



# Banquet Menu

Greetings,

Thank you for choosing Turtle Lake tap and grill to host your event!

It Is our goal to provide a one of a kind lake side experience that your guests will cherish for many years to come with remarkable food, exceptional service and second to none sunsets. Whether you are having a rehearsal dinner buffet in our party room or a holiday party plated dinner in our dining room, we aim to execute a high level of service and the highest quality food to create the best experience for you. Our chef and general manager work closely together with you to ensure there is nothing left to be desired.

It is with great pleasure and gratitude that we welcome you to Turtle Lake Tap and Grill. We look forward to having you to our home and creating memories for you and your guests!

Warmest wishes,

The Turtle Lake Tap and Grill family

# Breakfast

## Breakfast Buffets

Our breakfast buffets include freshly brewed regular coffee, assorted hot teas, cream and sweeteners, chilled apple, and orange juice

### Rise and Shine Buffet (minimum of 6 guests)

\$18 per person

- Freshly baked banana bread with whipped butter
- Steel cut oatmeal with fresh mixed berries and brown sugar
- Sliced seasonal fresh fruit
- Yogurt with granola and fresh mixed berries

### Continental Breakfast Buffet (minimum of 6 guests)

\$23 per person

- Assorted breads for toasting with butter and jam
- Freshly baked assorted pastries
- Sliced seasonal fresh fruit
- Hardboiled eggs
- Yogurt with granola and dried cranberries

### Turtle Lake Buffet (minimum of 10 guests)

\$28 per person

- Bagels (plain) for toasting with cream cheese
- Freshly baked assorted pastries
- Sliced seasonal fresh fruit
- Scrambled eggs
- Applewood smoked bacon
- Sausage links

# Lunch

## Lunch Buffets

Our lunch buffets include sodas, iced tea and lemonade

### √ Soup and Salad Buffet

\$18 per person

- Freshly baked rolls with butter
- Salad options:
  - House salad, Caesar salad, Cobb salad - with dressing options
- Chef created pasta salad
- Soup options
  - 2 soup options are available, subject to change per season. Please ask your coordinator for the current available soups.

### Wrap and Sandwich Buffet (minimum of 6 guests)

\$22 per person

- House salad with dressing options
- Choice of
  - Southwest Wrap; Chicken Caesar Wrap;
- House-made potato chips

### Mexican Fiesta Taco Buffet (minimum of 10 guests)

\$17 per person

- Spanish rice
- Truffled black beans
- Shredded lettuce, diced tomatoes, chopped onions, cilantro, limes
- Salsa and sour cream
- Corn and flour tortillas
- Chicken chorizo and carne asada
- House-made tortilla chips

# Lunch

## Boxed Lunches

### Southwest Wrap

\$17 per person

- mixed greens topped with roasted corn, black beans, fresh pico de Gallo, crispy tortilla strips, pickled red onion and southwest ranch, wrapped in a flour tortilla.
  - Served with our house-made chips and a chocolate chip cookie.

### Chicken Caesar Wrap

\$17 per person

- Chopped romaine lettuce, caesar dressing, crutons, parmesan cheese and grilled chicken breast, wrapped in a flour tortilla.
  - Served with our house-made chips and a chocolate chip cookie.

### Caesar Salad with Grilled Chicken

\$22 per person

- Chopped romaine lettuce, caesar dressing, crutons, parmesan cheese and grilled chicken breast.
  - Served with a roll

### Cobb Salad with Grilled Chicken

\$22 per person

- iceberg lettuce topped with tomatoes, bacon, red onion, bleu cheese, hardboiled egg and grilled chicken.
  - Served with a roll

# Dinner

## Dinner Buffets

Our dinner buffets include sodas, iced tea and lemonade.

### Italiana Buffet (minimum of 10 guests)

\$26 per person

- House salad with dressing options
- Rolls and butter
- Choice of two entrées:
  - Mostaccioli with Beef Bolognese Sauce, Fettuccine Alfredo with or without Chicken, <sup>v</sup> Spaghetti with Ragu Sauce, <sup>v</sup> Pesto Pasta
- Choice of two vegetables:
  - Green beans, Asparagus, Cauliflower, Zucchini and Yellow Squash Medley

### South of the Border Buffet (minimum of 10 guests)

\$24 per person

- Southwest salad- mixed greens topped with roasted corn, black beans, fresh pico de Gallo, crispy tortilla strips, pickled red onion and southwest ranch.
- Al-Pastor style pork
- Chicken Chorizo
- Carne Asada marinated steak
- Corn and flour tortillas, sour cream, guacamole, and Pico de Gallo, truffled black beans and Spanish rice

### Wisconsin Tailgate Buffet

\$32 per person

- Tossed mixed green salad with dressing options
- Home-made potato salad

- Creamy coleslaw
- House rubbed roasted chicken
- Grilled bratwurst with caramelized onions
- Our steak burgers with brioche buns
- Sliced lettuce, tomato, red onion, pickle spears and assorted cheeses

# Dinner

## Dinner Buffets Continued...

### Lakeside Classic (minimum of 10 guests)

\$35 per person

- Caesar salad
- Freshly baked rolls with butter
- Pasta Salad
- Baked cod with asparagus
- Fried perch with lemon

### Traditional Buffet (minimum of 10 guests)

\$44 per person

- House salad with dressing options
- Bread rolls and butter
- Choice of two meats
  - Chicken Piccata, Chicken Chardonnay, Pork Loin Medallion with Herbed Crème Sauce, or Roasted Beef Tenderloin with Demi-Glace
- Choice of two vegetables
  - Green beans, Asparagus, Cauliflower, Zucchini and Yellow Squash Medley
- Choice of one starch
  - Dijon rosemary roasted red Potatoes, Garlic mash potatoes, roasted glazed sweet potatoes

# Dinner

## Plated Dinners

Our plated dinners include sodas, iced tea and lemonade.

