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*Hotel*  
**NORTHLAND**

GREEN BAY

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AUTOGRAPH COLLECTION®  
HOTELS

Catering Menu

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Minimum 20 guests/prices per guest  
 \$5 Additional Charge for Less than 20 Guests  
 Based on 60 Minutes of Continuous Service  
 Prices do not include Wisconsin Sales Tax &  
 Service Charge.

All Menus Include: Fresh Brewed Regular &  
 Decaffeinated Coffee, Selection of Hot Teas & Juices

# Continental Breakfast

## Continental Breakfast | 12

Seasonal Sliced Fruit ♦ Freshly Baked Breakfast Pastries ♦ Fruit Preserves & Butter ♦ Yogurt

## The Executive Continental Breakfast | 15

Seasonal Sliced Fruits & Berries ♦ Freshly Baked Breakfast Pastries  
 Steel Cut Oatmeal ♦ Fruit Preserves & Butter

## The Northland | 17

Seasonal Sliced Fruits & Berries ♦ Freshly Baked Breakfast Pastries  
 Hot Ham, Egg & Cheese Croissants ♦ Chocolate, Almond, Plain Croissants & Scones  
 Fruit Preserves & Butter

## The Southland | 17

Seasonal Sliced Fruits & Berries ♦ Freshly Baked Breakfast Pastries  
 Breakfast Burritos, Pork Green Chile ♦ Chocolate, Almond, Plain Croissants & Scones  
 Fruit Preserves & Butter

## Continental Breakfast Enhancements

Ham, Egg & Cheese Croissants. . . . .	4	Steel-Cut Oatmeal. . . . .	6
House Smoked Salmon with Cream Cheese. . .	13	Sausage, Cheese, Scrambled Egg Sandwich. . . .	5
English Muffin Sandwich. . . . .	4	Assorted Breakfast Cereals. . . . .	5
Sliced Fruit & Berries. . . . .	8	Build Your Own Parfait. . . . .	8
Fruit Smoothie. . . . .	8	Classic Donuts. . . . .	28 dozen
Assorted Bagels & Cream Cheese. . . . .		28 dozen	

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## Breakfast Buffet

### ◀ The Healthy Start | 17 ▶

- ♦ Sliced Seasonal Fresh Fruit & Berries
  - ♦ Low-Fat Yogurt & Granola
  - ♦ Hot Breakfast Oats
- ♦ Egg Whites Scrambled With Assorted Chopped Vegetables
  - ♦ High Fiber Apple Bran Muffins
- ♦ Sweet Butter, Honey & Fruit Preserves

### ◀ The Crescent | 19 ▶

- ♦ Sliced Seasonal Fresh Fruit & Berries with Assorted Fruit Yogurts
- ♦ Assorted Cold Cereals and Granola with Regular & Low-Fat Milk
  - ♦ Scrambled Eggs, Breakfast Potatoes
  - ♦ Choice of Two Meats:  
Grilled Sausage Patty, Apple Smoked Chicken Sausage, Applewood Smoked Bacon or Grilled Ham
  - ♦ Cinnamon Brioche French Toast
- ♦ Freshly Baked Croissants, Muffins & Danish
- ♦ Sweet Butter, Honey, Marmalade & Fruit Preserves

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## Brunch Buffet

### The Allouez | 30

#### Cold Items

- ♦ Assorted Fruit Yogurts
- ♦ Assorted Cold Cereal with Regular & Non-Fat Milk
- ♦ Sliced Seasonal Fresh Fruit, Berries
- ♦ Display of Domestic Cheeses with Grapes, Assorted Crackers & Breads
- ♦ Field Greens, Assorted Dressings
- ♦ Loaded Baked Potato Salad, Double Smoked Bacon, Cheddar Cheese, Scallion
- ♦ Display of Smoked Salmon, Assorted Bagels, Cream Cheese, Capers, Tomatoes, Cucumbers, Chopped Onions

#### Hot Items

- ♦ Scrambled Eggs with Fresh Herbs
- ♦ Grilled Sausage, Applewood Smoked Bacon
- ♦ French Toast, Maple Syrup
- ♦ Seasonal Select Vegetables
- ♦ Breakfast Potatoes

#### From The Bakery

- ♦ Selection of Miniature French Pastries, Cakes
- ♦ Freshly Baked Croissants, Muffins, Danish Pastries
- ♦ Sweet Butter, Assorted Flavored Cream Cheese, Marmalade, Preserves

### The Crystal | 45

#### Cold Items

- ♦ Assorted Fruit Yogurts with Dried Fruits & Nut Garnish
- ♦ Assorted Cold Cereal with Regular & Non-Fat Milk
- ♦ Sliced Seasonal Fresh Fruit & Berries
- ♦ Imported & Domestic Cheese Displayed With Grapes, Assorted Crackers, Breads
- ♦ Hearts of Romaine Lettuce, Garlic Croutons, Asiago Cheese, Caesar Salad Dressing
- ♦ Tossed Field Greens, Goat Cheese, Candied Pecans, Apple Vinaigrette
- ♦ Display of Smoked Salmon, Assorted Bagels, Cream Cheese, Capers, Tomatoes, Cucumbers, Sliced Onions

