



High Cliff Banquet Menu

A 17% service charge and 5% sales tax will be added
High Cliff Restaurant 920-989-1050 www.highcliffrestaurant.com

Welcome



Thank you for considering High Cliff Banquets and Catering for your important event. We are delighted to be considered as your destination. All of the menu items on the following pages will be prepared under the supervision of Owner/Executive Chef Chuck Schuster, a graduate of the acclaimed Culinary Institute of America in Hyde Park, NY. His 39 years of experience in the food service industry covers almost every facet of the business. His talents, highly recognized by his peers, contribute superb culinary quality, menu and presentation artistry.

Banquet Policies

Deposit and Payment - Some functions require a non-refundable deposit to secure a definite booking. This amount will be credited to your full bill. Payment is due the day your guarantee is due (2 business days prior to your event) and will be based on that guarantee and final estimate. Payment may be made by check, cashiers check or money order. Payment by credit card will not be accepted.

Minimum - In order to secure the ballroom for a Saturday event, a food revenue requirement must be met. The current food revenue requirement is \$3,800.00. Revenue from food is the only revenue source that will be counted towards the minimum. If revenue is not met, the difference will be made up in room rental.

Room Rental - A room rental of \$450.00 will be charged to secure the Grand Ballroom on Saturday nights, \$350.00 on Friday. This rental includes table linens, skirting, card box, microphone, set up and tear down, cleaning, china, glass and flatware.

Service and Tax - A standard 17% service charge, plus 5% sales tax will be added to all food and beverage items. The service charge is taxable by law in the State of Wisconsin.

Guarantee - A final number of attendees is required two business days prior to your event. This is your guarantee and may not be lowered. If a guaranteed number is not received by the due date, the estimated attendance on your Banquet Event Order will become your guarantee. Final charges will be based on your guarantee or the actual attendance, whichever is greater.

Menu Prices - Menu selections, room setup and other pertinent details should be submitted at least two weeks prior to the event date. The attached menu prices are our current rates and may be subject to change. Definite pricing will be confirmed 90 days prior to the event dates. Room rental and audio visual pricing are guaranteed for one year. If you prefer a special menu, we will be glad to work with you to accommodate your specific request. Special children's pricing is also available.

Food and Beverage Policies - The sale and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, High Cliff Restaurant is responsible for the administration of these regulations.

Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal age. Wedding reception entertainment must end no later than 12:00 a.m.

According to Wisconsin Administrative Code (DH & SS, Section 196.07) no food may be allowed in any function room from outside sources. The only exception is wedding cake.

Breakfast

Breakfast Buffets

(Minimum 20 People)

- Continental** - Fresh assorted muffins or homemade donuts, chilled orange juice and fresh brewed coffee \$6.50
- Executive Continental** - Sliced fresh fruit, assorted toasted bagels with cream cheese, jumbo muffins, assorted breakfast juices and fresh brewed coffee \$7.50
- Cliffview** - Sliced fresh fruit, fluffy scrambled eggs, breakfast potatoes, crisp bacon, sausage links, assorted fresh breakfast bakery, coffee, assorted chilled juices and milk \$8.75
- Lakeview** - Assorted chilled juices, sliced fresh fruit, fluffy scrambled eggs, assorted boxed cold cereal, bacon, ham or sausage, eggs Benedict, pancakes, a variety of fresh breakfast bakery, coffee and milk \$10.95

Plated Breakfasts

(Maximum 200 people)

- Cliffside Croissant** - Flaky croissant filled with fluffy scrambled eggs and grilled ham, topped with real Wisconsin cheddar cheese sauce \$8.50
- Classic** - Fresh scrambled eggs with your choice of ham, sausage or bacon and assorted muffins \$8.25
- French Toast** - Deep-fried sugar cinnamon French toast, served with your choice of ham, sausage or bacon \$8.50
- Omelette** - Three farm fresh eggs folded with your choice of fillings \$8.95
- Tenderloin Benedict** - Twin tenderloin filets served open faced on an English muffin, topped with poached eggs and smothered in bearnaise sauce \$13.50

