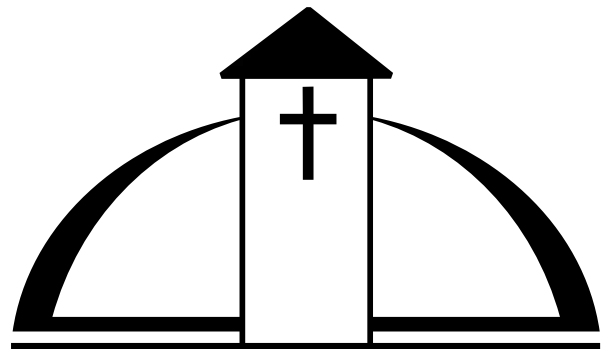




Green Lake Conference Center



Catering Menu



GREEN LAKE
CONFERENCE CENTER
WWW.GLCC.ORG



Beverages

Freshly Brewed Coffee	\$25.00 per 1.5 gallon
Freshly Brewed Decaffeinated Coffee	\$25.00 per 1.5 gallon
Fruit Juice	\$1.75 per 6 oz. can
Assorted Soft Drinks	\$1.50 per 12 oz. can
Assorted Spritzers	\$2.25 per 10 oz. bottle
Ice Tea	\$10.00 per gallon
Chilled Fruit Punch	\$10.00 per gallon
Fruit Punch with Soda Base	\$15.00 per gallon
Lemonade	\$10.00 per gallon
Hot Cider	\$20.00 per gallon
Carton of Milk	\$1.75 each
Bottled Water .5ltr	\$1.50 each
Hot Water Station	\$40.00
Hot Chocolate	\$20.00 per gallon



Per gallon hot beverages serve 16 eight ounce cups.
 Per gallon cold beverages serve 18 seven ounce cups.

Individual Beverage Packets

Herbal Tea	\$1.00
Black Tea	\$1.00
Hot Chocolate	\$1.50
Hot Cider	\$1.50

Per Person Breaks

Coffee, Tea, Cocoa, Water	\$4.00 ea.	\$150.00 min.
Coffee, Tea, Cocoa, Water, Soda	\$4.75 ea.	\$150.00 min.
Coffee, Tea, Cocoa, Water, Soda and Pastries	\$5.50 ea.	\$150.00 min.
Coffee, Tea, Cocoa, Water, Soda and Cookies	\$5.50 ea.	\$150.00 min.
Coffee, Pastries or Cookies	\$4.75 ea.	\$150.00 min.
Lemonade or Fruit Punch, Choice of Potato Chips, Cheese Puffs, Popcorn Corn Chips	\$4.00 ea.	\$150.00 min.
Lemonade or Fruit Punch and Assorted Cookies	\$4.00 ea.	\$150.00 min.

All beverages include set up, appropriate paper items, and table covers. Credit will be issued for unused packets of instant beverages, canned, and/or bottled beverages. \$50.00 minimum. Prices subject to change and do not include 5.5% state sales tax.

All prices subject to a service charge of 18%.

Coffee Break Sweets



Decorated Cake Donuts	\$20.00 per dozen
Sweet Breads	\$21.00 per dozen
Sugared Donut Holes	\$7.25 per dozen
Full Size Muffins Choice of: blueberry, banana nut, lemon poppy seed, chocolate, cranberry orange	\$18.00 per dozen
Bagels & Cream Cheese	\$18.00 per dozen
Cinnamon Rolls	\$12.00 per dozen
Pecan Rolls	\$20.00 per dozen
Cinnamon Coffee Cake	\$15.00 per dozen
Fruited Coffee Cake Choice of: cherry, apple, blueberry	\$20.00 per dozen
Yogurt Cup	\$2.25 per cup
Hand Held Fruit	\$16.00 per dozen
Afternoon Tea Includes linen table covers and napkins, centerpieces, China, silverware, freshly baked homemade scones, jam, clotted cream, lemons, tea and tableside service	\$14.00 per person

\$50.00 minimum.

