

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

Luncheons

Lunch menu & pricing available for service until 2:00 pm

LUNCHEON SALADS

(Includes fresh rolls, coffee or tea. Sherbet & cream dessert – add \$2.00)

Seabird Chop Salad – romaine & iceberg lettuce, fresh pears, dried cherries, bacon, gorgonzola & walnuts, tossed in a lemon balsamic vinaigrette \$10.95

Blackened Chicken Salad – romaine lettuce, grated Manchego cheese, with southwest ranch dressing \$11.95

Antipasto Salad – mixed greens topped with salami, soprosatta, calabresa, Monterey jack and feta cheese, tomatoes, cucumbers, black olives, pepperoni, and onions with Italian dressing \$11.95

Caesar Salad – romaine lettuce with garlic croutons, fresh parmesan, with Caesar dressing Grilled chicken \$10.95
Shrimp \$12.95

Grilled Chicken Salad – marinated grilled chicken breast on a bed of field greens, cherry tomatoes, red onions, finished with honey mustard dressing \$11.95

Santorini Shrimp Salad – spring greens tossed in basil balsamic vinaigrette, garlic shrimp & goat cheese, tomatoes, Kalamata olives \$14.95

Blackened Salmon Salad – over mixed greens, sun dried tomatoes, roasted peppers and citrus vinaigrette \$14.95

LUNCHEONS

Includes soup du jour or tossed salad, fresh rolls, coffee or tea. (Sherbert & cream dessert - add \$2.00)

House of Murphy Burger – 8 oz of ground beef topped with mushroom wine sauce, served with stacked onion rings and garlic mashed potatoes – a Weissgerber's Seven Seas favorite \$11.95

Chicken Riesling – breast of chicken sautéed in Riesling wine with garlic and shallots, over angel hair pasta with artichokes and asparagus \$12.95

Chicken Penne – grilled chicken tossed with sun-dried tomatoes, mushrooms, asiago cheese and a light cream sauce 11.95

Chicken Parmigiana – Italian breaded chicken cutlet, pounded thin, served with tomato ratatouille and pasta Provençal \$12.95

Grilled Chicken Brochette – served on a skewer with bell pepper, onion, & pineapple, over a bed of steamed rice \$12.95

Chicken Jambalaya – with smoked sausage, tomatoes, onions, peppers, tossed in a yellow pepper sauce, served over Cajun style rice with corn salsa \$11.95

Blackened Chicken Breast and Shrimp – served with Cajun rice pilaf, and remoulade sauce \$17.95

Pecan Crusted Walleye – roasted potatoes, vegetables, white wine butter sauce \$17.95

Tilapia – pan-seared with herb lemon butter, served with rice pilaf and vegetable \$12.95

Tenderloin Tips Stroganoff – simmered slowly in a rich mushroom cream sauce, with noodles & vegetable \$12.95

Petite Filet of Beef – served with Pinot Noir jus, wild mushroom risotto and vegetable \$22.95

Beef & Salmon Duet – petite filet with gorgonzola butter, grilled salmon fillet with lemon beurre blanc, roasted potatoes and vegetable \$22.95

COMBINATION SANDWICH LUNCH “plated”

Choose 2 sandwiches for a combination lunch plate including pasta salad, potato chips \$11.95 (Sherbert & cream dessert add - \$2.00)

The Golfer – sliced beef, sharp cheddar, red onion with horseradish mayo served on marble rye

The Countryman – Usinger’s liver sausage, red onion, tomato, romaine lettuce, served on a french baguette

The Sailor – chef’s special tuna salad on a flaky croissant

The Beachcomber – roasted turkey, bacon, red onion, tomato and balsamic vinaigrette, served on multigrain wheat

The Vegetarian – grilled zucchini, eggplant, red pepper, tomato, red onion with spinach, basil mayo, served on focaccia

The Bravissimo – salami, ham, soprosatta provolone, mild peppers, artichoke hearts with balsamic vinaigrette and herbed mayo, served on Italian bread

The New Yorker – pastrami, whole grain brown mustard, Swiss cheese, served on rye bread

