

2025

BANQUET MENU



DESTINATION
GENEVA NATIONAL

LAKE GENEVA, WISCONSIN

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CONTINENTAL & BREAKFAST BUFFETS

Based on 1-hour of service. Each additional half hour will incur a \$5 fee per person.

CONTINENTAL BREAKFAST

Minimum of 10 people. Maximum of 60 minutes of service. Add 30 minutes for an additional \$5 per person.

CLUBHOUSE CONTINENTAL |

Hard boiled eggs

Array of fruit muffins

Seasonal fruit display *with berries*

Oatmeal and granola bar

*dried fruit | toasted coconut | chocolate chips |
fresh berries | candied nuts | Greek yogurt |
vanilla yogurt*

Assorted Kellogg's cereals

Freshly brewed coffee

regular | decaffeinated

Fresh juices

orange | apple | cranberry

Assorted Rituals hot teas

Cold milk

almond | skim | 2%

EXECUTIVE CONTINENTAL |

Avocado toast bar

*pepper seasoned avocado mash |
sliced Turano sourdough | sliced Turano multigrain |
heirloom tomatoes | toasted quinoa | tropea onion*

Hard-boiled eggs

Applewood smoked bacon

Assortment of muffins

Fresh baked cheese and jam danishes

Coffee cake

Fresh Turano bagels

*berry cream cheese | roasted garlic &
dill cream cheese | sea salt cream cheese*

Seasonal fruit display with berries

Individual assorted Chobani yogurts

Assorted Kellogg's cereals

Freshly brewed coffee

regular | decaffeinated

Fresh juices

orange | apple | cranberry

Rituals assorted hot teas

Cold milk

almond | skim | 2%

BOXED BREAKFAST TO-GO |

*Scrambled eggs served on a croissant or an English muffin | cheddar cheese |
choice of ham, hickory-smoked bacon or sausage | fresh fruit | muffin | orange juice*

HOT BREAKFAST BUFFET

Minimum of 20 people. Add \$5 for groups of 20 or less attendees.

BUILD-YOUR-OWN BREAKFAST BUFFET |

Assorted Kellogg's cereals

2% milk | almond milk

Fresh fruit display with berries

Piña colada yogurt

Assortment of muffins

Fresh baked cheese and jam danishes

Coffee cake

Freshly brewed coffee

regular | decaffeinated

Fresh juices

orange | apple | cranberry

Assorted Rituals hot teas

Cold milk

almond | skim | 2%

Selection of 3 hot items

Each additional selection \$5 per person.

Scrambled eggs

Wisconsin cheddar cheese | chives

Applewood smoked bacon

Pork sausage

Potatoes O'Brien

*caramelized onions & peppers |
topped with scallions*

Hash browns

Buttermilk biscuit and gravy

sausage gravy | cheddar cheese & sage biscuits

Vanilla bean French toast

*maple syrup | warm cinnamon Fiji apples |
vanilla bean whipped cream | fresh berries*

Buttermilk pancakes

*maple syrup | warm cinnamon Fiji apples |
vanilla bean whipped cream | fresh berries*



Spinach and sun-dried tomato egg stratta

aged white cheddar

The Sunrise

*scrambled egg whites | turkey sausage |
fontina cheese | sun-dried tomatoes*

Huevos al purgatorio

*fire-roasted tomato sauce | poached eggs |
grilled crostini | cotija cheese | micro cilantro*

ENHANCEMENTS |

Enhancements are not offered individually, they must be ordered with a continental or hot breakfast buffet.

Crustless individual quiche

*jack cheese | asparagus | wild mushrooms |
rosemary | thyme*

Eggs benedict

*fresh baked English muffins | poached farm fresh
eggs | thick-cut rosemary ham | lemon hollandaise |
chive garnish*

Chef-attended eggs & omelet station*

*tri-colored peppers | onions | wild mushrooms |
sun-dried tomatoes | spinach | Boar's Head ham |
crispy pancetta | tri-peppered colby jack |
aged cheddar | feta | farm fresh eggs | egg whites*

**Additional \$100 chef fee.*

Avocado toast bar

*pepper seasoned avocado mash |
sliced Turano sourdough | sliced Turano multigrain |
heirloom tomatoes | applewood smoked bacon |
toasted quinoa | Tropea onion*

MEETING BREAKS

Meeting breaks are served as a snack during a meeting and are not adequate to be served as a meal. Based on 30 minutes of service.

