

DELAFIELD HOTEL EVENT MENUS

Dear Guest,

Thank you for your interest in the Delafield Hotel. Hosting unique and memorable events is our specialty. We strive to provide the finest quality food and beverage, along with impeccable service for each and every event. Whether you are planning a one day meeting, a business dinner, or corporate retreat we look forward to being of service to you in coordinating all aspects of your event. You will be proud to host your function at the Delafield Hotel.

Chef Shawn Kolo prepared these menus to serve as a guideline in planning for your function at the Delafield Hotel. We are dedicated to providing you and your guests with the finest food and service. The Chef and Managers are available to assist you in creating a special menu tailored to your individual desires, resulting in a unique and memorable event.

Excellence is not our goal, it is our standard.

The Delafield Hotel Team

DELAFIELD
HOTEL

BREAKFAST BUFFETS

*Buffet service is for a maximum of 1 ½ hours
15 person minimum or a \$50 charge will apply*

THE CONTINENTAL \$12

Fresh fruit display, assorted scones, bagels, sweet breads, cream cheese, jellies, honey, and whipped butter, orange, cranberry, and apple juices, coffee and tea

NO MINIMUM PERSON CHARGE

THE DELUXE \$16

White cheddar scrambled eggs, apple wood smoked bacon and maple sausage, fresh fruit display, assorted scones, bagels, sweet breads, cream cheese, jellies, honey, and whipped butter, orange, cranberry, and apple juices, coffee and tea

THE SUPERIOR \$19

Eggs Benedict, white cheddar scrambled eggs, breakfast potatoes, apple wood smoked bacon and maple sausage, fresh fruit display, assorted scones, bagels, sweet breads, cream cheese, jellies, honey, and whipped butter, orange, cranberry, and apple juices, coffee and tea

THE DELAFIELD \$18

Quiche Lorraine, cheese blintzes with blueberry coulis, breakfast potatoes, apple wood smoked bacon and maple sausage, fresh fruit display, assorted scones, bagels, sweet breads, cream cheese, jellies, honey, and whipped butter, orange, cranberry, and apple juices, coffee and tea

BREAKFAST ENHANCEMENTS

Assorted muffins \$24/dozen

Assorted scones \$26/dozen

Bagels with cream cheese \$19/dozen

Steel cut oatmeal with brown sugar and raisins \$5/person

Whole fresh fruit \$2/piece

Quiche Lorraine \$5/person

Warm maple sausage, egg and white cheddar bagel sandwich \$5 each

Side of maple sausage or apple wood smoked bacon \$3.50/person

Individual assorted yogurt \$3 each

Housemade granola \$12/pound

White cheddar scrambled eggs \$2/person

Dauphinoise potatoes \$3/person

French toast (up to 20 people) \$2/slice

PLATED BREAKFAST

CUSHING BREAKFAST \$11

White cheddar scrambled eggs, Dauphinoise potatoes, choice of apple wood smoked bacon or maple sausage, fresh fruit, English muffin with jellies and whipped butter, orange juice, coffee and tea

LAPHAM BREAKFAST \$12

Sweet apple bread in a cinnamon batter and finished with caramelized ginger peaches, Dauphinoise potatoes, choice of apple wood smoked bacon or maple sausage, orange juice, coffee and tea