**Prices subject to change and do not include
5.5% state sales tax.**

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Coffee Break Sweets

Gourmet Cookies \$15.00 per dozen
Chocolate Chip, Snicker Doodle, Cranberry Oatmeal, Fudge Brownie, Macadamia White Chocolate Chunk, M & M, Oatmeal Raisin



Gourmet Bars (Three dozen minimum per order of same kind Dec.-April)
Chocolate Brownies \$15.00 per dozen
Lemon Bars \$15.00 per dozen
Turtle Brownies \$15.00 per dozen
Magic Bars \$15.00 per dozen
Peanut Butter Bars \$15.00 per dozen
Pumpkin Bars \$15.00 per dozen

Candy Bar Basket Assortment \$1.75 each
Energy/Granola Bar \$1.50 each
Assorted Mini Candy Dishes \$20.00 per pound (placed on meeting room tables)

Cakes and Cupcakes
Cake flavors: yellow, chocolate, marble
Cupcake flavors: yellow, chocolate
Frosting flavors (butter cream whipped icing): white or chocolate
Frosted Cupcakes \$25.00 per dozen (extra fee for decorating)

Frosted Cake (1 layer)		Frosted Cake (2 layer filled)	
Small round (serves 10)	\$15.00	Small round (serves 20)	\$40.00
½ sheet (serves 40)	\$50.00	½ sheet (serves 80)	\$110.00
Full sheet (serves 80)	\$80.00		

Basic decorating (balloons, flowers, wording): Add \$10

\$50.00 minimum. Prices subject to change and do not include 5.5% state sales tax. All prices subject to a service charge of 18%.





Snacks & Hors d'oeuvres

Chips and Dip

Choice of chip: potato, corn chips or pretzels	
Choice of dip: vegetable, ranch, onion or dill	\$2.50 per person
Pita Chips with Roasted Red Pepper Hummus	\$3.00 per person
Tri-Color Fresh Fried Tortilla Chips, Salsa & White Cheese Queso	\$3.25 per person
Taco Dip Tray & Tri-Color Fresh Fried Tortilla Chips	\$3.50 per person
Guacamole	\$1.50 per person
Chicken Quesadilla	\$2.25 per person
Sliced Apples with Caramel Dip	\$3.50 per person
Asiago Baked Artichoke Dip with Toasted Garlic Buttered Bread Baguettes	\$3.50 per person
Vegetable Pizza (cold)	\$3.50 per person
Pretzels (serves 25) with honey mustard dipping sauce	\$7.50 per pound
Mints	\$9.75 per pound
Corn Chips or Baked Cheese Puffs	\$10.00 per pound
Popcorn (serves 25)	\$11.75 per pound
Dry Roasted Peanuts	\$12.00 per pound
Snack-ens Deluxe Gardettos	\$12.00 per pound
Snack Mix	\$15.00 per pound
Trail Mix	\$18.00 per pound
Mixed Nuts	\$30.00 per pound
Deviled Eggs	\$40.00 per 50 pcs

Trays	Snack (serves 10)	Small (serves 25)	Medium (serves 50)	Large (serves 75)
Cubed fresh fruit w/yogurt dip (May-Sept)	\$40.00	\$85.00	\$145.00	\$205.00
WI Cheese w/Crackers	\$30.00	\$70.00	\$110.00	\$150.00
Fresh vegetable crudites w/choice of ranch, dill, onion or vegetable	\$30.00	\$65.00	\$105.00	\$145.00
WI Cheese and sausage w/Crackers	\$35.00	\$80.00	\$130.00	\$180.00
Smoked ham or turkey & breads	\$50.00	\$100.00	\$175.00	\$250.00
Watermelon basket w/cut fruit (May-Sept)	N/A	\$95.00	\$165.00	\$235.00

All snacks & hors d'oeuvres include set up, appropriate paper items, and table covers. \$50.00 minimum. Prices subject to change and do not include 5.5% state sales tax. All prices subject to a service charge of 18%.





Snacks & Hors d'oeuvres

Water Chestnuts wrapped in Bacon	\$25.00 per dozen
Meatballs: Swedish, BBQ, Sriracha Bourbon or Tropical Habanero	\$18.00 per dozen
Stuffed Mushrooms: Italian Sausage, Imitation Crab or Vegetarian	\$25.00 per dozen
Egg Rolls with choice of: sweet/sour sauce, hot mustard sauce or wasabi soy sauce	\$25.00 per dozen
Coconut Chicken Tenders Choice of: orange marmalade, horseradish sauce, Sriracha Bourbon or honey mustard	\$25.00 per dozen
Tomato garlic brushetta topped w/fresh parmesan cheese	\$18.00 per dozen
Cold water shrimp/fresh horseradish, lemons and cocktail sauce (approx. 40 pieces)	\$45.00 per pound
Crab Rangoon w/wasabi soy sauce	\$36.00 per dozen
Ice Cream Social Vanilla ice cream Chocolate, strawberry, & caramel toppings Whipped cream, chopped nuts, maraschino cherries, sprinkles, chocolate chips & crushed M & Ms	\$5.00 per person
Chocolate covered strawberries (seasonal)	\$3.50 each
Hot fudge fondue pot served with fresh fruit & toasted angel food cake	\$6.00 per person
Communion Service	\$35.00 per 100 people
Bread & goblet of juice; or Individual communion cups with juice	
Loaf of Communion Bread	\$5.00 per loaf
Grape Juice	\$1.75 per 6oz can

