

2024

BANQUET MENU

GN

THE RIDGE

LAKE GENEVA, WI

Destination Geneva National
& The Ridge Hotel

TABLE OF CONTENTS

BREAKFAST

Continental breakfast..... 2
Boxed breakfast to-go 2
Hot breakfast buffet..... 3

SNACKS

Meeting breaks 3
À la carte 4

LUNCH

Plated lunch 5
Tee time takeaways 5
Luncheon buffets 6-8

HOR D’OEUVRES

Classic, deluxe, premium 9
Stations 10

DINNER

Dinner buffets 11-13
Plated dinner 14

COCKTAILS

Hosted cocktail hour 15
Hosted beer/wine/sodas 15
Hosted bloody Mary/mimosas 16
Beverages on consumption 16
Add-on packages 16

AUDIO VISUAL

Equipment 17

CONTINENTAL & BREAKFAST BUFFETS

Based on 1-hour of service. Each additional half hour will incur a \$5 fee per person.

CONTINENTAL BREAKFAST

Minimum of 10 people. Maximum of 60 minutes of service. Add 30 minutes for an additional \$5 per person.

CLUBHOUSE CONTINENTAL

Hard boiled eggs

Array of fruit muffins

Seasonal fruit display with berries

Oatmeal and granola bar

*dried fruit | toasted coconut | chocolate chips
fresh berries | candied nuts | Greek yogurt
vanilla yogurt*

Assorted Kellogg's cereals

Freshly brewed coffee
regular | decaffeinated

Fresh juices
orange | apple | cranberry

Assorted Rituals hot teas

Cold milk
almond | skim | 2%

EXECUTIVE CONTINENTAL

Avocado toast bar

*pepper seasoned avocado mash
sliced Turano sourdough
sliced Turano multigrain | heirloom tomatoes*

Hard-boiled eggs

Applewood smoked bacon

Toasted quinoa

Tropea onion

Assortment of muffins

Fresh baked cheese and jam danishes

Coffee cake

Fresh Turano bagels
*berry cream cheese | roasted garlic and
dill cream cheese | sea salt cream cheese*

Seasonal fruit display with berries

Individual assorted Chobani yogurts

Assorted Kellogg's cereals

Freshly brewed coffee
regular | decaffeinated

Fresh juices
orange | apple | cranberry

Rituals assorted hot teas

Cold milk
almond | skim | 2%

BOXED BREAKFAST TO-GO

*Scrambled eggs served on a croissant or an English muffin | cheddar cheese
choice of ham, hickory-smoked bacon or sausage | fresh fruit | muffin | orange juice*

HOT BREAKFAST BUFFET

Minimum of 20 people. Add \$5 for groups of 20 or less attendees.

BUILD-YOUR-OWN BREAKFAST BUFFET

Assorted Kellogg's cereals

2% milk | almond milk

Fresh fruit display with berries

Pina colada yogurt

Assortment of muffins

Fresh baked cheese and jam danishes

Selection of 3 hot items

Each additional selection \$5 per person.

Scrambled eggs

Wisconsin cheddar cheese | chives

Applewood smoked bacon

Pork sausage

Potatoes O'Brien

*caramelized onions and peppers
topped with scallions*

Hash browns

Coffee cake

Freshly brewed coffee

regular | decaffeinated

Fresh juices

orange | apple | cranberry

Buttermilk biscuit and gravy

sausage gravy | cheddar cheese and sage biscuits

Vanilla bean French toast

*maple syrup | warm cinnamon Fiji apples
vanilla bean whipped cream | fresh berries*

Buttermilk pancakes

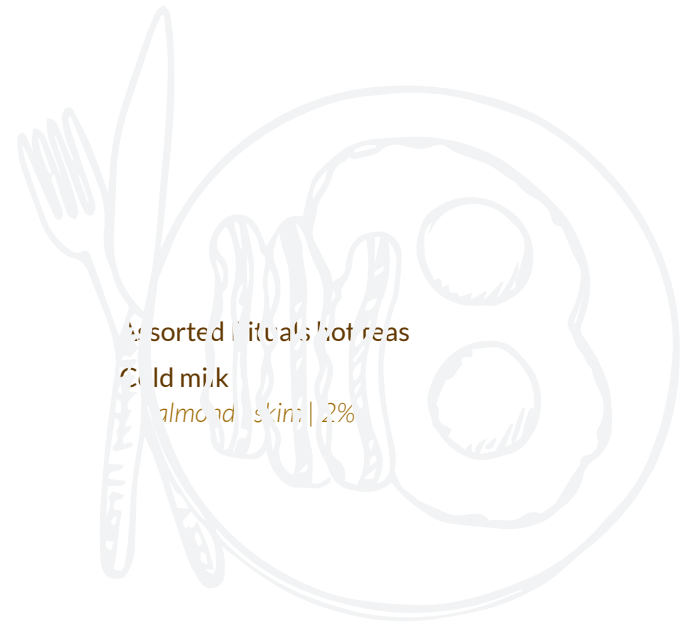
*maple syrup | warm cinnamon Fiji apples
vanilla bean whipped cream | fresh berries*

