



# 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.  
*\$8.99 per person*

## 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.  
*\$10.50 per person*  
*Substitute Muffins or Bagels & Cream Cheese for 25¢ per Person*

## Rise and Shine

Freshly Scrambled Eggs, Sausage Links or Ham, Breakfast Potatoes. English Muffins with Butter & Jam. Served with Apple and Orange Juice.  
*\$9.99 per person*

*Substitute Muffins or Bagels & Cream Cheese for 25¢ per Person*

## 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.  
*\$10.50 per person*

# A LA CARTE BREAKFAST

## Assorted Doughnuts

*\$24.00 per dozen*

## Danish

*\$24.00 per dozen*

## Seasonal Fresh Fruit

Small Platter (serves 25)  
*\$44.99*

## Bagels

Assorted Bagels served with Cream Cheese  
*\$24.00 per dozen*

## Muffins

*\$24.00 per dozen*

Large Platter (serves 50)  
*\$79.95*

## Cinnamon Rolls

*\$24.00 per dozen*

*Choice of Cream Cheese Frosting or Vanilla Icing*

## Whole Fruit

*\$1.69 per person*

# BEVERAGES

## House Coffee

Regular or Decaf Brews served in 10 oz. cups.  
*\$12.99 for 1/2 gallon*  
*\$24.99 for 1 gallon*  
*\$32.99 for 1 1/2 gallons*

## Milk

Choice of White or Chocolate.  
*\$6.99 per carafe*

## Chilled Fruit Juice

Apple, Orange, Cranberry, Raspberry-Lemonade, and Fruit Punch.  
*\$8.99 per carafe*

## Unlimited Fountain Soda

*100 or less guests \$100*  
*101 or more guests \$150*

## Hot Tea

(Mixture of Black & Green Teas)  
*\$9.99 per 1/2 gallon*

## Soda

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Diet Mountain Dew, Root Beer, Dr. Pepper, and Diet Dr. Pepper.  
*\$2.50 per bottle*

## Iced Tea

*\$6.99 per carafe*

# HORS D'OEUVRES

## Served Cool

Shrimp Cocktail (serves 50) *Market Price*

Fruit Kabobs *\$39.99 for two dozen*

Deviled Eggs *\$11.99 per dozen*

Pickle Roll-ups *\$11.99 per dozen*

Vegetable Platter (serves 50) *\$49.99*

Party Mix *\$9.99 per pound*

Trail Mix *\$14.99 per pound*

Fruit Platter (serves 50) *\$79.99*

Cheese Tray with Crackers (serves 25) *\$49.99*

*Add Summer Sausage or Salami for an additional \$25*

Tortilla Chips served with Salsa *\$11.99 per pound*

*Add Queso for \$5.99 per pound*

*Add Corn Salsa for \$5.99 per pound*

### BLT Cups

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

*\$14.99 per dozen*

### Cranberry Feta Pinwheel

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

*\$13.99 per dozen*

### Mexican Pinwheel

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

*\$13.99 per dozen*

### Cucumber Cup Crudité/Hummus Cups

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

*\$22.99 per dozen*

### Assorted Finger Sandwiches

Ham & Cheddar, Turkey & Swiss and Chicken Salad.

*\$35.99 (36 sliders)*

## Served Warm

Spinach Stuffed Mushrooms *\$24.99 per dozen*

Grilled Portabella Mushrooms *\$29.99 per dozen*

Cheese Wedges & Crostini Platter *\$79.99*

Bacon Wrapped Water Chestnuts *\$17.99 per dozen*

Bacon Wrapped Pineapple *\$17.99 per dozen*

Grilled Teriyaki Chicken Satay *\$24.99 per dozen*

Ginger Hoison Marinated Beef Satay *\$24.99 per dozen*

Meatballs (Marinara, Swedish or BBQ Sauce)

*\$29.99 (serves 25)*

Cocktail Smokies *\$29.99 (serves 25)*

### Chicken Parmesan Bites

Parmesan Cheese Breaded Chicken Breast served with Marinara Dipping Sauce.