SNACK TIME |

potato chips | French onion dip | tortilla chips | salsa

SWEET STREET |

fresh baked chocolate chunk cookies | fresh seasonal sliced fruit & berries | assorted candy bars (one per person)

WISCONSIN'S FINEST |

assorted artisan Wisconsin cheeses & cured meats | pickled vegetables | seasonal jam | candied nuts | grilled baguette | vegetable crudité | buttermilk ranch | sun-dried tomato hummus

THE WARM-UP |

freshly baked cookies | coffee station with regular & decaffeinated coffee | flavored creamers | gourmet teas | almond milk | 2% & whole milk | chocolate & strawberry syrups

ICE CREAM SUNDAE BAR |

Purple Door vanilla & chocolate ice cream | hot fudge | caramel | nuts | cherries | candy bar chunks | whipped cream



SALTY & SALTY |

cheddar, sea salt & caramel popcorn | assorted candied nuts | build-your-own trail mix | Milwaukee pretzel sticks | New Glarus honey whole grain mustard dipping sauce

NORTH SIDER |

mini hot dogs with Chicago style accompaniments | Wisconsin beer brats | pretzel buns | sauerkraut | whole grain honey mustard | house-made cracker jack | tortilla chips | queso blanco | pico de gallo | assorted Wisconsin sodas

SIESTA NATIONAL |

fresh fried tortilla chips | hand-mashed guacamole | chorizo queso dip | fresh limes | roasted corn & black bean salsa | cinnamon & sugar dusted mini churros | dulce de leche sauce

TEE TIME |

petit tea sandwiches with smoked salmon, cucumber and dill cream cheese on toasted rye | grilled chicken salad slider on Hawaiian roll | deviled egg salad on multigrain | corned beef & cucumber with sauerkraut and horseradish aioli on dark rye | petit scones with lemon clotted cream | fresh made Arnold Palmers | seasonal infused iced tea | assorted hot teas

HUMMUS AND TAPENADE BAR |

grilled & fried pita bread | house-made roasted garlic hummus | house-made roasted red pepper hummus | Greek olive tapenade

SMOOTHIE STATION |

Select two smoothie flavors, each additional flavor for \$3.00 per person.

very berry - chia seed | strawberries | banana
green machine - kale | spinach | cucumber | pineapple | lime
nutty banana - peanut butter | banana | milk | yogurt
carrot ginger - carrots | apple | banana | mango | orange juice | ginger | milk | yogurt

À LA CARTE OPTIONS

SNACKS

Apple fritters, cinnamon rolls & chocolate croissants	per dozen
Bagel assortment with cream cheese & jams.....	per dozen
Danishes, muffins & breakfast breads.....	per dozen
Seasonal fresh fruit & berries	per person
Fresh baked cookies & brownies.....	per dozen
Chip, pretzel and peanut individual bags.....	each
Individual yogurts.....	each
Candy bar assortment.....	each
Granola bars.....	each
Trail mix	per pound
<i>Dried fruit granola peanuts</i>	
Mixed nuts	per pound
Party mix	per pound
<i>Chex pretzel peanuts cashew cheerios</i>	
Whole fruit	each
<i>Apples oranges bananas peaches</i>	

BEVERAGES

Regular & decaffeinated coffee.....	per gallon
Hot chocolate & whipped cream	per gallon
Infused water	per gallon
<i>Honeydew, cucumber & mint watermelon, kiwi & lime blueberry, lemon & rosemary</i>	
Iced tea	per liter
Lemonade	per liter
Assorted juices	per liter
<i>Orange apple cranberry</i>	
Rituals assorted hot tea.....	each
Assorted soft drinks (12 oz).....	each
Sprecher root beer (16 oz)	each
Dasani bottled water (20 oz)	each
San Pellegrino sparkling water.....	each
Bottled juices (12 oz)	each
<i>Orange apple</i>	
Red Bull (8.4 oz)	each
Monster energy drink (16 oz).....	each
Powerade.....	each

ALL DAY BEVERAGE SERVICE

Coffee, water and soda	per person
Add: San Pellegrino	

EXPRESS ALL DAY MEETING PACKAGES |

All day beverage package may be added on for \$15 per person. Altering package days increase by \$10. All buffets served with coffee & tea.

MONDAY

Breakfast Buffet - Executive Continental

avocado toast bar | hard-boiled eggs | applewood smoked bacon | toasted quinoa | tropea onion | assorted muffins | fresh baked cheese & jam danishes | coffee cake | fresh Turano bagels & cream cheese | seasonal fruit with berries | individual Chobani yogurts | assorted Kellogg's cereal | assorted juices

Lunch Buffet - Pan Asian

cold & spicy rice noodle salad | cucumber salad | ginger & lime coleslaw | honey garlic chicken thighs | marinated flat iron steak & broccoli | sesame sugar peas | strawberry mousse | fortune cookie

Afternoon Break - Wisconsin's Finest

assorted artisan Wisconsin cheese & cured meats | pickled vegetables | seasonal jam | candied nuts | grilled baguette | vegetable crudité | buttermilk ranch | sun-dried tomato hummus

TUESDAY

Breakfast Buffet - Tuesday Express

assorted Kellogg's cereals | fresh fruit display with berries | assortment of muffins | fresh baked cheese & jam danishes | coffee cake | scrambled eggs | potatoes O'Brien | bacon | assorted juices

