

Junior's

Banquets & Catering

*Menu &
Pricing*

Breakfast

Plated Breakfast Entrées

Buttermilk Pancakes \$8.95

3 cakes served with choice of bacon or sausage

Belgian Waffles \$9.95

1 large waffle with strawberries and whipped cream served with choice of bacon or sausage

Denver Eggs \$9.95

2 scrambled eggs with green peppers, onions, ham and cheddar cheese served with choice of bacon or sausage, toast and breakfast potatoes

Eggs Benedict 12.95

2 poached eggs on top of an English muffin with ham and hollandaise sauce with breakfast potatoes

Eggs Your Choice \$8.95

2 eggs cooked to your choice served with choice of bacon or sausage, toast and breakfast potatoes

Build Your Own Breakfast Buffets

One Choice Entrée \$7.95

Two Choice Entrées \$9.95

Three Choice Entrées \$11.95

Entrées

Buttermilk Pancakes, Belgian Waffles, Plain Scrambled Eggs, Cheesy Scrambled Eggs or Denver Scrambled Eggs

*All entrées come with bacon, sausage and breakfast potatoes.

*Additional sides are \$2.50.

Breakfast Ala Cart

Assorted Mini Muffins \$1.25 each/\$10.00 dozen

Assorted Doughnuts \$1.75each/\$15.00 dozen

Caramel or Cinnamon Rolls \$1.75 each/\$15.00 dozen

Assorted Bagels and Cream Cheese \$2.00 each/\$20.00 dozen

Assorted Fresh Fruit \$3.00 each

Assorted Cereals and Milk \$2.50 each

Assorted Yogurts \$2.50 each

Beverages

Soda \$1.75 per can/\$8.00 pitcher

Juice \$2.00 each/\$18.00 gallon

Orange, Apple, Cranberry, or Pineapple

Milk \$2.00 each/\$18.00 gallon

Coffee \$1.50 each/\$15.00 gallon

Punch \$15.00 gallon

Hot Tea \$1.50 each

Hot Chocolate \$2.00 each

Bottled Water \$2.50 each

Mimosa \$5.00 each

Bloody Mary \$6.00 each

*All banquets with food being provided have an additional 18% gratuity charge and tax.

Lunch

Plated Sandwiches

Classic BLT \$7.95

Apple wood smoked bacon, fresh leaf lettuce and vine ripe tomatoes with mayonnaise on Texas toast with choice of chips or fries

Junior's Bacon Cheeseburger \$8.95

A half pound of hand patty ground beef, charbroiled with a slice of American cheese and apple wood smoked bacon, then served on a Kaiser roll with choice of chips or fries

Beer Battered Walleye Sandwich \$12.95

Battered walleye filet fried to perfection and served on a ciabatta roll with lettuce and homemade tartar sauce with choice of chips or fries

Cashew Chicken Salad Sandwich \$7.95

Diced chicken breast, onions, whole cashews and rich-creamy dressing served on Texas toast with lettuce and choice of chips or fries

Philly Beef Sandwich \$9.95

Thinly sliced prime rib of beef, Swiss cheese, and sautéed onions and peppers on a ciabatta roll with au jus and choice of chips or fries

Plated Salads

Grilled Chicken Cobb Salad \$9.95

Fresh greens topped with grilled chicken, avocado, hard boiled eggs, blue cheese crumbles, green onions, apple wood smoked bacon and choice of dressing

Asian Chicken Salad \$10.95

Fresh greens, grilled chicken, red peppers, carrots and peanuts tossed with a Thai peanut dressing

Grilled Chicken Caesar Salad \$9.95

Fresh romaine lettuce with grilled chicken, parmesan cheese, diced tomatoes, and garlic croutons all tossed with Caesar dressing

Pizzas

12" Pizzas with choice of cheese, pepperoni, pepperoni/sausage combo or deluxe \$10.00

Build Your Own Sandwich Buffet

Assortment of roast beef, ham and smoked turkey, Swiss, cheddar and Colby cheeses, lettuce, tomatoes and onions, white, wheat and rye breads with assorted condiments, coleslaw and chips.
\$8.95

Ala Carte

Mini Cold Cut Sandwiches \$3.00 each/\$30.00 dozen

Assorted Fresh Fruit \$3.00

Potato Chips \$2.50

French Fries \$2.50

Side Salad \$2.50

Soup \$2.50 cup/\$4.50 bowl/\$25.00 gallon

Creamy chicken wild rice, New England clam chowder, chicken noodle, vegetable beef or chicken tortilla

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Dinner Entrées

Plated Dinner Entrées

*All entrées are served with a dinner roll and 2 side choices: French fries, sweet potato fries, potato chips, garlic mashed potatoes, side salad, cup of soup, wild rice pilaf or sugar snap peas

Beer Battered Walleye \$15.95

A fresh filet of walleye hand battered, deep fried to perfection with homemade tartar sauce