*\$16.99 per dozen*

### Baby Reds with Bacon

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

*\$19.99 per dozen*

### Chicken Wings

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

*\$15.99 per dozen*

### Petite Grilled Cheese Sandwiches with Tomato Soup

*\$59.99 (serves 25)*

### Antipasto Kabobs

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

*\$29.99 per dozen*

# APPETIZER BARS

## Nacho Bar OR Taco Bar

### Nacho Bar

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

*\$8.99 per person*

Add Shredded Chicken *\$2.50 per person*

Add Pork Carnitas *\$3.00 per person*

Add Guacamole *\$2.00 per person*

### Taco Bar

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

*\$8.99 per person*

Add Shredded Chicken *\$2.50 per person*

Add Pork Carnitas *\$3.00 per person*

Add Guacamole *\$2.00 per person*

### Mashed Potato Bar

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

*\$6.99 per person*

### Wisconsin Chili Bar

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

*\$9.99 per person*

# KIDS MENU

Children 12 and Younger only *\$9.99 per child*

Children Ages 0-2 *Free*

**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

\*Items Require a Minimum of 25 Guests

## 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.

*\$11.99 per person*

## A Slice of Pizza

Fresh from Monkey in the Middle Pizza, 17" One-Topping Pepperoni, Sausage, and Cheese Pizzas served with Breadsticks and Caesar Salad.

*\$10.99 per person*

Add any Specialty Pizza for an additional *\$2.00 per person*

## Taco Bar Lunch

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

*\$11.99 per person*

*Add Shredded Chicken or Pork Carnitas for \$3.00 per person*

*(allow a week lead time for Pork Carnitas)*

*Gluten Free Corn Torillas for 50¢ per person*

*Add Street Corn for \$2.00 per person*

*Add Guacamole \$2.00 per person*

*Add Queso for \$2.00 per person*

## \*Soup, Salad and Breadsticks Combo

**Soup Choices:** Chicken Dumpling, Chicken Noodle, Tomato Basil, Cheesy Broccoli, Chicken & Wild Rice, or Potato & Bacon

*Get 2 Soup Options with Groups of 50+*

**Build your Own House Salad:** Lettuce, Shredded Cheese, Croutons, Onions, Mushrooms, Tomatoes, Cucumbers, Diced Ham, and choice of 2 Salad Dressings

**Salad Dressing Choices:** Ranch, Italian, French, Balsamic Vinaigrette, Raspberry Vinaigrette, Caesar, Honey Mustard, Thousand Island, Blue Cheese,

Fat Free Ranch

*\$9.99 per person*

*Add Diced Chicken \$2.50 per person*

## Add On...

Plated Salad *\$1.99 per person*

Chili *\$3.99 per person*

Soup *\$2.99 per person* (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, Mayo, Mustard, and Chips.

*\$12.99 per person*

*Add Potato Salad or Coleslaw for 50¢ per person*

## 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.

*\$13.99 per person*

## \*The Little Italian

Choose between Penne with Meatballs or Grilled Chicken Alfredo.

Served with Breadsticks and Caesar Salad.

*\$11.99 per person*

## Heart Healthy (Lactose & Gluten Free)

Grilled Chicken, Vegetables and a choice of Rosemary Baby Red Potatoes or Rice Pilaf.

Served with a Plated House Salad.

*\$13.99 per person*

## Sub Platter Lunch

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

*\$10.99 per person*

*Add Potato Salad or Coleslaw for 50¢ per person*

## \*The Honey Ham

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

*\$11.99 per person*

## \*Pulled Pork Lunch

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

*\$11.99 per person*

## \*Vegetarian Pasta Alfredo

Pasta Alfredo with Broccoli served with Breadsticks.

