

Amenities



- All Food & Beverage by Weissgerbers' Seabird Restaurant Culinary Team
- Experienced Event Planners
- 16,800 sq ft Meeting & Convention Space with state of the art Audio Visual for 50 to 1000 guests
- Board Room & Private Dining Rooms for 10 to 50 guests
- 182 Suites with Lakeside or Courtyard Views plus 64 Condominiums with complimentary Parking
- ELEMENTS – An Aveda Concept Spa
- Adjacent Indoor Waterpark for the entire Family
- 4 On-site Restaurants from upscale to casual including: Weissgerbers' Seabird Restaurant and Blue Point Wine & Tapas Bar, Blue Harbor Resort's Rusty Anchor and On the Rocks
- World Class Golf Courses, Shopping & Boating minutes away

725 Blue Harbor Drive, Sheboygan, WI 53081
www.blueharborresort.com 920-452-2900



Steak - Seafood - Tapas - Award Winning Wine Spectator List.
A room for every occasion with Beautiful Views & Lakeside Dining:

- Seabird Dining Room (up to 100 guests)
- Poseidon Room (6 -10 guests)
- Island Room - with fireplace, bar & lakeside deck (20-50 guests)
- Blue Point Wine & Tapas Bar (up to 60 guests)

Weddings • Rehearsal Dinners • Company Parties • Family Celebrations
Business Meetings • Corporate Events

229 South Pier Drive, Sheboygan, WI 53081
www.weissgerbers.com 920-453-4000

Dinner Entrées

Plated dinners include soup OR salad, fresh rolls, coffee or tea

SALADS

Mixed Seasonal Greens with balsamic vinaigrette

Spinach with Hot Bacon Dressing - add \$1.00/pp

Apple Roquefort with pecans, greens & champagne vinaigrette – add \$2.95/pp

Caesar Salad – add \$2.95/pp

Arugula & Romaine Salad with cherry tomatoes, fresh mozzarella

with balsamic vinaigrette – add \$2.95/pp

SOUPS

Chicken Dumpling with Vegetables

Cream of Potato & Leek or Vichyssoise

Tomato Basil Bisque

Corn and Sausage Chowder

Creamy Asparagus

Minestrone

New England clam chowder

Chicken Gumbo

POTATO & RICE CHOICES

Garlic Mashed

Roasted Potatoes

Sweet Potato OR Potato Au Gratin

Twiced Baked Potatoes (\$1.50 each)

Wild & Brown Rice Pilaf

Couscous & Red Rice Blend

Mushroom / Artichoke Risotto

VEGETABLE CHOICES

Glazed Orange Honey Carrots

Sage Corn

Sugar Snap Peas, Carrots & Bell Pepper

Green Beans, Carrots & Onions

Zucchini, Water Chestnuts & Broccoli

Asparagus - add \$1.50/pp

Chef Selection

POULTRY

Wisconsin Duckling "Seabird Classic" – roasted crisp, with Door County-style cherry sauce \$29.95

Chicken Allouette-Florentine – breaded, stuffed with spinach, garlic, Jarlsberg cheese, with white Creole sauce \$23.95

Chicken Emmenthal – lightly breaded, topped with ham and Swiss Cheese, parmesan cream sauce \$23.95

Chicken Marsala – boneless breast, with a Marsala wine mushroom sauce \$23.95

Chicken Basilico – seared chicken breast with spicy roasted peppers & fresh basil sauce with pine nuts \$23.95

Chicken Angelica – airline chicken breast with an asparagus & artichoke cream sauce over vermicelli pasta \$24.95

Chicken Cacciatore – with tomatoes, black olives, onions, peppers & mushrooms, over vermicelli pasta \$23.95

SEAFOOD

Pan-seared Mahi-Mahi – served with pineapple fruit salsa and lemon Buerre Blanc \$24.95

Chili Glazed Salmon – served with sautéed Asian greens and orange teriyaki sauce \$25.95

Pistachio Encrusted Walleye – pan seared, browned butter \$25.95

Catfish – lightly blackened & pan-seared \$24.95

Tilapia – pan-seared with Dijonaise lemon butter sauce \$24.95

PORK & VEAL

Stuffed Pork Chop – roasted in gravy, with Weissgerber's house stuffing, red cabbage \$24.95

