



2023 Event Menu

Food matters

Fresh, seasonal, and regional are the words that inspire our event menu collection. We believe 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.

While here, you'll find that our collective passion and unwavering dedication shine from kitchen to table. From indulgent flavors to health-conscious dishes, we utilize only the finest ingredients, freshest produce, and sustainable options from trusted farms, artisans, and purveyors. Just like each of our team members, they're committed to providing experiences of exceptional quality and creating lifelong memories. Current partners include:

- **BelGioioso Cheese** in Green Bay creates wonderful fresh mozzarellas that we can't stop snacking on—belgioioso.com.
- **Mission Coffee House** of Plover keeps our imaginations brewing—missioncoffeehouse.com.
- **Nueske's Meats** of Wittenberg, Wisconsin, was established in 1933. This family-operated business specializes in smoked products and is particularly famous for their bacon—nueskes.com.
- **Racine Kringle**, the official state pastry of Wisconsin, can be found in our breakfast selections—kringle.com.
- **Roth Cheese** in Monroe provides the exceptional buttermilk blue cheese you'll find throughout our menus—rothcheese.com.
- **Sartori Cheese** of Plymouth provides award-winning cheeses as the cornerstone of our artisan cheese lineup—sartoricheese.com.
- **Stevens Point Brewery** in Stevens Point was founded in 1857 and is the fifth-oldest continuously operating brewery in the nation—pointbeer.com.

Enclosed you'll find a curated collection of menus catering to today's varied tastes and preferences. However, we're always up for the challenge to provide innovative ideas and creative solutions for our clients and guests. Please don't hesitate to contact your event professional with any specific requests.

Sincerely,

Michael Starkey

Executive Banquet Chef, SentryWorld



Breakfasts

Pricing is per person.

The Continental \$21

Freshly baked muffins, French croissants (plain and chocolate), and European Danish. Sliced fresh fruit display with seasonal berries and organic, whole milk yogurt dipping sauce. Assorted fruit juices, Mission coffees, and hot teas.

Healthy Choice Continental \$17

Morning Sunrise muffins, organic yogurt, fruit and granola parfait, assorted fruit juices, Mission coffees, and hot teas.

Smoked Salmon and Fresh Bagels \$20

Pastrami smoked salmon, freshly made bagels, and cream cheese. Assorted fruit juices, Mission coffees, and hot teas.

FULL BREAKFAST BUFFETS

Sentry Breakfast Buffet \$29

Scrambled free-range eggs, Nueske's smoked bacon, sausage links, home fries with onions, and worldly fruit bowl, which includes assorted seasonal berries, mango, papaya, kiwi, and dragon fruit. Assorted fruit juices, Mission coffees, and hot teas. Add biscuits and gravy for \$3.

Point Buffet \$27

House-made French toast, scrambled eggs with fresh scallions and cheddar, Nueske's bacon or breakfast sausage links, home-fried potatoes, seasonal fresh fruit, and yogurt. Assorted fruit juices, Mission coffees, and hot teas.

BUILD YOUR OWN BREAKFAST

Rise & Shine Breakfast Croissant \$15 each - 12 minimum

Nueske's bacon, scrambled eggs, and cheddar on a French butter croissant.

Breakfast Burritos \$8 each - 8 minimum

Cheddar cheese wraps filled with chorizo sausage, free-range eggs, peppers, onions, and cheddar-jack cheese, with roasted tomato salsa.

Breakfast Quiche \$8 each - 12 minimum

Italian sausage, free-range eggs, seasonal fresh vegetables, three-cheese blend, with a fresh fruit cup.

Boiled Eggs \$26 per dozen

Fresh Fruit and Berry Parfait \$9 - 8 minimum

Layers of seasonal fruits and berries, organic vanilla yogurt, and granola.

Protein Oatmeal \$9 per person

Accompanied with organic raisins, dried cranberries, cinnamon, apples, pecans, and brown sugar.

