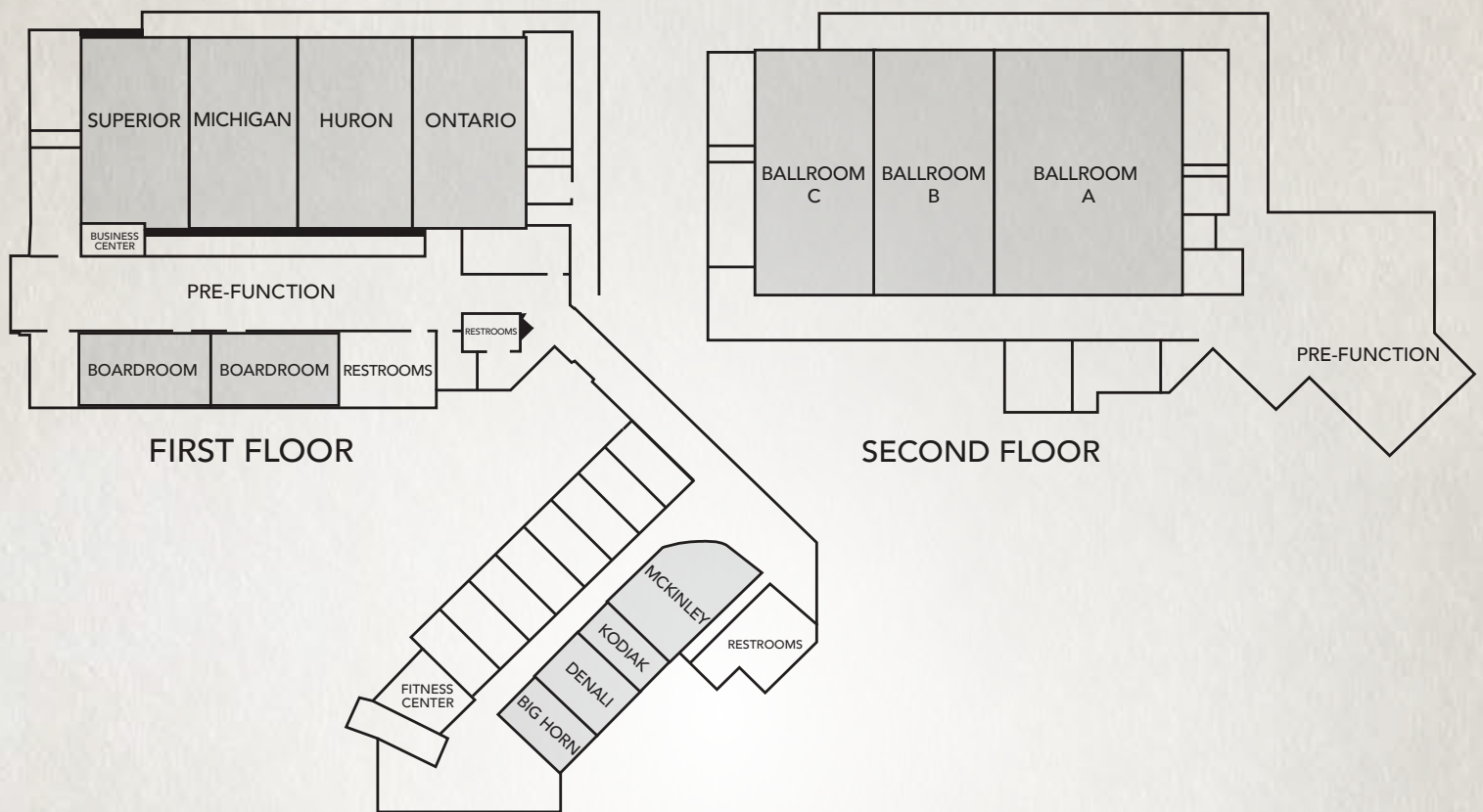


CATERING MENU



CONFERENCE CENTER



AUDIO VISUAL EQUIPMENT RENTAL

Wireless Lavalier Microphone	\$40 per day
Wireless Handheld Microphone	\$30 per day
Wired Microphone	\$20 per day
4 Channel Audio Mixing Board <i>(required w/more than one microphone)</i>	\$25 per day
External Speaker System	\$100 per day
LCD Projector	\$175 per day
Overhead Projector	\$35 per day
8x8 Screen	\$30 per day
TV / VCR / DVD	\$50 per day
Projection Package <i>(includes Projector, Screen, AV Cart, A.C Cord, Power Strip)</i>	\$200 per day
Flip Chart with Paper and Markers	\$15 per day
Additional Pads of Paper	\$10 each
Flipchart with Post-It Note Paper and Markers	\$40 per day
Portable Printer with Paper / Ink	\$100 per day

BREAKFAST

PLATED BREAKFAST

Breakfast Entrees include:

Freshly Squeezed Orange Juice, Milk, Freshly Brewed Regular and Decaffeinated Coffee

Traditional

Fluffy Scrambled Eggs, Buttermilk Biscuit, and American Fries

Includes Choice of:

Fruit Cup, Bacon, Sausage Links or Ham

Rise and Shine

Fresh Sliced Fruit Cup

Choice of: English Muffin, Croissant or Bagel
Stuffed with Scrambled Eggs and Cheese
with either Ham, Bacon or Sausage

Quiche

A savory open-faced pastry crust
with choice of filling:

Garden Vegetable – Tomatoes, Peppers,
Onions & Mushrooms

Lorraine – Caramelized Onions & Swiss Cheese

Tomato Basil – Fresh Tomatoes and Basil with
Mozzarella Cheese

Includes Fruit Cup

BUFFETS

The Executive Buffet

Sliced Fresh Seasonal Fruit & Berries
Steelcut Oatmeal with Assorted Toppings
Yogurt Parfait Station with Granola & Honey
Fluffy Scrambled Eggs
Crisp Bacon or Sausage
