

Stone Harbor™

A Door County Resort & Conference Center

Banquet & Event Menu



Menus

Printed menu selections are offered as suggestions only. Stone Harbor Resort welcomes the opportunity to create customized menus based on your individual needs. Depending on the size of your group we recommend an entrée selection per person for plated meals. Additional selections are available at an additional charge. All food and beverage consumed at Stone Harbor Resort must be supplied and purchased through Stone Harbor Resort. Due to Wisconsin state health regulations, and under their advice, no excess food remaining at the conclusion of the event may be removed from the property.

Function Rooms

Our meeting space is assigned according to the anticipated number of guests and set-up requirements at the time of booking. Should these factors change, Stone Harbor Resort reserves the right to transfer the function to a more appropriate room. In the event of a planned outdoor function, Stone Harbor Resort reserves the right to move the function indoors in the case of inclement weather. Since other groups may be using the same room as you prior to or following your function, please adhere to the contracted times of your function. Should your schedule change, please advise our catering staff as soon as possible and every effort will be made to accommodate you. If there are any changes in the room set up after the BEO is signed, you will be charged an additional fee of \$100.00 per change.

Service Charge and Taxes

An 19% service charge will be added to all food and beverage purchased. State sales tax will be added to all food, beverage and rental equipment provided for your function. If you are tax exempt, you must provide us with a valid tax exempt certificate for our file prior to the function.

Security

At the discretion of Stone Harbor Resort, uniformed security personnel may be required for certain functions. The charge for this service will be at the expense of the host of the function.

Liability

No staples, tacks or adhesives are allowed on any walls or doors. Please ask your catering representative for suggestions.

Conference Services

As a full-service resort, we welcome the opportunity to provide you with complete conference planning services. Sightseeing, shopping excursions, golf outings, winery tours, fishing charters, spa/salon appointments and many other activities are available. Please ask your catering representative for more details.

BREAKS

Morning Health Break

Granola bars, individual flavored yogurts, whole fruit, bottled water, juice and herbal teas.

Very Berry Break

Chocolate covered strawberries, assorted berries with dipping sauces and Door County chocolate covered cherries with assorted bottles of juices and waters.

Melt in Your Mouth Break

Freshly baked chocolate chip, peanut butter and white chocolate macadamia nut cookies and brownies with our signature Door County coffee blends and tea.

Wisconsin Cheese and Sausage Sampler

A selection of local cheese and cured sausages with condiments, crackers and bottled juices and waters.

At the Movies Break

Fresh popped popcorn, assorted candy bars and soft pretzels with cheddar cheese sauce and bottled juices and waters.

ALA CARTE

Freshly Baked Cookies - *Dozen*

Cinnamon Rolls - *Dozen*

Monster Muffins - *Dozen*

Whole Fresh Fruit - *Dozen*

Bagels with Cream Cheese - *Tray*

Miniature Danish - *Dozen*

Fruit Filled Turnovers - *Dozen*

Jumbo Soft Pretzels with Cheddar Cheese Sauce - *Dozen*

Potato Chips and Dip or Hard Pretzel with Mustard *per person*

Ice Cream Bars - *per person*

BEVERAGES

Fresh Fruit Punch *per gallon*

Iced Tea or Hot Tea *per gallon*

Door County Coffee *per gallon*

Hot Chocolate *per gallon*

Fresh Fruit Juices *per carafe*

Soft Drinks *per can*

Bottled Juices, Sparkling and Still Waters *per bottle*

Please Call For Pricing

25 person minimum, please.

These menus are offered as suggestions, we will design any special menu to suit your needs.
Prices are subject to change and are subject to an 19% service charge and 5.5% sales tax.

Eggs Benedict

Poached eggs, English muffin and Canadian bacon topped with hollandaise sauce and served with hash brown potatoes.

Omelet of Your Choice

Three egg omelet with your choice of three additions: ham, bacon, sausage, mushrooms, cheese, peppers or tomatoes. Includes toast and hash brown potatoes.

Stone Harbor Breakfast

Two eggs any style, toast, hash browns and your choice of bacon, sausage or ham.

