

BLUE HARBOR RESORT   

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& CONFERENCE CENTER

# BANQUET Catering Menu

# BLUE HARBOR RESORT & CONFERENCE CENTER

## BREAKFAST BUFFETS

*All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.  
Breakfast buffets require a minimum of 30 guests.*

### **SHEBOYGAN SHORES CONTINENTAL**

Assorted Pastries  
Seasonal Fresh Fruit Platter  
Assorted Breakfast Breads with Sweet Cream  
Butter and Fruit Preserves

### **SOUTH PIER CONTINENTAL**

Seasonal Fresh Fruit Platter  
Vanilla Greek Yogurt  
with Toasted Oat Granola  
Assorted Pastries  
Hard Boiled Eggs  
Assorted Breakfast Cereals and Milk  
Assorted Breakfast Breads with  
Sweet Cream Butter and Fruit Preserves

### **WISCONSIN CLASSIC BREAKFAST**

Seasonal Fresh Fruit Platter  
Scrambled Eggs with Wisconsin Cheddar  
Hickory Smoked Bacon and Sausage  
Herb and Garlic Seasoned Breakfast Potatoes  
Vanilla Greek Yogurt  
with Toasted Oat Granola  
Assorted Pastries  
Assorted Breakfast Breads with  
Sweet Cream Butter and Fruit Preserves

### **LAKESIDE BREAKFAST**

Breakfast Sandwiches in Choice of:  
Ham, Egg, and Cheddar on an English Muffin  
**OR**  
Sausage, Egg, and Cheddar on an English Muffin  
Assorted Coffee Cakes, Muffins, and Danish  
Seasonal Fresh Fruit Platters  
Low-Fat Vanilla Greek Yogurt  
with Toasted Oat Granola  
Assorted Bagels  
White, Whole Grain, and Raisin Bread  
Sweet Cream Butter, Fruit Preserves,  
and Flavored Cream Cheese

### **BUILD-YOUR-OWN-BREAKFAST**

Please choose one entrée and two sides

#### **HOT ENTREE OPTIONS**

Scrambled Eggs with Wisconsin Cheese  
Sun-dried Tomato, Spinach Quiche with Feta  
Cheese  
Fried Chicken and Waffles  
Chef's Choice Vegetable Frittata  
Breakfast Sandwiches (Ham or Sausage)  
Blueberry Baked French Toast  
Cinnamon Raisin French Toast  
Buttermilk Pancakes

#### **SIDE OPTIONS**

Bacon  
Sausage  
Ham  
Cheesy Grits  
Hash Browns  
Potato Wedges  
Jalapeno Hush Puppies  
Grilled Vegetable Quinoa Salad

### **ALL BUILD-YOUR-OWN BUFFETS INCLUDE**

Assorted Pastries, Seasonal Fresh Fruit Platter,  
Vanilla Greek Yogurt with Toasted Oat Granola,  
Assorted Breakfast Breads with Sweet Cream  
Butter and Fruit Preserves

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**BREAKFAST A LA CARTE/ADD-ON**

**ASSORTED BAGELS**

Served with Flavored Cream Cheese

**ASSORTED MUFFINS**

**GRANOLA BARS**

**INDIVIDUAL YOGURT**

**HARD BOILED EGGS**

**ASSORTED DANISH**

**WHOLE FRESH FRUIT**

**CINNAMON ROLLS**

**INDIVIDUAL DRY CEREAL  
WITH CARAFES OF MILK**

**CHEF ATTENDED OMELET STATION**

Assorted Fillings

**CHEF ATTENDED PANCAKE AND  
FRENCH TOAST STATION**

Assorted Toppings

**CHEF ATTENDED CARVING STATION**

House Made Bacon, House Made Breakfast  
Sausage, Seasonal Glazed Ham

**MIXED BERRY YOGURT PARFAITS**

Fresh Seasonal Berries, Toasted Oat Granola,  
and Vanilla Greek Yogurt

**BREAKFAST SANDWICHES**

Choice of:

Ham, Egg, and Cheddar on a English Muffin

**OR**

Sausage, Egg, and Cheddar on a English Muffin

**BISCUITS AND GRAVY**

House Mushroom Sausage Gravy, Buttermilk  
Biscuits

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**PLATED BREAKFAST**

*All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.  
Please choose one entrée. Maximum of 50 people.*

**LAKE BREEZE**

Scrambled Eggs with Wisconsin Cheddar  
Herb and Garlic Seasoned Breakfast Potatoes  
Seasonal Fresh Fruit