Belgian Waffles or Cinnamon French Toast
Golden Breakfast Potatoes
Bakery Fresh Muffins & Danish
Fresh Brewed Regular or Decaffeinated Coffee
Hot Water with a Selection of Premium Teas
Chilled Apple, Orange & Cranberry Fruit Juices

Tundra Classic Buffet

Sliced Fresh Seasonal Fruit
Fluffy Scrambled Eggs
Crisp Bacon or Sausage
Breakfast Potatoes or Assorted Bakery Items
Fresh Brewed Regular, Decaffeinated Coffee
Hot Water with a Selection of Premium Teas
Chilled Apple & Orange Fruit Juices

Continental Buffet

Sliced Fresh Seasonal Fruit Display
Assorted Individual Yogurt Cups
Fresh Baked Assorted Muffins & Danish
Fresh Brewed Regular or Decaffeinated Coffee
Hot Water with a Selection of Premium Teas
Chilled Apple and Orange Fruit Juices

All buffets require a minimum of 25 guests or a surcharge of \$75 will occur.

Buffet quantities are based upon predetermined numbers and estimated for two hour service.

All menu prices are subject to change. A 20% service charge and 5.5% sales tax will be applied to all food & beverages. Tax and service charge can be changed without notice.

MEETING BREAKS

Minimum of 10 people required for all breaks

Morning Health Break

Fresh Fruit Display
Granola Bars
Assorted Yogurt Cups
Fresh Apple & Orange Juice
Premium Selection of Herbal Tea

At the Movies

Fresh Popped Popcorn
Soft Pretzels with Cheese Sauce
Selection of Candy Bars
Assorted Soda & Bottled Water

The Touchdown

Chips & Chili Cheese Dip
Cheese & Sausage Display
Popcorn Chicken
BBQ Lil' Smokies
Assorted Soda & Bottled Water

Hot Chocolate Station

Includes Hot Chocolate, Mini Marshmallows,
Shaved Chocolate, Crushed Peppermint Candy,
Whipped Cream, & Caramel.

