



CATERING MENU



PROCEDURES & GUIDELINES

Guaranteed Numbers

The group is responsible for 100% of the number or for the actual number served, whichever is greater. The guaranteed number must be established no later than one week prior to the scheduled event.

Alcohol Regulation

The sales and service of alcoholic beverages are regulated by the Wisconsin State Liquor commission. As a licensee, The Metropolis Resort is responsible for the administration of these regulations. It is policy; therefore, that liquor cannot be brought into the function rooms or lounge of the Hotel from outside sources. Alcoholic beverages will be dispensed by a licensed bartender at all functions.

Everyone consuming alcoholic beverages must be of legal age.

Food & Beverage

All food and beverage must be purchased through the resort. No food will be allowed in any function room of the resort from an outside source, with the exception of a wedding cake, which must be provided with a licensed baker. Resort policy prohibits guests from taking extra food and beverage off premises.

BREAKFAST MENU

Breakfast Assortment

Seasonal Fresh Fruit, Muffins
and Bagels with Cream Cheese.
Served with Apple and Orange Juice.

Rise and Shine

Freshly Scrambled Eggs, Sausage
Links, Breakfast Potatoes.
English Muffins with Butter & Jam.
Served with Apple and Orange Juice.

The Farmer's Breakfast Scrambler

Freshly Scrambled Eggs with sautéed Onions
and Peppers mixed with Sausage and Shredded
Cheese and Breakfast Potatoes.
English Muffins with Butter & Jam
Served with Apple and Orange Juice.

Grandma's Egg Bake

Casserole filled with Eggs, Shredded Cheese,
Sausage and Seasoning baked to perfection.
Served with Breakfast Potatoes and
Apple and Orange Juice.

A LÁ CARTE BREAKFAST

Assorted Doughnuts

Bagels

Assorted Bagels served
with Cream Cheese

Danish

Cinnamon Rolls

Muffins

Seasonal Fresh Fruit

Small Platter (serves 25)

Large Platter (serves 50)

Whole Fruit

HORS D'OEUVRES

Served Cool

Shrimp Cocktail (serves 50)

Fruit Kabobs Deviled Eggs

Pickle Roll-ups

Vegetable Platter (serves 50)

Party Mix

Mixed Nuts

Fruit Platter (serves 50)

Tray with Carving Display available

Cheese Tray with Crackers (serves 25)

Add Summer Sausage & Salami

Tortilla Chips served with Salsa

Add Spicy Queso

BLT Cups

Hollowed out Cherry Tomato filled with Romanie Lettuce, Bacon Pieces and Mayo.

Cranberry Feta Pinwheel

Dried Cranberries, Green Onions, Cream Cheese and Feta Cheese wrapped in a Tortilla.

Mexican Pinwheel

Taco Seasoning mixed with Ranch Dressing, Cream Cheese, Green Chilies, and Black Olives wrapped in a Tortilla.

Whole Smoked Salmon (served 25-35)

The Whole Salmon is laid out with Lemon Wedges, Toasted Baguettes and Crackers.

Cucumber Cup Crudit 

Cucumber cups of Carrot Sticks, Celery Sticks, Red and Green Peppers with Ranch Dressing.

Assorted Finger Sandwiches

Ham & Cheddar, Turkey & Swiss and Chicken Salad.

Served Warm

Stuffed Mushrooms (Spinach or Crab)

Grilled Portabella Mushrooms

Cheese Wedges & Crostini Platter

Bacon Wrapped Water Chestnuts

Bacon Wrapped Pineapple

Grilled Teriyaki Chicken Satay

Ginger Hoison Marinated Beef Satay

Meatballs (Marinara, Swedish or BBQ Sauce)

Cocktail Smokies

Chicken Parmesan Bites

Parmesan Cheese Breaded Chicken Breast served with Marinara Dipping Sauce.

Baby Reds with Bacon

Baby Red Potatoes cut in half, hollowed out and refilled with Gorgonzola Cheese and Bacon.

Chicken Wings (Boneless or Bone in)

Chicken Wings flavored with your choice of Buffalo, Teriyaki, Sweet and Sour, BBQ or Plain.

Petite Grilled Cheese Sandwiches
with Tomato Soup

Antipasto Kabobs

Salami, Pepperoni, Olives, Mozzarella Balls, Cherry Tomatoes, and Tortellini marinated in a Balsamic Dressing on a Skewer.

APPETIZER BARS

Nacho Bar

Seasoned Ground Beef, Chips, Cheese, Olives,
Lettuce, Black Beans, Sour Cream and Salsa.

