



**HEARTWOOD®**  
CONFERENCE CENTER & RETREAT

## 2018 CATERING SERVICES

N10884 Hoinville Rd.  
Trego, WI 54888  
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The following menu pages are Heartwood's suggestions for easy menu planning.  
We will work with you to customize your dining experience!

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,  
please note those meals will incur additional charges.  
Most entrees can be made gluten free with advance arrangements.

Heartwood asks for your final menu selections, final guest count and  
any dietary restrictions 10 calendar days prior to arrival.

***Special dietary restrictions not pre-ordered may not be able to be accommodated and  
will incur additional charges.***

***Groups less than 20 people will be served plated meals rather than buffet service if no  
additional meals are being served at that time.***

*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  
*\$5.50 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*

## **A la Carte**

*Add fresh fruit \$2.50 per person*  
*Add scrambled eggs \$2.50 per person*  
*Add bacon or sausage \$2.00 per person*  
*Add French toast bake \$2.50 per person*  
*Add egg bake \$2.50 per person*

# LUNCH BUFFETS

Lunch can be served from 11am – 1pm

## Northwood's DELI BUFFET

Chef's soup of the day

Green salad (*may choose premium salad from list below for just \$1.00 more*)

Sandwich/Wrap (*please select one from list*)

Relish tray

Kettle chips

**OR**

Hot entrée (*please select one from list*)

Assorted treats

Beverage

\$12.50 per person

### **Sandwich/Wrap choices**

Roasted portabella and goat cheese panini  
Roast turkey, greens, and cucumbers in a pita  
Chicken, avocado and tomato wrap  
Chicken Caesar wrap  
Roast beef w/frizzled onions on whole wheat  
Roasted turkey club stack  
Smoked ham, WI cheddar & honey mustard  
Flattop grilled reuben or rachel sandwich  
Classic BLT  
Tuna salad, egg salad or chicken salad

### **Entrée choices**

All American meat loaf w/potatoes & gravy  
Roast turkey sandwich w/potatoes & gravy  
Chicken and dumplings  
Sweet & sour chicken  
Meat or vegetable lasagna  
Chicken marsala

### **Premium salads**

Add \$1.00 per person

Cherry tomato salad with roasted garlic vinaigrette  
Cranberry almond wild rice salad  
Oriental cabbage salad  
Homemade potato salad  
Slaw salad

## THEMED LUNCH BUFFETS

*Lunch can be served from 11am – 1pm*

### 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  
*\$14.50 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  
*\$14.50 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  
*\$14.50 per person*  
*\*Additional Stir Fry \$1.00 each*

## **THEMED LUNCH BUFFETS *continued***

*Lunch can be served from 11am – 1pm*

### **TASTE OF ITALY**

Fresh Caesar salad

Tri colored cheese tortellini with marinara sauce

Rigatoni with a rich alfredo sauce

Italian sausage sautéed with peppers and onions or meatballs

Warm garlic bread

Tiramisu

Coffee, tea & water

*\$14.50 per person*

### **CHILI THREE-WAYS WITH GRILLED CHEESE**

Fresh Caesar salad

Beef chili

Vegetarian chili

White chicken chili

Cheese, sour cream, onions, jalapenos

Tortilla chips

Assorted bars

Coffee, tea & water

*\$14.50 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  
*(soda may be added, charged by consumption \$2 per can)*

**TEA AND TEA BREADS - \$5.00 per person**  
Freshly baked banana nut, blueberry and carrot cake breads  
Herbal teas, coffee and water.

