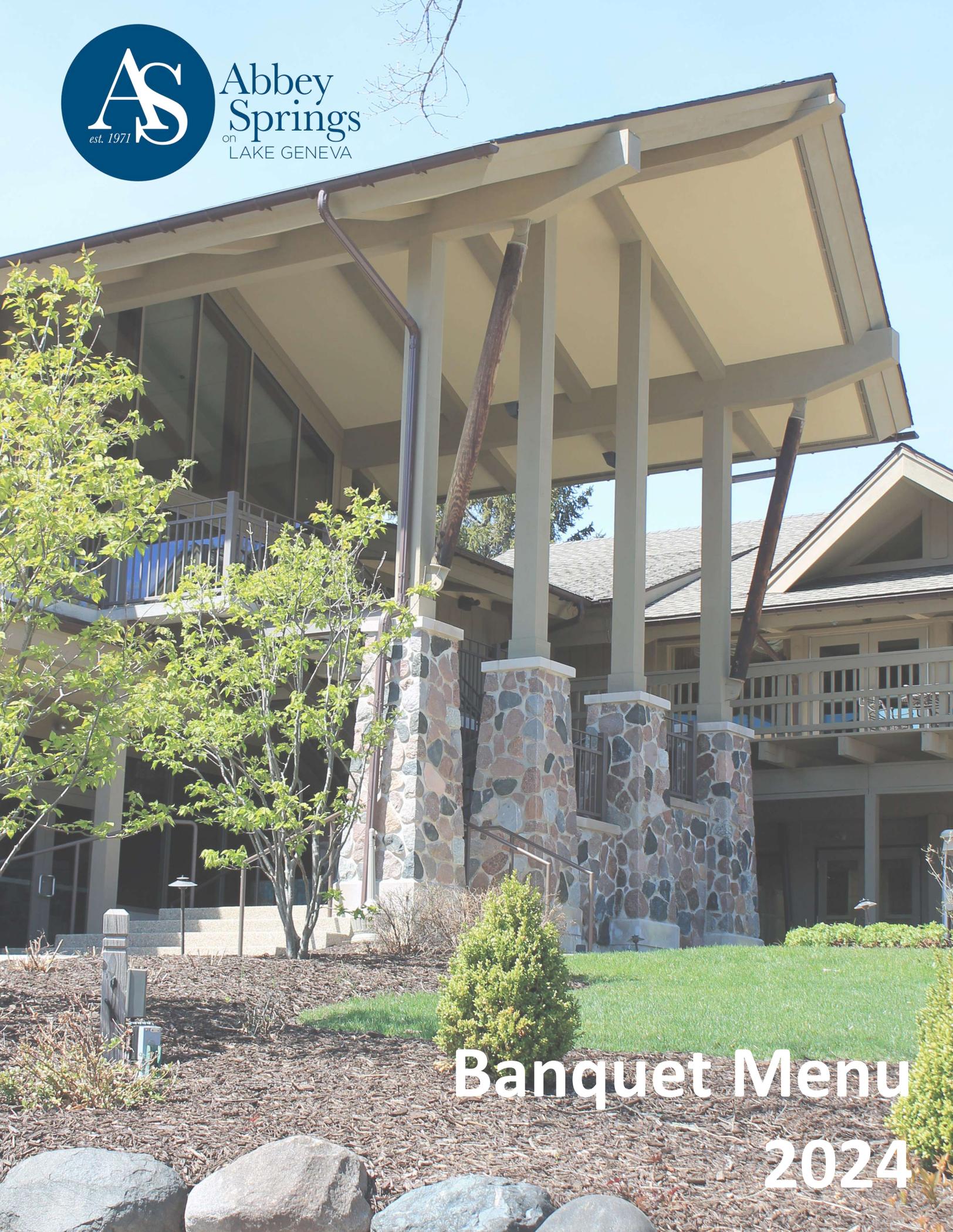




Abbey  
Springs  
on  
LAKE GENEVA



# Banquet Menu 2024

# Frequently Asked Questions...

## **1. Do you have to be a member in order to have a banquet at your facility?**

No, we do not require you to have a membership for private parties, banquets and weddings. You must however, have a membership in order to use the restaurants or Recreation Center.

