

BLUE HARBOR RESORT 

& CONFERENCE CENTER

BANQUET Catering Menu

BLUE HARBOR RESORT & CONFERENCE CENTER

BREAKFAST BUFFETS

*All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.
Breakfast buffets require a minimum of 30 guests.*

SHEBOYGAN SHORES CONTINENTAL

Assorted Pastries
Seasonal Fresh Fruit Platter
Assorted Breakfast Breads with Sweet Cream
Butter and Fruit Preserves

SOUTH PIER CONTINENTAL

Seasonal Fresh Fruit Platter
Vanilla Greek Yogurt
with Toasted Oat Granola
Assorted Pastries
Hard Boiled Eggs
Assorted Breakfast Cereals and Milk
Assorted Breakfast Breads with
Sweet Cream Butter and Fruit Preserves

WISCONSIN CLASSIC BREAKFAST

Seasonal Fresh Fruit Platter
Scrambled Eggs with Wisconsin Cheddar
Hickory Smoked Bacon and Sausage
Herb and Garlic Seasoned Breakfast Potatoes
Vanilla Greek Yogurt
with Toasted Oat Granola
Assorted Pastries
Assorted Breakfast Breads with
Sweet Cream Butter and Fruit Preserves

LAKESIDE BREAKFAST

Breakfast Sandwiches in Choice of:
Ham, Egg, and Cheddar on an English Muffin
OR
Sausage, Egg, and Cheddar on an English Muffin
Assorted Coffee Cakes, Muffins, and Danish
Seasonal Fresh Fruit Platters
Low-Fat Vanilla Greek Yogurt
with Toasted Oat Granola
Assorted Bagels
White, Whole Grain, and Raisin Bread
Sweet Cream Butter, Fruit Preserves,
and Flavored Cream Cheese

BUILD-YOUR-OWN-BREAKFAST

Please choose one entrée and two sides

HOT ENTREE OPTIONS

Scrambled Eggs with Wisconsin Cheese
Sun-dried Tomato, Spinach Quiche with Feta
Cheese
Fried Chicken and Waffles
Chef's Choice Vegetable Frittata
Breakfast Sandwiches (Ham or Sausage)
Blueberry Baked French Toast
Cinnamon Raisin French Toast
Buttermilk Pancakes

SIDE OPTIONS

Bacon
Sausage
Ham
Cheesy Grits
Hash Browns
Potato Wedges
Jalapeno Hush Puppies
Grilled Vegetable Quinoa Salad

ALL BUILD-YOUR-OWN BUFFETS INCLUDE

Assorted Pastries, Seasonal Fresh Fruit Platter,
Vanilla Greek Yogurt with Toasted Oat Granola,
Assorted Breakfast Breads with Sweet Cream
Butter and Fruit Preserves

BLUE HARBOR RESORT
& CONFERENCE CENTER

BREAKFAST A LA CARTE/ADD-ON

ASSORTED BAGELS

Served with Flavored Cream Cheese

CHEF ATTENDED OMELET STATION

Assorted Fillings

ASSORTED MUFFINS

**CHEF ATTENDED PANCAKE AND
FRENCH TOAST STATION**

Assorted Toppings

GRANOLA BARS

CHEF ATTENDED CARVING STATION

House Made Bacon, House Made Breakfast
Sausage, Seasonal Glazed Ham

INDIVIDUAL YOGURT

HARD BOILED EGGS

MIXED BERRY YOGURT PARFAITS

Fresh Seasonal Berries, Toasted Oat Granola,
and Vanilla Greek Yogurt

ASSORTED DANISH

WHOLE FRESH FRUIT

BREAKFAST SANDWICHES

Choice of:

Ham, Egg, and Cheddar on a English Muffin

OR

Sausage, Egg, and Cheddar on a English Muffin

CINNAMON ROLLS

**INDIVIDUAL DRY CEREAL
WITH CARAFES OF MILK**

BISCUITS AND GRAVY

House Mushroom Sausage Gravy, Buttermilk
Biscuits

BLUE HARBOR RESORT & CONFERENCE CENTER

PLATED BREAKFAST

*All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.
Please choose one entrée. Maximum of 50 people.*

LAKE BREEZE

Scrambled Eggs with Wisconsin Cheddar
Herb and Garlic Seasoned Breakfast Potatoes
Seasonal Fresh Fruit

