SENTRYWORLD

Appetizers

COLD APPETIZERS

(B) Item may be butler-passed

Deli Tray
Shaved ham, roast turkey, roast beef, and assorted sliced cheeses, served with fresh breads and assortment of condiments (minimum of 20 guests) ..... $12 per person

Antipasto Platter
Sliced Genoa salami, capicola salami, pepperoni, fresh mozzarella, Provolone, chevre, olives, sun-dried tomatoes, marinated artichoke hearts, and roasted peppers, served with crostini (minimum of 15 guests) ..... $14 per person

Cheese, Sausage, and Cracker Platter
Variety of Italian and Wisconsin cheeses and sausages, with mustards and jams (minimum of 10 guests) ... $10 per person

Deviled Eggs (30 pieces) (B)
Traditional $30
Smoked salmon $45
Curried $35
Bacon cheddar $40

Fresh Vegetables and Spinach Dip (serves 25) $60

Belgian Endive (B)
Stuffed with blue cheese, candied walnuts, figs with forest fruits, and balsamic reduction (50 pieces) $85

Grilled Vegetables
Eggplant, zucchini, yellow squash, peppers, onions, portabellas, and asparagus with roasted red pepper dip (serves 25) $105

Hummus Platters with Grilled Pitas or Tortilla Chips and Fresh Vegetables (serves 25)
Moroccan $75
Roasted red pepper $75
Black bean with jalapeños $75
Chipotle lime with jalapeños $75

Wisconsin Cheese and Cracker Platter
Cubed cheddar, Swiss, pepper jack, Gouda, Muenster, and havarti (serves 25) $75

Gourmet Cheese and Cracker Platter
Baked brie, cambozola, chevre, Gruyere, fresh mozzarella (serves 25) $115

Seasonal Fruit Platter
A variety of sliced, fresh seasonal fruit (serves 25) $95

Fresh Fruit Kebabs
Skewered melon, strawberry, and pineapple (50 skewers) $99

Tortilla-Wrapped Pinwheels (50 pieces) (B)
Hummus and vegetable $55
Smoked salmon $90
Deli ham with pimento cheese $65
Rare roast beef with horseradish cream cheese $90

Shrimp Cocktail
Served with a tangy cocktail sauce and lemon wedges (50 pieces) $100

Honey Smoked Salmon Fillet
With cream cheese, chopped hard-boiled eggs, cucumbers, capers, red onion, served with rye bread ..... market price based on weight

Bruschetta Tapenades (B)
On garlic toast (40 pieces)
Fresh tomato, basil, and garlic $70
Sun-dried tomato goat cheese with pepperoni trumpets $80
Olive tapenade $70
Balsamic marinated, and grilled vegetables $70
Italian white bean, prosciutto, roasted red pepper, and sage $70
Wild mushrooms with garlic, marsala, and thyme $90

Tuna Tartar (B)
Diced Ahi tuna with light wasabi dressing on sesame wontons (30 pieces) $75

Caprese Skewers (B)
Italian sausage, grape tomatoes, fresh mozzarella, and fresh basil with balsamic glaze (30 pieces) $75

Shrimp Guacamole (B)
On toasted pita wedges (25 pieces) $100

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(continued)

HOT APPETIZERS

(B) Item may be butler-passed

Baked Artichoke and Spinach Dip
With crisp-fried pitas (serves 25) $75

Mini Maryland Lump Crab Cakes
With a remoulade sauce (25 pieces) $80

Blue Crab-Stuffed Mushrooms (B)
Topped with bearnaise (25 pieces) $75

Italian Sausage, Pepperoni, and Five-Cheese Blend Stuffed Mushrooms (B) (25 pieces) $75

Puff Pastry Tartlets
Lump blue crab puffs with citrus aioli (25 pieces) (B) $75
Wild mushroom puffs with brie (25 pieces) (B) $75
Corn, jalapeño, and cheddar puffs (25 pieces) (B) $75

Baked wheel of brie in a puff pastry garnished with berry compote or caramel pecan sauce ..... price varies with market and size of the wheel requested

Crab Rangoon (B)
With spiced Thai sweet and sour sauce (50 pieces) $45

Coconut Shrimp (B)
With spiced Thai sweet and sour sauce (25 pieces) $75

Korean Style Barbecue Beef Skewers (B)
Moderately spicy (25 pieces) $50

Barbecue Pork and Pineapple Kebabs (B)
Grilled barbecue pineapple and pork chop (25 pieces) $50

Chicken Satays (B)
With Thai peanut sauce (25 pieces) $45

Rumaki (B)
Teriyaki-glazed and bacon-wrapped water chestnuts (50 pieces) $50

Spring Rolls
Pork, chicken, or vegetable with sweet and sour sauce (25 pieces) $50

Spanakopita Samosas (B)
Phyllo triangles with feta cheese, spinach, mint, and dill (25 pieces) $60

Curried Chicken Samosas (B)
Phyllo triangles with chicken, potatoes, and sweet peas (25 pieces) $60

Boneless Chicken Wings
Choice of garlic Parmesan, buffalo, barbecue, teriyaki, or Korean spiced (25 pieces) $40

Meatballs (25 pieces)
Jalapeño cheddar $40
Barbecue $35
Italian in marinara sauce $35
Swedish in cream sauce with mushrooms and dill $40

Rouladen (B)
Pan-seared beef tenderloin rolled up with dill pickle, bacon, Swiss cheese, and brown mustard (25 pieces) $85

Chicken Fried Steak Brochettes
Skewered tender and crisp batter-fried diced tenderloin with horseradish sauce (25 pieces) $75

Cambozola Pita Pizzas
Camembert and Gorgonzola with Braeburn apple slices, toasted walnuts, and tomato jam, on a baked pita (6 pitas, 48 slices) $60

Moroccan Pita Pizza
Hummus, grilled chicken, peppers, and onions, with raspberry chipotle aioli on a grilled pita (6 pitas 48 slices) $72

Lamb Lollipops
Herb-roasted lamb chops with tzatziki (minimum of 8) ..... $7 each

Bacon-Cheddar Potato Croquettes
(25 pieces) $50

Mac and Cheese Croquettes
(25 pieces) $50

Quesadillas (12 inch, minimum of 6) Choose one:
Cheese $10
Chicken $12
Shrimp $15
Steak $15

