All Prices Subject to Change

WELCOME!

Our staff would like to welcome you to the North Star Conference Center and the Comfort Inn & Suites. Our menu will bring back memories of times past with all of our sauces and entrées prepared in our kitchen. We use only the freshest ingredients, and when possible, we support local growers. In our large kitchen we have only one small freezer; it is usually filled with desserts and frozen seafood.

We gladly offer to create and price a special menu just for your event if time permits. Our staff will sit down with you and discuss your needs. We also do offsite catering when the opportunity arises. Please inquire with our Sales Director.

We have had amazing wine and beer dinners and would like to design a special menu with your group in mind. A five or six course feast, specially tailored for your event, is likely to have your guests remembering the occasion with fondness for many years. Special dietary needs can also be accommodated with prior notification (diabetic, vegetarian, and vegan).

In our bar selection we have also taken your needs very seriously. We do not carry any rail items; only call liquors for your discriminating guests. We have picked the best of the price category in all our selections. Should your group require anything not in our inventory, we will gladly bring in those items at your expense. Our keg beer selection is very large but we do not use nitrogen pressured kegs. In our bar we reserve the right to refuse service to anyone at any time and for the group's enjoyment, our staff has been trained and certified to recognize the early signs of intoxication. For the success of an event, as well as everyone's safety, we will act quickly if circumstances warrant.

For menu items that we do not prepare in house, we have developed relationships with local distributors from Wisconsin and we strive to stay as close to home as possible. We believe this helps us offer the best and freshest ingredients.

Please ask to take a tour of our kitchen prior to your event. We will gladly arrange for menu item tastes for anything we can get in a small amount. However, it's difficult to taste a whole smoked salmon, or better yet a roasted pig!

Thank you for considering the North Star Conference Center. All selections are subject to a 19% gratuity charge and 5.5% state and county sales tax. We hope you come to agree that our aim in using the best and freshest ingredients makes for an unforgettable occasion.

Any meals for less than 20 people may incur an additional $50 set up fee.

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Breaks

Continental

Chilled juice, assorted donuts,
bagels, coffee, decaf and tea. $5.95 per person

Health Break

Chilled juice, coffee, decaf,
assorted teas, fresh fruit, granola bars and yogurt. $7.95 per person

Cookie Time Break

Soda, water,
milk and fresh baked cookies. $5.95 per person

Only In Wisconsin

Wisconsin cheese and sausage platter,
water, soda. $7.95 per person

Sweet Treats

Assorted candy bars,
soda and water. $5.95 per person

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Make a Break!

Coffee/decaf—$22.00/gallon

Assorted donuts—$20.00/dozen

Assorted bagels—$20.00/dozen

Cinnamon rolls—$20.00/dozen

Muffins—$18.00/dozen

Whole fruit—$2.00 per person

Fresh baked cookies—$15.00/dozen

Brownies and bars—$18.00/dozen

Granola bars—$2.00/each

Roasted peanuts—$12.00 per pound

Pretzels—$10.00 per pound

Popcorn—$15.00 bowl

Snack mix—$10.00 per pound

Soda - $2.00 each

Juice - $12.00 per carafe

Milk - $12.00 per carafe

Soda - $15.00 per pitcher

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BREAKFAST

Plated

Country Breakfast
Scrambled eggs, biscuits and gravy. $8.95

Western Quiche
Ham, green peppers, tomato, Wisconsin cheddar,
served with a fresh fruit and hash browns. $8.95

French Toast
Fresh off our grill with Wisconsin butter,
served with maple syrup and sausage links. $8.95

Farmer's Breakfast
Scrambled eggs, hash browns with onion, and sausage patties. $8.95

Eggs Benedict
Two soft poached eggs over ham on an English muffin
covered with our hollandaise sauce.
Fresh fruit. $11.95

Buffet

Great for parties of 30 or more! 30 to 50 people price is $9.95 per person, 50 or more price is$ 8.95 per guest.