**HEALTHY BREAK - \$7.00 per person**  
Seasonal fresh fruit  
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

### HOT HORS D'OEUVRES *minimum order 20 servings please*

Crab cakes with chili lime sauce  
\$4.00 each

Chicken wings (buffalo, BQ or honey soy)  
\$1.50 each

Crabmeat Rangoon  
\$3.00 each

Cream cheese wontons  
\$1.50 each

Bacon wrapped scallops  
\$4.00 each

Thai Chicken satay with sweet chili sauce  
\$3.50 each

Meatballs (BBQ, marinara or sweet chili)  
\$. 50 each

Spinach artichoke wontons  
\$1.00 each

Mini BLT  
\$1.00 each

Dates stuffed with herb goat cheese and  
wrapped in prosciutto  
\$2.00 each

White hummus wonton cups with sage and  
roasted red peppers  
\$2.50 each

### COLD HORS D'OEUVRES *minimum order 20 servings please*

Bruschetta with roma tomatoes and basil  
\$1.00 each

Ciabatta crisp, smoked salmon, crème  
fraiche, dill and lemon  
\$2.75 each

Texas caviar w/ assorted dippers  
\$2.75 per person

Green goddess salad skewers  
\$2.00 each

Black bean hummus with cilantro corn salsa  
\$1.00 each

Rainbow skewers with mango mint coulis  
\$2.50 each

Green gazpacho shooters  
\$.75 each

Mascarpone stuffed strawberries  
\$2.00 each

Cucumber rondelle with herb goat cheese  
\$.75 each

Bacon & cheddar deviled eggs  
\$.75 each

Asparagus wrapped with prosciutto  
\$2.50 each

Pear and cheese bruschetta  
\$.75 each

Shrimp w/cocktail sauce  
\$2.00 each

## CLASSIC PLATTERS

*platters for 25 people*



Sliced deli meat, cheese & crackers  
\$95.00 per platter

Cheese & crackers  
\$60.00 per platter

Fresh fruit  
\$70.00 per platter

Vegetable crudité's with ranch dip  
\$35.00 per platter

*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 MENU**

## **One Entrée Meal Option \$24 per guest**

One salad choice ~ One entrée choice ~ One side dish choice ~ House vegetable

## **Two Entrées Meal Option \$30 per guest**

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

### **Salads**

Mixed greens, mandarin oranges and red onion slices, with raspberry vinaigrette  
Caesar salad with fresh grated parmesan cheese and signature dressing  
Romaine blend with roma tomatoes, cucumbers, dried cranberries with choice of dressing  
Spinach salad with strawberries and sweet poppy seed dressing

### **Entrée Choices**

Marinated beef flank steak  
Apricot glazed brisket of beef  
Grilled chicken breast with roasted mushrooms and champagne sauce  
Mediterranean chicken with roma tomatoes, feta cheese, olives and artichoke  
Roasted pork loin with brandy peppercorn sauce  
Herb roasted turkey breast with house made gravy  
Baked ham with maple glaze  
Salmon with dill hollandaise  
Salmon with lime salsa  
Vegetarian option (see list on page 11)

### **Alternate Entrees**

(Price determined by current market value)  
Roasted prime rib of beef  
Shrimp scampi  
Mahi mahi  
Grilled portabella burger  
Customized entrée

### **Side Dishes**

Quinoa  
Oven roasted herbed baby red potatoes  
Roasted garlic whipped potatoes  
Rough mashed yukon gold potatoes  
Wisconsin medley rice blend  
Classic pasta (buttered, marinara, alfredo or pesto)

*Add an additional side or vegetable for \$2.00 per person*

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

## **VEGETARIAN ENTREES**

### **Garden Black Bean burger (Gluten Free)**

Served on your choice of whole grain bun or gluten free bun with tomato, lettuce and onion

### **Idaho bakers (Gluten Free)**

Oven baked potato with an array of fresh topping

### **Stuff shells Florentine**

Stuffed with three cheese blend, spinach and house made red sauce

### **Ginger Vegetable Stir Fry (Gluten Free)**

Assorted fresh garden vegetables sautéed with an Asian inspired ginger sauce. Served over your choice of brown rice or quinoa

### **Bow tie pasta**

With spinach and garbanzo beans in a creamy feta tomato sauce

### **Quinoa stuffed zucchini (Gluten Free)**

Oven Roasted Zucchini stuffed with fresh vegetable, quinoa and topped with house made red sauce

### **Black bean cakes with orange basil salsa (Gluten Free)**

Black bean cakes filled with garlic & sautéed vegetables, topped with a tangy citrus salsa

### **Vegetable wellington**

An old fashion brought back with a blast of fresh vegetables and a drizzle of pesto