Add Seasoned Chicken

Add Guacamole

Taco Bar

Seasoned Ground Beef served with Soft Shell
Tortillas accompanied with Cheese,
Lettuce, Salsa and Sour Cream.

Add Seasoned Chicken

Add Guacamole

Mashed Potato Bar

Mashed Potatoes, Bacon Bits, Chives, Sour Cream,
Broccoli, Shredded Cheese, Gravy and Butter.

Wisconsin Chili Bar

Homemade Wisconsin Chili served with the
following fixings: Shredded Cheese, Red Onions,
Sour Cream, Elbow Noodles & Chives.

Stir Fry Bar

Steak or Chicken served with White Rice, Veggies,
Fried Noodles and Soy Sauce.

Choose from: General Tao, Teriaki or Sweet Chili.

KIDS MENU

Children 12 and Younger only

Chicken Strips

8" Cheese Pizza

Mini Corn Dogs

Served with Applesauce and French Fries.

LUNCH BUFFET

All Buffets are served with Ice Tea and Assorted Condiments

Lunch Box

Deli Sandwich served on a choice of White or Wheat Bread; a choice of Ham, Roast Beef, or Turkey served with a Pickle, Bag of Chips, Apple and a Cookie.

A Slice of Pizza

Fresh from Monkey in the Middle Pizza, a variety of 17" Pizzas served with Garlic Bread and Caesar Salad.
Add any Specialty Pizza for an additional

Heart Healthy (Lactose & Gluten Free)

Grilled Chicken, Vegetables and a choice of Parsley Baby Red Potatoes or Rice Pilaf.
Served with a Plated House Salad.

Taco Bar Lunch

Seasoned Ground Beef, Soft Shell Tortillas, Shredded Cheese, Lettuce, Tomatoes, Onions, Salsa, Sour Cream and Refried Beans.

Add Chicken

Add Guacamole

Soup, Salad and Breadsticks Combo

Soup Choices:

Chicken Dumpling, Chicken Noodle, Tomato Basil, Cheesy Broccoli, Chicken & Wild Rice or Potato & Bacon

Build your Own House Salad:

Lettuce, Shredded Cheese, Croutons, Onions, Mushrooms, Tomatoes, Cucumbers, Diced Ham and choice of Dressing.

Add Diced Chicken

Add On...

Plated Salad

Chili

Soup (minimum of 25)

The Deli Shot

Assorted Deli Meats: Ham, Roast Beef and Turkey;
Assorted Breads: White and Wheat; Assorted Cheeses: American, Cheddar, Pepper Jack and Swiss; Lettuce, Tomatoes, Onions, Pickles, and Chips.

The Tailgater

Flame Grilled Burgers or Grilled Chicken Breast and Brats served with Baked Beans, Rolls, and a choice of Coleslaw, Macaroni Salad, or Potato Salad and Chips.

The Little Italian

Choose between Spaghetti and Meatballs or Fettuccini with Grilled Chicken Alfredo.
Served with Garlic Bread and Caesar Salad.

Sub Platter Lunch

Platter of 4 inch Ham Sandwiches and 4 inch Turkey Sandwiches served with Raw Vegetables and Chips.

The Honey Ham

Delicious Honey Baked Ham served with Scalloped Potatoes and Green Beans.

Sloppy Joe Lunch

Homemade Wisconsin Sloppy Joes served with Baked Beans, Chips and Pickles.

Pulled Pork Lunch

Pulled Pork Sandwich served with Onions and Pickles, Coleslaw and Chips.

Vegetarian Pasta Alfredo

Pasta Alfredo with Broccoli served with Garlic Toast.

SPECIALTY BUFFET

All Buffets are served with Coffee, Water and Dinner Rolls

Chef Cernocky's Chicken Cordon Bleu

Chicken Cordon Bleu served with choice of Vegetable, Starch and a Salad.

The Surf and Turf

8 oz. Cherry Smoked Bacon Wrapped Filet and Large Gulf Shrimp; served with a choice of Vegetable and Starch.

The Trio

A Petite Bacon Wrapped Filet, Grilled Chicken Supreme and your choice of Large Gulf Shrimp or Scallops, served with your choice of Vegetable and Starch.

South of the Border

Seasoned Beef and Chicken served with Soft Tortillas accompanied with Sautéed Green and Red Peppers, Onions, Tomatoes, Lettuce, Sour Cream, Spanish Rice, Refried Beans, Tortilla Chips and Salsa.

Add Guacamole
Add Spicy Queso
Add Black Beans

The North Woods

Seasoned Whole Oven Baked Chicken and Oven Roasted Jennie-O Turkey Breast with a choice of Mashed Potatoes or Garlic Mashed Potatoes, and Choice of Vegetables and Salad Choice.

