



Customize your Event

We can customize any meal that you may possibly desire. The Wissota team can work with you to create a menu that suites your event.

TASTING OPTIONS:

We can schedule tastings before the event date - cost will vary.

TASTING AND PLANNING EVENT

Couples that book events will be invited to a complimentary Tasting and Planning Event held in March. This event features preferred vendors, a chance to check out the space again and sample a wide variety of food and appetizer options.

Event Menu



SNACK MIXES

Priced per 5 lbs.

Pretzel Twists
Chex Snack Mix
Gardetto Snack Mix
Spicy Creole Snack Mix

APPETIZERS

Appetizers are priced at 2.5 pieces per guest and are ordered according to your final guest count. You may split your appetizers selection into more than one choice.

HOT SELECTIONS

Pastry Wrapped Asparagus (V)
with Asiago and Balsamic Dip

Miniature Cuban Sandwiches

Firepot Chicken Skewers (G)

Chicken Satay
with Peanut Sauce

Cocktail Meatballs
with Tangy BBQ Sauce

Egg Rolls with Plum Sauce

Vermouth Shrimp Skewers (G)
with Pickled Ginger

Stuffed Mushrooms (G)
Sausage or Crab

Petite Crab Cakes
with Chipotle Remoulade

Spinach and Artichoke Dip (V)
with Grilled Pitas

Coconut Shrimp
with Citrus Dipping Sauce

Hand Breaded Cheese Curds (V)

Crab-stuffed Shrimp

COLD SELECTIONS

Deviled Eggs (G) (V)

Smoked Turkey Rollups

Grilled Balsamic

Vegetable Canape (V)

Tomato Basil Bruschetta (V)

Roasted Red Hummus (V)
with Grilled Pitas

Prosciutto Wrapped Melon (G)

Arugula & Horseradish

Beef Roll

Seasonal Fruit Skewers (G) (V)
with Yogurt Dipping Sauce

Wild Rice Pancakes (G)
with Smoked Trout

Caprese Skewer (G) (V)
with Balsamic Reduction

Smoked Salmon

Rosette Canape

Vegetable Crudités (G) (V)

Charcuterie Board (G)
A spread of cheeses and meats served alongside a selection of jams, nuts and fruits

- Domestic Meats, Cheeses and Accompaniments
- Sausages, Olives, Imported Cheeses

The following appetizers are priced per 50 people.

Jumbo Iced Gulf Shrimp Cocktail (G)

Domestic Cheese and Crackers (V)

Smoked Whole Salmon Display (G)

Fresh Seasonal Fruit Display (G) (V)

Italian Station

Assorted pastas, vegetables and meats to include grilled chicken and Italian sausage. Your guests can pick desired ingredients and our chef's will saute them and toss with your favorite sauce. Marinara, Alfredo or Pesto.

Asian Station

Assorted oriental vegetables, meats to include grilled chicken and steak and sauces to include teriyaki, ginger orange and sweet and sour. Your guests can pick desired ingredients and our chef's will saute them and toss them with rice noodles or fried rice.

(G) Gluten Sensitive Options | (V) Vegetarian Options

Prices do not include Wisconsin sales tax or 20% service charge. Prices subject to change without notice.

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Plated Entrées

All plates are completed with your choice of one salad, one starch and one vegetable of your choice.

Also included is a basket of warm rolls with whipped herb butter.

Plated service does carry an additional charge of \$2.00 per person for the additional staff needed.

We ask that you do limit your guests options to two, excluding vegetarian and kids meals.

Escort cards are required, unless all of your guests are receiving the same entree.

LEMON BAKED COD (G)

Cod loins lightly seasoned and baked. Served on a bed of ribbon sliced summer squash and topped with lemongrass infused Beurre Blanche Sauce

LAKE WISSOTA STUFFED CHICKEN

8oz boneless chicken breast stuffed with wild rice, red quinoa, cranberries and aged cheddar cheese sliced and served with fresh herb cream sauce.

ROSEMARY ROASTED PORK LOIN (G)

Sliced and served with a Hunter style sauce.

