

# 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**

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**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**

# Breakfast

(All Breakfasts include Fresh Fruit Cup, Coffee, Tea, Cranberry & Orange Juice)

## PLATED BREAKFASTS

**Croissant Sandwich** – grilled ham with scrambled eggs and sharp cheddar cheese, served with hash browns \$10.95

**Tex-Mex** – breakfast egg burrito with mild pepper-cheddar cheese sauce, southwest potatoes, sausage links \$13.95

**Quiche** – Wisconsin-style quiche lorraine, herb-broiled tomato, asparagus spears with hollandaise, sausage links \$13.95

**Eggs Benedict** – poached eggs, Canadian bacon, hollandaise sauce on an English muffin, hash brown potatoes \$14.95 (100p max)

**French Toast** – bananas, Wisconsin maple syrup and pecans with host's choice of sausage or bacon \$12.95

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## BREAKFAST BUFFETS

**Continental** – croissants, danish, muffins, bagels with cream cheese, butter and preserves \$9.95

with fresh fruit – \$2.50

with yogurt and granola – \$1.95

with smoked salmon – \$2.95

**Midwest** – poached eggs Florentine on salmon lox with Béarnaise, French toast with apple butter and Wisconsin maple syrup, fresh buttermilk biscuits with sausage gravy, bagels with cream cheese, muffins, croissants, danish, butter and preserves \$14.95

**Executive** – seasonal fresh fruit, low fat yogurt with granola and almonds, cheese blintzes with fruit compote, scrambled eggs with cheddar and chives, sausage, bacon fried potatoes, muffins, croissants, danish, butter and preserves \$15.95

**Quiche** – a variety of three quiches including: Lorraine, bacon chive and cheddar and roasted vegetable, fresh fruit tray, sausage, yogurt and granola, muffins, croissants, danish & bagels with cream cheese, butter and preserves \$15.95

**Omelet** – chef prepared omelets to order with all the fixings, breakfast sausage, bacon, fried potatoes, yogurt with granola and a fruit tray muffins, croissants, danish, bagels (chef charge) \$17.95

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Embellish your Buffet Breakfast by adding the following:

**French Toast** – served with apple butter and syrup \$3.95

**Omelet Station** – traditional accompaniments \$6.95 plus \$25 dollar per hour chef charge

**Corned Beef Hash** – corned beef and fried potatoes \$3.95

**Cheese Blintzes** – served with fruit compote \$3.50

**Scrambled Egg Croissant** – with ham and cheddar cheese \$3.50

**Crisp Bacon, Sausage or Ham** – \$2.50

**Fresh Fruit** – \$2.50

**Smoked Salmon** – smoked salmon lox, capers, lemons, dill \$4.95

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## **BREAKFAST A LA CARTE**

Coffee \$30.00/gal.

Milk \$17.00/car.

Juices \$17.00/car.

Bottled Juice \$3.00/bot.

Bottled Water \$2.50/bot.

Cinnamon Buns \$22.00/doz.

Danish \$22.00/dz.

Bagels \$24.00/dz.

Muffins \$22.00/dz.

Croissants \$24.00/dz.

Iced Tea \$30.00/gal.

Lemonade \$18.00/gal.

Single Low Fat Yogurt \$2.50/pp

Whole Fruit \$2.00/pp

Sliced Fresh Fruit \$2.00/pp

Continental Coffee \$3.95/pp

Sodas \$2.00/can

Hot Chocolate & Mini

Marshmallows \$22.00/gal.

Hot Apple Cider &

Cinnamon Sticks \$22.00/gal.

# 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

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## 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

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## **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

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## **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)

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## **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

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## **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**

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## **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**

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## **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**

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## **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**

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## **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**

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## **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**

# Breaks & Snacks

**At the Ballpark** – Cracker Jacks, dry roasted peanuts and soft pretzels with cheese \$5.95 pp

**Take a Hike** – yogurt, granola, trail mix and whole fresh fruit \$6.95

**Ice Cream Parlor** – build a sundae or a waffle cone with your favorite toppings \$7.95 pp

**Nacho Bar** – tortilla chips, with assorted toppings including chilli, Monterey Jack cheese, nacho cheese, shredded lettuce, tomatoes, sour cream, salsa, green onions and olives \$6.95 pp

**Fromage and Fruit** – a variety of imported and Wisconsin Artisan cheeses, garnished with fresh berries & crackers \$ 8.95 pp

**Wisconsin State Fair** – fried cheese curds, mini cream puffs and mini brats with Düsseldorf mustard \$7.95 pp

**East Meets West** – assorted Big Eye Tuna & California sushi rolls & Tuscan bruchetta with fresh mozzarella & tomato \$8.95 pp