Choice of:

Hickory Smoked Bacon OR Sausage

CHICKEN AND WAFFLES

Coffee Syrup and Bourbon Butter

VEGETABLE QUICHE

Seasonal Vegetable Quiche
Herb and Garlic Seasoned Breakfast Potatoes
Seasonal Fresh Fruit

CINNAMON FRENCH TOAST

Thick Cut Challah Bread with Vanilla Bean Batter
Warm Syrup, Sweet Cream Butter, And Powdered Sugar
Seasonal Fresh Fruit

Choice of:

Hickory Smoked Bacon OR Sausage

BREAKFAST SANDWICH

House Breakfast Sausage Patty, Scrambled Egg
with Gouda Cheese on a Bagel
Herb and Garlic Seasoned Breakfast Potatoes
Sliced Orange

BLUE HARBOR RESORT

& CONFERENCE CENTER

BEVERAGES

HALF DAY BEVERAGE PACKAGE

Up to 4 hours of service

Regular Coffee, Decaf Coffee, And Specialty Teas
Assorted Soda
Bottled Water

FULL DAY BEVERAGE PACKAGE

Up to 8 hours of service

Regular Coffee, Decaf Coffee, And Specialty Teas
Assorted Soda
Bottled Water

BEVERAGES

Coffee

Milk

Juice

Bottled Juice

Iced Tea

Lemonade

Soda

Bottled Water

Hot Chocolate & Mini Marshmallows

Hot Apple Cider & Cinnamon Sticks

UPGRADE YOUR COFFEE STATION

Syrups: Caramel, Vanilla, Hazelnut
Pirouette Cookies
Cocoa Powder
Whipped Cream
Cinnamon

BLUE HARBOR RESORT & CONFERENCE CENTER

LIGHT PLATED LUNCH

All lunches include coffee and hot tea.

Lunch selections available for service until 2 pm.

When considering multiple lunch entrees, please reference the policy page.

BOX LUNCHES

Includes choice of:

Cold Sandwich OR Salad

Bag Of Chips

Whole Fruit

Cookie

SANDWICH or SALAD PLATED LUNCH

Includes choice of:

Starter

Salad, Cold OR Hot Sandwich

Fresh Vegetable Pasta Salad OR Seasonal Fresh Fruit

STARTER

Blue Harbor Garden Salad

Served with Ranch Dressing

OR

Choice of Soup

SOUP CHOICES

Tomato Basil

Chicken and Wild Rice

Beef Tortilla

Sheboygan Corn Chowder with
Bratwurst, Corn, Potato, and Cheese

BLUE HARBOR RESORT & CONFERENCE CENTER

LIGHT PLATED LUNCH

All lunches include coffee and hot tea.

Lunch selections available for service until 2 pm.

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COLD SANDWICHES & SALADS

BLUE HARBOR CLUB

Turkey, Ham, Bacon, Cheddar Cheese, Leaf Lettuce, Vine Ripened Tomato and Roasted Garlic Aioli on a Ciabatta Roll

ROAST BEEF SANDWICH

House Giardiniera and Provolone on a Hoagie Bun

CAPRESE SANDWICH

Fresh Mozzarella, Vine Ripened Tomato, Romaine, Pesto and Balsamic Reduction on a Herb Focaccia Bread

TURKEY CAESAR WRAP

Romaine Lettuce, Turkey, Vine Ripened Tomatoes, Parmesan Cheese and Signature Caesar Dressing

CHICKEN CAESAR SALAD

Chopped Romaine, Grilled Chicken, Parmesan Cheese, Garlic Croutons and Signature Caesar Dressing

HOT SANDWICHES

CHICKEN BACON RANCH SANDWICH

Grilled Chicken Breast, Hickory Smoked Bacon, Leaf Lettuce, Vine Ripened Tomato and House Buttermilk Ranch on a Toasted Ciabatta Bun

HOUSE MEATBALL SANDWICH

House Made Meatballs, Marinara and Provolone Cheese on a Hoagie Bun

PATTY MELT

Restaurant Steak Patty, Caramelized Onions, Cheddar Cheese, Provolone Cheese and Pub Sauce on Rye Bread

ROASTED VEGETABLE SANDWICH

Roasted Wild Mushrooms, Seasonal Vegetables, and Herb Chevre Cheese on Toasted Focaccia Bread

See page 15 for dessert options

BLUE HARBOR RESORT & CONFERENCE CENTER

ENTRÉE PLATED LUNCH

All lunches include coffee and hot tea.

