



Banquets

at the

Boardwalk



Menu

Buffet Style Meal Service

Breakfast

Eastside Special *12*

Fresh Doughnuts and Muffins, Fresh Fruit,
Scrambled Eggs, Sausage Links or Bacon

Rise and Shine *13*

Fresh Fruit, French Toast, Scrambled Eggs or
Egg Bake, Sausage Links, Golden Hash
Browns

Boardwalk Sunrise *13.50*

Fresh Fruit, Scrambled Eggs or Egg Bake, Golden Hash Browns, Sausage Links, Crispy Bacon,
Biscuits and Gravy

****Applicable fees and taxes not included in pricing****



Buffet Style Meal Service

Light Lunch & Dinner

Boardwalk Deli Bar

14.95 (Lunch) 16.95 (Dinner)

Roast Beef, Turkey and Ham. Swiss, American, and Cheddar cheeses. Along with lettuce, tomato, onion, pickles, and deli breads with choice of potato salad or chips. Served with a seasonal fruit medley and a choice of brownies or cookies,

Salad and Soup Bar

12.95 (Lunch) 14.95 (Dinner)

Spring Green Salad with choice of three dressings.* Served with fresh artisan breads, shredded cheese, croutons, red onion, and tomatoes and choice of two soups* along with Chef's Choice dessert.

Taco Bar

15.95 (Lunch) 17.95 (Dinner)

Our homemade taco meat and sliced chicken breast served with hard and soft shells, rice, beans, lettuce, tomatoes, red onions, black olives, shredded cheese, and salsa.

*Dressings include: Ranch, French, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, and Balsamic Vinaigrette.

*Soups include: Vegetable Beef, Chicken Tortilla, Chicken and Dumpling, Chicken Noodle, Chili, Hungarian Mushroom, Tomato Basil, and Vegetable.

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Pasta Bar

16.95 (Lunch) 18.95 (Dinner)

A choice of two pastas (spaghetti, bow tie, linguini, or penne) as well as one meat sauce (chicken Alfredo, meatball marinara, or Bolognese) and one plain sauce (Alfredo or marinara). Served with garlic toast, spring green salad with two dressings, and Chef's Choice dessert.

Burger Bar

15.95 (Lunch) 17.95 (Dinner)

Grilled burgers and chicken breast along with all the fixings, baked beans, potato chips, and choice of potato salad or coleslaw. Served with a seasonal fruit medley and choice of brownies or cookies.





Plated Meal Service

Lunch

Fresh Fruit Plate 9.95

Seasonal Fruit Medley, yogurt, and a croissant.

Chef Salad 9.95

Spring green salad topped with ham, turkey, cheddar and Swiss cheeses, along with egg slices, tomatoes, black olives, and green onions. Served with fresh bread and choice of dressing.

Caesar Salad 8.95

Romaine lettuce tossed with Caesar dressing, shredded Parmesan cheese, and croutons. *Add grilled chicken for an additional \$2.

Croissant Club 10.95

Turkey breast, bacon, Swiss cheese, lettuce, tomato, and mayonnaise served on a fresh croissant with a pickle spear and choice of potato salad, pasta salad, coleslaw, or chips.