With peppers, onions, cheddar, and jack cheese; garnish with sour cream, roasted tomato salsa, guacamole, and pico de gallo

Sliders
Minimum of 24 (can be customized) ..... $5 each

Buffalo chicken, shaved celery, and blue cheese dressing
Philly cheese steak with onions and cheddar cheese
Country fried chicken with lettuce, pepper gravy, and cheddar
Meatballs with marinara and provolone
Barbecue pulled pork with slaw
Tender rare roast beef with cheddar, onion straws, and horseradish

SENTRYWORLD

(continued)

CANAPES

An assortment of petite open-faced sandwiches. (Can be customized.) Minimum of 30. Choose three.....$3-$5 each

Char-Grilled Beef Shoulder Tenderloin
Lettuce, tomato, roasted garlic, and basil aioli

Cajun-Spiced Roast Pork Loin
With shrimp and remoulade

Curried Chicken Salad
With lettuce, grapes, and almonds

Honey Smoked Salmon Salad
With cucumber, red onion, and capers

Roast Beef
With smoked Gouda and horseradish

Baked Ham
Swiss and French onion spread

Curried Egg Salad

Lemon-Tarragon Chicken Salad

TURIN-STYLE PIZZAS

Large oval-shaped pizzas, approximately 24 square pieces—serves 4-8 guests.

Philly Cheesesteak
Braised beef, peppers, onions, provolone, and cheddar, with garlic butter sauce.....$32

Barbecue Chicken
Barbecue chicken, caramelized onions, and smoked Gouda.....$32

Vegetarian
Artichoke hearts, peppers, onions, mushrooms, and five-cheese blend.....$28

Margherita
Olive oil, basil, garlic, fresh mozzarella, and tomatoes.....$28

Chicken Alfredo
Alfredo sauce, chicken, artichoke hearts, and mushrooms.....$32

Traditional Italian
Choice of Genoa salami, Italian sausage, pepperoni, or cheese.....$28

Italian Meats Combo
Salami, Italian sausage, pepperoni, and cheese.....$32

Cheese
Italian five-cheese blend with house-made pizza sauce.....$28

Deluxe Loaded
Pepperoni, sausage, peppers, onions, mushrooms, and cheese.....$32

Mac and Cheese
Shells in a rich and creamy cheese sauce, topped with cheddar.....$28

SNACKS

Granola bars.....$24 per dozen

Dry roasted peanuts.....$13 per pound

Mixed nuts.....$17 per pound

Potato chips and French onion dip or pretzels with honey mustard dip.....$13 per pound

Warm soft pretzels (honey-mustard dip, bacon-cheddar ranch dip, or buffalo-blue cheese dip).....$24 per dozen

Chef's sweet and salty snack mix.....$16 per pound

Tortilla chips and salsa.....$13 per pound

Fresh-baked cookies.....$2 each

Dessert bars.....$3 each

Mini dessert bars.....$1.50 each

BEVERAGES

Coffee (regular or decaf/approx. 12 servings)..$27 per gallon

Hot herbal or orange pekoe tea.....$3 per tea bag

Bottled juice, water, tea, lemonade, or soda.....$3 each

Infused water (cucumber or citrus).....$15 per gallon

SENTRY WORLD

SENTRYWORLD

Dinner

BUFFETS

Minimum 20 guests. Pricing is based per person.

With dinner buffets, you can select from two to four entrees. These are suggested buffets. Our chefs can and are more than happy to custom craft almost any meal you may desire.

Buffets include chef's choice of vegetable, our signature salad, rolls and butter, and coffee. Hot tea or milk available on request.

Chef carving $75.

Salads can be served at the table or on the buffet.

Italian: Served with garlic bread Two entrees – $24 Three entrees – $27 Four entrees – $30

A. Pasta primavera with choice of Alfredo or rosé sauce

B. Chicken parmigiana and penne with marinara

C. Penne arrabbiatta with spicy red sauce, Italian sausage, peppers, peas, and onions

D. Lemon chicken with rosemary and garlic, served with penne in cream sauce, with sweet peas and mushrooms

E. Chicken marsala over pasta and broccoli in Alfredo sauce

F. Traditional lasagna with ricotta and meatballs

G. Eggplant parmigiana featuring parmesan-crusted eggplant over pasta marinara, drizzled with Alfredo

Dairyland Favorites: Two entrees - $26 Three entrees - $29 Four entrees - $33

A. Kielbasa with sauerkraut and parsley-buttered baby red potatoes

B. Yankee beef pot roast, mashed potatoes, and gravy

C. Herb-roasted chicken, mashed potatoes, and gravy

D. Icelandic haddock baked in butter and white wine, with rice pilaf

E. Roast pork loin with Dijon sauce and bacon-cheddar mashed potatoes

F. Classic beef stroganoff with parsley-buttered egg noodles

Top of the Town: Two entrees - $34 Three entrees - $37 Four entrees - $40

A. Carved herb-roasted New York strip au jus with au gratin potatoes

B. Honey pecan Atlantic salmon and wild rice pilaf

C. Shrimp and scallops in garlic butter sauce with mushroom and sweet pea risotto

D. Lobster and shrimp mac and cheese in a creamy four-cheese sauce

E. Rosemary and fennel roast pork loin with a pan sauce of roasted shallots and sherry, served with garlic mashed potatoes

F. Carved roast chateaubriand and porcini mushroom sauce, with roasted-shallot mashed potatoes

G. Walnut chicken with brandy cream sauce and garlic mashed potatoes

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(continued)

Ultimate Tailgate: Two entrees - $24 Three entrees - $28 Four entrees - $32

1/3-pound hamburgers

Barbecue pulled pork

Bratwurst and sauerkraut

1/4-pound hot dogs

Chicken breasts

Vegetarian black bean burgers

Includes: Buns, variety of sliced cheeses, lettuce, tomatoes, raw and caramelized onions, pickles, and condiments

Accompaniments: With two entrees, choose three
With three entrees, choose four
With four entrees, choose five

Potato chips and dip

Classic pasta salad

Veggies and dip

Baked beans

Signature salad

Garden pasta salad

Potato salad

Coleslaw

Vegetable medley

Seasonal fresh fruit platter

Summer salad

Southwest couscous salad

Ham, peas, cheddar cheese, and macaroni salad

Sweet corn on the cob (in season)

