

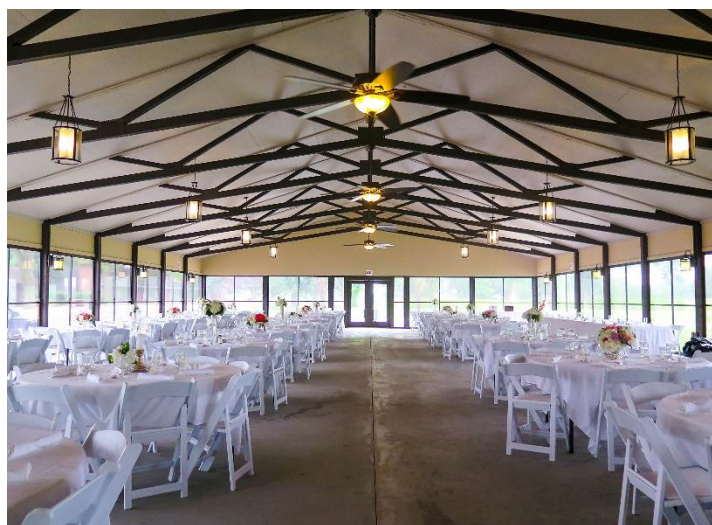
Coachman's Golf Resort

Banquet & Catering Menu

Contact

Theresa: (608)-884-8484
theresa@coachmans.com
coachmans.com

The Hampshire House



Coachman's Outdoor Venue

The Event Center

4,875 square feet with French double doors to welcome your guests
Standing capacity: 500-550 people
Banquet/reception seating: 350 people
Classroom style seating: 350 people
Access to expand on outdoor patio or ceremony site

Ceremony Site

There is a beautiful ceremony site on the golf course to hold your ceremony. The backdrop is a pond with a gorgeous fountain close in proximity to the venue.

Coachman's Golf Resort will provide a fully staffed and licensed bar for your event included in your rental agreement

Hosted refreshments are available to your guests and packages can be customized to fit any budget or taste. We also have a full staff for your catering needs that can be customized.

Flowers, decorations, candles and chair coverings are not included. You are responsible for providing Coachman's Golf Resort with your desired set up 30 days prior to when the final contract is paid for.

Coachman's Golf Resort would be happy to handle all of the set up for you for a \$35 per hour charge. An estimate of set up time will be given 30 days prior to event once all details have been decided.

Florists and Decorators are responsible for the following:

- Loading, setting up, cleaning up and removing decorations, supplies and furniture.
- Removing trash, in appropriate containers, to the trash container provided at resort.
- No open candles are allowed. All candles must be enclosed with glass or a surrounding when used on tabletops.
- Helium or gas tanks can be placed in a non-public area to assure safety.
- If you are planning to use very large arrangements or interior fountains, let us know in advance so we can be certain to provide security and maintenance.
- Our contract with you will specify a time when all goods, equipment, furniture and supplies can be brought into the facility; as well as, when the items must be removed.
- The fee scheduled below is based on ten hours. As you plan out your event, you should allow time for both set up and clean up. The rental time must be strictly adhered to, so that additional fees will not be charged, unless contract states something different. A ten-hour period is adequate for most events.

At Contract Signing

\$1,000 (Non-refundable reservation/security deposit)

This deposit is deducted from the total contract.

THIRTY DAYS PRIOR TO EVENT

Contract balance to be paid in full.

Contract Fees

Fees include use of banquet tables, table linens, napkins and use of chairs up to 250 guests.

Full Facilities – includes pavilion, outdoor patio with gas fire pit.

Sunday – Thursday \$1500

Friday \$2500

Saturday \$3895

Bridal area upon request for additional fee of \$200.00. Comes with mirrors, electricity, bathrooms, table and chairs.

Ceremony Site \$250.00 which includes chairs for 250 guests

Cake Cutting \$150.00

Damage Deposit:

- \$500 (paid when contract balance is due in full.)
- The damage deposit will be returned in full within days following the event, provided the facilities pass managerial inspection.
- Failure to pass inspection will result in a charge assessment, which will be deducted from the damage deposit. If the charge exceeds the deposit the signer of the contract will be responsible and billed.

Wedding Rehearsals

- Two hours are provided free of charge.
- The rehearsal will be scheduled on a date prior to the wedding date and may not necessarily be on a specific date or evening before.

