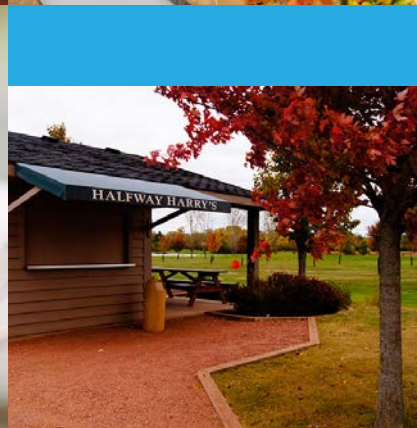




Unforgettable Golf Outings



AWARD-WINNING CUISINE



“Great place, good people on the course. Had a great outing here. Beautiful views and other wise well manicured. You should stop here and play a round or two.”

- Brad R.

ALL DAY PACKAGES

BREAKFAST

CASUAL LUNCHEON

COLD BOX LUNCHES

CASUAL DINNER BUFFET

SMALL BITES

STATIONS

POST GOLF SELECTIONS

DESSERTS

POLICIES + INFO

All Day PACKAGES

All day packages only available for groups 50 or larger.

• Additional appetizers can be ordered in advance for each package, please inquire with your event designer.

PAR 1

\$36.50

LUNCHEON & POST GOLF APPETIZERS

ONE PUTT LUNCHEON BUFFET

ONE HOUR APPETIZERS (15 TOTAL PIECES PER PERSON)

- Charcuterie Board
- Short Rib Grilled Cheese
- Bacon Wrapped Chicken
- Cocktail Meatballs
with Bourbon Shallot Cream
- Fresh Market Board
- Mediteranean Artichoke Puff
- Bruschetta Board

GF

V

V

PAR 2

\$42

LUNCHEON, ONE HOUR APPETIZER RECEPTION DURING COCKTAIL HOUR, POST GOLF CASUAL SANDWICH BUFFET

ONE PUTT LUNCHEON BUFFET OR BOXED LUNCHEES PRE-GOLF

COCKTAIL HOUR APPETIZERS (8 TOTAL PIECES PER PERSON)

- Charcuterie Board
- Short Rib Grilled Cheese
- Bacon Wrapped Chicken
- Cocktail Meatballs
with Bourbon Shallot Cream

GF

THREE ENTRÉE SANDWICH BUFFET WITH TWO SIDE SELECTIONS

Appetizers & Dinner only \$30

PAR 3

\$49.50

LUNCHEON, ONE HOUR APPETIZER RECEPTION DURING COCKTAIL HOUR, DINNER BUFFET

ONE PUTT LUNCHEON BUFFET

COCKTAIL HOUR APPETIZERS (8 TOTAL PIECES PER PERSON)

- Charcuterie Board
- Short Rib Grilled Cheese
- Bacon Wrapped Chicken
- Cocktail Meatballs
with Bourbon Shallot Cream

GF

TWO ENTRÉE DINNER BUFFET

Appetizers & Dinner only \$41

PAR 4

\$58

UPGRADED LUNCHEON, ONE HOUR APPETIZER RECEPTION DURING COCKTAIL HOUR, DINNER BUFFET

TWO ENTREE SANDWICH BUFFET WITH THREE SIDE SELECTIONS

COCKTAIL HOUR APPETIZERS (8 TOTAL PIECES PER PERSON)

- Charcuterie Board
- Short Rib Grilled Cheese
- Bacon Wrapped Chicken
- Cocktail Meatballs
with Bourbon Shallot Cream

GF

THREE ENTRÉE DINNER BUFFET

Appetizers & Dinner only \$43

WE'VE TAKEN THE TIME TO CRAFT A HANDFUL OF PACKAGES FOR EVENTS OF DIFFERENT SIZES AND STYLES. USE THEM AS INSPIRATION TO BRING YOUR OWN VISION TO LIFE OR SIT BACK AND RELAX KNOWING YOU'VE SELECTED A MENU PRIMED FOR SUCCESS.

V - Vegetarian, VE - Vegan,
GF - Gluten Free, SF - Soy Free
Many items can be GF and VE upon request.

• Symbol indicates additional fees apply.