 Gluten-free  Vegan  Vegetarian

À la carte options

SWEET

- Assorted Racine Kringle Strips, 10-inch, each \$18
- Freshly Baked Jumbo Cinnamon Rolls with cream cheese icing, per doz. \$38
- Freshly Baked Muffins (regular and petite) served with butter, per doz. \$36
- Bagels with cream cheese, preserves, and butter, per dozen \$28
- House-Made Scones with flavored butter and preserves, per dozen \$36
- Kind Granola Bars, per dozen \$36
- Freshly Baked Cookies, per dozen \$36
- Petite Dessert Bars, per dozen \$36
- Petite Cheesecake Bites, per dozen \$36
- Assorted Chocolate Truffles, per dozen \$48

HEALTHY

- Sliced Fresh Fruit, per person \$6
- Assorted Greek Yogurt, each \$5
- Greek Yogurt Parfaits, each \$8

QUENCHING

- Locally Roasted Coffee, per gallon \$48
Regular or decaffeinated with cream, skim, and assorted sweeteners.
- Assorted Soft Drinks, per can \$3
- Assorted Bottled Juices, Iced Tea, Bottled Water, and Lemonade \$4
- 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 \$30

SAVORY

- Fresh Wisconsin Cheese curds, per pound \$22
- Fishing Hole Sweet and Salty Snack Mix, per pound \$24
- Roasted Nuts, per pound
 - Sweet Chili Cashews \$24
 - Rosemary Garlic Almonds \$30
 - Brown Sugar Spiced Pecans \$32

Meetings

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

BIRDIE PACKAGE \$37

Morning Front 9

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

Mid-Morning

Beverage refresh.

Afternoon Back 9

Fresh vegetables with green goddess dip, Wisconsin cheese and crackers, seasoned nuts, chocolate chip cookies, locally roasted coffee, hot teas, and soft drinks.

ALBATROSS PACKAGE \$42

Morning Front 9

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

Mid-morning

Beverage refresh.

Afternoon Back 9

Fresh vegetables with green goddess dip, Wisconsin cheese and crackers, seasoned nuts, brownies, locally roasted coffee, hot teas, and soft drinks.

ENHANCEMENTS

Midday Break One \$15

Freshly baked cookies, Fishin' Hole sweet and salty mix, Wisconsin cheese platter with crackers, locally roasted coffee, hot teas, and soft drinks.

Midday Break Two \$19

Fresh fruit platter, Wisconsin cheese and crackers, seasoned nuts, white chocolate macadamia nut cookies, locally roasted coffee, hot teas, and soft drinks.

4 Hours unlimited locally roasted coffee, hot tea, soft drinks, and bottled water \$19

8 Hours unlimited locally roasted coffee, hot tea, soft drinks, and bottled water \$30

 Gluten-free  Vegan  Vegetarian

Plated luncheon salads and sandwiches

Our luncheon salads and sandwiches can be served plated or packaged to go. Pricing is per person. Select up to two entrées.

PLATED LUNCHEON SALADS

Farmer Jones House Salad \$18

Baby field lettuces, tossed in a sweet and sour vinaigrette, generously topped with sliced strawberries, chopped bacon, candied pecans, and Gorgonzola crumbles.

Chop Chop Salad \$18

Crispy romaine and iceberg lettuces, tossed with ranch dressing, generously topped with chopped eggs, smoked bacon, green onions, cheddar-jack cheese, and toasted sunflower seeds.

Traditional Greek Salad \$19

Farm field greens drizzled with Greek dressing, finished with Kalamata olives, fresh feta crumbles, red onion, cucumbers, tomato, and Greek pepperoncini.

Classic Caesar Salad \$19

Crispy romaine tossed in a classic Caesar dressing, finished with house croutons, shaved Parmesan, and julienned sun-dried tomatoes.

Niçoise Salad \$22

Seasonal greens drizzled with a classic French vinaigrette, accompanied with haricot vert, boiled potatoes, European olives, seared ahi tuna steak, and tomatoes.

Add your choice of:

- Chicken breast \$9
- Scottish salmon \$9
- American Wagyu top sirloin \$10

PLATED SANDWICHES

All sandwiches are served with kettle chips or seasonal fresh fruit.

Turkey, Bacon, and Swiss \$18

Thinly sliced breast of turkey, aged Swiss, and crispy Nueske's bacon on a whole grain nut bread with pesto aioli, lettuce, and tomato.

Ham and Brie Croissant \$19

Honey ham, European Brie, and sliced honeycrisp apples on a French croissant with whole grain mustard.