TEN CHIMNEYS BREAKFAST \$11

Quiche du jour, fresh fruit, orange juice, coffee and tea



À LA CARTE FOOD & BEVERAGE SERVICE

Soft Drinks (Coke products) \$2.50/each

Point Root Beer \$3.50/each

Bottled FIJI water \$4/each

Coffee (regular and decaf) \$24/gallon

Orange, Cranberry, and Apple Juice \$15/carafe

Hot herbal tea \$3/each

Hot chocolate \$26/gallon

Bottled Iced Tea \$4/each

Energy drinks \$3/each

Assorted muffins \$24/dozen

Assorted scones \$26/dozen

Granola bars \$2/each

Bagels with cream cheese \$19/dozen

Freshly baked cinnamon rolls \$25/dozen

Whole fresh fruit \$2/piece

Fresh fruit display \$5/person

Fresh fruit kebobs with fruit yogurt dipping sauce \$17/dozen

Individual assorted yogurts \$3/each

Housemade granola \$12/ pound

Individual bags of assorted snacks \$2.50/each

Peanuts \$6.50/pound

Mixed Nuts \$14.50/pound

Assorted freshly baked cookies \$18/dozen

Fudge brownies or lemon bars \$18/dozen

Mini chocolate éclairs \$27/dozen

Jumbo soft pretzels with cheese and spicy mustard \$36/dozen

Fresh popcorn with Parmesan and white truffle \$4/person

BREAK & SNACK PACKAGES

Break package service is for a maximum of 1 ½ hours

MID MORNING BREAK \$12

Our own house made granola blend of steel cut oatmeal, almonds, walnuts, filberts, coconut, and raisins, individual yogurts, fresh fruit display, granola bars, orange, cranberry, and apple juices, hot chocolate, coffee and tea

TOASTER BREAK \$9

Assorted breads, English muffins, bagels, cream cheese, jellies, honey, and whipped butter, whole fresh fruit, orange, cranberry, and apple juices, coffee and tea

ENERGY BREAK \$10

Assorted freshly baked cookies, granola bars, individual bags of assorted snacks, energy drinks

BALL PARK BREAK \$12

Jumbo soft pretzels with cheese and spicy mustard, nacho chips with cheese and salsa, Cracker Jacks, peanuts, and assorted candy bars

Add bottles of Miller Lite \$3 each

CHOCOHOLIC BREAK \$9

Freshly baked chocolate chip cookies, fudge brownies, assorted candy bars, housemade chocolate éclairs, chocolate covered strawberries, hot chocolate, coffee and tea

BUILD YOUR OWN NACHOS BREAK \$15

Fried corn tortillas, Nacho cheese, pico de gallo, guacamole, fresh tomato, scallions, sliced olives, tomatillos, jalapeños, sour cream, and seasoned ground beef

Add bottles of Corona with fresh lemons and limes \$3.50/*each*

LUNCHEON ENTRÉES

Luncheon entrées include fresh rolls and whipped butter, coffee and tea.
Add a cup of soup du jour or mixed green salad for \$3

FISH

PORCINI SEARED SWORDFISH \$17

Served with lemon-Chardonnay sauce, horseradish Jasmine rice and chef's choice vegetable

PESTO ATLANTIC SALMON \$16

Stuffed with wild mushrooms, Roma tomato and fresh basil, finished with a mild pesto cream, served over rice pilaf with chef's choice vegetable

POULTRY

SAUTÉED BREAST OF CHICKEN \$14

Served over orzo pasta in a light Marsala cream with prosciutto wrapped asparagus

CHICKEN 'SALTIMBOCCA' \$16

Airline chicken breast filled with prosciutto, sundried tomato paste and fresh sage, served on a bed of orzo Pasta in a light tomato sauce with chef's choice vegetable

CRANBERRY CHICKEN SALAD \$11

Served on a buttery croissant with fresh fried potato chips and fresh fruit

PORK

STUFFED PORK TENDERLOIN \$16

Pork tenderloin stuffed with peaches and cranberry, Port wine sauce, scallion mashed potatoes and chef's choice vegetable

BEEF

ROAST BEEF TENDERLOIN WITH SAUCE BORDEAUX \$23

Sliced whole Black Angus tenderloin with a classic sauce of reduced red wine, shallots, garlic, peppercorns and thyme, served with garlic mashed potatoes and chef's choice vegetable

BLACK ANGUS FLANK STEAK \$17

Marinated flank steak with pico de gallo, whipped sweet potatoes and crispy fried red onions.

VEGETARIAN

EGGPLANT NAPOLEON \$14

Layers of grilled eggplant, wild mushrooms and bell pepper confit with roasted grape tomatoes and red pepper marinara

PORTABELLA WELLINGTON \$15

Portabella mushroom cap topped with artichoke pecan pate, wrapped in puff pastry, served with wild rice pilaf and chef's choice vegetables

LUNCHEON ENTRÉES

Luncheon entrées include fresh rolls and whipped butter, coffee and tea.
Add a cup of soup du jour \$3

ENTRÉE SALADS

CAESAR SALAD

Crisp romaine lettuce with cherry tomatoes, olives, grated Asiago cheese and croutons, tossed in a traditional Caesar dressing

GRAPEFRUIT BIBB SALAD

Tender Bibb lettuce with pink grapefruit segments and red onion dressed with honey poppy seed dressing

STRAWBERRY SPINACH SALAD

Sliced strawberries, toasted almonds, crumbled feta in a strawberry balsamic vinaigrette

ALL SALADS SERVED WITH CHOICE OF...