## **2. What time can we get into the room to start setting up?**

The day of your event we will have the room set up by 10am. There is a possibility you can make arrangements to set up the night before, if there are no events being held.

## **3. How long do we have the room rented for?**

We ask that you have your event end at 12:00 midnight.

## **4. May I use vendors of my choosing?**

Yes! However, all food & beverage must be provided by Abbey Springs.

## **5. Do you have a food and beverage minimum?**

There is a \$300 minimum that must be spent on the bar, otherwise a bartender fee will be applied. There are F&B requirements to host an event when the venue is not typically open.

## **6. Do you allow candles?**

Yes, you are welcome to bring in candles for decorations and centerpieces. They must be contained to prevent wax dripping on the tablecloths.

## **7. What is included in the room rental fee?**

The set-up and take-down of the tables and chairs in the room, linen, china, silverware and glassware. This does not include the set-up and take-down of any items that you bring in yourself.

## **8. Do you offer kids meals?**

Yes, we offer menu selections for children 10 and under at a special pre-arranged price.

## **9. How many weddings will be booked on my day?**

We only do 1 wedding per day, and usually only 1 per weekend.

## **10. How does the parking work?**

There is limited parking on the lake-side of the street and most guests will be required to park in the Clubhouse Parking Lot across the street. Banquets held in the Clubhouse Banquet Room will have ample parking in the Clubhouse Parking Lot.

## **11. How is the menu priced?**

The menu is priced as per person, unless otherwise marked. All Buffets are priced at a minimum of 25 guests, additional fees will apply for smaller groups.

## **12. How does the bar work?**

Abbey Springs recommends one bartender for every 75 people. Additional bartenders may be requested at \$25/bartender/hour. A minimum of \$300 in retail beverage sales must be met in order to waive the bartender fee. This fee applies to both hosted and cash bars. Hosted bars are priced per person per hour.

## **13. Other**

Absolutely no outside beverages or any illegal substances allowed on property.  
No sparklers or fireworks allowed on property.

# Beverage Service

## Open Bar

A 50 guest minimum is required.

## Beer, Wine, and Soda

Domestic and/or Import Beer, House Wine, Soda, Juice and Mixes. 9

## House Drinks

Amaretto, Brandy, Bourbon, Gin, Rum, Scotch, Tequila, Whiskey, Vodka. 11

## Call Drinks

Korbel, Jim Beam, Cutty, Tanqueray, Bacardi, Titos, Smirnoff, Captain Morgan, Jose Cuervo Gold, Canadian Club, Seagram's 7, Dewars, J&B, Southern Comfort, Malibu. 13

## Premium Drinks

Maker's Mark, Tanqueray, Bombay Sapphire, Myer's Rum, Mount Gay, Dewars, Johnny Walker, Crown Royal, Stolichnaya, Grey Goose, Ketel One, Casamigos, Jack Daniels, Bulleit, Jameson, Patron, Baileys, Kahlua. 16

## Signature Drinks

Priced based on request and in addition to the normal bar package.

## Cash Bar

### Domestic Beer

Miller Lite, High Life, Budweiser, Bud Light, Michelob Ultra, Coors Light. 5

### Imported Beer

Corona, Corona Light, Heineken, Heineken 00, Spotted Cow, Moon Man, White Claw, High Noon, Lakefront IPA, gluten free as available ☺. 6

**Rail Drinks 7**

**Call Drinks 8**

**Premium 9.50**

### 1/2 Barrels

Pricing and availability varies

**Soft Drinks & Juice 3**

**Non-Alcoholic Punch 30/gallon**

**Champagne Punch 40/gallon**

### House Wine & Champagne

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, & Champagne.  
7/glass 26/bottle

# Breakfast Buffets

## Continental

Fresh Baked Danish, Coffee Cake and Muffins, Bagels w/ Cream Cheese, Seasonal Fruit, Assorted Cereals, Fruit Juices, Coffee and Tea. 18

