

the  
**CHEQUAMEGON**  
*grill*

*Catering Menu*

*Breakfast*

*Hors'd'ouvres*

*Salads*

*Platters and Buffets*

*Sandwiches, Main Courses or Picnic*

*Entrees*

*Plated Meals and Side Dishes*

*Desserts*

*Beverages*

*Dietary Needs*

Please ask about gluten free options.

Talk with your guests about allergies or intolerances during the planning process so we can be prepared prior to your event.

*Staffing and Gratuities*

Cocktail Servers and Waitstaff are \$20/person per hour.

Bartenders are \$25/person per hour.

Gratuity of 20% is added to all food and beverage orders.

## ***Breakfast***

### ❖ **American Continental:** \$7/person

- Assorted breakfast breads
- Yogurt
- Fruit
- Juice

### ❖ **European Continental:** \$10/person

- Assorted sweet and savory breads with jams/jellies
- Deli ham and sliced cheeses
- Hard-boiled eggs
- Toasted Almonds
- Fresh fruits
- Yogurt
- Juice

### ❖ **Hearty Breakfast:** \$12.50/person

- Spinach & Mushroom Frittata **OR** Bacon & Onion Quiche
- Herb-roasted potatoes
- Sweet Bread or Muffin
- Fresh fruits
- Juice

NOTE: Suggest up to 3 favorite ingredients for a custom frittata or quiche:

- spinach, bell pepper, mushrooms, caramelized onion, tomatoes, broccoli
- olives, sun-dried tomato, capers
- diced ham, bacon, sausage, chicken
- Swiss, cheddar, feta

## *Hors d'ouvres*

*Orders are priced to serve 20 people.*

- ❖ **Cheese & Crackers: \$45**
  - Tray of three chef's choice cheeses and assorted artisan crackers
- ❖ **Turkey Roll-Ups: \$60**
  - Sliced turkey with roasted garlic aioli, lettuce and sun-dried tomatoes
- ❖ **Smoked Salmon Platter: \$60**
  - Smoked salmon and crostini with fried capers, pickles, lemon and dill sauce
- ❖ **Chips & Salsa: \$33**
  - House made tortilla chips and fire-roasted salsa
- ❖ **Hummus & Vegetable Platter: \$50**
  - Traditional hummus with carrot, celery, cucumber, broccoli and tomatoes
- ❖ **Fruit Platter: \$50\***
  - Assorted fruit such as melon, grapes, pineapple, strawberries, and oranges
  - Inquire about seasonal fruits such as raspberries, blueberries, cherries or peaches. \*Market Price.
- ❖ **Meatballs: \$60**
  - Swedish Meatballs with beef gravy or Beef Meatballs with tangy BBQ
- ❖ **Shrimp Cocktail: \$70\***
  - Large shrimp, chilled and served with cocktail sauce and lemon.
  - \*Market Price
- ❖ **Caprese Skewers : \$50**
  - Grape tomatoes, fresh mozzarella balls and basil skewered and drizzled with olive oil & balsamic a glaze
- ❖ **Sirloin Crostini: \$60**
  - Toast points with shaved marinated sirloin, caramelized onions, horseradish cream
- ❖ **Chicken Quesadilla: \$50**
  - Flour tortilla, seasoned chicken, black beans, and cheese, toasted and served with fire-roasted salsa and sour cream.
- ❖ **Roasted Peppers: \$44**
  - Roasted peppers stuffed with creamy spinach and melted cheese
- ❖ **Stuffed Mushrooms: \$60**
  - Cream cheese, herbs and toasted breadcrumbs

## ***Salads***

*Orders are priced to serve 20 people.*

- ❖ **Garden Salad: \$45**
  - Mixed greens, carrot, tomatoes, red onion, cucumbers, and croutons with choice of dressing (French, Ranch, Buttermilk Bleu Cheese or Vinaigrette)
- ❖ **Caesar Salad: \$50**
  - Chopped romaine leaves, parmesan, and croutons with Caesar dressing
- ❖ **Roasted Butternut Squash Salad: \$64**
  - Mixed greens, roasted butternut squash, red onion, tart apple, candied walnuts, and raisins tossed in a maple vinaigrette.
- ❖ **Spinach & Berry Salad: \$58**
  - Baby spinach leaves, seasonal berries, and candied walnuts with a lemon basil vinaigrette
- ❖ **Caprese Salad: \$70**
  - Arugula and mixed greens tossed in olive oil topped with a tomato medley, fresh mozzarella, and a balsamic glaze

