

## **HOT HORS D'OEUVRES**

(Priced for 50 pieces)

- Thai Red Pepper Chicken Skewers 100.00
- Skewered Chicken Teriyaki & Pineapple Kabobs 100.00
- Blackened Pork Tenderloin with Chardonnay Shitake Cream Sauce 125.00
- Marinated Filet Beef Skewers 125.00
- Seafood Stuffed Mushroom Caps 95.00
- Petite Crab Cakes with Remoulade Sauce 114.00
- Jumbo Prawn Skewers with Asian Dipping Sauce 140.00
- Skewered Sea Scallop with Chipotle Sauce 125.00
- Fresh Sea Scallops wrapped in Bacon 125.00
- Oysters Casino Broiled with Bacon & Herbed Bread Crumbs 125.00
- Fresh Oyster Rockefeller w/Spinach, Asiago, & Bacon Topping 125.00
- Miniature Reubens 95.00
- BBQ Pork Rib Pieces 95.00
- Bruschetta 95.00
- Chicken Livers wrapped in Bacon 65.00
- Italian Cocktail Meatballs 55.00
- Chicken Wings (BBQ, Hot & Spicy, or Batter Fried) 55.00

## **COLD HORS D'OEUVRES**

- Ahi Tuna Sashimi with Ginger Soy and Wasabi Sauce 106.00
- Shrimp – Chilled Jumbo Shrimp (50 pcs) w/Cocktail Sauce 125.00
- Shrimp – Chilled Peel & Eat (5 pds) w/Cocktail Sauce 105.00
- Prosciutto Wrapped Asparagus (50 pcs) 75.00
- Herb Deviled Eggs (50 pcs) 50.00

## **PRESENTATION**

### **HORS D'OEUVRES**

(Each item serves approximately 30-50 persons)

- Smoked Salmon Tray (2 Smoked sides of Fresh Alaskan) 85.00
- Assorted Wisconsin Cheese Tray with Crackers 70.00
- Fresh Seasonal Fruit Tray 65.00
- Fresh Vegetable Tray with Dip 65.00
- Mixed Nuts (3 pds) 25.00
- Cheese Ball with Crackers 25.00
  
- Baked Brie with Roast Garlic and Baguette Toasts 99.00
- Antipasto Display with Prosciutto, Salami, Copacolla, Mozzarella, Fontina, Olives, and Marinated Vegetables 150.00
- Roasted Turkey served with Cranberry Chutney & Fresh Baked Breads 215.00

Cold Seafood Bar:

*Sales tax & 18% service charge not included in menu price.  
Prices subject to change.*

**The Log Den**  
**Budget Banquet Dinner Buffet Menu**

**Hot Entrée Selections**

Oven Roasted Turkey Breast with Gravy  
Marinated Sliced Roast Sirloin of Beef  
Honey Glazed Smoked Ham  
Broasted Chicken  
BBQ Baby Back Pork Ribs  
Herb Encrusted Sliced Pork Loin with Gravy  
Seafood Stuffed Fillet of Sole  
Saute Chicken Breast with Chardonnay Shitake Cream Sauce

**Hot Starch Selections**

Fried Herb Basil & Garlic Potatoes  
Roasted Rosemary Baby Red Potatoes  
Garlic Mashed Potatoes  
Wild Rice Pilaf  
Sage Giblet Stuffing

**Standard Buffet**  
**\$20.95**

Two Hot Entrée Selections  
One Hot Starch Selection  
Seasonal Vegetable  
Tossed Salad with Dressing  
Cold Pasta Salad

**Deluxe Buffet**  
**\$23.95**

Three Hot Entrée Selections  
One Hot Starch Selection  
Seasonal Vegetable  
Tossed Salad with Dressing  
Cold Pasta Salad  
Vegetable Tray with Dip  
Cheese & Cracker Tray

Dinner Buffets include assorted rolls & butter, coffee, tea, or milk  
Dessert add \$2.50 per person for Chef's Choice

Minimum 40 people for buffets  
All Pricing is subject to 5.5% sales tax and 18% service charge

Prices are subject to change prior to signing contracts.