Eye Opener

Assorted Bakery
Sliced Fresh Fruit Tray
Orange & Apple Juice
Regular & Decaf Coffee
Hot Tea Selection

Mexican Fiesta

Tortilla Chips
Salsa and Guacamole
Layered Taco Dip
Assorted Soda & Bottled Water

The Sweet Spot

Carafes of Assorted Candy
(Choice of 3: Skittles, Runts,
Mike & Ikes, Swedish Fish, Peanut M&M's,
Plain M&M's, Reese's Pieces)
Freshly Baked Cookies
Brownie Bites
Assorted Candy Bars

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PLATED SANDWICHES & SALADS

*Includes our Signature Coffee Blends, Milk and Iced Tea.
All Sandwiches come with Kettle Chips. Salads served with a baked Breadstick.
Add Soup Du Jour, Tundra House Salad or Pasta Salad for \$2.50 per person.*

SALADS

Greek Salad

Grape Tomatoes, Cucumbers, Red Onions, Black Olives, and Feta Cheese tossed with Italian Vinaigrette Dressing over Romaine Lettuce and topped with Grilled Chicken Breast.

Mango Berry Salad

Baby Spinach topped with Seasonal Fresh Berries, Sliced Mango, Feta Cheese, and Red Onion served with a side of Raspberry Vinaigrette

Classic Chicken Caesar Salad

Grilled Chicken, Parmesan Cheese and Croutons on Romaine Lettuce tossed with Caesar Dressing.

Steakhouse Salad

Sliced Sirloin with Bleu Cheese, Sliced Mushrooms and Red Onion set over Spinach with a side of Balsamic Vinaigrette.

Poached Pear Salad

Mixed Greens topped with Poached Pears, Candied Pecans, Bleu Cheese, and Dried Cranberries with a Side of Champagne Vinaigrette Dressing.

SANDWICHES

Portabella Sandwich

Portabella Mushrooms, Red Onion, Tomato, Spinach and Herbed Mayo on a Kaiser Roll.

Harvest Chicken Salad Croissant

Crisp Fresh Apple, Dried Cranberries, Celery, Red Onion & Toasted Almonds tossed with Grilled Chicken and Herb Mayo served on a Buttery Croissant.

California Turkey

Sliced Roasted Turkey, Lettuce, Tomato, Avocado and Mayo on Wheat Berry Bread.

Greek Pita

Grilled Chicken, Tomato, Red Onion, Feta Cheese and a Cucumber Yogurt Sauce in Pita Bread.

The Rachel

Turkey, Swiss Cheese, Sauerkraut and Thousand Island Dressing on Multi-Grain Bread.

The Cuban

Slow Roasted Pork loin, Sliced Ham, Swiss Cheese, Mustard and Sliced Pickles on a Toasted Hoagie Roll.

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PLATED & BOXED LUNCHES

PLATED

Entrees served with Chef's Choice of Starch and Vegetable, Freshly Baked Rolls and Butter, Our Signature Coffee Blends, Milk and Iced Tea. Add Soup Du Jour, Tundra House Salad or Pasta Salad for \$2.50 per person.

Chicken Cordon Bleu

Herb Baked Chicken Breast stuffed with Swiss Cheese and Ham topped with a Parmesan Cream Sauce

Lemon Dill Haddock

Light and Flaky Haddock topped with a Lemon Dill Cream Sauce

Peppercorn Pork Loin

Roasted Pork Loin topped with a Cognac Peppercorn sauce

Sliced Strip Loin

Slow Roasted sliced Striploin served with a Red Wine Demi Glaze

Parmesan Chicken

Baked Parmesan Encrusted Chicken Breast set on top a basil marinara sauce.

