



**HEARTWOOD®**  
CONFERENCE CENTER & RETREAT

## 2019 CATERING SERVICES

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!

Please remember to ask your guests if there are any dietary restrictions.  
Heartwood will do our best to accommodate any needs pertaining to dietary  
restrictions, please note those meals may 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 may 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  
Pork and beans  
Cole slaw  
Potato Salad  
Kettle potato chips  
Apple crisp with cinnamon whipped cream  
Coffee, tea & water  
*\$14.50 per person*

### REGIONAL SOUTHWESTERN CUISINE

Tortilla soup  
Romaine with tomatoes, avocado, cherry tomatoes, cheddar cheese, corn bread  
croutons and buttermilk cilantro lime dressing  
Build your own taco bar with crispy fish, chicken or beef  
Refried beans  
Steamed rice  
Soft ad hard shell tortillas  
Dulce de leche cake  
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***

*We offer lunch options between 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, tea & 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

*Minimum 50 servings please*

## Hand-passed or stationary hors d'oeuvres

- Pan seared scallops with bacon jam \$3.50
- Tomato bisque shooters with grilled cheese croutons \$2
- Crispy zucchini sticks with herb aioli \$2
- Mini chicken parmesan skewers with mozzarella and marinara \$3
- Thai caramel chicken skewers with soy ginger glaze \$3
- Peppered beef crostini with candied red onions and herb cheese \$4
- Baked brie cheese puffs with cranberry relish \$3
- Cucumber cups filled with shrimp salad or smoked salmon mousse \$3
- Steak skewers with local beer cheese dip \$4

## Stationary hors d'oeuvres

### Slider bar: pick 3 - \$6

- Mushroom and arugula with avocado and chili mayonnaise
- Buffalo chicken with blue cheese and celery
- Smoked pulled pork with a house made Coke a cola bbq
- Shredded beef brisket with crispy onions and horseradish cream
- Crab cake with wilted spinach and sun-dried tomatoes

### Bruschetta bar: \$5

- Fresh tomato basil relish
  - Olive tapenade
  - Herb cheese with roasted peppers
- Accompanied by crispy pitas, crostini and shaved parmesan cheese

### Soft pretzel bar: \$4

- Warm pretzel bites and sticks
- Local beer cheese dip
- Cinnamon glaze
- Assorted mustards
- Chocolate ganache

### Dip station: \$5/pick 2 for \$7

- Buffalo chicken dip
  - Loaded baked potato dip
  - Jalapeno popper dip
  - Spinach and artichoke dip
- Accompanied by baked pita chips, rustic bread, fresh chips and tortilla chips

### Mediterranean bar: \$5

- Marinated green and black olives
- Roasted pepper relish
- Caramelized onion dip
- Marinated mozzarella
- Citrus hummus
- Roasted eggplant caponata

Accompanied by assorted breads, crostinis and pitas

## 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

*We can offer customized hors d'oeuvres 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 baby greens with fresh strawberries, smokehouse almonds, feta cheese and raspberry vinaigrette  
Crispy chopped romaine with carrot strips, cucumber slices, grape tomatoes and garlic croutons  
Caesar salad, freshly chopped romaine lettuce tossed with dressing, shaved parmesan and croutons  
Baby spinach topped with thinly sliced red onions, mushrooms and chopped hardboiled egg  
Hearty greens tossed with Applewood bacon, sliced sweet peppers and smoked Wisconsin cheddar

### Entrée Choices

Bourbon glazed chicken breast, marinated in herbs, grilled and topped with a sweet bourbon glaze  
Lemon garlic chicken breast, oven roasted and accompanied by a wild mushroom demi glaze  
Chicken scampi, lightly pounded, marinated in garlic and basil, pan seared and topped with a garlic herb butter sauce  
Cocoa coffee crusted flank steak, pan seared to seal in the flavor roasted and carved topped with a chimichurri sauce  
Spice roasted pork loin sliced and topped with sautéed apples, onions and apple cider glaze  
Grilled salmon fillet accompanied by a fresh sweet corn and black bean relish  
Herb roasted turkey breast, rubbed with herbs and slow roasted, hand carved with natural turkey gravy  
Baked maple glazed black forest ham, sliced and topped with a brown sugar glaze  
Vegetarian option (see list on page 10)

### Alternate Entrees

(Price determined by current market value)

Slow roasted prime rib  
Potato crusted walleye  
Customized entrée

### Side Dishes

Creamy potato au gratin  
Maple whipped sweet potatoes  
Wisconsin wild rice blend  
Roasted Yukon potatoes with garlic and herbs  
Smashed red potatoes  
Buttery mashed potatoes  
Pasta with your choice of butter, marinara or alfredo sauces  
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

### **Wild rice and quinoa stuffed peppers**

### **Pasta less vegetable lasagna (Gluten Free)**

### **Stuffed Portobello mushroom with spinach and artichokes**

## DESSERT OPTIONS

### Choose one from below \$4.95

Seasonal fruit crisps with oatmeal brown sugar crumbles

Seasonal fruit cobblers

Caramel apple cheesecake

Red velvet cake roll with cream cheese frosting

Banana cake with peanut butter mousse and chocolate ganache

Flourless chocolate cake with raspberries and whipped cream

Strawberry brownie parfaits

(Custom order a dessert for your special occasion)