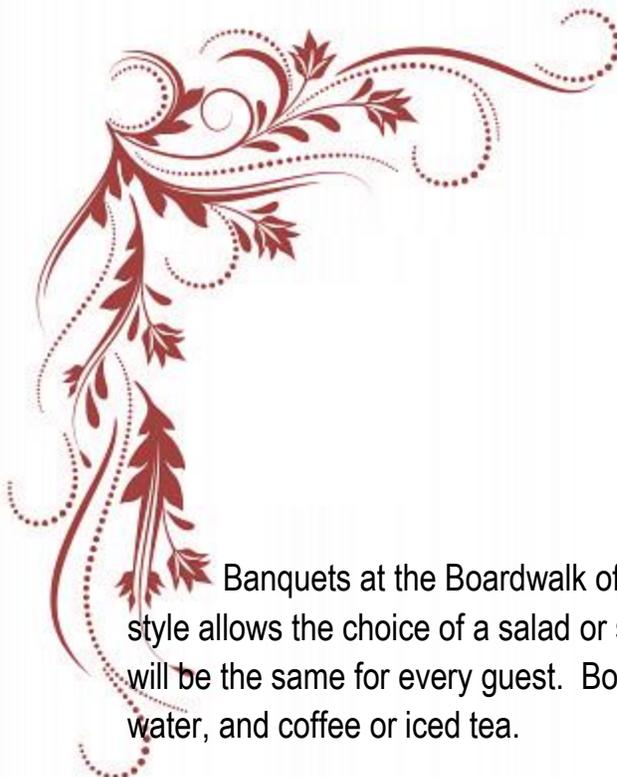
Grilled Chicken Sandwich

10.95

Grilled chicken breast topped with lettuce, tomato, onion, and mayonnaise served on a pub bun with choice of potato salad, pasta salad, coleslaw, or chips



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Banquets at the Boardwalk offers both plated and buffet style dinner service. Either meal style allows the choice of a salad or soup, vegetable, and potato or rice. The side options chosen will be the same for every guest. Both plated and buffet dinners also come with dinner rolls, ice water, and coffee or iced tea.

Buffet pricing is based off of one, two, or three entrées.

- 19.95 for one entrée
- 21.95 for two entrées
- 23.95 for three entrées

Please note that any seafood entrée choices will increase the price of the buffet by \$1.00 and the Prime Rib will increase the price of the buffet by \$3.00. Prime Rib on a buffet will also require a carving station. (\$75)

Buffet style meals are charged per person (ie: 1 item buffet with 250 people is \$19.95 X 250). Plated meals are charged per plate ordered.

The following will contain all our meal options along with the serving size and pricing for plated style meals. If you do not see something listed on our menu that you may want as an option for your banquet, please consult with the Event Coordinator for availability and pricing.



Plated and Buffet Style Meal Service

Entrées

Chicken Breast 19.95

6 ounce grilled chicken breast with choice of sauce (BBQ, teriyaki, mushroom, picata, or Hawaiian)

Chicken Parmesan 19.95

6 ounce Italian breaded and baked chicken breast topped with Provolone cheese and marinara.

Roast Turkey 19.95

Two 3 ounce slices of hand-carved roast turkey breast

Chicken Cordon Bleu 20.95

6 ounce chicken breast stuffed with Swiss cheese and ham then baked to a golden brown and topped with Moray sauce.

Stuffed Chicken Breast 20.95

6 ounce chicken breast stuffed with choice of traditional stuffing or cranberry wild rice which is then baked and topped with creamy chicken gravy.

Roast Beef 19.95

Two 4 ounce slices of tender roast beef. Served either au Jus or with brown gravy.

Pork Tenderloin 19.95

Two 3 ounce cuts of slow-cooked tenderloin,

Brown Sugar Ham 19.95

Two 4 ounce slices of ham baked with cloves and pineapple and glazed in brown sugar.

Grilled Ribeye 25.95

10 ounce ribeye grilled to perfection and topped with garlic butter and a fried onion ring.

Not available on Buffet* *Limit 100 steaks per group.

Prime Rib 26.95

Slow roasted USDA 10 ounce choice Prime Rib served with au Jus and horseradish sauce.

Carving station required for Buffet.

****Applicable fees and taxes not included in pricing****



Plated and Buffet Style Meal Service

Baked Walleye 21.95

8 ounce walleye filet cooked in white wine sauce and topped with lemon pepper and almonds.

Grilled Salmon Filet 21.95

6 ounce fresh grilled salmon filet served with a cucumber dill aioli.

Shrimp 21.95

Five jumbo shrimp served either deep fried, scampi style, or broiled in garlic herb butter.

Classic Meat Lasagna 19.95

8 ounces of our classic homemade Italian lasagna served with garlic toast.

Kid's Chicken Strips with Fries 8.95

12 and under only*

Kid's Macaroni and Cheese with Fruit 9.95

12 and under only

Please consult with the Event Coordinator about specialty meals. Most all allergies and intolerances can be accommodated.

Applicable fees and taxes not included in pricing

Chicken Alfredo 19.95

Fettuccini in a creamy Alfredo sauce with freshly grated parmesan.