Lunch selections available for service until 2 pm.

When considering multiple lunch entrees, please reference the policy page.

STARTER

BLUE HARBOR GARDEN SALAD

Served with Ranch Dressing

OR

SOUP

See page 6 for choices

CHOICE OF ENTRÉE

MOROCCAN CHICKEN

Marinated chicken, Grain Pilaf, Chef's Choice Seasonal Vegetable

ROSEMARY AND BURGUNDY BRAISED BEEF

Slowly Braised with Carrot, Onion, Celery, Garlic, Burgundy Wine, Fresh Rosemary

Served with Mashed Potatoes, Chef's Choice Seasonal Vegetable

FISH AND CHIPS

Beer Battered Cod, French Fries, Malt Vinegar Tartar Sauce, Curry Slaw

CURRY ROASTED VEGETABLES

Cauliflower, Chick Peas, Roasted Yellow Pepper, Coconut Cream Sauce, Fresh Cilantro, Basmati Rice

ROASTED VEGETABLE PESTO PASTA

Seasonal Vegetable, Pesto, Rigatoni and Parmesan Cheese

See page 15 for dessert options

BLUE HARBOR RESORT & CONFERENCE CENTER

LUNCH BUFFET

*All lunches include coffee and hot tea.
Lunch buffet requires a minimum of 30 guests.*

SOUP AND SALAD BUFFET

Creamy Chicken and Wild Rice Soup
Chef's Seasonal Soup
Garden Greens, Chopped Romaine Hearts,
Baby Spinach, Vine Ripened Tomato, Red Onions,
Diced Ham and Turkey,
Shredded Cheddar Cheese,
Shaved Carrots, Cucumbers,
and Garlic Croutons
Buttermilk Ranch and Italian Vinaigrette
Chef Created Pasta Salad
Signature Truffle and Parmesan Chips
Warm Dinner Rolls

Add Grilled Chicken

SOUTHWESTERN BUFFET

Baja Chopped Salad with
Romaine Lettuce, Vine Ripened Tomato,
Black Bean and Corn Salsa, Red Onion,
Banana Peppers, and
Creamy Avocado Cilantro Dressing
Grilled Steak and Chicken Fajitas
with Onions and Peppers
Spanish Rice and Seasoned Pinto Beans
Warm Elote Salad with lime mayo, jalapenos, red
onions, tajin, cotija cheese
Warm Flour Tortillas,
Tomatoes, Sour Cream, Pico De Gallo,
Shredded Cheddar-Jack Cheese,
Guacamole, and Salsa

TAILGATE CLASSIC

Blue Harbor Garden Salad with
Vine Ripened Tomato, Cucumbers,
Shaved Carrots, and Red Onion
Buttermilk Ranch Dressing and Italian Vinaigrette

Local Bratwurst
with Bacon and Ale Braised Sauerkraut
Hamburgers
Herb Grilled Chicken Breast

Wisconsin Potato Salad
Sheboygan Hard Rolls and Brat Buns
Signature Truffle and Parmesan Chips
Assorted Condiments: Ketchup, Mustard,
Mayonnaise, Relish, Stone Ground Mustard
Leaf Lettuce, Vine Ripened Tomato, Red Onion
Cheddar and Provolone Cheese Slices

**Two Proteins 28 per person
Three Proteins 34 per person**

ITALIAN BUFFET

Classic Caesar Salad
Chopped Romaine, Parmesan Cheese,
Garlic Croutons, Signature Smoked Caesar
Dressing
Bolognese Penne Pasta
Rich Tomato Sauce with Ground Beef, Pork,
Onions, Carrots, Celery, Garlic,
and Mozzarella Cheese
Three Cheese Tortellini
Parmesan Cream Sauce, Tomatoes,
and Baby Spinach
Chicken Marsala
Onions, Wild Mushrooms, Marsala Sauce

See page 15 for dessert options

BLUE HARBOR RESORT & CONFERENCE CENTER

LUNCH BUFFET

*All lunches include coffee and hot tea.
Lunch buffet requires a minimum of 30 guests.*