#### Hot Items

- ♦ Traditional Eggs Benedict
- ♦ Brioche French toast Casserole, Maple Syrup
- ♦ Grilled Pork, Apple Smoked Chicken Sausage, Applewood Smoked Bacon
- ♦ Chef's Selection of Seasonal Vegetables
- ♦ Lyonnaise Potatoes

#### From The Bakery

- ♦ Selection of Miniature French Pastries, Cakes
- ♦ Freshly Baked Croissants, Muffins, Danish Pastries
- ♦ Sweet Butter, Assorted Flavored Cream Cheese, Marmalade, Preserves

## Brunch Enhancements

#### Tuscan Breakfast Frittata. . . . .9

Provolone, Parmesan Cheese, Roasted Pepper, Basil, Breakfast Potatoes

#### Classic Huevos Rancheros. . . . .9

Fresh Fried Eggs, Black Beans, Hot Corn Tortillas, Salsa

#### \*The Carver's Board (Choice of Two Item). . . .18

- Bourbon & Vanilla Glazed Ham, Whole Grain Mustards
- Roasted Salmon with Herb Butter Sauce
- Roasted Breast of Turkey, Giblet Gravy, Cranberry Relish
- Smoked Prime Rib of Beef, Au Jus, Granny Smith Apples, Horseradish, Dijon Mustard
- Assorted Country Rolls

\*Uniformed Chef's Fee \$75 (2 Hour Maximum)

Minimum 20 guests/prices per guest  
\$5 Additional Charge for Less than 20 Guests  
To Simplify Your Meeting Needs We Offer  
Specialized Break Packages. All Packages Include  
A Continental Breakfast, Mid-Morning Break &  
Afternoon Break.

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HOTELS

Service Provided For 90 Minutes for Continental  
Breakfast & 30 Minutes for Mid-Morning &  
Afternoon Breaks. | Priced Per Guest | Prices do  
not include Wisconsin Sales Tax & Service Charge.

## Meeting Breaks Packages

### Continental | 35

#### Breakfast

- ♦ Freshly Squeezed Orange, Grapefruit, Apple, Cranberry, Tomato Juices
- ♦ Seasonal Sliced Fresh Fruit, Berries
- ♦ Croissants, Muffins, Danish
- ♦ Sweet Butter, Marmalade, Fruit Preserves
- ♦ Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

#### Mid-Morning Break

- ♦ Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
- ♦ Soft Drinks & Bottled Water
- ♦ Chef's Smoothies

#### Afternoon Break

- ♦ Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
- ♦ Soft Drinks & Bottled Water
- ♦ Freshly Baked Jumbo Cookies, Blondies & Brownies

### The World Traveler | 40

#### Breakfast

- ♦ Freshly Squeezed Orange, Grapefruit, Apple, Cranberry, Tomato Juices
- ♦ Seasonal Sliced Fresh Fruit, Berries
- ♦ Muffins, Country Style Coffee Cakes and Pecan Sticky Buns
- ♦ Sweet Butter, Marmalade, Fruit Preserves
- ♦ Hot Ham, Egg and Cheese Breakfast Croissants
- ♦ Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

#### Mid-Morning Break

- ♦ Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
- ♦ Soft Drinks & Bottled Water
- ♦ Chef's Smoothies

#### Afternoon Break

- ♦ Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
- ♦ Soft Drinks & Bottled Water
- ♦ Warm Jumbo Pretzels with Cheese Sauce
- ♦ Kit Kat, M & M's, Reese's, Snickers Candy Bars

### The Healthy Start | 44

#### Breakfast

- ♦ Seasonal Sliced Fresh Fruit, Berries with Low Fat Yogurt, Granola
- ♦ High Energy Hot Breakfast Oats, High Fiber Apple Cinnamon Muffins
- ♦ Sweet Butter, Honey, Fresh Preserves
- ♦ Egg Whites Scrambled With Mixed Vegetables
- ♦ Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

#### Mid-Morning Break

- ♦ Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
- ♦ Soft Drinks & Bottled Water
- ♦ Chef's Smoothies

#### Afternoon Break

- ♦ Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
- ♦ Soft Drinks, Flavored Drinks and Bottled Water
- ♦ Multi-Grain, Turkey, Cranberry Tea Sandwich
- ♦ Assortment of Granola and Power Bars
- ♦ Whole Fresh Fruit

Minimum 20 guests/prices per guest | Based on 30 Minutes of Continuous Service | \$5 Additional Charge for Less than 20 Guest | Prices do not include Wisconsin Sales Tax & Service Charge.

All Breaks Include: Fresh Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas & Juices

## Meeting Breaks

### Theme Refreshments

#### The Coffee Café | 10

Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Teas, Assortment of Non-Alcoholic Syrups to Include French Vanilla, Almond & Raspberry, Biscotti & French Macaroons

#### Childhood Favorites | 14

Assorted Rice Krispy Treats, M&M's, Snickers, Junior Mints, Reese's Peanut Butter Cups, Mounds, Kit Kat Bars, Individual Bags of Flavored Potato & Corn Chips, Freshly Popped Popcorn & Assorted Soft Drinks

#### The Ice Cream Parlor | 13

Vanilla, Chocolate & Strawberry Ice Creams Served With The Following Toppings: Chocolate, Strawberry & Caramel Sauces, Fresh Whipped Cream, Chopped Nuts, Assorted M&M's, Maraschino Cherries, Crushed Kit Kat Bars, English Toffee, Crushed Oreo Cookies, Assorted Flavored Sodas and Bottled Waters