Choice of:

Hickory Smoked Bacon OR Sausage

**CHICKEN AND WAFFLES**

Coffee Syrup and Bourbon Butter

**VEGETABLE QUICHE**

Seasonal Vegetable Quiche  
Herb and Garlic Seasoned Breakfast Potatoes  
Seasonal Fresh Fruit

**CINNAMON FRENCH TOAST**

Thick Cut Challah Bread with Vanilla Bean Batter  
Warm Syrup, Sweet Cream Butter, And Powdered Sugar  
Seasonal Fresh Fruit

Choice of:

Hickory Smoked Bacon OR Sausage

**BREAKFAST SANDWICH**

House Breakfast Sausage Patty, Scrambled Egg  
with Gouda Cheese on a Bagel  
Herb and Garlic Seasoned Breakfast Potatoes  
Sliced Orange

# BLUE HARBOR RESORT & CONFERENCE CENTER

## BEVERAGES

### **HALF DAY BEVERAGE PACKAGE**

Up to 4 hours of service

Regular Coffee, Decaf Coffee, And Specialty Teas  
Assorted Soda  
Bottled Water

### **FULL DAY BEVERAGE PACKAGE**

*Up to 8 hours of service*

Regular Coffee, Decaf Coffee, And Specialty Teas  
Assorted Soda  
Bottled Water

### **BEVERAGES**

Coffee

Milk

Juice

Bottled Juice

Iced Tea

Lemonade

Soda

Bottled Water

Hot Chocolate & Mini Marshmallows

Hot Apple Cider & Cinnamon Sticks

### **UPGRADE YOUR COFFEE STATION**

Syrups: Caramel, Vanilla, Hazelnut  
Pirouette Cookies  
Cocoa Powder  
Whipped Cream  
Cinnamon

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**LIGHT PLATED LUNCH**

*All lunches include coffee and hot tea.*

*Lunch selections available for service until 2 pm.*

*When considering multiple lunch entrees, please reference the policy page.*

**BOX LUNCHES**

*Includes choice of:*

Cold Sandwich OR Salad

Bag Of Chips

Whole Fruit

Cookie

**SANDWICH or SALAD PLATED LUNCH**

*Includes choice of:*

Starter

Salad, Cold OR Hot Sandwich

Fresh Vegetable Pasta Salad OR Seasonal Fresh Fruit

Served with House Made Brownie

**STARTER**

Blue Harbor Garden Salad  
Served with Ranch Dressing

**OR**

Choice of Soup

**SOUP CHOICES**

Tomato Basil

Chicken and Wild Rice

Beef Tortilla

Sheboygan Corn Chowder with  
Bratwurst, Corn, Potato, and Cheese

**BLUE HARBOR RESORT**   
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**LIGHT PLATED LUNCH**

*All lunches include coffee and hot tea.*

*Lunch selections available for service until 2 pm.*

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**COLD SANDWICHES & SALADS**

**BLUE HARBOR CLUB**

Turkey, Ham, Bacon, Cheddar Cheese, Leaf Lettuce, Vine Ripened Tomato and Roasted Garlic Aioli on a Ciabatta Roll

**ROAST BEEF SANDWICH**

House Giardiniera and Provolone on a Hoagie Bun

**CAPRESE SANDWICH**

Fresh Mozzarella, Vine Ripened Tomato, Romaine, Pesto and Balsamic Reduction on a Herb Focaccia Bread

**TURKEY CAESAR WRAP**

Romaine Lettuce, Turkey, Vine Ripened Tomatoes, Parmesan Cheese and Signature Caesar Dressing

**CHICKEN CAESAR SALAD**

Chopped Romaine, Grilled Chicken, Parmesan Cheese, Garlic Croutons and Signature Caesar Dressing

**HOT SANDWICHES**

**CHICKEN BACON RANCH SANDWICH**

Grilled Chicken Breast, Hickory Smoked Bacon, Leaf Lettuce, Vine Ripened Tomato and House Buttermilk Ranch on a Toasted Ciabatta Bun

**HOUSE MEATBALL SANDWICH**

House Made Meatballs, Marinara and Provolone Cheese on a Hoagie Bun

**PATTY MELT**

Restaurant Steak Patty, Caramelized Onions, Cheddar Cheese, Provolone Cheese and Pub Sauce on Rye Bread

**ROASTED VEGETABLE SANDWICH**

Roasted Wild Mushrooms, Seasonal Vegetables, and Herb Chevre Cheese on Toasted Focaccia Bread