NEW YORK DELI

Blue Harbor Garden Salad
with Vine Ripened Tomato, Cucumbers,
Shaved Carrots, Red Onion
Ranch and Italian Vinaigrette
Sliced Roasted Turkey, Ham, and Roast Beef
Assorted Sandwich Breads
Sliced Cheddar and Provolone Cheese
Leaf Lettuce, Vine Ripened Tomato, Red Onion
Horseradish Mayonnaise, Stone Ground Mustard,
Yellow Mustard, Mayonnaise
Kosher Pickles
Chef Created Vegetable Pasta Salad
House Made Chips

Add Chicken

PIZZA BUFFET

Classic Caesar Salad
Chopped Romaine, Parmesan Cheese,
Garlic Croutons with Signature Smoked Caesar
Dressing
Antipasto Salad
Fresh Mozzarella, Roasted Red Peppers,
Artichokes, Garbanzo Beans with Herb Vinaigrette
Garlic Bread
Italian Sausage and Pesto Cream Rigatoni
Choice of Three 16" Homemade Pizzas

PIZZA OPTIONS:

Cheese

Pepperoni

Sausage

Vegetable Supreme
with Tomatoes, Black Olives, Bell Peppers,
Red Onion, and Mushroom

Meat Lovers
Pepperoni, Sausage, and Bacon

Buffalo Chicken
Hot Sauce, Bleu Cheese, Mozzarella,
and Red Onion

BBQ Chicken
Sweet BBQ Sauce, Cheddar, Mozzarella,
and Red Onion

See page 15 for dessert options

BLUE HARBOR RESORT & CONFERENCE CENTER

REFRESHMENT BREAKS

Designed for Meeting Breaks of 15 - 30 Minutes

SNACK PACK

House Made Chips with French Onion Dip
Chef Created Hummus
with Carrots, Cucumbers and Pita Bread

BLUE HARBOR BREAK BITES

Assorted Freshly Baked Miniature Muffins
Chocolate Covered Strawberries
Chef's Choice Truffles

NACHO BAR

Tortilla Chips, Seasoned Taco Beef, Tomatoes,
Black Olives, Jalapenos, Nacho Cheese Sauce,
Shredded Cheddar Cheese, Sour Cream and Salsa

MEAT AND CHEESE

Chef Selection of Finest
Wisconsin Charcuterie and Cheese
Served with Grapes, and Crackers

Add Guacamole

BANANA BAR

Bananas, Chocolate Sauce, Caramel Sauce, Peanut
Butter Sauce, Crushed Nuts

CARAMEL APPLE BAR

Crushed Nuts, Chopped Oreos, M&M's

À LA CARTE

HUMMUS AND VEGETABLE CRUDITE

Pita Chips

BLUE HARBOR SIGNATURE SWEET AND SALTY SNACK MIX

WISCONSIN CHEESE DISPLAY

Local Cheese and Crackers

POPCORN

CHIPS AND DIP

House Made Chips, French Onion Dip

PRETZELS

HOUSE MADE BROWNIES

SNACK MIX

COOKIES

INDIVIDUALLY BAGGED ASSORTED CHIPS

BLUE HARBOR BARS

BLUE HARBOR RESORT & CONFERENCE CENTER

RECEPTIONS

HOT HORS D'OEUVRES

SMOKED GOUDA AND ITALIAN SAUSAGE STUFFED MUSHROOMS

CHICKEN SATAY

with Sesame Seeds and Spicy Peanut Sauce

PETITE CRAB CAKES

with a Sriracha Aioli

BACON WRAPPED WATER CHESTNUTS

with a Sweet BBQ Sauce

WILD MUSHROOM CROSTINI

with Boursin Cheese

NAAN GYRO BITES

Braised Lamb, Feta, Cucumber and Greek Yogurt

CRISPY ARANCINI

Spinach and Artichoke

Wild Mushroom with Tomato Jam

Chorizo and Saffron with Saffron Aioli

MEATBALL SLIDER

House Made Meatballs, Provolone and Parmesan
Cheese with Marinara

NASHVILLE HOT CHICKEN SLIDER

Crispy Chicken, Nashville Hot Oil, Pickle and Slaw

COLD HORS D'OEUVRES

CAPRESE SKEWERS

Tomato, Fresh Basil, Mozzarella,
with Balsamic Glaze

POKE WONTON CRISPS

Wasabi Aioli, Crispy Wonton, Wakame Salad

CLASSIC SHRIMP COCKTAIL

with Sriracha Cocktail Sauce

WISCONSIN CHEESE AND SAUSAGE SKEWER

BLUE HARBOR CLUB SLIDER

Turkey, Ham, Bacon, Cheddar Cheese, Leaf
Lettuce, Vine Ripened Tomato, Roasted Garlic Aioli

BLUE HARBOR RESORT & CONFERENCE CENTER

RECEPTION DISPLAYS

Each display serves 25-30 people.