Southern Fried Chicken \$15.95

Juicy hand-battered chicken deep fried to perfection

Champagne Chicken \$16.95

A tender grilled chicken breast topped with a champagne cream sauce

Apple Cider Pork Chops \$17.95

Two bone-in pork chops are rubbed in herbs, charbroiled and drizzled with an apple cider sauce

Sage Pork Loin \$18.95

Fresh pork loin stuffed with gorgonzola, sage and other spices, pan seared with Cajun spices and topped with a sage and garlic cream sauce

Grilled New York Strip \$21.95

16 oz. strip grilled to perfection with a touch of seasoning

Ahi Tuna \$21.95

A charbroiled Pacific Ahi flame-broiled and served with a mango salsa

Prime Rib Au Jus \$22.95

A generous cut of choice prime rib, slow roasted to perfection and served with au jus

Beef Wellington \$24.95

A hand-cut filet of beef tenderloin seared, wrapped in a puff pastry, baked golden brown and served with a rosemary demi-glaze

Land and Sea \$32.95

A charbroiled tenderloin filet drizzled with a wild mushroom demi-glaze paired with a cold water lobster tail with drawn butter

Plated Pasta Entrées

*All pastas are served with a breadstick and choice of a side salad or cup of soup

Chicken Carbonara \$15.95

Fettuccini tossed with grilled chicken in a garlic cream sauce and topped with apple wood smoked bacon

Chicken Parmesan \$15.95

Parmesan crusted chicken breast smothered with marinara and a white wine cream sauce and then topped with parmesan cheese

Chicken Primavera \$15.95

Grilled chicken breast tossed with fettuccini, broccoli, carrots, red onions and mushrooms in a white wine cream sauce

Baked Ziti \$15.95

Chorizo sausage and marinara tossed with ziti pasta and topped with mozzarella and parmesan cheeses and then baked

Vegetarian Requests are welcome, starting at \$15.95

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Dinner Buffets

Themed Buffets

Three Amigos \$12.95

Build your own tacos! Taco shells and tortillas, marinated chicken and beef, sautéed onions and peppers, Spanish rice, refried beans, chips and salsa, plus all the fixings

Little Italy \$12.95

Spaghetti with marinara and meat sauce, chicken Alfredo, Caesar salad and bread sticks

Backyard BBQ \$12.95

Wisconsin bratwurst and hand patty burgers with lettuce, tomato, onion, assorted cheeses and buns, baked beans, coleslaw and potato chips

Build Your Own Buffet

One Choice Entrée \$14.95

Two Choice Entrées \$18.95

Three Choice Entrées \$22.95

Entrées

Sage Pork Loin, Broiled Sirloin, Broiled Walleye, Lasagna, Chicken Parmesan, Champagne Chicken, Roasted Chicken, Mango Ahi Tuna or Apple Cider Pork Chops

*Each buffet includes a dinner roll or bread stick and a choice of one starch and one vegetable.

*Additional sides are \$2.50

Starches

Mashed Potatoes, Garlic Mashed Potatoes, Wild Rice Pilaf, Herb Roasted Baby Red Potatoes or Pasta

Vegetables

Green Bean Amandine, Brown Sugar Glazed Carrots, Sweet Corn, Sugar Snap Peas, Green and Yellow Squash, California Blend, Caesar Salad or Garden Salad

Hand Carved Roasts

Roasted Beef Tenderloin \$500.00

(50 portions)

Roasted Pork Loin \$400.00

(50 portions)

Roasted Honey Glazed Ham \$350.00

(50 portions)

Roasted Turkey Breast \$350.00

(50 portions)

*All Roasts are served as a buffet.

*All roasts are served with a dinner roll or bread stick and a choice of one starch and one vegetable.

*Additional sides are \$2.50

*Plated roasts are an additional \$2.00 per person.

*If you would like to add an additional entrée to a roast, it is an additional \$6.50 per person.

Add your choice of dessert to any entrée for only \$2!

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Hors D Oeuvres

Platter Displays

*All displays serve 25 people

International Cheese and Meat Display \$75.00

A selection of premium domestic and imported cheeses and meats served with assorted crackers

Tropical Fruit Display \$75.00

A beautiful display of seasonal fruit spiraling around a handmade pineapple tree and served with fruit dips

Vegetable Crudités \$65.00

An array of crisp garden vegetables with selected dipping sauces

Seared Tenderloin of Beef \$200.00

The most tender cut of beef rubbed in herbs and spices, grilled, chilled, sliced thin and exquisitely displayed

Smoked Salmon Display \$90.00

House-cured Atlantic salmon hickory smoked and displayed with capers, hard-boiled eggs, red peppers, Herb Crème Fraiche and accompanied with assorted crackers

