

*BANQUET
MENUS*

**BLUEMOUND
GARDENS**

BANQUET BALLROOMS

Adjacent to Days Inn Hotel

**11703 W. Bluemound Road
Wauwatosa, WI 53226
(414) 771-3000
Fax: (414) 771-3001**

www.BluemoundGardens.net

BLUEMOUND GARDENS

ADJACENT TO DAYS INN HOTEL

11703 W. Bluemound Road • Wauwatosa, WI 53226

(414) 771-3000 • Fax: (414) 771-3001

Buffet Dinner Selections

All Buffet Dinners Include Beverage (Coffee, Decaffeinated Coffee, Tea or Milk)
(Minimum 75 People)

Buffet Option 1

ENTRÉES • Select Two:

Roast Beef with Natural Gravy

Roast Turkey with Dressing

Roast Pork Loin with Country Gravy

Baked Ham with Fruit Sauce

Baked Chicken

POTATOES • Select One:

Mashed Potatoes

Oven Brown Potatoes

Parsley Buttered Potato

VEGETABLES • Select One:

California Vegetable Medley

Green Beans Almondine

Green Beans and Baby Carrots

Also Includes...

Tossed Salad with Assorted Dressing

Raw Vegetable Display with Dip, Pasta Salad,

Dinner Rolls with Butter

\$18.95

Luncheon Buffet

(10:00 A.M. - 2:00 P.M.)

COLD DISHES

(Please Make Three Selections)

Tossed Green Salad • Coleslaw • Pasta Salad

Potato Salad • Assorted Relishes

HOT DISHES

(Please Make Two Selections)

Stir Fry Chicken

Roast Tom Turkey and Dressing

Roast Chicken

Baked Fish Florentine

Beef Stroganoff with Noodles

Baked Ham with Pineapple Ring

Roast Beef

Served with . . .

Potatoes and Vegetable, Jello, Fresh Rolls and Butter,

Assorted Desserts and Coffee, Tea & Milk

\$13.95

Buffet Option 2

ENTRÉES • Select Three:

Roast Beef with Natural Gravy

Baked Chicken

Roast Turkey with Sage Dressing

Baked Ham with Fruit Sauce

Barbequed Baby Back Ribs

Roast Pork Loin with Country Gravy

*(Chef Carved Steamship Round of Beef**

**Additional \$1.00 Per Person)*

POTATOES • Select One:

Garlic Mashed Potato

Parsley Buttered Potato

Oven Brown Potatoes

VEGETABLES • Select One:

California Vegetable Medley

Green Beans Almondine

Green Beans and Baby Carrots

Also Includes...

Tossed Salad with Assorted Dressing

Decorated Watermelon Boat with Fresh Fruit

Homemade Pasta & Potato Salad

Dinner Rolls with Butter

\$19.95

Cold Cut Buffet

(10:00 A.M. - 2:00 P.M.)

Assorted Cold Cuts

Assorted Cheeses

Breads and Rolls

Relishes

Potato Salad

Coleslaw

Chips

\$11.95

~ Prices Subject to 17% Service Charge and State Sales Tax ~

Sit Down Dinners

(All Dinner Selections Served with Tossed Salad, Vegetable,
Potato or Rice Pilaf, Fresh Rolls, Butter, Coffee, Tea and Milk)

Oven Roasted 1/2 Chicken \$16.95

Chicken Cordon Bleu \$16.95

*Chicken Breast Filled with Smoked Ham and Swiss
Cheese and Covered in a Rich Cheese Sauce*

Boneless Chicken Breast, 8 oz. \$16.95

With Chicken Sauce, Served on Bed of Rice (No Potato)

Roast Beef \$17.95

*Slowly Roasted Round of Beef Topped with
Our Homemade Gravy*

Roast Young Tom Turkey \$16.95

*Slow Roasted Natural Breast Meat Served with
Homemade Dressing and Gravy*

Stuffed Pork Chop \$17.95

*10 oz. Chop Filled with a Homemade Dressing
and Slowly Baked Until Tender. Served with
Mushroom Gravy*

Roast Pork Loin \$17.95

*Lightly Seasoned with Rosemary, this Boneless Pork
Loin is Tender and Flavorful with Homemade Stuffing*

Broiled Orange Roughy \$17.95

10 oz. Fillet Broiled Light and Flaky

Vegetarian Plate \$15.95

Steamed Vegetables with Rice or Pasta

Broiled Fillet \$24.95

*8 oz. Fillet Broiled to Perfection over Our
Wood-Burning Char-Broiler*

New York Strip \$23.95

*12 oz. Strip Steak, Tender and Juicy with an Outdoor
Barbeque Flavor from Our Wood-Burning Char-Broiler*