Securing a Date

Contact our Event Coordinator, Christopher Johnson at (608)-345-0633 or Theresa Johnson at (608)-884-8484 or (608)-217-5519.

Safety

Your safety is our primary concern at Coachman's golf Resort. In order to assure the well-being of your guests and to preserve the facility, we ask that:

- Any modifications to light fixtures and electrical connections must be approved by your event coordinator.
- Portable heating and air conditioning units may be rented through a third party.
- Smoking is not permitted in the pavilion at Coachman's Golf Resort. Smoking is permitted in the outdoor space of the reception area or any area outside of the tented structure. Ash tray receptacles are provided. A fee will be charged and deducted from the damage deposit if receptacles are not used or if smoking occurs under any area of the tented structure.
- Materials such as rice, confetti, glitter and bird seed are prohibited. Bubbles may be used outside.
- Several lighting options are available. Both the Event Venue and the ceremony space are equipped with dimmable lighting, so setting the mood for your event is easy!

Indoor
Banquet Information

Room Charge Includes:

Set-up, napkin, plates, glasses, linen, chaffing dishes, etc.

Coach Room

\$250 Room Charge/\$1,000 Food Minimum

Comfortably seats 65 people

Carriage Room

\$250 Room Charge/\$1,000 Food Minimum

Comfortably seats 75 people

Combination of Coach and Carriage rooms

\$500/\$1,500 Food Minimum

Comfortable seats 200 people

A charge of \$250 will be applied for wedding ceremonies and Coachman's will not be responsible for the rental and/or set-up of chairs, tents, etc.

No food or beverage may be brought into banquet area by patrons or guests.

State law prohibits any carryout of any remaining food.

Coachman's requires a waiver to be signed in the instance where homemade cakes and desserts are brought into the restaurant. Otherwise any cakes and/or desserts must be prepared by a licensed baker.

The event sponsor agrees to be responsible for any and all damages incurred to the premises during the time of the function. Coachman's does not assume responsibility for the damage or loss of any articles left at the resort prior to, during, or after the event.

All displays, exhibits and decorations must conform in all aspects to county code and fire ordinances. You may decorate the day of the event. Anything you want saved must be removed before the area is cleaned.

All banquet rooms close at 12:00 A.M.



Breakfast



Tee Box Continental Breakfast**\$12.00/pp**

Assorted mini bagels and muffins, with cream cheese, butter and fruit preserves. Served with regular and decaffeinated coffee, orange juice and apple juice.

Fairway Continental Breakfast**\$12.00/pp**

Assorted bagels, mini Danish, croissants and muffins, with cream cheese, butter and fruit preserves. Includes seasonal sliced fruit and assorted berries. Served with regular and decaffeinated coffee, orange juice and apple juice.

American Breakfast**\$14.00/pp**

Scrambled eggs with cheddar cheese, Applewood smoked bacon, sausage links, breakfast potatoes with peppers. Includes tray of sliced fruit and coffee.

Chef Made Omelets**\$18.00/pp**

***Minimum of 25 guests, omelets made to order with (1) Chef per 25 guests*

Includes: fresh eggs, breakfast potatoes, ham, bacon, sausage, cheddar cheese, green peppers, onions, spinach, tomatoes, mushrooms and salsa (add shrimp \$1.50pp)

Breakfast Sandwiches**\$11.000/pp**

Made with a fried egg, American cheese and choice of bacon, sausage or ham served on a croissant or English muffin.

Breakfast Add-ons

Sliced fruit: \$2.50pp

Whole fruit: \$2.00pp

Fruit and Yogurt: \$3.00

*****FROM THE BAKERY*** ALL SWEETS AND BREADS ARE HOMEMADE**

Assorted Bagels \$28/dz, Mini Danish \$22/dz, Assorted Donuts \$24/dz,

Croissants \$28/dz, Coffee Cake \$28/dz, Muffins \$28/dz, Eclairs \$28/dz

Breakfast potatoes \$3.00pp, Pork Sausage \$3.00pp, Bacon Strips \$3.00pp

Scrambled Eggs \$3.00pp, Hash browns \$3.00pp, Yogurt Parfait \$4.00pp

***Add Juice and Milk to any Breakfast Menu for \$1.00 per person*



Lunch



***All sandwiches and wraps include lettuce, tomato, red onion and pickle; served with house chips, and homemade cookies or brownies.*

Box Sandwich Lunch or Wrap

\$18.00/pp

Choice of turkey, honey ham, roast beef or grilled chicken. Swiss, provolone, cheddar or American cheeses. Sandwiches served on onion ciabatta roll. Wraps served on flour tortilla. Includes, chips, piece of fruit and a cookie.