All-American Barbecue: Two entrees - $34 Three entrees - $39 Four entrees - $45

Barbecue ribs

Texas-style barbecue beef brisket

Grilled salmon with honey-pecan glaze

Fajita-seasoned shoulder tenderloin

Honey-chipotle barbecue chicken

Ribeye steak

New York strip

Jerk chicken

Boneless pork chops

Louisiana barbecue shrimp

Accompaniments: With two entrees, choose three
With three entrees, choose four
With four entrees, choose five

Chili-dusted jo-jos (potato wedges)

Cumin-roasted potatoes and peppers

Sweet corn on the cob (in season)

Potato chips and dip

Vegetable medley

Veggies and dip

Candied yams

Classic pasta salad

Southwest couscous salad

Signature salad

Garden pasta salad

Potato salad

Barbecue baked beans

Seasonal fresh fruit platter

Creamy mac and cheese

Caesar salad

Cajun potato salad

Summer salad

CHILDREN'S MENU: For ages 3 to 10 years - $12

Please limit your choice to one composite per event

Crispy Breaded Chicken Tenders
with ranch or BBQ sauce

Creamy Macaroni and Cheese

Children's Buffet is 1/2 price of Adult Buffet

SENTRYWORLD

(continued)

PLATED DINNERS

Dinner selections are served with our signature salad, rolls and butter, and coffee. Hot tea or milk upon request.

House-made salad dressings include: ranch, French, balsamic vinaigrette, raspberry vinaigrette, blue cheese, lemon-tarragon, basil and white balsamic vinaigrette, and our signature honey poppy seed.

Signature Salad
Mixed greens with cucumber, red onion, tomatoes, shredded carrots, sunflower seeds, and honey poppy seed dressing.

SPECIALTY SALADS
Substitute a specialty salad for an additional $3 per person.

Classic Caesar Salad
Crisp romaine, garlic croutons, Parmesan and Romano cheese, tossed with our house-made Caesar dressing

Strawberry Spinach Salad
Fresh baby spinach, garnished with chopped hard-boiled egg, sliced strawberries, feta cheese, and toasted cashews, with raspberry vinaigrette

Greek salad
Romaine and iceberg lettuces with tomatoes, cucumber, bell peppers, Kalamata olives, and feta cheese, with Greek lemon oregano vinaigrette

Field Greens Salad
Tender baby greens, chopped hard-boiled egg, chevre quenelles, candied walnuts, and dried cranberries, tossed with basil and white balsamic vinaigrette

Steakhouse Wedge
Wedge of iceberg lettuce, blue cheese crumbles, hard-boiled egg, bacon, tomato, and cucumber, with blue cheese dressing

CHICKEN ENTREES

PJ's 601 Chardonnay Chicken
Wild mushroom-stuffed chicken breast topped with chardonnay cream sauce, served with wild rice pilaf and vegetables $28

Garlic, Herb, and Panko-Crusted Chicken Dijon
Served with whole-grain Dijon cream sauce, garlic and rosemary roasted potatoes, and vegetables $26

Creamy Lemon Caper Chicken Piccata
Pan-seared tarragon-dusted chicken breast topped with lemon and caper butter sauce, served with garlic mashed potatoes and vegetables $26

Chicken Saltimbocca
Lightly breaded chicken breast stuffed with prosciutto, provolone, and sage, served on a bed of penne marinara, all drizzled with Alfredo sauce $28

Chicken Marsala
Pan-seared chicken breast with mushrooms, deglazed with marsala wine, served on a bed of pasta and broccoli tossed with four-cheese sauce $27

Rustic Lemon-Garlic Roast Cornish Hen
Roasted on a bed of lemon, rosemary, garlic, and butter, served with penne in cream sauce with sweet peas, mushrooms, and artichoke hearts $29

PORK ENTREES

Slow-Roasted Boneless Pork Loin
Rosemary- and fennel-crusted pork loin topped with a pan sauce of roasted shallots and sherry, served with garlic mashed potatoes and roast asparagus $26

Thick-Cut Deviled Boneless Pork Chop
Served with caramelized onions in spiced maple and whole-grain mustard sauce, candied yams, and vegetables $29

Pork Tenderloin Medallions
Char-grilled, bacon-wrapped pork filet mignon topped with whole-grain Dijon cream sauce, served with roasted-shallot mashed potatoes and vegetables $29

Apple Brandy Pork Tenderloin
Carved roast tenderloin topped with apple brandy cream sauce, served with Irish champ mashed potatoes, and bacon and onion-braised cabbage $30

Pork Roulade
Roast pork loin stuffed with spinach, roasted red pepper, and mushrooms on a bed of mushroom risotto, topped with sun-dried tomato pesto cream $30

Smokehouse Ribs
Half rack of SentryWorld's smoked, dry-rubbed baby back ribs, honey-chipotle sweet potato gratin, and Southwest-sauteed sweet corn $27

SENTRYWORLD

(continued)

SEAFOOD ENTREES

Shrimp and Scallops Diablo
Wild-caught gulf shrimp and sea scallops in a spicy mustard sauce with mushrooms, onions, and artichoke hearts, served with rice pilaf and vegetables $32

Almond-Crusted Walleye
Almond butter sauce, rice pilaf, and vegetables $32

Northern Waters Walleye Piccata
Pan-seared tarragon-dusted walleye fillet topped with lemon-caper sauce, served with wild rice and vegetables $31

Lump Blue Crab-Stuffed Salmon Fillet
With roast sweet bell pepper coulis, cumin-scented rice pilaf, and vegetables $36

Icelandic Haddock with Shrimp Vera Cruz
Cumin-dusted haddock fillet topped with shrimp in spiced tomato sauce with bell peppers and onions, served with Spanish rice $30

Honey Pecan Grilled Atlantic Salmon
Honey pecan grilled salmon with creamy ranch, onion-roasted red potatoes, and vegetable medley $32

Cedar Planked Atlantic Salmon
With duchess potatoes and roast asparagus $32

PASTA AND VEGETARIAN ENTREES

Pasta Primavera
Penne, broccoli, sweet red bell peppers, mushrooms, artichoke hearts, and grape tomatoes in a rich, creamy sun-dried tomato pesto sauce $23