All plated breakfasts include a fresh seasonal fruit cup, breakfast potatoes and chilled juice, coffee and milk

Break Suggestions

Chilled Beverages

Fruit Juices -	\$1.75/btl	\$8.95/pitcher
Bottled Spring Water -	\$1.75/16oz. btl	
Iced Tea -		\$8.95/pitcher

Hot Beverages

Fresh Brewed Hot Tea -	\$1.50/bag	
Hot Chocolate -	\$18.50/gallon	
Blended or Decaffeinated Coffee -	\$17.50	gallon

Bakery

Homemade Jumbo Cookies -	\$18.00/dozen	
Jumbo Muffins -	\$14.95/dozen	
Fresh Baked Dohnuts -	\$17.95	dozen
Brownies or Bars -	\$11.95/dozen	
Toasted Bagels - with cream cheese and assorted jellies	\$17.95/dozen	

Chip Shots

Dilly Bars -	\$1.95	
Frozen Candy Bars -	\$1.50	
Mini Candy Bars -	\$0.75	

Luncheons

Entrées

- Fairway Greens** - Chicken Caesar salad with freshly baked herb parmesan bread sticks \$9.25
- The Birdie Club** - Thinly sliced breast of turkey, bacon, tomatoes and lettuce wrapped in a toasted flour tortilla shell, served with an herbed mayo ... \$9.50
- The Eagle** - 6 oz. tenderloin steak sandwich with caramelized onions on a fresh-baked kaiser roll, served with French fries, The Cliff's own potato salad and a pickle spear \$11.50
- South Seas Chicken Stir-Fry** - Tender chicken strips, red and green peppers, pea pods and onions stir-fried in ginger and coconut milk, served over steamed white rice \$8.95
- Door County Pork Loin** - Choice of pork loin slowly roasted, sliced and topped with apple and dried cherry compote, served with red mashed potatoes \$10.25
- Chicken Sherwood** - Grilled chicken breast, smoked mozzarella, roasted red peppers and mushrooms over fettuccini, served with Chef's choice of vegetable \$10.50
- Haddock Cliffside** - Hazelnut crusted Icelandic haddock, served with fettuccine and Chef's choice of vegetable. \$10.50
- Grilled Salmon Filet** - Atlantic salmon grilled and served with a sweet citrus salsa, roasted red potatoes and Chef's choice of vegetable \$11.95
- **Dessert Platter** - Homemade brownies, bars, cakes and fruit squares served by the platter to your table \$2.00/pp

All hot plated luncheons include rolls, fresh garden salad, butter and coffee or milk.

Luncheon Buffets (Minimum 20 People)

- On The Green** - Build your own chef salad with ham, turkey or beef and all the condiments, soup du jour and homemade flat breads \$9.25
- Corporate Express** - Sliced honey ham, roasted turkey and beef with fresh baked kaiser rolls, assorted breads, Wisconsin sliced cheeses, pickle spears, sliced onions, tomatoes, pasta salad, The Cliff's own cole slaw, soup du jour and homemade jumbo cookies \$10.25
- The Long Drive** - Yards of submarine sandwiches with turkey, ham or beef sliced just your size, cole slaw, herb basil tomatoes and homemade potato salad \$8.25

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Golf Outings, Picnic and Park Menus

On Wisconsin - Fresh grilled Sheboygan bratwurst, hamburgers, home-baked beans, The Cliffs own potato salad, potato chips, and appropriate condiments

\$7.75

Add grilled chicken breast

\$1.50

Cliffside - Hot barbecued pork, turkey, beef or ham (choose one), home-baked buns, fresh fruit, potato salad and pasta salad

One Meat \$8.00 Two Meats \$8.50 Three Meats \$8.75

High Cliff Grill - Grilled chicken breast, baby back ribs, corn on the cob, The Cliffs own cole slaw, baked potatoes, southern style baked beans, sliced fresh fruit, corn bread and peach or apple cobbler

