omfort Inn & Suites

7.95

8.95

# Breaks CONTINENTAL Chilled juice, coffee, decaf, assorted pastries and bagels HEALTH

#### Chilled juice, coffee, decaf, fresh fruit, Greek yogurt and granola

### COOKIE TIME 6.95

Soda, water, milk and fresh baked cookies

### TAILGATE 9.95

Beer, pretzels, cheese and sausage tray

### ENERGY 7.95

Soda, coffee, decaf, fruit, candy bars and granola bars

#### NACHO BAR 7.95

Soda, water, beef, tortilla chips, nacho cheese, salsa, sour cream and jalapenos. \*add guacamole 1.00 per person

Breakfast

### COUNTRY 9.95 BREAKFAST

Scrambled eggs, biscuits, and gravy

#### FRENCH TOAST 8.95

Fresh off our grill with Wisconsin butter, served with maple syrup and sausage links

### FARMER'S 8.95 BREAKFAST

Scrambled eggs, hash browns with onion, and sausage patties

#### HEALTH BREAKFAST 9.95

Fresh fruit, granola, yogurt, and hard boiled eggs

#### CONTINENTAL 7.95

Chilled juice, coffee, decaf, assorted pastries and bagels

#### BRUNCH BUFFET 13.95

Fresh fruit, pastries, yogurt, granola, scrambled eggs, bacon, sausage, baked chicken, Cajun shrimp pasta, dessert bars, brownies and cookies

\*includes juice, coffee and decaf

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# Make a Break

COFFEE/DECAF	23.95	BROWNIES	19.95
per gallon		per dozen	
ASST DONUTS	19.95	GRANOLA BARS	2.00
ASST BAGELS	19.95	ROASTED PEANUTS	11.95
CINNAMON ROLLS	19.95	PRETZELS	9.95
per dozen		per pound	
MUFFINS	17.95	POPCORN	14.95
per dozen		bowl	
WHOLE FRUIT	1.50	SNACK MIX	9.95
per person		per pound	
CUT FRUIT TRAY	2.00	SODA/TEA	2.00
per person		each	
FRESH COOKIES	14.95	JUICE/MILK/SODA	9.95
per dozen		per pitcher	

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Sandwiches

All plated sandwiches are served with your choice of chips, coleslaw or potato salad. Prices include iced tea and water. \*These sandwiches can done as box lunch as well for additional \$2.00 and will include cookie, fruit, chips and soda/water\*

#### WALLEYE SANDWICH 12.95

Large pan-fried filet on hoagie bun with homemade tartar sauce

CLUB SANDWICH\* 12.95

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

### SHRIMP PO'BOY 11.95

Jumbo Shrimp with shredded lettuce, tomatoes, cucumbers on a hoagie bun with Cajun majo

#### BLT\* 10.95

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

#### FISH SANDWICH 10.95

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

#### TUNA MELT

On whole grain bread rye with tomato, lettuce, melted cheddar, grilled and

served warm

SUB SANDWICH\*

6". Served hot or cold

Hot Plated Lunch

All plated lunches are served with house salad/dressing and rolls/butter.

All served with chef selected vegetable and starch where appropriate

MINIMUM OF 20 PEOPLE AND MAXIMUM OF 80 PEOPLE

#### BBQ PORK LOIN 11.95

With BBQ glaze

### TENDER BEEF 14.95 MEDALLIONS

Tender beef loin with Cabernet mushrooms and garlic mashed potatoes

### CAJUN TILAPIA 11.95

Pan sauteed with Cajun spices and breadcrumbs

### CHICKEN CORDON 11.95 BLEU

Ham & Swiss stuffed chicken breast, sliced and topped with our Swiss cheese sauce. Served with rice and vegetable

### SHRIMP JAMBALYA 12.95

13.95

### CRANBERRY STUFFED CHICKEN

Tomah cranberry and wild rice stuffing served over rice pilaf

10.95

10.95

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Hot Hors D'oeuvres

Cold Hors D'oeuvres

HOT WINGS WITH 104.95 RANCH DRESSING AND CELERY STICKS	WISCONSIN CHEESE AND SAUSAGE TRAY WITH CRACKERS	84.95
CHILI CON QUESO DIP 74.95 WITH CHIPS	FRUIT AND CHEESE TRAY WITH CRACKERS	99.95
ARTICHOKE DIP WITH 84.95 PITA CRACKERS	HOUSE-MADE GUACAMOLE, CHIPS	84.95
ITALIAN SAUSAGE 94.95 STUFFED	AND SALSA	
MUSHROOMS	SHRIMP COCKTAIL	99.95
HOMEMADE 94.95 MEATBALLS - BBQ OR ITALIAN	DEVILED EGGS	84.95
JAMAICAN CHICKEN 94.95	SMOKED SALMON PLATTER	124.95
WITH PINEAPPLE	VEGGIE PLATTER	99.95
CAJUN BARBEQUED 104.95 SHRIMP	ROASTED RED PEPPER HUMMUS PLATTER WITH	84.95
PULLED PORK 99.95 SANDWICHES	VEGGIES AND PITA BREAD	