Cherry Chicken Salad \$18

Our house-made chicken salad with dried Door County cherries, candied pecans, and honey aioli. Served on your choice of bread or croissant.

Italian Sub \$18

Italian hoagie with smoked ham, Soppressata salami, pepperoni, smoked provolone, lettuce, tomato, banana peppers, and Italian dressing.

 Gluten-free  Vegan  Vegetarian

Luncheon entrées

All entrées are served with a tossed salad, rolls, butter, locally roasted coffee, teas, and delectable, sweet treats. Pricing is per person. Select up to two entrées. For more than two, please see our policies page.

French Meatloaf and Truffled Mashed Potatoes **\$22**

A combination of ground veal, American Wagyu top sirloin, Duroc pork, and a touch of mild European sausage. Topped with truffled mashed potatoes and fried onions, atop an herb demi cream.

Chicken Cordon Bleu **GF** **\$22**

Open-faced with sweet honey ham and aged Swiss, set atop lemon cream sauce.

Roasted Herb Chicken **GF** **\$22**

With sautéed spinach and laced with a lemon-tomato caper chicken reduction.

Alaskan Baby Cod **GF** **\$23**

With steamed broccolini and draped with a tomato-basil beurre blanc.

Roasted Vegetable Napoleon **\$19**

Seasonal grilled and roasted vegetables, stacked atop a pomodorino tomato sauce.

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

Luncheon buffets

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

New York Deli Board \$29

Fresh sliced honey ham, Soppressata salami, American Wagyu roast beef, turkey breast, Eli's corned beef, assorted sliced Wisconsin cheeses, potato salad; farfalle pasta salad with marinated tomatoes, roasted peppers, green onion, and a red wine vinaigrette; mixed green salad with hearts of palm, olives, feta cheese, and croutons; fresh fruit bowl, relish tray, assorted breads, and condiments; assorted cookies and brownies.

Street Tacos \$30

Spicy ground beef, cilantro lime-chili chicken, Spanish rice, pinto beans, and cheddar-jack cheese; toppings of pico de gallo, guacamole, sour cream, roasted tomato salsa, lettuce, and tomato; flour and corn tortillas; tossed green salad, churros, and lemon bars.

Johnsonville Backyard Barbeque \$30

Featuring Wisconsin Johnsonville brats and our signature burgers accompanied with potato salad, pasta salad, fresh fruit bowl, and kettle chips; served with sliced cheese and accompaniments, Sheboygan buns, and freshly baked chocolate chip cookies.

Southwest Barbeque \$30

Smoky pork carnitas slowly roasted and simmered in our house barbeque sauce, alongside pulled barbeque chicken, Sheboygan rolls, creamy coleslaw, kettle chips, and pasta salad, plus blondies and snickerdoodle cookies.

Pre-Made Sandwich Buffet \$30

Select three sandwiches. For groups less than 30 people, select two.

- Tomato, mozzarella, basil pesto aioli, and baby arugula on rosemary focaccia.
- Greek salad wrap with romaine, peppers, cucumbers, olives, feta, hummus, and lemon oregano dressing.
- Turkey and Swiss with avocado, lettuce, tomato, and herb aioli on croissant.
- Honey ham and smoked provolone with caramelized onions and Dijon-pineapple mustard on a French baguette.
- Roast beef and cheddar with creamed horseradish, lettuce, and tomato on Sheboygan roll.

Buffet includes chef's soup du jour, seasonal fresh vegetable crudité with dip, kettle chips, and assorted freshly baked cookies.

Enhancements:

- Chef's soup du jour **\$2.75 per person**
- Chewy brownies **\$2.50 per person**

 Gluten-free  Vegan  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. Select up to two entrées. For more than two, please see our policies page. Children's pricing and options available upon request.

SALAD SELECTIONS

All-American House Salad

Field lettuces with blistered cherry tomatoes, cucumbers, and carrots.

Dressings: Ranch, Italian, honey-citrus vinaigrette, French, blue cheese, aged balsamic-herb vinaigrette

Caesar Salad

Crispy romaine lettuce, Parmesan cheese, and house-made croutons with classic Caesar dressing.

