



Lake Windsor

Wedding | Catering | Golf

1964

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HORS D'OEUVRES

Serves approximately 50 guests

We offer complimentary butlered hors d' oeuvres service during cocktail hour.

COLD

Bruschetta (GF, V)

Tomato basil balsamic relish served atop a toasted French bread crostini
\$125

***Assorted Deli Pinwheels (N, D)**

Rosemary roasted turkey with cheddar and chipotle aioli and roast beef with pepper jack and chipotle aioli.
\$135

Mango Shrimp

The perfect blend of spicy shrimp a top sweet mango.
\$140

Pineapple Shrimp Bites

The perfect blend of spicy shrimp a top sweet pineapple
\$140

Petite Crudite (GF)

Seasonal fresh vegetables served with ranch in a shooter glass
\$150

Mini Pancakes

Mini Pancake stacks topped with Lemon Curd, fruit, and mint leaves
\$150

Veggie Rainbow Rolls (GF)

Rice Paper filled with fresh carrots, purple cabbage, cucumber, red pepper and fresh mint leaves
\$250

HOT

Traditional Meatballs

Served with your choice of Cocktail, BBQ or Teriyaki
\$135

Bacon Wrapped Water Chestnuts (GF)

\$135

Spinach & Artichoke Stuffed Mushroom Caps(D, GF)

Fresh mushrooms stuffed with signature spinach and artichoke dip
\$160

Jumbo Coconut Shrimp

\$190

Grilled Chicken Kabobs(GF)

Served with sweet Thai chili sauce.
Grilled chicken, bell peppers, & zucchini with a teriyaki glaze
\$190

DRY SNACKS

Deluxe Mixed Nuts

(1 pound bowl)
\$25

Pretzels with Stone Ground Mustard

\$20

Garden of Eatin'

\$20

Kettle Chips with French Onion Dip

\$43

Tortilla Chips with Salsa and Guacamole

\$60

STATIONARY

Jumbo Shrimp Cocktail Display(GF)

Served with cocktail sauce and fresh lemons. Price per 50 pieces
\$180

Vegetable Relish Display (D)

\$170

Seasonal Fresh Fruit Display (GF, D, N)

Served with Amaretto infused yogurt
\$180

Wisconsin Cheese & Sausage Display (D)

Served with assorted crackers
\$180

Smoked Salmon Display (GF, D)

(Serves approx. 100 guests)
\$270

***Silver Dollar Deli Sandwiches (N, D)**

Platter comes with an assortment of honey ham, oven roasted turkey, and slow-roasted beef, served on fresh rolls with green leaf lettuce. Served with sides of mayonnaise, mustard, and whipped butter
\$190

PLANNING GUIDELINES

Please limit your selections to two meat entrées, one vegetarian selection, and one children's meal.

(There is an additional fee of \$2.50 per person to add additional entrees.)

When choosing more than one entrée, please select the same salad, potato, and vegetable for all entrées.

When choosing more than one entrée you must have a place card for each guest including their meal choice.

Meal choices can be shown by using different colored paper, different colors of ink, ribbons, stickers, stamps, etc.

Helpful Hint: When designing your name cards do not use similar colors or gems as they are hard to see in dim lighting and will slow down table service.

All beef entrées are served at a medium temperature, provided they are served at the scheduled time. Prime Rib is served medium rare.

We hope that our menu offers entrées that are to your liking. However, if you desire an item not listed, please let us know.

Our Chef would be happy to prepare any meal to your specifications.

Vegetarian entrees and children's meals do not receive a potato or vegetable selection

Entrées also include; Assorted warm bread and whipped butter. Freshly brewed regular and decaffeinated coffee on the table

SALAD OPTIONS

Garden Salad (GF,V)

Mixed greens topped with red onion and tomato with cucumbers and your choice of one dressing

Caesar Salad

Crisp romaine lettuce, red onion, croutons, and fresh Parmesan cheese, served with a creamy Caesar dressing

Cranberry Bleu Cheese Salad

Mixed greens topped with red onion, blue cheese crumbles, dried cranberries and tomato served with raspberry vinaigrette

(Additional \$1.00 per guest)

POTATO OPTIONS

Roasted Garlic Mashed Potatoes (GF,D)

Parsley Buttered Baby Red Potatoes

Mashed Sweet Potatoes (GF,D)

Baked Potatoes (GF,V)