## Traditional Breakfast

Seasonal Fruit Display, Muffins, Coffee Cake, Scrambled Eggs, Hashbrowns, Applewood Smoked Bacon, Sausage Links, Buttermilk Pancakes & French Toast w/ Maple Syrup, Fruit Juices, Coffee, Tea. 25

## Brunch

Seasonal Fruit Display, Muffins, Coffee Cake, Scrambled Eggs, Eggs Benedict, Applewood Bacon, Sausage Links, Hashbrowns, Pancakes & French Toast w/ Maple Syrup, Mixed Green Salad, Fried Chicken, Mashed Potatoes & Gravy, Roasted Seasonal Vegetables, Chef Carved Pepper Crusted Sirloin. 35

## Chef Attended Omelet Station 15

Add to any breakfast buffet. 10



## **Boxed Lunches**

Served with kettle chips, chocolate chunk cookie, apple, and bottled water.

### **Club Croissant**

Smoked Turkey, Honey Ham, Applewood Bacon, Swiss, Cheddar, Lettuce, Tomato. 27

### **Caesar Wrap**

Garlic Grilled Chicken, Romaine, Tomato, Parmesan, Side of Caesar Dressing. 27

### **Bruschetta Chicken Hoagie**

Grilled Chicken Breast, Prosciutto, Bruschetta Tomato, Fresh Mozzarella, Baby Spinach. 27

### **Half & Half**

One Half Turkey and Swiss, One Half Ham and Cheddar on Multigrain Wheat, Lettuce, Tomato. 27

## **Plated Lunch Entrées**

Includes choice of mixed greens salad with balsamic vinaigrette or house caesar, roasted seasonal vegetables, and chef's choice of accompanying starch.

### **Southwest**

Grilled Chicken, Pico de Gallo, Cheddar, Avocado Mousse. 27

### **Bruschetta**

Garlic Grilled Chicken Breast, Bruschetta Tomato, Fresh Mozzarella, Balsamic Reduction. 29

### **Bourbon Pecan**

Pecan Crusted Chicken Breast, Bourbon Honey Butter. 27

### **Herb Grilled Flank Steak**

Tomato & Cucumber Relish, Rosemary Mustard. 25

### **Short Rib**

Braised Beef Short Rib, Red Wine Reduction, Charred Red Onion. 35

### **Steak Frites**

Pan Roasted Petit Filet, Hand Cut Fries, Cracked Pepper Sherry Sauce. 43

### **Salmon**

Grilled Salmon Filet, Fennel, Citrus, Lemon Beurre Blanc. 32

### **Honey Cashew Shrimp**

Tempura Fried Shrimp, Ginger Honey, Toasted Cashew, Scallion. 35

### **Crab Cake**

Pan Fried Lump Crab Cake, Cucumber Tomato Relish, Remoulade. 38

# Lunch Entrée Salads

## Caesar

Chopped Romaine Lettuce, Fresh Parmesan, Grape Tomato, Crisp Prosciutto, Garlic Croutons, House-made Caesar Dressing 15    Add Chicken 20    Add Grilled Flank Steak 25

## Classic Cobb

Mixed Greens, Smoked Turkey, Honey Ham, Boiled Egg, Bleu Cheese, Avocado, Tomato, Cucumber, Bacon, Croutons, Cracked Pepper Ranch or Balsamic Vinaigrette. 22

## Chopped Greek

Chopped Romaine, Garlic Grilled Chicken Breast, Kalamata Olive, Tomato, Cucumber, Red Onion, Pepperoncini, Feta, Pita Bread, Greek Vinaigrette. 25

## Tarragon Almond Chicken Salad

Honey Tarragon Chicken Salad, Bibb Lettuce, Fresh Citrus Fruit, Toasted Almond, Strawberry, Croissant. 25

## Asian Chopped Steak

Ginger Grilled Flank Steak, Mixed Greens, Carrot, Scallion, Baby Corn, Water Chestnut, Cucumber, Roasted Peanuts, Fried Wonton, Sesame Vinaigrette. 27

## Chicken Caprese

Garlic Grilled Chicken Breast, Baby Spinach, Heirloom Tomato, Fresh Mozzarella, Balsamic Reduction, Basil, Garlic Olive Oil, Crostini. 25

# Lunch Sandwiches

served with choice of Brew City fries, House-made BBQ chips, or pasta salad.