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**ENTRÉE PLATED LUNCH**

*All lunches include coffee and hot tea.*

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**STARTER**

**BLUE HARBOR GARDEN SALAD**

Served with Ranch Dressing

**OR**

**SOUP**

See page 6 for choices

**CHOICE OF ENTRÉE**

**MOROCCAN CHICKEN**

Marinated chicken, Grain Pilaf, Chef's Choice Seasonal Vegetable

**ROSEMARY AND BURGUNDY BRAISED BEEF**

Slowly Braised with Carrot, Onion, Celery, Garlic, Burgundy Wine, Fresh Rosemary

Served with Mashed Potatoes, Chef's Choice Seasonal Vegetable

**FISH AND CHIPS**

Beer Battered Cod, French Fries, Malt Vinegar Tartar Sauce, Curry Slaw

**CURRY ROASTED VEGETABLES**

Cauliflower, Chick Peas, Roasted Yellow Pepper, Coconut Cream Sauce, Fresh Cilantro, Basmati Rice

**ROASTED VEGETABLE PESTO PASTA**

Seasonal Vegetable, Pesto, Rigatoni and Parmesan Cheese

*Served with Chef's Choice Dessert*

# BLUE HARBOR RESORT & CONFERENCE CENTER

## LUNCH BUFFET

*All lunches include coffee and hot tea.  
Lunch buffet requires a minimum of 30 guests.*

### SOUP AND SALAD BUFFET

Creamy Chicken and Wild Rice Soup  
Chef's Seasonal Soup  
Garden Greens, Chopped Romaine Hearts,  
Baby Spinach, Vine Ripened Tomato, Red Onions,  
Diced Ham and Turkey,  
Shredded Cheddar Cheese,  
Shaved Carrots, Cucumbers,  
and Garlic Croutons  
Buttermilk Ranch and Italian Vinaigrette  
Chef Created Pasta Salad  
Signature Truffle and Parmesan Chips  
Warm Dinner Rolls  
Assorted Freshly Baked Cookies  
Blue Harbor Signature Bars

**Add Grilled Chicken**

### SOUTHWESTERN BUFFET

Baja Chopped Salad with  
Romaine Lettuce, Vine Ripened Tomato,  
Black Bean and Corn Salsa, Red Onion,  
Banana Peppers, and  
Creamy Avocado Cilantro Dressing  
Grilled Steak and Chicken Fajitas  
with Onions and Peppers  
Spanish Rice and Seasoned Pinto Beans  
Warm Elote Salad with lime mayo, jalapenos, red  
onions, tajin, cotija cheese  
Warm Flour Tortillas,  
Tomatoes, Sour Cream, Pico De Gallo,  
Shredded Cheddar-Jack Cheese,  
Guacamole, and Salsa  
Warm Cinnamon Churros

### TAILGATE CLASSIC

Blue Harbor Garden Salad with  
Vine Ripened Tomato, Cucumbers,  
Shaved Carrots, and Red Onion  
Buttermilk Ranch Dressing and Italian Vinaigrette  
  
Local Bratwurst  
with Bacon and Ale Braised Sauerkraut  
Hamburgers  
Herb Grilled Chicken Breast  
  
Wisconsin Potato Salad  
Sheboygan Hard Rolls and Brat Buns  
Signature Truffle and Parmesan Chips  
Assorted Condiments: Ketchup, Mustard,  
Mayonnaise, Relish, Stone Ground Mustard  
Leaf Lettuce, Vine Ripened Tomato, Red Onion  
Cheddar and Provolone Cheese Slices  
Assorted Freshly Baked Cookies  
Blue Harbor Signature Bars

### ITALIAN BUFFET

Classic Caesar Salad  
Chopped Romaine, Parmesan Cheese,  
Garlic Croutons, Signature Smoked Caesar  
Dressing  
Bolognese Penne Pasta  
Rich Tomato Sauce with Ground Beef, Pork,  
Onions, Carrots, Celery, Garlic,  
and Mozzarella Cheese  
Three Cheese Tortellini  
Parmesan Cream Sauce, Tomatoes,  
and Baby Spinach  
Chicken Marsala  
Onions, Wild Mushrooms, Marsala Sauce  
Tiramisu

# BLUE HARBOR RESORT & CONFERENCE CENTER

## LUNCH BUFFET

*All lunches include coffee and hot tea.  
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### NEW YORK DELI