The Italiano

Chicken Parmesan with Meatballs, Two Pastas (Fettuccini and Spaghetti), Two Sauces (Alfredo and Marinara), Garlic Bread, Parmesan Cheese and Caesar Salad.

Southern Flair

BBQ Ribs and Grilled Chicken with Baked Beans, Corn on the Cob, Corn Bread and Coleslaw.

Early Holiday Dinner

Turkey, Honey Ham, Glazed Carrots, Mashed Potatoes, Stuffing and Salad.

Pasta A lá Vodka

Grilled Chicken with Two Pastas (Penne Noodles and Tortellini), Two Sauces (Vodka Sauce and Creamy Pesto) and Salad choice.

DINNER BUFFET

All Buffets are served with Coffee, Water and Dinner Rolls.
Minimum of 30 served.

Primo- Pick One Entrée

The Grand- Pick Two Entrées

Plated Salad

(Choose One Option)

House Salad

Fresh Spring Mix Salad

Caesar Salad

Shredded Parmesan with
croutons mixed in
Fresh Romaine Lettuce
served with Casesar Dressing.

Italian Salad

Baby Spinach, Red Peppers
and Mushrooms served
with Balsamic Vinegarett.

Salad Dressing Choices:

Ranch

Italian

French

Balsamic Vinegarett

Raspberry Vinegarett

Honey Mustard

Caesar

Thousand Island

Blue Cheese

Fat Free Ranch

Entrée

(Choose One Option)

Beef Tips with Noodles

Slow Roasted Beef
in Gravy

Smoked Honey Ham

Roast Pork Loin

Roasted Wisconsin
Turkey in Gravy

Chicken

Grilled Whole
Supreme (White Sauce)
Parmesan
Baked Whole

Grilled Chicken Glazes:
Raspberry, Honey Mustard,
BBQ, Garlic & Butter

Chicken Cordon Bleu

Additional per person

Smoked Brisket

Additional per person

Corned Beef

Additional per person
Add Cabbage - additional per person

Accompaniments

(Choose Two Options)

Glazed Carrots

Green Bean Almandine

Corn

Southwestern Corn

Whipped Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes

Cheesey Potatoes

Baby Red Potatoes
smothered in Parsley Butter

Au Gratin Potatoes

Rice Pilaf

Carving Station Options Available;
Ask for details.

DESSERTS

**Brownies or Peanut Butter
Rice Crispy Bars**

Fresh Baked Cookies
Chocolate Chip, Chocolate Chip with
M&M's, Sugar or Oatmeal Raisin.

Cheesecake
New York Style, Turtle, Strawberry or Chocolate.

Fruit Pizza Bar
Sugar Cookies, Strawberries, Kiwi,
Blueberries, Pineapple,
Cream Cheese and Sugar.

Assorted Mini Cheesecakes
New York Style, Raspberry or Strawberry.

Ice Cream Sundae Bar
Ice Cream, Whipped Cream, Sprinkles,
Oreo Bits, Chocolate Syrup,
Peanuts and Caramel.

Petite Specialty Dessert Platter
Variety of Dessert Bars.

S'mores Bar
Roast Marshmallows with
Graham Crackers and Chocolate.

BEVERAGES

House Coffee

Regular or Decaf Brews; served in 10 oz. cups.

Milk

Choice of White or Chocolate.

Soda

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew,
Diet Mountain Dew, Root Beer,
Dr. Pepper and Diet Dr. Pepper.

Hot Chocolate

Hot Tea

(Mixture of Black & Green Teas)

Iced Tea

Chilled Fruit Juice

Apple, Orange, Cranberry,
Raspberry-Lemonade and Fruit Punch.

BAR SELECTIONS

You may pre-purchase complementary items for your Guests at the fully stocked Cash Bar

Draft Beer

1/4 Barrel of Domestic Beer
1/4 Barrel of Premium Beer
1/2 Barrel of Domestic Beer
1/2 Barrel of Premium Beer
(Leines, Spotted Cow, Angry Orchard)

House Wine & Champagne

Merlot, Cabernet, Chardonnay, White Zinfandel
Pinot Noir, Riesling, Moscato or House Champagne

Martini and Rossi Champagne

N/A Champagne

Cash Bar Prices

Domestic Bottled Beer
Premium Bottled Beer
Rail Drink
Call Drink
Top Shelf
House Wine
Malt Beverage

Drink Coupons

Drink Coupons may be purchased
from the Catering Department.

Coupons are redeemable for any item
at the Cash Bar.

*Bartender fee of \$15 per hour waived for groups 50+