WISCONSIN ARTISAN CHEESE STATION

A Selection of Wisconsin Artisan Cheeses
with Berries, Grapes, and Crackers

WISCONSIN CURED MEAT STATION

A Selection of Wisconsin Finest Cured Meats
Served with Stone Ground Mustard,
and Crackers

SEASONAL FRESH FRUIT DISPLAY

Fresh Seasonal Melons, Pineapple,
Grapes, and Berries

FRESH GARDEN VEGETABLE CRUDITÉ

Served with Fresh Dill Dip

SIGNATURE HOUSE MADE CHIPS

Sea Salt & Cracked Black Pepper

Dill Pickle

White Truffle Salt
and Wisconsin Parmesan Cheese

SPREADS AND BREADS

CHEF PREPARED SEASONAL HUMMUS

with Carrots, Cucumbers, And Pita Bread

SPINACH AND THREE CHEESE ARTICHOKE DIP

Toasted French Bread

TRADITIONAL BRUSCHETTA

with Roasted Tomato, Parmesan Cheese,
Fresh Basil and Balsamic Glaze
and Toasted French Bread

BAKED BRIE EN CROUTE

with House Made Chutney,
and Toasted French Bread

TRADITIONAL SMOKED SALMON MOUSSE

Hard Cooked Egg, Onion, Capers, Fresh Dill Cream,
Crackers and Toasted French Bread

HORS D'OEUVRES

QUANTITY ESTIMATION

2-4 pieces per person, 30-60 minutes before dinner, cocktail hour

5-6 pieces per person, 1.5-2 hour event, preceding dinner time

8-10 pieces per person, 2-4 hours event, heavy hors d'oeuvres

12-15 pieces per person 4+ hour event, dinner replacement

BLUE HARBOR RESORT & CONFERENCE CENTER

PLATED DINNER

*All plated dinners served with choice of entrée, choice of salad,
Chef's choice of vegetable, rolls and butter, coffee and hot tea.*

CHOICE OF ENTRÉE

All steaks will be cooked to medium temperature

6 oz. GRILLED TOP SIRLOIN

Bacon Potato Hash
Rosemary Red Wine Jus

WILD HERB WALLEYE

Rice Pilaf
Lemon Caper Beurre Blanc

6 oz. GRILLED TENDERLOIN

Roasted Fingerling Potatoes
Green Peppercorn Brandy Cream

SEARED MISO SALMON

Grain Pilaf
Asian Inspired Slaw

GARLIC ROASTED PORK LOIN

Herb Roasted Red Potatoes
Door County Cherry Jus

CHICKEN MARSALA

Mushroom Risotto
Marsala Sauce

PAN SEARED AIRLINE CHICKEN BREAST

Roasted Fingerling Potatoes
Natural Chicken Jus

ROASTED VEGETABLE AND TOMATO RAGOUT

Tomato, Bell Peppers, Baby Kale, Cannellini Beans,
Fresh Basil, Quinoa

WILD MUSHROOM PASTA

Roasted Wild Mushrooms, Smoked Tomato Vodka Sauce and Penne Pasta

CHILDREN'S MENU

Ages 10 and under.

Includes choice of entrée, fruit cup, French fries, and milk.

