



SENTRY WORLD®

Event menus

Food matters

Fresh, seasonal, and regional are the words that inspire our event menu collection. We believe that food and beverage service can truly enhance your event and provide a means to bring friends, families, and colleagues closer together. Join us and discover a new favorite cheese, local brew, or creative new twist on classic comfort food. These menus represent some of our personal favorites and feature many local and regional products that showcase some of the best Wisconsin has to offer.

We're continuously on the search for local companies that share our philosophy. Current partners include:

- **Nolechek's Meats** in Thorp provides us with hickory-smoked bacon—nolechekmeats.com.
- **Sartori Cheese** of Plymouth provides award winning cheeses as the cornerstone of our artisan cheese lineup—sartoricheese.com
- **Roth Cheese** in Monroe provides the exceptional buttermilk blue cheese you'll find throughout our menus—rothcheese.com.
- **BelGioioso Cheese** in Green Bay creates wonderful fresh mozzarellas that we can't stop snacking on—belgioioso.com.
- **Racine Kringle**, the official state pastry of Wisconsin, can be found in our breakfast selections—kringle.com
- **Stevens Point Brewery** in Stevens Point was founded in 1857 and is the fifth-oldest continuously operating brewery in the nation—pointbeer.com.
- **Mission Coffee House** of Plover keeps our imaginations brewing—missioncoffeehouse.com.

If you have something specific in mind, we're delighted to create a custom menu that will bring your vision to life. We look forward to creating an event to remember.

Breakfasts

Deluxe Continental Breakfast

Mini muffins, bagels with cream cheese, preserves, butter, chilled fruit juice, sliced seasonal fruit and berries, coffee, decaffeinated coffee, and tea.....\$19

Heart-Healthy Continental

Hard-boiled eggs, fruit and yogurt parfaits with house-made almond granola, chilled fresh juices, coffee, decaffeinated coffee, and tea. (GF)\$18

FULL BREAKFAST BUFFETS

Buffets include chilled juices, locally roasted coffee, decaffeinated coffee, and tea. Prices are based on a 20-person minimum.

Point Buffet

House-made French toast, scrambled eggs with fresh scallions and cheddar, hickory bacon or sausage, home-fried potatoes, seasonal fresh fruit, and yogurt.....\$26

The Works Buffet

Baked ham, scrambled eggs with fresh scallions and cheddar, hickory bacon, corned beef hash or biscuits with sausage gravy, pastries, muffins, and seasonal fresh fruit\$28

Heart-Healthy Buffet

Scrambled egg whites, turkey bacon, whole-wheat English muffins, granola with yogurt, and seasonal fresh fruit.....\$23

BREAKFAST ENHANCEMENTS

Build-Your-Own Yogurt Parfait, per person.....\$8

Greek yogurt, house-made almond granola, fresh seasonal berries and fruit, local honey, toasted coconut, and whipped mascarpone cream. (GF)

Chef-Crafted Quiche, 12-inch, each..... \$31

- Spinach, mushrooms, scallions, and smoked Gouda
- Lorraine with bacon, onions, and Swiss

Breakfast Burritos, minimum 8, each \$11

- Southwest—Scrambled eggs with sausage, cheddar, bell peppers, and onions
- Vegetarian—Scrambled eggs with zucchini, cheddar, bell peppers, and onions

Breakfast Sandwich Croissant or English Muffin, each..... \$11

- Breakfast sausage, egg, and cheddar
- Local bacon, egg, and cheddar
- Country ham, egg, and Swiss
- Spinach, mushrooms, egg whites, and smoked Gouda

Oatmeal Station, per person.....\$8

Brown sugar, raisins, dried cranberries, nuts, and cream. (GF)

Hard-Boiled Eggs, per dozen \$24

Individual Frittata, per dozen..... \$28

- Cheesy bacon potato with Gouda and caramelized onions (GF)
- Cherry tomato Florentine with gruyere (GF)

Breakfast Braid with Mornay Sauce, 14-inch, each..... \$29

- Ham and broccoli with cheddar
- Roasted farmers' market vegetables

(GF) Gluten free (VG) Vegan (V) Vegetarian



À La Carte Options

SWEET

Assorted Racine Kringle Strips, 10-inch, each	\$16
Freshly Baked Caramel-Pecan Cinnamon Rolls, per dozen	\$39
Freshly Baked Mini Muffins, per dozen	\$14
Fruit-Filled Turnovers, per dozen	\$36
Bagels with Cream Cheese, Preserves, and Butter, per dozen	\$28
Freshly Baked Breakfast Breads with flavored butter, per loaf	\$18
House-made Scones with flavored butter and preserves, per dozen	\$32
Granola Bars, per dozen	\$36
Freshly Baked Cookies, per dozen	\$36
Petite Dessert Bars, per dozen	\$23
Petite Cheesecake Bites, per dozen	\$30
Assorted Chocolate Truffles, per dozen	\$30

HEALTHY

Sliced Fresh Seasonal Fruit, per person	\$6
Assorted Greek Yogurt, each	\$5
Greek Yogurt Parfaits, each	\$8
Individual Crudité with Dip, each	\$5