Executive Gourmet Sandwich Buffet

\$18.00/pp

Grilled chicken with provolone and red pesto on ciabatta roll

Sliced roast beef with bell peppers and swiss cheese on hoagie roll

Sliced honey ham topped with cheddar cheese on Kaiser roll

Pulled pork with crispy onion and sweet pickles on pretzel roll

Pineapple, walnut chicken salad served on tomato focaccia roll

Salads

***All salads are served with homemade dinner rolls and cookies.*

****Add Chicken**

\$4.00

California Cobb

\$16.00/pp

Mixed Greens topped with bacon, hardboiled egg, diced onion, carrots, diced tomato, blue cheese crumble, radishes.

Strawberry Salad

\$16.00/pp

Baby spinach topped with feta cheese, candy pecans, strawberries, tossed in a raspberry vinaigrette.

Grilled Romain Caesar Salad

\$18.00/pp

Grilled romaine lettuce topped with sun dried tomato, cucumber, balsamic glaze, parmesan cheese, crouton stick.

Taco Salad

\$18.00/pp

Taco salad served on a fried flour tortilla. Topped with shredded chicken, lettuce, tomato, onion, shredded cheddar cheese, sour cream, cilantro dressing.



Buffets



Build a Sandwich Buffet**\$16.00/pp**

Smoked turkey, honey ham, roast beef, corned beef. Cheddar cheese, Swiss cheese, American cheese, Provolone cheese. Served with assorted breads, house chips, homemade cookies or brownies, relish tray (pickle spears, lettuce, tomato, sliced onions) and condiments.

Deli Wrap Buffet**\$18.00/pp**

Grilled Chicken, Grilled Vegetables (Vegetarian Option) with Hummus, Smoked turkey and American cheese, ham and swiss, roast beef and cheddar cheese all paired with lettuce, tomato, onion and pickle spears. Served with house chips and homemade cookies or brownies.

Chicken Sandwich Buffet**\$18.00/pp**

Garlic herb grilled chicken and Italian breaded chicken. Served with Kaiser rolls, house chips, homemade cookies, assorted cheese and relish tray (dill spears, lettuce, tomato, sliced onions) and condiments.

Burger and Chicken Buffet**\$22.00/pp**

1/3 Lb. hamburgers and garlic herb grilled chicken breasts. On fresh baked buns. Served with buns, corn on the cob, baked beans, house chips, relish tray (dill spears, lettuce, tomato, sliced onions) cookies or brownies and condiments.

Brats and Burger Buffet**\$21.00/pp**

1/3 Lb. hamburgers and beer bratwursts with seasoned bacon sauerkraut. Served with brioche buns, pretzel hot dog buns, corn on the cob, baked beans, house chips, relish tray (dill spears, lettuce, tomato, sliced onions) cookies and condiments.

Taste of Italy Buffet**\$22.00/pp**

Fettuccine pasta on creamy Alfredo sauce, spaghetti pasta on marinara sauce, penne pasta on garlic basil pesto sauce. Served with garlic bread sticks, shredded parmesan cheese, chopped Caesar salad and Caesar dressing. (Add chicken \$4pp add steak \$5pp add shrimp \$6pp add meatballs \$2.50).

Country Buffet**\$22.00/pp**

Sliced fresh herbs roasted pork loin and garlic herb chicken breast, roasted baby red potatoes, seasoned vegetables, tossed greens with assorted dressings and fresh baked dinner rolls.

Fried Chicken and Ribs Buffet**\$26.00/pp**

Beer-battered fried chicken, BBQ pork ribs, garlic thyme roasted red potatoes, corn on the cob with herb butter, tossed greens with assorted dressings and fresh baked dinner rolls.

Taste of Mexico Buffet**\$20.00/pp**

Marinated on Mexican spices. Grilled flank steak, grilled chicken breast, with sautéed onion, fresh bell peppers. Served with spanish rice, fresh refried beans, southwest salad, jalapenos, shredded cheddar cheese, salsa, sour cream, soft flour tortillas.