Buttermilk Pancakes

Three pancakes served plain or with your choice of Door County cherries, blueberries, chocolate chips or pecans. Served with your choice of sausage, bacon or ham.

French Toast

Three thick slices of fresh bread dipped in an egg, vanilla and cinnamon batter grilled and then dusted with powdered sugar. Served with your choice of sausage, bacon or ham.

Door County Cherry Stuffed French Toast

Fresh bread stuffed with cream cheese, tart cherries and dipped into a vanilla egg batter. Served with your choice of bacon, sausage or ham.

Steak and Eggs

Choice tenderloin and two eggs any style, hash brown potatoes and toast.

Fresh Fruit Plate

Seasonal fresh fruit sliced and served with yogurt for dipping.

Side Orders

Buttermilk Pancake
Eggs
Hash Brown Potatoes
Toast or English Muffin
Bacon, Sausage or Ham
Bagel with Cream Cheese

Beverages

Door County Coffee
Hot or Iced Tea
Juice (orange, cranberry, grapefruit, apple or tomato)
Milk (2%)
Soda

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CONTINENTAL BREAKFAST 1

Danish and muffins tray
Fresh cut fruit tray or whole fruit basket
Assorted bagels with cream cheese
Yogurt
Assorted fruit juices
Door County Coffee & Tea

CONTINENTAL BREAKFAST 2

Danish and muffins tray
Fresh cut fruit tray or whole fruit basket
Assorted bagels with cream cheese
Variety of breads and jams
Assorted fruit juices
Belgian waffles with maple syrup
Sausage Links
Door County Coffee & Tea

CONTINENTAL BREAKFAST 3

Danish and muffins tray
Fresh cut fruit tray or whole fruit basket
Assorted bagels with cream cheese
Variety of Breads
Assorted fruit juices
Belgian waffles with maple syrup
Scrambled eggs
Bacon, sausage links or sliced ham
Breakfast potatoes
Door County Coffee & Tea

25 Person minimum for Continental Breakfasts

Please Call For Pricing

These menus are offered as suggestions, we will design any special menu to suit your needs.
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Buffet Breakfast

Customize your buffet with your choice of the following items:

Select One
Scrambled Eggs
Quiche
Eggs Strata

Select Two
Bacon
Sausage Links
Sausage Patties
Corn Beef Hash
Sliced Ham

Select Two
Waffles
French Toast
Pancakes
Assorted Muffins
Assorted Danish
Toast with Jellies

Select One
Sliced Fresh Fruit
Whole Fruit
Peaches and Pears in Syrup
Fruit Fluff

Select One
American Fried Potatoes
Hash Brown Potatoes
Seasoned Potato Cubes
Au Gratin Potatoes

Included with Buffet
Syrup
Wisconsin Butter
Jelly and Jams
Door County Coffee & Tea
Selection of Juices
Milk

Please Call For Pricing

25 Person minimum for Buffet

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Brunch Buffet

Select Two

Mixed Green Salad
Choice of Dressings
Bow Tie Pasta
Caesar Salad
Wisconsin Cheese Sampler
Vegetable Platter with Dip
Three Bean Salad
Seasonal Fruits
Coleslaw
Potato Salad

Select Three

Scrambled Eggs
French Toast
Smoked Bacon
Sausage Links
Ham
Pancakes
Waffles
Danish and Muffins
Eggs Strata

Select Two

Chicken Cordon Bleu
Chicken Imperial (asparagus, shrimp
and Mornay sauce)
Baked Ham
Chicken Sherry
Sirloin Tips in a Mushroom
Burgundy Sauce
Roasted Pork Loin
Haddock Almondine
Stuffed Shells with Marinara
Baked Salmon
Vegetarian Lasagna

Select Two

Boiled Baby Red Potatoes
Wild Rice Blend
Steamed Vegetables
Sweet Potatoes
Mashed Potatoes
Garlic Mashed Potatoes
Twice-Baked Potato
Duchess Potato
Herb Roasted Red Potatoes
Baked Potato
Breakfast Potatoes

Includes Fresh-Baked Rolls, Butter, Syrup, Jams & Jellies

Please Call For Pricing
20 Person minimum for Buffet

Included in the price are fresh baked rolls, butter, and maple syrup, jams and jellies.