QUENCHING

Locally Roasted Coffee, per gallon	\$48
Regular or decaffeinated with cream, skim, and assorted sweeteners.	
Soft Drinks, per can	\$3
Assorted Bottled Juices, Iced Tea, Bottled Water, and Lemonade	\$4
Iced Tea or Lemonade, per gallon	\$35
Infused Water, per gallon	\$24
Citrus herb, cucumber, or our seasonal selection.	
Unlimited Beverages, per person	
4 hours of coffees, teas, soft drinks, and bottled water	\$19
8 hours of coffees, teas, soft drinks, and bottled water	\$36

SAVORY

Roasted Nuts, per pound

Sweet Chili Cashews	\$24
Rosemary Garlic Almonds	\$30
Brown Sugar Spiced Pecans	\$32

Warm Pretzel Bites with Dip, 50 pieces

Honey-mustard, Bacon-cheddar ranch, Beer cheese	\$45
Fishin' Hole Sweet and Salty Snack Mix, per pound	\$24
Fresh Wisconsin Cheese Curds, per pound	\$22

GF Gluten free
 VG Vegan
 V Vegetarian



Meetings

Our executive meeting packages and breaks make planning and budgeting easy. Prices are based per person with a 10-guest minimum.

Birdie Package \$35

Front 9 - Morning Reception

Assorted breakfast breads and Racine Kringle with flavored butter, seasonal fresh fruit, locally roasted coffees, soft drinks, and fruit juices.

The Turn - Mid-Morning

Beverage Refresh

Back 9 - Afternoon Break

Freshly baked cookies, Fishin' Hole Sweet and Salty snack mix, Wisconsin cheese and crackers, locally roasted coffee, teas, and soft drinks.

Albatross Package \$42

Front 9 - Morning Reception

Assorted breakfast breads, bagels, cream cheese, preserves, butter, seasonal fresh fruit, granola parfaits, locally roasted coffees, teas, soft drinks, and fruit juices.

The Turn - Mid-Morning

Beverage Refresh

Back 9 - Afternoon Break

Fresh vegetables with green goddess dip, Wisconsin cheese and crackers, seasoned nuts, premium dessert bars, locally roasted coffees, teas, and soft drinks.

Midday Break One \$15

Freshly baked cookies, Fishin' Hole Sweet and Salty snack mix, Wisconsin cheese platter with crackers, locally roasted coffee, teas, and soft drinks.

Midday Break Two \$19

Fresh fruit platter, Wisconsin cheese and crackers, seasoned nuts, assorted dessert bars, locally roasted coffee, teas, and assorted soft drinks.

4 hours of unlimited locally roasted coffee, tea, soft drinks, bottled water \$19

8 hours of unlimited locally roasted coffee, tea, soft drinks, bottled water \$36

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Light Luncheons

These lunches are fresh and flavorful. All lunches can be served plated, buffet style, or packed to go. Pricing is per person. For more than one entrée selection, please see our policies page.

ENTRÉE SALADS

Our salad luncheons include house-made dressings, rolls, butter, iced tea, locally roasted coffees, and chef's-choice sweet treat.

Wisconsin Cobb \$27

Nolechek's bacon, grilled chicken, hard-boiled eggs, Wisconsin cheddar, dried cranberries, roasted corn, and mixed greens, with buttermilk ranch. (GF)

Spinach & Feta \$18

Feta, almonds, strawberries, and hard-boiled egg, with raspberry vinaigrette. (V) (GF)

Classic Caesar \$17

Crisp romaine tossed with house-made croutons and local Parmesan, with creamy Caesar dressing.

Niçoise \$19

Romaine, herbed potatoes, haricot vert, house-brined olives, hard-boiled egg, radish, and cucumber, with lemon Dijon vinaigrette. (V) (GF)

Southwest Ranch \$19

Mixed greens, tomatoes, black beans, corn, bell pepper, cheddar cheese, and tortilla strips, with cilantro lime dressing. (V) (GF)

Add your choice of:

Grilled chicken breast (4-ounce) \$7

Salmon (4-ounce) \$9

Bistro steak (4-ounce) \$9

(GF) Gluten free (VG) Vegan (V) Vegetarian



Plated Luncheons

Luncheons include The Sentry Salad with signature honey citrus vinaigrette, fresh seasonal vegetables, chef's starch, rolls, butter, locally roasted coffees, teas, and delectable sweet treat. Pricing is per person. For more than one entrée selection, please see our policies page.

- Roasted Lemon Thyme Chicken**.....\$28
Herb-roasted chicken breast with creamy lemon sauce, spinach, thyme. (GF)
- Maple Balsamic Marinated Flat Iron Steak**\$33
Marinated 6-ounce cut with buttermilk blue cheese and cognac caramel sauce. (GF)
- Honey Harissa Pork Medallions**\$30
Pan-seared pork medallions in a piquillo pepper harissa sauce, with pine nut gremolata. (GF)
- Maple-Glazed Airline Chicken**\$30
Breast with creamy mustard sauce.
- Pasta Puttanesca**\$22
Caper, garlic, and olive tomato sauce, with artichoke hearts, broccoli, shaved asiago-Parmesan, with cavatappi pasta. (VG)
- Pecan-Crusted Cod with Lemon and Chives**\$27
Pan-seared Pacific cod, with citrus herb white wine sauce. (GF)
- Eggplant Cannelloni**\$23
Eggplant stuffed with basil-cashew pesto, San Marzano pomodoro, toasted pine nuts, toasted quinoa, and aged balsamic vinegar. (GF) (VG) (V)
- Ratatouille**.....\$22
Roasted eggplant and zucchini over chickpea pasta, with romesco. (GF) (VG) (V)

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Luncheon Buffets

Buffets are priced per person and include locally roasted coffees, teas, and dessert. Prices are valid from 11 a.m. to 3 p.m. and require a minimum of 20 guests.

