



BANQUET MENU

COCKTAILS
HORS D'OEUVRES
DINNER
DESSERT



THE
INGLESIDE
HOTEL

BEVERAGE MENU

CASH/HOST BARS

PER DRINK

INGLESIDE

HIGHBALL	\$5.00
COCKTAIL	\$5.75

PREMIUM

HIGHBALL	\$5.50
COCKTAIL	\$6.50

TOP-SHELF

HIGHBALL	\$7.25
COCKTAIL	\$8.00

BOTTLE/DRAFT BEER

DOMESTIC	\$4.25
CRAFT	\$5.25
IMPORT	\$5.25

BARREL BEER

DOMESTIC	\$275.00
CRAFT	\$400.00 - 475.00

CASH/HOST BARS

BOTTLED GOODS

WINE

GLASS	BOTTLE
\$6.50	\$27.95

WHITE ZINFANDEL, CHARDONNAY,
CABERNET, MERLOT, PINOT GRIGIO, MOSCATO
APPROX 4 GLASSES PER BOTTLE

SPARKLING WINE

APPROX 7 GLASSES PER BOTTLE	\$25.95
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PUNCH

PER GALLON

CHAMPAGNE	\$60.00
FRUIT PUNCH	\$42.00

APPROX 20 GLASSES PER GALLON

SODA

GLASS	\$2.25
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BEVERAGE GUIDELINES

Prices are subject to service charge at prevailing rate and 5.1% sales tax is applied to tab or open bars, bottled goods purchased, half barrels and punch.

A \$150 minimum is required per bartender per hour for more than 2 hours bar service or a bartender charge of \$25 per hour per bartender will apply.

A \$150 minimum is required per bartender per hour for two hours or less or a \$50 per bartender fee will apply. Minimum based on full bar service (Cocktails, wine, beer and soda)

You may request additional bartenders at a rate of \$50 per hour

Drink tickets are available upon request with a minimum drink redemption value of \$5.00 per ticket and are subject to service charge at prevailing rate and 5.1% sales tax

There is a \$75 set-up charge for self-serve bars in hospitality rooms

Prices are subject to service charge at prevailing rate and 5.1% sales tax.

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BEVERAGE MENU

INGLESIDE

BRANDY
VODKA
GIN
WHISKEY
BOURBON
SCOTCH
RUM
TEQUILA
PEACH SCHNAPPS
IRISH CREAM LIQUEUR
TRIPLE SEC
PEPPERMINT SCHNAPPS
SLOE GIN
AMARETTO
COFFEE LIQUEUR

PREMIUM LIQUORS

KORBEL BRANDY
SEAGRAMS 7 CROWN WHISKEY
BACARDI RUM
CAPTAIN MORGAN RUM
SKYY VODKA
SKYY RASPBERRY VODKA
SKYY CITRUS VODKA
JIM BEAM BOURBON
SOUTHERN COMFORT
BACARDI LIMON RUM
MALIBU RUM
DEWARS SCOTCH
TANQUERAY GIN
CANADIAN CLUB WHISKEY

TOP SHELF LIQUORS

CROWN ROYAL WHISKEY
KAHLUA
MAKERS MARK BOURBON
KETEL ONE CITRON VODKA
KETEL ONE VODKA
JAMESON IRISH WHISKEY
JACK DANIELS WHISKEY
GRAND MARNIER
GLENFIDDICH SCOTCH
BAILEY'S IRISH CREAM
JOSE CUERVO TEQUILA

WINES

CABERNET SAUVIGNON
WHITE ZINFANDEL
MERLOT
CHARDONNAY
MOSCATO
PINOT GRIGIO

DRAFT BEER CHOICE

ONE DOMESTIC BEER ON TAP AND
ONE CRAFT/IMPORT BEER ON TAP

BOTTLED BEER CHOICES

(CHOOSE ONE)

DOMESTIC BOTTLED BEER
BOTTLED BEER OR
CRAFT OR IMPORT BOTTLED BEER

(60 BOTTLES PER 100 PEOPLE)

