



# CATERING MENU



# PROCEDURES & GUIDELINES

## Guaranteed Numbers

The group is responsible for 100% of the number or for the actual number served, whichever is greater. The guaranteed number must be established no later than one week prior to the scheduled event.

## Alcohol Regulation

The sales and service of alcoholic beverages are regulated by the Wisconsin State Liquor commission. As a licensee, The Metropolis Resort is responsible for the administration of these regulations. It is policy; therefore, that liquor cannot be brought into the function rooms or lounge of the Hotel from outside sources. Alcoholic beverages will be dispensed by a licensed bartender at all functions.

Everyone consuming alcoholic beverages must be of legal age.

## Food & Beverage

All food and beverage must be purchased through the resort. No food will be allowed in any function room of the resort from an outside source, with the exception of a wedding cake, which must be provided with a licensed baker. Resort policy prohibits guests from taking extra food and beverage off premises.

# BREAKFAST MENU

## Breakfast Assortment

Seasonal Fresh Fruit, Muffins  
and Bagels with Cream Cheese.  
Served with Apple and Orange Juice.

## Rise and Shine

Freshly Scrambled Eggs, Sausage  
Links, Breakfast Potatoes.  
English Muffins with Butter & Jam.  
Served with Apple and Orange Juice.

## The Farmer's Breakfast Scrambler

Freshly Scrambled Eggs with sautéed Onions  
and Peppers mixed with Sausage and Shredded  
Cheese and Breakfast Potatoes.  
English Muffins with Butter & Jam  
Served with Apple and Orange Juice.

## Grandma's Egg Bake

Casserole filled with Eggs, Shredded Cheese,  
Sausage and Seasoning baked to perfection.  
Served with Breakfast Potatoes and  
Apple and Orange Juice.

# A LA CARTE BREAKFAST

## Assorted Doughnuts

### Bagels

Assorted Bagels served  
with Cream Cheese

### Danish

### Cinnamon Rolls

### Muffins

## Seasonal Fresh Fruit

Small Platter (serves 25)

Large Platter (serves 50)

Whole Fruit

# HORS D'OEUVRES

## Served Cool

Shrimp Cocktail (serves 50)

Fruit Kabobs

Deviled Eggs

Pickle Roll-ups

Vegetable Platter (serves 50)

Party Mix

Mixed Nuts

Fruit Platter (serves 50)

Cheese Tray with Crackers (serves 25)

Tortilla Chips served with Salsa

BLT Cups

Hollowed out Cherry Tomato filled with Romanie Lettuce, Bacon Pieces and Mayo.

Cranberry Feta Pinwheel

Dried Cranberries, Green Onions, Cream Cheese and Feta Cheese wrapped in a Tortilla.

Mexican Pinwheel

Taco Seasoning mixed with Ranch Dressing, Cream Cheese, Green Chilies, and Black Olives wrapped in a Tortilla.

Whole Smoked Salmon (served 25-35)

The Whole Salmon is laid out with Lemon Wedges, Toasted Baguettes and Crackers.

Cucumber Cup Crudit 

Cucumber cups of Carrot Sticks, Celery Sticks, Red and Green Peppers with Ranch Dressing.

Assorted Finger Sandwiches

Ham & Cheddar, Turkey & Swiss and Chicken Salad.

## Served Warm

Stuffed Mushrooms (Spinach or Crab)

Grilled Portabella Mushrooms

Cheese Wedges & Crostini Platter

Bacon Wrapped Water Chestnuts

Bacon Wrapped Pineapple

Grilled Teriyaki Chicken Satay

Ginger Hoison Marinated Beef Satay

Meatballs (Marinara, Swedish or BBQ Sauce)

Cocktail Smokies

Chicken Parmesan Bites

Parmesan Cheese Breaded Chicken Breast served with Marinara Dipping Sauce.

Baby Reds with Bacon

Baby Red Potatoes cut in half, hollowed out and refilled with Gorgonzola Cheese and Bacon.