Stuffed Peppers

Stuffed Peppers with Zucchini, Yellow Squash, Corn, Green Peppers, Onion, Tomato and Parmesan Bread Crumbs served on a Bed of Rice.

BOX LUNCHES

Include Individual Bag of Kettle Chips, Chocolate Chip Cookie, Apple and Bottled Water or Can of Soda.

Roast Beef and WI Cheddar

Sliced Roast Beef, Sharp WI Cheddar Cheese, Romaine Lettuce and Dijon Horseradish Mustard served on Wheat Berry Bread

Turkey Club Wrap

Roast Turkey Breast, Bacon, Mixed Greens, Swiss Cheese, Tomatoes and Ranch Dressing wrapped in Herb Tortilla

Ham

Cherry Wood Smoked Ham topped with Hard Cheddar Cheese, Lettuce, Tomato, and Red Onion on Wheat Berry Bread.

Fresh Roasted Vegetable Wrap

Marinated Grilled Zucchini, Squash, Mushrooms and Roma Tomatoes with Smoked Gouda Cheese and Basil Aioli wrapped in an Herb Tortilla

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LUNCH BUFFET

Lunch Buffets include our Signature Coffee Blends, Iced Tea & Milk.

South of the Border

Spanish Rice, Cheese Enchiladas,
Chicken Fajitas, Seasoned Ground Beef
Served with Cheddar Cheese, Lettuce, Tomatoes,
Onions, Black Olives, Jalapenos,
Flour Tortillas, Taco Shells, Tortilla Chips,
Hot Queso, Salsa, Sour Cream and Guacamole,
Churros

Picnic Deli Buffet

Cheesy Broccoli Soup,
Garden Vegetable Rotini Pasta Salad,
Mixed Garden Greens with 2 Dressings,
Sliced Deli Meats: Smoked Turkey Breast, Roast
Beef & Cherry Wood Smoked Ham,
Homemade Chicken or Tuna Salad,
Assorted Domestic Sliced Cheese,
Specialty Breads, Croissants, Pitas and Rolls,
Toppings and Condiments,
Dill Pickle Spears, Kettle Chips,
Apple and Cherry Pie

Title Town Tailgate

Homemade Potato Salad,
Garden Vegetable Rotini Pasta Salad,
Grilled Hamburgers with Sautéed Onions,
Grilled Chicken Breast,
Johnsonville Bratwurst with Sauerkraut,
Vegetable Crudités with Dill Dip,
Assorted Sliced Cheese,
Toppings and Condiments,
Freshly Baked Buns, Kettle Chips,
Fresh Baked Assorted Cookies and Brownies.

Smokehouse BBQ

Homemade Potato Salad & Coleslaw,
Baked Beans, Buttered Cut Corn,
Parsley Red Potatoes,
Choice of Two:
BBQ Pulled Pork or Chicken or Beef Brisket,
Cornbread and Fruit Cobbler.

Garden Fresh

Choice of Soup,
Fresh Seasonal Fruit Skewers with
a Strawberry Honey Dip,
Mixed Greens Salad Bar & Choice of
Three Dressings, Greek Lentil Salad,
Key West Chicken Medallions,
Italian Breadsticks

Tundra Pizza Buffet

Caesar Salad, Italian Pasta Salad,
Italian Breadsticks,
Specialty Pizzas to include: Supreme,
Hawaiian BBQ Chicken, Taco, Cheeseburger
and Spinach Artichoke,
Fresh Baked Cookies and Brownies.

Taste of Italy

Minestrone Soup,
Caesar Salad or Mixed Greens Salad with
choice of 2 dressings, Italian Breadsticks,
Choice of Two:
Sicilian Sausage & Peppers tossed with Cavatappi
Pasta, Chicken Pesto or Vegetarian Lasagna,
Baked Rigatoni with Bolognese Meat Sauce,
Cheese Cannelloni, or Chicken Fettuccini Alfredo,
Tiramisu & Eclairs.