Build Your Own Taco Bar**\$18.00/pp**

Includes: soft and hard tortillas, seasoned ground beef, shredded chicken chipotle tinge, refried black beans, spanish rice. Served with lettuce, tomatoes, jalapenos, shredded cheddar cheese, salsa and sour cream. (Add Mexican homemade tres leches or Mexican flan \$3pp)

Baked Herb Chicken (Bone In) Buffet**\$22.00/pp**

Herb-baked chicken served with roasted garlic mashed potatoes, corn on the cob or seasoned vegetables with herb whipped butter, bowl of house salad with assorted dressings and homemade dinner rolls.

Chicken and Steak Buffet**\$28.00/pp**

Grilled garlic herb chicken breast and 5oz top sirloin steak with herb butter. Served with garlic thyme roasted baby fingerling potatoes, seasoned vegetables, and tossed greens with assorted dressings.

*****Add homemade Soup du Jour or additional side to any menu***

\$4.00/pp**Side Choices:**

Potato Salad, Greek Pasta Salad, Fruit Salad, Seasonal Grilled Vegetables, Baked Potato, Steamed Rice, Coleslaw, Roasted Fingerling Potatoes.

Soups:

Chicken Noodle, Cream of Mushroom, Tortilla, Broccoli Cheddar, Portuguese, Italian Wedding, Tomato Basil, Cream of Potato Cheddar.

Add Any Dessert**\$4.00/pp**

Carrot cake, chocolate cake, Mexican flan, tres leches cake, mini tarts, chocolate eclairs, cookies, brownies, fruit or chocolate mousse, cannoli.



Appetizers



Dips and Spreads (serves 50 people)

***All dips and spreads are served with appropriate condiments*

Hot Dip with pita chips, cracker or corn tortilla chips

Choices include: Queso fundido with chorizo \$95.00

Hot Asiago Crab and Artichoke \$125.00

White Pizza Dip \$95.00

Spinach Artichoke Dip \$105.00

Hummus \$98.00

Choices include roasted garlic and cilantro, roasted red pepper and basil, traditional hummus, and hummus tapenade.

Cold Dips \$95.00

Traditional Taco Dip \$95.00

Creamy Blue Cheese Dip \$95.00

Asiago Chicken Chipotle Dip \$95.00

Trio Dips \$125.00

Chose any 3 of the cold dips or hummuses

(Ask about our options of gluten free, dairy free or any food allergy of your preparations)

Skewers

(All skewers include these sauces: horseradish cream, sweet chilly, passion fruit, lemon pesto, balsamic glaze, curry cream)

Marinated Beef Tenderloin Skewers \$37/dz

Thai Peanut Chicken Skewers \$30/dz

Antipasto Skewers \$28/dz

Coconut Lobster Skewers \$43/dz

Caprese Skewers \$25/dz

Hot Appetizers

Bacon Wrapped Water Chestnuts	\$28/dz
Bacon-Wrapped Scallops	\$34/dz
Bacon-Wrapped Shrimp	\$33/dz
Cozy Shrimp	\$28/dz
Coconut Shrimp served with curry cream or passion fruit	\$29/dz
Beer Battered Shrimp served with cocktail sauce or tartar sauce	\$32/dz
Cocktail Meatballs Choose from: Swedish, Sweet and Sour, BBQ, Honey Balsamic	(1/2 oz \$15/dz 1oz \$18/dz)
Sesame Chicken Tempura	\$25/dz
Beef Pot stickers	\$24/dz
Veggie or Chicken Spring Rolls	\$28/dz
Mini Pork Egg Rolls	\$28/dz
Spinach and Feta Phyllo Cups	\$24/dz
Mini Crab Cakes (with whole grain mustard creole)	\$36/dz
Jalapeno Poppers (filled with cream cheese and bacon)	\$24/dz
Tuna Tartar Crostini	\$26/dz
Traditional Tomato Bruschetta Crostini	\$24/dz
Smoked Salmon Canape	\$27/dz
Creamy Dill Cucumber Canape	\$25/dz
Chicken Salad Canape	\$24/dz
Reuben Canape (served on cocktail rye bread, thousand island dressing)	\$24/dz
Salmon Cucumber Rolls	\$26/dz
Shrimp Ceviche Spoons	\$25/dz
Korean BBQ Pork Belly Bites (served on naan bread)	\$26/dz
Grilled Beef Tenderloin Crostini (served on naan crostini)	\$30/dz
Jumbo Shrimp Cocktail Shots	\$32/dz