SentryWorld Salad

Assorted farm lettuces topped with sliced strawberries, chopped bacon, candied pecans, crumbled Gorgonzola, and laced with a sweet and sour vinaigrette.

VEGETABLE SELECTIONS

- Chef's Choice
- Asparagus
- Haricots Verts
- Baby Carrots
- Brussels Sprouts with bacon and shallots

DUETS SIDE BY SIDE

Petite Filet and Chicken \$75

A four-ounce filet and boneless breast of chicken. Duo of red wine demi and shallot cream reduction.

Petite Sirloin and Halibut \$70

American Wagyu petite sirloin and Alaskan oven-roasted and savory crusted halibut. Topped with horseradish demi and tomato-basil beurre blanc.

Amish Chicken and Salmon \$69

Boneless breast of chicken with fine herb sauce served next to Scottish salmon with lemon-caper butter sauce.

SIDES

- Roasted Heirloom Potatoes
- Truffle Parmesan Mashed Potatoes
- Wild Rice Medley
- Pecorino Potato Gratin
- Honey Roasted Sweet Potato

 Gluten-free  Vegan  Vegetarian

Plated dinners (continued)

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. Select up to two entrées. For more than two, please see our policies page.

ENTRÉE SELECTIONS

Filet Mignon (GF) \$75

Eight-ounce prime grade Angus filet laced with a horseradish demi-glace.

American Wagyu Petite Sirloin (GF) \$55

An eight-ounce petite sirloin laced with wild mushroom shallot demi-glace.

Braised Beef Short Rib (GF) \$50

Slow roasted in red wine demi, set atop a celery root purée and roasted root vegetables.

Chicken Milanese Alfredo \$40

Crispy breaded chicken set atop spinach and blistered pomodoro tomatoes, laced with a traditional alfredo sauce.

Hunters' Chicken (GF) \$42

Free-range chicken breast fire-seared, then topped with fresh mushrooms, roasted garlic, and shallots, slow simmered with white wine, fresh herbs, and blistered tomato concassé.

Chicken Dijonnaise (GF) \$43

Amish chicken breast pan-seared and set atop artichoke and roasted mushroom potato hash. Finished with a whole grain Dijon mustard cream.

Scottish Salmon (GF) \$50

Seven-ounce filet of wild Scottish salmon set atop a spinach-leek ragout. Topped with a tomato-basil beurre blanc.

Alaskan Baby Halibut (GF) \$60

Fresh Alaskan halibut set atop a trio of red, yellow, and green peppers. Presented with an herb-shallot cream sauce.

Northwoods Stuffed Pepper (GF) (VG) (V) \$29

Wild rice medley and heirloom potato set atop a romesco sauce with roasted fennel.

Roasted Vegetable Napoleon (GF) (VG) (V) \$29

Grilled and roasted vegetables set atop pomodoro Mulino sauce.

CHILDREN'S MEAL

Pricing is per child aged 7-12; no charge for children ages 6 and under.

Chicken Tenders \$19

Served with mac and cheese and a fruit cup.

DESSERT SELECTIONS

- New York Cheesecake with chocolate and caramel drizzle
- Chocolate Decadence with fresh berry mélange
- Classic Carrot Cake with cinnamon whipped cream
- White Chocolate Mousse with raspberry sauce
- Traditional Key Lime pie
- Seasonal Fresh Fruit Pie

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

Dinner buffets

Dinner buffets are priced per person, served with dinner rolls and butter, locally roasted coffees, and teas. Buffets require a minimum of 30 guests.

BACKYARD BARBECUE \$59

Select three entrées

- Fried Michigan Walleye
- Slow-Roasted Smoked Pork Butt
- Pork Carnitas
- Herb Grilled Chicken Breast
- Marinated Sirloin with Chimichurri Sauce

Includes

- Porter Mustard Potato Salad
- Spinach-Cranberry Salad with walnuts and oranges, mixed field greens with grape tomatoes, carrots, and radishes
- Assorted cookies and fudge brownies

Select one potato/starch

- Roasted Heirloom Potatoes
- Salt-Crusted Baked Potatoes
- Crockpot Baked Beans
- Garlic Mashed Potatoes

Select one vegetable

- Country Style Green Beans
- Corn on the Cob (available seasonally)
- Chef's Selection of Fresh Seasonal Vegetable