Eggs benedict

*fresh baked English muffins
poached farm fresh eggs | thick-cut rosemary ham
lemon hollandaise | chive garnish*

Avocado toast bar

*pepper seasoned avocado mash
sliced Turano sourdough | sliced Turano multigrain
heirloom tomatoes | applewood smoked bacon
toasted quinoa | Tropea onion*



Assorted fruit and hot teas

Cold milk

almond | skin | 2%

Spinach and sun-dried tomato egg stratta

aged white cheddar

The Sunrise

*scrambled egg whites | turkey sausage
fontina cheese | sun-dried tomatoes*

Huevos al purgatorio

*fire-roasted tomato sauce | poached eggs
grilled crostini | cotija cheese | micro cilantro*

ENHANCEMENTS

Crustless individual quiche

*jack cheese | asparagus | wild mushrooms
rosemary | thyme*

Chef-attended eggs & omelet station*

*tri-colored peppers | onions | wild mushrooms
sun-dried tomatoes | spinach | Boar's Head ham
crispy pancetta | tri-peppered colby jack
aged cheddar | feta | farm fresh eggs | egg whites*

**Additional \$100 chef fee.*

Taxable 24% service charge and 5.5% sales tax not included in prices.

MEETING BREAKS

Meeting breaks are served as a snack during a meeting and are not adequate to be served as a meal. Based on 30 minutes of service.

SNACK TIME

potato chips | French onion dip | tortilla chips | salsa

SWEET STREET

*fresh baked chocolate chunk cookies | fresh seasonal sliced fruit & berries
assorted candy bars (one per person)*

WISCONSIN'S FINEST

*assorted artisan Wisconsin cheeses & cured meats | pickled vegetables
seasonal jam | candied nuts | grilled baguette | vegetable crudité
buttermilk ranch | sun-dried tomato hummus*

THE WARM-UP

*freshly baked cookies | coffee station with regular & decaffeinated coffee
flavored creamers | gourmet teas | almond milk | 2% & whole milk
chocolate & strawberry syrups*

ICE CREAM SUNDAE BAR

*Purple Door vanilla & chocolate ice cream | hot fudge | caramel | nuts | cherries
candy bar chunks | whipped cream*



SALTY & SALTY

*Cheddar cheese, sea salt & caramel popcorn | assorted candied nuts
build-your-own trail mix | Milwaukee pretzel sticks
New Glarus honey whole grain mustard dipping sauce*

NORTH SIDER

*mini hot dogs with Chicago style accompaniments
Wisconsin beer brats with pretzel buns | sauerkraut | whole grain honey mustard
house-made cracker jack fresh fried tortilla chips | queso blanco | pico de gallo
assorted Wisconsin sodas*

SIESTA NATIONAL

*fresh fried tortilla chips | hand-mashed guacamole | chorizo queso dip
roasted corn & black bean salsa | fresh limes
cinnamon & sugar dusted mini churros | dulce de leche sauce*

TEE TIME

*petit tea sandwiches with smoked salmon, cucumber and dill cream cheese on
toasted rye | grilled chicken salad slider on Hawaiian roll | deviled egg salad on
multigrain | corned beef & cucumber with sauerkraut and horseradish aioli on
dark rye | petit scones with lemon clotted cream | fresh made Arnold Palmers
seasonal infused iced tea | assorted hot teas*

HUMMUS & TAPENADE BAR

*grilled & fried pita bread | house-made roasted garlic hummus
house-made roasted red pepper hummus | Greek olive tapenade*

À LA CARTE OPTIONS

SNACKS

Apple fritters, cinnamon rolls & chocolate croissants.....	per dozen
Bagel assortment with cream cheese & jams.....	per dozen
Danishes, muffins & breakfast breads.....	per dozen
Seasonal fresh fruit & berries.....	per person
Fresh baked cookies & brownies.....	per dozen
Chip, pretzel and peanut individual bags.....	each
Individual yogurts.....	each
Candy bar assortment.....	each
Granola bars.....	each
Trail mix	
<i>Dried fruit granola peanuts</i>	per pound
Mixed nuts.....	per pound
Party mix	
<i>Chex pretzel peanuts cashew cheerios</i>	per pound
Whole fruit	
<i>Apples oranges bananas peaches</i>	each

BEVERAGES

Regular & decaffeinated coffee.....	per gallon
Hot chocolate & whipped cream.....	per gallon
Infused water	
<i>Honeydew, cucumber & mint watermelon, kiwi & lime</i>	
<i>blueberry, lemon & rosemary</i>	per gallon
Iced tea.....	per liter
Lemonade.....	per liter
Assorted juices	
<i>Orange apple cranberry</i>	per liter
Rituals assorted hot tea.....	each
Assorted soft drinks (12 oz).....	each
Sprecher root beer (16 oz).....	each
Dasani bottled water (20 oz).....	each
Bottled juices (12 oz)	
<i>Orange apple</i>	each
Red Bull (8.4 oz).....	each
Monster energy drink (16 oz).....	each
Powerade.....	each

ALL DAY BEVERAGE SERVICE

Coffee, water and soda.....	per person
Add: San Pellegrino.....	+

EXPRESS ALL DAY MEETING PACKAGES

All day beverage package may be added on for \$15 per person. Altering package days increase by \$10. All buffets served with coffee & tea.

