
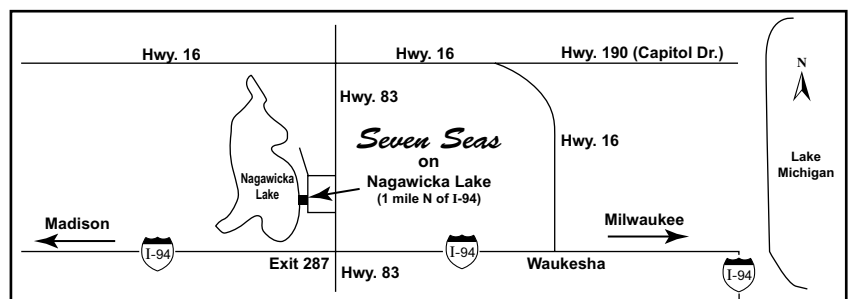

Weissgerber's
Seven Seas
on
Lake Nagawicka


 262-367-3903



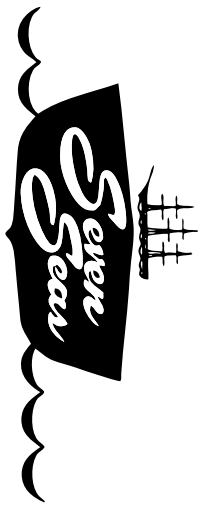
Party and Banquet Menu



Visit Us On-Line at www.weissgerbers.com

We are proud of our good reputation and wish to share with you our staff's extensive party-planning experience while accepting any special requests to accommodate your individual needs and desires if we can practically satisfy them to create a most successful event for you and your guests.

WEISSGERBER'S



On Lake Nagawicka
 1807 Nagawicka Rd.
 Hartland, WI 53029

For Reservations: 262-367-3903
 Fax: 262-367-6877

A Room for Every Occasion:

- | | |
|----------------------------------|------------------|
| • NEPTUNE'S Room (10-14) | |
| • SEVEN SEAS Room (25-35) | |
| • TOWER Room (30-45) | |
| • CAPTAIN'S Room (50-80) | |
| • BALLROOM (280) | |
| • ANCHOR (S ½) (100-150) | |
| • PILOT'S (N ½) (75-100) | |
| • COVERED LAKESIDE TERRACE (250) | |
| | ROOM FEES |
| | \$100.00 |
| | \$150.00 |
| | \$500.00 |
| | \$200.00 |
| | \$200.00 |

TO

PLACE
 STAMP
 HERE

We welcome your group to WEISSGERBER'S

Seven Seas

on Nagawicka Lake

Plan your special event at one of Wisconsin's finest Restaurants with a dramatic Lakeside Setting

Dinner Selections

- 1. COMBINATION PLATTER OPTIONS**
 - A. Slice of New York Strip Roast with Chicken Marsala OR 1/4 Roast Duckling \$26.95
 - B. Slice of New York Strip Roast with Jumbo Shrimp OR Salmon \$27.95
 - C. Slice of Steer Tenderloin with Wiener Schnitzel OR Jumbo Shrimp OR Salmon \$28.95
 - D. Gourmet Delight - Filet Mignon & Lobster Tail - Great Combo for Gala Celebrations \$41.95
- 2. ROAST PRIME RIB** - Generous Cut of Beef, Au Jus \$28.50
- 3. ROAST STEER TENDERLOIN** - Whole Roast Tenderloin Sliced with Bordeaux Sauce..... \$28.95
- 4. WIENER SCHNITZEL** - Sliced Veal, Lightly Breaded and Golden Brown \$25.95
- 5. ROAST PORK LOIN** - With Mr. Weissgerber's Special Stuffing and Apple Demi-Glaze \$24.95
- 6. CHICKEN ALOHA** - Coconut-crusting Chicken Breast, served with a pineapple, mango & current relish \$25.95
- 7. CHICKEN PRINCESSE** - Lightly Breaded Chicken Breast Topped with Fresh Asparagus and Monterey Jack Cheese - White Wine and Garlic Cream Sauce..... \$25.95
- 8. CHICKEN MARSALA** - Tender Breast of Chicken Served with Marsala Mushroom Sauce \$24.95
- 9. ORANGE ROUGHY** - Baked or Almondine \$24.95
- 10. SALMON FILLET** - Broiled and Topped with a Dill Hollandaise Sauce \$25.50
- 11. VEGETARIAN DINNER** - Chef's Creation of Seasonal Vegetables w/Pasta..... \$19.95