#### The Health Nut | 16

100% Natural Fruit Juices, Fresh Fruit Smoothie's Made-To-Order, Sliced Turkey Breast With Cranberry Compote, Grain Mustard & Whole Wheat Bread, Assorted Energy & Granola Bars, Whole Grain Bran-Apple Muffins With Natural Apple Butter Spread & Whole Fresh Fruit

#### Take Me Out To the Ballgame | 12

Sausage and Bratwurst with All the Trimmings, Popcorn, Cracker Jack & Soft Pretzels, Root Beer, Cream Soda, Cola & Iced Tea

#### The After School Snack | 13

Chocolate Milk, Whole Milk and Low-Fat Milk, Assortment of Jumbo Fresh Cookies to Include: Chocolate Chip, Oatmeal

#### Donut Bar | 14

Warm Vanilla Sugar, Powdered & Cinnamon Doughnut Holes

#### Mediterranean | 10

Sun Dried Tomato Hummus, Garlic Hummus, Pita Chips, Pretzels, Market Vegetables

#### Not So Sticky Fingers Break | 14

Old World Treats with Modern Twist: Chocolate Covered Strawberry Sticks, Caramelized Lady Apple Sticks, Dipped Marshmallow with Graham Cracker Pops, Rice Krispy Treat Sticks, Seasonal Fruit Skewer Kebabs, Chocolate Sauce

Minimum 20 guests/prices per guest  
\$5 Additional Charge for Less than 20 Guest  
Prices do not include Wisconsin Sales Tax &  
Service Charge.

All Plated Entrée Luncheons Include:  
Three Courses, Choice of salad, Chef's Selection  
Dessert, Artisanal Bread & Sweet Butter, Freshly  
Brewed Regular & Decaffeinated Coffee &  
Selection of Teas.

## Lunch Plated

### Entrée Options

**Roasted Tarragon Dijon Chicken. . . . .21**  
Pan Seared Walnut Gnocchi, Shaved Brussel Sprouts  
**Flat Iron Steak. . . . .22**  
Salsa Verde, Sun Dried Potato Polenta, Grilled Asparagus  
**Fresh Walleye. . . . .22**  
Dijon and Almond, Swiss Chard & Fennel  
**Signature Bratwurst. . . . .22**  
Braised Cabbage, Spätzle, Whole Grain Mustard Sauce  
**Grilled Chicken Breast & Shrimp. . . . .25**  
Roasted Tomato Relish, Baked Orzo Pilaf and Fresh  
Seasonal Vegetables

**Pork Tenderloin. . . . .26**  
Granny Smith Apples and Door County Cherry  
Chutney, Roasted Root Vegetables  
**Roasted Garden Vegetable Napoleon. . . . .24**  
Grilled Squash, Roasted Peppers, Portobello  
Mushrooms, Asparagus, Grilled Onion, Fresh  
Mozzarella, Pesto, Marinara  
**Smoked Beef Brisket. . . . .19**  
Marinated, Sliced with Our Own Chef's Special BBQ  
Sauce, Roasted New Potatoes, Black Pepper Slaw

### Entrée Enhancements

**Romaine Salad. . . . .2**  
Roasted Grape Tomato, Sunflower Seeds, Parmesan  
Crisp, Black Pepper Crouton, Lemon Vinaigrette

**Mixed Baby Greens Salad . . . . .3**  
Gorgonzola Tuile, Lardons, Toasted Almonds, Dried  
Cherries, Buttermilk Herb Dressing

**Chef's Selection Soup. . . . . 4**

### Salad Options

**Romaine Salad. . . . .15**  
Fresh Romaine Hearts, Parmesan Crisp, Roasted Grape  
Tomato, Pepper Crouton, Toasted Sunflower Seeds,  
Lemon Vinaigrette

**Harvest Greens Salad. . . . .19**  
Butter Lettuce, Crisp Apple, Candied Walnuts, Dried  
Cranberry, Goat Cheese, Cider Vinaigrette

**Southwest Salad. . . . .17**  
Mixed Greens, Roasted Corn & Blacked Beans,  
Shredded Cheese, Fresh Jicama, Toasted Tortilla,  
Cilantro Vinaigrette

**Udon Noodle Salad. . . . .14**  
Carrot, Green Onion, Red Pepper, Napa Cabbage,  
Peanut Dressing, Crispy Wontons



Prices Per Guest | Prices do not include Wisconsin Sales Tax & Service Charge.

## Boxed Lunch

### **The American | 17**

- ♦ Sliced Turkey, Swiss Cheese, Iceberg Lettuce, Tomato on a Baked Croissant
- ♦ Chef's Choice of Whole Fresh Fruit
  - ♦ Individual Bag of Chips
  - ♦ Large Chocolate Chip Cookie

### **The Italian | 16**

- ♦ Sliced Italian Meats and Cheeses, Crisp Lettuce, Tomatoes and Italian Dressing on a Hoagie Roll
- ♦ Chef's Choice of Whole Fresh Fruit
  - ♦ Individual Bag of Chips
  - ♦ Large Chocolate Chip Cookie

### **The Deli Counter | 18**

*choice of*

(Available on Hoagie Roll, White Bread, Freshly Baked Croissant or 7 Grain Bread)

