



2020 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)