MONDAY

Breakfast Buffet - Executive Continental

avocado toast bar | hard-boiled eggs
applewood smoked bacon | toasted quinoa
tropea onion | assorted muffins | fresh baked cheese
& jam danishes | coffee cake | fresh Turano bagels &
cream cheese | seasonal fruit display with berries
individual Chobani yogurts | assorted Kellogg's cereal
assorted juices

Lunch Buffet - Pan Asian

cold & spicy rice noodle salad | cucumber salad
ginger & lime coleslaw | honey garlic chicken thighs
marinated flat iron steak & broccoli
sesame sugar peas | strawberry mousse
fortune cookie

Afternoon Break - Wisconsin's Finest

assorted artisan Wisconsin cheese & cured meats
pickled vegetables | seasonal jam | candied nuts
grilled baguette | vegetable crudité | buttermilk ranch
sun-dried tomato hummus

TUESDAY

Breakfast Buffet - Tuesday Express

assorted Kellogg's cereals | fresh fruit display with
berries | assortment of muffins | fresh baked cheese &
jam danishes | coffee cake | scrambled eggs
potatoes O'Brien | bacon | assorted juices

Lunch buffet - Destination Fiesta Nationale

chimichurri marinated flat iron steak | chicken al
pastor | assortment of salsas | fresh jalapeños
cumin crema | lime guacamole | pico de gallo
Spanish rice with fire-charred poblanos | Tajin-dusted
house-made tortilla chips | chorizo charro frijoles
cowboy-candied cornbread | sopa de tortilla
charred flour tortillas | white chocolate mousse
cinnamon & sugar-dusted churros

Afternoon Break - Sweet Street

fresh baked chocolate chunk cookies | fresh seasonal
sliced fruit & berries | assorted candy bars

WEDNESDAY

Breakfast Buffet - Wednesday Express

assorted Kellogg's cereals | fresh fruit display with
berries | assortment of muffins | fresh baked cheese
& jam danishes | coffee cake | buttermilk biscuits &
gravy | hash browns | sausage | assorted juices

Lunch Buffet - Market Deli

Build-your-own sandwich bar featuring assortment of
Boar's Head deli meats | Turano rolls | fresh vegetable
crudité | tortellini pasta salad | boardwalk tomato
bisque | kettle chips | assorted dessert bars & cookies

Afternoon Break - Hummus & Tapenade Station

grilled & fried pita bread | house-made roasted garlic
hummus | house-made roasted red pepper hummus
Greek olive tapenade

THURSDAY

Breakfast Buffet - Thursday Express

Assorted Kellogg's cereals | fresh fruit display with
berries | assortment of muffins | fresh baked cheese &
jam danishes | coffee cake | The Sunrise scramble
vanilla bean French toast | bacon

Lunch Buffet - All-American

Boar's Head all-beef franks | half-pound 80/20 grilled
burgers | Wisconsin bratwurst | baked white cheddar
macaroni | dijon potato salad | creamy coleslaw
fresh vegetable crudité | kettle chips | apple & cherry pie

Afternoon Break - Ice Cream Sundae Bar

Purple Door vanilla & chocolate ice cream | assorted
toppings

PLATED LUNCH

Includes warm rolls & whipped butter, freshly brewed regular & decaffeinated coffee and an assortment of hot Rituals teas.

ENTRÉES

Select two entrées. Additional entrée selections are \$5 per person per additional selection.

Roasted French cut chicken

rice pilaf | steamed broccoli | Marsala sauce

Vegetarian lasagna

three cheeses | seasonal vegetable | marinara sauce

Beef tenderloin medallions

wild mushroom risotto | charred asparagus

6oz. blackened halibut

roasted veggies | tomato | capers | red pepper sauce

Pan-seared salmon

basil pesto gnocchi | honey & herb petite carrots

Tri-color tortellini

basil alfredo or marinara

GN signature burger

*half-pound Wagyu burger | applewood smoked bacon
sautéed spinach | Fontina cheese | onion straws
roasted garlic mayonnaise | toasted brioche roll
Parmesan truffle fries*

GN signature chicken salad

*spinach & mixed greens | fresh berries | frosted walnuts
lemon grilled chicken breast | goat cheese
lemon poppyseed vinaigrette*

Chicken Caesar salad

*romaine lettuce | strips of grilled chicken breast
tomato | cucumbers | Parmesan | Kalamata olives
house-made garlic croutons | Caesar dressing*

DESSERTS

Select one dessert for your guests

Carrot cake with cream cheese frosting

Berry moscato tiramisu cheesecake

Flourless chocolate cake with raspberry coulis

Apple pie with whipped cream

Cherry pie with whipped cream

STARTERS | Upgraded option

Select one starter for your guests

Wisconsin beer cheese soup

Loaded baked potato soup

Roasted butternut squash bisque with port wine reduction, fried sage

Classic Caesar salad

House salad

TEE TIME TAKEAWAYS

Available for groups heading out on the golf course or grab-and-go options post-meetings. Tee Time box lunches are served with Boar's Head meats, Miss Vickie's potato chips, fresh baked cookie, apple, and bottled water. Select up to 2 box lunches. Additional box lunch selections are \$5 per person per additional selection. Wraps and gluten-free options are available upon request. Delivery to on-course snack bar for \$250, only when snack bar is staffed.

