



Banquet Menu

Weddings

Stone Harbor™

A Door County Resort & Conference Center

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.

Tastings

Tastings for your function are available by appointment. You may taste up to 3 entrée items along with potato, vegetable and 2 appetizers. The cost for the tasting is \$25. You may bring up to 6 people for the tasting. The tasting is available 2-6 months before your event. Make an appointment by contacting Nancy Bertz @ 920-448-1986 or email @ nbertz@stoneharbor-resort.com

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.

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 Brownd 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.

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.

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 bars and bartenders are available upon request
Please Call For Pricing.

Premium wine, liquor and cordials are available upon request.

POPCORN MACHINE WITH BASKETS & NAPKINS
(Available for rent)

Variety of Pizzas
(Pizza 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.