## **The Log Den** **Banquet Lunch Buffet Menu**

### **Deli Buffet**

Assorted Deli Meats  
Assorted Sliced Cheeses  
Pastat Salad  
Cole Slaw or Potato Salad  
Assorted Sandwich Breads  
Condiments: tomatoes, lettuce,  
Mayonnaise, mustards, pickles etc  
Coffee, Tea, or Milk  
Dessert

\$11.95 per person

### **Hot Buffet**

Broasted Chicken (OR)  
Marinated Herb Encrusted Pork Loin (OR)  
Marinated Roast Sirloin of Beef  
Garlic Mashed Potatoes (OR)  
Garlic & Herb Roasted Baby Reds  
Penne Pasta Arriviata (OR)  
Ital. Bow Tie Pasta with Marinara  
Seasonal Vegetable  
Tossed Salad with Dressing  
Coffee, Tea, or Milk  
Dessert

\$13.95 per person

Minimum 40 people for buffets  
All Pricing is subject to 5.5% sales tax and 18% service charge

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***For plated menu selections, see our dining menu for ideas. All menus can be created to suit your group. The above Banquet Menu's are samples for you.***

## **The Log Den Banquet Dinner Menu**

14oz Angus Prime Rib of Beef      \$21.95  
Slow roasted and served with Rosemary Au Jus

Beef Tenderloin      \$23.95  
8 oz USDA Choice Angus filet with wild mushroom ragout

Marinated Roast Pork Loin    \$18.95  
With Chardonnay shitake cream sauce

Rosemary Skewered Jumbo Shrimp & Scallops      \$21.95  
With roasted tomato basil red pepper sauce

Saute Chicken Breast Dianne      \$18.95  
8oz chicken breast with wild mushrooms in a white wine cream sauce

Veal Oscar      \$20.95  
Sauteed veal with seafood toping & asparagus finished with a saffron royal sauce

Broiled Door County Whitefish      \$18.95  
Fresh from local waters, broiled with almonds and citrus buerre blanc sauce

Broiled Fresh Atlantic Salmon      \$19.95  
Served with a chilled dill cucumber sauce

Canadian Baby Walleye      \$18.95  
2 broiled filets

Penne Pasta Arriviata      \$17.95 OR with seafood \$21.95  
Tossed with vegetables, black olives, parmesan cheese, capers, & virgin olive oil.

All dinner selections include choice of one starch (herb roasted baby reds, baked, garlic mashed, twice baked, or wild rice pilaf), a seasonal vegetable, tossed dinner salad, assorted breads and rolls, coffee, tea, or milk.

All pricing is subject to 5.5% sales tax and 18% service charge.

~~ LET US CUSTOMIZE A MENU FOR YOUR SPECIAL GROUP ~~

## **The Log Den Luncheon Menu**

Fresh Seasonal Fruit Plate    \$8.95  
Served with cottage cheese, assorted rolls & muffins

Caesar Salad    \$8.95  
Crisp romaine lettuce with our special Caesar dressing and homemade croutons, assorted rolls and muffins. Add grilled chicken breast or tuna steak    \$11.95

Chicken Salad OR Tuna Salad    \$8.95  
Served on a croissant roll with fresh fruit

Blackened Ahi Tuna Sandwich    \$10.95  
Served on a Kaiser roll with lemon & dill caper mayonnaise, lettuce, tomato and onion

Sauteed Chicken Breast    \$11.95  
Topped with Chardonnay Shitake Cream Sauce, wild rice pilaf, seasonal vegetable, house salad, and assorted rolls.

Roasted Angus Prime Rib of Beef with Au Jus    \$14.95  
Choice of twice baked or baked potato, seasonal vegetable, house salad & assorted rolls

Vegetable Stuffed Portabella Mushroom    \$11.95  
Vegetable ragout and parmesan roasted tomato crown

Fresh Broiled Door County Whitefish Almondine    \$12.95  
Served with wild rice pilaf, seasonal vegetable, house salad, and assorted rolls

Fresh Char-grilled Atlantic Salmon    \$13.95  
Choice of twice baked potato or wild rice pilaf, seasonal vegetable, house salad and assorted rolls.

Pasta Callabraise    \$11.95  
Penne pasta tossed with asparagus, red bell pepper, Vidalia onion, mushrooms, artichokes, and mixed squash. Finished with infused garlic olive oil and white wine

All luncheon selections include coffee, tea, or milk.

All pricing is subject to 5.5% sales tax and 18% service charge.

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