TREVINO

*Boar's Head mesquite smoked turkey | three-pepper
Colby jack cheese | lettuce | tomato | onion | chipotle
mayonnaise packet | tomato focaccia*

PLAYER

*Boar's Head rosemary & sundried tomato ham
Vermont mild yellow cheddar | lettuce | tomato | onion
honey mustard packet | corn-dusted kaiser roll*

PALMER

*Boar's Head peppered salami & pepperoni
picante provolone cheese | lettuce | tomato | onion
pepperhouse gormaise packet | hoagie*

THE BIRDIE

*Boar's Head Lond broil roast beef & pastrami
Monterey jack cheese | lettuce | tomato | onion
horseradish cream packet | fresh baked French onion roll*

THE FAIRWAY WRAP

*veggie black bean & avocado | Monterey jack cheese
spring mix greens | chipotle mayonnaise packet
flour tortilla*

LUNCHEON BUFFETS

All buffets include regular & decaffeinated coffee and an assortment of hot Ritual teas. Maximum of 60 minutes of service. Add 30 minutes for an additional \$5 per person. Available from 10am to 3pm. After 3pm, add \$10 per person.

MARKET DELI BUFFET

Build-your-own sandwich bar featuring Boar's Head deli meat

*rosemary and sun-dried tomato ham | mesquite turkey breast
peppered London broil roast beef | uncured peppered salami
three-pepper colby jack cheese | picante provolone | Vermont cheddar
chipotle goumaise | honey mustard pepper house goumaise sauce
Vidalia sliced onions | Roma tomatoes | leaf lettuce crowns pickles*

Turano rolls

brioche buns | onion rolls | tomato focaccia

Fresh veggie crudité

dill dip | hummus | ranch dip

Tortellini pasta salad

Boardwalk tomato bisque

heirloom tomatoes | basil | parmesan | balsamic reduction

Kettle chips

Assorted dessert bars and cookies

DESTINATION FIESTA NATIONALE

Chimichurri marinated flat iron steak

tri-colored peppers | yellow onions

Chicken al pastor

achiote-marinated | grilled pineapple pico

Varieties of salsa

salsa verde | salsa rojo | cotija queso

Fresh jalapenos

Cumin crema

Lime guacamole

Pico de gallo

Spanish rice with fire-charred poblanos

Tajin-dusted house made tortilla chips

Chorizo charro frijoles

Cowboy candied cornbread

Sopa de tortilla

queso fresco | fried tortilla strips

Charred flour tortillas

(Corn tortillas available upon request)

White chocolate mousse

fresh berries | mint garnish

Cinnamon and sugar-dusted churros

dulce de leche



ALL AMERICAN

Boar's Head all-beef franks

caramelized onions

Half-pound 80/20 grilled burgers

*three-pepper colby jack | picante provolone | Vermont cheddar
Vidalia sliced onions | Roma tomatoes | leaf lettuce crowns | pickles*

Wisconsin bratwurst

seasoned sauerkraut | brown sugar | toasted fennel

Baked white cheddar macaroni

aged white cheddar | sharp cheddar | parmesan and herb breadcrumb

Dijon potato salad

Creamy coleslaw

vinegar | poppy seeds

Fresh veggie crudité

dill dip | hummus | ranch dip

Kettle chips

French onion dip

Apple & cherry pies

vanilla bean whipped cream

PAN ASIAN

Cold and spicy rice noodle salad

*napa cabbage | carrots | scallions | cucumbers | toasted sesame seeds
miso peanut vinaigrette*

Cucumber salad

rice wine vinaigrette

Ginger and lime coleslaw

Honey garlic chicken thighs

cilantro and lime basmati rice | garlic soy glaze

Marinated flat iron steak and broccoli

soy sauce | sherry | honey | sesame oil | ginger garlic

Sesame sugar peas

sesame oil | fresh garlic

Strawberry mousse

strawberry purée | mint garnish

Fortune cookies



SOUP, SALAD & WRAP BUFFET

Chef's soup de jour

Assortment of wraps

Boar's Head mesquite turkey wrap

three-peppered colby jack | lettuce | tomato | onion

Boar's Head rosemary and sun-dried tomato ham

Vermont cheddar | lettuce | tomato | onion

Rotisserie chicken Caesar

crisp romaine | sun-dried tomatoes | Caesar dressing

Quinoa wrap

black bean | avocado | peppers | red pepper hummus

Spring mix salad

*English cucumbers | heirloom tomatoes | red onions | aged cheddar | croutons
roasted garlic vinaigrette | buttermilk ranch*

Assorted rolls and butter

Assorted mini cheesecakes

SAPORE D'ITALI

Groups of 30+.

House-made 16" pizzas (choice of 3 pizzas)

All made with mozzarella and house-made pizza sauce. (Gluten-free pizzas upon request for an additional \$5.)

