



Seven Seas

on Lake Nagawicka

Banquet Menu



Plan your Special Event at
Wisconsin's Finest Lakeside Restaurant.

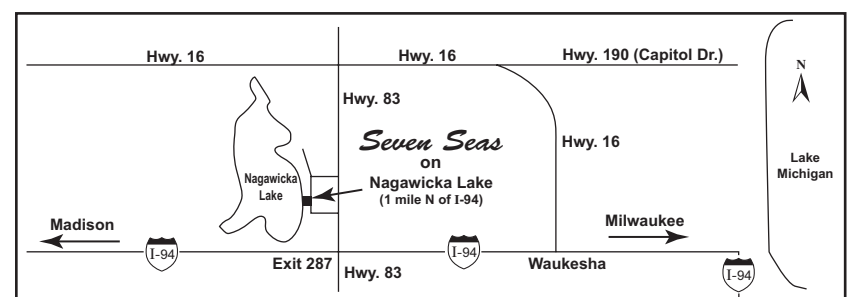
We will accommodate your individual needs and desires if we can practically satisfy them to create a most Successful Event for you and your guests. We are proud of our excellent reputation and wish to share our staff's extensive party planning experience.



1807 Nagawicka Rd. Hartland, WI 53029

262-367-3903 www.weissgerbers.com

I-94 West to Exit 287 - North 1 mile to Nagawicka Road



THE WINE THE VIEW THE MENU

Seven Seas

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A Room for Every Occasion:

- | | |
|---------------------------------------|-----------|
| • NEPTUNE'S Room (10-14) | ROOM FEES |
| • SEVEN SEAS Room (25-35) | \$100.00 |
| • TOWER Room (30-45) | \$200.00 |
| • CAPTAIN'S Room (50-80) | \$800.00 |
| • BALLROOM (280) | \$400.00 |
| ANCHOR (S ½) (100-150) | \$400.00 |
| PILOT'S (N ½) (75-100) | \$400.00 |
| • LAKESIDE TERRACE
(Ceremony Only) | \$750.00 |
| • COVERED LAKESIDE TERRACE (250) | |

TO

PLACE
STAMP
HERE

*We welcome your group to Weissgerber's
Hors D'oeuvres Menu*

*Seven on Nagawicka Lake
Seas*

Dinner Selections

COLD APPETIZERS - Serves 25-35

Assorted Cheese & Sausage	\$80.00
Fresh Vegetables & Dill Dip.....	\$75.00
Fresh Fruit Tray.....	\$80.00
Antipasto Tray.....	\$80.00
Whole Smoked Salmon Display	\$120.00
Taco Dip with Corn Chips.....	\$60.00
Tortilla Roll-ups	\$35.00
Jumbo Shrimp Cocktail.....	\$80.00
Salmon Mousse with Crackers.....	\$35.00
Crab Dip (Cocktail-style).....	\$60.00
Guacamole, Black Bean & Salsa Trio	\$65.00
Gardetto Mix	per LB \$15.00
Grilled Toast Points with Garlic Humus and Olives	\$34.00
Genoa Salami Cornucopias Stuffed with Herbed Cream Cheese	\$38.00

HOT APPETIZERS - 25 Pieces

Mini Quiches (assorted)	\$35.00
Baked Cheese Breads.....	\$25.00
Egg Rolls (Pork & Shrimp).....	\$35.00
Spanakopita (Spinach & Feta in Phyllo Dough).....	\$40.00
Rumaki (Bacon wrapped Water Chestnuts & Livers)	\$45.00
Apricot Brie Wheels (5 with English Muffins).....	\$80.00
Spicy Chicken Wings	\$30.00
Chicken Tenders	\$35.00
Swedish Meatballs.....	\$35.00
Chicken or Beef Satay.....	\$55.00
Mini Beef Wellington	\$60.00
Oysters Rockefeller	\$55.00
Oysters on a Half Shell	\$48.00
Crab Rangoon	\$40.00
Crab Cakes	\$55.00
Reuben Rolls.....	\$45.00
Quesadilla Cornucopias with Smoked Chicken	\$45.00
Mushroom Crowns with Crabmeat.....	\$60.00
Shrimp Costa del Sol Skewered with Peppers	\$85.00

Late Night

Silver Dollar Sandwiches - Serves 25

Ham, Turkey and Roast Beef served with sides of horseradish, mayo and mustard.....\$55.00

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

Also available: Cheese, Pepperoni & Margarita.....\$11.00

Mashed Potato Bar - Your guests will rave about our famous chef whipped mashed potatoes ready to top with a selection of cheese, sour cream, bacon, chives, sautéed mushrooms and salsa as an Appetizer \$5.50 per person or \$3.50 Late Night per person

Nacho Bar - w/ Ground Beef or Chicken....as an Appetizer \$6.00 or \$5.50 Late Night 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

- 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.
- Absolutely no carry ins of food or beverage.
- Please see Booking Agreement for additional rules & fees that may apply.
- We do not accept Gift Cards as payment.