Roast Prime Rib of Beef \$23.95

*Slowly Roasted, Succulent and Tender Prime Rib
Dressed with a Tasty, Natural Au Jus*

COMBINATIONS

1/2 Rack B.B.Q. Baby Back Ribs &

1/4 Baked Chicken \$19.95

8 oz. New York Strip &

4 oz. Boneless Chicken Breast \$19.95

6 oz. Tenderloin &

Shrimp Dijon (4 Pcs.) \$21.95

6 oz. New York Strip &

Shrimp Dijon (4 Pcs.) \$20.95

4 oz. Boneless Chicken Breast &

8 oz. Orange Roughy \$18.95

Potatoes

(Select One)

Oven Brownd

Parsley Buttered

Mashed

Baked

(50 ¢ Additional)

Vegetables

(Select One)

Mixed Vegetables

Buttered Corn

Green Beans Almondine

Baby Carrots

Soup du Jour \$2.00

Per Person

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Dessert Selections

A Variety of Ice Cream or Sherbets \$1.95 Each

Brownie Sundae \$3.25 Each

Traditional Cheesecake \$3.00 Each

Cheesecake with Toppings \$3.25 Each

(Cherry, Strawberry or Blueberry)

Mini Cream Puffs \$10.95 Per Doz.

Lemon Meringue Pie \$3.25 Each

Cherry Pie or Apple Pie \$2.75 Each

A La Mode

\$2.50 Each

Chocolate or Strawberry Mousse \$2.25 Each

With Whipped Cream

Mini-Chocolate Eclairs \$11.95 Per Doz.

German Chocolate Cake \$2.75 Each

Special Desserts Available Upon Request at Market Price.

Breaktime

Reference #901

Coffee, Per Gallon	\$20.00
Coffee, 1/2 Urn, 50 Cups	\$60.00
Tea, Per Person	\$1.50
Iced Tea, One Gallon	\$20.00
Assorted Bottled Juices, Each	\$2.25
Flavored La Croix, Each	\$2.25
Milk Pitcher	\$9.00
Fruit Juice, Per Gallon	\$15.00

Canned Soda, Each	\$1.25
Assorted Fresh Fruit, Per Person	\$2.25
Assorted Cookies, Per Dozen	\$11.00
Fudge Brownies, Per Dozen	\$14.95
Assorted Snack Mix, Per Pound	\$8.75
Chips & Dip, Per Pound	\$9.50

Spirits

PAYMENT SCHEDULE:

One bartender scheduled for every 100 persons. A minimum of \$500.00 in sales per bartender scheduled or a \$10.00/hour per bartender fee will prevail (minimum \$50.00).

"BY THE DRINK" Open bars will be based upon the cash register reading at the end of allotted time. This reading will be provided to the sponsor upon request.

CASH BAR OR OPEN BAR

Liquors	Hiballs	Cocktails
Standard Brands	\$3.50	\$4.25
Call Brands +	\$3.75	\$4.75
Top Shelf ++	\$4.00	\$5.50

+ Call brands are such liquors as Dewars, J&B, Beefeaters, Canadian Club and Jack Daniels

++ Top Shelf are such liquors as B&B, Draumbuie, Kahlua and Galiano

WINE & CHAMPAGNES

Chardonnay, Chablis, Blush	Bottle	\$17.00*
Champagne	Bottle	\$17.00*
White Zinfandel, Rosé	Bottle	\$17.00*
Asti Spumante	Bottle	\$17.00*

BEER

Standard Brands	Bottle	1/2 Barrels
	\$3.25	\$190.00

SODA

Unlimited	\$1.50 glass
	\$1.95 (per person)

FOUNTAIN

Champagne Fountain, Rental Available	\$35.00
waived with (2) cases of champagne	

PUNCH

Fruit Punch	\$15.00/Gallon*
Alcohol Punch	\$35.00/Gallon*

*Prices above do not include required sales tax and 17% service charge. Prices subject to change.

We will not serve anyone who is visibly intoxicated. Anyone wishing alcoholic service must present proper identification. We reserve the right to inspect and control all functions.

Due to licensing requirements, no beverages (alcoholic or otherwise) are to be brought into any function. This applies to beverages brought from guest rooms as well as outside the property.

Prices shown do not include a 17% service charge.
A \$500.00 minimum per bartender is required.