Eggplant Parmigiana
Parmesan-crusted eggplant over pasta marinara with fresh basil, drizzled with Alfredo sauce $25

Roasted Garlic and Wild Mushrooms
With sun-dried tomatoes and sweet peas in garlic cream sauce tossed with penne $26

Butternut Squash Ravioli
Mushrooms, sliced Braeburn apples, walnuts, and sugar-snap peas, tossed with Gorgonzola cream sauce $26

Spinach and Ricotta Ravioli
Artichoke hearts, broccoli, Kalamata olives, roasted red peppers, and mushrooms, tossed with lemon-garlic butter sauce $24

To any of the pasta dishes add your choice of:
Parmesan-crusted chicken breast $5
Sauteed garlic shrimp $8
Italian sausage $4

SPECIALTY BEEF AND STEAK ENTREES

Braised Beef Pot Roast
Tender slices of roast round of beef, natural beef gravy, horseradish mashed potatoes, and green beans with baby carrots $27

Chef-Carved Beef Shoulder Tenderloin
Rich porcini mushroom sauce, served with blue cheese mashed potatoes and vegetable medley $29

Char-Grilled New York Strip Bordelaise
Topped with mushrooms in a cabernet sauvignon and beef demi-glace, served with truffled mashed potatoes and fresh asparagus $42

Bacon-Wrapped Filet Mignon Medallion
Sauteed brandied mushrooms, served with rosemary and garlic-roasted red potatoes and fresh asparagus $36

Chateaubriand au Poivre
Peppercorned center cut filet mignon with blue cheese in a cabernet sauvignon and beef demi-glace, served with caramelized-shallot mashed potatoes and fresh asparagus $44

SENTRYWORLD

(continued)

CLASSIC MIDWEST A LA CARTE STEAKHOUSE MENU

Steaks are chosen from USDA Choice or higher and are prepared medium rare to medium.

All entrees include our signature salad, choice of one potato or rice selection for all guests, chef's choice vegetable, rolls and butter, and coffee, tea, or milk. Menus cannot be split.

Filet Mignon
Bacon-wrapped
Regular cut (9-ounce) $40
Petite cut (6-ounce) $35

Ribeye
Well-marbled and very flavorful
Regular cut (16-ounce) $40
Petite cut (12-ounce) $35

New York Strip
Regular cut (16-ounce) $39
Petite cut (12-ounce) $34

Cold Water Lobster Tail
8–10 ounces on average ..... Market price

Wild Caught Gulf Shrimp
1/2-pound portion, sauteed or scampi style $29

Roast Atlantic Salmon Fillet
8-ounce fillet with roast sweet bell pepper coulis $30

Northern Waters Walleye Fillet
Parmesan-crusted or broiled $29

Ocean Shrimp
1/2-pound portion, sauteed or scampi style $29

Char-Grilled Salmon Fillet
8-ounce fillet with cucumber dill sauce $29

Walleye Fillet
Parmesan-crusted or broiled $28

COMBINATION ENTREES

Bacon-Wrapped Petite Filet Mignon (5-ounce) with:
Char-grilled Atlantic salmon (4-ounce) $38
Broiled wild-caught gulf shrimp (4) $38
Icelandic haddock (4-ounce) $37
Chicken Dijon, chicken marsala, or chicken picatta $37

Carved Beef Shoulder Tenderloin (5-ounce) with Mushroom Sauce:
Char-grilled salmon $32
Broiled wild-caught gulf shrimp (4) $32
Icelandic haddock (4-ounce) $30
Chicken Dijon, chicken marsala, or chicken picatta $30

Chicken Dijon, Chicken Marsala, or Chicken Picatta with:
Broiled wild-caught gulf shrimp $32
Char-grilled Atlantic salmon (4-ounce) $32
Icelandic haddock (4-ounce) $30

AVAILABLE POTATO OR RICE SELECTIONS: (choose one)

Rosemary roasted baby red potatoes
Mashed potatoes and gravy
Garlic mashed potatoes
Horseradish mashed potatoes
Irish champ mashed potatoes
Parsley buttered potatoes
Bacon cheddar mashed potatoes
Baked potato
Rice pilaf
Wild rice

Special Steak Toppings

Beef demi-glace and blue cheese sauce $5
Marsala wine and mushroom sauce $4
Bearnaise sauce $3
Peppercorn any steak $2
Blackened (Cajun spice) $2
Cabernet and beef demi-glace $4

Special Vegetables and Sides

Roast brussels sprouts, bacon, and onions $5
Asparagus with bearnaise $5
Sauteed mushroom caps $4
Buttered sugar snap peas $4
Broccoli with cheese sauce $5
Sauteed mushrooms and onions $5

SENTRYWORLD

(continued)

Dinner Packages

DAIRYLAND FAVORITES BUFFET $46 per person

APPETIZERS (choose three)

Shrimp Cocktail
with a tangy cocktail sauce

Crab Rangoon
with spiced Thai sweet and sour sauce

Cheese and Crackers
with cubed cheddar, Swiss, pepper jack, Gouda, Muenster, and havarti

Bruschetta
with fresh tomato, basil, and garlic

Fresh Vegetables
and spinach dip

Deviled Eggs

Barbecue Meatballs

Boneless Wings:
Choice of garlic parmesan, buffalo, barbecue, teriyaki, or Korean spiced

Rumaki:
Teriyaki-glazed, bacon-wrapped water chestnuts

SIGNATURE SALAD: (served at the table)

Mixed greens with cucumber, red onion, tomatoes, shredded carrots, and sunflower seeds, with honey poppy-seed dressing

Dinner rolls and butter

ENTREES (choose three)

Pasta Primavera
With choice of Alfredo or rosé sauce

Chicken Marsala
Over pasta and broccoli in Alfredo sauce

Baked Lasagna
With ricotta and meatballs

Braised Beef Pot Roast
Tender slices of roast round of beef served with mashed potatoes and natural beef gravy

Herb-Roasted Chicken
With mashed potatoes and gravy in butter and white wine with rice pilaf

Slow-Roasted Boneless Pork Loin
With whole-grain Dijon sauce and bacon-cheddar mashed potatoes

