

Breakfast Meetings

CONTINENTAL

Assortment of muffins, danish, scones, fresh seasonal fruit,
orange juice, cranberry juice, coffee

ALL AMERICAN

Assorted muffins, Danish, fresh seasonal fruit
Fresh scrambled eggs, bacon strips, hash brown potatoes,
orange juice, coffee

Luncheon Salads

CAESAR SALAD

Romaine lettuce tossed with croutons, parmesan cheese and Caesar dressing
add grilled shrimp add grilled chicken

CALIFORNIA COBB SALAD

Shaved turkey breast atop romaine lettuce, avocado, bacon, tomato, hardboiled egg, onion,
cucumber and gorgonzola cheese crumbles, choice of dressings

TUSCAN CHICKEN SALAD

Grilled pesto chicken breast over romaine lettuce, grilled tomatoes, onions, mozzarella cheese
and toasted pine nuts. Side of garlic balsamic vinaigrette

FRUIT SALAD

One half on fresh cantaloupe filled with seasonal fruit,
served with a side of cottage cheese

CHOP SALAD

Fresh chopped assorted greens, tomatoes, cucumbers, roasted pecans,
onions, carrots, feta cheese, black olives, bacon crumbles, and hardboiled egg
Served with a side of cider vinaigrette dressing
add grilled chicken add baked salmon

LUCHEON WRAPS and SANDWICHES

Side choices: fresh seasonal fruit, cottage cheese, homemade potato chips,
french or sweet potato fries

SEDONA STEAK WRAP

Tender sliced roast beef placed in a floured tortilla with swiss cheese, red bell pepper, lettuce,
tomato, red onion, and a chipotle mayonnaise

SOUTHWEST SHRIMP WRAP

Lightly breaded and fried shrimp placed in a floured tortilla shell, with lettuce, tomatoes, red
onion, and a spiced sour cream

OGC CLUB WRAP

Sliced turkey breast, crispy smoked bacon, lettuce, tomatoes, and mayonnaise wrapped-up in a
soft flour tortilla

BLACKED GROUPER SANDWICH

Spicy grouper fillet on a toasted ciabatta roll with lettuce, tomato, citrus herb tartar sauce

STACKED CLUBHOUSE

A triple decker of sliced ham, turkey, bacon, american cheese, lettuce,
tomato, mayonnaise on your choice of bread

ROAST BEEF with HARVATI CHEESE

Tender roast beef on grilled rye bread with sautéed mushrooms and havarti cheese

TURKEY MELT

Roasted turkey breast on grilled wheat bread with sharp cheddar cheese and tomato

OGC CHICKEN SANDWICH

Char-grilled breast of chicken served on a ciabatta roll with lettuce, tomato
and a side of pepper parmesan dressing

SIRLOIN BURGER

One-half pound of char-grilled sirloin of beef served on a ciabatta roll with lettuce, tomato.
Top with your choice of bacon strips, sautéed mushrooms or cheese. Add 1 each

HOT LUNCHEON SELECTIONS

All luncheon selections include choice of soup (chicken noodle, beef barley, stuffed green pepper or chicken wild rice with almonds) or salad (fresh garden or Caesar)

All luncheon selections include starch (wild rice, garlic whipped potatoes, roasted red skin potatoes or OGC house pasta) and vegetable (green beans almondine, vegetable medley or fresh seasonal)

CHICKEN OGC

Sautéed boneless chicken breast topped with creamy sherry mushroom sauce

RED SNAPPER PARMESAN

Fresh fillet of red snapper topped with a parmesan sauce then baked

VEAL MARSALA

Tender veal medallions sautéed with fresh mushrooms in a rich marsala wine sauce

BEEF ANGUS SIRLOIN

Six ounces of char-grilled sirloin steak with sautéed mushrooms and au jus

ROASTED PORK LOIN

Slow roasted pork loin sliced thin and served with a natural gravy

STUFFED CHICKEN BREAST WITH SMOKEY BACON AND CREAM CHEESE

Boneless chicken breast filled with bacon, cream cheese and drizzled with a herb cream sauce