\$50.00 minimum. Prices subject to change and do not include 5.5% state sales tax. All prices subject to a service charge of 18%.





Specialty Meals

MEXICAN BUFFET \$20.00 per adult \$11.00 per child

Chicken Enchilada

Pork Verde (slow simmered pork with green chilies and onions)

Soft Tortillas

Taco Beef

Spanish Rice

Refried Beans

Chips with mild salsa w/cilantro and onions

**Lettuce, tomatoes, shredded cheese, black olives,
sour cream, guacamole, jalapeños, & hot sauce**

Dessert

Beverages

ITALIAN BUFFET \$18.00 per adult \$10.00 per child

Caesar Salad (dressing on the side)

Cold anti-pasta (tray of Italian meats, vegetables & cheese)

Choice of one: Lasagna, Vegetable Lasagna or Pasta

Pasta choices: Cavatappi, Penne or Tortellini

One sauce: meat, Alfredo, marinara, red or white clam

Dessert

Dinner Rolls & Beverages

BRUNCH BUFFET \$18.00 per adult \$9.75 per child

Seasonal Fresh Fruit Display (May-Sept)

Chef's Choice Pastry

Scrambled Eggs or Vegetable Quiche

Bacon, Sausage or Ham

Stuffed French Toast or Pancakes with fruit sauce

Honey Baked, Herb Baked or Oven Fried Chicken

Parsley Buttered, Mashed Yukon Gold or Baked Cheesy Hash Browns

Green Beans Amondine

Dinner Rolls & Beverages

BREAKFAST BUFFET \$13.00 per adult \$8.75 per child

Scrambled Eggs or Egg Strata

Bacon, Breakfast Sausage or Ham

Pancakes, French Toast or Stuffed French Toast

Hashbrowns, American Fries, O'Brien or Fried Potatoes

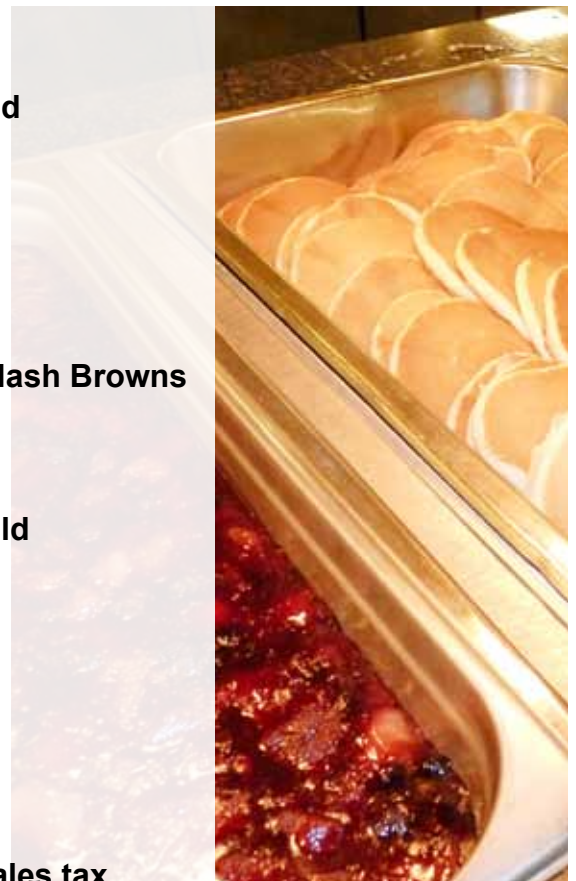
Seasonal Fresh Fruit Display (May-Sept)

Chef's Choice Pastry

Coffee, tea, milk & juice

Prices subject to change and do not include 5.5% state sales tax.

All prices subject to a service charge of 18%.