All buffets require a minimum of 25 guests or a surcharge of \$75 will apply.

Buffet quantities are based upon predetermined numbers and estimated for two hour service.

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HORS D'OEUVRES

All Hot and Cold Hors D' Oeuvres are priced per 50 pieces

HOT SELECTIONS

Bacon Wrapped Water Chestnuts

With Teriyaki Glaze

Applewood Bacon Wrapped Shrimp

Coconut Shrimp

With Hawaiian Chutney

Marinated Meatballs

BBQ, Swedish or Hawaiian

Chicken Wings

BBQ, Sweet Chili or Buffalo

Stuffed Mushroom Caps

Seafood or Sausage

Spanakopita

Spinach & Cheese in a flaky Phyllo Dough

Crab Cakes

With Cajun Remoulade

Crab Rangoons

Southwest Egg Rolls

With a Lime Cilantro Sour Cream

Buffalo Chicken Skewer

Fried Ravioli

With Marinara Sauce

COLD SELECTIONS

Bruschetta

Toasted Crostini topped with Tomato Salad & Parmesan Cheese

Jumbo Shrimp

With Cocktail Sauce

Mozzarella Caprese Skewers

Sliced tomato with Fresh Sliced Mozzarella, Balsamic drizzle, Basil & Garlic

Tortilla Pinwheels

Southwest, Veggie or Pizza.

Ham Roll-Ups

With Dill Pickle

Deviled Eggs

Proscuitto Wrapped Asparagus

Seasonal Fruit Kabobs

Individual Veggie/Dip Cups

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DISPLAYS & STATIONS

DISPLAYS

Displays serve 25 people

Garden Fresh Vegetable Crudites

With Dill Dip

Fresh Sliced Seasonal Fruit

With Fruit Dip

WI Assorted Cheese & Sausage

With Crackers

Smoked Salmon Display

With Onion, Dilled Cream Cheese and Capers

Tuscan Antipasto Display

Italian Meats and Cheese with a medley of Marinated Vegetables

Seafood Display

Includes Cocktail Shrimp, Stone Crab, Oysters and Sushi Rolls

Tundra Welcome Hors D'Oeuvre Display

Assorted WI Cheese & Sausage Display

Seasonal Fruit Display or Kabobs

Choice of 4 Items: Chicken Wings (BBQ, Sweet Chili or Buffalo),

Marinated Meatballs (BBQ, Swedish, Hawaiian),

Bacon Wrapped Water Chestnuts, Spanakopita, Southwest Egg Rolls,

Bruschetta, Tortilla Pinwheels (Southwest, Veggie or Pizza),

Deviled Eggs or Ham Roll-ups

CARVING STATIONS

**All stations require Culinary Professional @ \$75 per hour.*

Hotel recommends one Culinary Professional per every seventy-five guests.

Served with Potato Rolls, Mayo, Mustard, Butter and Horseradish Sauce.

Turkey Breast

Prime Rib

Maple Glazed Ham

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PLATED DINNER

All Entrees are served with the following: A Mixed Greens Salad and choice of Two Dressings, Assorted Rolls and Butter, Choice of Starch, Seasonal Vegetables and our Signature Coffee Blends, Milk and Iced Tea.

BEEF ENTREES

NY Strip

Grilled 12oz. NY Strip Steak, with a Truffled Wild Mushroom Demi Glace

Grilled Rib Eye

Char Grilled 12oz. Garlic and Herb seasoned Rib Eye topped with Cognac braised Pearl Onions and Wild Mushrooms

Choice of:

Roasted Tenderloin or Filet Mignon

A juicy 8oz. sliced Tenderloin or Filet Mignon grilled to perfection with a delicate Red Wine Demi Glace

Steak Enhancements:

Roasted Garlic, Horseradish, Cajun or Peppercorn Crust,
or
Crab Oscar

SEAFOOD ENTREES

Crab Stuffed Haddock

Light and flaky Haddock stuffed with Lump Crab Meat drizzled with a Citrus Beurre Blanc