ALL OF THE ABOVE DINNERS ARE SERVED WITH:

Tossed Garden Salad, Fresh Baked Rolls & Butter, Starch, Seasonal Vegetable, and Coffee, Tea or Milk

WE RECOMMEND A SINGLE CHOICE of menu items, however we will serve two selections if an accurate count of each selection is made available 1 week prior to event

MENU EXTRAS - Please make one (1) choice from each Group.

Starch Options: Key West Seasoned Rice, Baked Potato, Rosemary Garlic Wedges, Chef's Whipped Potatoes Add \$1.50 for Double-Baked Potato.

Salad: Tossed Garden Salad with Choice of one of the following dressings: Ranch, French, Italian, Peppercorn, Honey Mustard, Raspberry Vinaigrette, Thousand Island. Add \$1.50 for Caesar Salad or Spinach Salad with Hot Bacon Dressing.

Desserts: Apple Strudel, Chocolate Truffle Mousse, Sundaes, Cheesecake, Schaum Tortes. Add \$3.25 for any Desserts.

COMPLIMENTARY WEDDING CAKE CUTTING AND USE OF OUR WIRELESS MICROPHONE

CHILDREN'S DINNERS: Chicken Tenders with French Fries - 12 YEARS AND UNDER @ \$13.50

We expect that all invited guests are served dinners. Minimum Group Size does not include Children.

Buffets- For 100 or More Guests

- 12. BUFFET** - Please Choose Two of the Following: 26.95
Sliced Roast Beef, Italian Baked Chicken, Ham, Steam Baked Cod, Roast Pork Loin, OR Beef Stroganoff. Buffet also includes assorted salads, Starch., Vegetable, Cheese & Vegetable Platters. Table served with the Buffet is Tossed Salad, Fresh Baked Rolls & Butter and Beverage.
- 13. DELUXE BUFFET** - Chef Carved Roast Beef Plus Three Items: \$28.50
Chicken Marsala, Ham, Chicken Oscar, Roast Turkey or Pork w/Dressing, Salmon, Orange Roughy OR Shrimp Francaise. Buffet also includes Assorted Salads, 2 Starches and Vegetable, Smoked Salmon, Fruit, Vegetable and Cheese Platters. Table served with the Buffet is Tossed Salad, Fresh Baked Rolls & Butter and Beverage.
- 14. BRUNCH BUFFET** \$23.95
Fresh Seasonal Fruit, Scrambled Eggs & Bacon, Smoked & Fresh Weissgerber Sausages, Sautéed Vegetable Medley, Baked BBQ Pork Ribs, Baked Chicken, Fried Potatoes, Whipped Potatoes, Baked Ham. Table served with the Buffet is juice, 1 glass of champagne & a basket of homemade bakery

*Additional buffets available upon request

Items 1D, 4, 9, 10 & 11 NOT Available on **Lakeside Terrace**. Our **Beautiful Covered** Pavilion overlooking Lake Nagawicka was constructed to accommodate the many requests for outdoor functions, such as Elegant Garden Weddings, Receptions, Cocktail Parties with Hors D'oeuvres or a more casual function. Our staff will accommodate your special needs to make your occasion one you and your guests will long remember.