VEGETABLE OPTIONS

Green Beans (V,D)

Yellow Squash with Baby Zucchini (GF, V)

Sautéed Asparagus (GF,V)

Fresh Broccoli with Lemon Butter (GF,D)

Caramelized Carrots (GF,D)

PLEASE LET YOUR EVENT COORDINATOR KNOW OF ANY AND ALL DIETARY NEEDS

(GF = Gluten free, V= Vegan, N= Item CONTAINS nuts, D= Item CONTAINS dairy)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

POULTRY ENTREES

Bruschetta Chicken (GF, D)

Boneless skinless grilled Italian marinated chicken breast.
Topped with a tomato, onion and basil. Finished with shredded
Parmesan
\$28

Mushroom Herb Chicken (D)

Boneless skinless chicken breast, finished with Creamy
Herb Mushroom Sauce
\$28

Champagne Chicken (D)

Boneless, skinless chicken breast, lightly floured and sautéed.
Topped with a champagne infused cream sauce with halved
red grapes
\$29

Chicken Marsala (D)

Boneless skinless chicken breast, lightly floured and sautéed.
Finished with a Marsala wine infused mushroom cream sauce
\$29

PORK ENTREES

Jack Daniels French Cut Pork Chop (GF)

Grilled Jack Daniels marinated 12oz center-cut pork chop
finished with a whiskey peppercorn glaze
\$30

Apple-Cider Stuffed Pork Chop

12oz center cut pork chop stuffed with a home-style Sage
stuffing and finished with an apple cider bourbon glaze
\$32

VEGETARIAN / VEGAN ENTREES

Tri Colored Cheese Tortellini with Marinara (V)

Tri Colored Cheese Tortellini served with our house
Marinara
\$26

Roasted Red Pepper (V)

Roasted Fresh Red Pepper stuffed with a rice pilaf and a
mixture of vegetables served over marinara sauce
\$26

Vegetable Primavera(D)

Sautéed vegetable medley served over a bed of spinach
fettuccine and finished with a creamy Red Pepper Alfredo
sauce or Marinara sauce
\$26

BEEF ENTREES

New York Strip* (GF)

America's most popular steak expertly crafted cut, rubbed with
house seasoning
8oz \$30

Prime Rib* (GF)

Hand-cut Black Angus prime rib, accented with Rosemary and
garlic, slow roasted to medium rare. Served with a creamy
horseradish sauce
9oz \$42

Top Sirloin* (GF)

Hand-cut grilled Black Angus Top Sirloin rubbed with house
seasoning
6oz \$39

Filet Mignon*

Hand-cut grilled Black Angus Filet Mignon atop a Burgundy
mushroom demi-glaze
6oz \$52

SEAFOOD ENTREES

Broiled Cod

Served with lemons and tarter cooked in white wine, salt and
pepper
\$26

***Pan Fried Walleye**

Served with lemons and tarter cooked in white wine, salt and
pepper
\$28

***Salmon Filet (GF, D)**

Grilled Norwegian salmon filet finished with a lemon dill infused
cream sauce
\$34

CHILDREN ENTREES

(For children age 10 and under)

All children's entrees served with dinner salad
and warm breadsticks

(Anyone over the age of 10 will be charged \$19)

Chicken Strips & French Fries

\$13

Spaghetti Pasta

\$13

9" Cheese Pizza (D)

\$13

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LAKE WINDSOR BUFFETS

Dinner buffets include one choice of potato, one choice of vegetable, one salad, one chilled option and choice of two entrees.

All Buffets are one trip per person

SALAD OPTIONS

(Select 1)

Garden Salad (GF,V)

Mixed greens topped with red onion, ripe tomatoes, and cucumbers with ranch

Caesar Salad (D)

Crisp romaine lettuce, red onion, croutons, and fresh Parmesan cheese, served with a creamy Caesar dressing.