\$12.95

With 1/2 lb rib-eye steak

\$16.50

High Cliff Summer Picnic - Hamburgers, hot dogs, bratwurst w/sauerkraut
Includes: American potato salad, potato chips, home style baked beans, The Cliff's creamy cole slaw, fresh vegetables w/dip, lettuce, tomatoes, American cheese platter, watermelon slices, assorted dessert bars and cookies. Choice of two beverages: lemonade, iced tea, coffee or milk

\$9.75 adult \$5.75 children 6-11 \$3.75 children 3-5

Includes: Buns, condiments, disposable plates, cups, napkins and plastic cutlery; substitute polish sausage for bratwurst at no extra charge. Add fresh grilled chicken breast for \$1.50 pp or substitute for .75

Box Lunches

At The Turn - Assorted ham, beef or turkey sandwiches with cheese and fresh baked Kaiser rolls, served with a bag of potato chips and candy bar.

\$6.25

Club Croissant - A fresh croissant filled with turkey, ham and bacon, topped with lettuce, served with potato chips, home baked cookie and a piece of whole fruit \$7.50

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Cold Hors D' Oeuvre

\$65.00 per 50 pieces

Pea Pods Stuffed with Cream
Cheese

Fresh Fruit Skewers - In a
Carved Melon Basket

Deviled Eggs

Assorted Cold Canapes

Cocktail Sandwiches - Ham,
Turkey or Beef

Candied Bacon

\$75.00 per 50 pieces

Stuffed Breadsticks - Pepperoni
& Parmesan or Canadian Bacon
& Cheddar

Caesar Crab Salad in Phyllo
Cup

Shrimp and Lobster Tostadas -
- With Guacamole

Lobster and Shrimp Canapes

By the: Piece, Pound or Tray

Popcorn - \$25.00/bag

Iced Jumbo Shrimp - \$2.25/ea.

Potato Chips, Homemade
Tortilla Chips or Pretzels -
10.95 large/\$5.50 small bowl

Fancy Mixed Nuts - . \$12.00/lb

South of the Border Dip -
Served with our Homemade
Tortilla Chips \$45.00

Sliced Fresh Fruit Tray -
\$65.00

Whole Fresh Fruit - \$1.50 each

Salsa or French Onion Dip -
\$7.95/supreme

Assorted Cheese and/or
Sausage With Crackers -
\$11.50 lb.

Smoked Salmon
\$14.25 lb.

Fresh Vegetable Tray with Dip -
..... \$55.00

Wisconsin Cheese Board with
Crackers - \$110.00

Hors d' Oeuvre Wheel Cliff Style

Assorted fresh cut vegetables with creamy dill dip, assorted sliced Wisconsin
cheeses, sliced Sheboygan sausage, deviled eggs, garlic toast rounds and
crackers

\$175.00 small
(50 to 75pp)

\$225.00 medium
(75 to 125pp)

\$275.00 large
(125 to 200pp)

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Hot Hors D' Oeuvre

\$65.00 per 50 pieces

Bacon Wrapped Water Chestnuts

Bacon Wrapped Pineapple

Franks in a Blanket

Meat Balls - BBQ, Swedish or Traditional

Crab Rangoon

Mini Burritos

\$75.00 per 50 pieces

Stuffed Mushrooms - Seafood or Sausage

Chicken Strips - Served with choice of Ranch, BBQ or Honey Mustard Sauce

Chicken Cordon Bleu

Individual Brie in Puff Pastry - Served with Apple Chutney

Chicken or Beef Brochettes

Southwestern Egg Rolls

Mini Reubens

Cheddar Puffs with a Cranberry Compote

Roasted Vegetable & Boursin Cheese Crostini

\$100.00 per 50 pieces

Crab Cakes

Bacon Wrapped Scallops

Shrimp Tempura

Chicken Wellington

Bacon Wrapped Crab

Chef Carved

(Carver Fee \$25.00/hr)

