



BANQUET MENU

BREAKS
LUNCH
DESSERT



THE
INGLESIDE
HOTEL

A LA CARTE BREAKS

SMALL (SM) AND LARGE (LG) PLATTERS ARE AVAILABLE FOR SOME A LA CARTE OPTIONS. SMALL PLATTERS SERVE APPROX. 25 PEOPLE AND LARGE PLATTERS SERVE APPROX. 50 PEOPLE.

**REGULAR AND DECAFFEINATED COFFEE |
\$45 PER GALLON**

WITH ACCOUTREMENTS

ASSORTED JUICE | \$4 PER BOTTLE

MILK | \$16 PER GALLON

SODA | \$2.50 PER CAN

TEA | \$30 PER GALLON

BOTTLE WATER | \$2.75 PER BOTTLE

LEMONADE | \$28 PER GALLON

RED BULL | \$5 PER CAN

GATORADE | \$4 PER BOTTLE

**ASSORTED FRESH BAKERY DANISH AND
DONUTS | \$32 PER DOZEN**

MINI CROISSANTS | \$33 PER DOZEN

**MINI CHOCOLATE CROISSANTS | \$33 PER
DOZEN**

ASSORTED MUFFINS | \$30 PER DOZEN

ASSORTED COOKIES | \$36 PER DOZEN

**ASSORTED BARS AND BROWNIES | \$32 PER
DOZEN**

**ASSORTED GRANOLA AND BREAKFAST
BARS | \$28 PER DOZEN**

**ASSORTED BAGELS WITH CREAM CHEESE |
\$36 PER DOZEN**

WHOLE FRUITS | \$29 PER DOZEN

APPLES | ORANGES | BANANAS | PEARS

**FRESH ASSORTED CUT FRUITS | SM: \$180
LG: \$320**

MIXED NUTS | \$40 PER POUND

**FRESH VEGETABLES WITH DIP | SM: \$135
LG: \$270**

**ASSORTED CHEESE AND SAUSAGE BOARD |
SM: \$160 LG: \$300**

**GARDETTO'S SNACK MIX, CHEX MIX AND
MINI PRETZELS | SM: \$75 \$ LG: \$100**

**HOMEMADE KETTLE CHIPS WITH FRENCH
ONION DIP | SM: \$87 \$ LG: \$175**

**CORN TORTILLA CHIPS WITH FRESH SALSA
| SM: \$75 LG: \$100**

GUACAMOLE ADD ON | SM: \$43 LG: \$87

Prices are subject to service charge at prevailing rate and 5% sales tax

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LUNCH

MINIMUM OF 25 PEOPLE.

SPECIALTY SANDWICH, SOUP AND SALAD BUFFETS

SOUP & SALAD BAR | \$24 PER PERSON

SPINACH | KALE | ARTISAN LETTUCE BLEND
SHREDDED CARROTS | SLICED CUCUMBER | HEIRLOOM
CHERRY TOMATOES | SLICED BLACK OLIVES | SLICED
MUSHROOMS | GARBANZO BEANS | BLACK BEANS |
SHREDDED CHEDDAR | CRUMBLED FETA | SMOKED
BACON | TOASTED ALMONDS | SUNFLOWER KERNELS
CHOPPED HARD COOKED EGG | DRIED CRANBERRIES
RAISINS | CROUTONS | SEARED SHRIMP | GRILLED
CHICKEN BREAST STRIPS | BALSAMIC RASPBERRY
VINAIGRETTE | HOUSE PARMESAN PEPPERCORN
DRESSINGS | YOUR CHOICE OF ONE OF OUR
SEASONAL CHEF PREPARED SOUPS

SOUP & HALF WRAP BUFFET | \$24 PER PERSON

PLATTERS OF HALF-PORTIONED WRAPS - CHOICES
INCLUDE: BLACKENED CHICKEN CAESAR WITH
SHAVED PARMESAN, ROMAINE, AND BALSAMIC
CAESAR DRESSING | SMOKED TURKEY WITH HONEY
MUSTARD, PROVOLONE, LETTUCE, AND TOMATO
SIDES INCLUDE: DELI PICKLES | KETTLE CHIPS | FRESH
FRUIT SALAD | DEVEILED EGG POTATO SALAD | YOUR
CHOICE OF ONE OF OUR SEASONAL CHEF PREPARED
SOUPS

