

CATERING SERVICES



HEARTWOOD™

Conference Center & Retreat

N10884 Hoinville Rd.

Trego, WI 54888

(715) 466- 6300

The following menu pages are Heartwood's suggestions for easy menu planning.
We will work with you to customize your dining experience!
Our Executive Chef will work the Events Manager on any specialty menu items!

Please remember to ask your guests if there are any dietary restrictions. Heartwood will do its best to accommodate any needs pertaining to dietary restrictions or preferences if notified in a timely fashion.

Special dietary restrictions not pre-ordered are subject to an additional charge.

To place a Catering Order, please fax your order to:

(715) 466-6306

Menu is subject to change

BREAKFAST

BAKERY BASKET

Selection of Freshly Baked Muffins, Scones, Assorted Tea Breads,
Breakfast Pastries and Bagels
Accompanied by assorted spreads
Coffee & Tea
\$4.50 per person

CONTINENTAL BREAKFAST

Selection of Freshly Baked Muffins, Scones, Assorted Tea Breads,
Breakfast Pastries and Bagels
Accompanied by assorted spreads
Assorted Individual Breakfast Cereals
Coffee, Tea & Juices
\$6.50 per person

HEALTHY START BREAKFAST

Yogurt & Granola
Organic Steel Cut Oatmeal
Sliced Fresh Fruit
Skim Milk, Coffee & Tea
\$7.50 per person

NORTHWOODS BREAKFAST

Scrambled Eggs, French toast or Pancakes
Sausage or Bacon

OR

Assorted Breakfast Sandwiches, wraps & paninis

Home Fried Potatoes
Array of Fresh Baked Goods
Toaster Station
Assorted Individual Breakfast Cereals
Coffee, Tea & Juices
\$10.75 per person

NORTHWOODS BREAKFAST with Fresh Fruit

\$14.00 per person

LUNCH BUFFETS

(Lunch menus are served from 11am – 1pm)

Northwood's DELI BUFFET

Chef's Soup of the Day
Tossed Green Salad (*see add-ons below*)
Sandwich or Wrap (*please select one below*)
Entrée (*please select one below*)
Relish Tray
Kettle Chips
Assorted Treats
Beverages

\$12.50 per person

Sandwiches/Wraps

Grilled Vegetables, hummus in a Pita Pocket
Roast Turkey, greens, cucumbers in a Pita Pocket
Chicken, avocado and tomato Wrap
BBQ Roast Beef w/frizzled onions on Whole Wheat
Roasted Turkey Club Stack
Smoked Ham, WI cheddar & honey mustard
Flattop Grilled Reuben Sandwich
Tuna salad, Egg Salad or Chicken Salad

Entrées

All American Meat Loaf w/potatoes & gravy
Beef Stroganoff w/ mushrooms, onions & pasta
Roast Turkey Sandwich w/potatoes & gravy
Chicken and Dumplings
Sweet & Sour Chicken
Meat or Vegetable Lasagna
Chicken Marsala

Additional Salads

Add \$1.00/salad

Cherry Tomato salad with roasted garlic vinaigrette
Cranberry almond wild rice salad
Oriental Cabbage Salad
Homemade Potato Salad
Slaw Salad

THEMED LUNCH BUFFETS

WISCONSIN COOKOUT

Black Angus Beef Burgers
Johnsonville Bratwurst **OR** Pulled Pork Sandwiches
Onions, Sauerkraut, Catsup and Mustard
Apple/Pecan Baked Beans
Old Fashioned Mustard Potato Salad
Kettle Potato Chips
Ice cream sandwiches
Coffee, Tea & Water
\$13.50 per person

REGIONAL SOUTHWESTERN CUISINE

Tortilla Soup
7 Layer Mexican Salad
Green Chili/Chicken Enchiladas **OR** Build Your Own Taco Bar
Mexican Rice
Cinnamon Churros
Coffee, Tea & Water
\$13.50 per person

ORIENT EXPRESS

Oriental Noodle Salad
Ginger Sesame Slaw
Your Choice: Teriyaki Beef Stir Fry **OR** Sweet & Sour Chicken Stir Fry **OR** Vegetable Stir Fry
Fried Rice or Lo Mein
Fortune Cookies
Coffee, Tea & Water
\$13.50 per person
**Additional Stir Fry \$1.00 each*

TASTE OF ITALY

Fresh Caesar salad
Tri colored cheese tortellini with marinara sauce
OR
Rigatoni with a rich Alfredo sauce
Italian sausage sautéed with peppers and onions
Warm garlic bread
Tiramisu
Coffee, Tea & Water
\$13.50 per person