SHRIMP SCAMPI

Traditional scampi seasoned jumbo shrimp, fresh garlic, lemon, white wine in a butter sauce

FILET MIGNON

Six ounce center cut steer tenderloin of beef char-grilled to perfection and topped with sautéed mushrooms

DINNER ENTRÉE SELECTIONS

All entrees include your choice of soup (chicken noodle, beef vegetable, clam chowder, green pepper, chicken wild rice with almonds, (lobster bisque add 3) or salad (fresh garden or Caesar)
All entrees include choice of starch (wild rice, garlic or horseradish whipped potatoes, roasted red skin potatoes, house pasta, mostaccioli with marinara, twice baked potato).

All entrees include choice of vegetable (green bean almondine, pea pods, classic medley, California blend or fresh seasonal)

BEEF ENTREES

BLACK ANGUS SIRLOIN

Eight ounce char-grilled sirloin steak with mushrooms and au jus

NEW YORK STRIP STEAK

Twelve ounce prime cut of N. Y. strip steak grilled topped with mushrooms and au jus

STEER TENDERLOIN

Eight ounce grilled beef tenderloin with mushrooms and au jus.

STEAK AU POIVRE

Twelve ounce N. Y. strip steak crusted with peppercorns with a brandy cognac cream sauce

PORK ENTREES

DITKA CHOP

Grilled double cut chop served with a smoky tomato sauce romesco and toasted almonds

PORK LOIN

Lightly seasoned boneless pork loin slow roasted served with natural gravy

PORK TENDERLOIN

Seared tenderloin of pork, sliced thin and served with natural sauces

CHICKEN ENTREES

CHICKEN MARSALA

Boneless chicken breast sautéed with fresh mushrooms in a rich marsala wine sauce

CHICKEN FLORENTINE

Sautéed chicken breast atop of bed of spinach drizzled with a garlic cream sauce

CHICKEN LEMON PESTO

Sautéed boneless chicken breast in olive oil and served with pesto cream sauce

MEDITERRANEAN CHICKEN

Boneless chicken breast topped with diced tomato, artichoke, capers and red bell pepper then drizzled with roasted garlic au jus

CHICKEN PICCATA

Sautéed chicken breast finished with lemon caper butter sauce

SEAFOOD ENTREES

GROUPEL and SHRIMP COMBO

Pan seared grouper and shrimp are topped with a roasted garlic aioli

SALMON

Six ounce roasted salmon placed over deglazed red grapes and toasted almonds

TRADITIONAL SHRIMP SCAMPI

Jumbo shrimp in garlic, white wine, lemon and parsley butter sauce

SCALLOPS FLORENTINE

Pan seared sea scallops placed over wilted spinach topped with herb cream sauce

TILAPIA

Six ounce tilapia sautéed and topped with roasted pine nuts and lemon brown butter

TWIN SIX OZ. COLD WATER LOBSTER TAILS market price

Two six ounce tails broiled and served with drawn butter

SPECIALTY DUET ENTREES

STEER FILET & JUMBO GULF SHRIMP

Center cut six ounce filet of beef with three grilled jumbo gulf shrimp

STEER FILET & FRESH FISH of the DAY market price

Center cut six ounce filet beef served along with the chef's fresh seafood selection

STEER FILET & CHICKEN MARSALA

Center cut six ounce filet of beef with classic chicken breast marsala

BONE-IN- PORK LOIN & CHICKEN FLORENTINE

Slow roasted pork loin with natural gravy with chicken breast Florentine

CHICKEN LEMON PESTO & FRESH FISH of the DAY market price

Boneless breast of chicken served along with the chef's fresh seafood selection

VEGETARIAN ENTREES

All entrees include a garden salad or Caesar salad

VEGETABLE LASAGNA

Broccoli, cauliflower, zucchini, yellow squash, red pepper, scallions and fresh chopped garlic layered in wheat pasta with three cheeses, creamy white sauce and topped with mozzarella cheese