- ♦ Black Forest Ham with Wisconsin Swiss Cheese
  - ♦ Sliced Roasted Turkey with Bacon
- ♦ Rare Roast Beef with Sun-Dried Tomatoes, Sliced Red Onion and Boursin Cheese
  - ♦ Grilled Veggie Wrap, Roast Pepper Hummus, Feta Cheese
  - ♦ Chef's Choice of Whole Fresh Fruit
    - ♦ Individual bag of Chips
    - ♦ Large chocolate chip cookie

### **Enhancements**

*each*

**Assorted Candy Bars** . . . . . 3  
to Include Kit Kat, M&M's, Reese's and Snickers

**Assorted soft drinks** . . . . . 4

**Assorted flavors of soda** . . . . . 4

**Assorted juices** . . . . . 5

**Bottled water** . . . . . 3

Minimum 20 guests/prices per guest  
\$5 Additional Charge for Less than 20 Guest  
Prices do not include Wisconsin Sales Tax &  
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All Lunch Buffets Include: Bread Service, Chef's  
Selection Dessert, Freshly Brewed Coffee,  
Decaffeinated Coffee, & Selection of Teas

## Lunch Buffet

### ← The Deli Buffet | 24 →

- ♦ Hot Soup of the Day
- ♦ German Potato Salad
- ♦ Sweet & Sour Cole Slaw
- ♦ Marinated Haricot Verts Salad, Bacon Vinaigrette California Mixed Greens,  
Assorted Vinaigrettes, Herbed Croutons
- ♦ Olives, Deli Pickles, Sliced Onions, Tomatoes

#### Display of Carved Deli Meats & Cheeses to Include:

Peppered Roast Beef ♦ Honey Smoked Ham ♦ Roast Turkey ♦ Corned Beef ♦ Genoa Salami  
American ♦ Swiss ♦ Pepper Jack ♦ Cheddar ♦ Provolone

### ← Southwest | 28 →

- ♦ Traditional Pozole, Cilantro Cabbage Slaw, Corn Tomato Avocado Salad
- ♦ Grilled Tequila Lime Chicken, Spicy Beef Rojas, Pablano, Cheese Enchilada, Soft flour & Corn Tortillas
- ♦ Black Beans & Yellow Rice, Queso, Pico De Galo, House Tortilla Chips, Cilantro Crema

### ← Wrap It Up | 26 →

- ♦ Chef's Selection of Hot Soup of the Day
- ♦ Seasonal Garden Salad, Assorted Dressings
- ♦ Grilled Vegetables & Pasta, Tomato Basil Vinaigrette

#### Choice of Three Wrap Entrées:

Roast Turkey & Cranberry Club ♦ Grilled Chicken Bacon Ranch ♦ Tuna Salad, Bean Sprouts & Cucumber  
Rare Roast Beef, Boursin Cheese, Sun-Dried Tomato, Red Onion ♦ Marinated Shrimp Caesar Salad  
Grilled Garden Vegetable ♦ Asian Chicken Salad

### ← The Picnic | 28 →

- ♦ Sweet & Sour Cole Slaw, German Potato Salad, Mixed Greens Salad, Assorted Dressings
- ♦ Assorted Sliced Cheeses, Tomato, Red Onion, Rolls & Toppings
- ♦ BBQ Brisket
- ♦ Buttermilk Fried Chicken
- ♦ Barbecue Honey Baked Beans
- ♦ Brats and Beer Braised Onions

Minimum 20 guests/prices per guest  
 Three Course Minimum | \$5 Additional Charge  
 for Less than 20 Guests | Prices do not include  
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Dinner service includes: chef's selection of seasonal  
 signature vegetables, & starch, freshly baked  
 artisan rolls, sweet butter; freshly brewed coffee,  
 decaffeinated coffee & a selection of teas.

## Dinner Plated

### First Course

*Please Select One*

**Chilled Gazpacho** ♦ **Venison & Black Bean Chili** ♦ **Tuscan Pasta Faggioli** ♦ **Chicken Booyah**  
**Jumbo Asparagus Salad** ♦ **Soba Noodle Salad** ♦ **Shaved Brussel Sprouts Salad**

### Main Course

*Please Select One*

#### Chicken Entrées

**Mediterranean Chicken. . . . .34**  
 Tomato, Olive, Lemon, White Wine,  
 Cashews  
**Tarragon Dijon Roasted Chicken. . .34**  
 Pan Seared Walnut Gnocchi, Shaved  
 Brussel Sprouts

#### Beef Entrées

**Filet Mignon. . . . .47**  
 topped with Gorgonzola  
**Roast Tenderloin of Beef. . . . .44**  
 with Roasted Shallots  
**Braised Beef Short Rib. . . . .37**  
 Horseradish Emulsion

#### Seafood Entrées

**Pan Roasted Black Bass. . . . .38**  
 Carrot Parsnip Puree  
**Horseradish Potato Crusted. . .32**  
**Salmon**  
 Beet Ketchup

#### Lamb, Pork & Duck Entrées

**Double Cut Colorado Lamb. . .40**  
**& Braised Lamb Shoulder**  
 on Feta Zucchini Cakes  
**Maple Brined Pork Double Chop. . .34**  
 Cranberry Apple Chutney  
**Duck Duo: Breast & Confit. . . .35**  
 Door County Cherry Compote

