

**BANQUET,
CATERING &
EVENTS MENU**



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- BREAKFAST BUFFETS -

Continental Buffet \$7.99

Minimum 10

Assorted fresh fruit, assorted Danish, bagels and juices with coffee service

Stay Fit Breakfast Buffet \$8.99

Minimum 10

Assorted fresh fruit, yogurt, granola, health bars and juices with coffee service

Hot Breakfast Buffet \$10.99

Minimum 15

Assorted fresh fruit, pancakes, scrambled eggs, breakfast potatoes, sausage, bacon, assorted Danish and juices with full coffee service

Deluxe Grand Buffet \$14.99

Minimum 15

Assorted fresh fruits, yogurt, granola, Eggs Benedict or Denver Scramble, scrambled eggs, breakfast potatoes, Jones sausage, Jones thick-cut smoked bacon, smoked ham, pancakes, bagels, assorted Danish and juices with full coffee service

Add Omelet Station for \$5.00 per guest

Children Ages 4-10 will be discounted 50%.

- APPETIZER BUFFET -

Appetizers

Serves 20-25

If you wish to have any appetizers served butler style, a \$60 charge will apply.

Wisconsin Cheese and Sausage Platter \$50

Four different cheeses and Wisconsin summer sausage served with assorted crackers

Cocktail Shrimp with Homemade Cocktail Sauce \$100

50 slowly poached shrimp in Monk's secret seasonings and served with homemade cocktail sauce

Smoked Salmon \$75

Our smoked salmon, dressed with a dill cream sauce

Monk's Classic Sliders \$60

Monk's sliders served with fried onions, American cheese and Monk's sauce

Assorted Mini Sandwiches or Wraps \$60

25 pieces, including ham, turkey and herbed cheese with veggies and lettuce, condiments on the side

Appetizers (continued)

Serves 20-25

If you wish to have any appetizers served butler style, a \$60 charge will apply.

Monk's Wings \$45

40 wings tossed in buffalo, sweet chili or plain served with blue cheese dressing and celery

Meatballs \$75

5 pounds of sweet barbeque or Swedish style meatballs

Bacon Wrapped Water Chestnuts \$55

50 pieces

Water chestnuts wrapped in Applewood smoked bacon.

Nacho Bar \$65

Seasoned ground Taco beef, tortilla chips, fresh mild salsa, nacho cheese sauce, tomatoes, black olives, jalapenos, diced red onions and sour cream

Italian Sausage Stuffed Mushrooms \$75

50 stuffed mushrooms; may substitute seafood stuffing for \$1 per piece

Spinach and Artichoke Dip \$65

4 pounds of our signature hot dip served with tortilla chips and celery

Appetizers (continued)

Serves 20-25

If you wish to have any appetizers served butler style, a \$60 charge will apply.

Wisconsin White Cheddar Cheese Curds \$75

6 pounds served with marinara and ranch

Bruschetta with Roma Tomatoes, Pesto and Cheese \$60

50 garlic crostini toasts topped with homemade bruschetta, basil pesto and Parmigiano-Reggiano cheese, then drizzled with balsamic reduction

Monk's Seasoned Chippers and Dip \$35

Choose Two: BLT, French Onion or Asiago Cheese Dip

Sliced Seasonal Fruit Platter \$50

Chef's choice of fresh cut seasonal fruit

Vegetables and Dip \$50

Fresh garden veggies with French onion dip

- CASUAL PLATED LUNCHES -

Options available from 11am-3pm only.

Salads

Cobb Salad \$9.99

A blend of chilled mixed greens topped with classic "Cobb" ingredients: bacon, sliced egg, tomato, avocado and crumbled bleu cheese, a marinated, grilled chicken breast and your choice of dressing on the side

Grilled Chicken Salad \$8.99

Strips of marinated, grilled chicken breast atop mixed greens with tomato, red onion, black olives, cheddar cheese and choice of dressing on the side

Wraps

Served with Monk's seasoned potato chippers and signature pickles.

BBQ Chicken Wrap \$8.99

A fresh spinach tortilla with grilled chicken strips, smothered in Sweet BBQ sauce, all wrapped together
with cheddar cheese, lettuce, tortilla strips and a touch of ranch dressing

Chicken Tender Wrap \$8.99

Crispy chicken tenders wrapped in a fresh tomato basil tortilla, stuffed with lettuce, tomato, red onion, cheddar cheese and ranch dressing

Turkey BLT Wrap \$8.99

Thinly sliced smoked turkey wrapped in a fresh garlic herb tortilla, stuffed with lettuce, tomato, crispy bacon and garlic mayonnaise

- CASUAL PLATED LUNCHES -

(CONTINUED)

Options available from 11am-3pm only.

Sandwiches

Served with Monk's seasoned potato chippers and signature pickles.

The Original Monk's Cheeseburger \$8.99

A fresh patty slowly simmered on our seasoned grill.
Choose: American, Swiss, cheddar or pepper-jack cheese

Grilled Chicken Sandwich \$8.99

A 5-oz. seasoned chicken breast grilled to perfection and served with crisp lettuce and tomato on a grilled gourmet bun.