Margarita

fresh tomatoes | buffalo mozzarella | basil | garlic | balsamic reduction

The Soppressata

thin-sliced Soppressata | caramelized onions | arugula

Meat lovers

pepperoni | crumbled sausage | bacon-toasted fennel

Classic cheese

Veggie

Chef's choice of seasonal vegetables

Minestrone soup

Caesar salad

*crisp romaine | Kalamata olives | marinated artichoke | shaved Parmesan
sun-dried tomatoes | Caesar dressing*

Chicken primavera

sautéed zucchini | squash | peppers | roasted Garlic | white wine | fresh herbs

Cheesy-filled bread sticks with marinara

Chocolate-dipped biscotti

Ricotta-filled cannolis

pistachios | chocolate chips

HORS D'OEUVRES

Enhance your event to your guests' delight with our premier selection of butler-passed hors d'oeuvre packages during your cocktail hour. Based upon one hour of service.

CLASSIC

Includes **three** hors d'oeuvre selections from below.

DELUXE

Includes vegetable crudité platter, and **four** hors d'oeuvre selections from below.

PREMIUM

Includes cured & carved board, vegetable crudité platter, and **five** hors d'oeuvres selections from below.

HOT HORS D'OEUVRES

To enhance your event, consider offering your guests a selection of hors d'oeuvres during your cocktail hour. Hors d'oeuvres are priced per 50 pieces, and include butler-passed service.

Spinach stuffed mushrooms

creamed spinach | button mushroom provolone

Chicken satay

rosemary and sweet chili sauce

Beef satay

house-made chimichurri

Spinach spanakopita

Lamb lollipop

herb chimichurri

Shrimp Rumaki

tender shrimp with bacon

Meatballs

Swedish, barbecue or marinara

Chicken quesadilla horn

chicken stuffed mini cornucopia

Beef en croûte

horseradish cream

Grilled citrus shrimp skewer

mango purée | wakami salad

Vegetable egg roll

sesame soy glaze | toasted sesame seeds

Petit Maryland crab cake

roasted garlic aioli | cilantro

CHILLED HORS D'OEUVRES

To enhance your event, consider offering your guests a selection of hors d'oeuvres during your cocktail hour. Hors d'oeuvres are priced per 50 pieces, and include butler-passed service.

Mango curry chicken salad

curry cone

Beef tartare

capers | shallots | Dijon | crostini

Cheese & sausage skewers

Wisconsin summer sausage aged cheddar cheese

Summer bruschetta

tomato | aged balsamic | parmesan fresh basil

Shrimp cocktail

lemon | house-made cocktail sauce

Shaved beef crostini

horseradish cream | red pepper marmalade

Caprese skewers

tomato | fresh mozzarella | basil pesto

Citrus marinated ahi tartare

sweet soy, sesame | green onion crisp wonton | wakami salad

Grilled peach bruschetta

whipped goat cheese | peach chutney | basil port wine reductions

Asian chicken tartlet

shaved broccoli slaw | toasted sesame

STATIONARY HORS D'OEUVRES

Priced per person.

Cured & carved board

selection of local farmstead Wisconsin cheese cured artisanal meats | house pickles | fig & shallot jam honeycomb | rosemary lavash | assorted crackers

Antipasti display

olives | sport peppers | pickled vegetables grilled marinated vegetables | shaved cured meats

Crudité

fresh local vegetables | ranch dip | dill dip | hummus

Wisconsin beer cheese dip

Wisconsin beer | aged cheddar | pretzel rods | tortilla chips

STATIONS

All selections are served with petite rolls & condiments. A \$100 Chef's fee will be added for each station.

ACTION STATIONS

Prime rib

stone ground mustard | horseradish sauce | au jus

Beef tenderloin

port wine reduction sauce

24-hour marinated skirt steak

cilantro chimichurri sauce

Pork loin

sweet tea marinated | bourbon mustard glaze

Maple-glazed country ham

honey mustard sauce

Oven-roasted turkey

spinach | wild mushrooms | cream sauce

Baby lamb chops

garlic and herb marinated | minted demi glaze

Jumbo shrimp

sautéed garlic

Shrimp and grits

tequila blackened shrimp | aged white cheddar
roasted poblano grits

RECEPTION STATIONS

Italian pasta station

gnocchi and tri-colored tortellini | extra virgin olive oil
fresh garlic | sun-dried tomatoes | spinach | marinara
pesto alfredo | fresh chopped herbs | Parmesan |
butter garlic breadsticks

Add-ons: Chicken +5 per person | Shrimp +7 per person

Meatballs & Italian sausage +3 per person

Savory beef tips in red wine gravy +6 per person

Gourmet macaroni & cheese

macaroni with Spotted Cow cheese sauce
smoked bacon | roasted tomatoes
sautéed mushrooms fresh chopped herbs
parmesan cheese | bleu cheese | truffle oil
fried leeks scallions

Add-ons: lump crab +\$10 per person

French fry & tator tot bar

smoked bacon | Spotted Cow cheese sauce | jalapeño
ranch dressing | sriracha ketchup | truffle oil
sour cream | scallions

House-made pizza

one topping: choice of pepperoni | sausage | bacon
bell pepper | tomato | onion | mushroom | jalapeños
Additional toppings \$1 each.