Mini Sliders and Sandwiches

BBQ Pulled Pork (pretzel bun with crispy onion and pickles)	\$30/dz
Korean Pork Belly (naan bread, citrus slaw, feta cheese)	\$30/dz
Mini Cheeseburgers (served on Hawaiian roll)	\$26/dz
Mini Chicken and Biscuit Sandwich	\$26/dz
Mini Chicken and Waffle Sandwich	\$26/dz
Mini Veggie Burger (served on Hawaiian roll)	\$24/dz
Asian Pork Belly on Bao Bun (with sweet pickles and hoisin sauce)	\$30/dz
Turkey Sliders (served on Hawaiian roll)	\$24/dz

Trays and Displays

Seasonal Sliced Fruit Display \$150.00

Pineapple, honeydew, cantaloupe, watermelon, grapes, assorted berries

Wisconsin Cheese Display \$150.00

Colby, swiss, provolone, smoked gouda, dill Havarti, cheddar, Guinness porter

Wisconsin Cheese and Sausage Display \$180.00

Genoa salami, summer sausage, prosciutto, pistachio mortadella, capicola sausage.

Guinness porter, cheddar, swiss, smoked gouda, dill Havarti, provolone

Smoked Salmon Tray \$190.00

Beautifully garnished whole smoked salmon served with diced red onions, capers, olives, hard boiled eggs, cucumber, lemons and peppers. Served with crackers or grilled bread.

Fresh Vegetable Crudit  and Dips \$150.00

Broccoli, carrots, cauliflower, celery, cherry tomatoes, cucumbers, zucchini, yellow squash, bell peppers. Ranch or blue cheese dressing.

Grilled Veggies and Hummus Tray \$150.00

Carrots, zucchini, yellow squash, bell peppers, parsnip, cauliflower.

Antipasto Tray \$180.00

Salami, prosciutto, pistachio mortadella, olives, artichokes, tomatoes, pepperoni, fresh mozzarella balls, pickled mushrooms and asparagus.



Dinner



Plated Duet Dinner Entrée Selections

***All Plated Duet Dinners include choice of rice, potato, noodles, as well as a vegetable, dinner roll and tossed salad with choice of dressing.*

Chicken Duets

\$27.00/pp

1. Fried Chicken and BBQ Ribs
2. Chicken and Steak on Demi-Glaze (5oz chicken breast and 5oz top sirloin)
3. Chicken and Fried Fish (5oz chicken breast and 4oz cod)
4. Chicken and Shrimp Alfredo (5oz chicken breast and 4pc shrimp)
5. Chicken and Pork Loin (5oz chicken breast and 5oz roasted pork loin)

Beef Duets

\$27.00/pp

1. Steak and Chicken (5oz petite fillet and 5oz chicken breast)
2. Steak and Shrimp (5oz petite fillet and 4pc jumbo shrimp)
3. Steak and Salmon (5oz petite fillet and 4oz salmon)
4. Steak and Pork (5oz petite fillet and 5oz pork loin)
5. Steak and Scallops (5oz petite fillet and 4pc sautéed scallops)

Pork Duets

\$25.00/pp

1. Pork and Chicken (5oz pork fillet and 5oz chicken breast)
2. Pork and Walleye (5oz pork fillet and 5-6oz breaded walleye)
3. Pork and Salmon (5oz pork fillet and 5oz salmon)
4. Pork and Scallops (5oz pork fillet and 4pc sautéed scallops)
5. Pork and BBQ Ribs (5oz pork fillet and bbq ribs)

**** All dishes are served with a sauce of your choosing: cherry demi-glaze, root beer demi-glaze, demi-glaze, alfredo, carbonara, chimichurri, garlic mushroom and castellan. ****

Add Oscar (crab meat, asparagus and hollandaise sauce)

\$5.00/pp

Plated Pasta Dinners

***All pasta dinners include choice tossed salad with choice dressing, homemade dinner roll or garlic bread stick, butter*

Fettuccine Alfredo: Chicken \$18.00/pp. Salmon \$20.00/pp. Shrimp \$22.00/pp

Fettuccine noodles tossed in delicious creamy alfredo sauce. Topped with shaved parmesan cheese, garnished with fresh chopped basil.