Specialty Meals

Available April 1-Oct. 31

DELUXE PICNIC \$16.00 per person \$9.00 per child
Grilled Chicken, Hamburgers, & Brats
Buns & Lettuce, Tomato & Onion
Baked Beans or Corn on the Cob
Potato Salad, Potato Chips and Cole Slaw
Fresh-Cut Watermelon (May-Sept)
Angel Food Cake with strawberries and whipped cream
Lemonade and ice water

LUNCH PICNIC \$12.00 per person \$8.00 per child
Served 11:00-2:00 p.m.
Hamburgers & Hot Dogs
Buns & Lettuce, Tomato & Onion
Baked Beans and Potato chips
Vegetable Tray & Dip
Pasta Salad
Fresh-Cut Watermelon (seasonal)
Cookies or Rice Krispie Bars
Lemonade and ice water

COLD CUT BUFFET \$14.00 per person \$8.00 per child
Shaved Ham, Turkey, Roast Beef (choose two)
Cheese & Relish Tray
Assorted Breads & Rolls
Soup (Chicken Noodle, Tomato Basil or Vegetable Minestrone)
Salad (potato salad, pasta salad or tuna macaroni, or marinated vegetables)
Hot Chips w/French Onion Dip
Cookies
Lemonade and ice water

BBQ PICNIC
Two Entrées: \$18.00 per adult \$9.75 per child
Bone-in Chicken and Ribs
Corn Bread
Baked Beans or Corn on the Cob
Baked Potato
Cole Slaw
Fresh-cut watermelon (seasonal)
Dessert
Lemonade and ice water



Picnics catered to outlying areas may be assessed a surcharge. Prices subject to change and do not include 5.5% state sales tax. All prices subject to a service charge of 18%.

Banquet Buffets

Banquet Buffets include complete salad bar, choice of one potato, choice of one vegetable, dinner rolls, assorted dessert table, coffee, hot tea and milk. Prices are based on a 40 person minimum. All buffets include cloth table covers and napkins. Prime Rib and shell fish are available upon request; an additional charge will be added to the banquet buffet price.

One Entrée	\$18.00	Two Entrées.....	\$20.00	Three Entrées....	\$22.00
Child.....	\$8.75	Child.....	\$9.75	Child.....	\$10.75

ENTRÉES

- Roast Beef Au Jus with mushroom gravy
- Roast Chicken with choice of: Herb Crusted, Lemon Pepper, BBQ, Baked or Fried
- Cranberry Glazed Roast Pork Loin with Natural pork gravy
- Baked Ham with choice of Honey Glazed or Dijon Brown Sugar
- Baked Cod with Citrus Butter or Picatta (capers & lemons)
- Chicken Breast with choice of: Picatta (capers & lemons), Parmesan or Marsala
- Beef Tips with choice of: Stroganoff w/Noodles, or Pepper Steak w/Rice
- Lasagna
Choice of meat, vegetarian or seafood

CHOICE OF POTATO (choose one)

- Baby Red Potatoes
Choice of: Boiled with butter & parsley, roasted herb garlic, or roasted lemon pepper
- Baked Potatoes
Served with butter & sour cream
- Buttered Pasta
- Mashed Potatoes
With garlic & sour cream, three cheeses or chives & butter
- Wild Rice Blend
- Scalloped or Au Gratin Potatoes
- Oven Roasted Sweet Potatoes

CHOICE OF VEGETABLE (choose one)

- Steamed Broccoli
- Buttered Corn
- Honey Butter Baby Carrots
- Steamed Vegetable Medley
- Green Beans with Bacon & Onion or Almondine



Banquet Buffets catered to outlying areas may be assessed a surcharge. Prices are subject to change and do not include 5.5% state sales tax. All prices subject to a service charge of 18%.

Buffets include complete salad bar, choice of one potato, choice of one vegetable, dinner rolls, assorted dessert table, coffee, hot tea, & milk. All buffets include cloth table covers and napkins. Prime Rib and shell fish are available upon request; an additional charge will be added to the buffet price.