SPARKLING WINE

VERDI
TOTTIS

NON-ALCOHOLIC BEERS

O'DOULS N/A BEER
O'DOULS AMBER

NON-ALCOHOLIC REFRESHMENTS

ASSORTED SODA
ASSORTED JUICES
COFFEE/DECAF

Prices are subject to service charge at prevailing rate and 5.1% sales tax

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BEVERAGE MENU

PREMIUM PACKAGE

1 HOUR \$13.00 PER PERSON
EACH ADDITIONAL HOUR \$7.00 PER PERSON

MINORS: 1 HOUR \$8.00 PER PERSON
EACH ADDITIONAL HOUR \$2.00 PER PERSON

INCLUDES ALL ITEMS IN INGLESIDE
HOUSE WINES AND SODA
PLUS PREMIUM ITEMS,
2 BEER SELECTIONS
ONE DOMESTIC DRAFT CHOICE AND ONE
DOMESTIC/CRAFT/IMPORT BOTTLE CHOICE

TOP SHELF PACKAGE

1 HOUR \$15.00 PER PERSON
EACH ADDITIONAL HOUR \$8.00 PER PERSON

MINORS: 1 HOUR \$8.00 PER PERSON
EACH ADDITIONAL HOUR \$2.00 PER PERSON

INCLUDES ALL ITEMS IN THE INGLESIDE,
PREMIUM BRAND
HOUSE WINES AND SODA
PLUS TOP SHELF ITEMS,
3 BEER SELECTIONS
ONE DOMESTIC DRAFT
ONE CRAFT/IMPORT DRAFT
ONE DOMESTIC/CRAFT/IMPORT BOTTLE

BEER, WINE & SODA PACKAGE

\$23.00 PER PERSON
MINORS: \$10.00 PER PERSON
7 HOURS

ONE DOMESTIC DRAFT CHOICE
ALL HOUSE WINE SELECTIONS
ASSORTED SODAS

OPEN BAR PACKAGES

Minimum of 50 People. Packages do not include champagne or wine served with dinner, or any shots.
Coffee service available at the bar with all open bar packages