Lunch buffet - Destination Fiesta Nationale

chimichurri marinated flat iron steak | chicken al pastor | assortment of salsas | fresh jalapeños | cumin crema | lime guacamole | pico de gallo | Spanish rice with fire-charred poblanos | Tajin-dusted house-made tortilla chips | chorizo charro frijoles | cowboy-candied cornbread | sopa de tortilla | charred flour tortillas | white chocolate mousse | cinnamon & sugar-dusted churros

Afternoon Break - Sweet Street

fresh baked chocolate chunk cookies | fresh seasonal sliced fruit & berries | assorted candy bars

WEDNESDAY

Breakfast Buffet - Wednesday Express

assorted Kellogg's cereals | fresh fruit display with berries | assortment of muffins | fresh baked cheese & jam danishes | coffee cake | buttermilk biscuits & gravy | hash browns | sausage | assorted juices

Lunch Buffet - Market Deli

Build-your-own sandwich bar featuring assortment of Boar's Head deli meats | Turano rolls | fresh vegetable crudité | tortellini pasta salad | boardwalk tomato bisque | kettle chips | assorted dessert bars & cookies

Afternoon Break - Hummus & Tapenade Station

grilled & fried pita bread | house-made roasted garlic hummus | house-made roasted red pepper hummus | Greek olive tapenade

THURSDAY

Breakfast Buffet - Thursday Express

Assorted Kellogg's cereals | fresh fruit display with berries | assortment of muffins | fresh baked cheese & jam danishes | coffee cake | The Sunrise scramble | vanilla bean French toast | bacon

Lunch Buffet - All-American

Boar's Head all-beef franks | half-pound 80/20 grilled burgers | Wisconsin bratwurst | baked white cheddar macaroni | dijon potato salad | creamy coleslaw | fresh vegetable crudité | kettle chips | apple & cherry pie

Afternoon Break - Ice Cream Sundae Bar

Purple Door vanilla & chocolate ice cream | assorted toppings

PLATED LUNCH

Includes warm rolls & whipped butter, freshly brewed regular & decaffeinated coffee and an assortment of hot Rituals teas.

ENTRÉES

Select two entrées. Additional entrée selections are \$5 per person per additional selection.

Roasted French cut chicken |

rice pilaf | steamed broccoli | Marsala sauce

Vegetarian lasagna |

three cheeses | seasonal vegetable | marinara

Beef tenderloin medallions |

wild mushroom risotto | charred asparagus

6oz. blackened halibut |

roasted veggies | tomato | capers | red pepper sauce

Pan-seared salmon |

basil pesto gnocchi | honey & herb petite carrots

Tri-color tortellini |

basil alfredo or marinara

GN signature burger |

*half-pound Wagyu burger | applewood smoked bacon |
sautéed spinach | Fontina cheese | onion straws |
roasted garlic mayonnaise | toasted brioche roll |
Parmesan truffle fries*

GN signature chicken salad |

*spinach & mixed greens | fresh berries | frosted walnuts |
lemon grilled chicken breast | goat cheese |
lemon poppyseed vinaigrette*

Chicken Caesar salad |

*romaine lettuce | strips of grilled chicken breast |
tomato | cucumbers | Parmesan | Kalamata olives |
house-made garlic croutons | Caesar dressing*

DESSERTS

Select one dessert for your guests

Carrot cake with cream cheese frosting

Berry moscato tiramisu cheesecake

Flourless chocolate cake with raspberry coulis

Apple pie with whipped cream

Cherry pie with whipped cream

STARTERS | per person (Upgraded option)

Select one starter for your guests

Wisconsin beer cheese soup

Loaded baked potato soup

Roasted butternut squash bisque with port wine reduction, fried sage

Classic Caesar salad

House salad

TEE TIME TAKEAWAYS

Available for groups heading out on the golf course or grab-and-go options post-meetings. Tee Time box lunches are served with Boar's Head meats, Miss Vickie's potato chips, fresh baked cookie, apple, and bottled water. Select up to 2 box lunches. Additional box lunch selections are \$5 per person per additional selection. Wraps and gluten-free options are available upon request. Delivery to on-course snack bar for \$250, only when snack bar is staffed.

TREVINO |

*Boar's Head mesquite smoked turkey | three-pepper
Colby jack cheese | lettuce | tomato | onion | chipotle
mayonnaise packet | tomato focaccia*

PLAYER |

*Boar's Head rosemary & sundried tomato ham |
Vermont mild yellow cheddar | lettuce | tomato |
onion | honey mustard packet | corn-dusted kaiser roll*

PALMER |

*Boar's Head peppered salami & pepperoni |
picante provolone cheese | lettuce | tomato | onion |
pepperhouse gormaise packet | hoagie*

THE BIRDIE |

*Boar's Head Lond broil roast beef & pastrami |
Monterey jack cheese | lettuce | tomato | onion |
horseradish cream packet | French onion roll*

THE FAIRWAY WRAP |

*veggie black bean & avocado | Monterey jack cheese |
spring mix greens | chipotle mayonnaise packet | flour
tortilla*

LUNCHEON BUFFETS

All buffets include regular & decaffeinated coffee and an assortment of hot Ritual teas. Maximum of 60 minutes of service. Add 30 minutes for an additional \$5 per person. Available from 10am to 3pm. After 3pm, add \$10 per person.