Choose 2 entrees:

Fluffy scrambled eggs
French Toast
Hash Browns
Biscuits and Gravy
Denver Pan Omelet
Fresh Fruit Bowl
Chorizo & Cheddar Scramble
Eggs Benedict

Choose 1 meat:

Sausage Patties
Ham
Bacon
Sausage Links
(1.50 extra for 2 meats)

All buffet breakfasts are served with assorted juices, coffee, decaf, and a selection of teas, milk by request and our fresh baked muffins.

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SANDWICHES

All plated sandwiches are served with your choice of French fries, coleslaw or potato salad. Prices include iced tea and water.

Minimum of 20 people and maximum of 80 people.

Group of less than 40 people – 1 choice

Groups of 40 or more – 2 choices

Walleye Hoagie

Large pan-fried walleye filet on hoagie bun with homemade tartar sauce—$11.95

Chicken Salad Sandwich

Served on whole grain bread —$9.95

Club Sandwich*

Triple decker turkey, bacon, tomato, cheddar, lettuce and mayo on whole grain bread—$10.95

Philly Cheesesteak

Hot roast beef with green peppers, onions, Monterey jack and horseradish sauce on the side—$10.95

Shrimp Po' Boy

Jumbo shrimp with shredded lettuce, tomatoes, cucumbers on a hoagie bun with Cajun mayo—$10.95

BLT*

On whole grain bread with apple smoked bacon, tomato, lettuce and mayo—$8.95

Cajun Tilapia

Pan-fried tilapia in Cajun bread crumbs, tomato, lettuce on a Kaiser roll with Cajun mayo or tartar sauce on the side—$9.95

Tuna Melt

On whole grain bread rye with tomato, lettuce, melted cheddar, grilled and served warm—$9.95

Rueben

On marble rye with corned beef, swiss, Thousand Island, grilled and served warm—$9.95

Prime Rib Sandwich

Not shaved, but a seven ounce cut grilled and placed on a hoagie roll with au jus or horseradish sauce (grilled onions by request)—$11.95

Sub Sandwich*

6" sub. Served hot or cold—$9.95

These sandwiches can be done as box lunch as well

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LUNCH

Plated Lunches

****All served with Chef selected vegetables and starch where appropriate****
Minimum of 20 people and maximum of 80 people.
Group of less than 40 people – 1 choice
Groups of 40 or more – 2 choices

Chicken Parmesan
Lightly breaded chicken breast, browned and served over fettuccine
with mozzarella, marinara and parmesan—$10.95

Roast Pork Loin
With cinnamon, apple glaze and baked apples—$11.95

Choice Sirloin
Medium rare sliced sirloin with sautéed garlic mushrooms and garlic mashed potatoes—$12.95

Mama's Lasagna
Spicy Italian sausage lasagna with Wisconsin ricotta, mozzarella and parmesan.
A house specialty—$10.95

Pan Fried Walleye
Lake Michigan pan-fried walleye with roasted red potatoes—$13.95

Tender Beef Medallions
Tender beef loin with cabernet mushrooms and garlic mashed potatoes—$13.95

Teriyaki Beef or Chicken Kabobs
Marinated top sirloin or chicken skewered with green peppers, onions, mushrooms and pineapple,
served over rice pilaf—$11.95

8 oz Prime Rib
(20 people minimum)
Roasted prime served with parmesan potatoes and au jus or horseradish sauce—$12.95

Quiche Lorraine
A traditional combination of bacon, spinach, swiss and farm fresh eggs—$10.95

Curry Coconut Chicken
A new favorite with chicken breast and fresh vegetables in a curried coconut cream sauce—$10.95

Cajun Tilapia
Pan sautéed with Cajun spices and breadcrumbs—$11.95

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Lunch Buffets

Parties from 20-60 choose one entrée from those below.
Parties of 60 or more, choose two entrees.
$50.00 charge for groups less than 20 people

All buffets are served with our house salad and dressings. Water, ice tea and milk upon request. Rolls and butter and/or Chef's selection vegetable are provided where appropriate. Our Chef will select potato, rice or pasta to accompany your selection.