 Gluten-free  Vegan  Vegetarian

SOUTH OF THE BORDER \$65

Select three entrées

- Lime Cilantro Chicken
- Pork Carnitas
- Carne Escondido
- Spicy Beef

Includes

- Spanish Rice
- Refried Beans
- Black Bean and Corn Pepper Confetti
- Cinnamon Churros and Blondie Brownies

Toppings

- | | |
|------------------------|----------------------------|
| • Pico de gallo | • Jalapeños |
| • Roasted tomato salsa | • Sweet onion |
| • Cheddar-jack cheese | • Guacamole |
| • Lettuce | • Flour and corn tortillas |
| • Tomatoes | • Sour cream |

Dinner buffets (continued)

Dinner buffets are priced per person, served with dinner rolls and butter, locally roasted coffees, and teas. Buffets require a minimum of 30 guests.

ELEGANT EVENING \$95

Select two salads

- Traditional Greek Salad
- Classical Caesar Salad
- Caprese Salad
- Tossed Garden Salad

Select three entrées

- Alaskan Halibut with trio of roasted peppers and white wine shallot cream sauce
- Sliced American Wagyu Top Sirloin with red wine and wild mushroom demi-glace
- Chicken Dijonnaise seared with artichoke hearts, mushrooms, and Dijon mustard cream
- Scottish Salmon laced with tomato-basil beurre blanc

Select one potato/starch

- Roasted Heirloom Potatoes
- Truffle-Parmesan Mashed Potatoes
- Garlic Mashed Potatoes

Select two vegetables

- Brussels Sprouts
- Haricot Vert
- Asparagus
- Baby Carrots
- Chef's Selection of Fresh Seasonal Vegetables

Miniature Dessert Selection

A compilation of mini desserts to include:

- Cheesecakes
- Truffles
- Macaroons
- Filled Chocolates

 Gluten-free  Vegan  Vegetarian

Dinner buffets (continued)

Dinner buffets are priced per person, served with dinner rolls and butter, locally roasted coffees, and teas. Buffets require a minimum of 30 guests.

CLASSIC AND SIMPLE \$75

Select two salads

- Traditional Greek Salad
- Classical Caesar Salad
- Caprese Salad
- Tossed Garden Salad

Select three entrées

- Herb Roasted Breast of Chicken with a white wine fines herb butter
- Alaskan Cod, fire-roasted and set atop baby spinach lemon-caper beurre blanc
- Sliced Top Sirloin accompanied with a mushroom and shallot compote and red wine demi
- Scottish Salmon seared with olive oil and finished with a pesto butter sauce

Select one potato/starch

- Oven-Roasted Baby Heirloom Potatoes
- Buttermilk Chive Mashed Potatoes
- Truffle-Parmesan Potatoes
- Pecorino Potato Gratin

Select one vegetable

- Haricot Vert
- Asparagus and Red Peppers
- Baby Carrots
- Chef's Selection of Fresh Seasonal Vegetable

Selection one dessert

- New York Cheesecake with dried cherry sauce
- Chocolate Layer Torte
- Key Lime Pie with raspberry coulis

 Gluten-free  Vegan  Vegetarian

Dinner buffets (continued)

Dinner buffets are priced per person, served with dinner rolls and butter, locally roasted coffees, and teas. Buffets require a minimum of 30 guests.

BEST OF THE MIDWEST \$65

Select two salads

- Cherry Rosemary Potato Salad
- Cheese Curd Caprese Panzanella
- Sweet Field Greens with grape tomatoes, carrots, radishes, and a honey-citrus vinaigrette
- Blueberry-Corn Spinach Salad with roasted nuts, aged cheddar, and a rosemary-orange vinaigrette

Select three entrées

- Cracker-Crusted Lake Michigan Perch with tartar sauce and fresh lemon
- Fennel Rosemary-Crusted Pork Loin with apple cognac demi
- Classic Wisconsin Macaroni and Cheese with cheddar cheese and Nueske's bacon
- Chicken Vesuvio with bell peppers, oregano, thyme, garlic, white wine, and lemon
- Point Root Beer-Marinated Flat Iron Steak with crispy onions and root beer demi reduction
- Midwest Stuffed Peppers atop pomodorino tomato sauce

Select one potato/starch

- Honey-Roasted Sweet Potatoes
- Baked Potatoes with sour cream, butter, and chives
- Wild Rice Pilaf
- Shallot-Potato Hash

Chef's Seasonal Vegetable

Desserts

- Warm Old-Fashioned Cobbler with cinnamon whipped cream
 - Choice of apple, Door County cherry, peach, or apple-cranberry
- Brandy Old Fashioned Cake with orange butter sauce, bitters, and brandied cherries

Reception stations

Reception stations are priced per person.
Available for up to two hours with a 30-guest minimum.

