

the
CHEQUAMEGON
grill

Catering Menu

Breakfasts

Beverages

Starters

Vegetarian Starters

Salads

Sandwiches

Sides

Buffet Options

➤ *Entrees*

➤ *Starch Sides*

➤ *Vegetables*

➤ *Picnic Buffet*

Dinner Entrees

➤ *Plated Options*

➤ *Side Choices*

➤ *Desserts*

Breakfast:

- ❖ **American Continental:** \$7.00 per person
 - Assorted breakfast breads, yogurts, fruits and juices
- ❖ **European Continental:** \$10.00 per person
 - Assorted breads, deli ham, salami, cheeses, jellies, jams, Nutella®, hard-boiled eggs, fruits, yogurts, juices
- ❖ **Hearty Breakfast:** \$12.00 per person
 - Spinach & Mushroom Frittata **or** Bacon & Onion Quiche, assorted breakfast breads, fruit cup, juice

Beverages:

- ❖ **Coffee Set Up:** \$40.00 for 12 guests
 - Includes regular and decaffeinated coffee, hot tea, sugar, regular and flavored creamers, ice water
- ❖ **Iced Tea/Lemonade:** \$25 for 12 guests
- ❖ **Juices:** \$35 for 12 guests
 - Orange, pineapple, grapefruit, apple, V8 or cranberry
- ❖ **Bar Set Up:** \$50
 - Mimosa bar, Bellini bar, or Bloody Mary bar – price dependent on consumption
 - Cocktail Server - \$15 per hour
 - Bartender - \$20 per hour

Starters:

❖❖ Orders are designed to serve and priced for 12 people. ❖❖

- ❖ **Cheese and Cracker Tray:** \$26
 - Three assorted chef choice cheeses and crackers
- ❖ **Turkey Roll-Ups:** \$36
 - Lingonberry aioli, lettuce, roasted garlic aioli, sliced turkey
- ❖ **Smoked Salmon Platter:** \$36
 - Smoked salmon, fried capers, mustard, dill sauce, pickles, and crostini
- ❖ **Chips and Salsa:** \$20
 - Fried tortilla chips and salsa
- ❖ **Hummus and Vegetable Platter:** \$30
 - Chef's choice hummus and seasonal vegetables
- ❖ **Fruit Platter:** \$30
 - Assorted seasonal fruit
- ❖ **Meatballs:** \$35
 - Swedish or BBQ beef meatballs with beef gravy
- ❖ **Shrimp Cocktail:** \$40
 - Large shrimp served with cocktail sauce
- ❖ **Mini Bruschetta Salads:** \$30
 - Skewered grape tomatoes, mozzarella balls and basil dressed in olive oil & balsamic vinegar
- ❖ **Sirloin Crostini:** \$35
 - Toast points, caramelized onions, horseradish cream, shaved marinated sirloin
- ❖ **Chicken Quesadilla:** \$30
 - Flour tortilla, seasoned chicken, black bean salsa, BBQ, cheese, served with Salsa and Sour Cream
- ❖ **Roasted Red Peppers:** \$26
 - Roasted pepper medley, topped with creamy spinach, melted cheese blend and traditional red sauce
- ❖ **Stuffed Mushrooms:** \$36
 - Cream Cheese and Herb
 - Mushroom, cream cheese and herb

Salads

❖❖ Orders are designed to serve and priced for 12 people. ❖❖

- ❖ **Roasted Butter Squash Salad:** \$35.00
 - Mixed greens, carrots, roasted butternut squash, seasonal berries, red onions, sunflower seeds, apples, candied walnuts, raisins tossed in a maple vinaigrette.
- ❖ **Garden Salad:** \$26.00
 - Mixed greens, tomatoes, red onions, cucumbers, croutons with choice of dressing
- ❖ **Caesar Salad:** \$35.00
 - Chopped romaine, parmesan, croutons with Caesar dressing
- ❖ **Berry & Spinach Salad:** \$35.00
 - Mixed greens, spinach, seasonal berries, raisins, candied walnuts with a lemon basil vinaigrette
- ❖ **Caprese Salad:** \$40.00
 - Arugula and mixed greens, tomato medley, mini mozzarella balls, olive oil

Buffet Options

❖❖ Buffets require a minimum of 20 people. Prices are for minimum order.