ENTRÉES

Roast Beef Au Jus with mushroom gravy

Roast Chicken with choice of: Herb Crusted, Lemon Pepper, BBQ, Baked or Fried

Cranberry Glazed Roast Pork Loin with Natural pork gravy

Baked Ham with choice of Honey Glazed or Dijon Brown Sugar

Baked Cod or Haddock in Wine Sauce or Creole

Chicken Breast with choice of: Picatta (capers & lemons), Parmesan or Marsala

Beef Tips with choice of: Stroganoff w/Noodles, or Pepper Steak w/Rice

**Lasagna
Choice of meat, vegetarian or seafood**



CHOICE OF POTATO (choose one)

**Baby Red Potatoes
Choice of: Boiled with butter & parsley, or roasted herb garlic**

**Baked Potatoes
Served with butter & sour cream**

**Mashed Potatoes
With garlic & sour cream, three cheeses or chives & butter**

Wild Rice Blend

Scalloped or Au Gratin Potatoes

Oven Roasted Sweet Potatoes

CHOICE OF VEGETABLE (choose one)

Steamed Broccoli

Buttered Corn

Honey Butter Baby Carrots

Steamed Vegetable Medley

Green Beans with Bacon & Onion or Almondine

Banquet Buffets catered to outlying areas may be assessed a surcharge. Prices are subject to change and do not include 5.5% state sales tax. All prices subject to a service charge of 18%.



16" pizzas

Three Cheese Blend \$14.00

Deluxe: Green Peppers, Onions, Mushrooms, Black Olives, Pepperoni, Sausage \$17.25

Margherita: Tomato, Basil, Mozzarella \$17.25

Alfredo Pesto Chicken: Alfredo, pesto, marinated chicken \$17.25

Sriracha BBQ: Sriracha marinated chicken with cheese, slivered almonds and bacon \$17.25

Additional Toppings (\$1.50 each): Canadian Bacon, Green Peppers, Extra Cheese, Green Olives, Black Olives, Mushrooms, Pepperoni, Sausage, Onions. Is there another topping you'd like? Just ask!

Family Style Salad: Tossed mixed green salad with cherry tomatoes, cucumbers, carrots, shredded cheddar cheese, croutons and choice of salad dressing packets. For gluten-free, croutons can be served on the side. \$3.50 per person

PIZZA PARTY—20 Pizza Minimum

Unlimited Fountain Soda—\$1.50 per person

Offered in Bauer Dining Room only and served between 7:00-9:00 p.m.

PICKUP—5 Pizza Minimum; no pickups after 7:00 p.m.

Soda and Bottled Water—\$1.50 each

DELIVERY—\$50.00

To arrange your pizza party, pickup or delivery, contact Conference Services two weeks prior to your arrival: (920) 294-7328 or ConferenceServices@glcc.org

Prices subject to change and do not include 5.5% state sales tax.

Subs, Wraps & Salad



Our 6" subs and wraps include tomato, cheese and lettuce. Onions, mustard and mayonnaise are served on the side. Paper plates and napkins are included.

Roast Beef • Turkey • Ham
Vegetarian (lettuce, spinach, tomato, cucumber, shredded carrot,
green pepper slices, mushroom, black olives and cheese)

\$7.50 per sub sandwich
\$1.00 per bag of chips
\$1.50 per canned soda
\$1.50 per bottled water

Family Style Salad: Tossed mixed green salad with cherry tomatoes, cucumbers, carrots, shredded cheddar cheese, croutons and choice of salad dressing packets. For gluten-free, croutons can be served on the side. \$3.50 per person. With julienne ham or turkey (served on the side): \$8.00 per person.

Minimum order: 15 subs/wraps/salads. Orders require pickup at Guest Services in Kraft Centre.

To order, contact Conference Services two weeks prior to your arrival: (920) 294-7328 or ConferenceServices@glcc.org

Prices subject to change and do not include 5.5% state sales tax.



Gourmet Lunches To Go

Options chosen below apply to all lunches.

Choose one:

Shaved Turkey

Shaved Beef

Shaved Ham

Vegetarian (cucumbers, shredded carrots, green pepper slices, lettuce, spinach, mushrooms, black olives, tomato)

Choose one:

Sub Bun

Spinach Herb Wrap

Choose one:

Provolone Cheese

Cheddar Cheese

Swiss Cheese

Choose up to three:

Leaf Lettuce

Spinach

Tomato

Red Onion

Green Pepper

Banana Peppers

Choose two:

Mayo

Ketchup

Yellow Mustard

BBQ Sauce

Italian Dressing

Choose one:

Pudding

Jell-O

Applesauce Cup



Each lunch includes a bag of chips, cookie, apple, bottle of water, napkin and spoon.

\$12.50 per person

Minimum order: 15 lunches

Orders require pickup at Guest Services in Kraft Centre.

Prices subject to change and do not include 5.5% state sales tax.