Blue Harbor Garden Salad  
with Vine Ripened Tomato, Cucumbers,  
Shaved Carrots, Red Onion  
Ranch and Italian Vinaigrette  
Sliced Roasted Turkey, Ham, and Roast Beef  
Assorted Sandwich Breads  
Sliced Cheddar and Provolone Cheese  
Leaf Lettuce, Vine Ripened Tomato, Red Onion  
Horseradish Mayonnaise, Stone Ground Mustard,  
Yellow Mustard, Mayonnaise  
Kosher Pickles  
Chef Created Vegetable Pasta Salad  
House Made Chips  
Assorted Freshly Baked Cookies  
Blue Harbor Signature Bars

### Add Chicken

### PIZZA BUFFET

Classic Caesar Salad  
Chopped Romaine, Parmesan Cheese,  
Garlic Croutons with Signature Smoked Caesar  
Dressing  
Antipasto Salad  
Fresh Mozzarella, Roasted Red Peppers,  
Artichokes, Garbanzo Beans with Herb Vinaigrette  
Garlic Bread  
Italian Sausage and Pesto Cream Rigatoni  
Choice of Three 16" Homemade Pizzas  
Assorted Freshly Baked Cookies  
Blue Harbor Signature Bars

### PIZZA OPTIONS:

Cheese

Pepperoni

Sausage

Vegetable Supreme  
with Tomatoes, Black Olives, Bell Peppers,  
Red Onion, and Mushroom

Meat Lovers  
Pepperoni, Sausage, and Bacon

Buffalo Chicken  
Hot Sauce, Bleu Cheese, Mozzarella,  
and Red Onion

BBQ Chicken  
Sweet BBQ Sauce, Cheddar, Mozzarella,  
and Red Onion

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**REFRESHMENT BREAKS**

*Designed for Meeting Breaks of 15 - 30 Minutes*

**SNACK PACK**

House Made Chips with French Onion Dip  
Chef Created Hummus  
with Carrots, Cucumbers and Pita Bread

**NACHO BAR**

Tortilla Chips, Seasoned Taco Beef, Tomatoes,  
Black Olives, Jalapenos, Nacho Cheese Sauce,  
Shredded Cheddar Cheese, Sour Cream and Salsa

**BANANA BAR**

Bananas, Chocolate Sauce, Caramel Sauce, Peanut  
Butter Sauce, Crushed Nuts

**BLUE HARBOR BREAK BITES**

Assorted Freshly Baked Miniature Muffins  
Chocolate Covered Strawberries  
Chef's Choice Truffles

**MEAT AND CHEESE**

Chef Selection of Finest  
Wisconsin Charcuterie and Cheese  
Served with Grapes, and Crackers

**CARAMEL APPLE BAR**

Crushed Nuts, Chopped Oreos, M&M's

**À LA CARTE**

**HUMMUS AND VEGETABLE CRUDITE**

Pita Chips

**WISCONSIN CHEESE DISPLAY**

Local Cheese and Crackers

**CHIPS AND DIP**

House Made Chips, French Onion Dip

**HOUSE MADE BROWNIES**

**COOKIES**

**BLUE HARBOR BARS**

**BLUE HARBOR SIGNATURE SWEET AND  
SALTY SNACK MIX**

**POPCORN**

**PRETZELS**

**SNACK MIX**

**INDIVIDUALLY BAGGED  
ASSORTED CHIPS**

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**RECEPTIONS**

**HOT HORS D'OEUVRES**

**COLD HORS D'OEUVRES**

**SMOKED GOUDA AND ITALIAN SAUSAGE  
STUFFED MUSHROOMS**

**CAPRESE SKEWERS**

Tomato, Fresh Basil, Mozzarella,  
with Balsamic Glaze

**CHICKEN SATAY**

with Sesame Seeds and Spicy Peanut Sauce

**POKE WONTON CRISPS**

Wasabi Aioli, Crispy Wonton, Wakame Salad

**PETITE CRAB CAKES**

with a Sriracha Aioli

**CLASSIC SHRIMP COCKTAIL**

with Sriracha Cocktail Sauce

**BACON WRAPPED WATER CHESTNUTS**

with a Sweet BBQ Sauce

**WISCONSIN CHEESE  
AND SAUSAGE SKEWER**

**WILD MUSHROOM CROSTINI**

with Boursin Cheese

**BLUE HARBOR CLUB SLIDER**

Turkey, Ham, Bacon, Cheddar Cheese, Leaf  
Lettuce, Vine Ripened Tomato, Roasted Garlic Aioli