CHOICE OF ENTRÉE

(ONE CHOICE FOR ALL)

CHICKEN TENDERS

CHEESEBURGER

GRILLED CHEESE

MACARONI & CHEESE (NO FRIES)

CHEESE PIZZA (NO FRIES)

PASTA WITH MARINARA AND MEATBALLS (NO FRIES)

BLUE HARBOR RESORT & CONFERENCE CENTER

SALAD, SOUP, DESSERT

SALADS AND SOUPS

MIXED GREENS SALAD

Mesclun Mixed Greens, Cherry Tomato,
Cucumber, Carrot Threads, Croutons,
and Choice of Dressing

CHOPPED SALAD

Chopped Romaine, Iceberg,
and Mixed Greens Tossed with Toasted Walnuts,
Double Smoked Bacon, Vine Ripened Tomato,
Cucumber, and Crumbled Wisconsin Gorgonzola
Buttermilk Ranch Dressing

CREAMY CHICKEN & WILD RICE SOUP

SPINACH SALAD

Grapefruit, Toasted Almond,
Fresh Goat Cheese, and Bacon Lardon,
with Honey Mustard Vinaigrette

CAESAR SALAD

Chopped Romaine,
Fresh Prepared Garlic Croutons,
and Wisconsin Parmesan Cheese Crisps
Signature Smoked Caesar Dressing

ROASTED TOMATO & BASIL BISQUE

Basil Bisque, Shaved Parmesan, and Herb Oil

*Dressing Choices: Ranch dressing, French dressing, Italian vinaigrette, Raspberry vinaigrette,
Caesar dressing, Herb vinaigrette, Balsamic vinaigrette, Blue cheese dressing, 1000 Island dressing*

DESSERT OPTIONS

Adults and children to receive same dessert.

NEW YORK CHEESECAKE

CHOCOLATE FLOURLESS CAKE

PECAN PIE

SEASONAL BERRY CHEESECAKE

APPLE PIE

CARAMEL CHEESECAKE

TIRAMISU

KEY LIME PIE

HOUSE MADE BROWNIES

CHEF CHOICE TORTE

COOKIES

BLUE HARBOR RESORT & CONFERENCE CENTER

DINNER BUFFET

*All buffets include coffee and hot tea.
Dinner buffets require a minimum of 30 guests.*

SHEBOYGAN CLASSIC

Garden Greens Salad
with Shredded Carrot, Cucumber,
Vine Ripened Tomato, and Red Onion
Buttermilk Ranch and French Dressing
House Made Coleslaw
Warm German Potato Salad

Grilled Brats with Bacon Sauerkraut

Brat Buns

BBQ Pulled Pork

Sheboygan Hard Rolls

Herb Roasted Chicken

Roasted Garlic Mashed Potatoes

Natural Chicken Jus

Bacon Braised Baked Beans

Freshly Baked Dinner Rolls and Butter
Ketchup and Mustards

SOUTH PIER CLASSIC

Caesar Salad

Chopped Romaine, Parmesan Cheese, Garlic Croutons,
Signature Smoked Caesar Dressing
Chef Created Vegetable Pasta Salad

Country Dijon Mustard Crusted Pork Loin

Herb Roasted Red Potatoes, Baby Carrots, and Cherry Jus

Herb Roasted Chicken

Smashed Yukon Gold Potatoes and Natural Chicken Jus

Pan Seared Salmon

Vegetable Rice Pilaf in a Lemon Butter Sauce

Freshly Baked Dinner Rolls and Butter

THE MIDWEST

Build-Your-Own Salad with Our Wisconsin Salad
Bar

Fresh Chopped Greens, Grape Tomatoes, Red
Onion, Cucumber, Shredded Cheddar Cheese,
Black Olives, Hard Boiled Eggs, Bacon, and Turkey,
Ranch, French or Bleu Cheese Dressings

Tenderloin Beef Tips with Roasted Shallots

Braised in Broken Earths Red Wine
with Rosemary Smashed Red Potatoes
and Green Beans,

Lemon Baked Cod

with Wild Rice Pilaf, Seasonal Vegetable,
Smoked Paprika Butter Sauce

Freshly Baked Dinner Rolls and Butter

WISCONSIN FISH FRY

House Made Creamy Coleslaw
Lemon Wedges
Malt Vinegar Tarter Sauce
Warm German Potato Salad

Fried Perch

Baked Cod

Smoked Paprika Beurre Blanc

Rye Bread

See page 15 for dessert options

BLUE HARBOR RESORT & CONFERENCE CENTER

DINNER BUFFET

*All buffets include coffee and hot tea.
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ON THE GULF

Caribbean Salad

Mixed Greens, Shaved Red Onion, Tomatoes,
Mandarin Oranges, Roasted Sweet Potato and Port