Prices are per 50 piece with a minimum order of 50

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Lunch Buf

Parties from 20-60 choose one entree Parties of 60 or more choose two entrees \$50 charge for groups less than 20 people All buffets are served with house salad/dressing, rolls/butter, water, ice tea, milk, chef selected vegetable and chef selected starch.

	MENU A	11.95	MENU B	13.95
	Beef Stroganoff		Seafood Pasta	
	Casserole - Mexican Beef or Chicken		Tender Beef Tips	
	Au Gratin Fish Casserole*^		Chicken Parmesan	
	Hungarian Goulash		Shrimp Jambalaya*	
	Curry Pineapple Chicken Stir Fry*		BBQ Pork Loin*	
	BBQ Chicken with our red ale sauce*		Baked Lemon Garlic Chicken	
	Chicken Sausage Gumbo		Soup and Salad Bar (ham, turkey and hard boiled eggs)*^	
	Homemade meatloaf		Cold Deli Buffet (with additions of:	
	Lasagna - Italian Sausage or Vegetarian^		hummus, roast beef or chicken salad)	
	Soup and Salad Bar*^		MENU C	15.95
	Cold Deli Buffet (ham and turkey)		Shrimp & Scallop Pasta	
	*Upon request can be gluten free optic additional \$2.00 per person	on for	Top Sirloin w/ Burgundy Mushrooms	
<b>^Upon request can be vegatarian op</b> additional \$2.00 per person		on for	Pecan Encrusted Salmon	
			Chicken Cordon Bleu	
			Cranberry Stuffed Chicken	

Roasted Leg of Lamp

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Plated Salad		Soup
Minimum of 20 people Maximum of 80 people Less than 40 people- 1 salad choice 40 or more people - 2 salad choices		May be added to any buffet for \$1.50 per person
CRANBERRY PECAN		BEEF CHILI
SALMON SALAD		
Lunch	14.95	BROCCOLI
Dinner	23.95	CHEDDAR*^
CHEF SALAD	23.33	CORN CHOWDER
Spring greens with ham, turkey, hard boiled egg, tomato, Wisconsin cheddar and bacon bits		CREAM OF MUSHROOM*^
Lunch	13.95	
Dinner		BEEF BARLEY
CAJUN CHICKEN	19.95	SPLIT PEA*^
SALAD	12.95	
Lunch		* Gluten Free option ^ Vegetarian
Dinner	20.95	
KALAMATA OLIVE AND ARTICHOKE CAESAR		
Lunch	12.95	
Dinner	19.95	

All salads are served with rolls, choice of 2 dressings, ice tea, water, coffee and decaf

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Dinner Buffet

Parties less than 50 guests choose one entree Parties of 50-150 guests choose two entrees Parties larger than 150 guests choose three entrees All buffets are served with house salad/dressing, rolls/butter, water, ice tea, milk, chef selected vegetable and chef selected starch.

\*\*May include additional charge based on beef market pricing\*\*

MENU A	19.95	MENU C	26.95		
Tender Beef Tips**		Cared Prime Rib ** (1.50 per person in room carving fee)			
BBQ Pork Loin		Pecan Encrusted Salmon			
Baked Lemon Garlic Chicken		Roast Leg of Lamb			
Tilapia Au Gratin		Roasted Chicken Breast stuffed with cranberries and wild rice			
		Tandoori Pork Tenderloin with peach glaze			
MENU B	22.95	Tenderloin Medallions with mushrooms and Cabernet Reduction			
Baked Cod Au Gratin					
Stuffed Chicken Cordon Bleu					
Apple Cinnamon Pork Loin					
Cajun Shrimp Pasta with cream sauce					
Stuffed Chicken Parmesan					
Top Sirloin with burgundy mushrooms**					