Chicken Wings (Boneless or Bone in)

Chicken Wings flavored with your choice of Buffalo, Teriyaki, Sweet and Sour, BBQ or Plain.

Petite Grilled Cheese Sandwiches with Tomato Soup

Antipasto Kabobs

Salami, Pepperoni, Olives, Mozzarella Balls, Cherry Tomatoes, and Tortellini marinated in a Balsamic Dressing on a Skewer.

# APPETIZER BARS

## Nacho Bar

Seasoned Ground Beef, Chips, Cheese, Olives,  
Lettuce, Black Beans, Sour Cream and Salsa.

Add Seasoned Chicken  
Add Guacamole

## Mashed Potato Bar

Mashed Potatoes, Bacon Bits, Chives, Sour Cream,  
Broccoli, Shredded Cheese, Gravy and Butter.

## Stir Fry Bar

Steak or Chicken served with White Rice, Veggies,  
Fried Noodles and Soy Sauce.  
Choose from: General Tao, Teriaki or Sweet Chili.

## Taco Bar

Seasoned Ground Beef served with Soft Shell  
Tortillas accompanied with Cheese,  
Lettuce, Salsa and Sour Cream.

Add Seasoned Chicken  
Add Guacamole

## Wisconsin Chili Bar

Homemade Wisconsin Chili served with the  
following fixings: Shredded Cheese, Red Onions,  
Sour Cream, Elbow Noodles & Chives.

# KIDS MENU

Children 12 and Younger only

Chicken Strips      8" Cheese Pizza      Mini Corn Dogs

Served with Applesauce and French Fries.



# LUNCH BUFFET

All Buffets are served with Ice Tea and Assorted Condiments

## Lunch Box

Deli Sandwich served on a choice of White or Wheat Bread; a choice of Ham, Roast Beef, or Turkey served with a Pickle, Bag of Chips, Apple and a Cookie.

## A Slice of Pizza

Fresh from Monkey in the Middle Pizza, a variety of 17" Pizzas served with Garlic Bread and Caesar Salad.

Add any Specialty Pizza for an additional

## Heart Healthy (Lactose & Gluten Free)

Grilled Chicken, Vegetables and a choice of Parsley Baby Red Potatoes or Rice Pilaf. Served with a Plated House Salad.

## Taco Bar Lunch

Seasoned Ground Beef, Soft Shell Tortillas, Shredded Cheese, Lettuce, Tomatoes, Onions, Salsa, Sour Cream and Refried Beans.

## Soup, Salad and Breadsticks Combo

### Soup Choices:

Chicken Dumpling, Chicken Noodle, Tomato Basil, Cheesy Broccoli, Chicken & Wild Rice or Potato & Bacon

### Build your Own House Salad:

Lettuce, Shredded Cheese, Croutons, Onions, Mushrooms, Tomatoes, Cucumbers, Diced Ham and choice of Dressing.

Add Diced Chicken

### Add On...

Plated Salad

Chili

Soup (minimum of 25)

## The Deli Shot

Assorted Deli Meats: Ham, Roast Beef and Turkey; Assorted Breads: White and Wheat; Assorted Cheeses: American, Cheddar, Pepper Jack and Swiss; Lettuce, Tomatoes, Onions, Pickles, and Chips.

## The Tailgater

Flame Grilled Burgers or Grilled Chicken Breast and Brats served with Baked Beans, Rolls, and a choice of Coleslaw, Macaroni Salad, or Potato Salad and Chips.

## The Little Italian

Choose between Spaghetti and Meatballs or Fettuccini with Grilled Chicken Alfredo. Served with Garlic Bread and Caesar Salad.

## Sub Platter Lunch

Platter of 4 inch Ham Sandwiches and 4 inch Turkey Sandwiches served with Raw Vegetables and Chips.

## The Honey Ham

Delicious Honey Baked Ham served with Scalloped Potatoes and Green Beans.