Monk's Deli-Style Stacker \$8.99

Your choice of thinly sliced ham, turkey or salami piled high on a grilled gourmet bun, topped with choice of Swiss, American, cheddar or pepper jack cheese; lettuce, tomato and side of mayonnaise.

Turkey Spinach Artichoke Sandwich \$9.99

Grilled smoked turkey, topped with caramelized onions and spinach artichoke spread, finished with shredded Parmesan cheese. Served with lettuce and tomato on a grilled gourmet bun.

All food and beverage is subject to a 5.5% sales tax. Prices are subject to change at any time.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

- BUFFETS -

Minimum 20

Fiesta Buffet \$12.99

A Mexican Fiesta! Create your own taco salad, nachos or taco platter. Build from a choice of hard or soft shell tortillas, beef taco meat, grilled chicken strips, diced tomato, shredded lettuce, diced red onion, black olives, jalapenos, nacho cheese sauce, sour cream, Mexican rice and refried beans

Deli Buffet \$13.99

Ham, roasted turkey, salami, American, Swiss, cheddar and pepper-jack cheeses; lettuce, sliced tomato and red onion served with condiments, pickles, Monk's seasoned chippers, coleslaw and assorted breads

Wisconsin Cookout \$13.99

Choose two of our sandwich selections: Monk's "original" burgers, beer brats (sauerkraut and grilled onions), sliced Italian beef, pulled pork or our grilled chicken breast served with assorted toppings, assorted cheeses, homemade potato chippers, pickles, creamy coleslaw and condiments

Perfect Pasta Buffet \$14.99

Bolognese meat sauce and homemade Alfredo sauce, fettuccini and penne pastas, breadsticks, garden dinner salad with dressings and Parmesan cheese

Two Meat Buffet \$16.99

Two meats, one vegetable, one starch and one salad Served
with assorted fresh baked rolls and butter

Three Meat Buffet \$19.99

Three meats, two vegetables, one starch and one salad Served
with assorted fresh baked rolls and butter

MEAT- Honey Baked Ham*, Thinly-sliced Roast Beef, Oven Roasted Chicken, Grilled Pork Tenderloin*, Oven Roasted Turkey, Tender Beef Pot Roast

VEGETABLES- Green Bean Almandine, Honey Glazed Baby Carrots, Vegetable Medley, Buttered Corn

STARCH- Roasted Red Potatoes, Au Gratin Potatoes, Yukon Gold Mashed Potatoes with Gravy, Baked Potato or Rice Pilaf

SALADS- Fresh Garden Salad, Caesar Salad, Italian Pasta Salad, Creamy Coleslaw

Carving station available for an additional \$60

Please inquire about seasonal selections

Premier Dinner Buffet \$26.99

Two entrée choices, two side selections and one salad Served
with assorted fresh baked rolls and butter

ENTRÉE- Baked Salmon, Walleye in Maple Butter, Chicken Cordon Bleu, Chicken Marsala, Prime Rib or Beef, Pork Tenderloin

ACCOMPANIMENTS - Wild Mushroom Pilaf, Yukon Whipped Potatoes, Roasted Baby Red Potatoes,
Grilled Asparagus in Lemon Butter, Honey Glazed Whole Baby Carrots, Green Bean Almandine

SALADS- Mixed Baby Greens, Caesar Salad, Spinach Salad with Raspberry Vinaigrette

Carving station available for an additional \$60

Please inquire about seasonal selections

- PLATED DINNERS -

Minimum 20 All plated entrees are served with a garden salad, chef's choice seasonal vegetables, assorted dinner rolls and butter along with choice of: Yukon gold

mashed potatoes, baked potatoes, Au Gratin potatoes, roasted red potatoes or rice pilaf

Vegetable Alfredo Pasta \$14.99

Fettuccine pasta smothered in our creamy Alfredo blend, mixed with broccoli florets and Parmesan cheese *Add Chicken \$3.00*

Bruschetta Chicken \$15.99

Tender cutlets of white breast meat, seasoned and pan seared and topped with our fresh bruschetta mix,
drizzled with a balsamic glaze and parmesan cheese

Cheese or Meat Lasagna Roll-ups \$15.99

Served with a vodka cream sauce and Parmesan garnish

Chicken Marsala \$16.99

Seared chicken breasts simmered in Marsala wine sauce with sautéed mushrooms

Chicken Cordon Bleu \$17.99

Chicken breasts stuffed with ham and Swiss cheese, baked and dressed with a creamy hollandaise sauce

Plated Dinners (continued)

Pot Roast \$17.99

Classically prepared pot roast topped with rich demi glaze.

Atlantic Salmon \$19.99

Fresh herb filet of salmon pan seared to perfection

Tenderloin of Pork \$16.99

Roasted pork tenderloin, seasoned then grilled and served in a rich demi
glaze

Prime Rib \$21.99

12 oz. of boneless, fall apart tender slow roasted prime rib, served with au
jus.