CHICKEN PARMESAN

Chicken breast with a seasoned breadcrumb and Parmesan crust, fresh Mozzarella and marinara.

SICILIAN CHICKEN

Boneless chicken lightly tenderized and wrapped around a mixture of Italian cured meats, provolone cheese and fresh basil. Baked and served with a roasted tomato and garlic sauce.

CHICKEN MADEIRA

Sauteed chicken breast with garlic and mushrooms deglazed with Spanish fortified wine served over penne noodles tossed with a Romano cheese sauce.

CHICKEN BREAST (G)

Brined airline-style chicken breast pan roasted, served with wild mushroom sauce.

RASPBERRY BRIE STUFFED CHICKEN BREAST

Fresh chicken breast filled with sweetened raspberries and a wedge of Brie, lightly dusted with butter cracker crumbs and baked. Drizzled with champagne cream sauce.

PORK LOIN CHOP (G)

Brined pork loin chop grilled with a root beer and mustard glaze.

BRAISED BEEF SHORT RIBS (G)

Slow braised boneless Beef Short Rib topped with a mushroom and red wine demi-glaze.

GRILLED TOP SIRLOIN WITH ONIONS AND MUSHROOMS (G)

Your choice of Top Sirloin grilled medium and topped with caramelized onions, and sautéed mushrooms.

BBQ RIBS (G)

A half of a Rack of our in house smoked ribs served with our Kansas City BBQ Sauce.

SHRIMP SCAMPI (G)

Gulf shrimp sautéed in butter, garlic, scallions, and finished with wine and lemon juice.

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Plated Entrées (cont.)

STUFFED SHRIMP

Gulf Shrimp stuffed with a mixture of crabmeat, peppers, seasoned bread crumbs and parmesan. Served with a citrus beurre blanc sauce.

GRILLED SALMON (G)

Alaskan Salmon Filet grilled with a Chili Garlic and Citrus Oil.

POTATO CRUSTED WALLEYE (G)

Pan seared walleye filet crusted with fresh hash browns. Served with a fennel beurre blanc sauce.

STRIP LOIN STEAK (G)

Garlic and red wine marinated Strip Loin grilled medium. Served with a port cherry and beef jus reduction.

FILET MIGNON (G)

Beef Tenderloin grilled medium. Served with compound butter and red wine beef jus reduction.

Vegetarian Entrées

Vegetarian options are to be ordered at a minimum of 6.

If your count is under 6 you will incur a flat fee of \$25. *May be prepared as a vegan option.

SEASONAL VEGETABLE STRUDEL (V) *

Fresh seasonal vegetables grilled and roasted, then combined with Parmesan cheese and wrapped in puff pastry. Only for guest counts over 6.

SEASONAL VEGETABLE PASTA (V)

Fresh seasonal vegetables sautéed in garlic and olive oil served over penne with a red vermouth cream sauce. Substitute potato gnocchi for an additional \$2.00 per plate.

STUFFED PORTABELLA MUSHROOM (V) *

Stuffed with grilled seasonal vegetables, and Parmesan cheese. Served over Couscous Quinoa Blend.

PLATED PAIRS

BAKED CHICKEN AND BABY BACK RIBS (G)

Marinated grilled chicken breast paired with 4 barbecued baby back ribs.

DELMONICO STRIP LOIN AND STUFFED SHRIMP

Garlic herb butter marinated, 6 oz. roasted strip loin laced with Bordelaise sauce, paired with 3 large gulf shrimp filled with crab meat stuffing accented with a lemon butter sauce.

CHILDREN'S MEAL

All children's meals include salad and warm dinner rolls with whipped herb butter. Chicken Tenders, Macaroni & Cheese, Fresh Fruit

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Buffet Selections

Customize your buffet by selecting from a wide variety of meats, salads, vegetables & starches.
All dinner buffets include warm dinner rolls with whipped herb butter.

MEAT SELECTIONS

*Chef carved selections will be subject to a \$75 fee. **Add \$3.00 per person.

