



BANQUET MENU



CAMELOT

W192 STATE ROAD 67 • LOMIRA, WI 53048

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www.golfcamelot.com



RENTAL AMENITIES



CENTERPIECES & MISCELLANEOUS



Uplighting Package (20 LIGHTS)	200.00
Uplighting	EACH 15.00
Pipe & Drape 8'x10' panel (up to 6)	EACH 50.00
12" Square Mirror	EACH 1.50
Pewter Oil Lamp	EACH 2.00
Beveled Glass Centerpiece	EACH 2.00
Decorative Glass Bowl	EACH .50

AUDIO & VISUAL



Easel	N/C
Podium	N/C
Wireless Microphone	N/C
Easel with paper	5.00
60" Screen	15.00
96" Screen	25.00
150 Watt Portable PA Speaker System	30.00
LCD Multimedia Projector with VGA/HDMI Connection	30.00

OPERATION IS THE RESPONSIBILITY OF THE RENTER
Sales tax will be added to any rental amenities

STANDARD TABLE SETTINGS



Upgrade to China	PER PERSON 3.50
Upgrade to Simulated China	PER PERSON 2.50
Table Linen	PER PERSON 2.00
Folded Linen Napkin	PER PERSON 1.00
Table Linen & Napkin Set	PER PERSON 2.75
Heating Vessel and Chaffing Fuel	EACH 25.00

FOOD & BEVERAGE REGULATIONS



FOOD REGULATIONS: All menu items and beverages arranged for the event are subject to an 18% service charge. Sales Tax will be added to the total amount of the event, including menu items, beverage packages and any additional amenities. Due to fluctuating market conditions, prices for food and beverage will be subject to the published price for the calendar year of the event. Due to health regulations and liability, The Golf Club at Camelot does not permit any leftover foods and/or beverages to leave the property. In accordance with license regulations, all food and beverage consumed on premise must be purchased from The Golf Club at Camelot (WI Administrative code (DH & SS sec. 196.07)). Specialty cakes are the only exception to this policy. Special dessert arrangements are the responsibility of the renter or his/her contracted baker.

BEVERAGE REGULATIONS: The sale & service of alcoholic beverages are regulated by the Wisconsin Liquor Commission. As a licensee, The Golf Club at Camelot is responsible for the administration of these regulations (Wis. Statue 125.32-6). Therefore, it is a policy that liquor cannot be brought onto the property from outside sources. Carry-ins of any beverages are subject to a minimum fee of \$100 and will be confiscated. This fee is at management discretion and may result in a higher fee based on occurrence. Host is responsible for persons under the age of 21. Guests who are drinking in excess in the opinion of the bartenders or management will not be served.

HORS D'OEUVRES

DISPLAYS & TRAYS

	Small Tray (SERVES 25)	Medium Tray (SERVES 50)	Large Tray (SERVES 75)
Seasonal Fresh Fruit.....	Market	Market	Market
Fresh Vegetables (paired with Creamy Dip).....	40.00	75.00	110.00
Relish Tray (with Assorted Pickled Vegetables & Olives).....	30.00	55.00	80.00
Taco Dip (served with Tri-color Tortilla Chips).....	35.00	65.00	95.00
Assorted Cubed Cheese (accompanied with Crackers).....	60.00	115.00	170.00
Sausage & Assorted Cubed Cheese (served with Crackers).....	60.00	115.00	170.00
Shrimp Cocktail (with house made Cocktail Sauce).....	70.00	135.00	200.00
Smoked Salmon (served with Lemon Wedges & Crackers).....	—	—	250.00