## TBLT

Smoked Turkey, Tomato, Mixed Greens, Avocado, Applewood Bacon, Basil Aioli, Toasted Multi-Grain Wheat. 20

## Club

Smoked Turkey, Honey Ham, Applewood Bacon, Swiss, Cheddar, Mixed Greens, Tomato, Toasted Sourdough. 20

## Chicken Caesar Wrap

Garlic Grilled Chicken Breast, Chopped Romaine, Tomato, Parmesan, Caesar Dressing, Tortilla. 20

## Chicken Artichoke Panini

Grilled Chicken Breast, Sun Dried Tomato, Artichoke Hearts, Fontina Cheese, Basil Aioli, Focaccia. 22

## Wisco Burger

Grilled 8oz Hamburger Patty, Applewood Bacon, Sharp Cheddar, New Glarus BBQ, Onion Rings. 23

## Cup and a Half

Any sandwich selection above and a cup of tomato basil soup. 22

# Lunch Buffets

Available from 10am-2pm

## Deli Buffet

Mixed Green salad w/ Balsamic Vinaigrette, Fresh Fruit, Smoked Turkey, Honey Ham, Roast Beef, Assorted Cheeses, Sliced Tomato, Onion, Lettuce, Kosher Pickles, Condiments, Breads, Kettle Chips, Cookies and Brownies. 28

## Mediterranean

Chopped Greek Salad, Tomato and Fetta Salad, Shrimp and Steak Kabobs, Lemon Oregano Grilled Chicken Breast, Grilled Zucchini and Eggplant with Balsamic Vinaigrette, Couscous, Baklava, Fresh Berries. 30

## Baja

Southwest Chopped Salad, Chips, Guacamole, Salsa, Chili Grilled Chicken and Flank Steak, Flour Tortillas, Black Beans, Rice, Mexican Street Corn, Dulce de Leche Cheesecake, Strawberries. 30

## American Classic

Marinated Tomato Cucumber Salad, Southern Fried Chicken, Wild Mushroom Meatloaf, Mashed Potatoes and Gravy, Macaroni and Cheese, Green Beans, Sweet Corn, Fresh Baked Rolls, Apple Pie. 32

## Picnic BBQ

Wisconsin Brats, Hamburgers, Kosher Hot Dogs, Loaded Potato Salad, Coleslaw, Condiments & Garnishes, Kettle Chips, Cookies and Brownies. 32

## Southern Smokehouse

BBQ Chicken, Pulled Pork, Baby Back Ribs, Corn on the Cobb, Brown Sugar Baked Beans, Rolls and Butter, Loaded Potato Salad, Watermelon, Pasta Salad, Cookies and Brownies. 37

## Little Italy

Caesar Salad, Caprese Salad, Baked Ziti, Tuscan Chicken Farfalle, Italian Sausage w/ Roasted Peppers and Onions, Garlic Cheese Ciabatta, Mini Cannoli and Tiramisu. 35

## Bistro

Seasonal Mixed Green Salad w/ Balsamic Vinaigrette, Niçoise Salad w/ Tarragon vinaigrette, Chicken Picatta, Herb Roasted Eye Round w/ Red Wine Reduction, Lemon Grilled Salmon w/ Beurre Blanc, Roasted Seasonal Vegetables, Fingerling Potatoes, Rolls, Flourless Chocolate Tart, Fresh Berries. 40

## Buffet Add-Ons

Corn on the Cob. 3

Grilled Chicken Breast. 7

Baby Back Ribs. 20

Tortilla Chips and Salsa. 6

Greek Pasta Salad. 5

Loaded Potato Salad. 5

Baked Beans. 5

Watermelon. 5

Tomato and Cucumber Salad. 5

Cookies and Brownies. 7

Watermelon Boat with Cubed Fruit.