Cranberry Bleu Cheese Salad

Mixed greens topped with red onion, blu cheese crumbles, dried cranberries and tomato served with raspberry vinaigrette.
(Additional \$1.00 per guest)

ENTREE OPTIONS

(Select 2)

***Salmon Filet (GF, D)**

Grilled Norwegian salmon filet finished with a lemon dill infused cream sauce

Bruschetta chicken (GF)

Boneless skinless grilled Italian marinated chicken breast. Topped with a tomato, onion and basil. Finished with shredded Parmesan

White Wine Broiled cod (GF)

Served with lemons and tarter cooked in white wine, salt and pepper

***Sliced Black Angus Garlic Herb Beef Sirloin**

Served with burgundy mushroom au jus

Mushroom Herb Chicken (D)

Boneless skinless chicken breast, finished with Creamy Herb Mushroom Sauce

Jack Daniel's Glazed Ham (GF)

Sliced ham finished with a Jack Daniels whiskey peppercorn glaze

Apple-Cider Sliced Pork Loin

Sliced Pork Loin and finished with an apple cider bourbon glaze

POTATO OPTIONS

(Select 1)

Roasted Garlic Mashed Potatoes (GF,D)

Parsley Buttered Baby Red Potatoes

Mashed Sweet Potatoes (GF,D)

Baked Potatoes (GF,V)

VEGETABLE OPTIONS

(Select 1)

Green Beans (V, N ,D)

Yellow Squash with Baby Zucchini (GF, V)

Sautéed Asparagus (GF,V)

Fresh Broccoli with Lemon Butter (GF,D)

Caramelized Carrots (GF,D)

CHILLED OPTIONS

(Select 1)

Antipasto Pasta Salad

Mediterranean Pasta Salad

Assorted Vegetable Display with Buttermilk Ranch

Traditional Mustard Potato Salad

\$35

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LATE NIGHT HORS D'OEUVRES

Per 50 Pieces Hors d' may not be served later than 9:30 pm

Homemade 16" Pizza

Traditional Italian Sausage

Traditional Pepperoni

The Wisconsin (Red sauce, Wisconsin cheddar and Wisconsin mozzarella cheese)

The Rocky (Red sauce, Italian sausage, pepperoni, bacon and Wisconsin mozzarella cheese)

The Henson (Ranch dressing, bacon, chicken, tomatoes and Wisconsin mozzarella cheese)

The Kona (Red sauce, Canadian bacon, bacon, pineapple and Wisconsin mozzarella cheese) ^(D)

Super Classic (Italian sausage, onions, green olives, mushrooms, green peppers and Wisconsin mozzarella cheese)

\$22

Deep Fried Wisconsin Cheese Curds (D)

Wisconsin white Cheddar, beer battered and deep fried, served with a homemade buttermilk ranch

\$110

Jumbo Soft Pretzels

Served with nacho cheese and yellow mustard

\$130

Nacho Bar

Tortilla chips, taco meat, nacho cheese, sour cream, tomatoes, jalapeños, lettuce, onions

\$150

Taco Bar

Taco meat, soft shells, cheddar cheese, sour cream, tomatoes, jalapeños, lettuce, onions

\$160

Specialty Chicken Wings (D)

Bone in chicken wings with your choice of buffalo, sesame, or old-fashioned sauce, Served with Bleu cheese or Ranch, and celery

\$190

***Silver Dollar Deli Sandwiches (D, N)**

Choice of honey ham, oven roasted turkey, or slow-roasted beef, served on fresh rolls with green leaf lettuce, served with mayonnaise, mustard, and whipped butter on the side.

\$190

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DESSERTS

Jumbo Fresh Baked Assorted Cookies (N, D)

\$20 Per Dozen

Specialty Cheesecake (N, D)

Please select your favorite flavors: Triple White Chocolate, Lemon Raspberry, New York Vanilla, Sea Salted Caramel, Carmel Apple, Red Velvet Swirl, Brownie

\$6 Each

Chocolate Fudge Nut Brownies

\$25 Per Dozen

White Chocolate Raspberry Torte

Layered cake with sweet buttercream, swirled with raspberry coulis and finished with white chocolate curls

\$8 Each

Fudge Nut Brownie Ala Mode (N, D)

\$4 Each

Carrot Cake with Cream Cheese Frosting (N, D)

\$5 Each

Double Fudge Layer Cake with Chocolate Butter Cream Frosting

Delectable layers of rich chocolate cake with creamy chocolate icing

\$7 Each

Mini Chocolate Eclairs

\$180 Per 50 pieces

Assorted Dessert Bars (N, D)

\$37 Per Dozen

Double Layer Strawberry Shortcake

Stunning layers of vanilla shortcake, whipped cream, and fresh strawberry preserves create this beautiful cake.