## Sloppy Joe Lunch

Homemade Wisconsin Sloppy Joes served with Baked Beans, Chips and Pickles.

## Pulled Pork Lunch

Pulled Pork Sandwich served with Onions and Pickles, Coleslaw and Chips.

## Vegetarian Pasta Alfredo

Pasta Alfredo with Broccoli served with Garlic Toast.

# SPECIALTY BUFFET

All Buffets are served with Coffee, Water and Dinner Rolls

## **Chef Cernocky's Chicken Cordon Bleu**

Chicken Cordon Bleu served with choice of Vegetable, Starch and a Salad.

## **The Surf and Turf**

8 oz. Cherry Smoked Bacon Wrapped Filet and Large Gulf Shrimp; served with a choice of Vegetable and Starch.

## **The Trio**

A Petite Bacon Wrapped Filet, Grilled Chicken Supreme and your choice of Large Gulf Shrimp or Scallops, served with your choice of Vegetable and Starch.

## **South of the Border**

Seasoned Beef and Chicken served with Soft Tortillas accompanied with Sautéed Green and Red Peppers, Onions, Tomatoes, Lettuce, Sour Cream, Spanish Rice, Refried Beans, Tortilla Chips and Salsa.

Add Guacamole  
Add Spicy Queso  
Add Black Beans

## **The North Woods**

Seasoned Whole Oven Baked Chicken and Oven Roasted Jennie-O Turkey Breast with a choice of Mashed Potatoes or Garlic Mashed Potatoes, and Choice of Vegetables and Salad Choice.

## **The Italiano**

Chicken Parmesan with Meatballs, Two Pastas (Fettuccini and Spaghetti), Two Sauces (Alfredo and Marinara), Garlic Bread, Parmesan Cheese and Caesar Salad.

## **Southern Flair**

BBQ Ribs and Grilled Chicken with Baked Beans, Corn on the Cob, Corn Bread and Coleslaw.

## **Early Holiday Dinner**

Turkey, Honey Ham, Glazed Carrots, Mashed Potatoes, Stuffing and Salad.

## **Pasta A la Vodka**

Two Pastas (Penne Noodles and Tortellini), Two Sauces (Vodka Sauce and Creamy Pesto) and Salad choice.

Add Grilled Chicken

# DINNER BUFFET

All Buffets are served with Coffee, Water and Dinner Rolls.  
Minimum of 30 served.

Primo- Pick One Entrée

The Grand- Pick Two Entrées

## Plated Salad

(Choose One Option)

### House Salad

Fresh Spring Mix Salad

### Caesar Salad

Shredded Parmesan with  
croutons mixed in  
Fresh Romaine Lettuce  
served with Casesar Dressing.

### Cranberry Walnut Salad

Fresh Spring Mix, Walnuts  
and cranberries served  
with Creamy Poppy Seed Dressing.

### Salad Dressing Choices:

Ranch  
Italian  
French  
Balsamic Vinaigrette  
Raspberry Vinaigrette  
Honey Mustard  
Caesar  
Thousand Island  
Blue Cheese  
Fat Free Ranch

## Entrée

(Choose One Option)

### Beef Tips with Noodles

Slow Roasted Beef  
in Gravy

### Smoked Honey Ham

Roast Pork Loin

Roasted Wisconsin  
Turkey in Gravy

### Chicken

Grilled Whole  
Supreme (White Sauce)  
Parmesan  
Baked Whole

Grilled Chicken Glazes:  
Raspberry, Honey Mustard,  
BBQ, Garlic & Butter

### Chicken Cordon Bleu

Smoked Brisket

Corned Beef

## Accompaniments

(Choose Two Options)

Glazed Carrots

Green Bean Almandine

Corn

Southwestern Corn

Whipped Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes

Cheesy Potatoes

Baby Red Potatoes  
smothered in Parsley Butter

Au Gratin Potatoes

Rice Pilaf

Carving Station Options Available;  
Ask for details.



# LIGHTER OPTIONS

## Wrap Platter

Platter of Assorted Half Wraps.