Swedish Meatballs
With parsley-buttered egg noodles

Walnut Chicken
With brandy cream sauce and garlic mashed potatoes

(buffet includes chef's choice vegetable)

DESSERT (choose one)

Wisconsin Cream Puffs
Filled with white chocolate mousse, swimming in dark cherry sauce

Baileys Irish Dream
Oreo cookie crust with a cheesecake layer, chocolate mousse, and chocolate sauce topped with a dollop of whipped cream and finished with chocolate morsels

Traditional Tiramisu
Ladyfingers soaked in Tia Maria coffee liquor with cocoa-dusted mascarpone

Zesty Lemon Delight
Three layers—graham cracker crust, lemon cheese cake, and a lemon mousse

Strawberry Shortcake
Pound cake with fresh strawberry sauce and Chantilly cream

Carrot Cake
Moist and pleasantly spiced spiral cake with raisins, walnuts, and cream cheese frosting

SENTRYWORLD

(continued)

PLATED DINNER $50 per person

APPETIZERS (choose three)

Shrimp Cocktail
With a tangy cocktail sauce

Crab Rangoon
With spiced Thai sweet and sour sauce

Cheese and Crackers
With cubed cheddar, Swiss, pepper jack, Gouda, Muenster, and havarti

Baked Artichoke and Spinach Dip
With crisp-fried pitas

Barbecue Meatballs

Bruschetta
With fresh tomato, basil, and garlic

Moroccan Hummus
With grilled pitas and fresh seasonal vegetables

Sweet Corn
With jalapeno and cheddar puffs

Chicken Satays
With Thai peanut sauce

Rumaki
With teriyaki-glazed, bacon-wrapped water chestnuts

Smoked Salmon Pinwheels

SIGNATURE SALAD: (served at the table)

Mixed greens with cucumber, red onion, tomatoes, shredded carrots, and sunflower seeds, with honey poppy-seed dressing.

Served with dinner rolls and butter.

ENTREES (choose two)

Slow-Roasted Boneless Pork Loin
Rosemary- and fennel-crusted pork loin topped with a pan sauce of roasted shallots and sherry, served with garlic mashed potatoes and asparagus

Classic Beef Stroganoff
Diced tenderloin with mushrooms and onions in a sour cream and red wine sauce, served with parsley-buttered egg noodles and vegetables

Garlic, Herb, and Panko-Crusted Chicken Dijon
Served with whole-grain Dijon cream sauce, garlic and rosemary-roasted potatoes, and vegetables

Roast Atlantic Salmon Fillet
With roast sweet bell pepper coulis, cumin-scented rice pilaf, and vegetables

Chef-Carved Beef Shoulder Tenderloin
With rich porcini mushroom sauce, served with blue cheese mashed potatoes and vegetables

PJ's 601 Chardonnay Chicken
Wild mushroom-stuffed chicken breast topped with chardonnay cream sauce, served with wild rice pilaf and vegetables

Roasted Wild Mushrooms and Penne
With sun-dried tomatoes and sweet peas in garlic cream sauce

Thick-Cut Deviled Boneless Pork Chop
With caramelized onions in spiced maple and whole-grain mustard sauce, with candied yams and vegetables

DESSERT (choose one)

French Nougat Torte
Crushed graham cracker crust and layers of fudge brownie, Snickers, and chocolate sauce, topped with a layer of New York cheesecake

Carrot Cake
Moist and pleasantly spiced spiral cake with raisins, walnuts, and cream cheese frosting

Turtle Cheesecake
New York-style cheesecake topped with caramel, chocolate, and pecans

Zesty Lemon Delight
Three layers—graham cracker crust, lemon cheese cake, and a lemon mousse

Strawberry Shortcake Trifle
Pound cake with fresh strawberry sauce and Chantilly cream

SENTRYWORLD

(continued)

PLATED DINNER $65

APPETIZERS (choose three)

Shrimp Guacamole
On toasted pita wedges

Antipasto Platter
Featuring sliced Genoa salami, copacola, pepperoni, fresh mozzarella, provolone, and chevre cheese, olives, sun-dried tomatoes, marinated artichoke hearts, and roasted peppers with crostini

Korean-Style Barbecue Beef Skewers
Moderately spicy flavor

Wild Mushroom Puffs
With brie

Blue Crab-Stuffed Mushrooms
Topped with bearnaise

Crab Puffs
With citrus aioli

Roast Rouladen Tender Beef
Served with dill pickle, bacon, and swiss cheese, with brown mustard

Cheese and Cracker Platter
Featuring baked brie, cambazola, chevre, Gruyere, and fresh mozzarella

Chilled Roulades of Rare Roast Beef
With horseradish cream cheese

Coconut Shrimp
With spiced Thai sweet and sour sauce

Bruschetta
With wild mushrooms, garlic, marsala, and thyme

SALAD (choose one)

Served with dinner rolls and butter.

SentryWorld Signature Salad:
Mixed greens with cucumber, red onion, tomatoes, shredded carrots, and sunflower seeds, with honey poppy-seed dressing

Dolce Balsamico:
Tender baby greens, chopped hard-boiled egg, chevre quenelles, candied walnuts, and dried cranberries, with basil and white balsamic vinaigrette

ENTREES (may choose two)

Northern Waters Walleye Picatta
Pan-seared, tarragon-dusted walleye fillet topped with lemon-caper sauce, served with wild rice and vegetables

Lump Blue Crab-Stuffed Salmon Fillet
With roast sweet bell pepper coulis, cumin-scented rice pilaf, and vegetables

Bacon-Wrapped Filet Mignon Medallions
Sauteed brandied mushrooms, served with rosemary and garlic-roasted red potatoes and vegetables

Char-Grilled New York Strip (14-ounce)
With sauteed mushrooms, Irish champ potatoes, and fresh asparagus

Apple Brandy Pork Tenderloin
Carved roast tenderloin topped with baked sliced apples in brandy cream sauce, served with roasted-shallot mashed potatoes and vegetables

Surf and Turf
Carved beef shoulder tenderloin with mushroom sauce, honey-pecan salmon, rosemary-roasted baby reds, and vegetables

Chicken Saltimbocca
Lightly breaded chicken scaloppini layered with prosciutto, provolone, and fresh sage, served on a bed of penne marinara, all drizzled with Alfredo sauce

DESSERT (choose one)

Dark Chocolate Hazelnut Truffle Torte
Toasted hazelnut crust and raspberry coulis

Warm Peach Crêpes
Peaches and mascarpone filling with caramel sauce

Ultimate Chocolate Cake
Rich layered cake with chocolate mousse and ganache

Strawberry Cheesecake Trifle
Chunks of cheesecake, strawberries, chocolate sauce, and walnuts

SENTRYWORLD

(continued)

Reception Station Dinner Packages

THE SONORAN $45 per person

BYO Salad Bar
Mixed greens, tomatoes, cucumbers, red onion, shredded carrots, Craisins, toasted walnuts, shredded cheddar, blue cheese, pecan-smoked bacon, pickled beets, hard-boiled eggs, croutons, and sunflower seeds. Served with choice of three dressings.

