

Lakefront Palm Garden

Buffets

STANDARD BUFFET

Your choice of **one** salad

Bowtie Pasta Salad
Mixed Green Salad
Fresh Fruit Salad

Your choice of **two** hot entrees:

Sliced Garlic Roasted Pork Loin, Rosemary au jus
Beef Tips, with Burgundy Mushroom Sauce
Chicken Tortellini Marinara
Grilled Chicken Breast w/choice of sauce
Baked Alaskan Cod
Curried Vegetables

Choice of **two** vegetables:

Fresh Green Beans
Sautéed Mixed Vegetables
Orange Glazed Carrots

Choice of **two** starches:

Roasted Baby Red Potatoes
Garlic Mashed Potatoes
Au Gratin Potatoes
White & Brown Rice Blend
Parsley Buttered Noodles

Rolls and butter

Freshly brewed coffees and teas

Two Entrees

\$23.00 per person

TRADITIONAL BUFFET

Choice of **two** salads:

Medley of garden greens with choice of dressing
Caesar Salad
Mondo Salad- feta & walnuts

Your choice of **three** hot entrees:

Grilled Chicken Breast w/ choice of sauce
Chicken Parmesan with lemon butter
Pork Loin Roast, wild mushroom sauce
Beef Tenderloin- au jus sauce
Baked Tilapia with lemon butter sauce

Choice of **two** vegetables:

Green Beans Almandine
Sautéed Mixed Vegetables
Steamed Broccoli
Orange Glazed Carrots

Choice of **two** starches:

Roasted Baby Red Potatoes
Garlic Mashed Potatoes
Mashed Sweet Potatoes
Au Gratin Potatoes
Wild Rice Blend
Parsley Buttered Noodles

Rolls and butter

Freshly brewed coffees and teas

Three Entrees

\$29.00 per person

A 18% service charge and 5.85% Sales Tax will be added to all food and beverage orders.

1872 N. Commerce St., Milwaukee, WI 53212
414-273-8300 fax: 414-273-5701

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DELUXE BUFFET

Display of imported and domestic cheeses

Choice of **one** salad:

Make your own Caesar Salad
Mediterranean Greek Salad
Smoked Trout Salad
Tortellini Spinach Salad

Choice of **three** entrees:

Chef Carved: Whole Sirloin of Beef with Au Jus
Baked Rum Chicken with Banana Salsa
Chicken Stuffed with Ham, Cheese & Pecans
Seafood Crepes topped with Shrimp Bisque
Roasted Mahi Mahi with Pineapple Salsa
Stuffed Chicken Wellington Puff Pastry
Sliced Beef Tenderloin with Peppercorn Sauce
Teriaki Salmon Filet with Pineapple Salsa

Chef selection of **two** starches:

Garlic Mashed Potatoes
Wild Rice and Mushroom Blend
Mashed Sweet Potatoes
Cheese Tortellini with Marinara Cream Sauce
Bowtie Pasta with Herb Butter and Fresh Tomatoes

Choice of **two** vegetables:

Green Beans Almandine
Sautéed Summer Squash Medley
Orange Glazed Carrots
Sugar Snap Peas
Sautéed Mixed Vegetables

Italian coffee station

Freshly Brewed coffee, decaf and specialty teas
Served with flavored syrups: Caramel, Raspberry,
Almond, Vanilla, Hazelnut and Irish Cream

Assorted rolls and butter

\$35.00 per person

THE EXECUTIVE BUFFET

One Hour Tray Passed hors d'oeuvres
Imported cheese display with assorted crackers
Antipasto display

Choice of **two** salads:

Chicken Tortellini Spinach Salad
Asparagus and Fennel Salad with lemon olive oil
Wisconsin Cobb Salad with Blue Cheese and Walnuts
Mondo Salad with Feta & Walnuts
Fresh Fruit Salad

Choice of **three** entrées:

Chef Carved Garlic Roasted Prime Rib with Au Jus
Sea Bass with Pistachio Crust
Roasted Pork Tenderloin in Lingonberry Sauce
Rainbow Trout with Apple Pine Nut Salsa
Pan Seared Sea Scallops
Roasted Tenderloin with Port Wine Sauce
Grilled Lamb Chops with Smoked Garlic Sauce
Salmon Filet with Raspberry and Green Peppercorn

Choice of **two** starches:

Scalloped Potato Casserole with Spinach
Risotto with Mushrooms & Asparagus
Mashed Sweet Potatoes
Roasted Baby Red Potatoes
Penne Pesto Pasta with parmesan
Baked Potato Bar with condiments
Gnocchi Marinara

Choice of **two** vegetables:

Fresh Sautéed Vegetable Medley
Green Beans Almandine
Fresh Asparagus with Baby Carrots
Risotto with Mushrooms & Asparagus
Sautéed Strips of Red, Orange, Yellow and Green
Pepper
Sugar Snap Peas

Assorted dinner rolls

With freshly whipped butter

\$43.00 per person