Menu A—$10.95

Beef Stroganoff
Mexican Beef or Chicken casserole (or vegetarian)-A house specialty!
BBQ Chicken with our red ale sauce.
Quiche Lorraine
Stir Fry – spicy beef or chicken
Lasagna – Italian Sausage or Vegetarian
Chicken Enchiladas
Baked Lemon Garlic Chicken
Roast BBQ Pork Loin
Cold Deli Buffet

Menu B—$12.95

Curried Coconut Chicken
Apple and Cinnamon Roasted Pork Loin
Beef or Chicken Fajita Buffet - All the fixins' with top sirloin or chicken breast
Icelandic Cod au gratin
Italian Stuffed Chicken Parmesan
Sliced Roast Beef Au Jus
Cajun Tilapia with lemon butter

Menu C—$14.95

Seafood stuffed tilapia
Tenderloin Medallions with burgundy sauce
Wisconsin Cranberry Stuffed Chicken Breast
BBQ Pork Ribs
Cajun Chicken Alfredo with artichoke hearts and mushrooms
Top Sirloin with cabernet mushrooms
Pan Fried Walleye

All Prices Subject to Change

PLATED SALADS

All salads served with rolls and choice of two dressings, iced tea, water, coffee and decaf.
Minimum of 20 people and maximum of 80 people.
Group less than 40 people – 1 salad choice
Groups more than 40 people – 2 salad choices

Chicken Salad Stuffed Tomato

Bed of spring greens with Cajun chicken breast, tomato,
Wisconsin cheddar, cucumbers and bacon bits. – $10.95

Tuna Salad Stuffed Avocado

-$10.95

Chef Salad

Bed of spring greens with ham, turkey, hardboiled egg, tomato,
Wisconsin cheddar and bacon bits. -$11.95

Taco Salad

Taco-seasoned sirloin beef over a bed of spring greens with tomato,
Wisconsin cheddar, green onions, and salsa (on the side) served in a tortilla bowl. -$10.95

Mandarin Chicken

Bed of spring greens with mandarin chicken breast, mandarin oranges,
chow mien noodles, tomatoes and cucumbers. -$10.95

Soup and Salad

Groups over 50 people choose 2 soups also includes house salad and rolls. -9.95

SOUP

May be added to **any** buffet for $1.50 per person

Clam chowder
Split pea
Beef chili
Cream of mushroom
Corn chowder
Beef barley
Broccoli cheddar

All Prices Subject to Change

HORS D'OEUVRES

Prices are per 50 pieces with a minimum order of 50.

Hot Hors D'oeuvres

Hot wings with ranch dressing and celery—$85.00

Chili con queso dip with chips—$65.00

Artichoke dip with crackers—$75.00

Italian sausage stuffed mushrooms—$85.00

Homemade BBQ Meatballs—$80.00

Crab stuffed shrimp—$125.00

Italian meatballs with marinara—$80.00

Jamaican chicken & pineapple skewers—$80.00

Cajun pork & melon skewers—$80.00

Wisconsin cheese sausage balls - $75.00

Nacho bar ($3.95 per person)—
stocked with taco meat, cheese, chips salsa, sour cream and guacamole.

All Prices Subject to Change

HORS D'OEUVRES

Prices are per 50 pieces with a minimum order of 50.

Cold Hors D'oeuvres

Prices are per 50 pieces with a minimum order of 50.

Wisconsin cheese and sausage tray with crackers—$75.00

Fruit and cheese tray with crackers—$75.00

House-made guacamole, chips and salsa—$60.00

Seven layer Mexican dip and tortilla chips—$75.00

Peel and eat shrimp—$125.00

Deviled eggs—$45.00

Smoked salmon platter—$125.00

Relish tray with radish, celery, carrot,
green onion, olives and cheese spread—$75.00

Veggies with sour cream dill onion dip—$75.00
(or try our Franks hot sauce & ranch dip)

Silver dollar deli sandwiches with roast beef, turkey, and ham—$100.00

Roasted Red Pepper Hummus Platter
With fresh vegetables and pita bread –$ 75.00

All Prices Subject to Change

DINNER

Plated Dinners
(Maximum of 225 people)
(Minimum of 30 people or charge applies)
Group of over 50 people – 2 choices
****All served with Chef selected vegetables and starch where appropriate****