Fajita/Taco Station
Fajita-spiced sliced steak, honey-chipotle chicken, flour tortillas, pico de gallo, diced onions, black olives, jalapenos, sour cream, guacamole, lettuce, diced tomato, cheese, peppers, onions, chips, and salsa

Chuck Wagon Barbecue
Barbecue pulled pork, barbecue beef brisket, grilled andouille sausage, baked beans, jo-jo potatoes, and southern slaw

DESSERT

Baileys Irish Dream
Oreo cookie crust with a cheesecake layer, chocolate mousse, and chocolate sauce, topped with a dollop of whipped cream and finished with chocolate morsels

Lemon Delight
Three layers—graham cracker crust, lemon cheese cake, and a lemon mousse

MIDWEST DINER $45 per person

BYO Salad Bar
Mixed greens, tomatoes, cucumbers, red onion, shredded carrots, Craisins, toasted walnuts, shredded cheddar, blue cheese, pecan-smoked bacon, pickled beets, hard-boiled eggs, croutons, and sunflower seeds. Served with choice of three dressings.

Slider Station
Choose any three: Barbecue pulled pork with slaw; roast beef with cheddar, onion straws, and horseradish; buffalo chicken, shaved celery, and blue cheese dressing; Philly cheese steak; meatballs marinara; or country-fried chicken with lettuce, pepper gravy, and cheddar

Mac and Cheese Bar
Garnish mac and cheese with your choice of crisp bacon crumbles, Italian sausage, honey-chipotle chicken, kielbasa, sweet peas, broccoli, and chopped scallions
Add wild mushroom medley, $4.

DESSERT

Strawberry Cheesecake Trifle
Chunks of cheesecake, strawberries, chocolate sauce, and walnuts

Carrot Cake
Moist and pleasantly spiced spiral cake with raisins, walnust, and cream cheese frosting

TASTE OF ITALY $45 per person

Bruschetta
Toasted garlic bread with a variety of toppings including: tomato, basil, and garlic; olive tapenade; wild mushrooms with garlic, marsala, and thyme; and sun-dried tomato goat cheese and pepperoni

Italian Pasta Bar
Penne with olive oil and garlic, topped with your choice of Italian sausage arrabbiatta, meatballs marinara, and chicken Alfredo, served with garlic bread

Risotto Bar
Creamy cheese risotto enhanced with your choice of: Marsala-glazed onions, wild mushroom medley, butternut squash with prosciutto and leeks, roast cauliflower with fennel root and Italian sausage, and tomato basil garlic sauce

DESSERT

Traditional Tiramisu
Ladyfingers soaked in Tia Maria coffee liquor with cocoa-dusted mascarpone

Raspberry Tiramisu
Ladyfingers dipped in Chambord and raspberry coulis, layered with mascarpone, drizzled with vanilla creme anglaise and raspberry coulis

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Wedding Packages

DAIRYLAND FAVORITES BUFFET $47 PER PERSON

APPETIZERS (choose three)

Shrimp Cocktail With a tangy cocktail sauce

Crab Rangoon With spiced Thai sweet and sour sauce

Cheese and Crackers
With cubed cheddar, Swiss, pepper jack, Gouda, Muenster, and havarti

Barbecue Meatballs

Bruschetta With fresh tomato, basil, and garlic

Fresh Vegetables and Spinach Dip

Deviled Eggs

Boneless Wings
Choice of garlic Parmesan, buffalo, barbecue, teriyaki, or Korean spiced

Rumaki Teriyaki glazed bacon-wrapped water chestnuts

Signature Salad (served at the table)
Mixed greens with cucumber, red onion, tomatoes, shredded carrots, and sunflower seeds topped with honey poppy-seed dressing and served with dinner rolls and butter

ENTREES (choose three, includes chef's choice vegetable)

Pasta Primavera
With choice of Alfredo or rosé sauce

Chicken Marsala Over pasta and broccoli in Alfredo sauce

Baked Lasagna With ricotta and meatballs

Braised Beef Pot Roast
Tender slices of roast round of beef served with mashed potatoes and natural beef gravy

Herb Roasted Chicken With mashed potatoes and gravy

Icelandic Haddock
In butter and white wine with rice pilaf

Slow Roasted Boneless Pork Loin
With whole-grain Dijon sauce and bacon-cheddar mashed potatoes

Swedish Meatballs With parsley-buttered egg noodles

Walnut Chicken
With brandy cream sauce and garlic mashed potatoes

LATE NIGHT SNACK

Quesadillas
Choice of either cheese, chicken, or beef with peppers, onions, cheddar, and jack cheese. Garnishes include sour cream, roasted tomato salsa, guacamole, and pico de gallo

— OR —

Turin-Style Pizzas (pick two)

Barbecue Chicken
Barbecue chicken, caramelized onions, and smoked Gouda

Margherita
Olive oil, basil, garlic, fresh mozzarella, and tomatoes

Chicken Alfredo
Alfredo sauce, chicken, artichoke hearts, and mushrooms

Traditional Italian
Choice of Genoa salami, Italian sausage, pepperoni, or cheese

Italian Meats Combo
Salami, Italian sausage, pepperoni, and cheese

(continued)

PLATED DINNER $50 PER PERSON

APPETIZERS (choose four, served buffet style)

Shrimp Cocktail
With a tangy cocktail sauce

Crab Rangoon
With spiced Thai sweet and sour sauce

Cheese and Crackers
With cubed cheddar, Swiss, pepper jack, Gouda, Muenster, and havarti