Prices are subject to service charge at prevailing rate and 5.1% sales tax

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BANQUET MENU

CHILLED HORS D'OEUVRES

PER 50 PIECES UNLESS NOTED

JUMBO GULF SHRIMP \$175

Served with cocktail sauce & lemon

COCONUT SHRIMP \$135

With pineapple dipping sauce

MINI CRAB CAKES \$120

With curry mayonnaise

SMOKED SALMON CANAPE \$95

With cucumber and cream cheese on pumpernickel

GENOA SALAMI CORNUCOPIA \$85

Stuffed with seasoned cream cheese

HAM AND CHEESE ROLL-UPS \$80

Rolled with dill pickles and cream cheese

SILVER DOLLAR SANDWICHES \$90

Assorted ham, turkey and salami

HUMMUS \$90

With grilled pita bread and assorted vegetables

Serves 40

CHILLED HORS D'OEUVRES

PER 50 PIECES UNLESS NOTED

ITALIAN BRUSCHETTA \$100

With ripe roma tomatoes and fresh basil

VEGETARIAN PIZZAS \$80

Made with fresh vegetables and guacamole cream

DEVEILED EGGS \$70

A traditional favorite

HOT HORS D'OEUVRES

PER 50 PIECES UNLESS NOTED

CRISPY BREADED CHICKEN WINGS \$85

Served with hot sauce and bleu cheese dressing

CHICKEN BREAST STRIPS \$87

Lightly breaded with barbecue and honey mustard sauce

JAMAICAN CHICKEN SATAY \$100

Served with peanut sauce

MINI BEEF TENDERLOIN KABOBS \$110

Chef's marinade

MEATBALLS \$70

Choose from Swedish or barbecue

Prices are subject to service charge at prevailing rate and 5.1% sales tax

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BANQUET MENU

HOT HORS D'OEUVRES

PER 50 PIECES UNLESS NOTED

WATER CHESTNUTS WRAPPED IN BACON \$95

ITALIAN STUFFED MUSHROOMS \$90

Filled with sausage and mozzarella presented on marinara sauce

CHICKEN CORDON BLEU NUGGETS \$95

Served with honey mustard sauce

MOZZARELLA CHEESE STICKS \$90

Served with marinara

POTATO SKINS \$86

Topped with cheddar cheese and bacon

WARM ARTICHOKE AND ASIAGO DIP \$70

With toasted garlic croustades

QUICHE À LA OSCAR \$85

Crab meat, asparagus and cheddar cheese

QUICHE LORRAINE \$80

Bacon, Swiss and onions

ASPARAGUS AND ASIAGO \$140

Served In phyllo dough

HOT HORS D'OEUVRES

PER 50 PIECES UNLESS NOTED

CRAB AND CHEDDAR MELTS \$85

Served on a toasted English muffin

SPANAKOPITAS \$110

Phyllo dough filled with spinach and feta cheese

ROLLED CHICKEN QUESADILLA \$100

Served with guacamole ranch sauce

CHINESE SPRING ROLL \$100

Served with sweet and sour sauce

MINI BEEF WELLINGTON \$150

Beef tenderloin with mushroom duxelle

CRAB RANGOON \$140

Crab meat and cream cheese in a crisp wonton wrapper

BRIE, PEAR AND TOASTED ALMOND \$145

Served In phyllo dough

Prices are subject to service charge at prevailing rate and 5.1% sales tax

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BANQUET MENU

CHEF CARVED

SERVED WITH SILVER DOLLAR ROLLS

WHOLE CHOICE STEER TENDERLOIN \$275

With tarragon shallot mayonnaise
Serves 25-30

CORNED ROUND OF BEEF \$185

With horseradish sauce
Serves 40-50

TENDER BREAST OF TURKEY \$190

With cranberry mayonnaise
Serves 40-50

SMOKED VIRGINIA HAM \$190

With honey mustard and barbecue sauce
Serves 40-50

PLATTER DISPLAYS

WHOLE SMOKED SALMON \$175

With crackers and lemon
Serves 75

CHILLED SHRIMP DIP \$95

Seasoned cream cheese topped with cocktail sauce and popcorn shrimp. Served with assorted crackers
Serves 40

LAYERED TACO DIP \$65

Served with nacho chips
Serves 40

PLATTER DISPLAYS

PREMIUM CHEESE SELECTION \$200

A minimum selection of five premium cheeses
Serves 75

CUBED CHEESE AND SAUSAGE TRAY

SERVES 25 \$75

SERVES 50 \$110

With crackers

ASSORTED VEGETABLE TRAY

SERVES 25 \$75

SERVES 50 \$110

With dill dip

FRESH FRUIT PRESENTATION

SERVES 25 \$75

SERVES 50 \$110

ANTIPASTO TRAY \$110

Marinated assortment of black olives, salami, pepperoncini, artichoke hearts, mushrooms, cherry tomatoes and mozzarella
Serves 50

Prices are subject to service charge at prevailing rate and 5.1% sales tax

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BANQUET MENU

SNACK SELECTIONS

POTATO CHIPS \$22

Served with onion dip
Serves 15

PRETZELS \$18

1 pound

MIXED NUTS \$28

1 pound

DRY ROASTED PEANUTS \$18

1 pound

GARDETTO'S® SNACK MIX \$26

1 pound

CHEX MIX \$22

1 pound

TORTILLA CHIPS AND CHEESE SAUCE \$30

Serves 15

TORTILLA CHIPS AND SALSA \$34

Serves 15

POPCORN \$18

Serves 15

WAGON \$125

Serves 100

FINISHING TOUCHES

16" CHEESE PIZZA \$20

16" PEPPERONI PIZZA \$22

16" SAUSAGE PIZZA \$22

16" VEGETABLE PIZZA \$22

16" DELUXE PIZZA \$23

SLIDER STATION \$225

Mini burgers and barbecue pulled pork, sliced cheese, garlic aioli, ketchup, pickles, mustard
Serves 50

NACHO BAR \$125

Tortilla chips, guacamole, salsa, cheese sauce, seasoned beef and taco cream
Serves 35

DELUXE COFFEE BAR \$225

Served with chocolate shavings, whipped cream, cinnamon sticks, flavored creamers regular and decaf
Serves 125

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BANQUET MENU

DINNER SIDES

DINNERS INCLUDE FRESH GARDEN SALAD WITH CHOICE OF DRESSINGS, YOUR CHOICE OF VEGETABLE, YOUR CHOICE OF POTATO, PASTA OR RICE, ROLLS AND BUTTER, AND COFFEE, TEA, MILK, ICED TEA.