CATERING DEPARTMENT POLICIES

- All Prices are subject to a 17% service charge and 5.85% state sales tax. Prices subject to change due to fluctuating costs.
- For sit-down dinners you may choose up to two entrees. Functions with more than 75 guests may select only one entree.
- There is a charge to cut and serve wedding cake. Contact the catering department for details.
- To assure a guaranteed reservation for a banquet room we require a non-refundable deposit. The deposit amounts for the Grand Ballroom and Garden Ballroom is \$750.00.
- The party may be subject to a room charge which will be determined by the number of guests, type of function and banquet room selected.
- Menu, bar and seating arrangements must be made three weeks prior to the function. Guaranteed number of guests must be made two weeks prior to the function.
- Dinners prepared will be based upon guaranteed or the actual number of guests served, whichever is greater. Bluemound Gardens is responsible for service of 5% above the guaranteed number.
- No food or beverages to be removed from Bluemound Gardens.

- Deposits will be applied toward payment on final bill.
- Children's meals will be limited to 25 meals.

PAYMENT SCHEDULE:

- DEPOSIT
- Sixty days prior to the function, one half of the projected food cost must be paid.
- One week prior to the function the balance must be paid. The bar bill or any additional cost(s) must be paid in full at the end of the function.
- Please note that we prohibit the serving of any food or beverage on the premises which is not purchased from Bluemound Gardens.
- No decorations may be hung from the ceiling. No CONFETTI or GLITTER ALLOWED, otherwise there will be a \$75.00 clean-up charge.
- Deliveries must be pre-arranged with the management. Set up or delivery of music equipment must be arranged with management. No set up of equipment is allowed during serving time.
- NO CREDIT CARDS ACCEPTED.
- There will be a \$200.00 per hour late fee if the starting time deviates more than 1/2 hour.

Breakfast Menus

Continental Breakfast \$6.95
Orange Juice, Danish, Coffee, Tea, Decaf

French Toast and Syrup \$8.25
*Choice of Orange Juice or Tomato Juice,
 Ham or Sausage*

Scrambled Eggs \$9.25
*Choice of Orange Juice or Tomato Juice,
 Ham or Sausage, Hash Browns, Fresh Muffin, Coffee*

Breakfast Buffet \$11.50
*Orange Juice, Buttermilk Pancakes,
 Scrambled Eggs, Sausage or Ham,
 Danish, Fresh Muffin and Coffee*

PER DOZEN
 Assorted Bagels with Cream Cheese \$14.95
 Assorted Pastries/Danish \$14.95
 Fruit & Bran Muffins \$13.00
 Assorted Cookies \$14.95



Lunch Menus

*(All Luncheons Include Tossed Salad, Rolls, Butter, Coffee, Tea, Milk,
 Choice of Mashed or Parsley Buttered Potatoes, Mixed Vegetables or Green Beans Almondine)*

Entrees

(Select One)

Stuffed Chicken Breast..... \$12.95
*Filled with Fresh Broccoli and Cheddar Cheese,
 Served on a Bed of Rice*

Roast Young Tom Turkey \$12.95
*Slow Roasted Natural Breast Meat, Served
 with Homemade Dressing and Gravy*

Beef Stroganoff..... \$12.95
*Tender Chunks of Beef Braised to the Utmost
 Tenderness in a Rich Sour Cream Gravy*

Roast Beef \$12.95
*Slow Roasted Round of Beef, Served
 with Homemade Gravy*

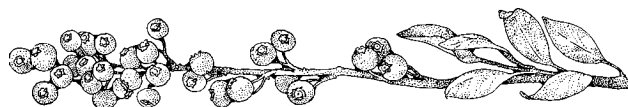
Baked Cod Buena Vista \$12.95
*Baked Cod Loin with Tomato, Onion and Bell
 Peppers Roasted in a White Wine Sauce*

Vegetarian Stir Fry \$11.95
*Choice Cuts of Red and Bell Peppers,
 Onions, Celery, Carrots and Pea Pods in a
 Light Teriyaki Glaze, Served over Rice*

Roast Pork Loin \$12.95
*Lightly Seasoned with Rosemary, this Boneless Pork
 Loin is Tender and Flavorful with Homemade Stuffing*

Stuffed Pork Chop \$12.95
*8 oz. Chop Filled with a Homemade Stuffing and Slowly
 Baked Until Tender, Served with Mushroom Gravy*

Chef's Salad \$11.95
*Julian Strips of Smoked Ham and Turkey, Swiss and
 Cheddar Cheese with Tomato and Chopped Eggs
 over Tossed Greens with Choice of Dressing*