MARKET DELI BUFFET |

Build-your-own sandwich bar featuring Boar's Head deli meat

*rosemary and sun-dried tomato ham | mesquite turkey breast |
peppered London broil roast beef | uncured peppered salami |
three-pepper colby jack | picante provolone | Vermont cheddar | chipotle
gourmaise | honey mustard pepper house gourmaise sauce |
Vidalia sliced onions | Roma tomatoes | leaf lettuce crowns | pickles*

Turano rolls

brioche buns | onion rolls | tomato focaccia

Fresh veggie crudité

dill dip | hummus | ranch dip

Tortellini pasta salad

Boardwalk tomato bisque

heirloom tomatoes | basil | parmesan | balsamic reduction

Kettle chips

Assorted dessert bars and cookies

DESTINATION FIESTA NATIONALE |

Chimichurri marinated flat iron steak

tri-colored peppers | yellow onions

Chicken al pastor

achiote-marinated | grilled pineapple pico

Varieties of salsa

salsa verde | salsa rojo | cotija queso

Fresh jalapeños

Cumin crema

Lime guacamole

Pico de gallo

Spanish rice with fire-charred poblanos

Tajin-dusted house made tortilla chips

Chorizo charro frijoles

Cowboy candied cornbread

Sopa de tortilla

queso fresco | fried tortilla strips

Charred flour tortillas

(Corn tortillas available upon request)

White chocolate mousse

fresh berries | mint garnish

Cinnamon and sugar-dusted churros

dulce de leche



ALL AMERICAN |

Boar's Head all-beef franks

caramelized onions

Half-pound 80/20 grilled burgers

*three-pepper colby jack | picante provolone | Vermont cheddar |
Vidalia sliced onions | Roma tomatoes | leaf lettuce crowns | pickles*

Wisconsin bratwurst

seasoned sauerkraut | brown sugar | toasted fennel

Baked white cheddar macaroni

aged white cheddar | sharp cheddar | parmesan and herb breadcrumb

Dijon potato salad

Creamy coleslaw

vinegar | poppy seeds

Fresh veggie crudité

dill dip | hummus | ranch dip

Kettle chips

French onion dip

Apple & cherry pies

vanilla bean whipped cream

PAN ASIAN |

Cold and spicy rice noodle salad

*napa cabbage | carrots | scallions | cucumbers | toasted sesame seeds |
miso peanut vinaigrette*

Cucumber salad

rice wine vinaigrette

Ginger and lime coleslaw

Honey garlic chicken thighs

cilantro and lime basmati rice | garlic soy glaze

Marinated flat iron steak and broccoli

soy sauce | sherry | honey | sesame oil | ginger garlic

Sesame sugar peas

sesame oil | fresh garlic

Strawberry mousse

strawberry purée | mint garnish

Fortune cookies



SOUP, SALAD & WRAP BUFFET |

Chef's soup de jour

Assortment of wraps

Boar's Head mesquite turkey wrap

three-peppered colby jack | lettuce | tomato | onion

Boar's Head rosemary and sun-dried tomato ham

Vermont cheddar | lettuce | tomato | onion

Rotisserie chicken Caesar

crisp romaine | sun-dried tomatoes | Caesar dressing

Quinoa wrap

black bean | avocado | peppers | red pepper hummus

Spring mix salad

*English cucumbers | heirloom tomatoes | red onions | aged cheddar |
croutons | roasted garlic vinaigrette | buttermilk ranch*

Assorted rolls and butter

Assorted mini cheesecakes

SAPORE D'ITALI |

Groups of 30+

House-made 16" pizzas (choice of 3 pizzas)

All made with mozzarella and house-made pizza sauce. (Gluten-free pizzas upon request for an additional \$5.)

Margarita

fresh tomatoes | buffalo mozzarella | basil | garlic | balsamic reduction

The Soppressata

thin-sliced Soppressata | caramelized onions | arugula

Meat lovers

pepperoni | crumbled sausage | bacon-toasted fennel

Classic cheese

Veggie

Chef's choice of seasonal vegetables

Minestrone soup

Caesar salad

*crisp romaine | Kalamata olives | marinated artichoke | shaved Parmesan |
sun-dried tomatoes | Caesar dressing*

Chicken primavera

sautéed zucchini | squash | peppers | roasted Garlic | white wine | fresh herbs

Cheesy-filled bread sticks with marinara

Chocolate-dipped biscotti

Ricotta-filled cannolis

pistachios | chocolate chips

LUNCH

HORS D'OEUVRES

Enhance your event to your guests' delight with our premier selection of butler-passed hors d'oeuvre packages during your cocktail hour. Based upon one hour of service.

CLASSIC |

Includes **three** hors d'oeuvre selections from below.