Additional Items

Jumbo Shrimp with Cocktail Sauce and Lemon (price per piece)
Brown Sugar Smoked Salmon (price per 1/2 fish, about 2.2 lbs)

25 person minimum, please.

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Prices are subject to change and are subject to an 19% service charge and 5.5% state tax.

All boxed lunches are served in convenient to-go boxes with disposable dinnerware, condiments and napkins. We also offer customized picnic baskets for more intimate events. Please ask your catering representative for more information.

SANDWICHES

All sandwiches are served with fresh fruit, potato chips and a freshly baked cookie.

Chicken Caesar Wrap

Tortilla stuffed with grilled chicken, romaine, parmesan and classic Caesar dressing.

Wraps

Turkey, ham or roast beef, tuna or chicken salad, stuffed in a tortilla with lettuce, tomato, onion and cheese.

Chicken Salad or Tuna Salad Sandwich

Your choice served on fresh baked bread or Kaiser roll topped with lettuce, tomato, onion and cheese.

Deli Sandwich

Turkey, ham or roast beef served with your choice of cheese and bread. Accompanied with lettuce, onion and tomato.

*Choices of bread include white, whole wheat, rye, marble rye, Kaiser roll, French bread or hoagie bun.

IN-ROOM AMENITIES

Welcome to Stone Harbor! Select any of the following amenities and we will place it in the room prior to arrival for you or your guests to enjoy.

Chocolate Dipped Strawberries

Freshly Baked Cookies (8) and Glasses of Milk (2)

Snack Tray with Popcorn, Pretzel and Nuts for 2

Imported Cheese and Cracker Display for 2

Shrimp Cocktail (6 pieces)

Fresh Sliced Fruit Tray for 2

Door County Apples and Cherries (seasonal)

Seasonal Whole Fresh Fruit Tray for 2

*Any of these items can be increased in volume and priced accordingly.

*You are welcome to add any soda, wine, sparkling or still waters, specialty beers and cocktails, priced by selection, please inquire with your catering representative.

*Gourmet gift baskets are also available through our Essence of Door County gift shop.

Please Call For Pricing

25 person minimum, please.

These menus are offered as suggestions, we will design any special menu to suit your needs. Prices are subject to change and are subject to an 19% service charge and 5.5% state tax.

All luncheon buffets include our signature Door County coffee blends and iced tea.

Soup and Salad Buffet

Chef's Choice of Two Hearty Soups
Mixed Greens Salad
Caesar Salad
Fresh Vegetable Toppings
Shredded Cheese and Croutons
Assorted Dressings
Freshly Baked Bread
Cookies

The Deli Buffet

An Assortment of Premium Deli Meats
Array of Sliced Cheeses
Assorted Fresh Baked Bread
Potato Salad
Potato Chips
Pasta Salad
Coleslaw
Cookies

Hot Entrée Buffet

Select Two Entrees

Chicken Imperial
Chicken Cordon Bleu
Chicken Sherry
Baked Salmon
Haddock Almondine
Stuffed Shells with Marinara
Roast Pork
Burgundy Beef Tips

Select Two Sides

Steamed Vegetables
Roasted Rosemary Red Potatoes
Mashed Potatoes
Rice Pilaf
Wild Rice Blend
Freshly Baked Bread
Lite Dessert

Please Call For Pricing

20 person minimum, please.

These menus are offered as suggestions, we will design any special menu to suit your needs.
Prices are subject to change and are subject to an 19% service charge and 5.5% state tax.

Luncheon Menu Items are served between 11AM to 2PM only

Specialty Salads

Caesar Salad

Fresh romaine lettuce tossed with Caesar dressing, croutons and parmesan cheese.
Add grilled chicken or salmon

Cherry Salad

Spring greens, bleu cheese, candied almonds and dried Door County cherries
tossed with a cherry vinaigrette.

