



BY CHOICE HOTELS

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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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.





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Cold Hors D'oeuvres

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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





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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





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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





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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 Tandoori Pork Tenderloin with pineapple & mango glaze

Seafood Stuffed Rainbow Trout





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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**





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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





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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





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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





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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.





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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
Guvertzminer
Pinot Grigio

Blush

White Zinfandel

