

LOFT AND CATERING MENU

CONTINENTAL BREAKFAST MENU

Bagels with jellies, peanut butter and cream cheese and [Choose one] assorted muffins or fresh donuts . . . \$8.95

- Coffee, orange and cranberry juice . . . \$6
- Fresh cut fruit . . . \$4
- Chilled bottled water . . . \$2
- Regular and diet soda . . . \$2

LUNCH MENU . . . \$15

Hot and cold appetizers are available upon request.

SALADS [Make two selections]

Italian Mandarin salad, new potato salad, fresh fruit salad, cheese tortellini vegetable salad, coleslaw, Caesar salad

MAIN COURSES [Make one selection]

- Al's pulled pork sandwich
- Sauteed chicken breast on rice w/ Mornay sauce
- Grilled chicken breast sandwich w/ lettuce, tomato, onion, cheese, barbeque sauce and mayonnaise
- Turkey and ham croissants w/ lettuce, tomato and cheese
- Chicken salad croissants
- Grilled hamburger w/ lettuce, tomato, onion and cheese
- Quiche Lorraine w/ sausage links
- Chicken fajita bar [\$4 extra]
- Sliced turkey, ham, assorted cheese tray w/ Kaiser roll, tomato, onion, lettuce, mayo and Dijon mustard [\$2 extra]

DESSERTS

Al a carte. Prices are per person.

- Alma's famous double chocolate brownies and lemon berry bars . . . \$2
- Assorted cookie tray . . . \$1.50
- Homemade pies . . . \$6
- Cheesecake bar . . . \$6
- Celebration cakes . . . call for pricing
- Cake plate/cake cutting charge . . . \$1.50

RENTAL AND DELIVERY FEES

- 18% service charge is added to all menu items and beverages
- Loft private room fee \$100
- Delivery fee \$30
- Off-site bar service \$300 minimum \$18 per hour / server

SIT DOWN DINNER

BREAD

Signature toasted garlic cheese bread and assorted bread baskets placed on each table

SALADS [Choose One]

Island salad, Italian Mandarin salad, or Caesar salad

POTATOES AND VEGETABLES [Choose One]

Extra side \$3 extra.

Parsley buttered red potatoes, browned potatoes, au Graten potatoes, baked potato, roasted vegetable medley

MAIN ENTRÉE

[Choose up to three – Final counts due 10 days prior]

- Campstyle walleye . . . \$24
- New york sirloin . . . \$28
- Parmesan crusted chicken . . . \$18
- BBQ pork ribs . . . \$23 (¾ rack) . . . \$26 (full rack)
- Herb roasted half chicken . . . \$17
- Chicken Marsala w/ angel hair pasta . . . \$17
- Prime rib of beef w/ au Jus (min 15 orders) . . . \$24
- Jumbo shrimp scampi . . . \$19

BANQUET BUFFETS [for groups of 20-50 people]

Buffet selections include bread baskets, choice of one salad and one potato or vegetable selection from dinner menu above.

MAIN ENTRÉE [Choose One]

- Chicken fajita bar . . . \$18
- BBQ pork ribs and fried chicken . . . \$24
- BBQ pork ribs and campstyle walleye . . . \$30
- BBQ pork ribs and parmesan crusted chicken . . . \$28
- Parmesan crusted chicken and campstyle walleye . . . \$30
- Hand cut filet mignon and campstyle walleye . . . \$44
- Hand cut filet mignon and jumbo shrimp scampi . . . \$46

BEVERAGES

- Fresh brewed coffee/sweeteners and cream . . . \$22 per gallon
- Fresh brewed iced tea/sweeteners and lemon . . . \$20 per gallon
- Chilled lemonade . . . \$22 per gallon
- Soda . . . \$2 ea.