**Mini Sliders** – Swiss & mushroom or cheddar cheese \$30.00/dz

**Mini Reubens** – corned beef, saurkraut, Swiss & thousand island on rye \$25.00/dz

**Mini Grilled Cheese** – with tomato & bacon \$20.00/dz

**Mini Croissants** – tuna or chicken salad \$30.00/dz

**16" Pizzas** – assorted \$19.95 each

**Gardetto's Snack Mix** – \$15.00/lb

**Chips and Pretzels** – served with dip & mustard \$1.50 pp

**Layered Taco Dip** – sour cream, tomato, onion, refried beans, lettuce and guacamole with tortilla chips & salsa \$3.50 pp

**Chef's Artichoke Dip** – served warm with crostini \$3.50 pp

**Cheese & Sausage Display** – assorted cheeses and sausages, crackers, breadsticks and lahvosh \$5.95 pp

**Granola Bars** – assorted selection \$16/dz

**Fancy Mixed Nuts** – assorted \$18/lb

**Traditional Chex Mix** – \$15/lb

**Assorted Candy Bars** – \$20/dz

**Ice Cream Bars** – \$2.00 each

**Cookies** – \$20/dz

**Gourmet Brownies** – chocolate chip, triple chocolate, crisp rice & coconut and fudge \$22/dz

**Chocolate Covered Strawberries** – \$26.95/dz

# 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

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## 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

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## 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

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## 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

# 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

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## 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

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## **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

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## **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

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## **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

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## 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**

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## 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

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### **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

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### **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)

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### **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

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### **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**

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**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)

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**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**

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## **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

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## **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

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**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**

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**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

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**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**

# Desserts

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## DESSERT SELECTIONS

**Strawberry Banana Shortcake** – a classic favorite with a twist \$4.95

**Austrian Apple Strudel** – laced with caramel sauce \$4.95

**Wisconsin Cheesecake** – rich & creamy topped with choice of strawberries or caramelized bananas & pecans \$4.95

**Crème Brulee** – a French treat with seasonal berries \$5.95

**Belgian Chocolate Cheesecake** - rich and creamy with chocolate shavings \$5.95

**Tiramisu** – lady fingers in cointreau and amaretto, mascarpone cheese, dusted with cocoa & espresso sauce \$5.95

**Seasonal Berries** – served with crème anglaise sauce \$4.95 (available April through September)

**Mountain Berry Flan** – with orange anglaise & berries \$4.95

**Frosted Peanut Butter Cheesecake** – rich and creamy with a touch of fudge \$4.95

**Key Lime Pie** – With pineapple coconut sauce \$4.95

**Chocolate Raspberry Decadence** – with lingonberry sauce \$4.95

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## DESSERT STATIONS (minimum of 50 guests)

**Bananas Foster** – stir-fried bananas, brown sugar, fresh lime & Grand Marnier over vanilla ice cream & banana nut bread \$9.95

**Pineapple-Apricot Stir Fry** – made with cointreau and fresh orange, served over vanilla ice cream \$9.95 pp

**Chocolate Fountain** – fresh fruit and assorted dry dippers \$9.95 pp

**Cherries Jubilee** – Flambé fresh Door County cherries and dried bing cherries over vanilla ice cream \$9.95 pp

**Sweet Table Buffet** – a beautiful display of cakes, strudels, cheesecakes, miniature éclairs, chocolate-dipped strawberries, banana and pineapple, coffee and tea \$10.95 pp

**Coffee & Cordials Buffet** – coffee and tea with whipped cream, shaved chocolate, cinnamon sticks, lemon twists, half & half and sugar in the raw, Bailey's, Kahlua, Grand Marnier, Frangelico and Chambord and biscotti (Requires a bartender at \$75/hour) \$8.95 pp

# Beverages

## Cash & Hosted Open Bar Selections

**Cocktails & Beverages** – priced per glass

**Wine & Champagne** – Estimate 5 glasses per bottle of wine 6 glasses per bottle of champagne

### Cocktails

House \$5.00  
Premium \$6.00  
Prestige \$7.00  
Cordials \$7.50

### Wine

House \$5.50 gl \$22.00 bt  
Estate \$6.75 gl \$27.00 bt

### Bottled Beer

Domestic \$3.75  
Non-Alcoholic \$3.75  
Import/Special \$4.75

### Soda

Glass \$2.00  
Juice & Mineral Water \$2.50

### Beer (by half barrel)

Domestic \$240  
Import \$295  
Specialty \$350

### Punches – (per Gallon)

Rum/Champagne \$50  
Fruit \$35  
Bloody Mary \$55  
Sangria \$50

### Sparkling Wine & Champagne

Weissgerber's Private Label – (dry) Cal \$24  
Wycliff - (brut) Cal \$27  
Asti Spumante M&R \$28/Spumante \$23 – (sweet) It  
Brachetto D'Acqui – (sweet red) It \$34