ZILLIHOSPITALITYGROUP.COM

262.547.9447

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Breakfast BUFFETS

BEGIN THE DAY ON A DELICIOUS NOTE WITH A BREAKFAST BUFFET BUILT TO FUEL YOU AND YOUR GUESTS FOR ANY TASK AHEAD!

All breakfast buffets are priced to include assorted fruit juices and regular and decaffeinated coffee with accoutrements.

CASUAL BREAKFAST OPTIONS

MINI CONTINENTAL BREAKFAST BUFFET \$8.95 PER GUEST
Assorted breakfast breads, whole fruit to include bananas, oranges, and apples

CONTINENTAL BREAKFAST \$11.95 PER GUEST
Fresh fruit medley, steel cut oatmeal with granola and berries, bagels and cream cheese, assorted muffins

TRADITIONAL BREAKFAST \$17.95 PER GUEST
Scrambled eggs, cinnamon sugar french toast, sausage links or applewood bacon, fresh fruit medley, roasted red skin potatoes



A LA CARTE BREAKFAST OPTIONS

FRITTATA GF \$75 PER DOZEN
Bacon and cheddar or goat cheese and asparagus

WISCONSIN BREAKFAST SANDWICH \$54 PER DOZEN
Applewood ham, egg, Wisconsin cheddar cheese on a butter croissant

ASSORTED BAGELS V \$30 PER DOZEN
Assorted cream cheese and butter

ASSORTED DONUTS \$22 PER DOZEN

REGULAR/DECAF COFFEE (3 gallon minimum) \$32 PER GALLON

REGULAR/DECAF COFFEE AND CRANBERRY/ORANGE JUICE \$4.50 PER GUEST

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Casual LUNCHEONS

ONE PUTT LUNCHEON BUFFET

ONE PUTT LUNCH
\$14.50 PER GUEST

or

ONE PUTT DINNER
\$16.50 PER GUEST

All beef hamburgers with toppings of ketchup, mustard, cheese, tomato, lettuce, pickles, and diced onions.
Served with individual bags of chips and assorted cookies.

- Make it EXTRA tasty and add Pulled BBQ pork OR Pulled BBQ chicken OR grilled brats as a second entrée choice for an additional \$2 per guest.

CASUAL SANDWICH BUFFETS

SERVED WITH BAKERY BUNS, STANDARD CONDIMENTS,
INDIVIDUAL BAGS OF CHIPS AND ASSORTED COOKIES

BBQ PULLED PORK	GF	ITALIAN SAUSAGE AND PEPPERS	GF
BBQ PULLED CHICKEN	GF	GRILLED CHICKEN BREASTS cajun or traditional	GF
TENDERLOIN TIPS BORDELAISE	GF	GRILLED ALL-BEEF HOT DOGS	GF
ALL BEEF HAMBURGERS		ITALIAN BEEF with hot Giardiniera and Au Jus	GF

STANDARD CONDIMENTS: ketchup, mustard, tomato, lettuce, cheese, pickles and diced onion

SIDE SELECTIONS

• ADDITIONAL SIDE DISHES AVAILABLE FOR \$3 PER GUEST

FRESH GARDEN SALAD with ranch and balsamic vinaigrette	V	CAESAR TORTELLINI SALAD	V
FRESH FRUIT MEDLEY	GF, VE	RED SKIN POTATO SALAD	GF, V
CREAMY COLESLAW	GF, V	SMOKED GOUDA MAC N CHEESE	V
RANCHERO PASTA SALAD	V	TUSCAN PASTA SALAD	V
		SIGNATURE BAKED BEANS	GF

2 ENTRÉES & 2 SIDES \$19.50 PER GUEST
(Only available for lunch | pre-golf service)

3 ENTRÉES & 2 SIDES \$21.50 PER GUEST

2 ENTRÉES & 3 SIDES \$21.50 PER GUEST

3 ENTRÉES & 3 SIDES \$23.50 PER GUEST

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCHESES SERVED 1 HOUR
PRIOR TO TEE TIME AND
SERVED UNTIL ½ HOUR
AFTER TEE TIME
(EXCLUDES BOX LUNCHESES).
PRICING IS PER GUEST
UNLESS OTHERWISE
INDICATED.

V - Vegetarian, VE - Vegan,
GF - Gluten Free, SF - Soy Free
Many items can be GF and VE upon request.

• Symbol indicates additional fees apply.

