

COUNTRY SPRINGS HOTEL

Banquet Menus

Lunch



Prices listed are subject to change without notice. Firm food prices can be quoted in writing sixty (60) days prior to event, if requested.

LUNCHES INCLUDE

Unless otherwise stated

Fresh Garden Salad with choice of dressings
Caesar Salad or Vitner Salad
Add \$1.00 per person
Your choice of Vegetable
Your choice of Potato, Pasta or Rice
Rolls and Butter
Beverage
(Coffee, Tea, Milk, Iced Tea)

Please choose one entree only.
We will be happy to meet your
special dietary requests.

STARTERS

For lunch

Fresh Fruit Cup
\$2.95
Steaming Homemade Soup
\$3.25

Lunch menus are available for service until 2:00 pm

POTATO, PASTA, RICE AND VEGETABLES

Parsley Boiled Potatoes
Oven Brownd Quartered New Potatoes
Herb Roasted Wedge Potatoes
Garlic and Chive Mashed Potatoes
Baked Potatoes
Spaetzle
Garlic Basil Bow Tie Pasta
Wild Rice Blend
Orzo Rice Blend
Twice Baked Potatoes
(\$1.50 each)

Sugar Snap Peas, Baby Carrots, and Red Pepper
Green Beans, Carrots, and Red Onions
Cranberry-Orange Carrots
Zucchini Provencale
Spaghetti Squash with Broccoli Flowerettes
Broccoli, Red Peppers, Carrots, & Water Chestnuts
Corn O'Brien
(Red and Green Peppers, Onions)
California Medley
(Broccoli, Carrots, Cauliflower)
Chef's Selection
(The Perfect Accompaniment)

Prices are subject to 19% service charge and 5.1% sales tax.
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BEEF SELECTIONS

Tenderloin Tips Stroganoff

Simmered slowly in a rich sour cream sauce.

\$11.50

Grilled Tenderloin Bouchettes

Marinated tenderloin tips served on a skewer-with mushroom au jus.

Presented on orzo rice-pilaf.

\$12.95

Baked Italian Lasagna

Fine Italian pasta layered with a hearty tomato meat sauce and cheese.

Served with cheese garlic bread.

(No separate starch or vegetable)

\$11.95

Sliced Top Round of Beef

Slow roasted and topped with mushroom bordelaise sauce.

\$11.95

PORK SELECTIONS

Sliced Roast Porkloin

Slow roasted for extra tenderness and presented with an apple-raisin Calvados sauce.

\$11.50

Pork Tenderloin Parmesan

Lightly breaded in Italian crumbs, sauteed and topped with Marinara sauce, mozzarella and parmesan cheeses.

\$11.50

Boneless Pork Chops

Served Hunter Style with a hearty brown sauce of bacon, onions, mushrooms, & tomatoes

\$11.95

Hungarian Style Pork Schnitzel

Breaded pork loin baked and served with Paprika sauce and topped with julienne peppers and onions.

\$11.95

CHICKEN SELECTIONS

Chicken Scampi

Boneless, skinless breast sautéed with white wine and garlic. Topped with parmesan cheese and served on a nest of angel hair pasta with fresh vegetables provencal.
\$12.95

Marinated Grilled Chicken

Boneless, skinless breast marinated in olive oil, herbs, and garlic. Grilled over an open flame with a mushroom scallion sauce.
\$12.75

Chicken Stir Fry

Quickly tossed in sesame oil and Oriental vegetables. Finished with a sherry teriyaki sauce and cashews.
\$11.95

Caribbean Chicken Breast

Jerk marinated fresh chicken breast with a pineapple rum sauce.
\$12.75

Grilled Chicken Brouchette

Soy marinated chicken breast strips served on a skewer. Presented on orzo rice pilaf.
\$12.75

SEAFOOD SELECTIONS

Baked Orange Roughy Wisconsin

With sharp cheddar cheese and breadcrumbs. Finished with Gruyere champagne sauce.
\$11.95

Lemon Pepper Salmon

Baked Salmon fillet finished with a lemon basil cream.
\$12.25

Grilled Swordfish

Grilled Swordfish steak topped with fresh fruit relish.
\$12.50

Baked Atlantic Cod

Atlantic Cod topped with dilled Chablis Sauce.
\$12.25

Jamaican Mahi Mahi

Jerk Seasoned Mahi Mahi Fillet with a fresh vegetable relish.
\$12.25

SANDWICH SHOPPE

Certified Angus Bacon Cheeseburger

A half pound Certified Angus patty topped with cheddar cheese and bacon.
\$9.50

Chipotle BBQ Beef, Bacon and Cheddar

Sliced choice Angus beef tossed with spicy Chipotle BBQ sauce and topped with crisp bacon and cheddar cheese.
\$9.95

Open Faced Reuben Sandwich

Thinly sliced corned beef piled high with sauerkraut, swiss cheese, 1000 Island dressing on grilled marble rye.
\$9.95

Creamy Chicken Salad Sandwich

Served with lettuce on whole wheat.
\$8.95

Jerk Chicken Sandwich

Jamaican jerk marinated breast of chicken served grilled with sliced tomatoes and guacamole.
\$9.95

Country Springs Sub Sandwich

Ham, turkey, salami, cheddar and swiss cheese. Includes potato chips and a deli salad.