Open Bar Arrangements

Wine by the Glass.....\$6.50 Cocktails.....\$5.75 Beer by the Bottle.....\$3.50 Soda.....\$2.00

BEER: 1/4 Barrel Miller Lite or GD.....\$135.00 1/2 Barrel Miller Lite or GD.....\$240.00

Please give approximate count to be used. We will provide 1 back-up and charge you for the amount used

1/2 Barrel of other Domestic Beer.....\$240.00 1/2 Barrel of Premium/Import.....\$260.00

HOUSE WINE:\$22.95 per Bottle
Chardonnay, Pinot Grigio, Liebfraumilch, White Zinfandel, Cabernet Sauvignon, Merlot

HOUSE WINE:\$24.95 per Bottle
Sauvignon Blanc, Mosel, Gewürztraminer, White Merlot, Pinot Noir, Zinfandel, Rosé D'Anjou

HOUSE CHAMPAGNE or ASTI:\$22.95
Non-alcoholic Champagne:\$14.50

*DOES NOT INCLUDE TOP SHELF

ABSOLUTELY NO CARRY-INS!

Hors D'oeuvres Menu

COLD APPETIZERS - Serves 25-35

- Assorted Cheese & Sausage** \$70.00
- Fresh Vegetables & Dill Dip**..... \$70.00
- Fresh Fruit Tray**..... \$75.00
- Antipasto Tray** \$80.00
- Whole Smoked Salmon**..... \$85.00
- Taco Dip with Corn Chips** \$60.00
- Tortilla Roll-ups** \$35.00
- Jumbo Shrimp Cocktail** \$70.00
- Salmon Mousse with Crackers**..... \$35.00
- Crab Dip (Cocktail-style)**..... \$60.00
- Guacamole, Black Bean & Salsa Trio** \$65.00

HOT APPETIZERS - 25 Pieces

- Mini Quiches (assorted)** \$30.00
- Baked Cheese Breads**..... \$25.00
- Egg Rolls (Pork & Shrimp)** \$30.00
- Raspberry Brie in Phyllo Dough** \$40.00
- Spanakopita (Spinach & Feta in Phyllo Dough)**..... \$28.00
- Rumaki (Bacon wrapped Water Chestnuts & Livers)** \$40.00
- Asparagus in Phyllo Dough**..... \$40.00
- Spicy Chicken Wings** \$27.00
- Chicken Tenders** \$32.00
- Swedish Meatballs**..... \$30.00
- Chicken or Beef Satay**..... \$50.00
- Mini Beef Wellington** \$50.00
- Oysters Rockefeller** \$45.00
- Crab Rangoon** \$35.00
- Crab Cakes** \$48.00
- Reuben Rolls** \$45.00

Late Night

Silver Dollar Sandwiches - Serves 25

Ham or Roast Beef served with sides of horseradish, mayo and mustard.....\$52.00

Seven Seas Mini Pizzas - 10 inches, handmade, thin & crispy crust with Portabella mushrooms, sausage, green onions, tomatoes & mozzarella.

Also available: Cheese, Pepporoni & Margarita.....\$10.00

Mashed Potato Bar - Your guests will rave about our famous chef whipped mashed potatoes served in attractive glazes, ready to top with a selection of cheese, sour cream, bacon, chives, steamed broccoli, sautéed mushrooms and salsa \$3.00 per person

Coffee Service

Regular - Regular & Decaf Torke premium coffee, cream & sugar assortment.....\$95.00

Deluxe - Regular & Decaf Torke premium coffee, cookies, after-dinner mints, fresh made-in-house Biscotti, milk, cream, flavored creamer, fresh whipped cream, white & dark brown sugar cubes.....\$150.00

Sweet Temptations Dessert Table & Chocolate Fondue

Available upon prior arrangements

SPECIAL NOTES

- We do not recommend assigned seating for all your guests. We will however, reserve tables for those persons closest to you. Developing detailed seating arrangements cannot be done until after the final count is established, not earlier than two weeks before event.
- You have various options of cash or open bar arrangements for your guests. Beer and soda are usually made available to wedding guests by you at no charge. Wine or champagne adds an elegant touch to your meal.
- TAKE ALL ITEMS WITH YOU AT THE CONCLUSION OF THE FUNCTION. Seven Seas Restaurant cannot be held responsible for items left behind.
- **Because we are located on the lake, please do not allow children to roam freely on premises. Adult supervision is necessary at all times.**