Chef Carved Virginia Ham (G)*

Chef Carved Round of Beef (G)*

Chef Carved Roasted Turkey Breast (G)*

Chef Carved Roasted Prime Rib (G)**

Sliced Roasted Rosemary Pork Loin (G)

Lake Wissota Chicken Breast

Chicken Parmesan

Almond Baked Tilapia (G)

Butter Broiled Cod (G)

Chicken Madeira (G)

Cucumber Dill Salmon (G)

Root Beer Glazed Pork Chops (G)

Baked Herb Chicken (G)

Rosemary Pork Loin (G)

VEGETABLES AND STARCHES

Choose one each for plated, combination of three for buffet.

If more than one entrée for plated, please choose the same sides for each entrée.

VEGETABLE SELECTIONS:

Glazed Carrots (G) (V)

Brussel Sprouts with Bacon and Onion (G)

Green Bean Almondine (G) (V)

Herb Buttered Sweet Corn (G) (V)

Sautéed Seasonal Vegetable Blend (G) (V)

Oven-roasted Seasonal Vegetable Blend (G)(V)

Sugar Snap Peas (G) (V)

Balsamic Asparagus (G) (V) (Add .50 per person)

Green Bean Red Pepper Bundles (G) (V)

(Add .75 per person)

STARCH SELECTIONS

Rice Pilaf (G) (V)

Cranberry Wild Rice Blend (G) (V)

Roasted Baby Red Potatoes (G) (V)

*Whipped Potatoes with Gravy (G) (V)

*Smashed Potatoes (G) (V)

Au Gratin Potatoes (V)

Twice Baked Potatoes (G)

House-made Hash Brown (G) (V)

Baked Potato with Butter (G) (V)

~ Add sour cream for .50 per plate

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Buffet Selections (cont.)

SALADS

Choose one for plated, two for buffet.

You have the option of having your salads served plated for 1.00 per person.

WISSOTA HOUSE SALAD

Greens with sliced cucumber, tomato & choice of 2 dressings: French, Ranch, Creamy Garlic, Blue Cheese, Thousand Island, or Raspberry Vinaigrette or Italian Dressing.

SPRING GREENS SALAD

Spring Greens with diced cucumber, cherry tomato and croutons tossed in house-made vinaigrette. Topped with shaved aged cheddar.

CAESAR SALAD

Fresh romaine tossed in creamy Caesar dressing with Parmesan and baked croutons.

STRAWBERRY SALAD

Greens, crumbled blue cheese, candied pecans and sliced strawberries with house made vinaigrette.

The following salads are additional choices for Buffet Style

Classic Potato Salad (G)

Fresh Fruit Display (G)

*Assortment of melons,
pineapple, strawberries*

Rainbow Rotini Pasta Salad (G)

Broccoli Salad (G)

*Mixture of fresh broccoli, plump raisins
and grapes and bacon bits.*

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Late Night Snacks

Late night snacks are served between 9:00 and 10:00 unless requested otherwise.

HOME MADE ASSORTED PIZZAS

Priced per pizza. 16 inches, approximately 12 pieces
Assortment of cheese, pepperoni, sausage, and supreme.

HOT DOG BAR

Priced per 50 guests. Includes all beef hot dogs, buns, ketchup, mustard, diced onions, and pickle relish.

SILVER DOLLAR SANDWICHES

Priced per 100 sandwiches. Assortment of turkey and ham with Swiss and cheddar cheeses, whole grain mustard and mayo.

NACHO BAR (G)

Priced per 100 guests. Includes tortilla chips, queso, sour cream, tomatoes, black olives, and jalapenos. Add beef or shredded chicken for \$2 per person.

Desserts

Cookies (per dozen)

Brownies (per dozen)

Home Style Carrot Cake (per piece)

Lemon Cream Cake

Double Chocolate Layer Cake

Strawberry Shortcake

New York Style Cheesecake

Tuxedo Truffle Mousse Cake

Key Lime Pie

Turtle Bistro Pie

Peanut Butter Pie

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