\$8 Each

Specialty Pies

Please select your favorite flavor: Dutch Apple, Boston Cream, Lemon Meringue, French Silk, Peanut Butter Chocolate, Cherry, Coconut Cream, Pumpkin, Pecan, Strawberry Rhubarb, Mixed Berry

\$5 Each

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CASH BAR

Drinks purchased by your guest are inclusive of sales tax.

CANNED & BOTTLED BEER

Domestic \$4.75 Premium \$5.75

LIQUOR

House Liquor \$6.00

Premium Liquor \$7.00

Top Shelf Liquor \$7.50

WINE

\$6.25 per Glass \$25.00 per bottle

Specialty Wines & Champagnes are available and must be ordered by the care (12 Bottles).

DRAFT BEER

Half barrel of domestic \$350.00 | Half barrel of specialty & import \$450 and up

Your event coordinator would be happy to provide you with a price for specialty beer requests.

NON-ALCOHOLIC

Fountain Soda \$3.00 per glass

Unlimited \$400.00

Canned Soda \$3.00

Bottled Water \$3.00

BOTTOMLESS BAR

BYO Bloody Bar \$11 Per Person | Mimosa Station \$8 Per Person

Bottomless Bar Packages are based on unlimited consumption within a 2 hour timeframe

PACKAGE BAR

A package bar is a per person price for sponsored beverage over a contracted period of time. The number of people guaranteed for the dinner (less any children under 10) would be used for the package bar. Included unlimited consumption of cocktail, bottled beer, wine, and fountain soda

House & Premium & Top Shelf \$12.50 First hour..... Additional hour(s) \$7.25

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GENERAL INFORMATION

CONTACT INFORMATION

Please refer to your event contract for specific details to the items listed below

4628 Golf Drive
Windsor, WI 53598
Email: info@lakewindsor.com
Website:
www.lakewindsor.com
Phone: 608.846.4711

TIMELINE

At least three months prior, schedule taste testing with your event coordinator.
Six weeks prior, contact your event coordinator to schedule your final plans meeting.
One month prior to the final meeting, your menu selections are due.
Two weeks prior, guaranteed meal counts are due.
Increases may be given up until 24 hours prior.
Week of event verify your event order and invoice are accurate & your minimum has been satisfied.
Ten days prior, estimated payment is due.
One day prior, ceremony rehearsal for ceremonies held at Lake Windsor.
10am day of event, decorate facility. No confetti or glitter are allowed. Contact your event coordinator for flame usage.
Prior to conclusion of event, gather all items you wish to keep and remove them from the facility.

SERVICE CHARGE, SALES TAX, & PAYMENTS

Lake Windsor will add the customary 20% service charge and 5.5% state and local taxes on all services, food and beverages. Groups requesting a tax exemption must submit a Wisconsin tax exemption form with the tax-exempt number prior to the scheduled function. State law requires that the service fee being charged is subject to Wisconsin sales taxes. We accept cash or check, if you use a credit card there is a 3% charge for use.

BEVERAGE SERVICE

Complete beverage services are available. Under Wisconsin state law, Lake Windsor is the only authorized licensee able to sell or dispense alcoholic beverages on the premises. All beverages which are not sold by the facility will pay a corking fee and must be listed on your event order.

FOOD SERVICE & ALLERGY ALERT

No food or beverage of any kind is permitted in banquet, meeting, or locker rooms unless provided by Lake Windsor. Wisconsin health code states that no food or beverage items, which remain uneaten after the event, may be removed from the facility by the customer or its attendees, with the exception of your wedding cake. Lake Windsor cannot guarantee any allergy, we will however take any and all precautions when handling allergies. We cannot guarantee that food bought will not be processed in a facility that has nuts or nut products.

FOOD SERVICE

Lake Windsor is pleased to offer the attached options created by our in-house chef. If you have any special requests, we would be happy to work with you in creating a menu designed specifically for your event. LWCC will make every effort to accommodate special dietary and religious preferences. Remaining food may not be taken from the premises. Menu prices are only guaranteed 60 days prior to the event, and the current menu is always posted online.

AUDIO / VISUAL

6x6 Tripod Screen \$25.00
8x8 Ceiling Screen (Crystal Commons Only) \$25.00
LCD Projector \$100.00
Complimentary Items: Indoor wireless microphone, piped in cocktail music, Flat Screen (Windsor Gallery Only), Flat Screen TV's (Pinnacle Room Only)