Roasted Pork Loin – served with caramelized onions & apple-brandy sauce \$24.95

Veal Osso Buco – braised and served with natural veal reduction \$32.95

BEEF

Roast Prime Rib – 14oz prime rib with au jus \$32.95

Filet Mignon – 8oz filet finished with a Béarnaise sauce \$32.95

Filet Mignon – 8oz filet topped with bacon & horseradish crust & demi glace \$34.95

Filet Mignon – 8oz filet with caramelized shallots and bourbon molasses jus \$34.95

New York City Strip – 14oz peppercorn crusted, with roasted onion demi glace \$33.95

Sliced Roast Beef – slow roasted & tender, finished with a mushroom red wine sauce \$28.95

GREAT COMBINATIONS

Petite Filet Mignon & Fillet of Salmon – served with key lime butter sauce & vegetable \$32.95

(OR) – served with Gorgonzola butter and maple ale glaze & vegetable \$32.95

Sliced Beef Tenderloin and Pancetta Wrapped Shrimp – with sage cream corn and maple chipotle glaze \$32.95

Petite Filet and Chicken Marsala – served with mushroom Marsala sauce \$30.95

Bayside Tournedos “Seabird Classic” – two beef tenderloin medallions served with sautéed shrimp on artichoke hearts
and finished with Charon sauce \$35.95

Steak Delmonico & Italian Chicken Breast – peppercorn-crusting strip steak & Italian marinated chicken with vegetable \$30.95

Tilapia & Chicken – pan-seared tilapia with lemon butter & chicken with Dijonaise sauce \$29.95

VEGETARIAN – \$19.95

Penne Primavera – sun-dried tomatoes, mushrooms, parmesan cream sauce

Cheese Tortellini – tri-color tortellini tossed in a basil pesto sauce with roasted vegetables

Teriyaki Stir-Fry – stir-fried Asian vegetables in a sesame teriyaki sauce over basmati rice

Herbed Mushroom & Vegetable Rissotto

Children’s Menu – \$9.95

“Meals served with fruit cup, french fries, dill pickle and vanilla ice cream scoop”

Please choose one: Chicken tenders • Macaroni & Cheese (No French Fries or Pickle) • All Beef Hot Dog • Cheeseburger • Grilled Cheese

Dinner Buffets (Includes coffee & tea – min. 100 guests)

DISPLAY STATION BUFFET

\$56.95 - Includes 4 stations of your choice

Cheese & Salad Station (alone \$10.95)

Wisconsin and Specialty Cheeses – with crackers & baguettes

Vegetable Crudité – served with dill dip

Classic Tossed Caesar Salad – with garlic croutons

Sicilian Salad – with feta & pepperoni

Weissgerber's Seabird Pasta Salad

House Coleslaw – with sweet vinaigrette

Chef's Carving Station

(Chef provided to carve two (2) items at \$25/hour)

Baked Country Ham – with petite rolls & appropriate condiments (alone \$12.95)

Herb-Roasted Beef Ribeye – with petite rolls & appropriate condiments (alone \$14.95)

Smoked Turkey Breast – with petite rolls & appropriate condiments (alone \$12.95)

Italian Pasta Station (alone \$28.95)

Antipasto Platter – served with Italian meats, cheeses and marinated vegetables

Shrimp Fettuccini – with rich Alfredo sauce

Baked Ziti – served with marinara, Italian sausage and mozzarella cheese

Boneless Chicken Parmigiana – with marinara and mozzarella

Baked Manicotti

Fresh Bread, Bread Sticks – with butter and olive oil, grated parmesan cheese and hot red pepper flakes

South of the Border Station (alone \$28.95)

Layered Guacamole Dip – lettuce, tomato, sour cream, onion, black olives and salsa

Quesadillas – steak & cheese

Fajitas – with chicken strips, onions, peppers, flour tortillas & accompaniments

Chicken Enchiladas – baked in a tasty mexican sauce

Refried Beans and Spanish rice – with lettuce, sour cream, tomatoes, shredded cheese and hot sauce

Asian Station (alone \$28.95)

Chicken Satay – with peanut dipping sauce

Spring Rolls – with sweet and sour sauce

Nori Rolls – with pickled ginger, wasabi & soy sauce

Coconut Orange Shrimp

Beef, Broccoli and Water Chestnut Stir Fry

Chicken, Cabbage & Bell Pepper Stir Fry

Pork, Pineapple and Green Onion Stir Fry

Steamed White Rice

Dessert & Coffee Station (alone \$12.95)

Cakes, strudel, cheesecakes, miniature éclairs and chocolate dipped fruit

Coffee and Tea – served with sugar, half & half, whipped cream, lemon twists & cinnamon sticks