Individual Plate \$9.25

Box Lunch \$10.50 (does not include beverage)

Balsamic Ranch Grilled Chicken Breast

Chicken breast with crisp bacon and sliced tomato.
Served on a warm sesame seed roll.
\$9.95

All sandwiches served with potato chips
Fresh Garden Salad or Soup du Jour \$2.50 additional with any sandwich choice
(not applicable with the box lunch selection).

COUNTRY GARDEN SALADS

Maximum 50 people

Warm Chicken Salad

Crisp garden greens with tomatoes, cucumbers, mushrooms, and diced apples.
Garnished with warm julienne chicken and apple mustard-vinaigrette.
\$10.95

Lemon Pepper Salmon Salad

Fresh Salmon Fillet seasoned and pouched crowned with dill cucumber relish.
Served on baby greens with vegetables tossed with a light vinaigrette.
\$11.25

Country Springs Caesar Salad

Traditional Caesar salad tossed with grilled chicken or shrimp, garlic croutons, and fresh Parmesan cheese.
Presented with warm breadsticks.
\$10.95 Chicken
\$11.50 Shrimp

LUNCH BUFFETS

Minimum of 50 people*

DELI BUFFET

\$12.50 per person

\$14.25 includes homemade soup

Ham, Turkey, Salami,
Beef, Summer Sausage
and Smoked Turkey
Sliced Wisconsin Cheeses
Tuna Salad
Relish Tray with Dill Dip
Seasonal Deli Salads

Fresh Seasonal Fruit
Lettuce, Tomatoes and
Onions
Potato Chips
Assorted Breads
Condiments
Coffee, Tea or Milk

SALAD BUFFET

\$12.95 per person

Steaming Homemade
Soup
Crisp Field Greens
Rainbow of Dressings
and Toppings
Julienne Cheeses and
Meats

Bouquet of Fresh
Garden Vegetables
Seasonal Deli Salads
Fresh Sliced Fruit
Sliced Specialty
Breads, Croissants, and
Flavored Butters
Coffee, Tea or Milk

HOT LUNCH BUFFET

2 entrees \$15.50 per person

Sliced Round of Beef
Champignon
Lemon Pepper Chicken
Sliced Baked Ham
Baked Cod
with Dilled Chablis Sauce
Boneless Pork Chops
with Caramelized Onions
Marinated Grilled Chicken

Roast Turkey
with Dressing
Italian Meatballs
Roast Porkloin
with Natural Pork Sauce
Oven Roasted Herb-Chicken
Tenderloin Tips
Four-Seasons

Also includes:

Chef's Selection of
Potato, Pasta or Rice
Hot Vegetable Selection
Seasonal Fresh
Deli Salads

Crisp Field Greens
with a variety of
dressings and salad
accompaniments
Fresh Rolls and Butter
Coffee, Tea or Milk

LUNCH BUFFETS

Minimum of 50 people*

ITALIAN BUFFET

\$15.25 per person

Antipasto Tray
Tossed Salad with
Creamy Italian Dressing
Baked Lasagna
Cheese Tortellini
Spaghetti and
Marinara Sauce with
Ground Sirloin
Cheese Garlic Bread
Coffee, Tea or Milk

TEX MEX BUFFET

\$15.25 per person

Tossed Salad
Guacamole Ranch
Dressing
Beef Enchiladas
Topped with Salsa and
Cheddar Cheese
Grilled Chicken El Paso
Mexican Rice
Refried Beans
Tortilla Chips and Salsa
Jalapeno Corn Muffins
Coffee, Tea or Milk

WISCONSIN FAVORITE

2 entrees \$15.25 3 entrees \$16.25

Wisconsin Bratwurst
Sirloin Burgers
All Beef Hot Dogs
Marinated Grilled Chicken
Breast
Fresh Italian Sausage

Also includes:

Baked Beans with
Onions and Bacon
Country Salad Wagon
Fresh Fruit Tray
Lettuce, Tomato
and Onions
Sliced Wisconsin Cheeses
Assorted Vegetables
and Relishes with Dip
Rolls and Butter
Coffee, Lemonade,
Iced Tea, Milk