*\$11.99 per person*

# SPECIALTY BUFFET

All Buffets are served with Coffee, Water, and Dinner Rolls  
All Specialty Buffet Options Require a Minimum of 25 Guests  
\*No discounted price for kids meals with specialty buffets

## Chicken Cordon Bleu Dinner

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

*\$19.99 per person*

## The Surf and Turf

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

*\$36.99 per person*

*(3 week lead time)*

## The Trio

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

*\$40.99 per person*

## Pasta Alla Vodka

Two Pastas (Penne Noodles and Tortellini), Two Sauces (Vodka Sauce and Creamy Pesto), Garlic Bread, and Salad choice.

*\$18.49 per person*

*Add Grilled Chicken for \$2.00 per person*

## The Italiano

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

*\$18.99 per person*

## 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.

*\$18.99 per person*

## Southern Flair

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

*\$22.99 per person*

*(Seasonal)*

## South of the Border

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

*\$17.99 per person*

*Add Pork Carnitas for \$3.00 per person  
(allow a week lead time)*

*Add Queso for \$2.00 per person*

*Add Guacamole \$2.00 per person*

*Add Street Corn for \$2.00 per person*

Please order a specialty buffet at least a 2 weeks prior to the day of your event.

# DINNER BUFFET

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

## Primo- Pick One Entrée

*\$17.99 per person*

Children 12 and Younger only *\$9.99 per child*

Children Ages 0-2 *Free*

## The Grand- Pick Two Entrées

*\$19.99 per person*

Children 12 and Younger only *\$11.99 per child*

Children Ages 0-2 *Free*

## Plated Salad

(Choose One Option)

### House Salad

Fresh Spring Mix Salad, Cucumbers,  
Tomatoes, Cheese, Croutons

### Caesar Salad

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

### Cranberry Walnut Salad

Fresh Spring Mix, Walnuts  
and cranberries served  
with Creamy Poppy Seed Dressing.

*\$1.50 additional per person*  
(Seasonal)

### Salad Dressing Choices:

Ranch  
Italian  
French  
Balsamic Vinaigrette  
Raspberry Vinaigrette  
Honey Mustard  
Caesar  
Thousand Island  
Blue Cheese  
Fat Free Ranch

## Entrée

(Choose One Option)

### Beef Tips with Noodles

### Slow Roasted Beef in Gravy

### \*Prime Rib

### \*Smoked Honey Ham

### \*Roast Pork Loin

### \*Roasted Wisconsin Turkey in Gravy

### Chicken:

Grilled Chicken Supreme  
(White Sauce)

Crusted Chicken Parmesan  
with Mozzarella Cheese

Glazed Grilled Chicken:  
Balsamic Herb, Garlic & Butter,  
BBQ, Fire Kicker

### Chicken Cordon Bleu

*\$2.00 additional per person*

### \*Smoked Brisket

*\$2.50 additional per person*

## Accompaniments

(Choose Two Options)

### Glazed Carrots

### Green Bean Almandine

### Corn

### Southwestern Corn

### Whipped Potatoes

### Garlic Mashed Potatoes

### Scalloped Potatoes

### Cheesy Potatoes

Baby Red Potatoes  
smothered in Parsley Butter

Sonoma Blend of Broccoli,  
Snap Peas, and Yellow Carrots

### Rice Pilaf

\*Carving Station Options Available; Ask for details.

*\$50 per Chef. Events with 100+ Guests Will Require 2 Chefs.*



# LIGHTER OPTIONS

## Grilled Chicken Wrap Platter

Platter of Half Wraps with Grilled Chicken, Lettuce, Tomato, Cheese, and Dressing on the Side.

*\$8.99 per person*

## Chicken Caesar Salad with Breadsticks

Grilled Chicken, Shredded Parmesan, and Croutons on a Bed of Fresh Romaine Lettuce.

Served with Caesar Dressing.

*\$9.99 per person*

## Vegetarian Lasagna

A traditional lasagna spin-off filled with a Variety of Delicious Vegetables.