Grilled shrimp \$14

Grilled tenderloin \$16

Grilled chicken breast \$12

Salmon \$13

DESSERTS

WARM APPLE TART \$5

Granny Smith apples and cinnamon cream cheese baked in puff pastry, topped with toffee sauce

CHOCOLATE FLOURLESS CAKE \$6

A rich, dense chocolate cake with Grand Marnier laced raspberries and house made marshmallow fluff

TIRAMISU \$7

Finished with chocolate sauce and a Marsala Chantilly cream

DARK CHOCOLATE MOUSSE \$5

Rich dark chocolate mousse with fresh raspberries

CARROT GINGER CAKE \$6

An almost traditional carrot cake with a traditional cream cheese filling, drizzled with caramel sauce

À LA MODE \$2

Add a scoop of vanilla ice cream to any of the above

LUNCH BUFFETS

Luncheon buffets include coffee and tea
Buffet service is for a maximum of 1 ½ hours
Minimum 15 people or a \$50 charge will apply

HAWK'S VIEW SANDWICH BAR \$15

Fresh whole grain and sourdough breads, mayonnaise, Dijon mustard, horseradish mayonnaise, assorted sliced cheeses, tomato, lettuce, red onion, sliced smoked ham, pepper roasted turkey and roast beef, pasta salad, potato chips, fresh fruit, assorted freshly baked cookies

Add soup du jour \$3
Add vegetable tray with dip \$4

THE EXECUTIVE \$19

Soup du jour, Caesar salad with grated Asiago cheese and croutons and sliced fresh fruit
Portabella mushroom and seasonal fresh vegetable wrap with basil aioli
Pepper roasted turkey wrap
Sliced tenderloin on a ciabatta roll
Cranberry chicken salad on a buttery croissant
Housemade fudge brownies, assorted freshly baked cookies and lemon bars

LITTLE ITALY \$18

Minestrone soup, eggplant parmigiana, chicken Marsala with orzo, garlic bread, grilled ciabatta, mixed green salad tossed with tomato, cucumber, red onion, and Italian vinaigrette dressing, grated Asiago, mini cannoli and Italian cookies

Add antipasto display \$6

TAILGATE PARTY \$20

Wisconsin beer cheese soup, potato salad, coleslaw, pecan-apple baked beans, BBQ chicken breast, bratwurst with sauerkraut, hamburgers, assorted buns, lettuce, tomato, onion, assorted sliced cheese, ketchup, mayonnaise, mustard, potato chips, assorted freshly baked cookies and housemade fudge brownies

Add fresh fruit display \$5

SOUTH OF THE BORDER BUFFET \$22

Chicken mole and marinated flank steak, warm flour and corn tortillas, shredded Cheddar cheese, pico de gallo, guacamole, sour cream, refried black beans, Spanish rice, churros and Mexican wedding cookies

DINNER ENTRÉES

Dinner entrées include the mixed green salad, fresh rolls and whipped butter, coffee and tea. *One entrée selection is encouraged, however you may select up to three different entrées when you provide us with your guests' entrée choices and place cards indicating their choice. There is a \$1 charge per person per additional entrée.*

SIDE SALADS

MIXED GREEN SALAD *included*

Seasonal greens with diced tomatoes, cucumbers, red onion, and croutons in our house vinaigrette
Substitute the mixed green salad with one of the following for a nominal charge.

STRAWBERRY SPINACH SALAD \$3

Fresh spinach tossed with sliced strawberries, toasted almonds and crumbled feta in a strawberry balsamic vinaigrette

GRAPEFRUIT BIBB SALAD \$3

Tender Bibb lettuce with pink grapefruit segments and red onion in a honey poppy seed dressing

CAESAR SALAD \$2

Crisp romaine lettuce with croutons and grated Asiago cheese tossed in a traditional Caesar dressing

SEAFOOD

PORCINI SEARED SWORDFISH \$28

Served with lemon-chardonnay sauce, horseradish Jasmine rice, and chef's choice vegetable