Baked Artichoke and Spinach Dip
With crisp-fried pitas

Barbecue Meatballs

Bruschetta
With fresh tomato, basil, and garlic

Moroccan Hummus
With grilled pitas and fresh seasonal vegetables

Sweet Corn, Jalapeño, and Cheddar Puffs

Chicken Satays
With Thai peanut sauce

Rumaki
Teriyaki-glazed bacon-wrapped water chestnuts

Smoked Salmon Pinwheels

Signature Salad (served at the table)
Mixed greens with cucumber, red onion, tomatoes, shredded carrots, and sunflower seeds topped with honey poppy-seed dressing, and served with dinner rolls and butter

ENTREES (choose two)

Rosemary and Fennel Roast Pork Loin
Topped with a pan sauce with roasted shallots and sherry, served with garlic mashed potatoes and vegetables

Tenderloin Tips
With mushrooms and onions in a brandy and red wine sauce, served with garlic mashed potatoes with vegetables

Garlic, Herb, and Panko-Crusted Chicken Dijon
Served with whole grain Dijon cream sauce, garlic and rosemary roasted potatoes, and vegetables

Roast Atlantic Salmon Filet
With roasted sweet bell pepper coulis, cumin-scented rice pilaf, and vegetables

Chef-Carved Beef Shoulder Tenderloin
With rich porcini mushroom sauce, served with blue cheese mashed potatoes and vegetables

PJ's Chardonnay Chicken
Wild mushroom stuffed chicken breast topped with chardonnay cream sauce, served with wild rice pilaf and vegetables

Roasted Wild Mushrooms and Penne
With sun-dried tomatoes and sweet peas in garlic cream sauce

Thick-Cut Maple Glazed Boneless Pork Chop
With roasted apple sauce, candied yams, and vegetables

LATE NIGHT SNACK

Deli Tray
Shaved ham, roast turkey, roast beef, and assorted sliced cheeses, served with fresh breads and an assortment of condiments

— OR —

Turin-Style Pizzas (pick two)

Barbecue Chicken
Barbecue chicken, caramelized onions, and smoked Gouda

Margherita
Olive oil, basil, garlic, fresh mozzarella, and tomatoes

Chicken Alfredo
Alfredo sauce, chicken, artichoke hearts, and mushrooms

Traditional Italian
Choice of Genoa salami, Italian sausage, pepperoni, or cheese

Italian Meats Combo
Salami, Italian sausage, pepperoni, and cheese

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(continued)

PLATED DINNER $65 PER PERSON

APPETIZERS (choose three)

Shrimp Guacamole On toasted pita wedges

Antipasto Platter Sliced Genoa salami, capicola, pepperoni, olives, sun-dried tomatoes, marinated artichoke hearts, roasted peppers with crostini, and fresh mozzarella, provolone, and chevre cheese

Korean Style Barbecue Beef Skewers Moderately spicy

Wild Mushroom Puffs With brie

Blue-Crab Stuffed Mushrooms Topped with bearnaise

Crab Puffs With citrus aioli

Roast Rouladen
Tender beef, dill pickle, bacon, and Swiss cheese with brown mustard

Cheese and Cracker Platter
Baked brie, cambozola, chevre, Gruyere, fresh mozzarella

Chilled Roulades
Rare roast beef with horseradish cream cheese

Coconut Shrimp With spiced Thai sweet and sour sauce

Bruschetta Wild mushrooms with garlic, marsala, and thyme

SALAD (Served with dinner rolls and butter)

SentryWorld Signature Salad
Mixed greens with cucumber, red onion, tomatoes, shredded carrots, and sunflower seeds, topped with honey poppy-seed dressing

— OR —

Dolce Balsamico
Tender baby greens, chopped hard-boiled egg, chevre quenelles, candied walnuts, and dried cranberries, with basil and white balsamic vinaigrette

ENTREES (choose two)

Northern Waters Walleye Picatta Pan-seared tarragon-dusted walleye filet topped with lemon and caper sauce, served with wild rice and vegetables

Lump Blue Crab-Stuffed Salmon Filet With roasted sweet bell pepper coulis, cumin-scented rice pilaf, and vegetables

Bacon-Wrapped Filet Mignon Medallions With sauteed brandied mushrooms, served with rosemary and garlic roasted red potatoes and vegetables

Char-Grilled New York Strip 14-ounce with sauteed mushrooms, Irish champ potatoes, and fresh asparagus

Apple Brandy Pork Tenderloin Carved roast tenderloin topped with baked sliced apples in brandy cream sauce, served with roasted shallot mashed potatoes and vegetables

Surf and Turf Carved beef shoulder tenderloin with mushroom sauce and honey-pecan salmon with rosemary roasted baby reds and vegetables

Chicken Saltimbocca Lightly breaded chicken scaloppini layered with a prosciutto, provolone, and fresh sage, served on a bed of penne marinara, all drizzled with Alfredo sauce

LATE NIGHT SNACK

OPEN-FACED FINGER SANDWICHES

Curried Chicken Salad
With lettuce, grapes, and almonds

— AND —

Honey-Smoked Salmon Salad
With cucumber, red onion, and capers

Tender Rare Roast Beef
With smoked Gouda and horseradish

Baked Ham With Swiss and French onion spread

TURIN-STYLE PIZZAS (pick two)

Margherita
Olive oil, basil, garlic, fresh mozzarella, and tomatoes

Chicken Alfredo
Alfredo sauce, chicken, artichoke hearts, and mushrooms

Italian Meats Combo
Salami, Italian sausage, pepperoni, and cheese

At SentryWorld we are committed to providing and maintaining the best quality food and beverage service to you and your guests. Because of this, we suggest a two-hour service window for food items and up to a four-hour window for beverages.

Prices do not include 20% service charge or 5.5% sales tax. Item availability and prices are subject to change.