NEW YORK DELI | \$27 PER PERSON

CHILLED SMOKED PASTRAMI | CITRUS BRINED
SMOKED TURKEY BREAST | CORNED BEEF BRISKET
WITH CARAWAY KRAUT | POTATO SALAD | CREAMY
COLESLAW | POTATO CHIPS | DELI PICKLES | BROWN
AND GRAIN MUSTARDS | FOCACCIA | PUMPERNICKEL
BREADS | RYE BREADS

FIESTA BOWLS | \$24 PER PERSON

FLOUR TORTILLAS ARE INCLUDED FOR GUESTS WHO
PREFER TO MAKE TACOS

CILANTRO AND LIME RICE | BLACK BEANS | GRILLED
FAJITA-STYLE PROTEINS - CHICKEN WITH BELL
PEPPERS AND STEAK | CHIHUAHUA CHEESE |
SHREDDED CHEDDAR CHEESE | ROASTED TOMATO
SALSA | SOUR CREAM | SHREDDED ROMAINE |
ICEBERG LETTUCE | GUACAMOLE | LIME WEDGES |
CORN TORTILLA CHIPS | PICO DE GALLO

CREAM CITY DELI | \$23 PER PERSON

SHAVED APPLEWOOD SMOKED HAM | SLICED CITRUS
BRINED TURKEY BREAST | SLICED ROAST BEEF |
SLICED SUMMER SAUSAGE | SUMMER TOMATO AND
CUCUMBER PASTA SALAD | RED POTATO SALAD |
FRESH SEASONAL FRUIT SALAD WITH BERRIES |
ALL-BUTTER CROISSANTS | SLICED BREADS BRIOCHE
ROLLS | MAYONNAISE | YELLOW MUSTARD | BROWN
MUSTARD | LETTUCE | TOMATO | ONION | POTATO
CHIPS | DELI PICKLES

CHICKEN & BURGER BISTRO | \$24 PER PERSON

GRILLED ½LB HAMBURGERS AND GRILLED CHICKEN
BREASTS WITH YOUR CHOICE OF: CAJUN | BBQ SPICE
RUB | TRADITIONAL
INCLUDES: BLUE CHEESE | ASSORTED SLICED
CHEESES | LETTUCE | TOMATO | CARAMELIZED
ONIONS | SAUTÉED MUSHROOMS | BACON | DILLED
RED BLISS POTATO SALAD | FRESH SEASONAL FRUIT
SALAD WITH BERRIES | SUMMER TOMATO AND
CUCUMBER PASTA SALAD | KETTLE CHIPS | SLICED
PICKLES BRIOCHE SANDWICH BUNS

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LUNCH

MINIMUM OF 25 PEOPLE.

SEASONAL CHEF PREPARED SOUPS

CREAM OF BROCCOLI

WISCONSIN CHEESE AND ALE

MINISTRONE

CREAM OF SPINACH

POTATO LEEK

NAVY BEAN WITH HAM

CHICKEN FLORENTINE

BUTTERNUT SQUASH WITH GINGER LIME

SOUTHWEST CORN CHOWDER

ORIENTAL CHICKEN

CREAM OF FOREST MUSHROOM

TOMATO PARMESAN

CREAM OF CHICKEN WITH WILD RICE

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BUFFET LUNCH

MINIMUM OF 25 PEOPLE. AVAILABLE 11AM - 3PM. INCLUDES COFFEE, TEA, MILK AND ICED TEA.

BUILD YOUR OWN BUFFET

TWO ENTRÉES \$28 PER GUEST | THREE ENTRÉES \$31 PER GUEST - OUR TRADITIONAL LUNCH BUFFET INCLUDES YOUR CHOICE OF ENTRÉES, BAKERY FRESH ROLLS WITH BUTTER, AND YOUR CHOICE OF THREE SIDE DISHES. ADDITIONAL SIDES MAY BE ADDED FOR \$2 PER SIDE, PER GUEST.