LEMON BROILED SHRIMP \$30

Large shrimp broiled with fresh herbs, garlic, and lemon in a white wine, served with rice pilaf and chef's choice vegetable

PESTO ATLANTIC SALMON \$26

Stuffed with wild mushrooms, Roma tomato and fresh basil, finished with a mild pesto cream, served over rice pilaf with chef's choice vegetable

BEEF

ROAST BEEF TENDERLOIN WITH SAUCE BORDEAUX \$34

Sliced whole Black Angus tenderloin with a classic sauce of reduced red wine, shallots, garlic, peppercorns and thyme, served with garlic mashed potatoes and chef's choice vegetable

FILET MIGNON WITH ROASTED WILD MUSHROOMS \$36

A center cut Black Angus filet, grilled medium rare, topped with roasted mushrooms and Roquefort butter served with garlic mashed potatoes and chef's choice vegetable.

DINNER ENTRÉES

Dinner entrées include the mixed green salad, fresh rolls and whipped butter, coffee and tea. *One entrée selection is encouraged, however you may select up to three different entrées when you provide us with your guests' entrée choices and place cards indicating their choice. There is a \$1 charge per person per additional entrée.*

POULTRY

SAUTÉED BREAST OF CHICKEN \$24

Served over orzo pasta in a light Marsala cream with prosciutto wrapped asparagus

CHICKEN 'SALTIMBOCCA' \$26

Airline chicken breast filled with prosciutto, sundried tomato paste and fresh sage, served on a bed of orzo pasta in a light tomato sauce with chef's choice vegetable

HERB CRUSTED STUFFED CHICKEN \$29

Roast chicken breast stuffed with goat cheese, sun dried tomato, and artichoke hearts, with chardonnay cream sauce, served with mashed potatoes and chef's choice vegetable.

PORK

STUFFED PORK TENDERLOIN \$28

Pork tenderloin stuffed with peaches and cranberry, Port wine sauce, scallion mashed potatoes and chef's choice vegetable

ROSEMARY ROAST PORK LOIN \$26

Sliced and served with mango chutney, wild rice pilaf and chef's choice vegetable

DUETS

CHICKEN AND SHRIMP MORNAY \$27

Airline breast of chicken topped with large shrimp, finished with a mild Gruyère cheese sauce, served with rice pilaf and chef's choice vegetable

FILET MIGNON AND SHRIMP \$39

Six ounce Black Angus filet, grilled medium rare, with Cabernet demi glace and three large shrimp with lemon-Chardonnay sauce, served with garlic mashed potatoes and chef's choice vegetables

VEGETARIAN

EGGPLANT NAPOLEON \$24

Layers of grilled eggplant, wild mushrooms and bell pepper confit with roasted grape tomatoes and red pepper marinara

PORTABELLA WELLINGTON \$26

Portabella mushroom cap topped with artichoke pecan pate, wrapped in puff pastry, served with wild rice pilaf and chef's choice vegetables



DESSERTS

WARM APPLE TART \$5

Granny Smith apples and cinnamon cream cheese baked in puff pastry, topped with a house made toffee sauce

CHOCOLATE FLOURLESS CAKE \$6

A rich, dense chocolate cake with Grand Marnier laced raspberries and house made marshmallow fluff

TIRAMISU \$7

Finished with chocolate sauce and a Marsala chantilly cream

DARK CHOCOLATE MOUSSE \$5

Rich dark chocolate mousse with fresh raspberries

CARROT GINGER CAKE \$6

An almost traditional carrot cake with a traditional cream cheese filling, drizzled with caramel sauce

À LA MODE \$2

Add a scoop of vanilla ice cream to any of the above.



DINNER BUFFETS

The dinner buffets include the mixed green salad with choice of two dressings,
freshly baked rolls with whipped butter, coffee and tea

*Buffet service is for a maximum of 1 ½ hours
15 person minimum or a \$75 charge will apply*

TEN CHIMNEYS \$32

ENTRÉE *(select one)*

Sautéed breast of chicken with light Marsala cream
Seared chicken Provençal, with fresh tomato, garlic and red onion in a white wine sauce
Rosemary roast pork loin
Baked salmon with lemon-Chardonnay cream
Blackened swordfish with mango salsa