Cheeseburger sliders

ketchup | mustard | lettuce | tomato | onion | pickles

Bratwurst sliders

ketchup | mustard | sauerkraut | onion

Chicken tender station

includes three sauces, choice of: honey mustard
buffalo | sweet & sour | buttermilk ranch
bourbon barbecue | teriyaki | sriracha aioli
curry ketchup

Nacho bar

tortilla chips | seasoned ground beef | onion | lettuce
tomatoes | sour cream | black olives | jalapeños
cheese sauce

Baked potato bar

baked potatoes | chive sour cream | candied bacon
bits | cheddar cheese | scallions

Raw bar

grilled & chilled shrimp | horseradish cocktail sauce
lemon | oysters on the half shell | cucumber & green
apple mignonette | scallop ceviche with mango &
pineapple salsa | snow crab claws | wakami salad

Wonton Asian tacos

Ginger marinated chicken breast | lime & cilantro slaw

Taqueria

al pastor and carne asada tacos | warm flour tortillas
crispy hard shells | tortilla chips | guacamole
pico de gallo | salsa | limes

Wings & things

fried chicken wings | honey buffalo | barbecue
bleu cheese sauces

DINNER BUFFETS

All buffets include regular & decaffeinated coffee and hot Ritual teas. Maximum of 60 minutes of service. Add 30 minutes for an additional \$5 per person.

DESTINATION GENEVA NATIONAL SIGNATURE BUFFET

Entrées

Select two main entrées. \$24 per person for each additional entrée.

Carved airline turkey breast

orange and cranberry sauce | pan dripping gravy

Seared herb airline chicken

rosemary cream | wild rice pilaf

Carved flat irons au poivre

wild mushroom demi glace

Herb dijon-crusted prime rib

horseradish cream | au jus

Slow-roasted king salmon

*white wine lemon butter sauce
blistered balsamic cherry tomatoes | capers
rosemary thyme rice pilaf*

Sides

Assorted dinner rolls

whipped sea salt butter

Build-your-own salad

*Arcadian blend spring mix | heirloom tomatoes
English cucumbers | red onions | shaved carrots
herbed croutons | buttermilk ranch
balsamic vinaigrette*

Desserts

Chef-attended flaming finale

Bananas foster

ripe bananas | butter | brown sugar | dark rum

Charcuterie board

*Boar's Head meats & cheeses | mustards
assorted jams, fig, blueberry bourbon pecan jam,
& mango habanero | candied nuts | dried fruit
citrus | assorted olives | honeycomb
bread and butter pickles | assorted crackers*

Seafood display

*vodka cocktail sauce | shallot mignonette | lemons
grilled citrus black tiger shrimp cocktail
fresh shucked oysters | crab legs*

Cherries jubilee

Grand Marnier | bourbon vanilla gelato

Fresh veggie display

local fresh veggies | hummus | dill dip | ranch

Twice-baked mashed potato bar

Horseradish and roasted garlic mashed potatoes

*smoked bacon bits | aged cheddar cheese
seasoned crème fraîche | scallions | whipped butter*

Haricot vert gremolata

*toasted pine nuts | parmesan romano | lemon zest
roasted garlic*

THE VENETIAN

Pan-seared airline chicken marsala

*sweet marsala cream sauce | wild mushroom risotto
crisp pork belly | crispy hen of the woods
mushrooms*

Braised short rib bordelaise

*toasted potato gnocchi | fire-roasted tomato sauce
sweet heat fresno peppers | parmigiano-reggiano*

Gorgonzola penne

*gorgonzola cream | candied pecans | fried sage
balsamic reduction*

Tomato focaccia panzanella salad

*fresh tomato focaccia | Ciliegine mozzarella
heirloom tomatoes | basil vinaigrette*

Caesar salad

*crisp romaine | kalamata olives
marinated artichoke | shaved parmesan
sun-dried tomatoes | Caesar dressing*

Baked ratatouille

*arrabiata sauce | squash | zucchini | eggplant
roasted red pepper*

Cheesy-filled bread sticks

marinara | Italian herbs

Chocolate pots de crème

whipped cream | raspberry | mint garnish

Tiramisu

*lady fingers | whipped mascarpone
frangelico espresso*

TEXICAN BEACH BUFFET

Chimichurri-marinated flat iron steak

tri-colored peppers | yellow onions

Chicken al pastor

achiote-marinated | grilled pineapple

Blackened mahi-mahi

mango pico de gallo | Spanish poblano rice

Variety of salsas

salsa verde | salsa rojo | cotija queso

Fresh jalapeños

Cumin crema

Lime guacamole

Pico de gallo

Charred flour tortillas

(Corn tortillas available upon request)