Grilled Salmon Fillet

Fresh Salmon Fillet grilled to perfection topped with a Vodka Dill Sauce

PORK ENTREES

Caribbean Pork Chop

Jamaican Jerk Pork Chop grilled and topped with a Mango Chutney

Maple Pork Loin

Maple Pork Loin topped with a Pear and Cranberry Compote

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PLATED DINNER *continued*



POULTRY ENTREES

Chicken Marsala

Sautéed Chicken Breast drizzled with a Mushroom Marsala Wine Sauce

Queen Anne Chicken

Asparagus and Boursin Cheese stuffed Chicken Breast topped with a Smoked Gouda Cream Sauce

Chicken Oscar

Chicken Breast stuffed with Asparagus & Boursin Cheese topped with a Lump Crab Cream Sauce

Pecan Crusted Chicken

Chicken Breast crusted with Pecans and topped with a Door County Cherry Sauce.

Chicken Florentine

Sautéed Chicken Breast topped with Spinach and Parmesan Cream Sauce

Kid's Meal

Chicken Tenders and French Fries

VEGETARIAN ENTREES

Portobello Stack

Roasted Portobello Mushrooms, Zucchini, Squash & Spinach with a Balsamic Reduction over Rice

Pasta Primavera

Sautéed Seasonal Vegetables tossed with Penne Pasta and Parmesan Cream Sauce

Mushroom & Cheese Filled Ravioli

Tossed with Marinara Sauce & Mozzarella Cheese

STARCH OPTIONS

Italian Roasted Red Potatoes
Rosemary Fingerling Potatoes
Yukon Garlic Mashed Potatoes
Sour Cream & Chive Cheddar Potatoes

Roasted Potato Medley
Wild Rice Pilaf
Butter & Parmesan Fettuccini

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THEMED DINNER BUFFETS

Home Town Classic

Chicken Noodle Soup,
Mixed Greens Salad with choice of 2 Dressings,
Cucumber Dill Salad,
Roast Turkey & Pan Gravy,
Maple Glazed Hickory Ham,
Green Bean Almondine,
Yukon Garlic Mashed Potatoes,
Assorted Dinner Rolls & Butter,
Homemade Apple Cobbler

Steak House

Beer Cheese Soup,
Iceberg Wedge Salad with Bacon,
Tomatoes, & Bleu Cheese with
Peppercorn Ranch & Italian Dressings,
Rosemary Sliced Sirloin,
Lemon Thyme Chicken,
Salt Roasted Baked Potato Bar
with Assorted Toppings,
Balsamic Green Beans & Red Onion Saute,
New York Cheesecake with
Assorted Berry Toppings

Coast to Coast

New England Clam Chowder
or San Francisco Cioppino,
Spinach Arugula Salad,
Prime Rib Carving Station,
Szechwan Chicken topped with an
Avocado Mango Salsa,
Pan Seared Lemon Dill Salmon,
Roasted Red Potatoes, Vegetable Medley,
Assorted Dinner Rolls & Butter,
Carrot Cake and Chocolate Truffle Cake

Caribbean

Spinach Salad,
Jicama Slaw,
Jamaican Rice & Beans,
Jerk Chicken,
Brown Sugar Pork Loin with a Mango Chutney,
Caribbean Succotash,
Lemon Berry Torte

Mediterranean

Caesar Salad,
Tomato & Mozzarella Salad,
Citrus Fennel Glazed Salmon,
Chicken Provençal,
Parmesan Cavatappi Pasta,
Vegetable Medley,
Italian Breadsticks,
and Homemade Cannolis

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Buffet quantities are based upon predetermined numbers and estimated for two hour service.