You may select up to two options for your guests to pre-order.

### √ Cobb Salad

\$19 per person

- Bread roll with butter
- Iceberg lettuce topped with tomatoes, bacon, red onion, bleu cheese, hardboiled egg
  - Chicken: \$8; Shrimp: \$10; Steak: \$12; Salmon \$14

### √ Caesar Salad

\$19 per person

- Bread roll with butter
- Chopped romaine lettuce, caesar dressing, crutons, parmesan cheese.
  - Chicken: \$8; Shrimp: \$10; Steak: \$12

### Rosemary Roasted Chicken

\$26 per person

- Bone-In chicken breast roasted with rosemary with natural pan jus
- Served with a seasonal vegetable
- Choice of Dijon rosemary roasted red Potatoes, Garlic mash potatoes, roasted glazed sweet potatoes



# Dinner

## Plated Dinners Continued...

### Chicken Piccata

\$26 per person

- Lightly breaded chicken breast with traditional picatta sauce
- Served with a seasonal vegetable
- Choice of Dijon rosemary roasted red Potatoes, Garlic mash potatoes, roasted glazed sweet potatoes

### Salmon Florentine

\$32 per person

- Pan seared and baked Ora King Salmon, served with garlic, spinach and tomato cream sauce
- Served with a seasonal vegetable
- Choice of Roasted Fingerling Potatoes, Aligot Potatoes, Baked Potatoes or Roasted-Glazed Sweet Potatoes

### 8 ounce filet

\$65 per person

- Locally sourced USDA prime served medium with truffled demi-glace
- Served with a seasonal vegetable
- Choice of Dijon rosemary roasted red Potatoes, Garlic mash potatoes, roasted glazed sweet potatoes

### 12 ounce New York Strip

\$56 per person

- 12 ounce USDA choice New York Strip Steak served medium with truffled demi-glace
- Served with a seasonal vegetable
- Choice of Dijon rosemary roasted red Potatoes, Garlic mash potatoes, roasted glazed sweet potatoes

# Appetizers

## Hors d'oeuvres Selections

Priced per person

- <sup>v</sup> Bruschetta \$4
  - Fresh tomato and basil bruschetta served on toasted baguette topped with melted mozzarella.
- Shrimp Cocktail \$5
  - Chilled Shrimp, citrus house cocktail sauce and fresh lemon
- <sup>v</sup> Cheese Curds \$4
  - Wisconsin white cheddar curds. Hand-breaded and fried, served with ranch.
- <sup>v</sup> Mini Pretzel Bites \$3
  - Baked mini Bavarian pretzel bites served with beer cheese
  
- Stuffed Jalapeños \$5
  - Baked or fried in our house made beer batter
- Stuffed Mushrooms \$5
  - Baked or fried in our house made beer batter
- Truffle Fries \$4
  - crispy beer battered fries, drizzled with truffle oil, parmesan cheese and parsley

# Desserts

## Petite Desserts

\$3.50 each – minimum order of two dozen pieces per selection. Six selections maximum

Cheesecake, Key Lime Pie, shop Brownie, Turtle Bar, Fruit Tart,  
Brûlée Lemon Tart, Crème Brûlée,  
Chocolate Tart, Chocolate Covered Strawberries

## Plated or Buffet Desserts

\$9 per person (minimum of 10 guests)

You may select one option for your guests if plated; up to two options if buffet.

Shop Brownie, Turtle bar, NY Style Cheesecake,  
Seasonal sliced cake

## Ice Cream Buffet

\$6 per person

### Vanilla and Chocolate Ice Cream

Served with a variety of toppings:

Chocolate sauce, Caramel sauce, Crushed Oreo Cookies, Maraschino Cherries, Sprinkles,  
Chopped candied pecans, Whipped cream

# Beverages

## Bar Packages

Priced for a minimum of 3 hours

### Premium Bar Arrangements

\$20 per person

- Tito's, Tangeray, Bacardi, Captain Morgan, Seagram's, Jim Beam, Jameson, Korbel, Kahlua, Jose Cuervo
- Additional hours are \$6 per hour, per person

### Platinum Bar Arrangements

\$24 per person

- Kettle One, Bombay Sapphire, Dewar's, Maker's Mark, Knob creek, Bailey's Irish Cream, Patron
- Additional hours are \$8 per hour, per person

(The Platinum Bar – Top Shelf inclusions cannot be combined with the other bar package.)

### Selections of House Wines

By the Bottle

Bacchus - Chardonnay - \$30 bottle

Dantello - Pinot Grigio - \$36 bottle

Gunderloch - Reisling - \$40 bottle

Bacchus - Pinot Noir - \$36 bottle

Bacchus - Cabernet Sauvignon - \$36 bottle

### Martini Bar

\$20 per person

Allow your guests to enjoy special martini selections

Dirty Martinis / Chocolate Martinis / Cosmopolitans / Lemon Drop Martinis

### Mimosa Bar

\$10 per person

Allow your guests to enjoy bubbly mimosas with a variety of juice selections

Orange Juice / Cranberry Juice / Apple Juice / Pineapple Juice