Street corn and black bean salad

charred corn | red peppers | lime mayo

Watermelon & mint

queso fresco | Tajin

Poblano curzio queso

Chorizo charro frijoles

Fried brussel sprouts

bourbon glaze | bacon

Tres leches cake

Sponge cake

dulce de leche drizzle

Fresas con crema

strawberries | vanilla tequila whipped cream



THE SMOKE HOUSE BUFFET

Barbeque salmon

andouille dirty rice

24-hour smoked brisket

fried onions | KC BBQ drizzle

King's Hawaiian rolls

Braised St. Louis ribs

caramelized BBQ

Chili charcuterie

thin-sliced red onion | jalapenos | scallions

seasoned crema | aged cheddar | corn chips

Baked white cheddar macaroni

aged white cheddar | sharp cheddar

parmesan and herb breadcrumb

Corn-on-the-cob

seasoned butter

Baked Idaho potatoes

whipped butter | sour cream

Jalapeño and cheddar corn bread

Creamy coleslaw

Fruit salad

limoncello | poppy seeds

Petite iceberg salad bar

wedge petite iceberg | blue cheese

roasted red onions | smoked bacon

heirloom tomatoes | buttermilk ranch

balsamic dressing

Berry cobbler

oat topping | mixed berries | citrus zest

vanilla ice cream

Pecan pie

bourbon whipped cream

WISCONSIN FISH FRY

Atlantic lemon pepper baked cod

chardonnay beurre blanc

Beer tempura-battered fried cod

dill pickle tartar sauce | fresh lemons

Fried coconut shrimp

vodka cocktail sauce

New England clam chowder

Truffle and parmesan fingerling pom frets

Warm Western charred corn

Charred broccolini

lemon zest | toasted almonds

Stewed Fiji apples

rum | brown sugar | cinnamon

Berry and arugula salad

goat cheese | candied nuts | balsamic vinaigrette

roasted garlic red wine vinaigrette

Creamy coleslaw

Warm rye bread

whipped butter

Banana pudding trifle

pound cake | bananas | whipped cream

vanilla wafers

Wisconsin cream puffs

vanilla bean and strawberry whipped cream

powdered sugar

PLATED DINNER

Price per person in USD. Individual dinner selections must be submitted 14 days prior to the event. All buffets include warm rolls with whipped butter, regular & decaffeinated coffee, and a variety of hot Ritual teas.

STARTERS

Select one starter for your guests.

Cream of wild mushroom soup
Roasted tomato bisque
Wisconsin beer cheese soup
Herb roasted chicken & wild rice soup
Caprese salad
garlic aged balsamic vinaigrette

Classic Caesar
*romaine lettuce | shaved parmesan | herb croutons
cherry tomatoes | house-made Caesar dressing*

House salad
*mixed greens | shaved carrots | red onions
cucumbers | cherry tomatoes | champagne herb
vinaigrette*

Orchard salad
*mixed greens | dried cranberries | bleu cheese | walnuts
red wine vinaigrette*

Summer squash (vegan)
red onion | tomato | asparagus | marinara

SIDES

Select one side for your guests.

Mushroom & garlic risotto
Long grain wild rice
Garlic mashed potatoes
Mushroom & roasted red pepper orzo

Herb roasted red skin potatoes
Tri-color tortellini with fresh basil and Parmesan
Duck fat fingerling potatoes

VEGETABLE SIDES

Select one vegetable side for your guests.

Roasted brussels sprouts with candied bacon
French green beans & Julienne red peppers
Grilled asparagus
Four season medley
Green bean almondine with cherries
Roasted broccolini with lemon

ENTRÉES

Select two proteins and one vegetarian from which your guests may choose from. Third entrée option available for \$5 per person upgrade.

Roasted French-cut chicken
*garlic shallot cream or marsala reduction
sauce*

8oz. filet mignon
grilled | chasseur sauce or cognac demi sauce

New York strip steak
with tri-peppercorn demi glaze or Madeira jus

Grilled twin bone-in pork chop
*with bacon marmalade or bourbon
mustard sauce*

Grilled Norwegian salmon
*pecan crust | lemon beurre blanc sauce or
sriracha maple glaze*

Jumbo shrimp scampi
garlic white wine sauce | Capellini pasta

**Scallops or shrimp & braised
beef short ribs**
*jumbo sea scallops or shrimp | braised beef
short ribs with port wine reduction*

Lobster ravioli
lemon cream sauce | fresh basil

Four cheese ravioli
*marinara & Parmesan or
veal Bolognese (\$2 upgrade per person)*

Butternut squash ravioli (vegetarian)
*sage cream | sweet & savory vegetable
medley*

Rice noodle stir fry (vegan)
ginger lime sauce

DESSERTS

Select one dessert for your guests.

Gourmet carrot cake with cream cheese frosting
Strawberry shortcake
Chocolate pecan caramel cheesecake

New York cheesecake with strawberry preserves
Flourless chocolate cake with salted caramel and whipped cream
Traditional pie (apple, cherry, pumpkin or pecan) with whipped cream

HOSTED COCKTAIL HOUR

Hosted receptions include unlimited consumption on a per-hour basis.

ONE-HOUR

person per pricing | *call brands*
person per pricing | *premium brands*
person per pricing | *super premium brands*

Add an additional hour for \$8 per person.