**NAAN GYRO BITES**

Braised Lamb, Feta, Cucumber and Greek Yogurt

**CRISPY ARANCINI**

Spinach and Artichoke

Wild Mushroom with Tomato Jam

Chorizo and Saffron with Saffron Aioli

**MEATBALL SLIDER**

House Made Meatballs, Provolone and Parmesan  
Cheese with Marinara

**NASHVILLE HOT CHICKEN SLIDER**

Crispy Chicken, Nashville Hot Oil, Pickle and Slaw

# BLUE HARBOR RESORT & CONFERENCE CENTER

## RECEPTION DISPLAYS

*Each display serves 25-30 people.*

### WISCONSIN ARTISAN CHEESE STATION

A Selection of Wisconsin Artisan Cheeses  
with Berries, Grapes, and Crackers

### WISCONSIN CURED MEAT STATION

A Selection of Wisconsin Finest Cured Meats  
Served with Stone Ground Mustard,  
and Crackers

### SEASONAL FRESH FRUIT DISPLAY

Fresh Seasonal Melons, Pineapple,  
Grapes, and Berries

### FRESH GARDEN VEGETABLE CRUDITÉ

Served with Fresh Dill Dip

### SIGNATURE HOUSE MADE CHIPS

Sea Salt & Cracked Black Pepper

Dill Pickle

White Truffle Salt  
and Wisconsin Parmesan Cheese

### SPREADS AND BREADS

#### CHEF PREPARED SEASONAL HUMMUS

with Carrots, Cucumbers, And Pita Bread

#### SPINACH AND THREE CHEESE ARTICHOKE DIP

Toasted French Bread

#### TRADITIONAL BRUSCHETTA

with Roasted Tomato, Parmesan Cheese,  
Fresh Basil and Balsamic Glaze  
and Toasted French Bread

#### BAKED BRIE EN CROUTE

with House Made Chutney,  
and Toasted French Bread

#### TRADITIONAL SMOKED SALMON MOUSSE

Hard Cooked Egg, Onion, Capers, Fresh Dill Cream,  
Crackers and Toasted French Bread

## HORS D'OEUVRES

### QUANTITY ESTIMATION

2-4 pieces per person, 30-60 minutes before dinner, cocktail hour

5-6 pieces per person, 1.5-2 hour event, preceding dinner time

8-10 pieces per person, 2-4 hours event, heavy hors d'oeuvres

12-15 pieces per person 4+ hour event, dinner replacement

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**PLATED DINNER**

*All plated dinners served with choice of entrée, choice of salad, choice of dessert,  
Chef's choice of vegetable, rolls and butter, coffee and hot tea.*

**SALADS AND SOUPS**

**MIXED GREENS SALAD**

Mesclun Mixed Greens, Cherry Tomato,  
Cucumber, Carrot Threads, Croutons,  
and Choice of Dressing

**CHOPPED SALAD**

Chopped Romaine, Iceberg,  
and Mixed Greens Tossed with Toasted Walnuts,  
Double Smoked Bacon, Vine Ripened Tomato,  
Cucumber, and Crumbled Wisconsin Gorgonzola  
Buttermilk Ranch Dressing

**CREAMY CHICKEN  
& WILD RICE SOUP**

**SPINACH SALAD**

Grapefruit, Toasted Almond,  
Fresh Goat Cheese, and Bacon Lardon,  
with Honey Mustard Vinaigrette

**CAESAR SALAD**

Chopped Romaine,  
Fresh Prepared Garlic Croutons,  
and Wisconsin Parmesan Cheese Crisps  
Signature Smoked Caesar Dressing