75/each (feeds 30pp)

# Hors d'oeuvres

## \$30 per dozen

BBQ or Swedish Meatballs

Italian Sausage Stuffed Creminis

Heirloom Tomato Bruschetta

Chicken Satay, Thai Peanut Sauce

Mini Fruit Kabob

Vegetable Spring Rolls

Bacon Wrapped Water Chestnuts

Deviled Eggs

Fried Ravioli

## \$40 per dozen

Wisconsin Cheese & Charcuterie Kabob

Bacon Cheddar Sliders

Teriyaki Steak Kabobs

Pork Pot Stickers

Antipasto Skewer

Sausage & Wild Mushroom Flatbread

Bacon Jam & Brie Crostini

Mini Reuben

## \$55 per dozen

Herb Crusted Lamb Lollipop Chop

Tenderloin Slider, Onion Marmalade,

Ahi Tuna "Nachos", Ginger Cucumber,

Mini Lump Crabcakes, Remoulade

New Glarus Glazed Bacon Wrapped Shrimp

Beer Battered Shrimp, Vodka Cocktail

Lobster California Rolls

Mini Beef Wellingtons

# Appetizer Displays

## Crudité

Broccoli, Cauliflower, Celery, Carrot, Radish, Grape Tomato, Sweet Pepper, Olives, Cracked Pepper Ranch. 10

## Mediterranean Roasted Vegetable

Zucchini, Yellow Squash, Eggplant, Baby Carrot, Asparagus, Red Pepper Hummus. 12

## Domestic Cheese

Wisconsin Cheddar, Swiss, Pepper Jack, Muenster, Fresh Berries & Grapes, Assorted Crackers. 15

## Imported Cheese Board

Italian & French Cheeses, Mediterranean Mixed Olives, Sundried Tomato Pesto, Flatbread. 18

## Shrimp Cocktail

Cajun Poached Shrimp, Bloody Mary Cocktail Sauce, Lemon. 20

## Mini Deli Board

Mini Smoked Turkey & Swiss, Honey Ham & Cheddar, & Roast Beef Sandwiches, Whole Grain Mustard, Aioli, Horseradish. 18

## Antipasto

Salami, Capicola, Prosciutto, Fontina, Mozzarella, Marinated Cremini, Artichoke, Roasted Red Pepper, Mixed Olives, Garlic Ciabatta. 18

## House-Made Potato Chips

Roasted French Onion Dip. 7

## Tortilla Chips

Salsa & Guacamole. 9

## Smoked Salmon Side

Chopped Egg, Onion, Capers, Olive, Dill Mustard, Bagel Chips. 150 each

## Baked Brie en Croute

One Kilo of Double Cream Imported Brie, Puff Pastry, Caramelized Apple & Pecan. 70

## Spinach Artichoke Dip

Served with Garlic Crostini. 7

# Plated Dinners

All entrees include choice of salad, side item and vegetable.

## Salads

### Mixed Greens

Spring Mixed Greens, Carrot, Cucumber, Radish, Red Onion, Grape Tomatoes, Croutons, Balsamic Vinaigrette.

### Caesar

Chopped Romaine, Crisp Prosciutto, Shaved Parmesan, Garlic Croutons, House-Made Caesar Dressing.

### Mediterranean

Chopped Romaine, Cucumber, Tomato, Red Onion, Pepperoncini, Kalamata, Feta, Pita, Greek Vinaigrette.

### Baby Spinach

Baby Spinach, Toasted Walnut, Red Onion, Boiled Egg, Warm Brown Sugar Vinaigrette.

### Citrus

Mixed Greens, Orange, Grapefruit, Toasted Almond, Fried Onion, Honey Tarragon Vinaigrette.