#### Vegetarian Options

**Roasted Garden Vegetable. . . .26**  
**Napoleon**  
 Grilled Squash, Roasted Peppers,  
 Portobello Mushrooms, Asparagus, Grilled  
 Onion, Fresh Mozzarella, Pesto, Marinara  
**Fall/Winter Wild Mushroom. . . .26**  
**Risotto**  
 Chestnuts, Sage, Shaved Truffles  
**Spring/Summer Sweet Pea. . . . .26**  
**Risotto**  
 Baby Spinach, Lemon Arugula Pesto,  
 Toasted Pine Nut

### Final Course

*Please Select One*

#### Tiramisu

Pistachio Lady Finger Sponge, Bitter Sweet Ganache

#### Apricot Crème Brulee Tart

Pistachio Crème, Vanilla Bean Crunch

#### Bittersweet Chocolate Walnut Cake

Maple Walnuts, Chocolate Foam, Cocoa Nibs

#### Mocha Mousse Bombe

Chocolate Pound Cake, Cocoa Nibs, Espresso Anglaise

#### Strawberry Cheesecake Profiteroles

Strawberry Crunch, Coulis, Strawberry Cheesecake Gelato

#### Passion Fruit Curd Trifle

Toasted Coconut Cake, Cashew Crunch

### Fourth Course Option

*Chilled & Hot Plated Appetizers, Chef's Preparation*

**Seared Jumbo Scallops. . . . .16**  
**Traditional Chilled Shrimp Cocktail. . . . .14**  
**Sesame Seared Ahi Tuna on Cucumber. . . . .16**

**Pepper Seared Carpaccio of Beef. . . . .17**  
**Scottish Smoked Salmon. . . . .17**  
**Sweet Potato Ravioli. . . . .13**

**Jumbo Lump Crab Cakes. . . . .17**

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Dinner service includes: chef's selection of seasonal signature vegetables, and starch, freshly baked artisan rolls, sweet butter; freshly brewed coffee, decaffeinated coffee and a selection of teas.

## Dinner Buffet

### **The BBQ | 32**

- ♦ Local Ale and Cheddar Soup, German Potato Salad, Grilled Vegetable and Farro Salad,
  - ♦ Beer Braised Wisconsin Bratwurst, BBQ Chicken, Pulled Pork,
    - ♦ Corn Bread, Cowboy Beans, Confetti Rice
- ♦ Individual Apple Pie, Chocolate Chip Cookies, Chocolate Whoopie Pie

### **The Bayside | 37**

- ♦ Classic Caesar Salad with Polenta, Croutons, Housemade Caesar Dressing, Roasted Vegetable Salad with Goat Cheese, Chefs Soup
  - ♦ Flank Steak with Caramelized onion and Crumbled Gorgonzola, Pan Seared Atlantic Salmon with Herb Beurre Blanc
- ♦ Grilled Asparagus with Citrus and Garlic Olive Oil, Rice Pilaf, Herb Roasted Potato
  - ♦ Individual Carrot Cake, Flourless Chocolate Cake, Assorted Cookies

### **Pacific Rim | 34**

- ♦ Soba Noodle Peanut Salad, Thai Chicken Soup, Shrimp and Vegetable Summer Rolls
  - ♦ Orange Chicken, Beef and Broccoli, Stir Fry Vegetables with Soy Glaze
    - ♦ Pork Belly LoMein, Jasmine Rice, Grilled Bok Choy
- ♦ Almond Tuile, Honey Lavender Strawberries, Passion Fruit Mousse

### **The Sicilian | 32**

- ♦ Caprese Salad with Fresh Mozzarella and Pesto, Romaine Salad with Lemon Vinaigrette, Pasta Faggioli Soup
  - ♦ Grilled Chicken Stuffed with Provolone and Prosciutto topped with Tomato Confit, Roasted Cod with Tomato Olive and Capers, Classic Ratatouille
- ♦ Lemon and Herb Risotto, Spinach Rigatoni Roasted Mushroom and Vodka Sauce, Eggplant Ricotta Napoleon
  - ♦ Classic Tiramisu, Chocolate Chip Cannoli, Mascarpone Cookies

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Service Charge.

Dinner service includes: chef's selection of seasonal  
signature vegetables, and starch, freshly baked  
artisan rolls, sweet butter; freshly brewed coffee,  
decaffeinated coffee and a selection of teas.

## Tables



### Viennese | 30



Chocolate Dipped Butter Cookies ♦ Old Fashioned Mini Apple Tarts ♦ Assorted Petite Crème Brûlée  
Chocolate Marble Dipped Strawberries ♦ Georgia Bourbon Pecan Tart ♦ Hazelnut Financier  
Chocolate Chip Gateau ♦ Double Chocolate Tart ♦ Apple Cranberry Cobbler ♦ Whipped Cream



### Viennese Upgrade I | Add 9



#### Title Town Treats

Plain & Chocolate Dipped Biscotti ♦ Platter of Imported & Domestic Cheeses with Crackers  
White, Milk & Dark Chocolate Fondue with Assorted Fresh Fruit & Pound Cake



### Viennese Upgrade II | add 9



#### The 4th Quarter

Served With Vanilla Bean Ice Cream

Choose Two Of The Following:

Bananas Foster ♦ Caramelized Sweet Pineapple ♦ Imported Black Cherries Jubilee  
Classic Crêpes Suzette, Pear Williams ♦ Cinnamon-Rum Raisin and Apple



### Sundae Bar | 25



Assorted Ice Creams with The Following Toppings:

Chocolate, Strawberry and Caramel Sauces, Whipped Cream, Chocolate Shavings, Toasted Nuts, Coconut,  
Oreo Cookies, Maraschino Cherries, M&M's & Giant Chocolate Chip Cookies

## Hors d'oeuvres

### Cold Selections

<b>Smoked Salmon Napoleon. . . . .</b>	<b>5</b>	<b>Tomato &amp; Mozzarella. . . . .</b>	<b>4</b>
on Sesame Lavash, Lemon Caper Cream Cheese		Basil and Extra Virgin Olive Oil, Rosemary Bruschetta	
<b>Dilled Shrimp Salad. . . . .</b>	<b>4</b>	<b>Goat Cheese Lollipops. . . . .</b>	<b>4</b>
in a Savory Banquette		with Hazelnuts, Pistachios	
<b>Minted Vietnamese Shrimp Rolls. . . . .</b>	<b>5</b>	<b>Cilantro Citrus Lump Crab. . . . .</b>	<b>4</b>
<b>Smoked Salmon Lollipops. . . . .</b>	<b>4</b>	on Cucumber Slice	
Capers & Cream Cheese		<b>Silver Dollar Sandwiches. . . . .</b>	<b>3</b>
<b>Roast Beef &amp; Brie. . . . .</b>	<b>4</b>	<b>Jumbo Chilled Shrimp. . . . .</b>	<b>4</b>
on Brioche Toast, Tomato and Horseradish		<b>Thai Crab Salad. . . . .</b>	<b>5</b>
<b>Foie Gras Lollipop. . . . .</b>	<b>8</b>	on Crispy Wonton	
Port Wine Glaze		<b>Black Sesame Tuna Wasabi Sesame Cone. . . . .</b>	<b>5</b>
<b>Seared Ahi Tuna &amp; Ginger. . . . .</b>	<b>6</b>	<b>Beef Carpaccio. . . . .</b>	<b>3</b>
on Sesame Maki Sushi Rice, Wasabi Caviar		Balsamic Onion Jam Crostini	
		<b>Roasted Vegetable Maytag Cheese Crostini. . . . .</b>	<b>3</b>

### Hot Selections

<b>Boursin &amp; Spinach Stuffed Mushroom Caps. . . . .</b>	<b>4</b>	<b>Bratwurst Wrapped in Butter Dough. . . . .</b>	<b>3.50</b>
<b>Ginger Beef Saté. . . . .</b>	<b>4</b>	Whole Grain Mustard	
Soy Chili Glaze		<b>Southwest Chicken Spring Roll. . . . .</b>	<b>4</b>
<b>Pork Pot Stickers. . . . .</b>	<b>3.75</b>	<b>Mini Reuben. . . . .</b>	<b>3.75</b>
Ginger-Soy Dipping Sauce		<b>Blue Crab Claw Cakes. . . . .</b>	<b>5</b>
<b>Duck Spring Rolls. . . . .</b>	<b>5</b>	Lemon, Caper Aioli	
Thai Chili		<b>Mini Beef Empanadas. . . . .</b>	<b>3.75</b>
<b>Vegetable Spring Rolls. . . . .</b>	<b>3.75</b>	Chimmi Churri Sauce	
Hot Mustard & Plum Sauces		<b>Bacon Wrapped Scallops. . . . .</b>	<b>4</b>
<b>Coconut Shrimp. . . . .</b>	<b>3.75</b>	<b>Barbecue Beef in Jalapeño Biscuit. . . . .</b>	<b>3.75</b>
<b>Poached Walleye. . . . .</b>	<b>5</b>	<b>Ham &amp; Jalapeño Stuffed Mushrooms. . . . .</b>	<b>2.95</b>
Crispy Chorizo, Avocado Mousse		<b>Mini Sliders. . . . .</b>	<b>3.50</b>
		<b>BBQ Meatballs. . . . .</b>	<b>2.95</b>

Prices do not include Wisconsin Sales Tax  
& Service Charge.

*Hotel*  
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HOTELS

## Stations & Displays

### ← Display Stations →

#### Imported & Domestic Cheese Platter

Garnished With Fresh Berries, Grapes, Stone Ground Mustard, Crisp Crackers, Artisan Breads

**Small (Serves 25) | 100 • Medium (Serves 50) | 200 • Large (Serves 100) | 300**

#### Garden Vegetable Platter

Seasonal Vegetables, Hummus, Baba Ganoush, Ranch & Fine Herb Dips With Pita Crisps

**Small (Serves 25) | 100 • Medium (Serves 50) | 200 • Large (Serves 100) | 300**

#### Grilled Shrimp Platter

Chilled Shrimp Marinated With Extra Virgin Olive & Lemon Oils, Garlic, Fennel, Basil, Oregano, Tomatoes, Olives

**Small (Serves 25) | 225 • Medium (Serves 50) | 350 • Large (Serves 100) | 650**

#### Harvest Seasonal Sliced Fruits & Berries

Lemon-Yogurt Dip

**Small (Serves 25) | 125 • Medium (Serves 50) | 225 • Large (Serves 100) | 325**

#### Antipasti Platter

Assorted Italian Cheeses, Cured Meats with Roasted Peppers, Olives, Pepperoncini, Stuffed Cherry Peppers,  
Fresh Anchovies, Grilled and Marinated Vegetables

**Small (Serves 25) | 135 • Medium (Serves 50) | 250 • Large (Serves 100) | 475**

#### Cheese & Charcuterie Platter

Fresh Local Wisconsin Cheeses and Fresh Local Meats, Bacon | Jam

**Small (Serves 25) | 150 • Medium (Serves 50) | 250 • Large (Serves 100) | 350**

#### Peppered Seared Ahi Tuna Platter

Ocean Garden Salad, Wasabi, Sesame Glaze, Tamarind

**Small (Serves 25) | 250 • Medium (Serves 50) | 495 • Large (Serves 100) | 600**

Priced Per Person, Minimum 20 Guest  
 Additional \$5 Charge for Under 20 Guest.