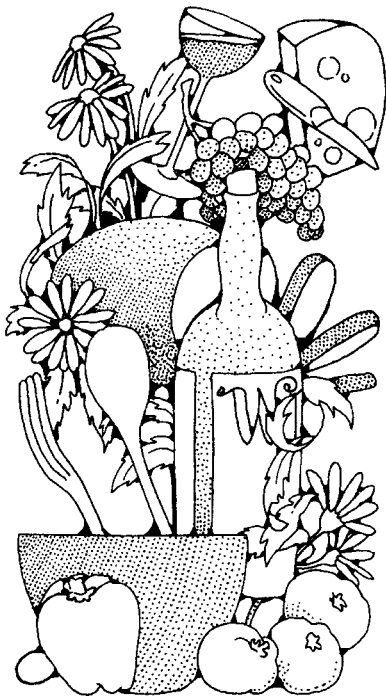


Hors d'Oeuvres

HOT

(Per Dozen)

Egg Rolls	\$12.95
Breaded Chicken Tenders	\$17.95
<i>With Horseradish Sauce</i>	
Swedish Meatballs or Marinara	\$11.95
Barbeque Cocktail Sausages	\$10.95
Assorted Bacon Wraps	\$16.95
Mozzarella Marinara Sticks	\$13.95
Buffalo Wings (Hot or Mild)	\$12.95
Deep Dish Pan Pizza	\$55.00
<i>Per Sheet</i>	
Greek Kabobs (Mini)	\$18.95
Spinach or Cheese Pies	\$16.95



COLD

Assorted Cheese Tray	\$45.00	<i>Serves 20</i>
	\$65.00	<i>Serves 40</i>
Assorted Cold Cut Platter	\$45.00	<i>Serves 20</i>
	\$65.00	<i>Serves 40</i>
Taco Dip Platter	\$45.00	<i>Serves 30</i>
<i>With Chips</i>		
	\$65.00	<i>Serves 60</i>
Mini Shrimp Dip Platter	\$45.00	<i>Serves 30</i>
<i>With Crackers</i>		
	\$65.00	<i>Serves 60</i>
Pretzels, Per Pound	\$7.75	
Nacho Chips with Salsa, Per Pound	\$9.50	
Potato Chips with Dip, Per Pound	\$9.00	
Assorted Snack Mix, Per Pound	\$8.75	
Watermelon Basket with Fresh Fruit ..	<i>Market Price</i>	
Deviled Eggs, Per Dozen	\$12.95	
Sliver Dollar Sandwiches, Per Dozen	\$16.95	
<i>With Beef, Turkey, Ham</i>		
3 Foot Assorted Sub Sandwiches	\$28.00	
Tray of Assorted Fresh Vegetables w/Dip .	\$55.00	
		<i>Serves 40</i>
Wisconsin Cheese Spread & Crackers	\$75.00	
		<i>Serves 100</i>

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Funeral Luncheon & Dinner Pricing

Sit Down \$9.75

Fanned Chicken Breast

*With Stuffing and Chicken Sauce,
Served on a Bed of Rice*

Beef Bourgunion

*Tender Chunks of Beef Braised
at an Utmost Tenderness, in a
Rich Burgundy Sauce*

Spinach Lasagna

*Layers of Lasagna Pasta with
Spinach, Melted Mozzarella and
Ricotta Cheese in a Rich Marinara*

Roast Pork Loin

*Boneless Pork Loin Lightly Seasoned
with Rosemary, Tender and Flavorful,
Served with Homemade Stuffing*

Baked Haddock

*Baked with Tomato, Celery and Onion
Served with a Wine Lemon Butter Sauce,
with Greek Green Beans and Greek
Potato Wedges*

Buffets

1 Choice \$10.95

2 Choice \$11.95

MINIMUM 60 PEOPLE

Roast Chicken, Baked Ham, Roast Beef,
Roast Pork Loin, Stir Fry Chicken,
Beef Stroganoff

Oven Browned, Mashed Potatoes
or Parsley Buttered Potatoes

Choice Vegetables

Salads (Choose 2)

Coleslaw, Pasta Salad, Assorted Relishes,
Potato Salad, Tossed Green Salad

Hors d' Oeuvres

Assorted Sliced Cheese Tray \$40.00 (Serves 40)

Tray of Assorted Vegetables with Dip \$40.00 (Serves 40)

Wisconsin Cheese Spread and Crackers \$75.00 (Serves 100)

Baked Chicken Tenders with Horseradish Sauce \$16.95 dz.

Swedish Meatballs \$8.95 dz.

INCLUDED WITH ABOVE MEALS: Rolls, Butter and Coffee, Hot Tea and Milk