## Turkey, Bacon & Avocado Wraps

A Delicious Wrap with Succulent Turkey, Bacon, Fresh Avocado, and Cheese. Served with a Fresh Veggie Platter and Kettle Chips.

*\*Please Place Order For This Meal Option Two Weeks Before Event*

## Chicken Caesar Salad with Garlic Bread

Grilled Chicken, Shredded Parmesan, and Croutons on a Bed of Fresh Romaine Lettuce. Served with Casesar Dressing.

## Chicken Apple Walnut Salad with Garlic Bread

Grilled Chicken, Walnuts, Fresh Apples, Dried Cranberries, and Feta Cheese on a Bed of Crisp Romaine Lettuce. Served with Balsamic Vinaigrette.

*\*Please Place Order For This Meal Option Two Weeks Before Event*

## Vegetarian Lasagna

A traditional lasagna spin-off filled with a Variety of Delicious Vegetables.

Add Salad and Garlic Bread

## Cheesy Grilled Chicken Bruschetta & Noodles

Grilled Chicken Breast, Bruschetta, and Either Penne or Spaghetti Noodles.

Add Salad and Garlic Bread

# DESSERTS

## **Brownies or Peanut Butter Rice Crispy Bars**

## **Cheesecake**

New York Style, Turtle, Strawberry or Chocolate.

## **Assorted Mini Cheesecakes**

New York Style, Raspberry or Strawberry.

## **Dessert Bars**

Assorted Dessert Bars.

## **Truffles**

Mousse with Cake Bits served in a Glass.  
Choices include Chocolate, Peanut Butter,  
Strawberry, and a Seasonal Flavor.

## **Fresh Baked Cookies**

Chocolate Chip, Chocolate Chip with  
M&M's, Sugar or Oatmeal Raisin.

## **Fruit Pizza Bar**

Sugar Cookies, Strawberries, Kiwi,  
Blueberries, Pineapple,  
Cream Cheese and Sugar.

## **Ice Cream Sundae Bar**

Ice Cream, Whipped Cream, Sprinkles,  
Oreo Bits, Chocolate Syrup,  
Peanuts and Caramel.

## **S'mores Bar**

Roast Marshmallows with  
Graham Crackers and Chocolate.

## **Nacho Apple Bar**

Apples, Caramel, Fudge, Pretzel Bits,  
Walnuts, and Chocolate Chips.

## **Cookies & Milk Bar**

All you can eat assorted cookies and milk.

# BEVERAGES

## House Coffee

Regular or Decaf Brews; served in 10 oz. cups.

## Milk

Choice of White or Chocolate.

## Soda

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew,  
Diet Mountain Dew, Root Beer,  
Dr. Pepper and Diet Dr. Pepper.

## Hot Chocolate

## Hot Tea

(Mixture of Black & Green Teas)

## Iced Tea

## Chilled Fruit Juice

Apple, Orange, Cranberry,  
Raspberry-Lemonade and Fruit Punch.

# BAR SELECTIONS

You may pre-purchase complementary items for your Guests at the fully stocked Cash Bar

## Draft Beer

1/4 Barrel of Domestic Beer  
1/4 Barrel of Premium Beer  
1/2 Barrel of Domestic Beer  
1/2 Barrel of Premium Beer  
(Leines, Spotted Cow, Angry Orchard)

## House Wine & Champagne

Merlot, Cabernet, Chardonnay, White Zinfandel  
Pinot Noir, Riesling, Moscato or House Champagne

Martini and Rossi Champagne

N/A Champagne

## Cash Bar Prices

Domestic Bottled Beer  
Premium Bottled Beer  
Rail Drink  
Call Drink  
Top Shelf  
House Wine  
Malt Beverage

## Drink Coupons

Drink Coupons may be purchased  
from the Catering Department.

Coupons are redeemable for any item  
at the Cash Bar.

\*Bartender fee of \$15 per hour waived for groups 50+