1. COMBINATION PLATTER OPTIONS - Please select only one item

A. Slice of New York Strip Roast with Chicken Marsala OR 1/4 Roast Duckling	\$27.95
B. Slice of New York Strip Roast with Jumbo Shrimp OR Salmon	\$28.95
C. Slice of Steer Tenderloin with Wiener Schnitzel OR Jumbo Shrimp OR Salmon	\$30.95
D. Gourmet Delight - Filet Mignon & Lobster Tail - Great Combo for Gala Celebrations	\$43.95
2. CHOICE STEER TENDERLOIN FILET - Pepper-cruste, wrapped in Bacon & served with Sautéed Mushrooms.....	\$32.95
3. BLACK ANGUS PRIME RIB - 10oz - \$24.95 14oz - \$29.95	
4. ROAST STEER TENDERLOIN - Whole Roast Tenderloin Sliced with Au Jus	\$29.95
5. WIENER SCHNITZEL - Sliced Veal, Lightly Breaded and Golden Brown	\$26.95
6. ROAST PORK LOIN - With Mr. Weissgerber's Special Stuffing and Apple Demi-Grave	\$25.95
7. CHICKEN ALOHA - Coconut-cruste Chicken Breast, served with a Pineapple, Mango & Currant Relish.....	\$26.95
8. CHICKEN PRINCESS - Lightly Breaded Chicken Breast Topped with Fresh Asparagus and Monterey Jack Cheese - White Wine and Garlic Cream Sauce.....	\$26.95
9. CHICKEN EMMENTAL - Lightly Breaded Chicken Breast Topped with ham and Swiss Cheese and Parmesan cream Sauce	\$25.95
10. CHICKEN MARSALA - Tender Breast of Chicken topped with Marsala Mushroom Sauce	\$24.95
11. SALMON FILLET - Broiled and Topped with a Dill Hollandaise Sauce	\$27.95
12. MEDITERRANEAN HERB CRUSTED BASA FILLET - with a Kalamata Olive Cream Sauce.....	\$29.95
13. VEGETARIAN DINNER - Chef's Creation of Seasonal Vegetables w/Pasta.....	\$20.95
14. 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.

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 2 weeks 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 SYSTEM

Buffets- For 100 or More Guests

15. SAILOR'S DELIGHT	\$19.95
AVAILABLE SUNDAY THRU THURSDAYS. Please Choose Two of the Following: Italian Baked Chicken, Sliced Beef, Ham, Baked Cod, or BBQ Ribs served with Vegetable, Starch, Mixed Fruit Bowl, Rolls & Tossed Salad.	
16. CAPTAIN'S BUFFET Please Choose two of the Following:	\$27.95
Sliced Roast Beef, Italian Baked Chicken, Ham, Steam Baked Cod, Roast Pork Loin, OR Beef Tips with Pasta. Buffet also includes assorted salads, Starch, Vegetable, Cheese & Vegetable Platters. Table served with the Buffet is Tossed Salad, Fresh Baked Rolls & Butter and Beverage.	
17. ADMIRAL'S BUFFET - Chef Carved Roast Beef Plus Two Items:	\$31.95
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, Fruit, Vegetable and Cheese Platters. Table served with the Buffet is Tossed Salad, Fresh Baked Rolls & Butter and Beverage.	
18. SUNDAY BRUNCH BUFFET.....	\$22.95
Fresh Seasonal Fruit, Scrambled Eggs & Bacon, Smoked & Fresh Weissgerber Sausages, Quiche, Sautéed Vegetable Medley, Baked BBQ Pork Ribs, Baked Chicken, Fried Potatoes, Rice, Baked Ham. Table served with the Buffet is 1 glass of champagne & a basket of homemade bakery.	

Items 1B, 1C, 1D, 2, 5, 11, 12 & 13 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.

Open Bar Arrangements

Wine by the Glass.....\$6.50	*Cocktails.....\$5.75	Beer by the Bottle.....\$3.50	Soda.....\$2.00 per glass OR \$2.00 per person
Bottled Water.....\$1.50			
BEER: 1/4 Barrel Miller Lite or MGD.....\$135.00	1/2 Barrel Miller Lite or MGD.....\$240.00		
Please give approximate count to be used. We will provide 1 back-up and charge you for each barrel that is tapped.			
1/2 Barrel of other Domestic Beer.....\$240.00		1/2 Barrel of Premium/Import.....\$275.00	

HOUSE WINE:\$22.95 per Bottle - Served with dinner only
Chardonnay, Pinot Grigio, Liebfraumilch, White Zinfandel, Cabernet Sauvignon, Merlot

HOUSE WINE:\$24.95 per Bottle - Served with dinner only
Sauvignon Blanc, Mosel, Gewürztraminer, White Merlot, Pinot Noir, Zinfandel, Rosé D'Anjou
Special wine arrangements may be made.

HOUSE CHAMPAGNE.....\$19.95 **ASTI:**\$22.95

Non-alcoholic Champagne:\$14.50

*DOES NOT INCLUDE TOP SHELF CHAMPAGNE FOUNTAIN RENTAL.....\$75.00