Top Sirloin
Broiled 10 oz top sirloin with onion rings—$20.95

NY Strip Steak
Served with garlic mashed potatoes—$23.95

Cranberry Stuffed Chicken
Tomah cranberry and wild rice stuffed chicken with a cranberry glaze—$18.95

Jumbo Crab-Stuffed Shrimp
Jumbo shrimp with crab stuffing served over rice pilaf—$23.95

Pan Fried Walleye
Lake Michigan walleye with cheddar and onion hash browns—$22.95

Beef Tenderloin Steak
8 oz beef tenderloin with cabernet mushrooms reduction and garlic mashed potatoes—$21.95

Braised Lamb Shank
Roast lamb shank, potatoes and root vegetables with a brandy reduction sauce—$20.95

Prime Rib
Cajun spiced prime rib with light horseradish sour cream sauce,
served with onion smashed sweet potatoes—$23.95

Roast Pork Loin
Apple cinnamon barbequed pork loin with scallop potatoes—$18.95

All Prices Subject to Change

Surf N' Turf

****All served with Chef selected vegetables and starch where appropriate****

Tenderloin and Sea Scallops

Stuffed tenderloin medallions served with giant
sea scallops and fettuccine alfredo
$24.95

Prime Rib and Shrimp

Roast prime rib with three jumbo crab
stuffed shrimp served with roasted red potatoes
(Our biggest seller!)
$26.95

Tilapia and Sirloin

Top sirloin and crab stuffed tilapia tower
with a twice baked potato
$22.95

Shrimp and Barbecue Ribs

BBQ pork ribs and jumbo beer battered shrimp
with rice pilaf and cocktail sauce
$24.95

All Prices Subject to Change

Dinner Buffets

Choose a price point person and then select your entrée(s) from those below.

Fewer than 50 guests chose one entrée.
From 50 to 150 guests choose two entrées.
For large parties over 150 guests select three entrées.

All buffets come with choice of tossed or Cesar salad on the buffet. Rolls with butter and water will be served at the tables. Coffee and decaf are self-serve near the cake table. Our Chef will select vegetables, potato, rice and/or pasta to accompany your selection.

Menu 1—$20.95 per person

Stuffed Chicken Parmesan
Tender Beef Tips
BBQ Pork Loin
Baked Lemon Butter Cod
Smoked Ham Dijon
Curried Coconut Stir Fry Chicken

Menu 2—$22.95 per person

Baked Cod Au Gratin
Top Sirloin with burgundy mushrooms
Stuffed Chicken Cordon Bleu
Apple Cinnamon Pork Loin
Seafood Newburgh
Carved Roast Beef Au Jus (1.50 per person in-room carving fee)

Menu 3—$24.95 per person

Carved Prime Rib (1.50 per person in-room carving fee)
Pan Fried Walleye
Stuffed Tenderloin Medallions (cheddar & garlic mushrooms)
Jumbo Shrimp with seafood stuffing
Almond encrusted stuffed chicken with Wisconsin cranberries
Roasted Tandori Pork Tenderloin with pineapple & mango glaze
Seafood Stuffed Rainbow Trout

All Prices Subject to Change

DESSERTS

New York style cheesecake
$5.00
With fruit topping
$5.50

Mom's chocolate cake with chocolate frosting
$3.50

Lucy's lemon squares
$3.50

Strawberry shortcake
$4.50

Apple crisp
$3.50

Pumpkin pie
$4.00

Bourbon pecan pie
$5.00

Bread pudding with brandy
$3.50

Walnut cranberry torte
$5.00

Banana's foster flambé over vanilla bean ice cream
(small groups only)
$5.00

Carrot Cake
$4.00

Wedding Cake
Cake cutting is included with room rental.
Serving of cake and coffee $1.75 per person

All Prices Subject to Change

CHILDREN'S MENU

(Children 12 and under)
(Children 2 and under are free)