DELUXE |

Includes vegetable crudité platter, and **four** hors d'oeuvre selections from below.

PREMIUM |

Includes cured & carved board, vegetable crudité platter, and **five** hors d'oeuvres selections from below.

HOT HORS D'OEUVRES

To enhance your event, consider offering your guests a selection of hors d'oeuvres during your cocktail hour. Hors d'oeuvres are priced per 50 pieces, and include butler-passed service.

Spinach stuffed mushrooms |

creamed spinach | button mushroom provolone

Chicken satay |

rosemary and sweet chili sauce

Beef satay |

house-made chimichurri

Spinach spanakopita |

Lamb lollipop |

herb chimichurri

Shrimp Rumaki |

tender shrimp with bacon

Meatballs |

Swedish, barbecue or marinara

Chicken quesadilla horn |

chicken stuffed mini cornucopia

Beef en croûte | 300

horseradish cream

Grilled citrus shrimp skewer |

mango purée | wakami salad

Vegetable egg roll |

sesame soy glaze | toasted sesame seeds

Petit Maryland crab cake |

roasted garlic aioli | cilantro

CHILLED HORS D'OEUVRES

To enhance your event, consider offering your guests a selection of hors d'oeuvres during your cocktail hour. Hors d'oeuvres are priced per 50 pieces, and include butler-passed service.

Mango curry chicken salad |

curry cone

Beef tartare |

capers | shallots | Dijon | crostini

Cheese & sausage skewers |

Wisconsin summer sausage | aged cheddar

Summer bruschetta |

tomato | aged balsamic | parmesan | fresh basil

Shrimp cocktail |

lemon | house-made cocktail sauce

Caprese skewers |

tomato | fresh mozzarella | basil pesto

Shaved beef crostini |

horseradish cream | red pepper marmalade

Citrus marinated ahi tartare |

sweet soy, sesame | green onion | crisp wonton | wakami salad

Grilled peach bruschetta |

whipped goat cheese | peach chutney | basil | port wine reduction

Asian chicken tartlet |

shaved broccoli slaw | toasted sesame

STATIONARY HORS D'OEUVRES

Priced per person.

Cured & carved board |

selection of local farmstead Wisconsin cheese | cured artisanal meats | house pickles | fig & shallot jam | honeycomb | rosemary lavash | assorted crackers

Antipasti display |

olives | sport peppers | pickled vegetables | grilled marinated vegetables | shaved cured meats

Crudité |

fresh local vegetables | ranch dip | dill dip | hummus

Wisconsin beer cheese dip |

Wisconsin beer | aged cheddar | pretzel rods | tortilla chips

STATIONS

All selections are served with petite rolls & condiments. A \$100 Chef's fee will be added for each station.

ACTION STATIONS

Prime rib |

stone ground mustard | horseradish sauce | au jus

Beef tenderloin |

port wine reduction sauce

24-hour marinated skirt steak |

cilantro chimichurri sauce

Pork loin |

sweet tea marinated | bourbon mustard glaze

Maple-glazed country ham |

honey mustard sauce

Oven-roasted turkey |

spinach | wild mushrooms | cream sauce

Baby lamb chops |

garlic and herb marinated | minted demi glace

Jumbo shrimp |

sautéed garlic

Shrimp and grits |

tequila blackened shrimp | aged white cheddar | roasted poblano grits

RECEPTION STATIONS

Italian pasta station |

gnocchi | tri-colored tortellini | extra virgin olive oil | fresh garlic | sun-dried tomatoes | spinach | marinara | pesto alfredo | fresh chopped herbs | Parmesan | butter garlic breadsticks

Add-ons: Chicken +5 per person | Shrimp +7 per person

Meatballs & Italian sausage +3 per person

Savory beef tips in red wine gravy +6 per person

Gourmet macaroni & cheese | 13

macaroni with Spotted Cow cheese sauce
smoked bacon | roasted tomatoes
sautéed mushrooms fresh chopped herbs
parmesan cheese | bleu cheese | truffle oil
fried leeks scallions

Add-ons: lump crab +\$10 per person

French fry & tator tot bar |

smoked bacon | Spotted Cow cheese sauce | jalapeño ranch dressing | sriracha ketchup | truffle oil | sour cream | scallions

House-made pizza | each

one topping: choice of pepperoni | sausage | bacon | bell pepper | tomato | onion | mushroom | jalapeños
Additional toppings \$1 each.