ACTION STATIONS

Create Your Own Pasta \$24

Your choice of rotini, bowtie, or ditalini pasta accompanied by Italian sausage, ground beef, peppers, mushrooms, sweet onion, broccoli, and spinach; marinara sauce, alfredo sauce, or pesto; and Parmesan cheese and micro basil.

Create Your Own Stir Fry \$29

A fresh selection of toppings: snow peas, trio of peppers, bok choy, onions, water chestnuts, and broccoli. Served with steamed and stir-fried rice and your selection of two proteins: chicken, shrimp, or sirloin.

Slider Station: 3 selections \$21 4 selections \$25

- Tenderloin of Beef, with truffle butter and micro arugula
- Angus Burger with bacon and onion jam and cheddar cheese
- Barbecue Chicken with cheddar and pickled onion
- Pork Carnitas with pepper jack and pico de gallo

Dim Sum \$30 per person (4 total pieces per person)

Served with ginger, soy sauce, spicy chili oil, and sweet Thai chili sauce
Select four options:

- Fried Vegetable Spring Rolls
- Pork and Vegetable Potstickers
- Shrimp Har Gow
- Fried Tofu
- Dumpling Purses

The Mac Attack \$17

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

Salad Station: 2 selections \$13 3 selections \$16

- Chop-Chop Salad with crisp greens, Nueske's bacon, chopped eggs, scallions, cheddar-jack cheese, sunflower seeds, and creamy ranch dressing.
- Classic Caesar Salad with crisp romaine lettuce, Parmesan cheese, house-made croutons, and julienned sundried tomatoes.
- Blueberry-Corn Spinach Salad with walnuts, cheddar, and a rosemary-orange vinaigrette.
- SentryWorld Salad with baby field lettuces, Gorgonzola cheese, sliced strawberries, candied pecans, crumbled bacon, and sweet-sour vinaigrette

Taste of Asia \$40 per person

Attendant required.

Select two

- Vegetarian pad Thai
- Fried rice
- Steamed rice
- Lo mein noodles

Select two

- Sweet and sour chicken
- Mongolian beef
- Sautéed shrimp Bangkok
- Soy tofu

 Gluten-free  Vegan  Vegetarian

Reception stations (continued)

Reception stations are priced per person. Stations will be available for up to two hours and require a minimum of 30 guests. Attendant fee of \$100 for every 100 guests.

CARVING STATIONS

Prime Grande Top Sirloin, 12-15 pounds \$650

Accompanied with herb rolls and herb aioli.

Certified Angus Rib Roast, 18-24 pounds \$725

Served with garlic au jus and horseradish.

Roasted Whole Beef Tenderloin, 5-8 pounds \$725

Salt-crusted and served with ciabatta rolls and horseradish sauce.

Honey Roasted Turkey Breast, 6-8 pounds \$300

Slow-roasted free range turkey breast accompanied with rolls, sage aioli, and caramelized onions.

Duroc Pork Loin, 8-12 pounds \$300

Onion-crusted and served with whole grain mustard sauce and rolls.

SWEET STATIONS

The Bark and Bar \$11

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 \$17

Toast your own marshmallow and create a masterpiece with graham crackers, milk and dark chocolate, rich caramels, pretzels, peanut butter cups, and more.

The Float Bar \$12

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

Gourmet Coffee and Hot Chocolate Station \$13

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

Late night snacks

14" PIZZAS

Loaded Italian \$24

Meatballs, pepperoni, Italian sausage, and soppresetta salami.

Lots a Pepperoni \$20

Loaded edge to edge with spicy pepperoni.