Lunch Buffet
$6.95

Dinner Buffet
$11.95

Hog Dog & Chips
(includes apple sauce and cookie)
$4.95

Chicken Tenders and Chips
(includes apple sauce and cookie)
$6.95

Mac & Cheese
(includes apple sauce and cookie)
$4.95

All Prices Subject to Change

Vegetarian Meals

Vegan Stir Fry
$11.95 lunch
$16.95 dinner

Egg Plant Parmesan
$12.95 lunch
$18.95 dinner

Stuffed Portabella Mushroom
$12.95 lunch
$18.95 dinner

Mexican Casserole
$10.95 lunch
$15.95 dinner

Veggie Lasagna
(Minimum of 20)
$9.95 lunch
$15.95 dinner

All Prices Subject to Change

LATE NIGHT MENU

Pizza

Gourmet Pizza $15.00 each
12 inch pizza (serves 8-10 people – snack portion)

Cajun Chicken with white sauce, green peppers, and cheddar cheese
Pesto, tomato, black olives, artichoke hearts and cheddar cheese
Meat Lovers with sausage, pepperoni, ham, onions, and jalapenos (by request)
Taco pizza with beef OR chicken, salsa, tomatoes, onions, jalapenos, and two cheese

Basics $12.00 each
12 inch pizza (serves 8-10 people – snack portion)

Sausage, Pepperoni, and Mushrooms
Mushrooms, Pepperoni, Black Olives
Green Pepper, Mushroom, Black Olives
Extra Cheese
Cheese + one meat (sausage or pepperoni)

Sub Sandwiches

24 inches – served cold or warm
$24.00

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomato, Onion & Italian Dressing

Nacho Bar

3.95 per person
Includes: tortilla chips, soft shells, taco meat, salsa, cheddar cheese, tomatoes, onions, and lettuce

BBQ Pork Sandwiches

$1.50 a sandwich – order of minimum 25 sandwiches
Hot BBQ Pork with dinner rolls – make your own sandwich

Hot Wings, Thighs, Drumsticks

Served with ranch dressing
$1.25 each – order of minimum 25 pieces

All Prices Subject to Change

BANQUET BAR MENU

Definitions and Exclusions

Cash bar—guests purchase drinks (inclusive of tax).

Sponsored (host) bar—drinks purchased by host (subject to gratuity and tax)

Call—$4.50
Domestic and tap beers, California wines, Smirnoff Vodka, Bacardi Rum, J+B Scotch, Jim Beam Bourbon, Cuervo Tequila and Beefeater's Gin, Korbel Brandy.

Premium—$5.50
Micro-brew beers (Sam Adams, etc), Absolute Vodka, Captain Morgan Spiced Rum, Johnny Walker Black Label whiskey, Canadian Club whiskey, Jack Daniels, Tanqueray Gin, Cuervo 1800 Tequila.

Top Shelf—$6.50
Belvidere Vodka, Mount Gay Rum, Glenlevit Scotch, Makers Mark Bourbon, and Jagermeister.

Glass of Wine - $6.00

Hosted Bar
$1.00 per drink discount
Call - $3.50
Premium - $4.50
Top Shelf - $5.50
Wine - $5.00 per glass

Bottled water—$2.00
Juice—$2.00
Soda—$1.50
Non alcoholic punch—$35.00 per gallon
Champagne punch—$45.00 per gallon
Champagne - $20.00 per bottle

***$75.00 to serve punches in a fountain**

For private bar in meeting/dining room a $50.00 set up fee will apply unless revenue exceeds $250.00.

All Prices Subject to Change

Beers

Bottled

Domestic—$4.00
Premium/Micro brew—$5.00

Barrels

Domestic—$250.00 (1/2 barrel) $150.00 (1/4 barrel)
Includes Bud, Bud Light, Genuine Draft, or Miller Lite.

Premium/Import—inquire for pricing
Includes Leine's, Gray's, Esser's Best, Heinekin, New Glarus, Bass Ale, or Spotted Cow.

Wines - $24.00 per bottle

California Red's

Cabernet Sauvignon
Merlot
Zinfandel
Pinot Noir
Shiraz

White's

Chardonnay
Sauvignon Blanc
Prairie Fume
Guvertztiminer
Pinot Grigio

Blush

White Zinfandel