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will be applied to all food & beverages. Tax and service charge can be changed without notice.*

INDIVIDUAL DESSERTS

Tundra Torte

Chocolate Cake, Homemade Caramel, Whipped Cream and Fresh Toasted Pecans

Signature Cheesecake:

Classic Vanilla

Flavored: Caramel Swirl, Turtle, Raspberry Swirl, or Fresh Strawberry

Tiramisu

Homemade Vanilla Sponge Cake soaked in Espresso & Rum Flavor Liquor layered with Mascarpone and Whipped Cream dusted with Cocoa Powder and Slivers of Chocolate

Lemon Berry Torte

Raspberry Swirl Cake with refreshing Lemon Filling and Lemon Pastry Cream all topped with Raspberry Swirled Lemon Buttercream.

Red Velvet Truffle

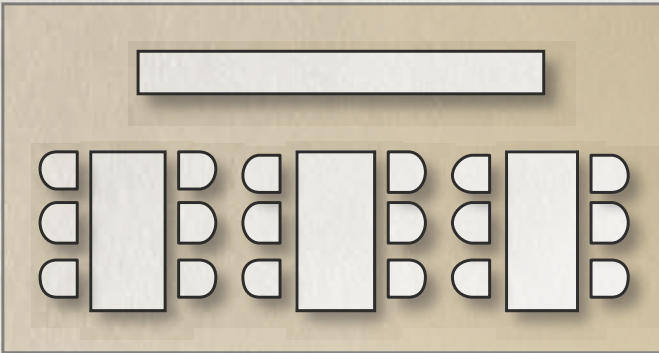
Classic Chocolate Red Velvet Cake, Whipped Custard & Chocolate Ganache, topped with Velvety Cream Cheese Icing and White Chocolate Truffle

Raspberry Cordial

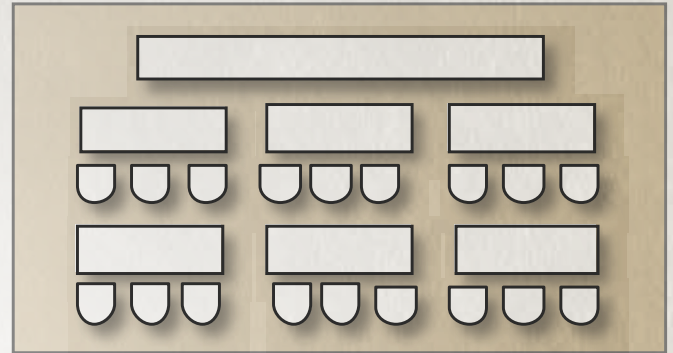
Yellow Cake layers filled with Fresh Raspberries & Creamy Vanilla Mousse, surrounded by Raspberry Buttercream and White Chocolate Ganache.

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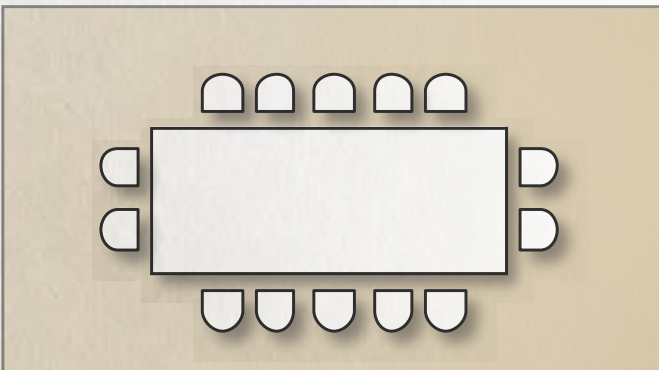
SEATING



