



MENU SELECTIONS

WEDDINGS | BANQUETS | SPECIAL EVENTS



A GREAT EVENT BEGINS WITH A PLAN.

Lake Wissota Golf is a wonderful setting for a wedding reception, banquet, private party, business meeting, or any special event.

Our friendly, experienced staff will assist in making your event a total success and one to be cherished.

Whether you choose full table service or a buffet, you can be sure that we will exceed your expectations in presentation and customer service.

Every event is planned and priced individually to meet a wide variety of needs. We would like the privilege of making your event special, so let's get together and discuss your menu options. We will provide you with no obligation quotes and ideas.

We're also open year round, so be sure to think of us for holiday parties and winter weddings.

Cheers!

Randy Lathrop

General Manager/Executive Chef
rlathrop@newmangolf.com

Laurel Morris

Sous Chef

Karen Ludwig

Banquet & Catering Manager
kludwig@newmangolf.com

LAKE WISSOTA GOLF FEATURES:

- Grand Ballroom seating capacity - 313 guests
- Championship 18-hole golf course with full-service golf event planning
- Outdoor wraparound deck & walkway
- Beautiful view of Lake Wissota
- Oak dance floor 20 x 40 feet
- Full-service bar and professional staff



LAKE WISSOTA GOLF

16108 97th Ave. S., Chippewa Falls WI 54729
888-382-4780 or 715-382-4780
715-382-5276 fax
www.lakewissotagolf.com

5/05 | 250

Plated Dinners

Entrees are served with a choice of tossed salad or our Wissota House Salad.
Included is a basket of warm rolls with whipped herb butter and coffee or tea.

PRIME RIB \$20.50

A generous cut of USDA Prime Rib slow roasted to the perfect temperature then served with horseradish sauce and Au Jus.

TOP BUTT SIRLOIN \$18.50

A mouth watering steak cooked medium and crowned with fresh sautéed mushrooms and a red wine reduction.

NEW YORK STRIP STEAK

Ask for current pricing

Hand cut strip sirloin grilled to medium and topped with caramelized onions and sautéed mushrooms.

FILET MIGNON

Ask for current pricing

Hand cut tenderloin of beef wrapped with bacon then grilled to medium. We complement this steak with a port wine demi glace.

BISTRO TENDER \$18.50

The terres major, or shoulder tender of beef, marinated, paned seared and roasted to medium. Sliced into medallions and served with sauce Colbert.

DELMONICO

STRIP LOIN \$16.95

Whole roasted marinated strip loin sliced Delmonico style and laced with a bordelaise sauce.

GRILLED SALMON \$18.95

Flaky grilled salmon fillet served with a choice of lemon beurre blanc, fruit salsa or Barbacoa sauce.

SHRIMP SCAMPI OR STUFFED SHRIMP \$18.95

Choice of shrimp sautéed in butter and garlic or stuffed with a crab and cream cheese mixture and baked.

SAUTEED WALLEYE PIKE BUEURRE BLANC \$19.50

Canadian Walleye sautéed with white wine, butter, lemon and parsley.

GRILLED HALIBUT \$19.95

Fresh halibut filet char-grilled and topped with a choice of sesame-orange ginger glaze or fresh fruit salsa.

CHICKEN CORDON BLEU \$14.95

Seasoned breaded chicken breast filled with Danish ham and Swiss cheese then topped with a white wine cream sauce.

CHICKEN MARSALA \$14.95

Pan seared chicken breast smothered in mushrooms and a creamy marsala wine sauce.

CHICKEN PICATTA \$14.95

Chicken breast filets sautéed and dressed with a caper, lemon, white wine sauce.

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Plated Dinners (continued)

**BONE-IN ROASTED
HERB CHICKEN** \$14.95
Breast of chicken marinated in virgin olive oil, lemon zest and fresh herbs then slow roasted.

**BAKED CHICKEN
FLORENTINE** \$14.95
Chicken breast stuffed with fresh spinach, roasted red peppers, fresh vegetables and served with supreme sauce.

CHICKEN PROVENCAL \$14.95
Herb marinated chicken breast topped with a chardonnay herb cream sauce and garnished with tomatoes, scallions, and mushrooms.

**GRILLED IOWA
PORK CHOP** \$15.75
Seasoned center cut Iowa chop complemented with an apple brandy sauce.

**STUFFED PORTABELLO
MUSHROOMS** \$15.95
A large portabello mushroom stuffed with a blend of vegetables, bread crumbs and seasoning. Served on a bed of savory cous-cous.

VEGETARIAN PASTA \$13.95
Al dente pasta topped with sautéed vegetables and Chef's Choice sauce.

VEGETABLE STRUEDEL \$13.95
A variety of seasonal vegetables sautéed, tossed with marinara sauce and parmesan cheese then encased in delicate puff pastry and baked to a golden brown.

Please select one vegetable and one starch to complement the plated dinner entrée.