ENTRÉE SELECTIONS

BEEF

- LATIN GRILLED BEEF MEDALLIONS WITH CHIMICHURRI
- BRAISED TENDERLOIN TIPS | EGG NOODLES
- POT ROAST WITH PEARL ONIONS | CARROTS TOMATOES | POTATOES
- BBQ BACON MEATLOAF
- BISTRO STEAK WITH JACK DANIELS CREAM SAUCE

PORK

- CAROLINA BBQ PORK ST. LOUIS RIBS
- SLOW ROASTED PORK SHOULDER WITH CHIPOTLE BBQ SAUCE
- BOURBON-GLAZED PORK SHORT RIB
- ROAST PORK LOIN WITH NATURAL HERB GRAVY

SEAFOOD

- BAKED COD WITH LEMON BEURRE BLANC
- PECAN DUSTED SALMON WITH MAPLE BEURRE BLANC

POULTRY

- TURKEY BREAST WITH NATURAL GRAVY AND GRAIN MUSTARD
- CHICKEN MARSALA WITH WILD MUSHROOMS
- CHICKEN PARMESAN WITH MOZZARELLA AND MARINARA
- CHICKEN PROVENCAL WITH TOMATOES | HERBS OLIVE OIL | BALSAMIC RAGOUT

PASTA & VEGETARIAN

- MAC 'N' CHEESE WITH CRISPY POBLANOS
- BAKED LASAGNA - ITALIAN SAUSAGE AND RED SAUCE
- VEGETARIAN WITH WHITE OR RED SAUCE
- PENNE ALFREDO WITH BROCCOLI | WILD MUSHROOMS | ADD GRILLED CHICKEN BREAST FOR \$1 | ADD GRILLED SHRIMP FOR \$3

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BUFFET LUNCH

MINIMUM OF 25 PEOPLE. AVAILABLE 11AM - 3PM.

COLD SIDE SELECTIONS

- FRESH GARDEN SALAD | ASSORTED DRESSINGS
- CLASSIC CAESAR SALAD | HOMEMADE GARLIC CROUTONS | SHAVED PARMESAN | BALSAMIC CAESAR DRESSING
- FRESH SEASONAL FRUIT SALAD | BERRIES
- TOMATO AND CUCUMBER PASTA SALAD
- CREAMY PENNE PASTA SALAD | FRESH VEGETABLES
- CREAMY COLESLAW
- CHARRED CORN AND QUINOA SALAD | POBLANO VINAIGRETTE
- DEVILED EGG POTATO SALAD
- LOADED BAKED POTATO SALAD | BACON | CHEDDAR CHIVES
- HERBED RED POTATO SALAD
- RED BEAN AND FETA SALAD WITH GARBANZO BEANS | MICRO SWEET PEPPERS | BLISTERED TOMATOES | EDAMAME | OLIVE OIL | CRACKED PEPPER
- CUCUMBER AND DILL SALAD WITH RED ONION BELL PEPPERS | SWEET ONION | VINAIGRETTE
- OZARK POWER BLEND SLAW WITH BEETS BROCCOLI | CAULIFLOWER | KALE | CARROT RADICCHIO | BLENDED WITH SWEET N' SOUR DRESSING

HOT SIDE SELECTIONS

- TRADITIONAL MASHED POTATOES
- HORSERADISH MASHED POTATOES
- GARLIC MASHED POTATOES
- WISCONSIN CHEDDAR AND CHIVE MASHED POTATOES
- HONEY CHIPOTLE GLAZED SWEET POTATOES
- SMOKED BAKED BEANS WITH BURNT ENDS AND ANDOUILLE SAUSAGE
- VEGETARIAN SORGHUM BOURBON MOLASSES BAKED BEANS
- TRADITIONAL MAC 'N' CHEESE
- SOUTHWESTERN PEPPER JACK MAC 'N' CHEESE WITH BACON
- ROASTED BLEND OF VEGETABLES WITH BASIL BALSAMIC | OLIVE OIL
- STEAMED GREEN BEANS WITH BLISTERED TOMATOES AND ROASTED GARLIC
- ROASTED BRUSSELS SPROUTS WITH SMOKED BACON AND SHALLOTS
- BROCCOLI WITH SAUTÉED WITH GARLIC AND WISCONSIN BUTTER
- BROCCOLINI WITH CITRUS AND SPICE BUTTER AND PEARL ONIONS, CAULIFLOWER
- HERB ROASTED GOLDEN FINGERLING POTATOES
- WARM CORNBREAD WITH HONEY BUTTER

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PLATED LUNCHEONS

AVAILABLE 11AM - 3PM. INCLUDES COFFEE, TEA, MILK AND ICED TEA. MAXIMUM OF TWO ENTRÉE SELECTIONS AND ONE VEGETARIAN/SPECIALTY ENTRÉE.

ENTRÉE SALADS

INCLUDES FRESH BAKED ROLLS WITH BUTTER.