New York Deli..... \$28

Applewood smoked ham, Genoa salami, turkey, roast beef, assorted cheeses, tomatoes, lettuce, onions, pickles, mustard, mayonnaise, horseradish, and assorted breads. Includes mixed greens with honey citrus vinaigrette, American potato salad, fresh Italian vegetable salad, and assorted dessert bars.

Country Picnic..... \$31

Char-grilled chicken breast, bratwurst, or hamburgers (select two) with Nolechek's bacon, sliced cheeses, lettuce, tomatoes, onions, and condiments, served with brioche buns, coleslaw, potato or pasta salad, barbecue baked beans, kettle chips, and rich fudge brownies.

Fresh Mex..... \$30

Flour tortillas, taco beef, tomatillo lime chicken, cilantro lime rice, house pickled Jalapeños, cilantro lime sour cream, corn and black bean salad, guacamole, pico de gallo, lettuce, shredded cheddar, chipotle lime fruit, and churros with sweet dipping sauce.

Little Italy..... \$29

Italian sausage arrabbiata, meatballs marinara, chicken marsala, or chicken Alfredo (select two), served with penne pasta, Caesar salad, fresh Italian vegetable salad, garlic bread, and tiramisu.

Asian Grill..... \$28

Carrot cucumber slaw, crispy wonton strips, rice noodle salad, Thai sesame beef, honey walnut chicken, traditional fried rice, vegetable spring rolls, sweet and sour sauce, and fortune cookies.

Southern BBQ \$31

House-made coleslaw, corn and black-eyed pea salad, BBQ grilled chicken, tangy Carolina pulled pork, potato rolls, red beans and rice, pecan pie, lemon bars.

Soup, Salad, & Sandwich Trio \$27

Maximum 200 guests

Seasonal Soup of the Day and crisp crackers

Your choice of one salad

- Traditional Garden Salad
- Caesar Salad
- Greek Salad

Your choice of two sandwiches

- Angus Beef and Blue
- Honey Mustard Ham and Swiss
- Ciabatta Pesto Turkey
- Roasted Vegetable Hummus Wrap
- The Godfather Italian Sandwich

Cranberry White Chocolate Oatmeal Cookies

Creamy Wisconsin Fudge

GF Gluten free **VG** Vegan **V** Vegetarian



Plated Dinners

Dinners are served with one salad and one dessert choice for the entire group. Entrée plates include potato/starch, fresh seasonal vegetables, rolls, butter, locally roasted coffees, and teas. Pricing is per person. For more than one entrée selection, please see our policies page.

SALAD SELECTIONS

Signature Flower Hole Salad

Edible flowers, crumbled Roth buttermilk blue cheese, candied walnuts, and carrot ribbons atop mixed greens. (GF) (V)

The Sentry Salad

Mixed greens with cucumber, radish, tomatoes, and shredded carrots. (GF) (V)

Steakhouse Wedge Salad

Traditional iceberg wedge, hickory-smoked bacon, blue cheese crumbles, diced tomato, and green onion. (GF)

Best of the Season

Roasted seasonal vegetables, mixed greens, berries, nuts, select cheese, and seasonal vinaigrette.

House-Made Salad Dressings

- Honey citrus vinaigrette
- Buttermilk ranch
- Raspberry orange vinaigrette
- Basil and white balsamic vinaigrette
- Blue cheese

DESSERT SELECTIONS

Chef's Seasonal Cheesecake

Rich and creamy cheesecake with a seasonal twist. Ask your coordinator for details.

Classic Red Velvet Cake

Lemon Berry Parfait

Seasonal berries, lemon cream, shortbread cookies, and fresh mint.

Decadent Chocolate Cake

Rich layers of chocolate cake with raspberry Chambord sauce.

Classic Carrot Cake

A classic with cream cheese frosting and carrot swirls.

Brandy Old Fashioned Cake

With butter glaze, orange bitters Chantilly, and brandied cherries.

Chef's White Chocolate Panna Cotta

With seasonal berries.