**ROASTED TOMATO & BASIL BISQUE**  
Basil Bisque, Shaved Parmesan, and Herb Oil

*Serve both Soup and Salad for an additional 6 per person*

**DESSERT**

*Select one. Adults and children to receive same dessert.*

**TUSCAN TIRAMISU**

**VANILLA BEAN CHEESECAKE**

**LAYERED CARROT CAKE**

**CHOCOLATE FLOURLESS CAKE**

**SEASONAL BERRY CHEESECAKE**

**SEASONAL SORBET**

*See next page for entrée choice.*

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**PLATED DINNER**

**CHOICE OF ENTRÉE**

*All steaks will be cooked to medium temperature*

**6 oz. GRILLED TOP SIRLOIN**

Bacon Potato Hash  
Rosemary Red Wine Jus

**WILD HERB WALLEYE**

Rice Pilaf  
Lemon Caper Beurre Blanc

**6 oz. GRILLED TENDERLOIN**

Roasted Fingerling Potatoes  
Green Peppercorn Brandy Cream

**SEARED MISO SALMON**

Grain Pilaf  
Asian Inspired Slaw

**GARLIC ROASTED PORK LOIN**

Herb Roasted Red Potatoes  
Door County Cherry Jus

**CHICKEN MARSALA**

Mushroom Risotto  
Marsala Sauce

**PAN SEARED AIRLINE CHICKEN BREAST**

Roasted Fingerling Potatoes  
Natural Chicken Jus

**ROASTED VEGETABLE**

**AND TOMATO RAGOUT**

Tomato, Bell Peppers, Baby Kale, Cannellini Beans,  
Fresh Basil, Quinoa

**WILD MUSHROOM PASTA**

Roasted Wild Mushrooms, Smoked Tomato Vodka  
Sauce and Penne Pasta

**CHILDREN'S MENU**

*Ages 10 and under.*

*Includes choice of entrée, fruit cup, French fries, dessert, and milk.*

**CHOICE OF ENTRÉE**

(ONE CHOICE FOR ALL)

**CHICKEN TENDERS**

**CHEESEBURGER**

**GRILLED CHEESE**

**MACARONI & CHEESE (NO FRIES)**

**CHEESE PIZZA (NO FRIES)**

**PASTA WITH MARINARA AND MEATBALLS (NO FRIES)**

# BLUE HARBOR RESORT & CONFERENCE CENTER

## DINNER BUFFET

*All buffets include coffee and hot tea.  
Dinner buffets require a minimum of 30 guests.*

### **SHEBOYGAN CLASSIC**

Garden Greens Salad  
with Shredded Carrot, Cucumber,  
Vine Ripened Tomato, and Red Onion  
Buttermilk Ranch and French Dressing  
House Made Coleslaw  
Warm German Potato Salad

### **Grilled Brats with Bacon Sauerkraut**

Brat Buns

### **BBQ Pulled Pork**

Sheboygan Hard Rolls

### **Herb Roasted Chicken**

Roasted Garlic Mashed Potatoes

Natural Chicken Jus

Bacon Braised Baked Beans

Freshly Baked Dinner Rolls and Butter  
Ketchup and Mustards

Pecan and Apple Pie

### **SOUTH PIER CLASSIC**

Caesar Salad

Chopped Romaine, Parmesan Cheese, Garlic Croutons,  
Signature Smoked Caesar Dressing  
Chef Created Vegetable Pasta Salad

### **Country Dijon Mustard Crusted Pork Loin**

Herb Roasted Red Potatoes, Baby Carrots, and Cherry Jus

### **Herb Roasted Chicken**

Smashed Yukon Gold Potatoes and Natural Chicken Jus

### **Pan Seared Salmon**

Vegetable Rice Pilaf in a Lemon Butter Sauce

Freshly Baked Dinner Rolls and Butter

Chocolate Flourless Cake, Seasonal Berry Cheesecake

### **THE MIDWEST**

Build-Your-Own Salad with Our Wisconsin Salad  
Bar

Fresh Chopped Greens, Grape Tomatoes, Red  
Onion, Cucumber, Shredded Cheddar Cheese,  
Black Olives, Hard Boiled Eggs, Bacon, and Turkey,  
Ranch, French or Bleu Cheese Dressings

### **Tenderloin Beef Tips with Roasted Shallots**

Braised in Broken Earths Red Wine  
with Rosemary Smashed Red Potatoes  
and Green Beans,

### **Lemon Baked Cod**

with Wild Rice Pilaf, Seasonal Vegetable,  
Smoked Paprika Butter Sauce

Freshly Baked Dinner Rolls and Butter

Cheese Cake with "Old Fashioned Salted Caramel"

### **WISCONSIN FISH FRY**

House Made Creamy Coleslaw

Lemon Wedges

Malt Vinegar Tarter Sauce

Warm German Potato Salad

### **Fried Perch**

### **Baked Cod**

Smoked Paprika Beurre Blanc

Rye Bread

Chef's Choice Torte

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## DINNER BUFFET

*All buffets include coffee and hot tea.  
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### ON THE GULF

Caribbean Salad

Mixed Greens, Shaved Red Onion, Tomatoes,  
Mandarin Oranges, Roasted Sweet Potato and Port