SOUTHWEST CAESAR SALAD | \$21 PER PERSON

CHILI GARLIC GRILLED CHICKEN BREAST | ROMAINE | ROASTED YELLOW PEPPERS | FRESH TOMATILLOS | BLACK BEANS | TORTILLA CRISPS | CHIPOTLE CAESAR DRESSING | SUBSTITUTE GRILLED SHRIMP FOR AN ADDITIONAL \$2 ADDITIONAL

CONCERTO COBB SALAD | \$21 PER PERSON

MIXED GREENS | APPLE WOOD | SMOKED BACON | CRUMBLER BLUE CHEESE | AVOCADO | CRUMBLER EGG | DICED TOMATO | PULLED LEMON PEPPER CHICKEN | WHITE BALSAMIC DRESSING

FRESH SPINACH SALAD | \$19 PER PERSON

FRESH SPINACH | MANDARIN ORANGES | DRIED CRANBERRIES | HONEY ROASTED PECANS | CHÈVRE SUN-DRIED TOMATO VINAIGRETTE

CLASSIC CAESAR SALAD | \$18 PER PERSON

ROMAINE BLEND | GARLIC CROUTONS | GRAPE TOMATOES | SHAVED PARMESAN | BALSAMIC CAESAR DRESSING

ENTRÉES

INCLUDES PRE-SET HOUSE SALAD, CHEF'S VEGETABLE AND BAKERY FRESH ROLLS.

PAN-SEARED BARRAMUNDI | \$31 PER PERSON

KALAMATA OLIVES | GRILLED SCALLIONS | ROASTED BABY POTATOES

ROASTED SALMON | \$31 PER PERSON

LEMON DILL BEURRE BLANC | GREEN ONION PESTO | MASHED POTATOES

PETITE FILET MIGNON | \$40 PER PERSON

5OZ FILET GRILLED TO MEDIUM | BUTTON MUSHROOM | GARLIC MASHED POTATOES

SLOW BRAISED SHORT RIB | \$30 PER PERSON

HOUSE DEMI GLACE | HORSERADISH MASHED POTATOES

GARLIC ROASTED PORK MEDALLIONS | \$30 PER PERSON

ROSEMARY-THYME INFUSED BALSAMIC REDUCTION | GARLIC MASHED POTATOES

PAN-FRIED CHICKEN SEDONA | \$30 PER PERSON

LEMON-CAPER GREMOLATA | CORN | SWEET PEPPER SUCCOTASH | SMOKED PEPPER VINAIGRETTE | ROASTED BABY POTATOES

CHICKEN FORESTIERE | \$28 PER PERSON

HERB-MUSHROOM DEMI GLACE | ROASTED BABY POTATOES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS.

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PLATED LUNCHEONS

AVAILABLE 11AM - 3PM.

VEGETARIAN SELECTIONS

FONTINA RISOTTO CAKES | \$28 PER PERSON

SAUTÉED SPINACH | BUTTERNUT SQUASH | CHARRED TOMATO SAUCE

POTATO GNOCCHI | \$28 PER PERSON

FRIED LEEK | PARMESAN

GRILLED BUTTERNUT SQUASH MEDALLIONS | \$27 PER PERSON

QUINOA PILAF | MEDITERRANEAN VEGETABLES | BALSAMIC GLAZE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS.

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BOXED LUNCHES

MAXIMUM OF TWO CHOICES. GLUTEN FREE OPTIONS ARE AVAILABLE FOR AN ADDITIONAL \$2.

SALADS | \$18 EACH

SALADS ARE SERVED WITH ROLLS, BUTTER AND A COOKIE (SUBSTITUTE BROWNIE FOR \$1 PER GUEST).

BLACKENED CHICKEN CAESAR

BLACKENED CHICKEN | ROMAINE | CROUTONS | PARMESAN | CHIPOTLE CAESAR DRESSING

THE BEYOND

CHILE LIME QUINOA | ROASTED VEGETABLES | MIXED BABY GREENS | POWER VEGETABLE BLEND | HONEY LEMON VINAIGRETTE

CHEF SALAD

BABY GREENS | GRAPE TOMATOES | CUCUMBERS | SHREDDED CHEDDAR | HARD COOKED EGG | SMOKED TURKEY | HAM | WHITE BALSAMIC VINAIGRETTE

SANDWICHES | \$19 EACH

INCLUDE POTATO CHIPS, FRESH FRUIT, PICKLE AND CONDIMENTS.