ZILLIHOSPITALITYGROUP.COM

262.547.9447



Cold box LUNCHES

PERFECT OPTION TO PLACE ON THE CART FOR LUNCH WHILE YOU WAIT FOR THE SHOTGUN OR SAVED TO EAT ON THE COURSE.

Box lunches includes individual bags of chips and pickle spears. Choose one main selection for all golfers if you'd like us to place on carts. If guests pickup at registration, you can choose 2-3 box lunches.

WRAPS & SANDWICHES

\$ 16

CAESAR BLT

Grilled chicken breast, chopped bacon, romaine hearts, sun-dried tomatoes, parmesan cheese, and Caesar dressing

THE CAPRESE

Roma tomatoes, leaf lettuce, mozzarella, and basil aioli

THE ITALIAN

Salami, pepperoni, prosciutto, provolone, lettuce, tomatoes, red wine vinegar

ZILLI ROAST BEEF

Roast beef, brie cheese, caramelized onions, spinach, dijon mustard

THE DELI

Half roast beef with Wisconsin cheddar, half turkey breast with swiss cheese, lettuce, tomato

CALIFORNIA CLUB

Smoked turkey, applewood bacon, avocado, lettuce, tomato, chipotle aioli

● ADD A SALAD \$2.50 PER LUNCH

Garden Pasta Salad, Fresh Fruit Cups, Red Skin Potato Salad

TURN LUNCH PACKAGES

Instead of lunch served prior to tee off, this option allows your golfers to tee off and grab lunch when they make the turn. Lunch to be served for maximum 3 hours for this option. Buffet will be setup on south end of our tent and golfers can grab a sandwich/lunch as they make the turn. Pricing includes attendant at the buffet and 3 hours of service to get through all golfers. Minimum 100 guests (Grill chef with items grilled at the buffet can be added for additional \$100).

OPTION 1

All beef hamburgers, buns, condiments, individual bags of chips and assorted cookies.

\$ 17.50 PER GUEST

OPTION 2

Bratwurst, all beef hamburgers, buns & condiments, individual bags of chips, rancho pasta salad, fresh fruit medley, assorted cookies.

\$21.50 PER GUEST

V - Vegetarian, VE - Vegan, GF - Gluten Free, SF - Soy Free, Many items can be GF and VE upon request. ● Symbol indicates additional fees apply.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Casual DINNER

BUFFET OPTIONS

DESIGN YOUR OWN DINNER BUFFET

Our traditional design your own buffets all include fresh bakery rolls with butter and your choice of one cold side, one starch and one seasonal vegetable.

- Additional sides can be added for an additional \$3 per guest.
- Short Ribs & Sliced Tenderloin can be added for an additional \$3 per guest.
- Tenderloin Tips can be added for an additional \$1 per guest.

TWO ENTREES \$32

BEEF

- BRAISED BEEF SHORT RIB with bourbon shallot cream GF
- TENDERLOIN TIPS BORDELAISE GF
- SLICED TENDERLOIN with red wine demi and caramelized onions GF

THREE ENTREES \$34

PORK

- BBQ BABY BACK RIBS 1/4 rack GF
- BONELESS PORK RIBEYE with Door County cherry compote GF

PASTA / SEAFOOD

- CHEESE TORTELLINI with a sun-dried tomato cream sauce V
- ROASTED BUTTERNUT SQUASH RAVIOLI with asparagus, fennel brown butter sauce, topped with sun-dried tomato feta olive tapenade and hazelnuts V
- GRILLED SALMON FILET with pineapple chutney GF
- SHRIMP CAVATAPPI with vodka sauce

POULTRY

- HERB SEARED CHICKEN with rustic italian compote GF
- CHICKEN PARMESAN with provolone and marinara
- GRILLED CHICKEN BREAST with stonemill dijon cream GF
- CHICKEN PAPRIKASH marinated and seasoned with smoky paprika GF

SALADS

- HAYSTACK SALAD mixed greens with feta cheese, dried cranberries, sweet potato hay, & cranberry vinaigrette
- CAESAR SALAD romaine lettuce, shaved parmesan reggiano, croutons and caesar dressing

VEGETABLES

- BRANDY GLAZED CARROTS
- FIRE ROASTED VEGETABLES
- RUSTIC WHOLE GREEN BEANS
- VEGETABLE SAUTÉ
- ROASTED BRUSSELS SPROUTS