TWO-HOUR

person per pricing | *call brands*
person per pricing | *premium brands*
person per pricing | *super premium brands*

THREE-HOUR

person per pricing | *call brands*
person per pricing | *premium brands*
person per pricing | *super premium brands*

FOUR-HOUR

person per pricing | *call brands*
person per pricing | *premium brands*
person per pricing | *super premium brands*

CALL BRANDS

Wheatly Vodka | Jose Cuervo Tequila | Jim Beam Bourbon | Seagram's 7 Crown Whiskey | Seagram's GinQuality House Rum | Scoresby Scotch | Christian Brothers Brandy

**Includes domestic beer & Tier 1 wines.*

Brands subject to change.

PREMIUM BRANDS

Tito's Vodka | Casamgios Tequila | Maker's Mark Bourbon | Tanqueray Gin | Jack Daniel's Whiskey | Captain Morgan Rum | Bacardi Rum | Johnnie Walker Red Label Scotch | Korbel Brandy

**Includes domestic and premium beer & Tier 2 wines.*

SUPER PREMIUM BRANDS

Grey Goose Vodka | Don Julio Tequila | Angel's Envy Bourbon | Jack Daniel's Whiskey | Hendricks Gin | Captain Morgan Rum | Bacardi Rum | Johnnie Walker Black Label Scotch | E&J Brandy

**Includes domestic and premium beer & Tier 3 wines.*

HOSTED BEER/WINE/SODAS

Hosted receptions include unlimited consumption on a per-hour basis.

ONE-HOUR

person per pricing | *domestic brands*
person per pricing | *premium brands*

Add an additional hour for \$5 per person.

TWO-HOUR

person per pricing | *call brands*
person per pricing | *premium brands*

THREE-HOUR

person per pricing | *call brands*
person per pricing | *premium brands*

DOMESTIC BEER BRANDS

Coors Light | Miller Lite | Miller High Life non-alcoholic beer

PREMIUM BEER BRANDS

New Glarus Spotted Cow | Leinenkugel's seasonal | Lakefront Riverwest Stein | Lakefront New Grist (GF)

Brands subject to change.

HOUSE WINE

The Seeker: Chardonnay | Sauvignon Blanc, Pinot Grigio | Pinot Noir | Cabernet Sauvignon

PREMIUM WINE

Legendary Wine, Estate Series: Chardonnay Sauvignon Blanc | Pinot Grigio | Pinot Noir Cabernet Sauvignon

SUPER PREMIUM WINE

J. Lohr: Chardonnay | Sauvignon Blanc Pinot Noir | Cabernet Sauvignon

HOSTED BLOODY MARY/MIMOSAS

Hosted receptions include unlimited consumption on a per-hour basis.

ONE-HOUR

person per pricing | *call brands*
person per pricing | *premium brands*
person per pricing | *super premium brands*

TWO-HOUR

person per pricing | *call brands*
person per pricing | *premium brands*
person per pricing | *super premium brands*

THREE-HOUR

person per pricing | *call brands*
person per pricing | *premium brands*
person per pricing | *super premium brands*

FOUR-HOUR

person per pricing | *call brands*
person per pricing | *premium brands*
person per pricing | *super premium brands*

Add an additional hour for \$6 per person.

CALL BRANDS

Wheatly Vodka | J. Roget Brut

PREMIUM BRANDS

Tito's Vodka | Jaume Serra Cava Brut

SUPER PREMIUM BRANDS

Grey Goose Vodka | Piper Sonoma Brut

Brands subject to change.

BEVERAGES ON-CONSUMPTION

\$250 fee plus tax per bartender. Pricing per beverage.

Call brand cocktail

Premium brand cocktail

Super premium cocktails

House wine (glass)

Premium wine (glass)

Super premium wine (glass)

Domestic beer

Premium beer

Non-alcoholic beer

Soft drink

Bottled water

ADD-ONS

HIGH NOON SELTZER | *per person*

SIGNATURE COCKTAILS | *pricing based on cocktail*



EQUIPMENT

PACKAGES

LCD projector package

LCD projector | screen | extension cord | power strip | AV cart

LCD support package

Includes screen | extension cord | power strip | AV cart

Monitor package

75" flat screen monitor | HDMI cable | extension cord | power strip

Post-It flip chart package

Stand | self-adhesive paper | colored markers

Portable sound package

Two speakers | microphone | cables

Speaker package

8'x12' riser | podium | microphone | sound

INDIVIDUAL ITEMS

Screen

LCD projector

Wireless presenter remote with laser pointer

Extension cord

Power strip

Easels

Post-It flip chart pad (does not include easel or markers)

Podium

Wireless microphone

Polycom speaker phone

Meeting Owl Pro (a 360-degree camera, mic, and speaker)

6'x4' Whiteboard with markers

Private, dedicated internet

6'x8' risers (per section)

20'x20' dance floor



THE RIDGE
LAKE GENEVA, WI

To begin planing your event, contact the Destination Geneva National and The Ridge Sales & Event Office at 262.245.7000 or groups@gnresort.com.

Taxable 24% service charge and 5.5% sales tax not included in prices. Final guest counts are due 14 days prior to your event. Dietary restrictions can be accommodated with advance notice. Gluten-free options are available for many of our offerings for an additional fee, please speak with your coordinator about our options. Prices valid thru 2024. Updated 1/2024.

DESTINATION GENEVA NATIONAL & THE RIDGE

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