VEGETABLES

PLEASE SELECT ONE

SAUTÉED GREEN BEANS

With sliced red onions and baby carrots

CORN O'BRIEN

Sautéed with diced red and green peppers

OVEN ROASTED ROOT VEGETABLE

Hash with herbed butter parsnips, turnips, carrots, dicon radish and jicama

BUTTERED SUGAR SNAP PEAS

With red bell peppers and baby carrots

SEASONAL STIR FRY

Broccoli and water chestnuts with red peppers and baby carrots

ZUCCHINI PROVENCAL

Zucchini and yellow squash with bell peppers, tomatoes all sautéed in olive oil with garlic and Italian herbs

CLASSIC CALIFORNIA MEDLEY

Broccoli and cauliflower florets steamed with baby carrots

GLAZED BRUSSELS SPROUTS

With baby carrots and pearl onions

ASPARAGUS

With diced pimientos

POTATO, PASTA & RICE

PLEASE SELECT ONE

LEMON PEPPER LINGUINE

ROASTED NEW POTATOES

With parsley

CRISPY OVEN BROWNEED RED POTATO QUARTERS

HERB ROASTED WEDGE POTATOES

With Parmesan

WILD RICE BLEND

HOMEMADE WHIPPED POTATOES

With garlic and chives

BAKED IDAHO POTATO

PENNE PASTA

Presented with julienne spinach, red onion and grated Parmesan cheese

BAKED SAFFRON RICE PILAF

BUTTERED VIENNESE SPAETZLE

Prices are subject to service charge at prevailing rate and 5.1% sales tax

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BANQUET MENU

PREMIUM SALADS

ADD \$1.50 PER PERSON

CAESAR SALAD

Crisp romaine tossed with homemade caesar dressing, garnished with croutons, grape tomatoes, ripe olives and fresh shredded Parmesan cheese

VINTNER SALAD

Mixed baby greens tossed with honey raspberry vinaigrette topped with shredded Swiss cheese, toasted walnuts, and fresh sliced strawberries

SPINACH SALAD

Baby spinach, red onions, mushrooms and tomatoes with our classic warm bacon dressing

PORK SELECTIONS

HUNGARIAN STYLE PORK SCHNITZEL \$30

Breaded pork loin baked and served with paprika sauce and topped with julienne peppers and onions

PORK TENDERLOIN PARMESAN \$30

Italian breaded with marinara sauce and mozzarella cheese

TWIN PORK TENDERLOIN MEDALLIONS \$30

Two apple marinated pork filets, grilled and finished with cider cream and fresh chives

FISH & SEAFOOD SELECTIONS

WALLEYE PIKE ALMONDINE \$31

Fresh Walleye fillet baked with lemon butter and garnished with sautéed almonds

EAST-WEST MAHI-MAHI \$31

Citrus marinated and glazed grilled Mahi-Mahi fillet garnished with toasted chopped macadamia nuts and toasted coconut

BAKED SALMON \$31

Fresh Salmon fillet finished with lemon cream sauce and fresh basil

HONEY GLAZED SALMON \$31

Fresh salmon fillet with roasted tomatoes and balsamic reduction

SHRIMP SCAMPI \$31

Six large shrimp sautéed in olive oil with white wine and lemon presented on a nest of angel hair pasta with fresh herbs, garlic, Parmesan cheese and served with vegetable provencal

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BANQUET MENU

BEEF SELECTIONS

BROILED NEW YORK STRIP \$40

12 oz. center cut, hand trimmed steak presented with hunter sauce

BROILED FILET MIGNON \$42

8 oz. choice steer tenderloin served with a mushroom au jus

HORSERADISH AND BACON CRUSTED FILET \$40

6 oz filet topped with a bacon and horseradish crust finished with a madeira wine demi-glaze

ROAST PRIME RIB OF BEEF \$37

Slow roast rib eye with burgundy au jus

BRAISED BEEF SHORT RIBS \$34

With madeira demi-glaze and garlic mashed potatoes

CHILDREN'S SELECTIONS

\$10 PER CHILD

Children 12 and under
All children must have the same meal selection

CHICKEN STRIPS

Served with tater tots and a fruit cup

HAMBURGER

Served with tater tots and a fruit cup

POULTRY SELECTIONS

MARINATED GRILLED CHICKEN BREAST \$28

Boneless breast with olive oil, herbs and garlic, grilled over an open flame and presented with a mushroom scallion sauce

SUN-DRIED TOMATO CHICKEN \$29

With a spinach and artichoke cream

CHICKEN CORDON BLEU \$29

Topped with Virginia ham and baby Swiss cheese, finished with mushroom supreme sauce

CHICKEN À LA OSCAR \$29

With crab-meat ragout stuffing and hollandaise sauce

CHICKEN MARSALA \$29

Boneless breast with julienne ham, sliced mushrooms and Marsala wine

CHICKEN SCAMPI \$29

Marinated fresh breast of chicken sautéed and presented on a nest of angel hair pasta with fresh herbs, garlic, Parmesan cheese and served with vegetable provencal