Oriental Salad

Mixed greens tossed with roasted almonds, water chestnuts, green onions and
a creamy dressing topped with mandarin oranges and your choice of deep-fried
or grilled chicken strips.

Stone Harbor House Salad

Mixed greens, cucumber, tomato, red onions and croutons with your
choice of dressing.

Dressings

Parmesan Peppercorn Ranch, Thousand Island, Bleu Cheese,
Cherry or Raspberry Vinaigrette, Ranch, Italian or Russian

Sandwiches

Grilled Hamburger

8 oz burger served with lettuce, onion and tomatoes.

Tuna Salad Sandwich

Made with Albacore Tuna and served with your choice of bread, grilled or not.

Tenderloin Steak Sandwich

4 ounces of choice tenderloin topped with sautéed mushrooms and onions,
served on a bakery fresh semmel roll.

Rueben Sandwich

Corned beef served on fresh rye bread with sauerkraut, Thousand Island dressing
and Swiss cheese.

French Dip Sandwich

Trimmed choice prime rib, sautéed onions, mushrooms and peppers topped with
mozzarella cheese on a semmel roll.

Grilled Chicken Sandwich

6 oz chicken breast served on a semmel roll.

Fish Sandwich

Light and flaky deep-fried haddock served on a semmel roll.

All selections include home made chips or fruit.

Please Call For Pricing

10 person minimum, please.

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Entrees

Each selection is served with a choice of potato, salad, rolls and butter.
Price does not include coffee or beverage.

Tenderloin Steak

6 oz choice fillet grilled to perfection.

Grilled Salmon Fillet

8 oz fresh salmon grilled then broiled and topped with a light dill or hollandaise sauce.

Pecan Crusted Chicken

6 oz chicken breast coated with crusted pecans and served with a very berry sauce.

Broiled Haddock

9 oz fillet of white flaky haddock seasoned with lemon pepper and broiled in butter.

Roasted Pork Loin

Tender and juicy pork loin baked slow, topped with a mild mustard or Door County Cherry cream sauce.

Chicken Sherry

Tender chicken breast topped with a sherry cream sauce.

Burgundy Beef Tips

Sirloin tips sautéed with onions and mushrooms then added to a rich burgundy brown sauce.

Stuffed Shells

Large pasta shells stuffed with three cheeses and cream smothered with a snappy marinara sauce.

10 person minimum, please.

These menus are offered as suggestions, we will design any special menu to suit your needs.
Prices are subject to change and are subject to an 19% service charge and 5.5% sales tax.

All plated dinners include a mixed green salad, freshly baked bread, garden vegetables, your choice of starch, and our signature Door County coffee blends and tea.
25 person minimum, please.

Slow Roasted Pork Loin

Tender, juicy pork loin baked slow, topped with a mild mustard or Door County Cherry cream sauce.

Stuffed Pork Loin

Stuffed with apples and a bread stuffing, topped with a rich brown sauce.

Chicken Cordon Bleu

6 oz chicken breast topped with Swiss cheese and Ham and baked.

Chicken Piccata

6 oz chicken breast lightly floured and pan seared, topped with a white wine caper Buerre Blanc.

Chicken Sherry

6 oz chicken breast lightly floured and pan seared, topped with a mushroom sherry sauce.

Door County Chicken

6 oz chicken breast grilled to perfection and topped with Door County cherry sauce finished with dried cherries.

Haddock Almondine

Icelandic haddock broiled in white wine and butter and seasoned with lemon pepper and topped with toasted almonds.

Grilled Ahi Tuna

Grilled medium rare to medium, topped with warm mango salsa.

Colossal White Prawns

Sauteed in a roasted garlic and butter sauce.

Baked Stuffed Shrimp

White shrimp filled with a cheese and crab meat stuffing.

Salmon Fillet

Served with a creamy dill or hollandaise sauce.

Salmon Oscar

Baked and seasoned with lemon pepper, topped with crab, asparagus and hollandaise.

Bourbon Baked Jumbo Scallops

Jumbo sea scallops wrapped in bacon, baked in a bourbon maple glaze.

Grilled Mahi-Mahi

Grilled to perfection and topped with warm mango salsa.