Wine Vinaigrette

#### Red Beans and Rice

Traditional red beans with bell peppers, onions,  
celery and smoked ham hocks

#### Green Gumbo

Gulf Shrimp, Chicken, Leafy Greens and Rice

#### Jerk Chicken

Jerk Marinated Bone-In Chicken with Chipotle  
Roasted Potatoes

Cornbread Muffins

Key Lime Pie

### CHEF ATTENDED CARVING STATION

Turkey

Pork Belly

Ham

House Made Sausage

Pork Tenderloin

House Smoked Ribs

Beef Tenderloin

Prime Rib

### TASTE OF ITALY

Caprese Salad

Vine Ripened Tomatoes, Fresh Mozzarella,  
Fresh Basil, and Balsamic Vinaigrette

Herb Focaccia with Olive Oil

Tuscan Bean and Sweet Italian Sausage Soup

Antipasto Chopped Salad

Chopped Greens, Marinated Artichokes,  
Imported Olives, Gorgonzola, Asparagus,

Bell Peppers, Pickled Mushrooms,

Herb Olive Oil Vinaigrette

#### Pasta Bolognese

Beef, Pork, Tomato, Vegetable Ragout,  
Penne Pasta and Parmesan Cheese

#### Lemon Thyme Roasted Chicken

Garlic Roasted Red Potatoes,  
Herb Chicken Jus

#### Shrimp and Artichoke Cavatappi

Tomatoes, White Wine, Garlic, Parsley and  
Parmesan Cheese

Lemon Grilled Asparagus

Tiramisu

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**LATE NIGHT SNACKS**

*Served up until 10 pm*

**NACHO BAR**

Tortilla Chips, Nacho Cheese Sauce  
Tomatoes, Black Olives, Jalapenos, Sour Cream,  
Shredded Cheddar Cheese and Pico De Gallo

**S'MORES BAR**

Marshmallows - Jumbo Puff'd  
Chocolate Bars - Traditional Hershey's  
and Peanut Butter Cups  
Honey Graham Crackers  
and Chocolate Chip Cookies  
Includes Skewers

**CHICKEN QUESADILLA**

Pico De Gallo and Sour Cream

**FRENCH FRY STATION**

Regular and Waffle French Fries  
with Selection of Aioli, Cheese Sauce, Sour Cream,  
Scallions, and Bacon

**BONELESS CHICKEN WINGS**

Buffalo and BBQ Sauce  
Bleu Cheese and Ranch Dressing  
Crisp Celery

**PIZZA STATION**

16" Homemade Pizzas  
(Feeds 6 people per pizza)

Cheese

Pepperoni

Sausage

Vegetable Supreme  
Tomatoes, Black Olives, Green Bell Peppers,  
Red Onion, and Mushrooms

Three Meat  
Bacon, pepperoni, and Italian Sausage

Buffalo Chicken  
Hot sauce, bleu cheese, mozzarella, and red onion

BBQ Chicken  
Mozzarella and red onion

# BLUE HARBOR RESORT & CONFERENCE CENTER

## BAR PRICING

*A service fee of \$100 per bartender will be applied for the First 4 hours of service. We will be happy to waive the \$100 bartending charge if a minimum of \$500 in beverage sales per bartender is met. Subject to tax and gratuity.*

Classic Level	<b>6 per drink</b>
Classic Level Doubles	<b>9 per drink</b>
Premium Level	<b>8 per drink</b>
Premium Level Doubles	<b>12 per drink</b>
Domestic Beer	<b>5 per bottle</b>
Import, Craft, Specialty, N/A Beer	<b>7 per bottle</b>
Seltzers	<b>8 per can</b>
Shots	<b>7 each</b>
Bombs	<b>8 each</b>
Can or Glass of Soda	<b>3 per can/glass</b>
Bottled Water	<b>3 per bottle</b>
Red Bull	<b>6 per can</b>
½ Barrel of Domestic Beer	<b>450 each</b>
½ Barrel of Import, Craft Beer	<b>600 each</b>

<b>House Wine</b>
Chardonnay
Cabernet Sauvignon
Moscato
<b>8 per glass, 30 per bottle</b>

<b>Broken Earth Wine</b>
Chardonnay
Merlot
Cabernet Sauvignon
<b>10 per glass, 40 per bottle</b>

*Ask about our Seasonal Vintage Wines*

<b>Champagne</b>
Gruet
<b>10 per glass, 50 per bottle</b>

<b>Prosecco</b>
Mionetto
<b>9 per glass</b>
Freixenet
<b>40 per bottle</b>

Mimosa/Bellini	<b>9 per glass</b>
Bloody Mary	
lemon, lime, olives	
<b>10 per drink</b>	