Hors D Oeuvres

*All Hors D Oeuvres include 3 per person

Oysters Rockefeller \$7.50

Baked oysters with spinach and parmesan cheese

Bacon-Wrapped Shrimp or Scallops \$4.00

Shrimp Cocktail \$3.50

Breaded Walleye Bites with Tartar Sauce \$3.50

Crab Stuffed Mushroom Caps \$3.00

Chicken Sate Skewers with Spicy Peanut Sauce \$2.50

Beef Sate Skewers with Spicy Chili Sauce \$2.50

Chicken Wings \$2.00

BBQ, Buffalo, Spicy Asian, Thai Peanut or Naked

Chicken Tenders \$2.00

Meatballs \$2.00

BBQ or Swedish

Ala Carte

*All ala carte items are per person

Mini Cold Cut Sandwiches \$3.00 each/\$30.00 dozen

Turkey, ham, tuna or chicken salad w/lettuce, tomato and mayo

Chocolate Dipped Strawberries \$3.95 each

Vine Ripe Strawberries dipped in Milk Chocolate

Assorted Fresh Fruit \$3.00

Assorted Fresh Vegetables \$3.00

Potato Chips and Dip \$1.00

Tortilla Chips and Salsa \$1.00

Snack Mix \$0.75

Mixed Nuts \$0.75

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Desserts

Cookies \$1.95 each/\$10.00 per dozen
Chocolate Chip, M&M, Peanut Butter, and Oatmeal Raisin
Assorted Brownies and Bars \$2.95 each/\$60 sheet (40 pieces)
Chocolate brownies, lemon bars, raspberry bars, 7 layer bars and Macaroon bars
Cakes \$3.95 each piece/\$35.00 whole (12 slices)/\$75.00 sheet (40 pieces)
Vanilla, Chocolate, Marble, Carrot, Angle Food or Red Velvet
Cheesecake \$4.95 each/\$45.00 whole (12 slices)
New York style with assorted toppings
Ice Cream Sundae Buffet \$3.95 each
Vanilla ice cream with assorted toppings
Root Beer Float Buffet \$3.95 each
Vanilla ice cream with root beer soda
Chocolate Dipped Strawberries \$3.95 each
Vine ripe strawberries dipped in milk chocolate

Bar Selections

Beer

Bottled Domestic \$3.00
Bottled Import \$4.00
Non-Alcoholic \$2.50
Domestic Keg \$250.00
Import Keg \$350.00

Wine

House Selections \$4.75 glass/\$16.00 bottle
Canyon Road: Cabernet, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc and White Zinfandel
Covey Run: Riesling
Red Rock Merlot \$18.00 bottle
Castle Rock Mendocino Pinot Noir \$22.00 bottle
Louis Martini Sonoma Cabernet \$22.00 bottle
Relax Riesling \$18.00 bottle
D'Arrigo Pinot Grigio \$21.00 bottle
Trapiche Oak Cask Chardonnay \$21.00 bottle
Cooks Brut Champaign \$18.00 bottle
Sparkling Cider \$12.00 bottle

Liquor

Select Brand \$3.00
Premium Brand \$4.00
Top Shelf Brand \$5.50
Cordials \$5.50
Drink Tickets \$4.00
Pre-paid set amount of drinks for guests

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Room Rental Prices and Capacity

*All room rentals include: set up, linens on all tables, ice water and dinnerware.

*1/2 day rentals are from 6:00am-4:00pm or 4:00pm-2:00am.

*Full day rentals are from 6:00am-2:00am (next day).

*All Banquet Room Rentals on Friday/Saturday nights must have a \$500.00 food/beverage minimum

Conference Room 1

Holds up to 10 people seated

\$25 ½ day/\$50 full day

Banquet Room 1

Holds up to 40 people seated

\$50 ½ day/\$100 full day

Banquet Room 2

Holds up to 80 people seated

\$100 ½ day/\$200 full day

Banquet Room 1 & 2 combined

Holds up to 150

\$150 ½ day/\$300 full day

Junior's Bar and Restaurant

Holds up to 100 people seated

\$5,000 Food and Beverage Minimum

Banquet Room 1 and Junior's Bar and Restaurant Combined

Holds up to 150 people seated

\$6,500 Food and Beverage Minimum

Banquet Rooms 1 & 2 combined, plus Junior's Bar and Restaurant

Holds up to 300 people seated-possibly 350

\$8,000 Food and Beverage Minimum

Pool Room

*Food and beverages are not allowed in this area and is open to all hotel guests regardless of a party's reservation.

Holds up to 25 people

\$4 adults/\$3 children

\$30 for a group

\$65 for Pool and Small Banquet Room for ½ day rental

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Other Rental Options

Dance Floor \$100.00
Podium \$10.00
Screen \$10.00
Projector \$15.00
Bar Set-up \$50.00
Conference Call Phone \$20.00
P.A. System \$25.00
Lights \$20.00
Stage \$50.00
Linen Napkins \$1.00 each
White Floor Length Draped Linen Table Cloths \$8.00 each

We offer rental services from **Midway Party Rentals for chair covers, table linens, draping, centerpieces, etc. They can customize your event to your style and liking. More pricing information is available upon request.**

Contact information:

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