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## Reception Stations

*A \$75 Chef Attendant Fee Applies*

- Jumbo Prawns. . . . .18**  
 Crispy Yellow Rice, Olives, Tomatoes, Mint,  
 Oregano, Lemon, White Wine
- Crispy 5 Spice Pork Belly. . . . .15**  
 Udon Noodles, Bok Choy, Carrot, Scallion, Ginger,  
 Garlic, Broccoli, Hearts of Palm
- Braised Short Rib. . . . .18**  
 Wild Mushroom Risotto, Caramelized Onion, Tomato  
 Confit, Asparagus Tips, Spinach, Gorgonzola
- Mac & Cheese. . . . .14**  
 Smoked Pork or Chicken, Roasted Mushroom, Dry Rub  
 Lardon, Broccolini, Truffle, Spinach, Sundried Tomato

- Honey Soy Glazed Salmon . . . . .16**  
 Basmati Rice, Egg, Scallion, Green Bean, Garlic,  
 Ginger, Sesame, Napa Cabbage
- Pappardelle. . . . .13**  
 Bolognese or Alfredo, Grilled Chicken, Blistered  
 Tomato, Spinach, Roasted Garlic, Sweet Pea, Bacon
- Roasted Italian Meatball. . . . .14**  
 Penne, Marinara, Pesto, Diced Tomato, Mushroom,  
 Roasted Onion, Broccolini, Shaved Cheese
- Lobster Medallion. . . . .18**  
 Saffron Risotto, Lardon, Tarragon, Roasted Corn,  
 Lobster Mushroom, Sweet Pea

## Carving Displays

*Uniformed Chef's Fee \$75 (1 Hour Maximum)*

- Herb Crusted Beef Tenderloin. . . . .22**
- Spicy Pineapple and Pepper Glazed Ham. . . . .9**
- Prime Rib Au Poivre. . . . .16**

- Beef Strip Loin. . . . .12**
- Herb Roasted Turkey Breast. . . . .14**
- Whole Tuna Loin. . . . .18**

## Snack Stations

- Honey Roasted Peanuts, Almonds and Cashews. . . . .35**
- Display of Southwestern Blue and White Corn Tortilla Chips with Salsa and Guacamole. . . . .30**
- Pretzels, Potato Chips or Cheddar Goldfish Crackers. . . . .30**
- Display of Sesame and Onion Bread Flats Lavash Crackers with Mediterranean Olive Dips. . . . .30**
- Display of Kettle Potato Chips. . . . .25**
- Assorted Candy Bars to Include Kit Kat, M&M's, Reese's, Snickers (Each). . . . .3**
- Assorted Ice Cream Bars (Each). . . . .5**
- Assortment of Energy/Granola Bars (Each). . . . .3**
- Freshly Popped Popcorn (Per Guest). . . . .3**

### Available By the Dozen

- Danish Pastry & Croissant Selections. . . . .40**
- Assorted Fruit & Nut Breads. . . . .40**  
 with Preserves
- Assorted Bagels & Cream Cheese. . . . .40**
- Marbled Chocolate Dipped Strawberries. . . . .45**
- Fresh Baked Cookies. . . . .28**

- Assortment of Rice Krispy Treats. . . . .25**
- Assortment of Blondies & Fudge Brownies. . . . .25**
- Fresh Fruit Skewers. . . . .48**  
 with Honey Yogurt Sauce
- Jumbo Soft Pretzels. . . . .40**  
 with Honey Mustard & Cheddar Dip



Each Bar Package includes a Full Bar Set Up  
 Bartenders use a 1.5-ounce jigger for all drinks.  
 Bartender charges are the responsibility of the  
 sponsoring organization.

Prices do include Sales Tax | Gratuity Not Included  
 Bartender fee of \$75 per bar  
 One bartender per 100 guests

## Beverages

### Refreshments

<b>Assorted Juices. . . . .</b>	<b>.5 each</b>	<b>Chilled Chocolate &amp; Whole Milk. . . . .</b>	<b>.3 each</b>
<b>Assorted Soft Drinks. . . . .</b>	<b>.4 each</b>	<b>Chilled Panna &amp; San Pellegrino Water. . . . .</b>	<b>.12 (1 L)</b>
<b>Assorted Flavors of Soda. . . . .</b>	<b>.4 each</b>	<b>Assortment of Premium Teas. . . . .</b>	<b>.54 Per Gallon</b>
<b>Bottled Water. . . . .</b>	<b>.4 each</b>	<b>Traditional and Flavored Iced Teas. . . . .</b>	<b>.54 Per Gallon</b>
<b>Panna Mineral Water (16.9 Oz). . . . .</b>	<b>.5 each</b>	<b>Freshly Pressed Orange &amp; Grapefruit Juices. . . . .</b>	<b>.18 Per Quart</b>
<b>Freshly Brewed Regular &amp; Decaffeinated Coffee. . . . .</b>		<b>.54 Per Gallon</b>	