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Plated Dinners

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ENTRÉE SELECTIONS

Chicken Milanese	\$39
Panko-Parmesan crusted chicken cutlet, cherry tomatoes, lemon saffron sauce.	
Truffle Chicken Forestière	\$42
Pan-roasted airline chicken breast with wild mushroom jus and truffle oil essence. (GF)	
Spinach Artichoke Lasagna Roll	\$35
Spinach, artichokes, ricotta, Parmesan, served in a gluten-free lasagna sheet with San Marzano tomato sauce. (GF) (V)	
Eggplant Cannelloni	\$34
Eggplant stuffed with basil-cashew pesto with San Marzano pomodoro, toasted pine nuts, toasted quinoa, and aged balsamic vinegar. (GF) (VG) (V)	
Duo Plate: Filet of Beef and Herbed Breast of Chicken	\$65
Cognac and lemon-parsley sauces. (GF)	
Duo Plate: Filet of Beef and Bourbon Maple Salmon	\$68
Cognac and bourbon maple glaze.	
Duroc Pork Chop	\$43
Bourbon apple glaze.	

Braised Beef Short Ribs	\$48
6-ounce braised and fork tender with creamy polenta, horseradish gremolata, and natural jus. (GF)	
Steakhouse Filet Mignon	\$69
7-ounce pan-seared beef tenderloin with herbed mushrooms and merlot demi. (GF)	
Point Root Beer Flat Iron Steak	\$53
7-ounce cut marinated in Point Root Beer, topped with crispy onion and root beer reduction.	
Bourbon-Maple Glazed Salmon	\$43
Fresh Scottish hand-cut, 7-ounce fillet with bourbon-maple glaze and fresh corn relish. (GF)	
Lemon White Wine Sea Bass	\$52
With lemon white wine sauce and olive sun-dried tomato tapenade. (GF)	
Northwoods Stuffed Pepper	\$34
Wild rice, potato, romesco sauce, sautéed fennel bulb, and pistachio. (GF) (VG) (V)	

Potato/Starch Selections: Select one for entire party

- Truffle Mashed Potatoes
- Roasted Petite Tri-colored Potatoes
- Parmesan-Crusted Russet Potatoes
- Wild Rice Pilaf
- Lemon Herb Couscous

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Buffet Dinners

Dinners are priced per person and include locally roasted coffees and teas. Buffets require a minimum of 30 guests.

BLUEGRASS GRILL OUT\$52

Select two salads

- Porter Mustard Potato Salad
- Spinach Cranberry Pasta Salad with walnuts, mandarin oranges, and honey-citrus vinaigrette
- Mixed Field Greens with shredded carrots, grape tomatoes, and radish
- Roasted Street Corn with cotija cheese, cilantro, onion, and honey-lime dressing

Select three entrées

- Slow-Roasted Beef Brisket
- Citrus Barbecue Scotch Salmon
- Tangy Carolina Pulled Pork
- Marinated Flank Steak with Chimichurri
- Black Bean Quinoa Burgers
- Grilled Jerk Chicken with Jalapeño Pineapple Chutney

Select one potato/starch

- Parmesan Crusted Russet Potatoes
- Lemon Herb Couscous
- Brown Ale Farro
- Loaded Mashed Potatoes with cheddar, bacon, and scallions
- Rosemary Roasted Red Potatoes

Select one vegetable

- Select Seasonal Vegetables
- Cider Glazed Baby Carrots
- French Green Beans with Shallots

Fresh Bakery Rolls and Butter

Desserts—Decadent Chocolate Cake and Lemon Bars

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Buffet Dinners

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MEDITERRANEAN COAST \$53

Select two salads

- Greek Salad with romaine lettuce, feta cheese, pepperoncini, olive, red onion, tomato, cucumber, Greek dressing, and pita croutons
- Cucumber Tomato Salad with mint and lemon
- Mediterranean Pasta Salad with green beans, olive, cucumber, tomato, and lemon-tarragon dressing
- Chickpea and Spinach Salad with red bell pepper, onion, lemon, and cilantro

Select three entrées

- Lamb Meatballs with romesco and polenta
- Marinated Grilled Greek Chicken with tzatziki
- Baked Whitefish with lemon saffron sauce
- Grilled Flank Steak with mint oregano chimichurri
- Mediterranean Pasta with tomato, artichoke, black olive, lemon, and white wine garlic sauce

Select one potato/starch

- Lemon Herb Potatoes
- Pasta Arabiatta
- Saffron Farro
- Moroccan Couscous

Sides

- Roasted Mediterranean Vegetables
- Focaccia and Pita Points

Desserts—Baklava with Citrus Honey Glaze and Honey Minted Fruit

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Buffet Dinners



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THE BEST OF THE MIDWEST \$55

Select two salads

- Cherry Rosemary Potato Salad
- Cheese Curd Caprese Panzanella
- Blueberry-Corn Spinach Salad with roasted nuts, aged sharp cheddar, and rosemary orange vinaigrette
- Sweet Field Greens with grape tomatoes, shredded carrots, and radish
- Cranberry Orange Orzo with honey citrus vinaigrette

Select three entrées

- Cracker Crusted Lake Michigan Perch with creamy tartar sauce and fresh lemon
- Fennel Rosemary Crusted Pork Loin with apple cognac demi-cream
- Classic Wisconsin Macaroni and Cheese with cheddar, and Nolechek's bacon
- Chicken Vesuvio with bell peppers, oregano, thyme, garlic, white wine, and lemon
- Point Root Beer marinated Flat Iron Steak with crispy onion and root beer reduction
- Midwest Stuffed Peppers with romesco  

Select one potato/starch

- Roasted Sweet Potato Wedges
- Chunky Potato Hash
- Wild Rice Pilaf
- Baked Potatoes with sour cream and chives

Sides

- Fresh Seasonal Vegetables
- Fresh Bakery Rolls and Butter

Desserts

- Warm Old-fashioned Cobbler with cinnamon whipped cream
 - Apple, Apple-Cranberry, Peach, or Door County Cherry
- Brandy Old Fashioned Cake with orange butter sauce, bitters Chantilly, and brandied cherries

 Gluten free  Vegan  Vegetarian



Chilled Appetizers

All items are priced per 50 pieces.