COCKTAIL HORS D'OEUVRES

	25 PIECES	50 PIECES	75 PIECES
Crostini's with a Bruschetta topping.....	—	50.00	75.00
Ham & Cheese Roll-ups.....	30.00	55.00	80.00
Boneless Wings (tossed in a choice of BBQ, Bourbon, Buffalo, Chipotle Ranch, Teriyaki, Thai Chili sauce).....	40.00	75.00	110.00
Cocktail Meatballs (in a choice of BBQ, Bourbon, Marinara, Swedish, Teriyaki or Thai Chili sauce).....	40.00	75.00	110.00
BBQ Cocktail Wieners.....	40.00	75.00	110.00
Pretzel Bites (served with Hot Nacho Cheese on the side).....	40.00	75.00	110.00
Mini Franks (wrapped in a flaky Puff Pastry).....	40.00	75.00	110.00
Garlic Herb Stuffed Mushrooms.....	40.00	75.00	110.00
Glazed Bacon Wrapped Water Chestnuts.....	55.00	105.00	155.00
Roasted Ham or Turkey Sliders (served with mayonnaise, horseradish sauce, onions & pickles)	65.00	125.00	185.00
add a Cheese Tray.....	20.00	35.00	50.00

LATE NIGHT 12" THIN CRUST PIZZA

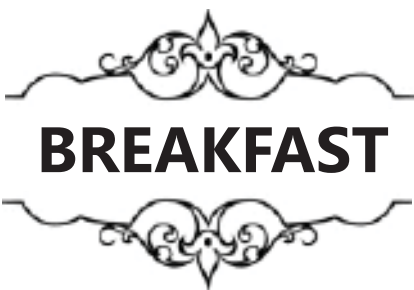
Cheese, Sausage or Pepperoni Pizza **12.00**

Veggie Pizza **14.00**

Mushrooms, Onions, Fresh Diced Tomatoes, Black Olives & Mixed Peppers

Supreme Pizza **15.00**

Sausage, Pepperoni, Mushrooms, Onions, Diced Tomatoes,
Black Olives & Mixed Peppers



BREAKFAST

Seasonal Fruit	PER PERSON	3.75
Tater Circles	PER PERSON	2.00
Home Fries.....	PER PERSON	2.50
Biscuits & Gravy.....	PER PERSON	3.00
French Toast (served with butter & maple syrup)	PER PERSON	3.00
Silver Dollar Pancakes (served with butter & maple syrup)	PER PERSON	3.00
Scrambled Eggs	PER PERSON	3.00
add cheese.....	PER PERSON	.75
Corned Beef Hash.....	PER PERSON	3.50
Sliced Ham.....	PER PERSON	3.50
Sausage Links	PER PERSON	3.50
Bacon	PER PERSON	3.50

BREAKFAST BITES

Mini Donut Holes (chocolate or vanilla)	PER DOZEN	4.00
Mini Assorted Danishes.....	PER DOZEN	10.00
Assorted Donuts.....	PER DOZEN	20.00
Cinnamon Rolls.....	PER DOZEN	20.00
Assorted Muffins.....	PER DOZEN	23.00

A customary service charge of 18% & sales tax of 5.5% will be applied to all food & beverage prices

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BEVERAGES

Regular Coffee (includes cups, stir sticks, creamer & sugar)	PER 1.5 GALLON	30.00
Decaf Coffee (includes cups, stir sticks, creamer & sugar)	PER 1.5 GALLON	30.00
Milk.....	PER CARAFE	4.00
Apple Juice	PER CARAFE	6.00
Orange Juice	PER CARAFE	6.00
Punch Bowl Mimosa (20 servings).....	PER BOWL	60.00
Sangria Bowl (20 servings).....	PER BOWL	70.00
Bloody Mary Bar (min. 15 people).....		ask for special pricing
Bottled Water.....	PER BOTTLE	2.00
Bottled Soda	PER BOTTLE	2.50
Bottled Gatorade.....	PER BOTTLE	3.50

SNACKS

Chips & Salsa.....	PER POUND	8.50
Snack Mix.....	PER POUND	9.50
Potato Chips (individual bags)	EACH	1.00
Assorted Granola Bars.....	EACH	2.00
Fruit-Flavored Yogurt.....	EACH	2.50