COMPLEMENTS *(select two)*

Ginger honey glazed carrots
Haricot verts with slivered almonds
Steamed broccoli
Parsley boiled red potatoes
Roasted garlic mashed golden potatoes
Wild and white rice pilaf

DESSERTS *(select one)*

Platters on each table:
Platters of house made fudge brownies, lemon bars and freshly baked cookies
Platters of assorted mini éclairs, petit fours, cream puffs, fruit tarts

Served, add \$1:

Carrot ginger cake
New York cheesecake with fruit topping
Flourless chocolate cake
Tiramisu
Dark Chocolate Mousse
Warm apple tart

DINNER BUFFETS

The dinner buffets include the mixed green salad with choice of two dressings,
freshly baked rolls with whipped butter, coffee and tea

*Buffet service is for a maximum of 1 ½ hours
15 person minimum or a \$75 charge will apply*

THE DELAFIELD \$39

ENTRÉE (select two)

Sautéed breast of chicken with light Marsala cream
Seared chicken Provençal, with fresh tomato, garlic and red onion in a white wine sauce
Rosemary roast pork loin
Sliced roast beef tenderloin with sauce Bordeaux
Baked salmon with lemon-chardonnay cream
Blackened swordfish with mango salsa

COMPLEMENTS (select two)

Ginger honey glazed carrots
Haricot verts with slivered almonds
Steamed broccoli
Parsley boiled red potatoes
Roasted garlic mashed golden potatoes
Wild and white rice pilaf

DESSERTS (select one)

Platters on each table:

Platters of housemade fudge brownies, lemon bars and freshly baked cookies
Platters of assorted mini éclairs, petit fours, cream puffs, fruit tarts

Served, add \$1:

Carrot ginger cake
New York cheesecake with fruit topping
Flourless chocolate cake
Tiramisu
Dark chocolate mousse
Warm apple tart

DINNER BUFFETS

The dinner buffets include a mixed green salad tossed with tomato, cucumber, red onion and choice of two dressings, fresh baked rolls with whipped butter, coffee and tea

*Buffet service is for a maximum of 1 ½ hours
25 person minimum or a \$75 charge will apply*

THE GENESEE \$47

ENTRÉE (select three)

Sautéed breast of chicken with light Marsala cream
Seared chicken Provençal, with fresh tomato, garlic and red onion in a white wine sauce
Rosemary roast pork loin
Sliced roast beef tenderloin with sauce Bordeaux
Baked salmon with lemon-chardonnay cream
Blackened swordfish with mango salsa

COMPLEMENTS (select three)

Crudités and dip
Seasonal fresh fruit
Pasta primavera
Ginger honey glazed carrots
Haricot verts with slivered almonds
Steamed broccoli
Parsley boiled red potatoes
Roast garlic mashed golden potatoes
Wild and white rice pilaf

DESSERTS (select one)

Platters on each table:
Platters of housemade fudge brownies, lemon bars and freshly baked cookies
Platters of assorted mini éclairs, petit fours, cream puffs, fruit tarts

Served, add \$1:

Carrot ginger cake
New York cheesecake with fruit topping
Flourless chocolate cake
Tiramisu
Dark chocolate mousse
Warm apple tart

COCKTAIL RECEPTIONS

An elegant beginning to a memorable event - Passed on trays - priced per dozen

COLD HORS D'OEUVRES

- Blackened tenderloin with avocado mousse \$26
- Cranberry chicken salad in phyllo cups \$17
- Blue crab ceviche in endive leaves \$23
- Shrimp cocktail with cocktail sauce and lemon \$29
- Seared tuna and wasbabi canapes \$18
- Cherry tomatoes with guacamole \$20
- Lemongrass grilled shrimp with sweet chili sauce \$29
- Caprese salad skewers \$16

HOT HORS D'OEUVRES

- Crab cakes with south Louisiana rémoulade \$27
- Almond stuffed dates wrapped in bacon \$25
- Baked brie with raspberry wrapped in phyllo \$27
- Chicken brochettes 'Saltimbocca' \$24
- Crab ragoon with sweet chili sauce \$24
- Scallops wrapped in bacon \$25
- Mini beef Wellington \$28
- Goat cheese and roasted red pepper triangles \$25
- Spanikopita triangles \$25