## ***Sandwiches***

*Minimum of 20 people.*

- ❖ **Build Your Own (cold sandwich): \$112**
  - Meat: deli cut turkey, ham, and roast beef (Choose 2)
  - Cheese: cheddar, Swiss
  - Veggies: lettuce, tomato, onion with mustard and mayo
  
- ❖ **Club (cold sandwich): \$112**
  - Turkey, bacon, Swiss, lettuce, tomato, mayo on toasted honey oat bread
  
- ❖ **Chicken Sandwich (plated hot sandwich): \$124**
  - Marinated chicken breast, lemon basil pesto, lettuce, tomato, on sourdough bread
  
- ❖ **Steak Melt (plated hot sandwich): \$130**
  - Marinated sirloin deli sliced, caramelized onions, roasted peppers, and cheddar on toasted sourdough bread
  
- ❖ **Veggie Sandwich (plated hot sandwich): \$98**
  - Roasted vegetables, sun-dried tomato pesto, Swiss on ciabatta hoagie

## ***Add-on Sides***

*Orders are priced to serve 20 people.*

**Potato or Tortilla Chips - \$20**

**Pasta Salad with diced veggies and Italian vinaigrette - \$45**

**Coleslaw, Potato Salad or Fruit Platter - \$65**

## ***Buffet Options***

*Minimum of 20 people.*

**Option 1: Entree, Vegetable, Side Dish, Bread \$22/person**

**Option 2: Salad and Bread, Entree, Vegetables, Side Dish \$26.50/person**

**Add-on: Dessert \$2-4/person**

### ***Entree Options*** (Choose 1)

- ❖ Pan Seared Chicken Breast with Sauce (Choose 1 sauce)
  - Rosemary Thyme Cream Sauce
  - Honey Dijon Sauce
  - Roasted Mushrooms and Wine Reduction Sauce
- ❖ Honey Roasted Ham
- ❖ Hand Carved Marinated Sirloin
- ❖ Baked Haddock with Lemon Dill Sauce

### ***Vegetables*** (Choose 1)

- ❖ California Medley - carrot, broccoli, cauliflower
- ❖ Succotash - corn, diced onion and peppers, lima beans
- ❖ Green Beans, Snap Peas or Asparagus\*  
\*Additional charge may apply based on availability.

### ***Side Dish*** (Choose 1)

- ❖ Baby Red Mashed Potatoes
- ❖ Roasted Herb Potatoes
- ❖ Baked Potato
- ❖ Rice Pilaf

### ***Salad and Bread*** (Choose 1 of each)

- ❖ Garden Salad or Caesar Salad. Other options for additional cost.
- ❖ Dinner Rolls or Garlic Breadsticks

### ***Desserts***

- ❖ Assorted Cookies
- ❖ Assorted Bars
- ❖ Mini-Swedish Cream with Berries

## ***Picnic Buffet Options***

*Minimum of 20 people.*

### **Option 1: American Picnic \$22/person**

- ❖ **Meat:** Burgers, Brats, Grilled Chicken, Portabella Caps (Choose 2)
- ❖ **Toppings:** buns, lettuce, tomato, onion, cheese, ketchup, mustard, mayo
- ❖ **Sides:** Baked beans, coleslaw, pickle spears, watermelon, and potato chips

### **Option 2: Gourmet Picnic \$30/person**

- ❖ **Meat:** BBQ Chicken **OR** Assorted Kebobs (chicken, shrimp, steak) (Choose 1)
- ❖ **Sides:** Garlic bread, herb-roasted potatoes, corn-on-the-cob (in season) **OR** coleslaw, pickle spears, grilled pineapple

### **Add-on: Dessert \$2-4/person**

- ❖ Assorted Cookies
- ❖ Assorted Bars
- ❖ Mini-Swedish Cream with Berries

## ***Served Dinners***

*Minimum of 20 people. Entrees priced per person and include a dinner salad and bread.*

### Included items:

**Dinner Roll or Garlic Breadstick** (Choose 1)

**Garden Salad or Caesar Salad** (Choose 1)

Note: Other salad options available for an additional cost.