KIDS MENU

Kraft Macaroni & Cheese with breadsticks.....	PER PLATE	4.00
Mini Corn Dogs & Smiley Fries.....	PER PLATE	4.00
Chicken Tenders & Smiley Fries.....	PER PLATE	4.75



SIDE ENHANCEMENTS



SALADS

COURT SALAD per person **2.50**

Fresh greens & vegetables topped with croutons
& a choice of dressings (choose 2):
French • Ranch • Thousand Island • Italian
Balsamic Vinaigrette • Raspberry Vinaigrette

CAESAR SALAD per person **2.50**

Romaine lettuce topped with croutons,
parmesan cheese & Caesar dressing

DOOR COUNTY CHERRY SALAD per person **4.50**

Seasonal mixed greens topped with
sliced apples, dried cherries, fresh feta cheese,
roasted almonds & raspberry vinaigrette dressing

STARCHES

PER PERSON **1.75**

American Potato Salad
German Potato Salad
Wild Rice Blend
Homemade Stuffing
Homemade Mashed Potatoes
Homemade Garlic Mashed Potatoes
Sour Cream & Chive Mashed Potatoes
Buttered Parsley Potatoes
Homemade Cheesy Hash Browns
Au Gratin Potatoes
Egg Noodles
Baked Potato & Sour Cream
Twice Baked Potato...Add **1.00** per person

DINNER ROLLS

with butter.....PER PERSON **.75**

MIXED SALAD SIDES PER PERSON **2.00**

7-Layer Salad
American Potato Salad
BLT Pasta Salad
Broccoli & Cauliflower Salad
Creamy Coleslaw
Fruit Fluff
German Potato Salad
Italian Pasta Salad
Loaded Baked Potato Salad
Seasonal Fruit...Add **1.75** per person

SOUP PER PERSON (crackers included) **3.00**


Baked Potato
Beef Stew
Wisconsin Cheese
Broccoli Cheddar
Chili
Chicken Enchilada
Chicken Noodle
Creamy Chicken & Wild Rice
Tomato Basil
Garden Vegetable
Italian Wedding Style
New England Clam Chowder

VEGETABLES PER PERSON **1.50**


Baked Beans
Glazed Baby Carrots
Green Bean Almondine
Green Beans
Super Sweet Corn
Key Largo Vegetable Blend
Prince Edward Vegetable Blend
Pacific Vegetable Blend
California Vegetable Blend

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BUFFET



Includes black Styrofoam plates, black plastic ware, paper dinner napkins & plastic cups • Coffee & water service included
One hour of service included...Add \$100.00 for every ½ hour past scheduled serving time

Request special pricing for children 10 & under • Minimum 25 people required*

SANDWICH BUFFET PER PERSON **8.00***

Served with Buns & Sandwich Condiments
Recommend minimum of two side enhancements
& additional dessert



CHOOSE TWO:

- Pulled Pork, Plain, in BBQ or in Gravy
- Beef Hot Dogs
- Hamburgers
- Hoff's Brats
- Grilled Chicken Breasts
- Hot Sliced Ham
- Hot Beef in Gravy
- Hot Turkey in Gravy
- Sloppy Joes
- Cold Deli Beef
- Cold Deli Ham
- Cold Deli Turkey

TACO BAR PER PERSON **13.00***

Recommend additional dessert



INCLUDES:

- Seasoned Ground Beef
- Southwestern Chicken
- Shredded Lettuce
- Shredded Cheese
- Diced Tomatoes
- Diced Onions
- Black Olives
- Jalapeños
- Sour Cream
- Salsa
- Nacho Cheese
- Spanish Rice
- Soft Shell Tortillas
- Corn Chips

Refried Beans...Add **1.00** PER PERSON



MEDIEVAL PIG ROAST

PER PERSON **17.00**

Natural Wood-Smoked Old Fashioned Pig Roast

MINIMUM OF 75 PEOPLE REQUIRED

Available April through October months

Served with buns, BBQ sauce,

Horseradish Sauce, Onions & Pickles

**Includes Baked Beans, American Potato Salad
& Creamy Coleslaw**

PASTA BAR PER PERSON **12.00***

Served with Court Salad and Garlic Breadsticks
Recommend additional side enhancements
& additional dessert