## Side Items

Roasted Garlic Whipped Potatoes

Wild Mushroom Twice Baked Potato

Rosemary New Potatoes

Five Cheese Risotto

Wild Rice Pilaf

Sweet & Yukon Potato Hash



## Vegetables

Grilled Asparagus

Haricot Vert

Grilled Vegetable Stack

Brown Sugar Glazed Carrot

Broccoli Cauliflower Gratin



# Chicken Selections

## Chicken Piccata

Sauteed Chicken Breast, Shallot, Lemon, Capers, White Wine Butter. 37

## Bruschetta Chicken

Grilled Chicken Breast, Fresh Mozzarella, Bruschetta Tomato, Balsamic Reduction. 37

## Chicken Monterey

Garlic Grilled Chicken Breast, Grilled Jumbo Shrimp, Sundried Tomato Beurre Blanc, Pesto. 40

## Chicken Marsala

Sauteed Chicken Breast, Cremini Mushroom, Marsala Wine Reduction, Parmesan. 38

# Beef and Pork Selections

## Flank Steak

Marinated & Grilled Flank Steak, Roasted Wild Mushroom, Demi-Glace, Rosemary Aioli. 48

## Tournedos

Pan Seared Medallions of Beef Tenderloin, Wild Mushroom, Charred Red Onion, Red Wine Demi-Glace. 50

## Short Ribs

Red Wine Braised Boneless Beef Short Rib, Demi-Glace, Horseradish Cream, Tobacco Fried Onion. 52

## Pork Tenderloin

Cider Marinated & Grilled Pork Tenderloin, Whole Grain Mustard BBQ Glaze, Roasted Sweet Corn & Cucumber Relish. 50

## Filet

Grilled 8oz Filet of Beef Tenderloin, Oyster & Shiitake Mushroom, Port Wine Demi-Glace. 60

# Seafood Selections

## Citrus Ginger Salmon

Grilled Salmon Filet, Fresh Citrus, Ginger Honey Glaze, Cashew. 42

## Feta Shrimp

Lemon roasted Jumbo Shrimp, Marinated Grape Tomato, Toasted Feta Cheese, Fresh Basil, Butter. 42

## Jerk Mahi Mahi

Jerk Grilled Mahi Mahi Filet, Roasted Pineapple Salsa, Cilantro, Citrus Beurre Blanc. 42

## Sea Bass

Pan Seared Sea Bass Filet, French Olive, Caper, Tomato, Arugula Pesto. 60

## Citrus Grilled Salmon

Grilled Salmon Filet, Citrus Honey Glaze, Roasted New Potato and Field Greens Salad, Fresh Grapefruit and Orange Segments, Bleu Cheese and Shallot Vinaigrette. 35

## Scallop

Sesame Crusted Diver Scallops, Red Curry Coconut Cream, Toasted Coconut, Fried Carrot, Scallion. 55

# Vegetarian Selections

## Grilled Vegetable Risotto

Grilled Zucchini, Yellow Squash, Eggplant, Asparagus, Five Cheese Risotto, Pesto. 40

## Wild Mushroom

Truffle Cream, Cracked Pepper, Parmesan. 42

## Eggplant Parmesan

Fried Eggplant, Fresh Mozzarella, San Marzano Tomato & Basil Sauce, Parmesan. 42



# Dinner Buffets

## Classic Italian

Minestrone Soup, Antipasto Salad w/Balsamic Vinaigrette, Rosemary Pork Loin w/Sundried Tomato Pesto, Garlic Grilled Chicken w/Penne Alfredo, Meat Lasagna, Roasted Zucchini and Roma Tomatoes, Fried Eggplant, Garlic Parmesan Ciabatta, Tiramisu, Cannoli, Cookies. 42

## Southern Smokehouse

Smoked Beef Brisket, BBQ Chicken, Pulled Pork, Brioche Buns, Macaroni & Cheese, Brown Sugar Baked Beans, Corn on the Cobb, Corn Bread, Vinegar Slaw, Tomato Cucumber Salad, Loaded Potato Salad, Cookies, Brownies, Strawberry Shortcake. 45