Wine Vinaigrette

Red Beans and Rice

Traditional red beans with bell peppers, onions,
celery and smoked ham hocks

Green Gumbo

Gulf Shrimp, Chicken, Leafy Greens and Rice

Jerk Chicken

Jerk Marinated Bone-In Chicken with Chipotle
Roasted Potatoes

Cornbread Muffins

CHEF ATTENDED CARVING STATION

Turkey

Pork Belly

Ham

House Made Sausage

Pork Tenderloin

House Smoked Ribs

Beef Tenderloin

Prime Rib

150 per Chef

TASTE OF ITALY

Caprese Salad

Vine Ripened Tomatoes, Fresh Mozzarella,
Fresh Basil, and Balsamic Vinaigrette

Herb Focaccia with Olive Oil

Tuscan Bean and Sweet Italian Sausage Soup

Antipasto Chopped Salad

Chopped Greens, Marinated Artichokes,
Imported Olives, Gorgonzola, Asparagus,

Bell Peppers, Pickled Mushrooms,

Herb Olive Oil Vinaigrette

Pasta Bolognese

Beef, Pork, Tomato, Vegetable Ragout,
Penne Pasta and Parmesan Cheese

Lemon Thyme Roasted Chicken

Garlic Roasted Red Potatoes,
Herb Chicken Jus

Shrimp and Artichoke Cavatappi

Tomatoes, White Wine, Garlic, Parsley and
Parmesan Cheese

Lemon Grilled Asparagus

See page 15 for dessert options

BLUE HARBOR RESORT

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LATE NIGHT SNACKS

Served up until 10 pm

NACHO BAR

Tortilla Chips, Nacho Cheese Sauce
Tomatoes, Black Olives, Jalapenos, Sour Cream,
Shredded Cheddar Cheese and Pico De Gallo

Add Guacamole

S'MORES BAR

Marshmallows - Jumbo Puff'd
Chocolate Bars - Traditional Hershey's
and Peanut Butter Cups
Honey Graham Crackers
and Chocolate Chip Cookies
Includes Skewers

CHICKEN QUESADILLA

Pico De Gallo and Sour Cream

FRENCH FRY STATION

Regular and Waffle French Fries
with Selection of Aioli, Cheese Sauce, Sour Cream,
Scallions, and Bacon

Add Pulled Pork
Add Chorizo Chili

BONELESS CHICKEN WINGS

Buffalo and BBQ Sauce
Bleu Cheese and Ranch Dressing
Crisp Celery

PIZZA STATION

16" Homemade Pizzas
(Feeds 6 people per pizza)

Cheese

Pepperoni

Sausage

Vegetable Supreme
Tomatoes, Black Olives, Green Bell Peppers,
Red Onion, and Mushrooms

Three Meat
Bacon, pepperoni, and Italian Sausage

Buffalo Chicken
Hot sauce, bleu cheese, mozzarella, and red onion

BBQ Chicken
Mozzarella and red onion

BLUE HARBOR RESORT & CONFERENCE CENTER

BAR PACKAGES & PRICING

*A service fee of \$100 per bartender will be applied for the First 4 hours of service.
We will be happy to waive the \$100 bartending charge if a minimum of \$500
in beverage sales per bartender is met. Subject to tax and gratuity.*

BAR PACKAGES

HOUSE LEVEL

PREMIUM LEVEL

PRESTIGE LEVEL

*When House level is chosen, any brand selected above will be
priced per consumption and added to selection.*

HOSTED BAR & CASH BAR

House Level

Premium Level

Prestige Level

Domestic Bottled Beer

Import Bottled Beer

Craft Bottled Beer

Can or Glass of Soda

Bottled Water

(Domestic, Import and Craft available on all three levels)