STARCHES

- MASHED POTATOES - cheddar buttermilk - garlic herb
- SMOKED GOUDA MAC N CHEESE
- SWEET POTATO AND RUSSET AU GRATIN
- ROASTED RED SKIN POTATO lemon dill

- FRESH FRUIT MEDLEY
- BROCCOLI BACON PASTA SALAD
- ITALIAN PASTA SALAD

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* ASK FOR A QUOTE ON CHEF CARVED MEAT ENHANCEMENTS TO YOUR BUFFET. WE CAN ALSO ACCOMMODATE PLATED SIT DOWN OR FAMILY STYLE MEAL SERVICES •

V - Vegetarian, VE - Vegan, GF - Gluten Free, SF - Soy Free
Many items can be GF and VE upon request.

• Symbol indicates additional fees apply.

ZILLIHOSPITALITYGROUP.COM
262.547.9447

Small BITES

PERFECT SOLUTIONS FOR BEFORE DINNER COCKTAIL HOUR. OUR EVENT DESIGNER CAN ASSIST WITH QUANTITIES BASED ON YOUR NEEDS. ASK ABOUT HOSTING A SMALL BITE ONLY RECEPTION, OUR TEAM WOULD BE HAPPY TO CUSTOMIZE A MENU TO FIT YOUR NEEDS.

Priced per dozen. Minimum of 3 dozen per selection and/or flavor is required (unless otherwise indicated).

STATION SET SMALL BITES

\$32 PER DOZEN

WARM SELECTIONS

BACON WRAPPED CHICKEN

- cranberry orange glaze
- beer mustard glaze
- bourbon maple glaze

BUFFALO CHICKEN TART

MEDITERRANEAN ARTICHOKE PUFF

PARMESAN ONION CROUSTADE

PROSCIUTTO WRAPPED PEPPADEW

CHORIZO CROQUETTE
chipotle aioli

PEA AND POTATO SAMOSA
date chutney

BLUE CHEESE TATER TOT
truffle oil

CHICKEN ARANCINI
sweet chili sauce

BBQ PORK POP
salsa verde

ROASTED PEAR SMOKED GOUDA TARTLET

BUTTERNUT SQUASH RISOTTO POP
creme fraiche

WI FISH FRY FRITTER
tarragon aioli

CHILLED SELECTIONS

TOMATO BOCCONCINI PIPETTE

STEAKHOUSE CROUSTADE

WATERMELON TOWER
goat cheese
Spring/Summer

MARKET PITA

AHI TUNA BITE
wasabi aioli

GRAPES WITH A TWIST

BLACKBERRY CAPRESE SKEWER
Spring/Summer

CUCUMBER CUP
• tarragon chicken salad
• cranberry chicken salad
• bruschetta
• market

BLT BITE

FRUITED GOAT CHEESE TRUFFLE
Fall/Winter

TENDERLOIN FORK
roasted tomato

BRANDIED PEAR & BLUE CHEESE
CROUSTADE

V - Vegetarian, VE - Vegan,
GF - Gluten Free, SF - Soy Free
Many items can be GF and VE upon request.

• Symbol indicates additional fees apply.

ZILLIHOSPITALITYGROUP.COM

262.547.9447

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Stations

BOARDS AND PLATTERS

STATIONS

CHARCUTERIE BOARD \$13.50 PER GUEST
a beautiful arrangement of local wisconsin cured meats and cheeses accompanied by crackers, pickled vegetables, and fresh & dried fruits

ANTIPASTO BAR \$9 PER GUEST
marinated olives, artichokes, roasted red peppers, fresh mozzarella, other cheeses, sliced pepperoni, genoa salami, cappicola ham, grilled vegetables, salad greens, italian breads, olive oil, balsamic vinegar

FRESH MARKET PLATTER ^v \$8 PER GUEST
fresh seasonal fruits, wisconsin cheeses, assorted crackers and fire roasted vegetables

ARTISAN BREAD PLATTER \$8 PER GUEST
artisan bread loaves and rolls, bacon jam, flavored butters, infused olive oils

WISCONSIN FRIDAY FISH FRY \$31
Baked and breaded cod with coleslaw, potato pancakes, applesauce, lemon wedges, and tartar sauce.

V - Vegetarian, VE - Vegan, GF - Gluten Free, SF - Soy Free
Many items can be GF and VE upon request.