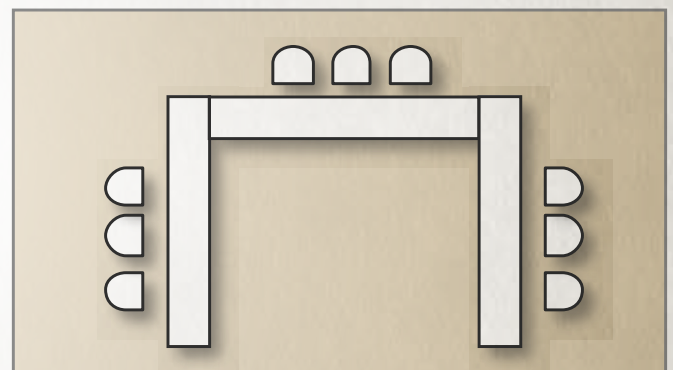
Banquet Style



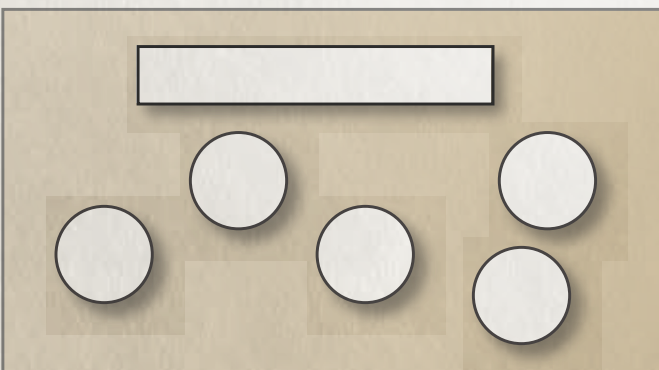
Classroom Style



Conference Style



"U" Shape



Reception Style



Theatre Style

POLICIES

FOOD AND BEVERAGE

Food or beverage of any kind will not be permitted on the premises by any customer. No food or beverages may be removed from the premises once it has been prepared and served. These policies are dictated by food safety and licensing laws. A 20% service charge will be added on to all food and beverage. This service fee is taxable by law and a 5.5% state/local tax will also be added automatically to all food, beverage, rental and service charges.

AUDIO / VISUAL EQUIPMENT

Audio/visual equipment may be ordered through the Sales/Catering Office. We ask that requests be made at least two days prior to the event. Request for equipment for events on Sunday, Monday or Tuesday must be received by the preceding Friday. The hotel will not handle, transport, store or be responsible for audio/visual equipment not rented through our Sales/Catering Office.

GUARANTEED GUEST COUNT

The Sales Office must receive a guaranteed number of guests, during normal business hours at least 3 business days prior to the event. This number may be increased after that time, within reason but not decreased. You will be charged for your guaranteed number or the actual number served, whichever is greater.

CANCELLATIONS

Cancellation of all arrangements must be directed to the attention of the Sales Manager, via direct spoken contact, no later than two weeks (14 days) prior to the scheduled event in order to avoid a cancellation fee equivalent to 50% of the estimated lost revenue. If Group cancels the event, actual damages would be difficult to determine. The Group shall pay to the Hotel as liquidated damages, within thirty (30) days after written notice to the Hotel of cancellation. The percentage amounts vary and will be noted on the event contract.

CONTRACT / DEPOSIT / PAYMENT

Tundra Lodge requires a signed contract at the time of the booking to secure space. For social functions, a nonrefundable deposit is required and a valid credit card to be kept on file. If Tundra Lodge does not receive payment in 30 days, then a 1.5% finance charge will be applied per month.

PRICES

The catering prices listed on our catering menus are current, but due to market conditions, are subject to change. A price can be confirmed to you 60 days prior to your event. Prices do not include sales tax, federal tax or service charges.

DAMAGE / LOSS

We will do all we can to assist you in finding lost items, however, Tundra Lodge does not assume liability for damage to or loss of equipment or personal belongings brought into the conference center.

WISCONSIN INDOOR CLEAN AIR ACT

In accordance with the Wisconsin Clean Indoor Air Act, all lit tobacco products are allowed only outside at designated smoking stations. Hallways and restrooms are considered public areas, thus smoke free. We ask that the meeting planner and/or on-site person convey this policy to attendees.



865 Lombardi Avenue, Green Bay, WI

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www.tundralodge.com