Cavatappi Primavera: Chicken \$18.00/pp. Salmon \$20.00/pp. Shrimp \$22.00/pp. Lobster \$26.00/pp.

Cavatappi noodles tossed with sautéed spring vegetables on creamy herb sauce. Topped with shredded mozzarella cheese and fresh garden herbs.

Lobster Ravioli \$28.00/pp

Pasta Ravioli stuffed with lobster meat, tossed in carbonara sauce. Served with sautéed tomatoes and spinach. Topped with shredded parmesan cheese, fresh chopped oregano and basil.

Three Cheese Ravioli \$20.00/pp

Pasta ravioli stuffed with three white cheeses. Tossed in three creamy sauces, topped with sautéed vegetables and parmesan cheese.

Shrimp Scampi Linguine \$26.00/pp

Linguine pasta tossed in delicious butter sauce, red pepper flakes, pepper, lemon zest and white wine. Topped with six pieces of jumbo shrimp and fresh topped parsley.

Plated Chicken Dinners

***All Chicken Dinners include choice of rice, potato, noodles, as well as a vegetable, dinner roll and tossed salad with choice of dressing.*

Chicken Champagne \$21.00/pp

Garlic fresh herb sautéed chicken tossed with delicious creamy champagne sauce. Topped with shaved parmesan cheese and fresh chopped parsley.

Chicken Florentine \$21.00/pp

Pan seared chicken breast topped with sautéed spinach and tomatoes. Served with bechamel sauce.

Chicken Cordon Bleu \$22.00/pp

Sautéed chicken breast stuffed with honey ham and provolone cheese. Covered with supreme creamy cheese sauce.

Tuscan Garlic Chicken**\$22.00/pp**

Pan seared chicken breast tossed in herb butter sauce with spinach, sun dried tomatoes and fresh chopped basil.

Chicken Puttanesca with Burrata Cheese**\$22.00/pp**

Pan seared chicken breast tossed in puttanesca sauce. Topped with burrata cheese and fresh herbs.

Chicken Chardonnay**\$22.00/pp**

Chicken airline breast seared, and slow oven roasted. Tossed in a white wine mushroom sauce and garnished with fresh herbs.

Plated Pork Dinners

***All Pork Dinners include choice of rice, potato, noodles, as well as a vegetable, dinner roll and tossed salad with choice of dressing.*

Pork Tenderloin Bacon Dijonase**\$24.00/pp**

Garlic herbs seared pork fillet. Topped with drizzled demi sauce.

Roasted Pork Loin on Tomato Robust Sauce**\$22.00/pp**

Oven roasted pork loin topped with tomato robust sauce and feta cheese.

Sicilian Pork Chops**\$22.00/pp**

Breaded pork chop topped with sundried tomato and pesto sauce.

Plated Beef Dinners

***All Beef Dinners include choice of rice, potato, noodles, as well as a vegetable, dinner roll and tossed salad with choice of dressing.*

Beef Tenderloin (8oz)**\$34.00/pp**

Grilled beef tenderloin topped with steak butter.

Beef Tenderloin and Shrimp (6oz fillet and 4pc jumbo shrimp)**\$36.00/pp**

Grilled fillet with sautéed garlic shrimp. Topped with herb butter steak sauce.

Fillet and Lobster (6oz fillet and 5oz lobster tail)**\$40.00/pp**

Grilled beef fillet topped with steak demi-glaze. Broiled lobster tail topped with lemon butter.

Ribeye Steak**\$29.00/pp**

Grilled ribeye steak. Topped with herb butter and steak sauce.

Slow Roasted Garlic Herb Prime Rib (12oz cut) **\$30.00/pp**

Slow oven roasted garlic herb prime rib. Served with au jus.

OTHER STEAK CUT CHOICES:

Top sirloin: 8oz cut of USDA choice **\$30.00/pp**

T-Bone: 12oz cut USDA choice **\$34.00/pp**

Marinated Flank Steak: 10oz cut USDA choice **\$24.00/pp**

Marinated in garlic, herbs, and red wine balsamic. Served with au jus.

Plated Fish and Seafood Dinners

***All Fish and Seafood Dinners include choice of rice, potato, noodles, as well as a vegetable, dinner roll and tossed salad with choice of dressing.*

Baked Cod Almondine **\$18.00/pp**

Two 6oz center cut loins, lightly seasoned and buttered. Topped with almond panko.