CASHEW CRUSTED CHICKEN \$29

Boneless chicken breast crusted with cashews and finished with a maple cream sauce

Prices are subject to service charge at prevailing rate and 5.1% sales tax

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BANQUET MENU

MENU GUIDELINES

Please choose one entree only. If you prefer up to three entrees, there will be a nominal charge. Starch and vegetable selections must be the same if multiple entrees are selected. We will be happy to meet your special dietary requests. Prices listed are subject to change without notice. Firm food prices can be quoted in writing sixty (60) days prior to event, if requested. Ask one of our Catering Managers for any customized combination choices.

SPECIALTY COMBINATIONS

TENDERLOIN FILET AND JUMBO SHRIMP DUET \$41

Steer tenderloin filet Diane and three large Italian breaded Gulf shrimp

TENDERLOIN FILET DIANE AND ORANGE ROUGHY WISCONSIN \$39

Steer tenderloin filet Diane and baked Orange Roughy topped with seasoned bread crumbs and shredded Wisconsin cheddar

TENDERLOIN FILET AND CHICKEN CORDON BLEU \$39

Steer tenderloin filet Diane and baked chicken breast topped with Virginia ham, Swiss cheese and mushroom supreme sauce

TENDERLOIN FILET AND GRILLED CHICKEN BREAST \$38

Steer tenderloin filet Diane and marinated grilled chicken breast with a mushroom scallion sauce

SPECIALTY COMBINATIONS

TENDERLOIN FILET AND POTATO CRUSTED ROUGHY \$38

Tenderloin filet Diane and baked Orange Roughy topped with sweet vermouth hollandaise

SUN-DRIED TOMATO CHICKEN AND BAKED SALMON \$37

Tomato crusted chicken breast with spinach and artichoke cream paired with baked salmon fillet and finished with lemon basil cream

TENDERLOIN FILET AND SUN-DRIED TOMATO CHICKEN \$39

Tenderloin filet Diane and tomato crusted chicken breast with spinach and artichoke cream

TENDERLOIN FILET AND CHICKEN PRINCESS \$39

Steer tenderloin filet Diane and Italian breaded chicken breast topped with asparagus, mozzarella cheese and mushroom-mustard sauce

TENDERLOIN FILET AND SALMON \$39

Steer tenderloin filet and baked salmon fillet finished with lemon basil cream

Prices are subject to service charge at prevailing rate and 5.1% sales tax

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BANQUET MENU

DINNER BUFFET

MINIMUM OF 75 PEOPLE REQUIRED FOR BUFFET OR A \$100 SET-UP FEE WILL APPLY

TWO ENTREES \$32 PER PERSON | THREE ENTREES \$35 PER PERSON | FOUR ENTREES \$38 PER PERSON

INCLUDED IN BUFFET

Three chilled deli salads
Fresh vegetables with dill dip
Fresh seasonal fruit
Assorted cheese and sausage platter
Tossed garden salad with assorted dressings
Hot potato
Rice or pasta
Hot buttered vegetables
Fresh rolls & butter
Coffee, tea, milk, iced tea

ENTREES

ROAST BEEF FORESTIERE

With wild mushroom au jus

BEEF BOURGUIGNON

Served with egg noodles

CHICKEN CORDON BLEU

With ham and Swiss cheese

CASHEW CRUSTED CHICKEN

With maple cream sauce

CHICKEN PICCATA

With lemon and capers

SAGE ROASTED CHICKEN

BRAISED BONELESS PORK CHOPS

With hunter sauce

ROAST PORK LOIN

With dressing

BAKED COD

With Cheddar cheese crumbs and Gruyere cheese sauce

BAKED SALMON

With lemon cream and basil

BAKED SEAFOOD AU GRATIN

TORTELLINI SHRIMP ALFREDO

Prices are subject to service charge at prevailing rate and 5.1% sales tax

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BANQUET MENU

GRAND BUFFET

MINIMUM OF 75 PEOPLE REQUIRED FOR BUFFET OR A \$100 SET-UP FEE WILL APPLY
TWO ENTREES \$38 PER PERSON | THREE ENTREES \$40 PER PERSON