Pizza Blanco "Italiano" \$24

Our pizza crust brushed with garlic butter, sliced prosciutto, ham, sliced meatballs, and three cheeses.

Pizza Fromage \$17

Our three-cheese blend generously sprinkled atop a pomodoro tomato marinara sauce.

Bacon Chicken Ranch \$24

A blend of ranch dressing generously topped with Nueske's bacon, chicken breast, and our three-cheese blend.

Vegetarian Delight \$18

A seasonal variety of fresh vegetables and our three-cheese blend.

Southwest Chips and Toppings \$12

Freshly fried tortilla chips accompanied with fire-roasted tomato salsa, queso dip, and guacamole.

Taco Truck \$16

Flour and corn tortillas served with spicy beef, Spanish rice, pico de gallo, lettuce, tomato, cheese, sour cream, and jalapeños.

Appetizers

All items are priced per 50 pieces.

PLATTERS AND DISPLAYS

Seasonal Fresh Fruit and Berries \$175

Served with organic yogurt dipping sauce

Seasonal Fresh Vegetables \$125

Rainbow baby carrots, cauliflower, broccoli, tri-colored peppers, cucumbers, zucchini sticks, jicama, and radishes.

Select two dips: Ranch, Bleu Cheese, Hummus, Avocado Herb

International Charcuterie and Cheese Board \$250

An array of domestic and European cheeses and dried and cured meats, plus assorted olives, pickles, roasted vegetables, and flatbreads.

Wisconsin Cheese and Sausage Board \$175

A collection of Wisconsin's best cheeses, dried and summer sausages, roasted and marinated vegetables, alongside mustard sauce and assorted crostini, flatbreads, and crackers.

Baked Artichoke and Spinach Dip \$175

Accompanied with fried pita chips.

Smoked Salmon Display \$250

A variety of smoked salmon, classical garnish of onion, chopped egg, capers, and cream cheese, plus flatbread and crackers.

Mediterranean Platter \$195

Grilled eggplant, roasted peppers, grilled portabellas, and artichoke hearts, roasted garlic hummus, marinated olives, and fried pita chips.

Baked Stuffed Brie Wheel \$125

French Brie stuffed with toasted almonds and cinnamon apples, wrapped in French puff pastry, served with flatbreads and crostini.

South Beach Raw Bar – Market price

Chilled jumbo prawns, tuna, and wakame salad, snow crab claws, cold water oysters, and Florida stone crab claws, served with cocktail sauce, fresh lemons, mustard, and mignonette sauce.

Sushi and Sashimi Display \$45 per person/6 pieces per person

Choose four selections for the entire group. Served with sesame seaweed salad, pickled ginger, shoyu, and wasabi.

- California Roll with crab, cucumber, and avocado
- Spicy Tuna Roll with spicy tuna, togarashi sauce, and sesame seeds
- Tempura Roll with tempura shrimp and sesame
- Yellowtail Roll with hamachi, scallions, and sesame seeds
- Ahi Sashimi
- Yellowtail Sashimi
- Tako Sashimi (octopus)
- Salmon Sashimi

 Gluten-free  Vegan  Vegetarian

Warmed appetizers

All items are priced per 50 pieces.

Cocktail Meatballs ^{GF} \$129

With your choice of sauce:

- Currant mustard
- Barbeque
- Pomodoro marinara
- Honey-bourbon barbecue

Boneless Wings \$135

Crispy with your choice of sauce:

- Traditional buffalo
- Garlic Parmesan
- Asian
- Barbeque
- Blazing hot

Mushroom Caps ^{GF} \$169

With stuffing of choice:

- Italian sausage and cheese
- Spinach and cheese
- Roasted vegetables ^{VG} ^V
- Bacon, onion, and blue cheese

Risotto Cake \$200

With eggplant caviar and fontina cheese.

Coconut Shrimp \$200

With sweet Thai chili sauce.

Mini Jumbo Lump Crab Cakes \$225

With Mardi Gras mustard.

Bacon-Wrapped Water Chestnuts \$150

Glazed with ginger and sweet soy sauce.

Thai Vegetarian Spring Rolls \$150

With your choice of dipping sauce:

- Sweet and sour
- Sweet Thai chili
- Hot mustard
- Ponzu

Chicken Satays \$150

With choice of:

- Peanut sauce
- Sweet Thai chili
- Traditional jerk spice rub

Beef Skewers \$150

With Chimichurri sauce.