Petite Cheese Ball Bites	\$120
Goat cheese, Craisins, pecans on a pretzel stick. (V)	
Caprese Skewers (GF) (V).....	\$125
Brat, Curd, and Pretzel Bite Skewers	\$125
Maple-mustard dipping sauce.	
Deviled Eggs (GF)	
Traditional.....	\$100
Buffalo Blue Cheese	\$110
Bacon, Cheddar, Scallion	\$110
Fresh Fruit Kebabs	\$135
Skewered melon, strawberry, and pineapple. (GF) (VG) (V)	
Soup Shooters (GF) (V).....	\$135
Seasonal Gazpacho	
Avocado Cucumber	
Tartlet Bites	
Roasted Vegetables, Quinoa, and Maple Reduction.....	\$125
Salmon, Dill Cream Cheese, and Cucumber	\$125
Roasted Peppers, Fresh Mozzarella, Basil, and Balsamic Glaze.....	\$125
Sirloin of Beef, Mushrooms, and Gruyere	\$135

Shrimp Cocktail	\$200
With a tangy cocktail sauce and lemon wedges. (GF)	
Shrimp Cocktail Shooters	\$250
Individual shot glasses with iced gulf shrimp, tangy cocktail sauce, and lemon wedge. (GF)	
Sesame Tuna Wonton	\$200
Tuxedo sesame yellowfin tuna, sweet and sour cucumber, and wasabi aioli on a wonton cracker.	
Crostini	
Kalamata olive tapenade.....	\$125
Tomato bruschetta with fresh basil, garlic, and Parmesan.....	\$125
Horseradish and beef tenderloin with pickled red onion	\$150
Shrimp and green goddess dressing with parsley and lemon	\$150
Belgian Endive (GF)	
With blue cheese, candied walnuts, figs, and balsamic reduction	\$120
With shrimp salad	\$150

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Warmed Appetizers

All items are priced per 50 pieces.

Meatballs	\$100
Honey bourbon barbecue, Italian marinara, Cranberry barbecue	
Boneless Chicken Wings	\$120
Garlic-Parmesan, Buffalo, Honey bourbon barbecue, Soy-ginger	
Stuffed Mushrooms	\$150
<ul style="list-style-type: none"> • Bacon and blue cheese (GF) • Sun-dried tomato and spinach (GF) (VG) (V) • Italian sausage and five cheese (GF) 	
Crab Rangoon	\$150
With spiced Thai sweet and sour sauce.	
Coconut Shrimp	\$200
With spiced Thai sweet and sour sauce.	
Mini Maryland Lump Crab Cakes	\$200
With citrus aioli.	

Rumaki	\$140
Ginger soy-glazed and bacon-wrapped water chestnuts. (GF)	
Spanakopita	\$140
Traditional with feta, spinach, mint, and dill.	
Spring Rolls	\$125
Pork or vegetable with sweet and sour sauce.	
Lamb Lollipops	\$375
Herb-roasted chops with tzatziki. (GF)	
Chicken Satays	\$150
Sesame soy barbecue, Caribbean jerk, or coconut peanut sauce. (GF)	
Korean-Style Barbecue Beef Skewers (GF)	\$150
Soup Shooters	\$125
<ul style="list-style-type: none"> • Butternut squash bisque (GF) (V) • Sweet tomato basil (GF) (V) 	

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Appetizer Platters and Carving Stations

All platters/carving options serve 25–30 guests when combined with other offerings.

Seasonal Fruit Platter	\$175
With honey yogurt dipping sauce. (GF) (V)	
Fresh Crudités with Green Goddess Dip (GF) (V)	\$125
Grilled Vegetables	\$150
Eggplant, zucchini, yellow squash, peppers, onions, portabellas, and asparagus with roasted red pepper dip. (GF) (V)	
Hummus Platter	\$100
Grilled pita bread and chef-selected vegetables. (V)	
Artisan Cheese and Cured Meats Platter	\$250
Our favorite regional cheeses and cured meats presented with cranberry chutney, assorted nuts, crackers, and artisan breads.	
Baked Artichoke Spinach Dip	\$150
With pita chips. (V)	
Fiesta Platter	\$150
Black bean and corn relish, fresh pico de gallo, guacamole, tortilla chips. (GF) (VG) (V)	
Mediterranean Platter	\$175
Red pepper hummus, house olives, feta, dried fruits, pita wedges, tzatziki, and fresh vegetables. (V)	