VEGETABLE
Herb Buttered Sweet Corn
Green Bean Almandine
Glazed Carrots
Broccoli Al Beurre
Sugar Snap Peas with Roasted Red Pepper
Sautéed Seasonal Vegetable Blend

STARCH
Rice Pilaf
Wild and Long Grain Rice Pilaf
Roasted Baby Red Potatoes
Au Gratin Potatoes
Twice Baked Potatoes
Baked Potato with Butter and Sour Cream
Garlic Smashed Potatoes

**Children's Selections
(ages 10 and under)**
Choose one of the following:

CHICKEN FINGERS \$7.95
Tossed greens, chicken fingers and French fries accompanied by ranch dressing, ketchup, a pickle spear and milk.

CHEESEBURGER \$7.95
Tossed greens, 1/4 pound hamburger with American cheese, French fries, ketchup, a pickle spear and milk.

Plated Lunch Specialties

All plated lunches include a beverage of hot tea or coffee.
Customized menus are available upon request.

MUFFULETTA SANDWICH \$8.25

Sliced Genoa salami, honey ham and provolone cheese with lettuce, tomato, red onion and olive relish. Served on freshly baked focaccia bread.

FRENCH DIP SANDWICH \$7.95

Thinly sliced roast beef in a french baguette with Au-Jus. Served with your choice of pasta salad, potato salad or french fries.

QUARTER PIECE BAKED HERB CHICKEN \$9.25

A quarter piece of bone-in chicken marinated in fresh herbs and spices then slow roasted. Served with Chef's seasonal vegetables and a choice of potato. We will start you off with a tossed salad, warm rolls and whipped herb butter.

BAKED CHICKEN DIJON \$9.95

5 oz. chicken filet dipped in Dijon mustard and lightly coated with fresh seasoned breadcrumbs and served with Chef's seasonal vegetable and choice of potato. Served with tossed greens, warm rolls and whipped herb butter.

CHICKEN STIR FRY \$9.25

Breast of chicken sautéed with oriental vegetables in a sesame stir fry sauce. Served over a bed of fried rice.

LAKE WISSOTA MIXED GREEN SALAD \$6.50

A large plate of mixed exotic greens tossed with Melba crisps and tomatoes in our specialty creamy garlic dressing. Served with warm rolls and whipped herb butter.

- Add grilled chicken for an additional \$2.50
- Add grilled steak for an additional \$3.50

HOUSE SPECIALTY SPINACH SALAD \$7.25

Fresh spinach with mushrooms, chopped hard cooked eggs, bacon and red onions tossed in our own poppy seed dressing. Served with warm rolls and whipped herb butter.

- Add sesame chicken for an additional \$2.50

Dinner Buffets

\$16.95

Customize your buffet by selecting from a wide variety of meats, salads, vegetables and starches.

All buffets are priced for forty people or more.
For groups under forty add \$1.00 per person.

All dinner buffets include warm rolls with whipped herb butter, and coffee or tea to be served at the tables.

Our Executive Chef will be more than happy to assist you in customizing a menu to fit your individual needs.

MEAT SELECTIONS

Please choose two of the following

Chef Carved Virginia Ham

Chef Carved Roasted Turkey Breast

Chef Carved Round of Beef

Chef Carved Roasted Prime Rib

(Add \$2.50 per person. Minimum order for 50 people.)

Beef Tips Bourgonionne

Sliced Roasted Rosemary Pork Loin

Chicken Marsala

Grilled Chicken with Red Pepper Coulis

Baked Herb Chicken

Chicken Picatta

Baked Stuffed Chicken Breast

Boston Baked Schrod

Chicken Pomodoro

Baked Ziti Provencal

(Add \$1.50 for chicken)

A third choice may be added for an additional charge.

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Dinner Buffet (continued)

SALAD SELECTIONS

Please choose two of the following:

- Pasta Salad
- Fresh Fruit Display
- Broccoli Salad
- Greek Salad (Add \$.50)
- Four Bean Salad
- Cole Slaw
- Tossed Green Salad with Dressing (Plated Service)
- Wisconsin House Salad (Plated Service)
- Dill New Potato Salad

VEGETABLE AND STARCH

Choose a combination of three to complement the entrée:

- Herbed Buttered Corn
- Green Beans Almondine
- Glazed Carrots
- Broccoli Au Beurre
- Buttered Peas and Pearl Onions
- Sugar Snap Peas with Roasted Red Peppers
- Sautéed Seasonal Vegetable
- Rice Pilaf
- Wild and Long Grain Rice Pilaf
- Roasted Baby Red Potatoes
- Au Gratin Potatoes
- Whipped Potatoes with Gravy
- Baked Potato with Butter and Sour Cream
- Garlic Smashed Potatoes
- Scalloped Potatoes

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Luncheon Buffets

Lunch Buffets are priced for 25 people or more.
Our Club House Grill Room is open during the golf season
and is available for ala-carte dining.

SOUP AND SANDWICH BUFFET

\$9.95

Available until 2:00 p.m.