THEMED BUFFETS

(Buffets include coffee and tea – min. 100 guests. Add \$3.00pp for groups 75-100 guests)

Down On the Bayou \$36.95

Roasted Corn Chowder – served with chives and sour cream

Gypsy Salad – with tomato, onion & peppers in a Cajun ranch dressing

Lemon Pepper Salad – romaine, artichoke, tomato, olives & parmesan in lemon vinaigrette

Baked Shrimp – wrapped in pancetta

New Orleans Jambalaya – served with a roasted yellow bell pepper sauce, dirty rice, chicken and andouille sausage

Blackened Catfish – with a mango salsa

Smashed Louisiana Yams

Red Beans and Rice

Sugar Snap Peas & Carrots – in an orange, brown sugar & dijon mustard glaze

Carrot Cake – with cream cheese frosting & rum anglaise sauce

Louisiana Pecan Pie

Lobster Boil Buffet

\$74.95 Lakeside with Chef \$64.95 Indoors

Tropical Fruit Platter

Weissgerber's Seabird Pasta Salad

Coleslaw • American Potato Salad

Tri-Color Corn Chips – with fresh Pico de Gallo

Coconut Shrimp – coconut breaded shrimp, fried with a vanilla rum sauce

Jerk Chicken Kabobs

Live Maine Lobster – cooked in court bouillon

Filet Mignon – grilled over charcoal and served with a Cabernet jus

Sweet Corn – served on the cob

Boiled Red Potatoes – with melted butter

Apple Pie

Mountain Berry Flan – with Vanilla Anglaise

The Great American Buffet \$37.95

Seafood Bisque

Tomato, Cucumber, Onion and Feta Salad with dill dressing

Shrimp Ceviche – greens, jicama & green apple in a chile pepper-lime dressing

Minnesota Wild Rice Pilaf

Cornish Game Hen – with honey mustard garlic glaze

Seared Salmon – grilled tomato vinaigrette & vegetable succotash

Grilled Beef Tenderloin – with mushroom ragout

Rosemary Garlic Potato Wedges – with chives & sour cream

Bi-color Corn – with herbed butter and maple smoked bacon

Apple Pie

Frosted Peanut Butter Cheesecake – with a touch of fudge

Barcelona \$37.95

White OR Red Sangria Station \$6.00/drink

Vineyard Salad – with grape tomatoes, red onion, blue cheese, walnuts & balsamic vinaigrette

Mediterranean Platter – cured meats, roasted peppers, manchego cheese, & imported olives

Almond Stuffed Dates – wrapped in bacon on cheese laced endive spears

Tomato-Garlic Bread – with fresh mozzarella

Serrano Ham & Melon

Garlic Shrimp – “Costa del Sol” style

Sardines – “de escabeche” mild & plump in semi-sweet tomato sauce with lavosh cracker bread

Seafood Paella – with shrimp, mussels, clams and chorizo sausage

Herb crusted Pork Loin

Roasted Chicken – paprika-garlic salt rub

Red Potatoes – with pearl onions, chives, bacon and sour cream

Mountain Berry Flan

Chocolate Coffee Mousse

The Seabird’s Delight – \$38.95

Domestic & Imported Cheeses

Smoked Salmon & Chubs – with cocktail crackers & accompaniments

Champagne Roquefort Salad – with honey glazed walnuts

Antipasto Salad – artichoke, mushrooms, asparagus & tomatoes

Classic Tossed Caesar Salad – with garlic croutons and parmesan cheese

Grilled Chicken Marsala – on Farfalle pasta with mushroom sauce

Pork Medallions Cordon Bleu

Tenderloin of Beef – with Madeira reduction & mushroom ragout

Tilapia “Vera Cruz” – with tomatoes, onions & peppers

Spinach Au Gratin Potatoes

Medley of Zucchini, Carrots, Yellow Squash & Red Bell Peppers

Wild Rice Pilaf

A Beautiful Show of Cakes – with strudel, cheesecakes, mini éclairs and fresh berries

Lake Michigan Fish Fry & BBQ Picnic – \$27.95

Domestic Cheese & Vegetable Platters

Fried Perch, BBQ Ribs, Baked Chicken & Sheboygan Brats

Smashed New Potatoes – with pearl onions & sour cream, chives and bacon

Rosemary Garlic Potato Wedges

Maple Baked Beans & Sage Cream Corn

Coleslaw • Potato Salad • Pasta Salad

Wisconsin Cherry Pie & Apple Strudel