CARVING STATIONS

Top Round of Beef, 10–12 pounds	\$650
With silver dollar rolls, garlic herb mayonnaise, and mushroom jam.	
Salmon en Croûte, 6–7 pounds	\$450
Scottish salmon and spinach in puff pastry with dill tarragon butter sauce.	
Hickory-Smoked Turkey Breast, 6–8 pounds	\$300
With cranberry mayonnaise and silver dollar rolls.	
Provençal Roasted Beef Tenderloin, 5–6 pounds	\$750
With silver dollar rolls, horseradish cream, and merlot sauce.	
Fennel-Rosemary Slow Roasted Pork Loin, 8–10 pounds	\$300
With silver dollar rolls, apple cognac cream demi, and fig jam.	
Chef/carving attendant required, 2 hours	\$100

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Reception Stations

Reception stations are priced per person as part of a three-station event. Stations must be available for the entire group for up to two hours, and have a 30-guest minimum.

The Mozzarella Martini Bar..... \$15

Enjoy one of our favorites multiple ways. Start with fresh Wisconsin-made ciliegine mozzarella on a crostini or ciabatta. Now top it with extra virgin olive oil, aged balsamic, basil pesto, chopped tomatoes, roasted peppers, and Kalamata olives. For another option, enjoy our fried mozzarella sticks presented with spicy tomato sauce and freshly grated Parmesan.

The Mac Attack..... \$15

Start with classic Wisconsin cheddar mac and cheese. Now dress it your way with pulled pork, grilled chicken, green onions, tomatoes, broccoli, peas, shredded cheddar, and bacon bits.

Barbecue Bar..... \$18

Smoky pulled pork presented with tangy Carolina and honey bourbon sauces, crispy onion straws, our own tangy slaw, house pickles, slider buns, and kettle chips.

Gourmet Chips and Tots..... \$11

House-made truffle Parmesan potato chips and traditional tater tots with Wisconsin cheddar cheese sauce, buttermilk ranch, blue cheese crumbles, scallions, bacon bits, and diced tomatoes.

Olive and Toasted Nut Bar..... \$16

House marinated olives, blue cheese-stuffed queen olives, Kalamata olives, garlic-stuffed queen olives, rosemary garlic almonds, sweet chili cashews, fruit and nut crisps, feta and sundried tomato spread.

Gourmet Sliders: 3 selections..... \$19 **4 selections** \$23

- Brat patty with pickle relish and jalapeño mustard
- Traditional BBQ chicken with sharp cheddar and pickled red onion
- Filet mignon, truffle butter, and baby arugula
- Buttermilk-fried chicken, mustard-maple aioli, and pickled sweet peppers
- Angus burger, bacon bourbon jam, cheddar
- Cuban-style with pulled pork, ham, Swiss, house pickle, and Dijon aioli
- Balsamic Portabella with fresh mozzarella, tomato, and basil

Salad Station: 2 selections..... \$10 **3 selections** \$13

- Southwest Salad with greens, black beans, corn, red pepper, tortilla strips, and cilantro lime dressing.
- Honey Pecan Salad with greens, crumbled bacon, toasted pecans, blue cheese, and honey Dijon dressing.
- Classic Caesar Salad with chopped romaine, Parmesan, herbed crouton, and Caesar dressing.
- Saffron Farro and Quinoa with golden raisins, slivered almond, lemon, and parsley
- Blueberry Corn Spinach Salad with cashews, cheddar, and rosemary orange vinaigrette.

Street Tacos..... \$17

Cumin-chili cod, salsa verde chicken, and chipotle-lime steak presented with mango salsa, jalapeños, onions, pico de gallo, cilantro lime sour cream, boom boom sauce, pickled onions, and flour tortillas.

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Reception Snacks and Late-Night Stations

Snacks are priced per item. Stations are priced per person and require a minimum of 30 guests.

THIN CRUST 14-INCH HOUSE-MADE PIZZA

Gluten-free crust is available.
Maximum 3 pizza selections per event.

- Gouda Barbecue**\$22
Smoky pulled pork, red onions, jalapeños, scallions, honey bourbon barbecue sauce, and smoked Gouda.
- Margherita**\$20
Olive oil, basil, garlic, fresh mozzarella, and tomatoes.
- Buffalo Chicken**.....\$21
Buffalo sauce, grilled chicken, shredded mozzarella, red onion, jalapeño, blue cheese, and cilantro.
- Par for the Course**\$20
Choose one: Italian sausage or pepperoni.
- Pizza Bianca**.....\$22
Asparagus and prosciutto with mornay sauce, goat cheese, caramelized onions, and lemon zest.
- Italian Wise Guy**\$22
San Marzano tomatoes, local Italian sausage, olives, roasted peppers, pepperoni, salami, and onion.
- Formaggio**\$18
San Marzano tomato sauce and five classic Italian cheeses.
- Mac Daddy**.....\$21
Wisconsin cheddar cheese sauce, pasta, and a panko-garlic crumble.

LATE-NIGHT STATIONS

- Walking Tacos**\$11
Grab a bag of Doritos® or Fritos® and add in spiced ground beef, warm nacho cheese sauce, tomatoes, lettuce, sour cream, and black olives.
- Gourmet Chips and Tots**\$11
House-made truffle Parmesan potato chips and traditional tater tots with Wisconsin cheddar cheese sauce, blue cheese crumbles, scallions, bacon bits, and diced tomatoes.
- Pretzel Bites and Dips**\$9
Maple-mustard and cheddar cheese sauces.