½ Barrel of Domestic Beer

½ Barrel of Import Beer

½ Barrel of Craft Beer

WINE

By Selection
Glass

Bottle

CHAMPAGNE

By Selection
Glass

Bottle

PROSECCO

Glass

Bottle

*We will work with you
to create a signature drink
perfect for your event!*

BLUE HARBOR RESORT

& CONFERENCE CENTER

BEVERAGE LEVELS

LIQUOR

HOUSE

Vodka

Rum

Gin

Tequila

Whiskey

Bourbon Whiskey

Scotch

Brandy

PREMIUM

Titos
Absolut
Absolut Raspberry

Captain Morgan
Bacardi
Bacardi Limon
Malibu

Tanqueray

Jose Cuervo Gold

Seagram's 7
Canadian Club
Southern Comfort

Jack Daniels
Jim Beam
Jim Beam Rye

Johnny Walker Red
Dewar's

Korbel

PRESTIGE

Grey Goose
Belvedere
Kettle One

Myers Dark Rum

Hendrick's Gin
Bombay Sapphire

Patron Silver
Don Julio

Crown Royal
Gentlemen Jack
Jameson

Bulleit
Maker's Mark
Knob Creek

Glenlivet
Glenfiddich 12

Hennessey

LIQUEURS

HOUSE

Amaretto Kahlua
Assorted Flavored
Liqueurs

PREMIUM

Midori
RumChata

PRESTIGE

Bailey
Grand Marnier
Chamboard

WINES

HOUSE

Chardonnay
Cabernet

PULL

Chardonnay
Merlot
Cabernet Sauvignon

BROKEN EARTH

Chardonnay
Merlot
Cabernet Sauvignon
Albarino
Moscato

BLUE HARBOR RESORT & CONFERENCE CENTER

BANQUET POLICIES

FUNCTION ROOMS

The hotel reserves the right to adjust room assignment based upon the actual number guaranteed. Changes in banquet room set-up arrangements within 24 hours will be subject to additional labor charges. Additional room rental may be charged for advance setup/late tear-down of AV or decorations (more than 3 hours prior to event start time).

OUTDOOR FUNCTIONS

All outdoor food and beverage service will incur a \$3 per person surcharge. An outdoor set-up fee of \$500, in addition to tent rental, will be charged for all tent events. Group's decision to move indoors based on weather conditions must be made no less than 3 hours prior for non-tented events and 24 hours for tent events. Requests received outside of these time parameters will incur additional labor charges. The hotel reserves the right to make the final decision regarding outdoor functions. Bonfires have an end time of 11 pm per Sheboygan bonfire policy.

MULTIPLE ENTREES

Attendance of 60 guests or more is required if the group wishes to offer up to three (3) entrée choices (plus a vegetarian option). For attendance of 30-59 guests, two (2) entrée choices may be selected (plus a vegetarian option). For less than 30 guests, please choose one (1) entrée plus a vegetarian option. (1) entrée choice for all kids attending. A \$5 per person surcharge will apply if the group chooses to offer additional entrees over and above these policies. The client must provide entrée cards for each guest specifying entrée choice.

GUARANTEES

A guarantee of attendance must be received before 3 pm CST, fourteen (14) days prior to the event. If no final guarantee is provided, the contracted estimated attendance will be charged. No reductions in guarantee will be accepted less than fourteen (14) business days prior to the event. All charges will be based upon a guarantee or the actual number of attendees, whichever is greater.

FOOD AND BEVERAGE

All food and beverages served at functions must be supplied by the hotel (exception: wedding cakes). The remaining food may not be taken off-premises, under the state food safety regulations. Please note that sales and service of alcoholic beverages are regulated by the State of Wisconsin; therefore, guests are not permitted to bring alcoholic beverages into meeting/event spaces, including outdoor events. Menus and prices are subject to change at any time.

LIABILITY

Blue Harbor Resort assumes no responsibility for items left in Conference areas. You/your group is responsible for all damage to facilities caused by your group's attendees. All event/wedding decorations must be removed at the event conclusion. A per-day storage charge will apply for all items left overnight in the ballroom. Affixing anything to the walls, floors, or ceilings of event rooms or the Hotel Lobby must have prior approval. Please refer all requests to your Catering Manager.

Kindly note the following:

- Table confetti/scatter and/or loose sand are not permitted. You are welcome to use sand in containers.
- Fireworks and or/sparklers are illegal in Sheboygan County.
- Artificial flower petals are not permitted for scattering at outdoor events. Fresh flower petals are acceptable, as they are biodegradable.
- Candles must be enclosed in a glass container.
- On-site floral design must be limited to items that are unable to be constructed before delivery. All requests for separate space for this purpose will incur a daily room rental/cleaning fee.
- A 24% taxable service charge and 5.5% state tax are added to all food, beverage, AV, and other services.