### Additional Options

*Priced per drink*

<b>Soft Drinks . . . . .</b>	<b>.4</b>	<b>Mineral Water. . . . .</b>	<b>.5</b>
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic Water		Panna & Pellegrino Water	
<b>Juice. . . . .</b>	<b>.4</b>	<b>Non-Alcoholic Punch Bowls. . . . .</b>	<b>.19</b>
Orange, Grapefruit, Cranberry, Pineapple		<b>Alcoholic Punch Bowls. . . . .</b>	<b>.45</b>
		One-Gallon Minimum Order, Price per Gallon	

#### Additional Specialty Bars

Please check with your catering specialist

### Cash Bar

*Includes Wisconsin Sales Tax*

#### Silver Cocktails Per Drink

<b>Cocktails. . . . .</b>	<b>.6</b>
<b>Domestic Beer. . . . .</b>	<b>.5</b>
<b>Import Beer. . . . .</b>	<b>.6</b>
<b>Craft Beer. . . . .</b>	<b>MP</b>
<b>Assorted Pepsi Products. . . . .</b>	<b>.4</b>
<b>Sparkling Wine, by the Glass. . . . .</b>	<b>.7</b>
<b>Wine, by the Glass. . . . .</b>	<b>.6</b>

#### Gold Cocktails Per Drink

<b>Cocktails. . . . .</b>	<b>.7</b>
<b>Domestic Beer. . . . .</b>	<b>.5</b>
<b>Import Beer. . . . .</b>	<b>.6</b>
<b>Craft Beer. . . . .</b>	<b>MP</b>
<b>Assorted Pepsi Products. . . . .</b>	<b>.4</b>
<b>Sparkling Wine, by the Glass. . . . .</b>	<b>.8</b>
<b>Wine, by the Glass. . . . .</b>	<b>.8</b>

#### Platinum Cocktails

<b>Cocktails. . . . .</b>	<b>.8</b>
<b>Domestic Beer. . . . .</b>	<b>.5</b>
<b>Import Beer. . . . .</b>	<b>.6</b>
<b>Craft Beer. . . . .</b>	<b>MP</b>
<b>Assorted Pepsi Products. . . . .</b>	<b>.4</b>
<b>Sparkling Wine, by the Glass. . . . .</b>	<b>.9</b>
<b>Wine, by the Glass. . . . .</b>	<b>.9</b>

### Open Bar

*Priced per person*

#### Silver Bar Hosted

<b>One Hour. . . . .</b>	<b>.13</b>
<b>Additional Hour(s). . . . .</b>	<b>.9</b>

#### Gold Bar Hosted

<b>One Hour. . . . .</b>	<b>.14</b>
<b>Additional Hour(s). . . . .</b>	<b>.10</b>

#### Platinum Bar Hosted

<b>One Hour. . . . .</b>	<b>.15</b>
<b>Additional Hour(s). . . . .</b>	<b>.11</b>

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## Silver Brand

Gordon's Vodka ♦ Gordon's Gin ♦ Fleischmann's Rum ♦ Seagram's 7 Whiskey  
Four Roses Bourbon ♦ Pepe Lopez Tequila ♦ E & J Brandy ♦ Salmon Creek Wines  
Roget Sparkling Wine ♦ Dry & Sweet Vermouth ♦ (I) Domestic & (I) Import Beer

## Gold Brand

Smirnoff Vodka ♦ New Amsterdam Gin ♦ Don Q Cristal Rum ♦ Captain Morgan Spiced Rum  
Evan Williams Bourbon ♦ Sauza Blue Tequila ♦ Canadian Club Whiskey ♦ Cutty Sark Scotch  
Martini & Rossi Dry & Sweet Vermouth ♦ Pascual Toso Sparkling Wine ♦ Trinity Oaks Wines  
(I) Domestic & (I) Import Beer

## Platinum Brand

Absolut Vodka or Tito's Vodka ♦ Beefeater Gin ♦ Bacardi Superior Light Rum (flavors upon request)  
Captain Morgan Spiced Rum or Malibu Coconut Rum ♦ El Jimador Blanco ♦ Jack Daniels No.7 Bourbon  
Johnnie Walker Red Label Scotch ♦ Crown Royal ♦ Avissi Sparkling Wine ♦ Kendall Jackson Vintners  
Reserve Wines ♦ Martini & Rossi Dry, Sweet Vermouth ♦ (I) Domestic & (I) Import Beer

## Beer Options

### Domestic Beers

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Pabst Blue Ribbon, Coors Light, O'Douls N/A

### Imported Beers

Heineken, Corona, Amstel Light, additional options upon request

### Specialty & Craft Beers

Available upon request, pricing varies

### Half-Barrel Keg

Domestic 275

Craft Beers Pricing May Vary

2 Weeks' Notice of Selection

## Wines By Brands

### Silver Wines

Salmon Creek. . . . .25

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

### Gold Wines

Trinity Oaks. . . . .30

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

### Platinum Wines

Kendall Jackson Vintners Reserve 36

Chardonnay, Merlot,  
Cabernet Sauvignon, Pinot Noir