

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

Hors D'oeuvres

Packages for one hour (No Substitutions – Minimum 30 guests)

Package A \$8.95 pp

Wisconsin cheese and sausage platter with crackers • fresh vegetable crudité with dill dip • meatballs in BBQ sauce
• Chicken wings with blue cheese

Package B \$10.95 pp

imported and domestic cheese platter • fresh vegetable crudité with dill dip • meatballs in BBQ sauce • chicken wings with blue cheese • smoked salmon canapés with dill crème fraiche on rye toast • bacon wrapped water chestnuts • Madrid mushrooms – stuffed with sun-dried tomatoes, pine nuts, mascarpone cheese and tomato sauce

Package B with Shrimp \$13.95 pp

chilled Gulf shrimp served with cocktail sauce, lemon and lime

Package C \$13.95/pp

imported and domestic cheese platter • fresh vegetable crudité with dill dip • beef tenderloin canapés with horseradish cream and parmesan onion relish • smoked salmon canapés with dill crème fraiche on rye toast • bacon wrapped water chestnuts • Madrid mushrooms – stuffed with sun-dried tomatoes, pine nuts, mascarpone cheese and tomato sauce

Package C with Shrimp \$16.95 pp

chilled gulf shrimp served with cocktail sauce, lemon and lime

(Please Note: for passed Hors D'oeuvres or cocktail service, \$50 per attendant) Add shrimp to any package – add \$3.50 pp

COLD HORS D'OEUVRES

(Priced per 50 pieces)

Tenderloin Canapés – sesame chilli sauce, wasabi aioli & Asian slaw \$120

Blue Point Oysters – on the half shell with lemon & cocktail sauce \$150

Jumbo Shrimp Cocktail – served with lemon & cocktail sauce \$160

Smoked Salmon Canapés – with Crème Fraiche on sweet potato chip \$100

Assorted Sushi Rolls – with soy, pickled ginger & wasabi \$125

Prosciutto Wrapped Melon – \$100

Bruschetta – with assorted toppings \$85

Deviled Eggs – tried & true favourite \$75

Grilled Toast Points – with garlic hummus & black olives \$75

Genoa Salami Cornucopias – stuffed with pesto cream cheese \$85

Tortilla Pinwheels – stuffed with spicy jalapeno cream cheese \$75

Silver Dollar Sandwiches – assorted ham, turkey & salami \$89

HOT HORS D'OEUVRES

(Priced per 50 pieces)

Phyllo Triangles – Serrano ham & Fontina cheese topped with apple garlic sauté \$ 120

Seabird Crab Cakes – served with remoulade sauce \$175

Seabird Oysters – oysters on the half shell topped with spinach, pancetta & asiago cheese \$160

Madrid Mushrooms – stuffed with sun-dried tomatoes, pine nuts, mascarpone cheese and tomato sauce \$100

Brie & Raspberry Phyllo Dough Bundles – crisp and light \$140

Mini Reubens – served open-faced with horseradish thousand island dressing \$120

Bacon-Wrapped Marinated Shrimp – \$150

Bacon-Wrapped Dates – stuffed with smoked almond on cheese laced endive \$95

Bacon-Wrapped Water Chestnuts – with maple glaze \$89

Sesame Teriyaki Chicken Brochettes – with ginger peanut dipping sauce \$125

Chicken Satay – with sesame seeds and spicy peanut sauce \$125

Potato Skins – with cheddar cheese, bacon, chives & sour cream \$85

Crisp-Fried Spring Rolls – sweet and sour sauce \$85

Sheboygan Mini Brats – with brown sugar, sauerkraut & onions \$85

Marinated Meatballs – served with marinara or zesty bbq \$75

Spicy Chicken Buffalo Wings – with bleu cheese dip & celery \$85

Brie and Mushroom Croutes – served on French baguette \$125

Mini Chicken Quesadillas – served with sour cream and guacamole \$110

Mini Flatbread Pizzas – grilled with assorted pizza toppings \$125

HORS D'OEUVRES PLATTERS (Serves 50 guests)

(For passed Hors D'oeuvres or Cocktail Service, \$50 per attendant is required)

Vegetable Crudité – with assorted dips \$135

Fresh Fruit & Nut Presentation \$175

Domestic & Imported Cheese Platter \$200

Brie Baked in Puffed Pastry – French baguettes, crackers & fresh berries \$175

Tuscan Antipasto Platter – Italian meats and cheeses with a medley of marinated vegetables \$175

Jumbo Shrimp Platter – served with lemon and cocktail sauce (125 shrimp) \$325

Whole Smoked Salmon Display –with tomatoes, onion, dilled cream cheese, mini bagels and smoked chubs \$250

Assorted Shellfish on Ice – including crab claws (50), jumbo shrimp (75), and oysters on the half shell (50) served with traditional accompaniments \$450