CHOOSE TWO:

- Tortellini
- Penne Pasta
- Fettucine Noodles
- Macaroni Noodles
- Mushroom Ravioli

CHOOSE TWO:

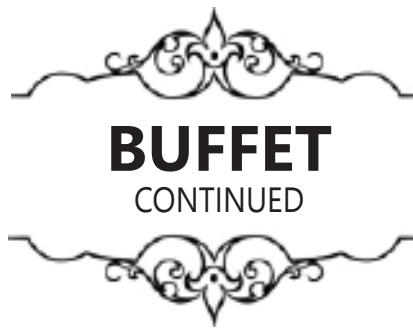
- Pesto
- Marinara
- Cheese Sauce
- Tomato Vodka
- Alfredo
- Broccoli Alfredo
- Meat Sauce

Add Chicken..... **1.00** PER PERSON

Add Meatballs..... **1.00** PER PERSON

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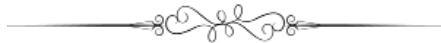
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Includes black Styrofoam plates, black plastic ware, paper dinner napkins & plastic cups • Coffee & water service included
One hour of service included...Add \$100.00 for every ½ hour past scheduled serving time
Request special pricing for children 10 & under • Minimum 25 people required*

ROYAL COURT BUFFET

TWO MEATS - PER PERSON **9.00***

Recommend minimum of two side enhancements,
one salad, dinner rolls & additional dessert



Each additional entrée...ADD **4.50** PER PERSON

Carving station substitution...ADD **5.00** PER PERSON

MAXIMUM 200 GUESTS

CHOOSE TWO:

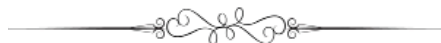
- Broiled Haddock
- Breaded Baked Chicken
- Chicken Marsala
- Chicken Cordon Bleu
- Broccoli & Cheese Stuffed Chicken Breast
- Marinated Chicken Breast**

**BBQ, Italian, Lemon Pepper, Lemon Garlic or Teriyaki marinade

- Baked Ham
- Boneless Pork Chops
- Country Style Spare Ribs
- Baked Ziti
- Broccoli Tortellini
- Fettuccini Alfredo
- Mushroom Ravioli
- Pepper Steak
- Roasted Tenderloin Tips in Mushroom Gravy
- Pulled Pork, Plain, in BBQ or in Gravy
- Sliced Roast Beef in Gravy
- Sliced Turkey in Gravy

6-8oz Chef Selected Steak...ADD **2.00** PER PERSON**

**Includes Sautéed Mushrooms and Onions

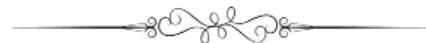


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FRIDAY FISH FRY & CHICKEN

PER PERSON **15.00***



ALE BATTERED HADDOCK PIECES BREADED BAKED CHICKEN

Served with Tartar Sauce, Rye Bread with butter,
Lemons & Creamy Coleslaw
Recommend additional salad & dessert

CHOOSE TWO SIDES:

- French Fries with Ketchup
- American Potato Salad
- German Potato Salad
- Baked Potato with Sour Cream
- Potato Pancakes with Syrup



DESSERTS



Fresh Baked M&M & Chocolate Chip Cookies	PER PERSON	.75
Assorted Bars or Brownies.....	PER PERSON	2.00
Cupcakes (Carrot, Red Velvet, Marble, Chocolate or Vanilla)....	PER PERSON	3.50
New York Style Cheesecake	PER PERSON	3.75
Assorted Cheesecake.....	PER PERSON	3.75
Half Sheet Cake.....	EACH	50.00
Full Sheet Cake.....	EACH	90.00

Make Note: Personal cake is required to come from a licensed food-safe bakery
Cake cutting, supplies, setting cake on table **.75** per person