

Hatchery Hill Hotels & Restaurants

CATERING MENU



Thank you for choosing Hatchery Hill Hotels & Restaurants! We pride ourselves on an amazing staff, attention to detail and outstanding food. Our sales team is here to plan every step of your event.

We look forward to exceeding your expectations!

BREAKFAST

Priced per person; 10-person minimum.

All breakfast buffets include freshly brewed regular coffee, decaf coffee, hot tea & juices

Continental Breakfast Buffet \$9.00

Seasonal fruit, bagels, cream cheese & breakfast pastries

Executive Breakfast Buffet \$11.00

Seasonal fruit, bagels, cream cheese, breakfast pastries, cold cereal & assorted yogurt

Hot Breakfast Buffet \$14.50

Scrambled eggs, bacon, breakfast potatoes, seasonal fruit, bagels, cream cheese & breakfast pastries

ALL DAY BREAKS

Priced per person; 10-person minimum.

BADGER BREAK \$6.00

Soft salted pretzels with mustard & popcorn

SUNDAY MATINEE \$5.00

Popcorn & candy

COOL BREEZE \$6.00

Frozen yogurt with fresh berries

SOUTH OF THE BORDER \$6.00

Tortilla chips, pico de gallo & queso dip

HEALTH BREAK \$6.00

Granola bars, individual yogurts & whole fresh fruit

SWEET TOOTH \$6.00

Freshly baked cookies & fudge brownies

A La Carte Snack Items

Candy Bars \$2.00

Large Soft Pretzels & Mustard \$4.00

Gardetto's Mix \$18.00

Potato Chips & Dip \$18.00

Tortilla Chips & Salsa \$18.00

Pretzels \$18.00

Plain Popcorn \$15.00

Cheese Popcorn \$20.00

Caramel Corn \$22.00

Mixed Nuts \$24.00

Fresh Baked Cookies \$18.00

Fudge Brownies \$24.00

LUNCH SALADS

Includes a dinner roll

Cobb Salad \$12.50

Chicken breast, bacon, tomato, bleu cheese & chopped egg over tossed greens, with choice of dressing

Santa Fe Chicken Salad \$12.50

Blackened chicken, avocado, tomato, cheddar & jack cheese over tossed greens, topped with strips of tri-colored tortilla chips

Chicken Caesar Salad \$12.50

Grilled chicken, garlic croutons, fresh parmesan cheese on crisp romaine leaves, topped with Caesar dressing

Chef Salad \$13.50

Ham, turkey, cheddar & swiss, hard boiled egg, tomato & black olives over tossed greens, topped with choice of dressing

BOXED LUNCHES

Groups of 12 or more; maximum 3 different sandwich types

Grilled Chicken Salad Croissant \$11.00

Light country Dijon & mayonnaise dressing tossed with chopped grilled chicken, with potato chips & an apple

Executive Club Sandwich \$12.00

Turkey, ham, bacon, tomato & lettuce, served on sourdough bread, with potato chips & a chocolate chip cookie

Prime Rib Sandwich \$13.00

Prime rib with horseradish sauce & Monterey jack cheese, with potato chips & a chocolate chip cookie

Fresh Vegetable Wrap \$11.00

Sundried tomato flour tortilla filled with fresh vegetables & cheese, with potato chips

Chef's Creation \$10.50

Our chef's special

LUNCH BUFFETS

Groups of 25 or more, priced per person, includes fresh baked cookies

Badger Buffet \$17.95

Barbecue chicken & hamburgers served with baked beans & coleslaw

Italian Buffet \$16.95

Ricotta cheese lasagna, roasted garlic chicken served with garlic toast, choice of potato & salad

Express Deli Buffet \$15.95

Sliced roast turkey & honey ham with cheddar & swiss cheese, assorted breads, coleslaw & salad

Custom Buffet

Custom designed by our chef



LUNCH ENTRÉES

Includes a mixed green salad, priced per person, soft drinks available at \$2.00 each

Roasted Garden Sandwich \$11.00

Assortment of roasted vegetables topped with cheese on toasted sourdough

Spinach Lasagna \$12.00

Egg & spinach lasagna layered with fresh spinach, mozzarella, parmesan, romano, provolone cheese & basil cream, topped with toasted almonds

Chicken Marsala \$12.50

Marinated grilled chicken breast in a marsala mushroom sauce served with wild rice & vegetables

Pasta Primavera \$13.00

Penne tossed with mushrooms, artichoke hearts, carrots & broccoli in a light garlic sauce

APPETIZERS

HOT

Each serves 60

- Barbecue Meatballs \$150**
- Mini Beef Wellingtons \$175**
- Chicken Wings \$150**
- Stuffed Mushrooms \$160**
- Coconut Chicken \$150**
- Egg Rolls \$160**
- Mini Crab Cakes \$175**
- Beef Kabobs \$200**
- Coconut Shrimp \$175**

Peal & Eat Shrimp

Market Price

With horseradish sauce, lemon wedges & cocktail sauce



Baked Brie

Wheel of baked brie wrapped in puff pastry, topped with almonds & honey with baguettes

Serves 25: \$50.00 | Serves 50: \$100.00

COLD

Cheese & Sausage Tray

Decorated with fresh fruit, with crackers
Serves 25: \$90.00 | Serves 50: \$160.00
Serves 100: \$300.00

Veggies & Dip Tray

Serves 25 \$60.00 | Serves 50 \$130.00

Smoked Salmon

Serves 25: \$125.00 | Serves 50: \$180.00

Fresh Fruit Tray

Serves 50: \$120.00 | Serves 100 \$190

Potato Chips & Dip \$18.00

Tortilla Chips \$18.00

With chili cheese dip or salsa

Mixed Nuts \$24.00

Gardetto's Mix \$18.00



Bruschetta Platter

Diced tomatoes with fresh garlic & basil drizzled with extra virgin olive oil served with sliced baguette