Wisconsin Cheese Curds \$95

With Southwest ranch dipping sauce.

Potsticker Dim Sum \$200

Steam-fried with ponzu sauce.

Black Truffle Risotto Arancini \$175

Lobster Hush Puppy and Rémoulade Sauce \$400

^{GF} Gluten-free ^{VG} Vegan ^V Vegetarian

Chilled appetizers

All items are priced per 50 pieces.

Iced Gulf Shrimp ^{GF} \$200

With cocktail sauce and lemons.

Gulf Shrimp Shooters ^{GF} \$225

With cocktail sauce and lemon in a shot glass.

Wisconsin Picks \$225

Fresh cheese curds, Nueske's summer sausage, and pretzel bites.

Caprese Skewers ^{GF} ^V \$125

Fresh mozzarella balls, cherry tomatoes, and basil, with a balsamic drizzle.

Wisconsin Roll \$12 per roll (8 pieces per roll)

Wisconsin sushi roll with a classic meat stick and string cheese rolled in sushi rice then covered in pretzel crumbs and served with a mustard sauce.

Deviled Eggs ^{GF} \$110

- Traditional
- Bacon, cheddar, and scallion
- Bloody Mary

Seasonal Fresh Fruit Kebobs ^{GF} ^{VG} ^V \$150

Served with minted fruit coulis.

Crostini \$200

- Tomato-basil bruschetta with balsamic and Parmesan ^{VG}
- Shaved beef tenderloin, Vidalia onion, and bacon jam
- Shrimp with cucumber and feta
- Olive tapenade

Sesame Seared Tuna \$225

Hawaiian ahi tuna seared and sliced set atop fried wonton skin.

Belgian Endive ^{GF} \$200

With figs, blue cheese mousse, and balsamic drizzle.

Salmon Tartare Blini Crème Fraîche \$200

Lobster-Mango Ceviche in Endive Spear ^{GF} \$400

^{GF} Gluten-free ^{VG} Vegan ^V Vegetarian

Beverage service

STANDARD LEVEL SELECTIONS

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

Highball/Single Hosted **\$6.50** Cash **\$7**

Cocktail/Double Hosted **\$8.50** Cash **\$9**

CALL LEVEL SELECTIONS

Korbel brandy, Canadian Club whiskey, Jack Daniels whiskey, Tito's vodka, Tanqueray gin, Jim Beam bourbon, Dewar's White Label scotch, Captain Morgan's silver rum, Captain Morgan's spiced rum, Malibu rum, Jose Cuervo gold tequila

Highball/Single Hosted **\$7.50** Cash **\$8**

Cocktail/Double Hosted **\$10.50** Cash **\$11**

PREMIUM LEVEL SELECTIONS

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

Highball/Single Hosted **\$8.50** Cash **\$9**

Cocktail/Double Hosted **\$11.50** Cash **\$12**

CORDIAL AND LIQUEUR SELECTIONS

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

Highball/Single Hosted **\$7.50** Cash **\$8**

Cocktail/Double Hosted **\$10.50** Cash **\$11**

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

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

BEER SELECTIONS

Domestic Selections Hosted **\$4.50** Cash **\$5**

Bud Light, Miller Lite, Busch Light, Coors Light, Point Special, Kaliber (NA)

Craft Selections Hosted **\$5.50** Cash **\$6**

Point Amber, Point seasonal, Leinenkugel's seasonal

Premium Selections Hosted **\$6.50** Cash **\$7**

Spotted Cow, Heineken, Corona

Keg Beer, half barrel **\$375-\$550**

WINE SELECTIONS

Glass Hosted **\$7** Cash **\$7.50**

Bottle Hosted **\$26** Cash **\$27.50**

Whites:

- Chardonnay

- Pinot grigio

- Moscato

- White zinfandel

Reds:

- Cabernet sauvignon

- Merlot

- Pinot noir

Property guidelines

PAYMENT

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

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

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.

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.

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.

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 nonflammable 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.

Property guidelines (continued)

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 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 number of guests, you'll be charged for the minimum guest count 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.