VEGETABLE RAVIOLI

Choice of three: spinach portabella, three cheese or grilled vegetable
Choice of homemade sauce: alfredo, marinara or fresh herb cream

STEAMED FRESH VEGETABLES

A beautiful presentation of chef's fresh steamed vegetables

HOT HORS D' OEURVES

Stuffed mushrooms (Italian sausage)
Stuffed mushrooms (seafood)
Stuffed mushrooms (cream cheese & bacon)
Swedish meatballs
BBQ meatballs
Chicken wings
Duck tenderloin with sweet & sour
Mini assorted quiches
Bacon wrapped scallops
Bacon wrapped shrimp
Bacon wrapped water chestnuts
Mini rubeen sandwiches
Egg rolls with sweet & sour sauce
Spinach & feta cheese stuffed phyllo rolls
Brie cheese wrapped with puff pastry & raspberries
Oyster Rockefeller
Roasted tenderloin canapé with boursin sauce
Artichoke crostini
Maryland crab cake with remoulade sauce
Lobster puffs
Egg plant with marinara sauce

COLD HORS D' OEUUVRES

Tray size and servings 12" (serves 10-15) 16" (serves 20-25) 18" (serves 30-35)

Deviled eggs
Bruschetta with tomato, garlic, feta, basil and balsamic vinegar
Mini cucumber canapés
Chilled shrimp cocktail
Variety deli cut meat wraps
Assorted Wisconsin cheese tray
Assorted Wisconsin cheese & sausage tray
Wisconsin domestic & imported cheese tray
Fresh seasonal vegetable tray with ranch dip
Assorted fresh seasonal fruit display
Fresh mozzarella and tomato tray with olive oil & basil
Antipasto tray
Smoked salmon with crackers

CHEESE PIZZA

12 inch..... 16 inch

Additional toppings

Italian sausage, pepperoni, sliced tomato, green pepper, fresh basil,
black olives, mushrooms, extra cheese, onion, banana peppers

Artichoke hearts

Add salad bar and warm bread

Relish tray

Fresh fruit

Eggplant parmesan

Choice of soup

ALL YOU CAN EAT FISH FRY

Includes creamy coleslaw, rye bread & rolls

Choice of two starches

French fries, potato pancakes, hash browns, roasted red skin potatoes

BAKED COD, FRIED COD.....

PAN FRIED PERCH.....

PAN FRIED WALLEYE

DINNER ALA CARTE BUFFETS

Build Your Own Specialized Buffet

Each item price per person

Salad Bar

Includes mixed greens with assorted toppings bread and dressings

Fresh Fruit Display

Fresh Vegetable Display

Assorted Salads

Waldorf, Caesar, pasta salad, deviled egg, american or german potato salad, sweet & sour cucumber salad, coleslaw, macaroni, mixed vegetables vinaigrette

Hot Vegetable Selections

Green bean almondine, honey glazed carrots, pea pods, California medley, squash medley with red bell pepper & onion, sweet corn o'brien

Hot Starch Selections

Mashed potatoes and gravy, red potatoes, red skin potatoes, wild rice, garlic mashed potatoes, penne pasta with marinara sauce, butter pasta, fettuccini alfredo

Center of the Plate Selections

Your choice chef carved or pre sliced

Corned beef round

Roasted turkey breast

Honey glazed pit ham

Center cut pork loin

Prime rib

Beef tenderloin

Rack of lamb

Chaffer Only

BBQ ribs

Fried chicken

Herb chicken

Beef stroganoff

DESSERTS

Banana Torte

Tiramisu

Carrot Cake

Crème Brule

Key Lime pie

New York Cheese Cake

Cheese cake: raspberry, Strawberry, Turtle

Chocolate Lava Cake

Pies: Apple, Cherry, Peach

Carmel apple Nut, Pecan

Add ice cream

MINI SWEETS SELECTION BAR

Mini cheese cakes, pastries,
chocolate dipped strawberries, mini fruit tarts

** Whether dining out or preparing food at home, consuming raw or undercooked meats or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.