Walleye \$21.99

Pan –fried walleye topped with a fresh maple butter sauce

- SPECIALTY SIDES -

Potato Salad \$1.99 per guest

This potato salad blend combines chunky redskin potatoes and onions in a sweet, creamy mayonnaise dressing. Vegetarian blend with zero grams trans-fat.

Pasta Primavera Salad \$1.99 per guest

A blend of bowtie and seashell pasta, artichokes, tomatoes, cucumbers, red and green peppers, olives, garbanzo beans and green onions in an oil and vinegar dressing.

Broccoli Salad \$1.99 per guest

Broccoli florets, diced red onions and red cabbage, shredded carrots, sunflower seeds, golden raisins, bacon pieces, blended in a light dressing.

Fire Roasted Pepperoni Salad \$2.99 per guest

Tender penne pasta is blended with fresh vegetables, shredded Parmesan cheese, sliced pepperoni, black olives, green onions in a sweet roasted red pepper dressing

Cole Slaw \$1.49 per guest

A creamy blend of shredded cabbage and a mayonnaise based dressing.

Garden Salad \$1.49 per guest

A blend of fresh greens with red onion, diced tomatoes, sliced black olives, and shredded cheddar cheese
with your choice of dressing

Caesar Salad \$1.99 per guest

Fresh chopped romaine blended with shredded parmesan cheese and home-style croutons served with a creamy Caesar dressing.

- DESSERTS -

Assorted Mini Cheesecakes \$3.99/guest

Assorted Brownies and Cookies \$2.99/guest

Strawberry Parfait \$5.99 each

Strawberry shortcake and whipped cream made into a delicious parfait

Lemon Mousse Layer Cake \$5.99 each

Tender layers of airy cake filled with tart lemon mousse and topped with whipped cream and sprinkled with sweet lemon candies

Harvest Cake \$5.99 each

Moist spice cake with fresh apple pieces accented by cinnamon spices, topped with cream cheese icing
and rich caramel with toasted pecan pralines

Cheesecake \$5.99 each

A traditional New York style cheesecake topped with sliced strawberries and whipped cream

Chocolate Lava Cake \$5.99 each

A dark chocolate cake filled with rich chocolate, baked then topped with whipped cream and chocolate sauce

- CATERED MEALS -

Most menu items can be catered depending on individual conditions within a 30-mile radius of Monk's at the Wilderness. A \$1 per person catering charge applies as well as a trip charge of \$1 per mile one way.

On-site grilling \$1 per person charge applies

Carving station \$60

Bar Service

House Cocktail	\$5.00
.....	
Premium Cocktail	\$5.75
.....	
Super Premium Cocktail	\$6.25
.....	
Domestic Bottled Beer	\$4.00
.....	
Craft Bottled Beer	\$5.50
.....	
¼ Barrel Domestic Beer	\$199.00
.....	
½ Barrel Domestic Beer	\$250.00
.....	
¼ Barrel Craft Beer	\$299.00
.....	
½ Barrel Craft Beer	\$400.00
.....	
Glass House Wine	

.....	\$5.50
Bottle Wine or Champagne	
MARKET	
Bottled Water	
.....	\$2.00
Can Soda	
.....	\$2.00

- ADDITIONAL SERVICES -

Baker's Dozen Baked Cookies \$18

Variety of styles

Baker's Dozen Fresh Pastries \$18

Variety of flavors

Coffee and beverage service \$2.50 a guest

Included in room fee

Linen Table Cloths

Linen Napkins LCD projector with screens

Sound System Hookup

Microphone

- POLICIES & PROCEDURES -

Guarantee Due Dates

Menu selection, room requirements and all other arrangements must be made a minimum of two weeks prior to your function. Confirmation of the number of guests is to be made no later than by noon 3 days prior to the function

Meal Counts

Your group will be billed according to either the number of meals actually served or the number of people guaranteed, whichever is greater. If a final guarantee is not submitted by the deadline above, the higher of the “agreed” or “expected” number as it appears in the Banquet event order will be used for the event

Service Charges

All food, beverage and other services are subject to a taxable 18% service charge and a 5.5% sales tax. Groups requesting a tax exemption must submit a State of Wisconsin tax exempt number prior to the scheduled function

Food Restrictions

Monk's Eau Claire does not permit the use of outside food and beverage to be brought into the function space with the exception of professionally baked items. All food and beverage consumed on premises must be purchased, prepared and served by Monk's Eau Claire. Unused banquet food and beverage cannot be taken from the function space. At the conclusion of the function, such food and beverages will be properly discarded by Monk's at the Wilderness. All functions shall be entitled to 1.5 hours of food service. We want your food to be served while it is at its very best so it is imperative to limit the time of food service

Room Charges

A \$100.00 non-refundable room charge applies to reserve the room for your event.

Damages

All clients and guests agree to be responsible for any damages done to the premises and equipment during the period of time in which they are under your control

all prices and charges are subject to change

Signed this day _____ of _____.

Monk's Eau Claire Representative Signature

Printed Name

Signed by

Printed Name

Deposit _____