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Dessert

$8 full portion and $5 half portion

Wisconsin Cream Puffs
Filled with white chocolate mousse swimming in dark cherry sauce

Choux au Chocolat
Chocolate puffs filled with rich chocolate mousse topped with dark chocolate ganache in a pool of vanilla creme anglaise

French Nougat Torte
Crushed graham cracker crust, layers of fudge brownie, Snickers, and chocolate sauce topped with a layer of New York cheesecake

Bailey's Irish Dream
Oreo cookie crust with a cheesecake layer, chocolate mousse, and chocolate sauce, topped with a dollop of whipped cream and finished with chocolate morsels

Traditional Tiramisu
Ladyfingers soaked in Tia Maria coffee liqueur with mascarpone, dusted with cocoa powder

Raspberry Tiramisu
Ladyfingers dipped in Chambord and raspberry coulis, layered with mascarpone, drizzled with vanilla creme anglaise and raspberry coulis

Zesty Lemon Delight
Three layers of graham cracker crust and lemon cheesecake, finished with a lemon mousse

Strawberry Cheesecake Trifle
Chunks of cheesecake, strawberries, chocolate sauce, and walnuts

Turtle Cheesecake
New York cheesecake topped with caramel, chocolate, and pecans

Dark Chocolate Hazelnut Truffle Torte
Toasted hazelnut crust and raspberry coulis

Strawberry Shortcake Trifle
Pound cake with fresh strawberry sauce and Chantilly cream

Mascarpone and Peach Crepes
Warm crepes filled with sweet peaches and mascarpone cheese, drizzled with raspberry sauce

Carrot Cake
Moist and pleasantly spiced spiral cake with raisins, walnuts, and cream cheese frosting

Ultimate Chocolate Cake
Rich, layered cake with chocolate mousse and ganache

Moose Tracks Trifle
Chocolate cake, chocolate fudge, peanut butter cups, peanut butter sauce, and vanilla bean mascarpone

Gourmet Coffee Station
Features fresh brewed regular and decaf coffee, whipped cream, rock candy swizzle sticks, pirouettes, and an assortment of liqueurs including: Baileys Irish Cream, Frangelico, Amaretto Disaronno, Chambord, RumChata, Peppermint Schnapps, and Kahlúa ..... $14 per person

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Salon Service

Our Gift to You

Thanks for booking your wedding with us. As our gift to you, we offer a complimentary beverage service for eight. Choose one of these options:

Bloody Mary Bar: Vodka, Bloody Mary mix, and garnishes.

Mimosa Bar: Verdi Spumante and orange juice or cranberry juice.

This complimentary service is also available with the rental of the Community Room for use as a groom's room.

Additional Offerings Available

Salon Menu

(Prices per dozen unless otherwise noted)

Freshly baked caramel-pecan cinnamon rolls.....$30

Freshly baked muffins $25

Freshly baked mini muffins (24).....$25

Fruit strudel (12 slices).....$25

Fruit-filled turnovers.....$25

Bagels and cream cheese.....$27

Assorted mini-Danishes.....$24

Breakfast burritos.....$6 each

Quiche (serves 6–8) $27

Sliced fresh seasonal fruit.....$5 per person

Whole fresh fruit
(apples, bananas, and oranges) $24

Cheese, sausage, and cracker platter
(minimum of 8 guests).....$10 per person

Continental Breakfast Express
Freshly baked breakfast pastries and muffins, chilled fruit juices, and coffee.....$9 per person

Continental Breakfast
Breakfast Express plus assorted fresh fruit.....$12 per person

Deli Tray
Shaved ham, roast turkey, roast beef, and assorted sliced cheeses, served with fresh breads and an assortment of condiments (minimum of 8 guests).....$12 per person

BEVERAGES

Coffee (regular or decaf).....$27 per gallon

Hot herbal or orange pekoe tea.....$3 per tea bag

Bottled juice, water, tea, lemonade, or soda .....$3 each

Fruit punch, lemonade, or iced tea .....$25 per gallon

House sparkling wine.....$25 per bottle

House bottled wine.....$24 per bottle

Bloody Mary Bar
Ketel One Vodka miniature bottles, carafe Bloody Mary mix, and garnishes (minimum 8 guests).....$12 per person

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Spirits

Hosted Bar
As the host, you're responsible for the purchase of your guests' beverage consumption. Prices do not include 20 percent service charge or 5.5% state tax.

Cash Bar
Your guests are responsible for the purchase of their beverages. Prices include 5.5% sales tax.

Wet bar setup fee: $150 *(Please note, this fee does not apply to wedding receptions or full hosted bars.)*

Wine, beer, or soda service only: $20 per bartender per hour

BAR PRICES

Standard Bar Selection
J. Bavet, Korbel, Bacardi, Captain Morgan, Malibu, Sobieski, Fleischmann's, Burnett's, Tanqueray, Kessler, Canadian Windsor, Jack Daniels, Jim Beam Bourbon and Jim Beam Rye, Southern Comfort, Jose Cuervo, Cutty Sark, Dewar's White Label

Single/Highball (1.5-ounce) ..... $5–$7

Double/Cocktail (3-ounce) ..... $7–$10

Premium Bar Selection
Tito's, Grey Goose, Great Northern Vodka, Bombay Sapphire, Great Northern Gin, Hendrick's, Maker's Mark, Crown Royal, Great Northern Whiskey, Jameson, Johnny Walker Black, Patrón Silver, Courvoisier VS and Courvoisier VSOP, Hennessey

Single/Highball (1.5-ounce) ..... $6–$9

Double/Cocktail (3-ounce) ..... $9–$13

Cordial and Liqueur Selection
Kahlúa, Baileys, Disaronno, Fireball, RumChata, Jägermeister, Cointreau, Grand Marnier, Frangelico, Chambord

Single/Highball (1.5-ounce) ..... $5–$9

Double/Cocktail (3-ounce) ..... $7–$13

Beer
Domestic bottled beer $4

Local bottled beer $5

Premium bottled beer $6

Keg beer (half barrel) ..... $275–$450

House Wine Selection ..... $6 per glass/$24 per bottle
Reds: pinot noir, cabernet sauvignon, merlot

Whites: chardonnay, sauvignon blanc, pinot grigio, moscato, riesling, white zinfandel

Nonalcoholic wine: Sutter Home Brut Champagne, chardonnay, and merlot ..... $25 per bottle

House sparkling wine (Verdi Spumante) ..... $25 per bottle

Additional fine liquors or specialty wines are available upon request and priced accordingly.

Soda package available..... $2 per person for entire guest list

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