Cheeseburger sliders | for 50 pieces

ketchup | mustard | lettuce | tomato | onion | pickles

Bratwurst sliders | for 50 pieces

ketchup | mustard | sauerkraut | onion

Chicken tender station | for 50 pieces

includes three sauces, choice of: honey mustard
buffalo | sweet & sour | buttermilk ranch |
bourbon barbecue | teriyaki | sriracha aioli |
curry ketchup

Nacho bar |

tortilla chips | seasoned ground beef | onion | lettuce | tomatoes | sour cream | black olives | jalapeños | cheese sauce

Baked potato bar |

baked potatoes | chive sour cream | candied bacon bits | cheddar cheese | scallions

Raw bar |

grilled & chilled shrimp | horseradish cocktail sauce | lemon | oysters on the half shell | cucumber & green apple mignonette | scallop ceviche with mango & pineapple salsa | snow crab claws | wakami salad

Wonton Asian tacos |

Ginger marinated chicken breast | lime & cilantro slaw

Taqueria |

al pastor and carne asada tacos | warm flour tortillas | crispy hard shells | tortilla chips | guacamole | pico de gallo | salsa | limes

Wings and things |

fried chicken wings | honey buffalo | barbecue | bleu cheese

DINNER BUFFETS

All buffets include regular & decaffeinated coffee and hot Ritual teas. Maximum of 60 minutes of service. Add 30 minutes for an additional \$5 per person.

DESTINATION GENEVA NATIONAL SIGNATURE BUFFET |

Entrées

Select two main entrées. \$24 per person for each additional entrée.

Carved airline turkey breast

orange cranberry sauce | pan dripping gravy

Seared herb airline chicken

rosemary cream | wild rice pilaf

Carved flat irons au poivre

wild mushroom demi glace

Herb dijon-crusted prime rib

horseradish cream | au jus

Slow-roasted king salmon

*white wine lemon butter sauce |
blistered balsamic cherry tomatoes | capers |
rosemary thyme rice pilaf*

Sides

Assorted dinner rolls

whipped sea salt butter

Build-your-own salad

*Arcadian blend spring mix | heirloom tomatoes
English cucumbers | red onions | carrots |
herbed croutons | buttermilk ranch |
balsamic vinaigrette*

Charcuterie board

*Boar's Head meats & cheeses | mustards |
assorted jams, fig, blueberry bourbon pecan
& mango habanero | candied nuts | dried fruit |
citrus | assorted olives | honeycomb bread & butter
pickles | assorted crackers*

Seafood display

*vodka cocktail sauce | shallot mignonette | lemons |
grilled citrus black tiger shrimp cocktail |
fresh shucked oysters | crab legs*

Fresh vegetable display

local fresh veggies | hummus | dill dip | ranch

Twice-baked mashed potato bar

Horseradish & roasted garlic mashed potatoes

*smoked bacon bits | aged cheddar cheese
seasoned crème fraîche | scallions | whipped butter*

Haricot vert gremolata

*toasted pine nuts | parmesan romano |
lemon zest | roasted garlic*

Desserts

Chef-attended flaming finale

Bananas foster

ripe bananas | butter | brown sugar | dark rum

Cherries jubilee

Grand Marnier | bourbon vanilla gelato

THE VENETIAN |

Pan-seared airline chicken marsala

*sweet marsala cream sauce | wild mushroom risotto |
crisp pork belly | crisp hen of the woods mushrooms*

Braised short rib bordelaise

*toasted potato gnocchi | fire-roasted tomato sauce |
sweet heat fresno peppers | parmigiano-reggiano*

Gorgonzola penne

*gorgonzola cream | candied pecans | fried sage |
balsamic reduction*

Tomato focaccia panzanella salad

*fresh tomato focaccia | Ciliegine mozzarella |
heirloom tomatoes | basil vinaigrette*

Caesar salad

*crisp romaine | kalamata olives |
marinated artichoke | shaved parmesan
sun-dried tomatoes | Caesar dressing*

Baked ratatouille

*arrabiata sauce | squash | zucchini | eggplant |
roasted red pepper*

Cheesy-filled bread sticks

marinara | Italian herbs

Chocolate pots de crème

whipped cream | raspberry | mint garnish

Tiramisu

*lady fingers | whipped mascarpone |
frangelico espresso*

TEXICAN BEACH BUFFET |

Chimichurri-marinated flat iron steak

tri-colored peppers | yellow onions

Chicken al pastor

achiote-marinated | grilled pineapple

Blackened mahi-mahi

mango pico de gallo | Spanish poblano rice

Variety of salsas

salsa verde | salsa rojo | cotija queso

Fresh jalapeños

Cumin crema

Lime guacamole

Pico de gallo

Charred flour tortillas

(Corn tortillas available upon request)

Street corn and black bean salad

charred corn | red peppers | lime mayo

Watermelon & mint

queso fresco | Tajin

Poblano curzio queso

Chorizo charro frijoles

Fried brussel sprouts

bourbon glaze | bacon

Tres leches cake

Sponge cake

dulce de leche drizzle

Fresas con crema

strawberries | vanilla tequila whipped cream



THE SMOKE HOUSE BUFFET |

Barbeque salmon

andouille dirty rice

24-hour smoked brisket

fried onions | KC BBQ drizzle | King's Hawaiian rolls

Braised St. Louis ribs

caramelized BBQ

Chili charcuterie

*thin-sliced red onion | jalapeños | scallions |
seasoned crema | aged cheddar | corn chips*