DISPLAYS

Display service is for a maximum of 1 ½ hours

DOMESTIC AND EUROPEAN CHEESE BOARD serves 25 - \$175

A selection of award winning artisinal cheese with assorted crackers and toasts

CRUDITÉS DISPLAY serves 25 - \$100

A display of fresh seasonal vegetables accompanied by dill dip or spicy ranch dressing Parmigiano

ANTIPASTO DISPLAY serves 25 - \$225

A selection of marinated fresh mozzarella, grilled vegetables, pepperoncini, olives, salami, sliced Italian bread, sundried tomato and roasted pepper spreads

LOX DISPLAY serves 50-75 - \$350

Thin sliced smoked salmon with capers, chopped egg, red onion, lemon crème fraiche, cucumber dill Cream cheese, assorted crackers and breads

SMOKED SALMON DISPLAY serves 50-75 - \$300

Whole smoked salmon displayed with sliced cucumber, red onion and chopped egg, served with watercress cream cheese, lemon crème fraiche, assorted crackers and breads

SEASONAL FRUIT DISPLAY serves 25 - \$125

An assortment of available seasonal fruits with fruit yogurt dipping sauce



RECEPTION STATIONS

*Stations are out for a maximum of 1 ½ hours
25 person minimum or a \$75 charge will apply
Chef attendant \$75/chef*

CARVED MEAT STATION

Assortment of petite rolls, mayonnaise, Dijon mustard, horseradish mayonnaise and balsamic red onions
Herb roasted beef tenderloin *serves 20* - \$250
Pepper roasted turkey breast *serves 30* - \$200
Rosemary roasted pork loin *serves 30* - \$225

PASTA STATION \$9/person

Penne and radiatore pastas, marinara, Alfredo and pesto sauces, grilled chicken, shrimp, asparagus, mushrooms, tomatoes, red onion, spinach, minced garlic, grated Asiago cheese and crushed red pepper

MASHED POTATO STATION \$6/person

Roasted garlic mashed potatoes, butter, sour cream and chives, shredded cheddar cheese, broccoli and chopped bacon

CAESAR SALAD STATION \$6/person

Crisp romaine lettuce with grated Asiago cheese, tomato, kalamata olives and croutons, tossed in a traditional Caesar dressing, served with garlic bread

NO CHEF NECESSARY

DESSERT STATION \$9/person

A selection of mini pastries including mini cream puffs, mini éclairs, petit fours, chocolate dipped strawberries and fruit tarts

NO CHEF NECESSARY

GOURMET COFFEE STATION \$4/person

Regular and decaffeinated coffee, cocoa powder, cinnamon powder, whipped cream, chocolate, caramel, hazelnut, raspberry & vanilla syrups

Chef attendants required where noted. Additional chefs may be required based on number of attendees.

BAR & BEVERAGE SERVICE

HOSTED/CASH BARS

Host Bars are one alternative for beverage service at your party. Charges are based on consumption.

HOSTED/CASH

Premium mixed drinks	\$8
Call mixed drinks	\$7
House mixed drinks	\$6
Domestic beer - bottle	\$3
Imported/Micro beer - bottle	\$4-\$5
House wines	\$6
Soft drinks	\$2
Bottled FIJI water	\$3
Domestic half-barrel	\$225
Import/Micro half-barrel	\$325-\$425

PACKAGE BARS

Package bars are often practical when it is important to know in advance the entire event cost. Amount charged is based on guarantee or actual attendance if higher.

FULL BAR: includes mixed drinks, house wine, domestic beer and soft drinks.

	HOUSE	CALL	PREMIUM
First hour	\$14	\$15	\$19
Each additional hour	\$8	\$10	\$12
Four hour package	\$35	\$39	\$42

SODA/BEER: includes domestic draft beer and soft drinks

First hour	\$10
Each additional hour	\$5
Four hour package	\$22

SODA/WINE/BEER: includes house wine, domestic draft beer and soft drinks

First hour	\$12
Each additional hour	\$7
Four hour package	\$25

SODA: unlimited soda for the total guest count \$3.00/*per person*

SELECT WINES

The Delafield Hotel offers a large variety of high-quality wines from the finest vintners around the world and would be happy to assist in your selection.

The Hotel staffs one bartender for every 75 guests. A bartending fee of \$55 per bartender will apply to cash bars, to bars requested for groups of less than 75 people, and if additional staffing is requested.