 Gluten free  Vegan  Vegetarian



Reception Stations—The Sweet Side

Sweet Side reception stations are priced per person and must be available for the entire group. Stations will be available for up to two hours and require a minimum of 30 guests.

The Bark and Bar \$9

Caramel pecan and brownie rice cereal treats are joined by white chocolate apricot cranberry bark and dark chocolate almond sea salt bark.

Make Your Own S'Mores \$15

Toast your own marshmallow and create a masterpiece with graham crackers, milk and dark chocolate, rich caramels, pretzels, peanut butter cups, and more. Not feeling creative? Try one of our seasonal staff recommendations:

- Spring: shortbread cookie, marshmallow, lemon curd schmear
- Summer: traditional graham, strawberry preserves, peanut butter schmear, and a traditional marshmallow
- Autumn: cinnamon graham, pumpkin marshmallow, salted caramel schmear
- Winter: chocolate graham, marshmallow, dark chocolate peppermint patty

One chef/attendant required per 100 guests \$100

Marble Slab Mix-In \$12

Local vanilla, chocolate, or strawberry ice cream and your choice of mix-ins:

- | | | |
|-------------------------|-----------------------|----------------------------|
| • Fresh berries | • Cookie crumbles | • Gummy bears |
| • Chocolate chips | • Sprinkles | • Assorted gourmet candies |
| • Roasted almonds | • Graham cracker bits | |
| • Candied salted pecans | • Maraschino cherries | |

One chef/attendant required per 100 guests \$100

The Float Bar \$7

Our own Point Root Beer, orange, and kiddie cocktail soft drinks with hand-dipped vanilla ice cream. (GF)

Gourmet Coffee and Hot Chocolate Station \$11

Fresh-brewed coffees, rich hot chocolate, assorted flavoring syrups, whipped cream, rock candy swizzle sticks, cinnamon, shaved chocolate, and petite biscotti.

Cordials and Liqueurs, per beverage served \$7.50

Baileys Irish Cream, Frangelico, Disaronno, Godiva, RumChata, peppermint schnapps, and Kahlúa.

One bartender required per 100 guests \$100

(GF) Gluten free (VG) Vegan (V) Vegetarian



Beverage Service

Hosted Bar: As the host, you're purchasing your guests' beverages. Prices don't include service charge or state sales tax.

Cash Bar: Your guests are responsible for the purchase of their beverages. Prices include state sales tax.

Bar fee of \$150 will be applied to all bars.

STANDARD LEVEL SELECTIONS

J. Bavet brandy, Bacardi silver rum, Smirnoff vodka, Beefeater's gin, Seagram's 7 whiskey, Windsor Canadian whiskey, Evan Williams bourbon, Southern Comfort, Jose Cuervo tequila, J&B scotch

Single/Highball	Hosted	\$6.50	Cash	\$7
Double/Cocktail	Hosted	\$8.50	Cash	\$9

CALL LEVEL SELECTIONS

Korbel brandy, Captain Morgan's Silver rum, Malibu rum, Tito's vodka, Tanqueray gin, Canadian Club, Jack Daniels, Jim Beam bourbon, Cuervo Gold tequila, Dewar's White Label scotch

Single/Highball	Hosted	\$7.50	Cash	\$8
Double/Cocktail	Hosted	\$10.50	Cash	\$11

PREMIUM LEVEL SELECTIONS

Grey Goose vodka, Bombay Sapphire gin, Maker's Mark bourbon, Crown Royal Canadian whiskey, Chivas Regal scotch, Patrón Silver tequila, Korbel XS, Gentleman Jack whiskey

Single/Highball	Hosted	\$8.50	Cash	\$9
Double/Cocktail	Hosted	\$11.50	Cash	\$12

LOCAL SELECTIONS

Great Northern vodka, gin, whiskey, and rum
Northern Oasis Lakeview vodka, Riverbank spiced rum, Lone Duck cinnamon whiskey

Single/Highball	Hosted	\$8.50	Cash	\$9
Double/Cocktail	Hosted	\$11.50	Cash	\$12

BEER SELECTIONS

Domestic Beer Selections	Hosted	\$4.50	Cash	\$5
Bud Light, Miller Lite, Coors Light, Point Amber, O'Doul's				
Craft Beer Selections	Hosted	\$5.50	Cash	\$6
Corona, O'so Hopdinger, Point and Leinenkugel's seasonal				
Premium and Microbrews	Hosted	\$6.50	Cash	\$7
Spotted Cow and Heineken				
Key beer, half barrel	Hosted	\$325-\$600		

WINE SELECTIONS

Glass	Hosted	\$7	Cash	\$7.50
Bottle	Hosted	\$26	Cash	\$27.50

Canyon Road reds: pinot noir, cabernet sauvignon, merlot
Canyon Road whites: chardonnay, pinot grigio, moscato
Canyon Road blush: white zinfandel

Alcohol-Removed Wine	Sparkling
Fre, sparkling brut, chardonnay, merlot	Verdi Spumante

CORDIAL AND LIQUEUR SELECTIONS

Kahlúa, Baileys, DiSaronno, Fireball, RumChata, Jägermeister, Cointreau, Grand Marnier, Frangelico, Chambord

Single/Highball	Hosted	\$7.50	Cash	\$8
Double/Cocktail	Hosted	\$10.50	Cash	\$11



SENTRY WORLD

Property Guidelines

TOBACCO

SentryWorld is a tobacco-free building. Should you wish to enjoy tobacco products, there are outside areas reserved for this activity.