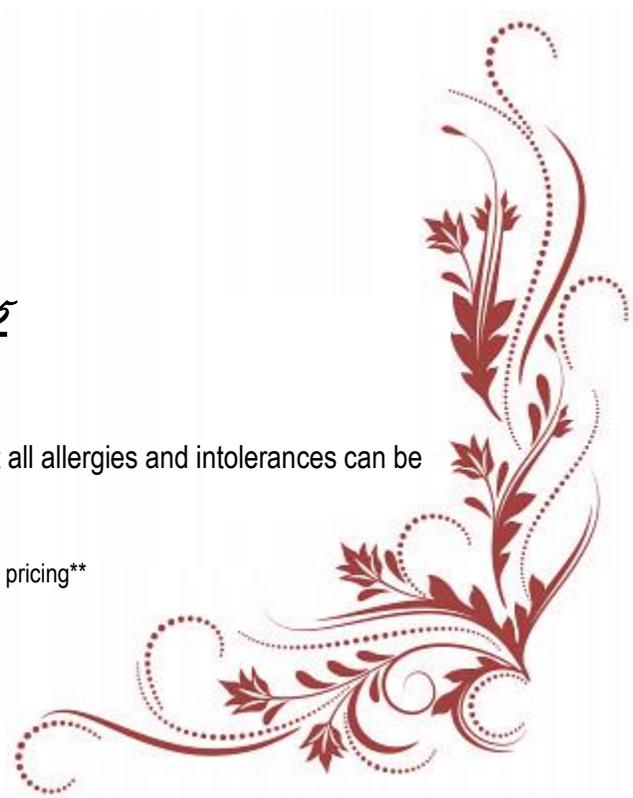
Make it Alfredo Primavera as a vegetarian option for 16.95

Chicken Dijon 19.95

6 ounce chicken breast served over Fettuccini in a creamy Dijon sauce topped with freshly grated parmesan.

Eggplant Parmesan 16.95

Two fresh slices of eggplant covered in marinara all topped with freshly grated parmesan.



Plated and Buffet Style Meal Service

Meal Accompaniments

Salads

Spring Greens

Spring Mix lettuce with cherry tomatoes, cucumbers, and croutons with a choice of two dressings.

Spinach Salad

Bed of baby spinach topped with fresh strawberries, mandarin oranges, and candied pecans with a choice of two dressings.

Caesar Salad

A classic mix of Romaine, croutons, and parmesan cheese all tossed in creamy Caesar dressing.

Potatoes and Rice

Rosemary Roasted Red Potatoes
Whipped Potatoes and Gravy
Garlic Mashed Potatoes and Gravy
Baked Potato with Butter and Sour Cream
Au Gratin Potatoes
Rice Pilaf
Cranberry Wild Rice

Vegetables

Honey Glazed Baby Carrots
Green Beans Almondine
Broccoli with Chive Butter
Whole Kernel Corn
Broccoli, Cauliflower, Carrot Medley

Dressings include: Ranch, French, Balsamic Vinaigrette, Raspberry Vinaigrette, Hot Bacon, Bleu Cheese, and Thousand Island.

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Featured Holiday Dinner

Exclusively served between November 1st and January 31st.