Filet Mignon

8 ounces of choice tenderloin grilled and topped with sautéed mushrooms and onions.

Stone Harbor Surf and Turf

6 oz filet mignon grilled and three colossal prawns sautéed and served in roasted garlic and lemon butter.

Super Surf and Turf

6 oz choice grilled tenderloin with an 8 oz cold water lobster tail.

Prime Rib Au-Jus

12 ounces of our signature choice roasted prime rib of beef.

Stuffed Shells and Marinara

Handmade stuffed shells baked and topped with marinara sauce and parmesan cheese.

Lasagna - Choice of Meat or Vegetarian

Our homemade lasagna layered with meat or vegetables .

Please read our regular dinner menu for additional suggestions that might appeal to you. These menus are offered as suggestions, we will design any special menu to suit your needs. Prices are subject to change and are subject to an 19% service charge and 5.5% state tax.

Please Call For Pricing

Select Two Salads

Mixed Green Salad with Choice of Dressings
Red Potato Salad
Caesar Salad
Seasonal Fruit Salad
Three Bean Salad
Coleslaw
Soup Du Jour
Marinated Tomato Salad

Select Two Entrees

Chicken Sherry
Chicken Cordon Bleu
Grilled Salmon with Dill Sauce
Baked Ham with a Champagne Sauce
Broiled Haddock with Toasted Almonds
Roasted Pork Loin in an Apricot Brandy Sauce
Stuffed Pork Loin
Sirloin Tips in a Burgundy Mushroom Sauce
Prime Rib Au-Jus

Select Two Starches

Wild Rice Pilaf
Roasted Garlic Mashed Potatoes
Mashed Potatoes
Oven Browned Rosemary New Potatoes
Mashed Sweet Potato
Baked Potato
Twice-Baked Potato

Chef's Choice Seasonal Vegetables
Freshly Baked rolls
Door County Dessert Table

Our Signature Door County Coffee Blends and Tea

Please Call For Pricing

25 Person minimum for Buffet Dinner

These menus are offered as suggestions. Please refer to our main dining room menu also.
We will design any special menu to suit your needs. Prices are subject to change
and are subject to an 19% service charge and 5.5% state tax.

Door County Fish Boil

Featuring:

Whitefish or Trout*
Baby Red Potatoes*
White Onions*
Coleslaw
Rye Bread
Vegetable

Choice of BBQ Pork or Chicken Breast
Potato Salad
Rolls and Butter
Door County Cherry Pie

*These items are cooked in the fish pot over
an open flame and then boiled over for show.
(weather permitting)

40 Person Minimum for Fish Boil
Please Call For Pricing

These menus are offered as suggestions, we will design any special menu to suit your needs. Prices are subject to change and are subject to an 19% service charge and 5.5%

All-American Picnic Buffet

Buffet includes:

(Choice of two meats)

Grilled Hamburgers

Hot Dogs

Grilled Brats

Grilled Chicken Breasts

Condiments

Fresh-Baked Buns

Tray of pickles, olives and peppers

Baked Beans

Homemade Potato Salad

Potato Chips

Cut Fresh Fruit

Assorted Jell-o's

Fresh Vegetable Tray with Dip

Assorted Bars and Cookies

25 person minimum

Please Call For Pricing

These menus are offered as suggestions, we will design any special menu to suit your needs. Prices are subject to change and are subject to an 19% service charge and

BANQUET DESSERTS

Fresh Baked Apple Pie
Fresh Baked Cherry Pie
Pecan Pie
Pumpkin Pie
Assorted Flavored Cheesecakes
New York Style Cheesecake with Assorted Toppings
Ice Cream Sundaes with Assorted Toppings
Triple Chocolate Truffle Cake
Carrot Cake
Assorted Flavors of Cake

MINI DESSERT PLATES

Chocolate Dipped Strawberries*
Chocolate Mousse Filled Edible Cups*
Individual Mini Cheesecakes*
Assorted Brownies and Bars*
Mini Cream Puffs and Eclairs*

A combination plated to be passed by guests to choose for themselves.

