concludes at 12:00am in the Banquet Halls.

Guarantee & Cancellation

For all functions, the Classic Banquet Center must have a specified attendance fourteen days prior to function date. The Classic Banquet Center will consider this number the guarantee, and it will not be subject to reduction. If no guaranteed is received, the Classic Banquet Center will consider the expected guest number of the Banquet Event Order to be the guarantee. However, the Classic Banquet Center reserves the right to substitute an entrée of equal or greater value if the guest number increases. If the actual count is different than the guarantee, The Classic Banquet Center will charge for the guarantee, or the total number served, whichever is greater.

The Classic Banquet Center guarantees that all food will be hot and served on time. We also guarantee adequate staff for food service and any bartending required.

Banquet Rooms

Our staff will set up the room and cover all tables with linen table covering for all catered events. We do not do any room decorations, but encourage you to do so. All decoration details must be discussed for approval thirty days prior to the function. Decoration restrictions include but are not limited to: No lit candles, no confetti or sprinkled glitter. If confetti or glitter is used, a \$100.00 charge will be applied against the security deposit. Set up arrangements are by appointment only. If you wish to keep any decorations that you put up, they must be taken down following the event unless other arrangements are made. Otherwise our staff will remove and discard them. The Classic Banquet Center does not guarantee complete setup of the space until one hour prior to the start time of the scheduled function. All banquet rooms are No Smoking rooms.

Entertainment

Musicians and DJ's are booked by the client and are their sole responsibility. Our Catering office will be happy to provide information on entertainment groups. All entertainment must be concluded by 12:00a.m. and the premises must be vacated by 1:00 a.m. It is the responsibility of the renting party or their DJ/ Band to make an appointment with Classic Banquet Center management to determine the area to be used by the DJ/Band and any limitations that Classic Banquet Center has on the entertainment electrical or space needs. The Classic Banquet Center has the right to control volume restrictions for entertainment.



Contract

Payment

A non-refundable deposit of \$250.00 plus the amount of the hall rental reserves the Classic Banquet Center on the date and time outlined in this agreement. The \$250.00 is a security deposit and is refundable within fourteen days after your event if all decorations are removed following your event, no damage is done to the hall or property and clean up of the hall is not excessive. Neither the amount of hall rental or security deposit is refundable if event is cancelled, unless a comparable event and amount of guests can be secured in place of the cancelled event. The Classic Banquet Center assigns space based on the anticipated number of guests for your function. The Classic Banquet Center reserves the right to change a group's function space, according to fluctuation in anticipated attendance or other changes.

Deposit and Payments due are as follows:

A non-refundable deposit for space rental is due with the signing of this agreement to reserve the Classic Banquet Center on the date and time outlined in this agreement. All food and beverage are subject to 17% gratuity and sales tax.

- * 4 months prior to your event or 1 month after signing agreement, whichever is closer to the date of your event, 50% of your estimated catering bill is due. This amount is non-refundable if your event is cancelled unless the hall can be re-rented for a similar occasion with comparable amount of guests.
- * 30 days prior to your event the remainder of your entire bill is due including the cost of any estimated starting beverages. This amount is non-refundable if your event is cancelled within the final 30 days prior to your event.
- * Any other incidental costs are due 14 days prior to your event.
- * Any beverages or costs incurred the day of your event are due upon completion of your event by cash, or credit card.

Any over payments shall be refunded within fourteen days. A finance charge of 1.5 percent per month (18 percent per annum) will be applied to the unpaid balance after 30 days. If the organization agreeing to use the banquet center is tax exempt, a certificate reflecting this exemption must be received no later than fourteen days prior to the event. If the tax exempt form is not received, all taxes associated with the event will be applicable.

Audio Visual

Classic Banquet Center will be pleased to assist you with your audio/visual equipment and engineering needs. Please be sure to discuss your needs with our Sales and catering staff well in advance of your function. Classic Banquet Center is not responsible for "burned" CD or DVD failures.

Security

Two Security Guards are required for any event over 100 persons. The cost of the security guards is the responsibility of the renting party. Licensed Security will be hired by Classic Banquet Center management and billed to renting party. Current pricing for security is \$30.00 per guard per hour. Security is hired from 8:00pm until 1:00am unless otherwise specified. If local law enforcement is required due to behavior of guests of your event, the remainder of the event may be cancelled, with all monies paid to be forfeited.

Classic Banquet Center is not responsible for the personal property of others. This includes gifts, decorations and cake decorations. We will not store wedding cakes delivered prior to the event.

Additionally, the Classic Banquet Center and Customer agree to the following: _____

Customer Signature _____ Date _____

Print Customer Name _____

Classic Banquet Center Representative _____ Date _____

Print Employee Name _____

Deposit Amount _____