Breast of Turkey - \$105.00

Honey Sugar Cured Ham -
\$95.00

Roasted Pork Loin - \$105.00

Whole Tenderloin - \$195.00

All Chef Carved meats served with fresh-baked silver dollar rolls and appropriate condiments

Dinner Buffets

(Minimum 30 People)

A Little Italy - Italian herb tomatoes, antipasto tray, penne pasta Alfredo with chicken or seafood, homemade lasagna, spaghetti with meatballs and fresh baked garlic bread. \$12.95

Wisconsin Fish Fry - The Cliff's own cole slaw, potato salad, assorted rye breads with butter, seasoned potato wedges, broasted chicken, broiled or deep-fried haddock and pan-fried pike. \$14.50

Add Deep-Fried Lake Perch - \$4.25

The Traditional - Fresh garden salad with choice of dressing, assorted fresh vegetables with creamy dill dip, fruit salad, mashed potatoes with gravy, dressing, Chef's choice of vegetable, broasted or roasted chicken and choice of two additional entrées: Sliced sirloin of beef, honey glazed ham, tenderloin tips or broiled haddock. \$14.95

Prime Rib - Assorted relishes, sliced fresh fruit, Caesar salad bowl, baby red potatoes, rice pilaf, Chef's choice of vegetable. Includes: Chef carved prime rib, Calumet chicken breast and haddock in a creamy dill sauce \$20.95

All buffets include rolls, butter, coffee, milk and a dessert table.

Plated Dinner Entrées

Appetizers

Fresh Garden Salad - With your choice of dressing

Fresh Seasonal Fruit Cup

Entrées

Lemon Basil Chicken - A boneless chicken breast seasoned with lemon basil, served with Saffron rice and Chef's choice of vegetable. \$13.50

Calumet Chicken - A boneless chicken breast sautéed with apples and pecans in a light maple mustard sauce, served with hunter style rice and Chef's choice of vegetable. \$13.50

Chicken Sherwood - Grilled breast of chicken with smoked Mozzarella, roasted sweet peppers and mushrooms served over fettuccini. \$13.95

Sweet Herb Crusted Pork - Pork loin slow roasted with our Chef's own special herb mixture, served with honey port sauce and sweet potatoes with apple. \$14.50

Blackened Salmon - Atlantic salmon pan-fried with sesame peppercorn crust, roasted baby red potatoes and Chef's choice of vegetable \$15.95

Sliced Prime Rib - A thick cut of our choice prime rib of beef, served with a baked potato, sour cream and Chef's choice of vegetable. \$17.50

Roast Filet of Beef - A 9 oz. choice tenderloin served with baby red potatoes and Chef's choice of vegetable. \$23.95

Combinations - A choice 6 oz. tenderloin broiled to perfection, served with baby red potatoes and Chef's choice of vegetable.

With grilled chicken breast - \$22.95

With grilled shrimp - \$23.95

All dinner entrées include an appetizer , vegetable, appropriate potato or starch selected by our executive Chef, rolls, butter, coffee and milk.

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Country Style Dinners

	Sunday - Friday	Saturday
Broasted or Roasted Chicken -	\$10.95	\$11.95
Broasted Chicken & Honey Glazed Ham -	\$11.50	\$13.50
Broasted Chicken & Sliced Roast Sirloin of Beef -	\$11.75	\$13.75
Broasted Chicken & Haddock -	\$12.50	\$14.50
Broasted Chicken & Tenderloin Tips -	\$12.95	\$14.95
Broasted Chicken, Honey Glazed Ham & Sliced Roast Sirloin of Beef -	\$13.75	\$15.25
Broasted Chicken, Honey Glazed Ham & Tenderloin Tips -	\$14.50	\$15.95
Broasted Chicken, Sliced Roast Sirloin & Haddock -	\$14.25	\$16.25
Broasted Chicken, Tenderloin Tips & Haddock -	\$15.50	\$16.50
Substitute Breast of Chicken, Chicken Sherwood, Hunter's Chicken or Door County Pork Loin in any of the above -		\$1.00

All dinners include mashed potatoes, dressing, homemade gravy and Chef's choice of vegetable, cole slaw, fruit salad, applesauce, dessert and fresh baked rolls with butter, coffee and milk.