Baked or Grilled Salmon **\$26.00/pp**

Fresh, farm raised Alaskan salmon, topped with garlic dill butter.

Citrus Cod **\$20.00/pp**

Two 6oz center cut loins, lightly seasoned and buttered. Topped with citrus panko and lemons.

Salmon Bacon Dijonase **\$27.00/pp**

Wild Alaskan salmon, pan seared, topped with dijonase sauce and bacon crumbles. Slow oven finished with fresh chopped herbs.

Butter-Basted Halibut with Capers **\$28.00/pp**

Halibut steak pan seared, caramelized with crave-worthy garlic and caper sauce. Slow oven finished.

Grilled Mahi Mahi Mango Pineapple Salsa **\$25.00/pp**

Grilled mahi mahi, lightly seasoned. Topped with fresh mango, pineapple salsa.

Seafood Club **\$37.00/pp**

Pan seared scallops, sautéed shrimp in garlic butter. Slow oven cooked lobster tail topped with herb butter.

Tuscan Shrimp and Scallops**\$26.00/pp**

Sautéed garlic butter shrimp. Pan seared scallops. Served in butter cream sauce, topped with spinach and tomatoes.

Lemon Garlic Shrimp**\$23.00/pp**

Sautéed shrimp in garlic, lemon butter sauce. Topped with fresh chopped basil.

Beer Battered Fried Shrimp**\$23.00/pp**

Coachman's own beer batter recipe, fried shrimp, served with grilled lemon.

Plated Vegetarian Dinners

***All Vegetarian Dinners include choice of rice, potato, noodles, as well as a vegetable, dinner roll or garlic bread stick with butter and tossed salad with choice of dressing.*

Eggplant Parmesan**\$19.00/pp**

Hand breaded, sliced eggplant with parmesan panko. Topped with homemade basil marinara sauce and parmesan cheese.

Grilled Vegetables on Creamy Risotto**\$20.00/pp**

Grilled seasonal vegetables tossed in olive oil. Served with creamy risotto, topped with fresh chopped basil.

Gnocchi Potato Pasta in Red Pesto Sauce**\$20.00/pp**

Gnocchi pasta tossed in red pesto sauce. Topped with sun dried tomatoes and seasonal vegetables.

Butter Nut Squash Ravioli**\$20.00/pp**

Butter nut squash ravioli tossed in curry coconut cream. Topped with spinach and tomatoes.

Purple Sweet Potatoes Ravioli**\$20.00/pp**

Purple sweet potato ravioli tossed in parsnip puree. Topped with roasted beets.

****Add TOFU \$3.00/pp****Mushroom Turnovers \$3.50/pp****Side Choices:**

Garlic mash, parsnip mash, mashed potatoes. Steamed white rice, wild rice, roasted baby reds, roasted fingerling potatoes, fettuccine, penne pasta noodles.

Vegetable Choices:

Green beans, broccoli, broccoli and cauliflower, baby carrots, grilled asparagus, seasonal vegetables.

Children's Meals

\$6.00/pp

***For children ages 12 and under*

Deep-fried chicken tenders with BBQ flavor dipping sauce. Served with French fries, ketchup and a bowl of applesauce.

Corn dog served with French fries, ketchup and a bowl of applesauce.

Cheese Ravioli with vegetarian marinara and chef's choice of vegetable.

Macaroni and Cheese

Carving and Sautéed Station

****All stations need the attention of a chef. The cost is \$50 per chef and are only for groups of 50 people and up****

**** All carving meats include fries, homemade breads and condiments****

Whole Roasted Beef Tenderloin (3lbs. serves up to 15 people)	\$200.00
Black Peppercorn Beef Tenderloin (3lbs. serves up to 15 people)	\$200.00
Fresh Herbs Roasted Beef Top Sirloin (3lbs. serves up to 15 people)	\$180.00
Roasted Garlic Herb Prime Rib (3lbs. serves up to 15 people)	\$180.00
Oven Roasted Turkey Breast (3lbs. serves up to 15 people)	\$160.00
Slow Oven Roasted Whole Pig Leg (3lbs. serves up to 15 people)	\$160.00
Drizzles Rack of Lamb (3lbs. serves up to 15 people)	\$200.00

(All meats are served with two different sauces or salads)

Choices: Horseradish cream, chimichurri, cranberry sauce, mango honey mustard, Pico de Gallo, apple compote, coleslaw, cucumber slaw.