^v Symbol indicates additional fees apply.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Post Golf SELECTIONS

COCKTAIL PARTY RECEPTION

\$36

SMALL BITE RECEPTION ONLY AVAILABLE FOR GROUPS OF 75 OR LARGER. SERVED FOR 1.25 HOURS AFTER GOLF.

CHARCUTERIE BOARD

A beautiful arrangement of local Wisconsin cured meats and cheeses accompanied by crackers, pickled vegetables, fresh and dried fruits.

FRESH MARKET PLATTER

Seasonal fruits, wisconsin cheeses, crackers, and fire roasted vegetables

ANTIPASTO BAR

Marinated olives, artichokes, roasted red peppers, fresh mozzarella and other cheeses, sliced pepperoni, genoa salami, capicola, grilled vegetables, italian breads, olive oil and balsamic vinegar

MINI TENDERLOIN SANDWICH

Onion roll, cognac blue cheese spread, caramelized onions

BOURSIN STUFFED MUSHROOMS

BACON WRAPPED CHICKEN

Bourbon maple glaze

GF

SHORT RIB GRILLED CHEESE

Caramelized onions

MEATBALLS

Your choice of:

- BBQ
- Bourbon Shallot Cream
- BBQ Orange Marmalade

BRUSCHETTA BAR

Traditional bruschetta served with charred crostini, fresh gorgonzola, parmesan cheese, caramelized onions, truffle portobello mushrooms and basil

ASSORTED BARS & BROWNIES

PIZZA RECEPTION

\$16

SERVED FOR 1 HOUR. PRICING IS PER GUEST.

Assorted pizzas, tuscan herb bread, traditional caesar salad



• Symbol indicates additional fees apply.

ZILLIHOSPITALITYGROUP.COM

262.547.9447

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Desserts

END YOUR GOLF OUTING ON A SWEET NOTE

PLATTERS & DISPLAYS

ASSORTED COOKIES \$25 PER DOZEN

ASSORTED BARS AND BROWNIES \$27 PER DOZEN

CLASSIC CRÈME BRÛLÉE \$30 PER DOZEN

MINI DESSERTS \$42 PER DOZEN

An array of mini desserts such as bundt cakes, tartlets, and mousse votives.

Minimum 3 dozen total per event.
Recommend 2-4 pieces per guest.

• Symbol indicates additional fees apply.





General

POLICIES AND INFO

EDITORIALS & POLICIES

All menus above are full service, with our staff providing service for the event and are designed for on-premise golf outings only

Menu pricing is based on groups 50+. For groups under 50 guests, please add \$3 per guest to all buffets

We will provide disposable plates, napkins, and service ware for events in tent, or turn bar as well as luncheons or sandwich buffets in tent, turn bar or ballroom. We will provide china and flatware service for dinners in ballroom.

Menu selections and initial details are due to our catering offices 30 days in advance of event. Initial guest count is due 14 days prior to your event. Once your initial guest count has been submitted it may not be decreased, only increased. Final guest count is due 7 days prior to your event. Any changes after 7 days prior to your event date are subject to a minimum administrative fee of \$250.00 along with any other vendor charges incurred.

All events are subject to applicable state and local sales taxes. If your group is tax exempt, a completed S211 form must be filed with our office for tax to be removed.

Gratuuity is not included or charged and is left to the discretion of the client.

Additional labor fees may apply when additional labor is required or for events outside of the normal scope.

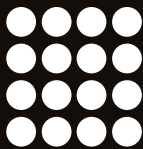
All pricing is subject to change based on market conditions.

Custom menus, sit down, stations and other styles of service are available.

WE'RE DEDICATED TO SERVING YOU AND YOUR GUESTS PRECISELY HOW YOU WOULD LIKE TO BE SERVED AND WITH THE SPECIFIC MENU YOU ENVISION. FOR US, THAT IS THE DEFINITION OF CATERING!

HAVING A THEMED OUTING?

Having a theme is an excellent approach to increase participation and ensure your guests have a memorable experience at your outing. Ask us about customizing a menu and or beverages to enhance the theme. Your event designer can work with you for ideas and other ways to make your event stand out!



ZILLI
HOSPITALITY GROUP

ZILLIHOSPITALITYGROUP.COM

262.547.9447