Baked white cheddar macaroni

*aged white cheddar | sharp cheddar |
parmesan and herb breadcrumb*

Corn-on-the-cob

seasoned butter

Baked Idaho potatoes

whipped butter | sour cream

Jalapeño and cheddar corn bread

Creamy coleslaw

Fruit salad

limoncello | poppy seeds

Petite iceberg salad bar

*wedge petite iceberg | bleu cheese |
roasted red onions | smoked bacon |
heirloom tomatoes | buttermilk ranch |
balsamic dressing*

Berry cobbler

*oat topping | mixed berries | citrus zest |
vanila ice cream*

Pecan pie

bourbon whipped cream

WISCONSIN FISH FRY |

Atlantic lemon pepper baked cod

chardonnay beurre blanc

Beer tempura-battered fried cod

dill pickle tartar sauce | fresh lemons

Fried coconut shrimp

vodka cocktail sauce

New England clam chowder

Truffle and parmesan fingerling pom frets

Warm Western charred corn

Charred broccolini

lemon zest | toasted almonds

Stewed Fiji apples

rum | brown sugar | cinnamon

Berry and arugula salad

*goat cheese | candied nuts | balsamic vinaigrette |
roasted garlic red wine vinaigrette*

Creamy coleslaw

Warm rye bread

whipped butter

Banana pudding trifle

*pound cake | bananas | whipped cream |
vanilla wafers*

Wisconsin cream puffs

*vanilla bean & strawberry whipped cream |
powdered sugar*

PLATED DINNER

Price per person in USD. Individual dinner selections must be submitted 14 days prior to the event. All dinners include warm rolls with whipped butter, regular & decaffeinated coffee, and a variety of hot Ritual teas.

STARTERS

Select one starter for your guests.

Cream of wild mushroom soup
Roasted tomato bisque
Wisconsin beer cheese soup
Herb roasted chicken & wild rice soup
Caprese salad
garlic aged balsamic vinaigrette

Classic Caesar
*romaine lettuce | shaved parmesan | herb croutons |
cherry tomatoes | house-made Caesar dressing*

House salad
*mixed greens | shaved carrots | red onions |
cucumbers | cherry tomatoes | champagne herb
vinaigrette*

Orchard salad
*mixed greens | dried cranberries | bleu cheese |
walnuts | red wine vinaigrette*

Summer squash (vegan)
red onion | tomato | asparagus | marinara

SIDES

Select one side for your guests.

Mushroom & garlic risotto
Long grain wild rice
Garlic mashed potatoes
Mushroom & roasted red pepper orzo

Herb roasted red skin potatoes
Tri-color tortellini with fresh basil and Parmesan
Duck fat fingerling potatoes

VEGETABLE SIDES

Select one vegetable side for your guests.

Roasted brussels sprouts with candied bacon
French green beans & Julienne red peppers
Grilled asparagus
Four season medley
Green bean almondine with cherries
Roasted broccolini with lemon

ENTRÉES

Select two proteins and one vegetarian from which your guests may choose from. Third entrée option available for \$5 per person upgrade.

Roasted French-cut chicken |
*garlic shallot cream or marsala reduction
sauce*

8oz. filet mignon |
*grilled | chasseur sauce or cognac demi
sauce*

New York strip steak |
tri-peppercorn demi glace or Madeira jus

Grilled twin bone-in pork chop |
*bacon marmalade or bourbon
mustard sauce*

Grilled Norwegian salmon |
*pecan crust | lemon beurre blanc sauce or
sriracha maple glaze*

Jumbo shrimp scampi |
garlic white wine sauce | Capellini pasta

**Scallops or shrimp & braised
beef short ribs |**
*jumbo sea scallops or shrimp | braised beef
short ribs with port wine reduction*

Lobster ravioli |
lemon cream sauce | fresh basil

Four cheese ravioli |
*marinara & Parmesan or
veal Bolognese (\$2 upgrade per person)*

Butternut squash ravioli (vegetarian) |
*sage cream | sweet & savory vegetable
medley*

Rice noodle stir fry (vegan) |
ginger lime sauce

DESSERTS

Select one dessert for your guests.

Gourmet carrot cake with cream cheese frosting
Strawberry shortcake
Chocolate pecan caramel cheesecake

New York cheesecake with strawberry preserves
Flourless chocolate cake with salted caramel and whipped cream
Traditional pie (apple, cherry, pumpkin or pecan) with whipped cream

HOSTED COCKTAIL HOUR

Hosted receptions include unlimited consumption on a per-hour basis.

ONE-HOUR

per person | *call brands*
per person | *premium brands*
per person | *super premium brands*

Add an additional hour for \$8 per person.