SPECIALTY DESSERTS

Waffle Cups Filled with Assorted Fruit
Flavored Ice Creams
Napoleons
Assorted Flavored Mousse
Cherry Cobbler
Assorted Seasonal Fruit Plate

Door County Dessert Table

20 Person Minimum, please
Cherry cobbler
Cherry and apple pie
Assorted Mini Cheesecakes
Chocolate-Dipped cherries
Black forest brownie squares

Please Call For Pricing

25 person minimum, please.

These menus are offered as suggestions, we will design any special menu to suit your needs.
Prices are subject to change and are subject to an 19% service charge and 5.5% state tax

Selections are priced per piece. Minimum 20 pieces please.

HOT

Sausage Stuffed Mushroom Caps
Crab Stuffed Mushroom Caps
Buffalo Chicken Wings & Drums
Swedish Meatballs
BBO Meatballs
Cocktail Franks
Mini Bagel Pizza
Fried Ravioli stuffed with cheese
Spanakopita-spinach stuffed fillo
Bacon Wrapped Water Chestnuts
Spring Rolls
Beef or Chicken Skewers
Bacon Bourbon Maple Scallops
Coconut Shrimp
Stone Harbors own Crab Cakes
Brie Puffs
Sliced Tenderloin with Gorgonzola
Artichoke Dip with garlic rounds

COLD

Deviled Eggs
Turkey Tortilla Pinwheels
Taco pinwheels
Bruschetta
Mini Deli Sandwiches
Mini Cream Puffs
Chocolate Dipped Strawberries
Jumbo Shrimp Cocktail
Crab Claws
Fresh Oysters on the Half Shell
Mini Fruit Kabobs
Cucumber Canapes
Cheese and sausage Kabobs

SPECIALTY SELECTIONS

Vegetable Platter
Sliced Seasonal Fresh Fruit
Taco Tray with Chips
Smoked Salmon Display
Wisconsin Cheese Sampler
Wisconsin Cheese Sampler with Smoked Sausage
International Cheese Display
Antipasto Platter (meats, cheeses and grilled vegetables)
Honey Baked Ham or Oven Roasted Turkey Breast with Condiments and Rolls*
Slow Roasted Pork Loin with Condiments and Button Rolls*
Slow Roasted Beef Tenderloin with Condiments and Rolls*

*A \$70 culinary fee will be added to any item requiring craving presentation.

Please Call For Pricing

25 person minimum, please.

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BAR

Well Cocktails
Call Cocktails
Premium Cocktails
House Wine
Domestic Beer
Imported Beer
Soft Drinks
Juices and Bottled Water
Keg Beer (1/2 Barrel) (Miller, Miller Lite, Budweiser, Bud Lite)
Other kegs available upon request.

Additional portable bar and bartenders,
Premium wine, liquor and cordials are available upon request.

POPCORN MACHINE WITH BASKETS & NAPKINS
Available for rent upon request

Variety of Pizzas
(Pizzas can be made upon request.)

Please Call For Pricing

Stone Harbor Resort offers quality audio visual equipment for all of your meeting needs. Many of our meeting rooms offer built-in screens, projectors and state-of-the-art sound systems. Please ask your catering representative about your meeting room. Rental prices are on a per room, per day basis.

Audio Visual Equipment Rental List

Video Projection

VHS Player and Recorder
Overhead Projector
Slide Projector
LCD Projector
TV Monitor
Portable Screen

Audio Equipment

Microphone, Handheld or Stand
Lavaliere Microphone
Mixer Board (required with more than two microphones)
Portable PA System

Presentation and Business Services

Our standard meeting set consists of Stone Harbor Resort note pad, pen and ice water. We will be happy to provide additional items for a nominal fee.

Podium
Flip Chart with Standard Paper and Markers
 Extra Paper (per book)
Flip Chart with 3M Post It Paper and Markers
 Extra Paper (per book)
Dry Erase Board with Markers
Photo Copies
Transparencies
Mints or Hard Candy (per bowl)

Tradeshow Services

We can assist you with all of your trade show rental needs. Please ask your catering representative.