*\$11.99 per person*

*(Requires Minimum of 10 Guests)*

*Vegan Option Available*

*Add Salad and Breadsticks for \$2.00 per person*

## Chicken Apple Walnut Salad with Breadsticks

Grilled Chicken, Walnuts, Fresh Apples, Dried Cranberries, and Feta Cheese on a Bed of Crisp Romaine Lettuce.

Served with Balsamic Vinaigrette.

*\*Please Place Order For This Meal Option Two Weeks Before Event*

*\$13.50 per person*

*(Seasonal)*

# DESSERTS

## Brownies or Peanut Butter Rice Crispy Bars

*\$24.99 per 20 pieces*

*\$49.99 per 40 pieces*

*\$74.99 per 60 pieces*

## Cheesecake

New York Style, Turtle, Strawberry or Chocolate.

*\$3.99 per slice*

## Assorted Mini Cheesecakes

New York Style, Raspberry, Strawberry,  
Chocolate Amaretto, Cherry, Caramel Pecan,  
Mint, and Mint Chocolate Chip

*\$54.99 per 36 pieces*

## Dessert Bars

Assorted Dessert Bars Consisting of Brownies,  
Blondie Bars, Strawberry Cheesecake,  
Lemon Bars, and a Seasonal Flavor.

*\$24.99 per 20 pieces*

*\$49.99 per 40 pieces*

*\$74.99 per 60 pieces*

## Trifles

Mousse with Cake Bits served in a Glass.  
Choices include Chocolate, Peanut Butter,  
Strawberry, and a Seasonal Flavor.

*\$2.99 per person*

## Fresh Baked Cookies

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

*\$14.99 per dozen*

## Ice Cream Sundae Bar

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

*\$4.99 per person*

*(Requires Minimum of 25 Guests)*

## S'mores Bar

Roast Marshmallows with  
Graham Crackers and Chocolate.

*\$4.99 per person*

## Nacho Apple Bar

Apples, Caramel, Fudge, Pretzel Bits,  
Walnuts, and Chocolate Chips.

*\$5.99 per person*

## Cookies & Milk Bar

All you can eat assorted cookies and milk.

*\$2.99 per person*

# BEVERAGES

## House Coffee

Regular or Decaf Brews; served in 12 oz. cups.

*\$12.99 for 1/2 gallon*

*\$24.99 for 1 gallon*

*\$32.99 for 1 1/2 gallons*

## Soda

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew,

Diet Mountain Dew, Root Beer,

Dr. Pepper and Diet Dr. Pepper.

*\$2.50 per bottle*

## Iced Tea

*\$6.99 per carafe*

## Milk

Choice of White or Chocolate.

*\$6.99 per carafe*

## Hot Chocolate

*\$1.25 per bag*

## Hot Tea

(Mixture of Black & Green Teas)

*\$1.25 per bag*

## Chilled Fruit Juice

Apple, Orange, Cranberry,

Raspberry-Lemonade and Fruit Punch.

*\$8.99 per carafe*

# 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 *\$150*

1/4 Barrel of Premium Beer *starting at \$200*

1/2 Barrel of Domestic Beer *\$225*

1/2 Barrel of Premium Beer *starting at \$275*

(Leines *\$275*, Spotted Cow *\$285*, Angry Orchard *\$285*)

## House Wine & Champagne

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

*\$24 per bottle*

Martini and Rossi Champagne

*\$27 per bottle*

N/A Champagne

*\$12 per bottle*

## Cash Bar Prices

Domestic Bottled Beer *\$4.00 per bottle*

Premium Bottled Beer *\$4.50 per bottle*

Rail Drink *\$3.50 per drink*

Call Drink *\$4.50 per drink*

Top Shelf *\$7.00 per drink*

House Wine *starting at \$5 per glass*

Malt Beverage *\$4.50 per bottle*

## Drink Coupons

Drink Coupons may be purchased  
from the Catering Department.

*Starting at \$5/person.*

Coupons are redeemable for any item  
at the Cash Bar.

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