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Late Night Snackers

14" Pizza

Cheese -	\$11.50
Pepperoni and Cheese -	\$12.50
Sausage and Cheese -	\$12.75
Deluxe - Cheese, Sausage, Pepperoni and Choice of three more toppings	\$15.75
Add one or more toppings - Sausage, Pepperoni, Mushrooms, Green Peppers, Black Olives, Onions, Canadian Bacon	\$1.25

Taco/Nacho Bar

Minimum order 25

Includes: lettuce, tomatoes, cheese, sour cream, onions, jalapenos

Seasoned Ground Beef -	\$2.25/pp
Seasoned shredded chicken -	\$1.95/pp

Slider Bar

Includes: buns, ketchup, mustard, onions, relish, kraut

Hot Dog Sliders -	\$75.00/50
Brat Sliders -	\$75.00/50
Hamburger Sliders -	\$75.00/50

Deep-Fried Snackers

Mini Chicken Tacos -	\$75.00/50
Mini Beef Tacos -	\$75.00/50
Mini Corn Dogs -	\$50.00/50
Chicken Tenders -	\$60.00/50
Cheese Curds -	\$75.00/50
Jalapeno Poppers -	\$75.00/50
Santa Fe Chicken Egg Rolls -	\$85.00/50
Deep Fried Mozzarella Sticks -	\$60.00/50
Onion Rings -	\$50.00/50

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Miscellaneous Snackers

Popcorn - \$25.00/Large Bag
Fancy Mixed Nuts - \$12.50/lb
South of the Border Dip - Served with homemade tortilla chips \$55.00

Large Bowl (feeds 50) \$10.95
Small Bowl (Feeds 25) \$ 5.50
Salsa (feeds 25 to 50) \$ 7.95/bowl



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Beverage Service

1/2 Barrel Domestic Beers -
Check with your wedding
consultant on availability \$195.00

1/2 Barrel Micro Brews -
Check with your wedding
consultant on availability \$235.00

Champagne Fountain -
\$50.00 rental \$75.00 fill

Assorted Soda - \$1.75/can

Champagne - Serving Wycliff Brut
\$16.00/bottle

1/2 Barrel Import Beers -
Check with your wedding
consultant on availability \$275.00

Host Bar - Charged on a per drink
basis, plus 17% service charge

Cash Bar - Guests buy each drink
on a cash basis, gratuity at
guest's discretion

Punch - \$16.00/gal

House Wines

High Cliff is proud to serve King Fish Chardonnay, Shiraz, Merlot and Cabernet
Sauvignon \$16.00/btl

Beverage Packages

Package #1

Beer, Wine & Soda - Includes domestic tap beer- two brands*, house
wines** and soda. Starts one hour prior to dinner, total of seven hours or
until 12:00 a.m. \$7.50/pp

Package #2

One Hour of Cocktails, Beer, Wine & Soda - Includes one hour of
cocktails (Rail Brands only) before dinner, domestic tap beer-two brands*,
house wines** and soda. Starts one hour prior to dinner, total of seven
hours or until 12:00 a.m. \$12.25

Package #3

Cocktails for the Evening, Beer, Wine, Soda - Includes cocktails (Rail
Brands only) for the evening, domestic tap beer- two brands*, House
Wines**, and soda. Starts one hour prior to dinner, total of seven hours or
until 12:00 a.m. \$15.50/pp

Bar Service is offered at no charge one hour prior to dinner.
For each additional hour a \$100.00 minimum per hour must be met
or \$25.00/hour per bartender will be charged

Bar closes at 12:00 midnight no exceptions.

*Reduced to remaining one brand anytime after 11:00 p.m.

**Our House Wine selections include:

Kingfish Chardonnay, Merlot, Cabernet and Berringer White Zinfandel

Bar Shots not included

All beverages must be purchased and consumed on premise

These drink packages cannot be used towards your food minimum

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