Sides & Dessert



SWEET DELIGHTS

PISTACHIO CANNOLIS	small \$ 19 dz	\$24dz
LEMON MOUSSE CUPS		\$25dz
CHOCOLATE MOUSSE CUPS		\$25dz
TIRAMISU CUPS		\$24dz
RED VELVET CUPCAKES		\$20dz
MALLOWPOPS (Strawberry and cheese cake)		\$24dz
CHEESE CAKE CUPS (blueberry, raspberry, strawberry black berry)		\$22dz
MINI FRUIT TARTS		\$18dz
FRUIT TARTS (4oz)		\$26dz
MINI CUPCAKES		\$18dz
CUPCAKES (4oz)		\$24dz
CAKE POPS		\$20dz
CARAMEL PECANS TARTS		\$24dz
ECLAIRS		\$18dz
COOKIES		\$18dz
CHOCOLATE STRAWBERRIES		\$18dz
CHOCOLATE PRETZEL STICKS		\$18dz
MACAROONS		\$24dz

CAKE DELIGHTS

CARROT CAKE	\$26
CHEESECAKE (strawberry, blackberry, raspberry, marble cheesecake)	\$24
RED VELVET CAKE	\$26
TRIPLE CHOCOLATE CAKE	\$28
STRAWBERRY SHORTCAKE	\$26
FLOURLESS CHOCOLATE	\$26
GERMANY CAKE	\$28
COLOSAL CHOCOLATE CHEESECAKE	\$32
GRAMMY APPLE PIE	\$28

!!!!!!! AROUND THE WORLD IN 12 DELIGHTS!!!!!!!

ITALY >>>>> TIRAMISU \$36	INDIA >>>> SAMOSAS \$32
FRANCE >>>>> COULANT \$32	BRAZIL >>> QUINDIM \$36
MEXICO >> 3LECHES CAKE \$28	GERMANY >> APFELSTRUDEL \$32
U.K. >> FRUIT CRUMBLE \$30	JAPAN >>>> DORAYAKY \$34
MEXICO >>>>> FLAN \$26	FRANCE >> CRÈME BRULEE \$36
AUSTRALIA >> TARTA SACHER \$32	LISBOA >> PASTEIS DE BELEM \$34

S'MORES STATION

The s'mores station is for groups of 75 and up. Includes cookies, marshmallows and chocolate bars.

MARSHMALLOWS

HOMEMADE COOKIES

CHOCOLATE BARS

HOMEMADE CHOCOLATE COOKIES

CHERRYS

STRAWBERRIES

People \$3.50

Station \$175

CHOCOLATE FOUNTAIN

The chocolate fountain is for groups of 100 people and up. Includes regular chocolate or white chocolate, plus 5 of the following toppings. (only one choice of chocolate per station)

POUND CAKE

WAFFERS

STAWBERRYYS

FRUIT CHUNKS

CHERRYS

MARSHMALLOWS

PRETZEL STICKS

People \$ 4.50

Group \$375



Beverage Service



Nonalcoholic

Regular and Decaffeinated Colombian Coffee	\$17.00 per gallon
Tea Station (Assorted Tea Bags with Hot Water and Honey, serves 15)	\$15.00 each
Lemonade	\$16.00 per gallon
Ice cold milk	\$16.00 per gallon
Iced Tea	\$16.00 per gallon
Bulk Fruit Juice (Orange or Apple)	\$16.00 per gallon
Hot Chocolate	\$1.00 per packet
Canned Soda	\$1.50 each
Bottled Water	\$2.25 each

Alcoholic

Open Bar- Host pays for all drinks

Ticket Bar- Host pays for specified number of tickets

Cash Bar- Guests pay for all drinks

***A \$200 minimum in bar sales is required to set up private or portable bar*

Beer

Imported ½ Barrel	\$285.00
Domestic ½ Barrel	\$250.00

**1/4 Barrels Available Upon Request*

Wine

House Wine	\$24.00/bottle
(Merlot, Cabernet, White Zinfandel or Chardonnay)	
Sparkling Wine	\$24.00/bottle
Non-Alcoholic Sparkling	\$15.00/bottle

**Wine List Available Upon Request*

Build-Your-Own Mimosa Station

Champagne	\$20.00/bottle
Orange Juice	\$6.00/carafe
Fruit Garnish (20 pieces)	\$10.00