INCLUDED IN BUFFET

Smoked salmon platter
Fresh fruit and cheese display
Crab & spinach dip with hearty rye
Poached scallops with julienne romaine and seasonal vinaigrette
Tossed garden salad with assorted dressings
Caesar salad
Three deli salads
Antipasto tray
Hot potato selection
Rice or pasta selection
Hot vegetable selection
Fresh rolls and butter
Coffee, tea, milk, iced tea

ENTREES

CHEF CARVED ROASTED STEER TENDERLOIN

With sauce Diane

BREAST OF CHICKEN PRINCESS

Asparagus, mozzarella and mushroom mustard sauce

CHEF CARVED ROAST PRIME RIB OF BEEF

With bordelaise sauce

SUN-DRIED TOMATO CHICKEN

With spinach and artichoke cream

GRILLED PORK CHOPS HUNTER STYLE

Served with hearty sauce with mushrooms, bacon, tomatoes, and pearl onions

SHRIMP SCAMPI

Baked with garlic, white wine, lemon juice and topped with Italian bread crumbs

HUNGARIAN STYLE PORK SCHNITZEL

With Paprika sauce

EAST-WEST MAHI MAHI

With macadamia nuts and toasted coconut

CHICKEN A LA OSCAR

With crab-meat stuffing and Hollandaise

HONEY GLAZED SALMON

With roasted tomatoes and balsamic reduction

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BANQUET MENU

MINIMUM OF 75 PEOPLE REQUIRED FOR BUFFET OR A \$100 SET-UP FEE WILL APPLY

PAVILION PICNIC

PER PERSON \$34

DELI SALADS

TOSSED SALAD BOWL

FRESHLY DICED FRUIT AND SLICED WATERMELON

ASSORTED VEGETABLES AND RELISHES with Dip

ROLLS AND BUTTER

SLOW ROASTED BBQ PORK RIBS

CRISPY FRIED CHICKEN

MARINATED GRILLED SHRIMP KABOBS

CHIPOTLE RED POTATOES

GRANDMA'S GREEN BEAN CASSEROLE

COFFEE, TEA, LEMONADE, ICED TEA, MILK

TWILIGHT GRILL

PER PERSON \$36

TOSSED SALAD BOWL

FRESHLY DICED FRUIT AND SLICED WATERMELON

ASSORTED VEGETABLES AND RELISHES with Dip

ROLLS AND BUTTER

BBQ SALMON

MARINATED PETITE FILET MIGNON

GREENHORN CHICKEN KABOBS

COUNTRY STYLE SHREDDED AU GRATIN POTATOES

WILD RICE BLEND

FRESH ASPARAGUS WITH ROASTED RED PEPPERS

COFFEE, TEA, LEMONADE, ICED TEA, MILK

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BANQUET MENU

PLATED DESSERTS

APPLE, CHERRY OR BLUEBERRY PIE \$4.25

(A la mode add .75)

GRANNY CARAMEL APPLE PIE \$5.50

Tart Granny Smith apples and sweet caramel, topped with whipped cream

CREAMY CHEESECAKE \$5.25

Plain or served with strawberries, blueberries or cherries. Served with whipped cream

CARROT CAKE \$5.75

Moist and spongy with walnuts, raisins and crushed pineapple, touched with cinnamon and topped with cream cheese icing

KEY LIME PIE \$5.25

Light, tart and refreshing in a graham cracker crust

PLATED DESSERTS

BANANA'S FOSTER CHEESECAKE \$5.25

Creamy New York style cheesecake finished with caramelized Bacardi bananas and toasted pecans

QUADRUPLE CHOCOLATE MOUSSE PIE \$5.75

Layers of dark chocolate, milk chocolate and white chocolate on a cookie crust

CHOCOLATE DECADENCE \$5.50

A rich flourless cake presented with raspberry coulis and whipped cream

WISCONSIN ICE CREAM OR SHERBET \$3.75

Specialty flavors available
Presented with a cookie wafer

DESSERT BUFFET

\$10.75 PER PERSON

CHOCOLATE COATED PRETZELS

FRESHLY BAKED COOKIES

CHEESECAKE WITH FRUIT TOPPINGS

ASSORTED DESSERT BARS

ASSORTED FINE CHOCOLATES

CHOCOLATE-COVERED STRAWBERRIES

GOURMET CHOCOLATE CUPS

MINI ÉCLAIRS

MINI CREAM PUFFS

COFFEE SERVICE

Prices are subject to service charge at prevailing rate and 5.1% sales tax

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