TWO-HOUR

per person | *call brands*
per person | *premium brands*
per person | *super premium brands*

THREE-HOUR

per person | *call brands*
per person | *premium brands*
per person | *super premium brands*

FOUR-HOUR

per person | *call brands*
per person | *premium brands*
per person | *super premium brands*

CALL BRANDS

Wheatly Vodka | Jose Cuervo Tequila |
Jim Beam Bourbon | Seagram's 7 Crown |
Whiskey | Seagram's Gin | Quality House Rum |
Scoresby Scotch | Christian Brothers Brandy
**Includes domestic beer & Tier 1 wines.*

PREMIUM BRANDS

Tito's Vodka | Casamgios Tequila |
Maker's Mark Bourbon | Tanqueray Gin |
Jack Daniel's Whiskey Captain Morgan Rum |
Bacardi Rum | Johnnie Walker Red Label Scotch |
Korbel Brandy
**Includes domestic and premium beer & Tier 2 wines.*

SUPER PREMIUM BRANDS

Grey Goose Vodka | Don Julio Tequila |
Angel's Envy Bourbon | Jack Daniel's Whiskey |
Hendricks Gin | Captain Morgan Rum |
Bacardi Rum | Johnnie Walker Black Label Scotch
E&J Brandy
**Includes domestic and premium beer & Tier 3 wines.*

Brands subject to change.

HOSTED BEER/WINE/SODAS

Hosted receptions include unlimited consumption on a per-hour basis.

ONE-HOUR

per person | *domestic brands*
per person | *premium brands*

Add an additional hour for \$5 per person.

TWO-HOUR

per person | *call brands*
per person | *premium brands*

THREE-HOUR

per person | *call brands*
per person | *premium brands*

DOMESTIC BEER

Coors Light | Miller Lite | Miller High Life |
non-alcoholic beer

PREMIUM BEER

New Glarus Spotted Cow | Leinenkugel's seasonal |
Lakefront Riverwest Stein | Lakefront New Grist (GF)

HOUSE WINE

The Seeker: Chardonnay | Sauvignon Blanc |
Pinot Grigio | Pinot Noir | Cabernet Sauvignon

PREMIUM WINE

J. Lohr: Chardonnay | Sauvignon Blanc |
Pinot Noir | Cabernet Sauvignon

SUPER PREMIUM WINE

Wagner Family of Wines: Sea Sun Chardonnay |
Emmolo Sauvignon Blanc |
Bonanza Cabernet Sauvignon |
Sea Sun Pinot Noir | Conundrum Red Blend

Brands subject to change.

HOSTED BLOODY MARY/MIMOSAS

Hosted receptions include unlimited consumption on a per-hour basis.

ONE-HOUR

per person | *call brands*
per person | *premium brands*
per person | *super premium brands*

TWO-HOUR

per person | *call brands*
per person | *premium brands*
per person | *super premium brands*

THREE-HOUR

per person | *call brands*
per person | *premium brands*
per person | *super premium brands*

FOUR-HOUR

per person | *call brands*
per person | *premium brands*
per person | *super premium brands*

Add an additional hour for \$6 per person.

CALL BRANDS

Wheatly Vodka | J. Roget Brut

PREMIUM BRANDS

Tito's Vodka | Jaume Serra Cava Brut

SUPER PREMIUM BRANDS

Grey Goose Vodka | Piper Sonoma Brut

Brands subject to change.

BEVERAGES ON-CONSUMPTION

\$250 fee plus tax per bartender. Pricing per beverage.

Call brand cocktail | *hosted | cash*

Premium brand cocktail | *hosted | cash*

Super premium cocktails | *hosted | cash*

House wine (glass) | *hosted | cash*

Premium wine (glass) | *hosted | cash*

Super premium wine (glass) | *hosted | cash*

Domestic beer | *hosted | cash*

Premium beer | *hosted | cash*

Non-alcoholic beer | *hosted | cash*

Soft drink | *hosted | cash*

Bottled water | *hosted | cash*

ADD-ONS

HIGH NOON SELTZER | *per person*

SIGNATURE COCKTAILS | *pricing based on cocktail*



EQUIPMENT

PACKAGES

LCD projector package

LCD projector | screen | extension cord | power strip | AV cart

LCD support package

Includes screen | extension cord | power strip | AV cart

Monitor package

75" flat screen monitor | HDMI cable | extension cord | power strip

Post-It flip chart package

Stand | self-adhesive paper | colored markers

Portable sound package

Two speakers | microphone | cables

Presenter package

*8' x 12' riser with black skirting | podium | wireless microphone
gooseneck microphone holder | sound*

INDIVIDUAL ITEMS

Screen

LCD projector

Wireless presenter remote with laser pointer

Extension cord

Power strip

Easels

Post-It flip chart pad (does not include easel or markers)

Podium

Wireless microphone

Polycom speaker phone

Meeting Owl Pro (a 360-degree camera, mic, and speaker)

6'x4' Whiteboard with markers

Private, dedicated internet

6'x8' risers (per section)

20'x20' dance floor



DESTINATION GENEVA NATIONAL

LAKE GENEVA, WISCONSIN

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1221 Geneva National Avenue South, Lake Geneva, WI 53147
262.245.7000 | groups@destinationgn.com | DestinationGN.com