



**Milwaukee Boat Line
Great Lakes Buffet**

Dinner station is draped and artistically displayed with elevation and fresh greens
Guest tables are individually called and directed to the dinner station
Nautical and other theme packages available

Carved Tenderloin - with red wine Bordelaise sauce on the side

Select one of the following:

Choice of Chicken - boneless, skinless breast braised and laced with one of the following:
Sun-dried Tomato Herb, Princess, Sonoma, or Vienna

Grilled Chicken Breast topped with tropical salsa

Stuffed Portabella Mushroom – boursin cheese mousse stuffed portabella mushroom

Select one of the below starches:

Red Skin Dill Potatoes - quartered and sautéed with butter and topped with fresh dill

Rice Pilaf - steamed in a chicken stock and blended with sautéed onions, sweet peppers and mushrooms

Yukon Gold Potatoes (additional 1.00)

Select one of the below vegetables:

Green Beans with Cherry Tomatoes - seasoned and sautéed with sliced cherry tomatoes and butter

Brandy Glazed Baby Carrots - glazed with brown sugar, butter and a touch of brandy

Summer Vegetables - squash, green beans, carrots and onions

Garden Vegetables - corn, green peppers and carrots

Includes - Seasonal Fresh Fruit Assortment

Select one of the below salads:

Garden Pasta Salad - mixed with broccoli, cauliflower, carrots and peppers in vinaigrette dressing

Ranchero - bow tie pasta, red onions, cucumbers and tomatoes in ranch dressing

Cucumber Salad - sliced cucumbers, tomatoes, sliced black olives marinated in a sweet vinegar dressing

Southwestern Pasta Salad - penne pasta is blended with diced tomatoes, green peppers and onions, black olives, shredded cheese, salad dressing, sour cream and zesty southwest seasonings

Coffee and Milk

Prices based on 35 guests or more –37.00 per guest all-inclusive

Milwaukee Boat Line Package:

Includes tray passed hors d'oeuvres, herb stuffed chicken in place of an entrée and chocolate dipped strawberries – **48.00 per guest all inclusive**

Land of the Great Lakes Package:

Includes tray passed hors d'oeuvres, nautical linens and staff attired in nautical – **47.00 per guest all inclusive**

Upgrade buffet into our semi sit down service:

Table set bread assortment, trio of flavored butters and fresh assortment of greens served individually to each guest

add 5.00 to any of the above packages

All inclusive

Includes fresh baked rolls, Wisconsin butter, fresh ground Columbian coffee, milk, china service, flatware, all linens, labor of staff and service charge

Price is subject to sales tax