HAM AND CHEESE

SHAVED APPLE WOOD SMOKED HAM | SWISS | LETTUCE | TOMATO | HONEY DIJON AIOLI | MARBLE RYE

SMOKED BEEF

COLD SMOKED TRI-TIP | ROASTED GARLIC | HORSERADISH SLAW | SOURDOUGH

CUBANO

SMOKED HAM | ROASTED PORK LOIN PICKLES | SWISS CHEESE | MUSTARD | CUBANO BREAD

SMOKED TURKEY

HOUSE-SMOKED TURKEY BREAST | CRANBERRY DIJON MUSTARD | APPLE CELERY SLAW | WHITE CHEDDAR | MULTIGRAIN BREAD

WHOLE WHEAT WRAPS | \$19 EACH

INCLUDE POTATO CHIPS, FRESH FRUIT, PICKLE AND CONDIMENTS.

CHICKEN SALAD

SUN-DRIED CRANBERRY AND TART APPLE CHICKEN SALAD | PETITE GREENS

VEGGIE

GRILLED ZUCCHINI | SQUASH | ASPARAGUS CUCUMBERS | ARUGULA | RED QUINOA | FETA CHEESE

ITALIAN

SALAMI | PEPPERONI | PROSCIUTTO | ARUGULA | PROVOLONE | BANANA PEPPER | KALAMATA RELISH

BLACKENED CHICKEN CAESAR

TRADITIONAL CAESAR SALAD | BLACKENED CHICKEN | PARMESAN CHIPOTLE CAESAR DRESSING

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TABLE SERVED DESSERTS

CHOCOLATE BLACKOUT CAKE | \$8 PER PERSON

DEVIL'S FOOD CAKE | CHOCOLATE TRUFFLE MOUSSE | FUDGE FROSTING | CHOCOLATE GANACHE

SOUTHERN BUTTER PECAN CAKE | \$8 PER PERSON

BUTTER PECAN CAKE | CARAMEL | PECANS | SALTED CARAMEL FROSTING

S'MORES TART | \$7 PER PERSON

CHOCOLATE FUDGE | TOASTED MARSHMALLOW | GRAHAM CRUMBLES

TALL VANILLA LATTE CAKE | \$8 PER PERSON

SWEET VANILLA CAKE | SILKENED COFFEE CUSTARD | WHIPPED COFFEE CREAM

24-CARROT CAKE | \$8 PER PERSON

TRADITIONAL CARROT CAKE | CREAM CHEESE FROSTING | DRIED FRUITS | NUTS

HUMBLE PIE | \$7 PER PERSON

CREAMY PEANUT BUTTER MOUSSE | DARK CHOCOLATE CREAM | HONEY ROASTED PEANUTS

LEMONBERRY CAKE | \$8 PER PERSON

LUSH LEMON CREAM CAKE | FRESH RASPBERRY CUSTARD | RASPBERRY BUTTERCREAM

MOM'S APPLE PIE CAKE | \$8 PER PERSON

ROMAN APPLE SPICE CAKE | CARAMEL TOFFEE CRUNCH GLAZE

CREME DE LA CREME CHEESECAKE | \$8 PER PERSON

HONEY | WHITE CHOCOLATE

CHEESECAKE VESUVIUS | \$8 PER PERSON

RED WINE CHOCOLATE CAKE | CHEESECAKE | DENSE GANACHE ICING

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FAVORITES FOR EVERYONE

BARS AND BROWNIES | \$32 PER DOZEN
ASSORTED FLAVORS

ASSORTED COOKIES | \$36 PER DOZEN

PETITE DESSERTS | \$40 PER DOZEN
MINIMUM ONE DOZEN OF ONE FLAVOR

CHUBBY WUBBIES

BITE-SIZED COOKIE SANDWICHES | CREAMY CHOCOLATE | SOFT BITTERSWEET CHOCOLATE COOKIES
CHOCOLATE CHIPS

MINI HI HAT CUPCAKES

VARIETY OF CUPCAKES | STUFFED WITH MARSHMALLOW FLUFF | TOPPED WITH A CHOCOLATE DIP

QUEENS' PECAN DIAMOND

CLASSIC ENGLISH TOFFEE PIE COVERED IN CHOCOLATE

STUFFED CANOLLI

CRISP SHELL | SWEETENED VANILLA RICOTTA | CHOCOLATE CHIPS | PISTACHIOS

S'MORE BITES

CHOCOLATE FUDGE | TOASTED MARSHMALLOW | GRAHAM CRUMBLES

PEANUT BUTTER BON BON

WHIPPED PEANUT BUTTER NOUGAT | PUFFED RICE | CHOCOLATE ENROBED

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