### House Wine \$22/bt

Pinot Grigio, Chardonnay, White Zinfandel, Pinot Noir, Merlot, Cabernet Sauvignon

### Premium Wine - Kenwood Yalupa \$27/bt

Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon & Heinz Eifel Shine Riesling QBA

### Domestic Beer

Budweiser, Bud Light, Coors Light, Miller High Life, Miller Lite, MGD, MGD 64, Oduol's Amber n/a

### Import Beer

Amstel Light, Becks, Corona, Guinness, Hacker Pschorr Weiss & Dunkel, Heiniken, Spaten Lager, Spaten Opt, Clausthaler n/a

### Specialty Beer

Leine's Honeyweiss, Leine's Red, New Glarus Spotted Cow, Sam Adams, Sam Adams Light

**OPEN BAR PACKAGES** (priced per person)

|                    | <b>House</b> | <b>Premium</b> | <b>Prestige</b> |
|--------------------|--------------|----------------|-----------------|
| <b>One Hour</b>    | \$12.00      | \$13.50        | \$15.50         |
| <b>Two Hours</b>   | \$18.00      | \$19.00        | \$22.00         |
| <b>Three Hours</b> | \$22.00      | \$23.00        | \$27.00         |
| <b>Four Hours</b>  | \$25.00      | \$27.00        | \$32.00         |
| <b>Five Hours</b>  | \$28.00      | \$30.00        | \$35.00         |

Drink Tickets are also available upon request, for Host to determine number of drinks they wish to host per guest.

We will be happy to waive the \$75 bartending charge if a minimum of \$350 in beverage sales per bar is met. We will provide one bartender for every 75-100 guests.

Taxable 19% service charge applies to all prices, tabs, and open bars.

Select Wines available from our award-winning Wine Spectator wine list, subject to availability.

All Food & Beverage by Weissgerbers' Seabird Restaurant.

# Catering Policies

## Blue Harbor Resort & Conference Center Catering & Banquet Information

We present to you our menu selections for the planning of your upcoming event at our resort. Our Catering Sales Manager looks forward to assisting you in any manner possible to ensure your guests an exceptional visit to Sheboygan and the Blue Harbor Resort & Conference Center. Along with our accommodations and first-class cuisine, the Blue Harbor Resort & Conference Center offers an abundance of leisure activities and sports.

The menus were created by the renowned Weissgerber family and their talented "Seabird" culinary team. From elegant and nautical surroundings in the Blue Harbor Grand Ballroom to themed events on our Lakefront outdoor locations, we will create the ideal ambiance for your special event. On behalf of our entire staff, we thank you for selecting Blue Harbor Resort & Conference Center for your event, and ensure it will be a memorable experience for you and your guests. We look forward to serving you.

### POLICIES AND PROCEDURES

**Menu Selections** To assure that our menu selections can be made available, food and beverage choices must be submitted to the Catering Office three (3) weeks PRIOR to the scheduled date of your event, with final guest count no later than FOUR (4) DAYS BEFORE BY 12 NOON. Children's meals are available for attendees 10 years old and under at \$9.95.

We welcome the opportunity to create special menus for any dietary needs.

**Offering Choices** Though we strongly recommend selecting one entrée or choosing one of our combination plates, you may offer your guests a choice of two entrées excluding a combination plate as one of the choices. When the choice of two entrées is offered, exact counts of each item must be established from your guests and submitted FOUR (4) days prior by 12 noon, along with entrée place cards for each table. An additional per person surcharge for serving more than two entrées in groups over 200.

**Meal Guarantees** Final guarantees are required for the number of persons attending your function by 12 noon, FOUR (4) days prior to the function date. This number will be considered a guaranteed number for attendance, not subject to reduction. If no guarantee is received, the expected number of guests on the Banquet Event Order will be considered the guarantee. If attendance falls below the guarantee, the host is responsible for the number guaranteed. Blue Harbor Resort & Conference Center will set 5% over the guarantee for functions under 100 and 3% for functions of 100 guests or more. Menu prices will be guaranteed 6 months prior to the date of the event.

**Food and Beverage Service** All federal, state and local laws with regard to food and beverage purchase and consumption will be strictly adhered to.

The hotel will not dispense alcoholic beverages to anyone under legal drinking age or to any parties considered under the influence of alcohol. It is therefore hotel policy that no liquor, beer or wine may be brought in from outside sources per state law.

ALL FOOD AND BEVERAGE CONSUMED ON THE HOTEL PREMISES MUST BE PURCHASED THROUGH OUR HOSPITALITY BUSINESSES. REMAINING FOOD SHALL NOT BE TAKEN FROM THE PREMISES IN ACCORDANCE WITH STATE AND LOCAL LAWS.

**Service Charge** All food and beverage is subject to a 19% taxable service charge and 5% state sales tax. Groups requesting tax exemption must complete the tax form prior to scheduled functions.