**Entree** (Choose up to 2)

**Side Dishes** (Choose 2)

### ***Entrees Options*** (Choose up to 2)

- ❖ **Breast of Hen:** \$28/person
  - Chicken breast marinated olive oil, garlic, lemon juice and fresh herbs. Served grilled or roasted with Rosemary Cream, Honey Dijon, or a white wine reduction sauce.
- ❖ **Local Fish:** \$30/person
  - Fresh Lake Superior Fish (seasonal), Walleye, Haddock  
Your choice prepared with white wine and lemon or Cajun blackened.  
Baked or sauteed
- ❖ **New York Strip:** \$30/person\*
  - 8-10 oz steak, marinated and grilled to medium  
\*Market Price
- ❖ **Ribeye:** \$32/person\*
  - 10 oz ribeye grilled to medium and served with herbed butter  
\*Market Price
- ❖ **Filet Medallions:** \$38/person\*
  - Three 3oz tenderloin medallions served with a sauteed mushroom sauce  
\*Market Price
- ❖ **Pork Roulade:** \$38/person
  - Pork loin stuffed with spinach, mushrooms and Swiss. Sliced and served with pan jus gravy.
- ❖ **Primavera:** \$26/person
- ❖ **Add Chicken Breast:** \$30/person; **Add 3 jumbo Shrimp:** \$36/person
  - Linguini bathed in an Italian mornay sauce (cream and cheeses) and tossed with bell peppers, onion, carrot, and spinach.

*Side Dishes* (Choose 2)

- ❖ **Rice Pilaf**
- ❖ **Baked Potato with butter and sour cream**
- ❖ **Herb Roasted Potato Medley**
- ❖ **Mashed Baby Red Potatoes**
- ❖ **Seasonal Roast Vegetables**
- ❖ **Oven-Roasted Asparagus**
- ❖ **Sauteed Green Beans**

*Dessert Add-ons*

\$2-4/person

- ❖ Assorted Cookies
- ❖ Assorted Bars
- ❖ Mini-Swedish Cream with Berries
- ❖ A \$2 per person plating fee is added to all desserts brought in for the event

## *Desserts*

- ❖ **Assorted Cookies:** \$15/dozen
  - Chocolate Chip
  - Oatmeal-Raisin
  - Peanut Butter
  - White Chocolate Macadamia Nut
  
- ❖ **Assorted Bars or Petit Fours:** \$20/dozen
  
- ❖ **Cheesecake Bites:** \$24/dozen.
  - New York Style Vanilla.
  - Chocolate
  - Chocolate Swirl
  - Raspberry SwirlAdd \$1/each for cherry, strawberry, or blueberry fruit topping.
  
- ❖ **Mini-Swedish Creams:** \$40/dozen; Full sized \$8.50/each
  - Luscious, chilled vanilla custard topped with lingonberry sauce and fresh berries
  
- ❖ **Spice Cake:** \$3.50/serving
  - Traditional spice cake with vanilla cream icing
  
- ❖ **Carrot Cake:** \$5/serving
  - Traditional carrot cake with golden raisins and walnuts with cream cheese icing.

## ***Beverages***

*Pricing based on 20 guests.*

- ❖ **Coffee Station: \$35**
  - Regular and Decaffeinated Coffee
  - Creamer, Sugar, Sweet-n-Low, Splenda
  - Assorted Hot Tea, Lemons, Honey
  - Ice Water
- ❖ **Iced Tea: \$30**
  - Lemons, Sugar, Sweet-n-Low, Splenda
- ❖ **Lemonade: \$30**
  - Lemons
- ❖ **Soft Drinks: \$2/person**
  - Cans: Coke, Diet Coke, Sprite, Rootbeer, Mtn Dew, Dr Pepper (3 choices)
- ❖ **Juices: \$40**
  - Orange, Cranberry, Apple, Pineapple, Grapefruit, V8

## ***Catered Bar Set-up***

- ❖ **Beer and Wine Bar: \$50**
  - Red wine (1 choice)
  - White wine (1 choice)
  - Bottled or Can beer (2 choices)
- ❖ **Limited Cocktail Bar: \$50**

One each of gin, vodka, rum, whiskey, scotch
- ❖ **Specialty Cocktails: (2 choices) \$50**
  - You choose your featured drinks.
  - Sangria, Mojito, Old Fashioned, just ask!
- ❖ **Mimosa Bar: \$50**
- ❖ **Bloody Mary Bar: \$50**

## ***Staffing and Gratuities***

- ❖ Cocktail Servers and Waitstaff are \$15/person per hour.
- ❖ Bartenders are \$20/person per hour.
- ❖ Gratuity of 20% is added to all food and beverage orders.