EVENT SPACE LIABILITY/SIGNAGE

SentryWorld reserves the right to inspect and control all private functions. Event hosts agree to assume full responsibility for the conduct of their guests, and assume liability for all charges incurred as a result of any willful or accidental damage or injury to the facility, staff, or other guests. Liability for damages to the premises will be charged to the representative making the event arrangements at the actual repair or replacement cost.

Please note that hosts aren't allowed to use tape, nails, pushpins, or potentially damaging fasteners to hang signs or other materials on the walls of the property. Easels are available upon request for this purpose. Don't place posters or signs in the restaurant lobby without prior permission.

PAYMENT

We'll establish terms for payment in your event contract. Advance deposits and/or payment in full may be required.

PET POLICY

SentryWorld event spaces allow service animals as defined by the Americans with Disabilities Act. Personal pets and emotional support animals aren't included in this definition, and aren't allowed in our event spaces.

PHOTOGRAPHY/ VIDEOGRAPHY

Commercial photography and videography is prohibited throughout the buildings and campus of SentryWorld. The exception is for wedding photographers and photographers covering corporate events employed by the company. Personal photography is allowed as long as it doesn't interfere with our normal business operations or impact our other guests. Please speak with your sales or event representatives for additional information.

UNMANNED AERIAL SYSTEMS (UAS)/DRONE POLICY

In the interest of the health, welfare, and safety of our guests, employees, and property, Sentry Services, LLC d/b/a SentryWorld ("SentryWorld") strictly prohibits the unauthorized use of Unmanned Aerial Systems ("UAS"), including drones and all other remote-controlled aircraft, on its property. This prohibition includes but is not limited to, UAS or drones launched off-site that travel anywhere on or above SentryWorld property.

For catering, conference, and wedding events contracted on property, professional vendors may request SentryWorld's advance written permission for UAS or drone photography and filming in designated areas.

Please contact a SentryWorld sales or event representative, if you have questions or to seek prior authorization to operate any such devices.

PYROTECHNICS/FIRE FEATURES

Due to the unpredictable nature of these devices, we don't permit explosives, pyrotechnics, or open-flame devices on the property campus. Stevens Point enforces NFPA Standard 1 and open-flame devices are prohibited under Section 10.11.9. You may use candles in the banquet venues if each candle is enclosed in glass or a non-flammable holder that's higher than the tip of the candle's flame. Use only battery-operated candles for containers placed on the ground/floor surfaces.

Food and Beverage Guidelines

FOOD POLICIES

All food and beverage—except celebration cakes—must be supplied by SentryWorld. Our menus are designed to provide a full range of options, and our team is delighted to work with you on a custom-designed menu. You're not allowed to take food off the property at the end of the event.

LIQUOR SERVICE

SentryWorld is the only licensed authority to sell and serve alcohol on the property. If you have a favorite item that you'd like to serve, please discuss with your event coordinator. You can't bring in alcohol from outside sources. This also applies to tasting type events.

SentryWorld reserves the right to refuse service to any guest showing signs of intoxication. We won't serve any guest under the age of 21, or any guest without proper identification of age. If representatives of SentryWorld observe any underage guests drinking alcoholic beverages, they'll immediately remove the beverage and request the immediate end to this practice. If the practice continues, the event may be shut down.

GUARANTEES

We require a guarantee of attendance 14 days prior to the event, or we'll use the expected number. The guarantee can't be reduced—it's the minimum number for which you'll be charged. If you're offering a split entrée option, your specific number of each entrée will also be due at this time.

PRICING

All menu items and quotations are based on current menu prices and are subject to change without notice. We'll guarantee menu pricing and items 60 days prior to the date of your event.

SPLIT ENTRÉE EVENTS

Pricing for plated events is based on one starter, up to two entrées, and one dessert for the entire group. If you choose three entrées, we'll charge an additional \$3 per person to the entire event attendance. If you decide to offer two or more entrées, you'll be required to track guest entrée selections and utilize a menu choice card to ensure guests receive the correct entrée from our team. Our culinary team is happy to provide vegetarian/vegan/allergen-free meals with advance notice.

TAXES/SERVICE CHARGES

A taxable service charge will be added to all food and beverage ordered for your event. All event charges—including food, beverage, rentals, and service charges—are also subject to current state sales tax.

BUFFETS AND RECEPTION STATIONS

If you wish to serve a buffet meal and don't have the minimum required guest count, you'll be charged an additional \$100 on the final bill. To ensure compliance with local and state food safety regulations, all food stations and buffets will be available for a maximum of two hours.