## Fish Fry

Beer Battered and Lemon Grilled Cod, Grilled Chicken Breast, Potato Pancakes, French Fries, Corn on the Cobb, Coleslaw, Mixed Greens Salad w/ Balsamic Vinaigrette, Cookies, Brownies, Dessert Bars. 38

## American Classics

Southern Fried Chicken, Roast Beef, Grilled Pork Chops, Mashed Potatoes & Gravy, Cheesy Potato Casserole, Green Beans, Sweet Corn, Chopped Cobb Salad, Tomato Cucumber Salad, Rolls & Cornbread, Apple Pie, Strawberry Shortcake. 45

## Bistro

Shrimp Bisque, Wild Mushroom Braised Beef Tenderloin, Chicken Piccata, Lemon Grilled Salmon, Parmesan Roasted New Potatoes, Wild Rice Pilaf, Broccoli & Cauliflower Gratin, Asparagus, Mixed Green Salad w/ Balsamic Vinaigrette, Fresh Fruit, Chocolate Cake, Assorted Cheesecake, Rolls. 54

## Cajun Shrimp Boil

Peel & Eat Shrimp, Grilled Andouille Sausage, Blackened Chicken Breast, Jambalaya, Corn on the Cob, Green Beans, New Potatoes, Mixed Greens Salad w/ Balsamic Vinaigrette, Tomato Cucumber Salad, Cornbread, Peach Cobbler, Strawberry Shortcake. 42

# Action Stations

\$100 chef fee is added for each station.

## Carving

Includes Appropriate Condiments, Bread and Rolls.

Beef Tenderloin. 25

Rosemary Turkey Breast. 15

Bourbon Brown Sugar Ham. 15

## Pasta

Penne & Farfalle, Chicken, Shrimp, Meatballs, tomato, Olive, Mushroom, Baby Spinach, Zucchini, Onion, Peppers, Artichoke, Marinara, Alfredo, Pesto, Garlic Bread. 22

## Santa Fe

Steak, Chicken, Shrimp, Roasted Peppers & Onions, Pico de Gallo, Guacamole, Sour Cream, Shredded Cheddar, Olive, Scallion, Tomato, Lettuce, Corn & Flour Tortillas, Chips & Queso. 25

## Stir-Fry

Steak, Chicken, Shrimp, Bok Choy, Scallion, Baby Corn, Water Chestnut, Peppers, Onion, Mushroom, Carrot, Broccoli, Honey Teriyaki, Szechuan Pepper Sauce, Jasmine Rice, Fried Wonton. 25

## Gourmet "Rocks"

Macadamia Crusted Scallop, Lemongrass Coconut Reduction, Curried Cucumber.

Short Rib, Loaded Whipped Potato, Charred Onion, Demi Glace.

Chili Seared Rock Shrimp, Roasted Corn Salsa, Avocado Mousse. 30

## Plated Desserts

### New York Cheesecake

Fresh Berries, Raspberry Coulis. 17

### Strawberry Shortcake Martini

Fresh Strawberry, Sugar Biscuit, Whipped Cream, Toasted Almond. 16

### Chocolate Decadent Cake

Chocolate Layer Cake, Chocolate Sauce, Toasted Pistachio. 15

### Apple Tartlet

Granny Apple, Cinnamon, Brown Sugar, Caramel, Butter Pecan Ice Cream. 15

### Banana Split

Caramelized Banana, Strawberry, Chocolate, and Vanilla Ice Cream, Fudge, Caramel, Pecan. 17

## Dessert Displays

### French Pastries

Truffles, Cream Puffs, Petit Fours, Crème Brulé, Chocolate Covered Strawberries. 15

### Mini Bake Shop

Mini Cookies, Brownies, Dessert Bars. 15

### Sundae Bar

Chocolate, Strawberry, and Vanilla Ice Cream, Fresh Fruit, Chocolate and Caramel Sauces, Whipped Cream, Nuts, Cherries, Cones, Cups. 16

### Chocolate Fondue

Strawberry, Pineapple, Pretzels, Marshmallows, Graham Crackers, White and Dark Chocolate Fondue. 15