Sides: House-made potato chips - \$30.00, Coleslaw, Potato Salad or Fruit - \$65.00

Sandwiches:

- ❖ **Build Your Own (cold sandwich):** \$96
 - Meat: deli cut turkey, ham, and roast beef
 - Cheese: cheddar, Swiss
 - Veggies: lettuce, tomato, onion
- ❖ **Club (cold sandwich):** \$96
 - Turkey, ham, bacon, cheddar, Swiss, lettuce, tomato, mayo on oat bread (cold sandwich)
- ❖ **Chicken Sandwich (plated hot sandwich):** \$104
 - Marinated chicken breast, lemon basil pesto, lettuce, tomato, onions on sourdough bread (plated hot sandwich)
- ❖ **Steak Melt (plated hot sandwich):** \$112
 - Marinated sirloin deli sliced, caramelized onions, cheddar and Swiss cheese on sourdough bread
- ❖ **Veggie Sandwich (plated hot sandwich):** \$80
 - Roasted seasonal vegetables, sun dried tomato pesto, white cheddar on ciabatta hoagie

❖❖ Entree, Vegetables, Starch, Dessert: \$22 per person ❖❖

❖❖ Entree, Vegetables, Starch, Salad, Bread, Dessert: \$26 per person ❖❖

Entree Options:

- ❖ Pan Seared Chicken Breast - seasoned rosemary-thyme cream sauce.
- ❖ Honey Roasted Ham
- ❖ Hand Carved Marinated Sirloin
- ❖ Baked Haddock

Vegetables:

- ❖ Seasoned Vegetable Medley
- ❖ California Medley

Starch:

- ❖ Baby Red Mashed Potatoes
- ❖ Roasted Herb Potatoes
- ❖ Rice Pilaf

Salad:

- ❖ Garden Salad
- ❖ Caesar Salad

Bread with Butter:

- ❖ Chef's choice of handcrafted rolls
- ❖ Fresh-baked Garlic Breadsticks

Dessert:

- ❖ Variety of mini-cheesecakes, bars or cookies

Picnic Buffet:

❖❖ Buffet style - \$22.00 per guest. ❖❖

- ❖ **Meat:** burger, brats (substitute chicken for beef) with buns
- ❖ **Toppings:** lettuce, tomato, onion, assorted cheeses
- ❖ **Sides:** Baked beans, pickle spears, watermelon, chips, coleslaw

Served Entrees

- ❖❖ Plated priced per person. Minimum of 20 people. ❖❖
- ❖❖ Pick one or two plated options and two side choices. ❖❖
- ❖❖ Dinner Salad with House Dressing Included. ❖❖

Entrees:

- ❖ **Herbed Chicken Breast:** \$28.00
 - Chicken breast marinated in fresh herbs, olive oil, garlic and lemon juice
- ❖ **Sauteed Local Fish:** \$30.00
 - 6 to 9 oz whitefish (seasonal) or walleye seasoned and pan-fried
- ❖ **New York Strip:** \$30.00
 - 8 to 10 oz steak, marinated and grilled
- ❖ **Ribeye:** \$32.00
 - 10 oz ribeye grilled to medium and served with herbed butter
- ❖ **Filet Medallions:** \$38.00
 - 3-3oz tenderloin medallions served with a sauteed mushroom sauce
- ❖ **Stuffed Pork Loin:** \$32.00
 - Pork loin stuffed with spinach, craisins, mushrooms and mixed cheeses
- ❖ **Seafood Pasta:** \$32.00
 - Scallops, shrimp and linguine noodles in a white wine cheese sauce, served with garlic bread
- ❖ **Vegetable Primavera:** \$26.00
 - Seasonal vegetables, linguini in an Italian mornay, served with garlic bread

Side Choices:

- ❖ **Rice Pilaf**
- ❖ **Baked Potato**
- ❖ **Herb Roasted Potato Medley**
- ❖ **Mashed Baby Red Potatoes**
- ❖ **Seasonal Roast Vegetables**
- ❖ **Oven-Roasted Asparagus**
- ❖ **Sauteed Green Beans**

Dietary Needs:

Made without Gluten- Ask Chef about options

Desserts:

- ❖ **Assorted Cookies:** \$15.00 per dozen
 - Chocolate Chip, Oatmeal-Raisin, Peanut Butter
- ❖ **Assorted Bars or Petit Fours:** \$20.00 per dozen
- ❖ **Mini-Cheesecakes:** \$24.00 per dozen
 - New York, Chocolate, Chocolate Swirl, Raspberry Swirl
- ❖ **Mini-Swedish Creams:** \$36.00 per dozen
 - Luscious, light vanilla custard topped with lingonberry sauce and fresh berries