*Ask about our Mimosa/Bellini, Bloody Mary and Old Fashioned Bars*

*We will work with you to create a signature drink perfect for your event!*

# BLUE HARBOR RESORT & CONFERENCE CENTER

## BEVERAGE LEVELS

### LIQUOR

Vodka

#### CLASSIC 6

Titos  
Western Son Lemon  
Western Son Raspberry  
Western Son Peach

#### PREMIUM 8

Grey Goose

Rum

Captain Morgan  
Bacardi  
Bacardi Lemon

Malibu  
Meyers Dark

Gin

Beefeater

Tanqueray  
Hendricks  
Bombay Sapphire

Tequila

Jose Cuervo Gold  
Carbilito Silver

Don Julio Silver  
Don Julio Anejo

Whiskey

Kessler  
Jack Daniels  
Seagrams 7  
Southern Comfort

Jameson  
Crown Royal  
Gentleman Jack

Bourbon

Jim Beam  
Jim Beam Rye

Bulleit  
Bulleit Rye  
Makers Mark  
Knob Creek

Scotch

Dewer's

Johnny Walker Red  
Glenlivet

Brandy

Korbel

Cognac

Hennesy

### LIQUEURS

#### CLASSIC 6

Irish Cream  
Amaretto  
Peach Schnapps  
Kahlua

#### PREMIUM 8

Grand Marnier  
Ryan's Irish Cream  
Rum Chatta  
Dr. McGillicuddy Mint  
Dr. McGillicuddy Cherry  
Jagermeister  
Fireball

# BLUE HARBOR RESORT & CONFERENCE CENTER

## BANQUET POLICIES

### FUNCTION ROOMS

The hotel reserves the right to adjust room assignment based upon the actual number guaranteed. Changes in banquet room set-up arrangements within 24 hours will be subject to additional labor charges. Additional room rental may be charged for advance setup/late tear-down of AV or decorations (more than 3 hours prior to event start time).

### OUTDOOR FUNCTIONS

All outdoor food and beverage service will incur a \$3 per person surcharge. An outdoor set-up fee will be charged for all outdoor events. Group's decision to move indoors based on weather conditions must be made no less than 3 hours prior for non-tented events and 24 hours for tent events. Requests received outside of these time parameters will incur additional labor charges. The hotel reserves the right to make the final decision regarding outdoor functions. Bonfires have an end time of 10 pm Sun-Thu and 11 pm Fri-Sat per Sheboygan bonfire policy.

### MULTIPLE ENTREES

Attendance of 60 guests or more is required if the group wishes to offer up to three (3) entrée choices (plus a vegetarian option). For attendance of 30-59 guests, two (2) entrée choices may be selected (plus a vegetarian option). For less than 30 guests, please choose one (1) entrée plus a vegetarian option. (1) entrée choice for all kids attending. A \$5 per person surcharge will apply if the group chooses to offer additional entrees over and above these policies. The client must provide entrée cards for each guest specifying entrée choice.

### GUARANTEES

A guarantee of attendance must be received before 3 pm CST, fourteen (14) days prior to the event. If no final guarantee is provided, the contracted estimated attendance will be charged. No reductions in guarantee will be accepted less than fourteen (14) business days prior to the event. All charges will be based upon a guarantee or the actual number of attendees, whichever is greater.

### FOOD AND BEVERAGE

All food and beverages served at functions must be supplied by the hotel (exception: wedding cakes). The remaining food may not be taken off-premises, under the state food safety regulations. Please note that sales and service of alcoholic beverages are regulated by the State of Wisconsin; therefore, guests are not permitted to bring alcoholic beverages into meeting/event spaces, including outdoor events. Menus and prices are subject to change at any time.

### LIABILITY

Blue Harbor Resort assumes no responsibility for items left in Conference areas. You/your group is responsible for all damage to facilities caused by your group's attendees. All event/wedding decorations must be removed at the event conclusion. A per-day storage charge will apply for all items left overnight in the ballroom. Affixing anything to the walls, floors, or ceilings of event rooms or the Hotel Lobby must have prior approval. Please refer all requests to your Catering Manager.

Kindly note the following:

- Table confetti/scatter and/or loose sand are not permitted. You are welcome to use sand in containers.
- Fireworks and or/sparklers are illegal in Sheboygan County.
- Artificial flower petals are not permitted for scattering at outdoor events. Fresh flower petals are acceptable, as they are biodegradable.
- Candles must be enclosed in a glass container.
- On-site floral design must be limited to items that are unable to be constructed before delivery. All requests for separate space for this purpose will incur a daily room rental/cleaning fee.
- A 24% taxable service charge and 5.5% state tax are added to all food, beverage, AV, and other services.