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Dinner		Desserts	
Maximum of 100 people Minimum of 30 people			
Over 50 guests - 2 choices			
*All served with Chef selected vegetable adn sta	rch unless noted*		
TOP SIRLOIN	22.95	NEW YORK STYLE	5.00
Broiled 10 oz top sirloin with onion rings		CHEESECAKE	
CRANBERRY	20.95	with fruit topping additional \$1.50	
STUFFED CHICKEN		APPLE CRISP	5.00
Tomah cranberry and wild rice stuffed chicken with a cranberry glaze		CHOCOLATE	6.50
CAJUN SHRIMP PASTA	21.95	BOURBON PECAN SQUARES	0.00
with cream sauce			
BEEF TENDERLOIN MEDALLIONS	24.95	WALNUT CRANBERRY TORTE	5.00
LEG OF LAMB	24.95	CARROT CAKE	5.00
PECAN ENCRUSTED SALMON	20.95		
APPLE CINNAMON PORK	20.95		

with scalloped potatoes

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Children's Menu

Vegan Menu Children 12 and under Children 2 and under are free LUNCH BUFFET 8.95 LASAGNA BUFFET lunch 11.95 DINNER BUFFET 13.95 dinner 19.95 MEXICAN HOT DOG & CHIPS 10.95 CASSEROLE BUFFET 11.95 lunch CHICKEN TENDERS 11.95 AND CHIPS 19.95 dinner MAC & CHEESE 10.95 **KALAMATA OLIVE &** ARTICHOKE CAESAR SALAD lunch 11.95 dinner 19.95 1.50 SOUP Split Pea Per person charge

5025 COUNTY RD V. DEFOREST WI 53532 608.846.9100

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Gluten Free Meals

Add \$1.50 per person all options

#### BUFFET

Taco Bar Soup & Salad Bar

### BUFFET OR PLATED

BBQ Pork Loin Shrimp Jambalaya Cajun Tilapia Mexican Casserole Curry Pineapple Chicken BBQ Chicken

#### SANDWICHES

Club Shrimp Po Boy Tuna Melt BLT

Vegetarian meals

#### LASAGNA BUFFET

lunch dinner	11.95 19.95
MEXICAN CASSEROLE BUFFET	
lunch dinner	11.95 19.95
KALAMATA OLIVE & ARTICHOKE CAESAR SALAD	
lunch dinner	11.95 19.95
SOUP AND SALAD	
lunch dinner	11.95 19.95
SOUP	1.50
Split Pea Broccoli Cheddar Corn Chowder Cream of Mushroom	

Per person charge

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# Late Night Menu

#### GOURMET PIZZA

16.00

12 inch serves 8-10 people - snack portion or serves 3 people - meal 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

#### BASIC PIZZA

14.00

12 inch serves 8-10 people - snack portion serves 3 people - meal portion

\*Sausage, Pepperoni, and Mushrooms \*Mushrooms, Pepperoni, Black Olives \*Green Pepper, Mushrooms, Black Olives \*Extra Cheese \*Cheese + one meat (sausage/pepperoni)

#### SUB SANDWICHES 24.00

24 inches Served warm

Turkey, ham, cheddar, Swiss, lettuce, tomato, onion & Italian dressing

#### NACHO BAR

7.95

Per person

Meat, Tortilla chips, nacho cheese, salsa, sour cream and jalapenos

### BBQ PORK 100.00 SANDWICHES

50 pieces

Hot BBQ Pork with dinner rolls - make your own sandwich

### HOT WINGS, THIGHS, 95.00 DRUMSTICKS

50 pieces

Served with Ranch dressing



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Bar Menu

Cash bar definition - guests purchase drinks (inclusive of tax)

Sponsored (host) bar definition - drinks purchased by host (subject to gratuity)

CALL	4.50	BEER	
i.e. Smirnoff, Bacardi, Jim Beam, Jose Cuervo etc		Domestic	4.00
		Premium/Micro Brew	5.00
PREMIUM	6.00	BARRELS	
i.e. Absolute, Captain Morgan, Johnny Walker, Canadian Club, Jack Daniels etc		Domestic 1/2 barrel Domestic 1/4 barrel	300 200
TOP SHELF	7.00	Premium/Import - ask for pricing	
i.e. Belvidere, Mount Gay, Glenlevit, Makers Mark, Jagermeister etc			
GLASS OF WINE	6.00		
BOTTLED WATER	2.00	WINE	24.00
JUICE	2.00	Red: Cabetnet Sauvignon	
SODA	1.50	Merlot Zinfandel	
NON ALCOHOLIC PUNCH	35.00	Pinot Noir Shiraz	
per gallon CHAMPAGNE PUNCH	45.00	White: Chardonnay Sauvignon Blanc Prairie Fume	
per gallon		Guvertztiminer Pinot Grigio	
CHAMPAGNE	24.00	Blush:	
\$75 to serve punch in a four	ntain	White Zinfandel	