Serves 50: \$100.00

LATE NIGHT OPTIONS

Homemade Pizza

- Cheese \$15.00**
- Pepperoni \$15.00**
- Vegetarian \$20.00**
Mushrooms, peppers & artichokes
- Taco Pizza \$20.00**
Taco meat, tomatoes, cilantro & jalapenos

Snacks

- Buffalo Wings (50 pieces) \$70.00**
- Barbecue Wings (50 pieces) \$70.00**
- Chips & Salsa \$18.00**
- Milk & Cookies \$24.00**

DINNER ENTRÉES

*All dinners include house salad, fresh seasonal vegetables, garlic mashed potatoes & dinner rolls
(excludes Lasagna)*

Vegetarian Lasagna \$19.00

Egg & spinach lasagna layered with mozzarella, parmesan, romano & basil cream, topped with toasted almonds

Roasted Pork Loin \$22.00

Slow roasted pork loin with a maple-sage gravy

Top Sirloin \$29.00

Grilled 10oz sirloin topped with a tarragon mushroom demi-glaze

Filet Mignon \$42.00

Grilled 8oz filet in a whiskey peppercorn corn sauce

Prime Rib 10oz \$24.00 | 18oz \$35.00

Expertly aged & slowly roasted prime rib with au jus & horseradish sauce

Roasted Half Chicken \$20.00

With barbecue sauce

Chicken Gorgonzola \$25.00

Topped with gorgonzola cheese, bread crumbs, sage & garlic sauce

Chicken Marsala \$25.00

Marinated grilled chicken breast topped with a marsala mushroom sauce

Baked Walleye \$22.00

Topped with a lobster cream sauce

Grilled Norwegian Salmon \$25.00

Topped with a chardonnay butter sauce

DINNER BUFFETS

Groups of 25 or more, priced per person. All buffets include freshly brewed coffee & baked cookies.

American Buffet \$24.00

Barbecue chicken & shredded barbecue pork, corn on the cob, choice of potato, coleslaw & tossed salad

Italian Buffet \$25.00

Italian sausage lasagna & baked garlic chicken, caprese salad, choice of potato, fresh vegetables & garlic bread

Spanish Buffet \$35.00

Authentic Paella Valenciana with house salad & warm tortillas

Barbecue Buffet \$40.00 *minimum 75 people*

Roasted whole pig, house salad, corn on the cob, potato salad & non-alcoholic punch

CUSTOM BUFFETS

*Groups of 50 or more
Includes freshly brewed coffee, fresh seasonal vegetables, & dinner rolls.*

Salads - Choose One:

Tossed Fresh Greens
Caesar Salad
Pasta Salad
Caprese Salad
Fresh Fruit Salad

Sides - Choose One:

Au Gratin Potatoes
Garlic Mashed Potatoes
Oven Roasted Potatoes
Rice Pilaf
Baked Potatoes
Baby Red Potatoes

ENTRÉES - CHOOSE TWO:

Grilled Salmon
Baked Cod
Grilled or Roasted Chicken Breast
Chicken Marsala
Chicken Pesto Pasta
Roasted Pork Loin
New York Strip
Chef Carved Turkey Breast*
Chef Carved Prime Rib*

DESSERTS - CHOOSE ONE:

Tiramisu
New York Style Cheesecake
Carrot Cake
Red Velvet Cake
Flourless Chocolate Cake



\$42.00 Per Person

**Chef Carving Fee: \$125.00*

Desserts

- Carrot Cake \$7.00
- Tiramisu \$6.00
- Caramel Apple Pie \$6.00
- Red Velvet Cake \$7.00
- New York Style Cheesecake \$6.00
- Flourless Chocolate Cake \$6.00

Wine & Spirits

A large assortment of wines is available, please ask for our current selection.

Open/Hosted Bars

Beverage Service on a Per Drink Basis

- Call Brands \$6.00
- Domestic Bottled Beer \$4.00+
- Imported Bottled Beer \$5.00+
- Domestic Tap 1/2 Barrel \$350.00
- Imported Tap 1/2 Barrel \$425.00
- House Wine (*glass*) \$6.00
- Cordials \$6.00+
- Soft Drinks \$2.00
- Bottled Water \$3.00
- Mineral Waters \$3.00



**Prices subject to change without notice.
20% service charge will be added to all events.

Guarantee

We require a confirmation of your guaranteed count at least two weeks (14 business days) in advance for all functions. Your bill will be based on the guaranteed number, plus any extra charges. If your attendance rises above your guarantee, our kitchen will make every effort to duplicate your menu for the additional guests. In the event this cannot be done, a substitute entree will be provided

Labor and Service Charges

Applicable tax and a 20% service charge will be added to all food and beverage functions.

Butler service for Hors D'oeuvres is available for an additional fee. A \$125.00 bartender fee will be applied if a minimum total of bar sales is not reached. Corkage Fee: \$20.00 per bottle.

Cake cutting: \$1.75 per person

Linen

We will provide white, black or ivory tablecloths and napkins. Assorted colors and styles are available for an additional fee.

Coat Check

Coat check available through our Catering Department at the charge of \$23.00 per hour (4-hour minimum)

Payment

Payment in full is required 14 days prior to your event.

A credit card will be required to have on file for any incidental or additional charges on the day of your event.

All service fees/gratuities must be paid in cash

Cancellations

60-90 or more days in advance: 50% refund of room deposit.

30-60 days in advance: 25% refund of room deposit

Insurance and Indemnification

Guest shall indemnify and hold hotel/restaurant harmless from any and all claims, suits and losses, damages and expenses on account of injury to any party in connection with the function on the hotel/restaurant's premises