An array of sliced meats and cheeses to include honey ham, smoked turkey, roast beef, cheddar cheese, swiss and jack. Complimented with a tray of fresh lettuce, tomatoes, onions, pickles and condiments. Also included are the Chef's soup du jour, two salads and fresh baked cookies.

HAMBURGER AND BRATWURST BUFFET

\$10.50

Available throughout the day and evening.

Grilled hamburgers and bratwurst accompanied by assorted buns, fresh lettuce, tomatoes, onion, pickles, sauerkraut and condiments. Included are two salad choices, potato chips and fresh baked cookies.

Add grilled chicken breast for \$2.00.

SALAD CHOICES

Tossed Green Salad

Orzo Pasta Salad

Red Potato Salad

Fresh Fruit Display

Rainbow Rotini Salad

Broccoli and Raisin Salad

Cole Slaw

Hors d'oeuvres

HOT SELECTIONS

All hot hors d'oeuvres are priced for 25 pieces, unless specified otherwise.

Meatballs with Sauce Choice	\$27.50
Beef Kalbi Kabobs	\$35.00
Seafood Stuffed Mushrooms	\$27.50
Crabmeat Rangoon	\$32.50
Mini Riebens	\$32.50
Chicken Firepot Kabobs	\$31.25
Chicken Wings	\$27.50
Whole Brie En Croute (serves 100)	\$100.00
Mini Spinach Quiche	\$37.50
Spanikopita	\$33.75
Egg Rolls with Plum Sauce	\$28.75
Mini Chile Rellenos	\$28.75
Chicken Satay with Peanut Sauce	\$32.50

COLD SELECTIONS

All cold selections are priced as specified.

Domestic Cheese and Crackers for 50 people	\$100.00
Crudités for 50 people	\$75.00
Fresh Fruit Display for 50 people	\$90.00
Jumbo Cocktail Shrimp	Market Price
Smoked Whole Salmon	\$95.00
Deviled Eggs - 25 pieces	\$18.75
Salami Coronets - 25 pieces	\$31.25
Artichoke Crostini - 25 pieces	\$35.00
Savory Stuffed Profiteroles - 25 pieces	35.00

It would be our pleasure to customize an hors d'oeuvre menu to suit your individual taste.

Mornings, Breaks & Refreshments

CONTINENTAL \$6.95

Fresh Cinnamon Rolls, Fruit Filled Danish and
assortment of Muffins, Orange Juice, and
Regular and Decaf Coffee

You may also choose from the following:

Mini Fruit Danish (per dozen)	\$16.00
Mini Assortment Muffins (per dozen)	\$10.00
Mini Fresh Cinnamon Rolls (per dozen)	\$10.00
Mini Croissants (per dozen)	\$15.00
Bagels (per dozen)	\$12.00
Sliced Tea Cake (per loaf)	\$9.00
Sliced Fresh Fruit (per person)	\$1.95
Assorted Candy Bars and Granola Bars (each)	\$1.00
Brownies (per dozen)	\$10.00
Cookies (per dozen)	\$10.00
Bag of Chips	\$1.25
Snack Mix (per pound)	\$11.00
Mixed Nuts (per pound)	\$18.00
Assorted Soda Pop and Bottled Water (each)	\$2.00
Coffee - Regular and Decaf (per thermal pot)	\$5.95
Orange Juice (per carafe)	\$5.95
Cranberry Juice (per carafe)	\$5.95
Flavored Yogurt (each)	\$2.50

A full service breakfast is also available. We will gladly
customize a menu to meet your needs.

Desserts

Home Style Carrot Cake

\$2.75

Double Chocolate Layer Cake

\$2.75

German Chocolate Layer Cake

\$2.75

Chocolate Temptation Layer Cake

\$4.75

White Chocolate Mousse Cake

\$4.75

Tiramisu

\$5.95

House Made New York Style Cheesecake

\$3.00

Add fruit topping for an additional \$.75

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Beverage & Bar

BEER

Domestic - 1/4 Keg	\$140.00
Domestic - 1/2 Keg	\$225.00
Premium - 1/2 keg	\$245.00
Imported Specialty Bottled	\$3.25
Domestic Bottled	\$2.50
Tap	\$2.50

WINE

Robert Mondovi Woodbridge	
Glass	\$4.75
Bottle	\$19.95
Chardonnay, White Zinfandel, Riesling	
Glass	\$4.25
Bottle	\$17.95
Merlot, Cabernet, Syrah	
Glass	\$4.25
Bottle	\$16.95

LIQUOR

Rail	
Hi-ball	\$2.50
Cocktail	\$3.50
Call	
Hi-ball	\$3.25
Cocktail	\$4.50
Premium	
Hi-ball	\$3.75
Cordials and Cocktails	\$5.25

CHAMPAGNE

Asti Spumante	\$15.95
Martini & Rossi	\$24.95
Sparkling Cider	\$11.95
Non-Alcoholic Champagne Punch	\$14.95

SODA

Glass - 12 oz.	\$1.25
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