The Sheboyganer – shaved ham, swiss cheese, romaine lettuce with honey dijon dressing served on a Sheboygan hard roll

Club Wrap – turkey, ham & bacon, shredded lettuce, tomatoes, cheddar cheese with guacamole, rolled in an herb tortilla

Boxed Lunches

Select any sandwich to turn into a box lunch to Include –
kettle chips, apple & mini candy bar. \$12.50
(chilled soda or bottled water add \$2.00)

Build Your Own Sandwich Buffet – \$14.95

Includes: Seabird pasta salad • classic caesar salad • vegetable crudité's served with dill dip • assorted cheese tray • sandwich topping tray, lettuce, tomato, onion and assorted condiments • a variety of three shaved meats "turkey, ham & roast beef" • choice of tuna or chicken salad • multigrain wheat, French baguette, focaccia • gourmet brownies & cookies • coffee and tea • add soup – \$2.95

LUNCHEON BUFFETS

(\$50 charge for buffets less than 40 guests)

(Buffets include coffee and tea & dessert)

SOUP, SALAD & WHIPPED POTATO BUFFET – \$15.95

Choice of Two Soups

Build your own Salad Bar

Seabird Vinaigrette Coleslaw

Potato Station – mashed and baked potatoes, with toppings of: whipped butter, sour cream, chives, bacon, sharp cheddar cheese

Fresh Fruit Platter for Dessert

Fresh Rolls – Buttermilk Biscuits

Italian Buffet – \$18.95

Sicilian Salad – mixed greens, feta cheese, tomatoes, pepperoni, and black olives in a balsamic vinaigrette

Classic Caesar Salad – romaine, garlic croutons & parmesan cheese

Antipasto Platter – Italian meats, cheeses, vegetable medley

Chicken Parmigiana – chicken cutlet breaded with Italian bread crumbs and parmesan cheese, topped with marinara and mozzarella.

Choose Two of the Following:

spaghetti Bolognese, baked ziti, lasagna al forno, fettuccini alfredo, baked manicotti, linguini with clam sauce

Italian Bread and Bread Sticks – served with butter and olive oil

Chef's Choice Vegetable

Cannoli

BBQ Shore Buffet – \$19.95

Potato Salad, Coleslaw & Caesar Salad

Maple Mustard Baked Beans & Sage Cream Corn or Sweet Corn on the Cob

Choose Three of the following:

BBQ ribs, pulled pork, Sheboygan brats, baked chicken, beef and vegetable kabobs

Rosemary Redskin Potatoes – sour cream, chives & bacon

Dutch Apple & Cherry Pie

Fresh Rolls & Buttermilk Biscuits

Gourmet Pizza Buffet – \$18.95

Traditional Deluxe – pepperoni, Italian sausage, mushrooms, onions, green peppers

Hawaiian – ham, pineapple, mozzarella cheese

Santorini – Monterey jack cheese, feta, red peppers, spinach, black olives and artichoke

Sicilian – mozzarella, pepperoni, fresh tomato & basil

Seabird Pasta Salad • Classic Caesar Salad • Bread Sticks Cannoli for Dessert

Two Entrée Lunch Buffet – \$19.95

Choose Two of the Following:

Tenderloin Tips in mushroom cream sauce

Boneless Pork with caramelized onion/apple sauté

Pan-Seared Tilapia lightly breaded with herb lemon butter

Chicken Cacciatore tomatoes, olives, onions, peppers & mushrooms

Lemon Pepper Baked Chicken

Chef Choice Vegetable

Rice, Pasta, Field Greens with 2 dressings and Salad Accompaniments, Rolls, Coffee, Tea, Milk

Apple Strudel OR Chocolate Toffee Mousse

Southwest Lunch Buffet – \$16.95

Choose Two: grilled chicken and steak fajitas, beef tacos with hard and soft shells, chicken enchiladas, chicken quesadillas

Spanish Rice & Refried Beans

Layered Guacamole Dip – tri-color tortilla chips and salsa

Cheddar & Monterey Jack • Salsa, Sour Cream, Green Onions

Dessert Churros