**Audio Visual/Services** Blue Harbor Resort & Conference Center offers a full array of audio visual equipment and services. A \$100 fee per room, per day will be assessed for technical services and additional set-up requirements for Audio Visual equipment supplied by a source other than Blue Harbor Resort & Conference Center. (Service fee is subject to change up to nine (9) months in advance of scheduled function.)

**Outside Services** Blue Harbor Resort & Conference Center is pleased to provide recommendations for music, floral, transportation, photography and other services. Contact your Conference Service Manager for assistance.

**Engineering Services** Should meetings require extra lighting, electrical requirements, or engineering assistance, this information must be provided 14 days in advance. Depending on the extent of the arrangements and additional labor and equipment needed, additional charges may be assessed.

**Room Assignments** The hotel reserves the right to inspect and control all private functions of any nature held on the hotel premises.

The hotel reserves the right to change banquet room or rooms, as specified in the contract, if the guaranteed number of guest changes or if deemed necessary by Blue Harbor Resort & Conference Center. Changes in banquet room arrangements within 24 hours will be subject to additional labor charges.

Customers and exhibitors must remove all displays and vacate their function room by the contracted time on their scheduled departure date.

As required by the American Disabilities Act, our meeting facilities are accessible by persons with disabilities.

**Shipping / Receiving** Customers or exhibitors shipping material and/or equipment to the hotel prior to the event MUST receive permission and terms of acceptance from the Catering Sales office. Packages will not be accepted earlier than two working days prior to the function date. Package labels must include:

- A) Hotel Representative
- B) Name of Conference
- C) Client's Name
- D) Date of Conference
- E) Box numbers (i.e., 1 of 12, 2 of 12, etc.)

**Labor Charges** Bartenders are available at \$75 per bar. For each \$350 in bar revenue, we will waive the charge per bartender. Bartenders are required and charged for unless otherwise stated. Blue Harbor Resort & Conference Center will provide one bartender for every 75-100 guests. Requirements for more than this ratio will result in additional labor charges. Charges may be assessed for special activities, not previously agreed and approved prior to an event, such as special setup, special electrical supply, moving of heavy items, handling and storage, etc.

Chefs/Carvers are required for some Reception Stations and all Carving Stations and are charged at \$25 per hour; two-hour minimum required.

**Deposits** A non-refundable deposit is required with the signed agreement. All deposits for weddings and social events are non-refundable.

**Corporate Event Payments** Payments can be arranged through your Sales Manager.

**Wedding & Social Event Payments** Full payment is due at least seven (7) business days prior to the function (at the time the minimum guarantee is given). The amount due for additional guests or additional food and beverage items is payable at the end of the function unless other arrangements have been made through the Catering Department. Billing is possible if credit has been established to the satisfaction of the Accounting Department, at least two weeks prior the event. Determination of a deposit or payment in advance is decided from information received by our Accounting Department. All cancellations must be received in writing. Cancellation fees and deposit refunds will be outlined in the Catering Sales contract.

**Taxes/Pricing** All Federal, State and Municipal taxes are applicable and will be assessed to all goods and services (including service charge).

**Billing** Billing information is included in the group contract and/or will be provided on the Banquet Event Orders. We ask that all social events pay 100% of their estimated bill seven (7) business days prior to that function. A credit card must be on file in advance for all wedding & social events, as NO checks are accepted within 30 days of the event or after the event.

**Liability** NO staples, tacks or adhesives are allowed on any walls or doors within the meeting facilities. NO posters or signs may be located in the hotel lobby without permission. Banners may be hung with approval and coordination through the Catering Department.

Customer assumes responsibility for any damages caused by it or any of its guests, invitees or other persons attending, in any part of the hotel.

In providing accommodations or rendering services under this agreement, it is expressly agreed and understood that to the extent permitted by the law, the hotel, its employees or agents shall not be liable for any loss, injury or damage, to persons, property of the customer or its invitees, in connection with this agreement, the accommodations or services provided hereunder, except where such injury or damage results from the negligence of the hotel.

**Liability For Weddings** The hotel will not be responsible for any gifts or cards. The hotel cannot be responsible for lost, stolen or missing articles that you bring. Please assign a personal attendant to gather items (such as the guest book and pen, card box, cake knife, special toasting glasses, etc.). The hotel will not store these items following the function.

**Security** Blue Harbor Resort & Conference Center cannot assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following an event. If valuable items must be left in any banquet area, it is recommended that a security firm be retained at the group's expense. Blue Harbor Resort & Conference Center may request that security be required based upon the nature of the function. This will be at the Function Planners expense. The Catering Department will assist in making any arrangements. The hotel retains the right to approve, coordinate and monitor any supplemental security services.

**Prices and Service Charge subject to change.**