Entrée

Roast Turkey with Stuffing
Glazed Ham

Potato

Whipped Potatoes with Gravy
Garlic Mashed Potatoes with Gravy

Salad

Spring Green Salad
Caesar Salad

Vegetable

Green Beans Almondine
Whole Kernel Corn

Dessert

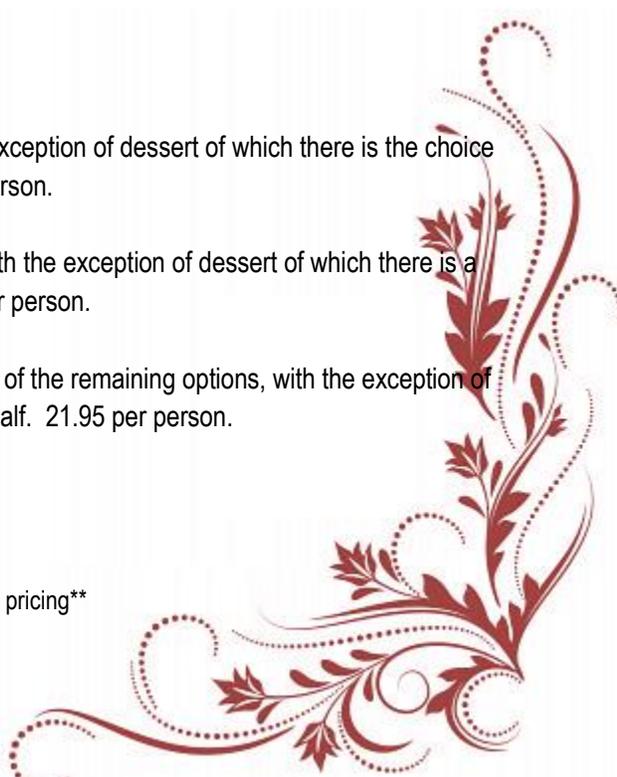
Cheesecake
Chocolate Lava Cake

Plated dinner style includes the choice of one of each listed option, with the exception of dessert of which there is the choice of doing half and half. 19.95 per person.

One entrée buffet option includes the choice of one of each listed option, with the exception of dessert of which there is a choice of doing half and half. 20.95 per person.

Two entrée buffet option includes both entrées and the choice of one of each of the remaining options, with the exception of dessert of which there is a choice of doing half and half. 21.95 per person.

Applicable fees and taxes not included in pricing



Hors D'oeuvres

Chilled Options

- Turkey-Bacon-Ranch Pinwheels --75
- Fresh Vegetables and Dip--100
- Bruschetta on Baguettes--100
- Domestic Cheese and Crackers--105
- Ham and Turkey Cocktail Sandwiches--125
- Seasonal Fruit with Yogurt Dip--125
- Smoked Salmon and Rye Bread--130
- Meat, Cheese, and Crackers--150
- Shrimp with Lemon and Cocktail Sauce--175

Hot Options

- BBQ Smokies--85
- Chips and Queso--90
- Egg Rolls--100
- Spinach Artichoke Dip--100
- Potato Skins--100
- Gorgonzola Stuffed Mushrooms--105
- Cocktail Meatballs (BBQ or Swedish)--110
- Chicken Skewers--125
- Steak Skewers--125
- Chicken Strips with Honey Mustard and BBQ--125
- Chicken Wings with Ranch--125
(Asian, BBQ, Buffalo, Teriyaki)
- Bacon Wrapped Scallops--135
- Mini BBQ Pulled Pork Sandwiches--150
- Fresh Lump Crab Cakes--175

Pricing is based on an estimated one tray per fifty people.

Applicable fees and taxes not included in pricing



Desserts

Individual Desserts

Fresh Baked Muffin—2.50

(Banana Nut, Blueberry, Bran Spice, Chocolate Chip, Lemon Poppy Seed)

Sorbet—2.50

(Orange, Lime, Strawberry, Raspberry, Blackberry)

Fresh Fruit Cup—3

Key Lime Pie—3

Lemon Cream Layer Cake—3

Carrot Cake—3.50

Chocolate Mousse Cup—3.50

Chocolate Lava Cake—3.50

Red Velvet Layer Cake—3.50

Tiramisu—3.50

Turtle Cream Pie—3.50

Chocolate Peanut Butter Cream Pie—4

New York Style Cheesecake—4

Group Desserts

Assorted Cookies—75

Chocolate Brownies—75

Assorted Muffins—85

Assorted Pastries—100

Chocolate Truffles—100

Mini Chocolate Mousse Cups—125

Mini Cheesecake Bites—125

Chocolate Covered Strawberries—150

Cream Cheese Fruit Tarts—150

Group pricing is based off one tray per fifty people

Applicable fees and taxes not included in pricing



Beverage Service

Case of Coastal Vines-250

Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Riesling, White Zinfandel)

Case of Wedding Celebration Champagne-275

Keg of Domestic Beer-285

(Budweiser, Bud Light, Miller Lite, Coors Light)

Keg of Craft Beer-325

(Blue Moon, Shock Top, Sam Adams, Summit EPA)

Unlimited Fountain Soda-250

Coffee-20

Per Gallon

White Grape Punch-20

Per Gallon

Applicable fees and taxes not included in pricing