BREAK SERVICE

ALL DAY BREAK SERVICE - \$12.00 per person

BEVERAGE SERVICE – Refreshed through the day
Coffee, Tea & Water

MORNING MUNCHIES

Assorted Tea breads or Muffins

AFTERNOON SWEETS

Assorted Cookies, Brownies or Bars
Sodas

ALL DAY/CONTINUOUS BEVERAGE SERVICE - \$4.00 per person

Coffee & water service all day, afternoon sodas

TEA AND TEA BREADS - \$5.00 per person

Freshly baked banana nut, blueberry or carrot cake breads
Herbal teas and assorted beverage service.
Coffee & Water

HEALTHY BREAK - \$7.00 per person

Seasonal fresh fruit
Homemade granola & Trail Mix
Plain or Assorted fruit yogurts
Assorted Juices & Water

CHOCOLATE LOVERS BREAK - \$6.00 per person

Homemade fudge brownies
Double chocolate chip cookies
Chocolate fondue w/assorted dippers
Coffee, tea, water & milk

BALL PARK BREAK - \$6.00 per person

Popcorn & Peanuts in the shell
Fresh Baked Pretzels with specialty mustards
Lemonade or Iced Tea & Water

NACHO FIESTA BREAK - \$6.00 per person

Tortilla Chips with Warm Nacho Cheese, Jalapenos, Guacamole, Sour Cream and Salsa
Cinnamon & sugar churros
Lemonade or Iced tea & Water

HORS D'OEUVRES

(approximately 2 – 3 pieces per serving)

HORS D'OEUVRES PACKAGES

Select any 3 for \$6.00 per person

Select any 5 for \$10 per person

HOT HORS D'OEUVRES

Crab cakes with chili lime sauce
\$2.50 per person

Bacon wrapped scallops
\$2.50 per person

Chicken wings with honey soy glaze
\$2.00 per person

Spanakopita
\$1.75 per person

Asparagus & Asiago in phyllo
\$2.00 per person

Sesame chicken medallions
\$2.00 per person

Crabmeat Rangoon
\$2.00 per person

Thai Chicken satay with sweet chili sauce
\$2.00 per person

Cream cheese wontons
\$1.75 per person

Mini Grilled Cheese w/tomato soup shooter
\$2.50 per person

COLD HORS D'OEUVRES

Bruschetta with
Roma tomatoes and fresh basil
\$1.75 per person

Bacon & cheddar deviled eggs
\$1.75 per person

Ciabatta crisp, smoked salmon, crème
fraiche, dill and lemon
\$2.00 per person

Asparagus wrapped with Prosciutto
\$2.00 per person

Pear and cheese Bruschetta
\$1.75 per person

Peel and eat shrimp w/cocktail sauce
\$2.00 per person

Cucumber rondelle with herbed goat cheese
\$1.75 per person

Fresh mozzarella and tomato skewers
\$2.00 per person

CLASSIC PLATTERS

Deli Meat, Cheese & Crackers
\$3.00 per person

Fresh Fruit
\$2.50 per person

Cheese & Crackers
\$2.50 per person

Vegetable Crudites w/ranch dip
\$1.50

Additional Hors D' Oeuvres can be specifically designed to accommodate any event;
in chef stations, butler passed, display style or any combination. Price determined per request.

BUFFET DINNER MENUS

One Entrée Meal Option \$23 to \$27 per guest

One salad choice ~ One entrée choice ~ Two side dish choices ~ One vegetable choice

Two Entrées Meal Option \$27 to \$33 per guest

One salad choice ~ Two entrée choices ~ Two side dish choices ~ Two vegetable choices

Salads

Mixed greens with candied pecans, mandarin oranges, red onion slices, with raspberry vinaigrette
Caesar Salad with Fresh Grated Parmesan Cheese and signature dressing
Romaine Blend with roma tomatoes, cucumbers, bleu cheese, raisins with choice of dressings

Entrée Choices

Sirloin tips of beef in red wine sauce
Apricot glazed brisket of beef
Scaloppini of breast of chicken with port glazed onions and rosemary
Grilled chicken breast with roasted mushrooms and champagne sauce
Mediterranean chicken with roma tomatoes & feta cheese
Rosemary roasted pork tenderloin
Prime rib of pork with brandy peppercorn sauce
Herb roasted turkey breast with pan gravy
Baked ham with maple glaze
Pistachio crusted salmon
Coconut crusted tilapia with citrus lime salsa

Alternate Entrees

(Price determined by current market value)
Roasted Prime Rib of Beef
Beef Tenderloin
Shrimp Scampi
Honey-Pecan Crusted Wild Pacific Salmon
Customized Entrée

Side Dishes

Oven roasted herbed baby red potatoes
Rough mashed Yukon gold potatoes
WI medley rice blend
Twice baked potato with Wisconsin cheddar cheese
Classic pastas (buttered, marinara, alfredo, etc.)

Vegetables

Zucchini and yellow squash medley
Green beans almandine
Maple glazed baby carrots
Fresh steamed broccoli
Corn soufflé

All menus can be customized and priced out to meet your needs.