



MARCH 2020  
Revised November 2020

# Catering



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## Par 4 Resort

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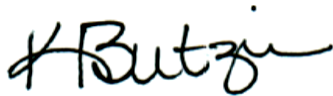
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# WELCOME

Welcome to Par 4 Resort in beautiful Waupaca, Wisconsin.

At Par 4 Resort our guests are our most valued asset. We strive to provide professional service whether you require a simple drop-off, or your event requires on-site staff. By maintaining a high level of customer service, you can be rest assured that your event menu will be carefully prepared, packaged and delivered by a competent, well-trained staff.

We look forward to working with you to bring your catered event from idea to reality! On behalf of the owners and staff, welcome to Par 4 Resort!

A handwritten signature in black ink, appearing to read "H. Butzi". The signature is fluid and cursive, with a prominent initial "H" and a long, sweeping underline.

*Sales/Event Manger*

# POLICIES & INFORMATION

## Deposits and payments

All deposits for catering delivery fees are due at the signing of the Catering Sales Event Agreement. All deposits will be applied to your event total. All deposits are non-refundable and are for the booked date on the Agreement only. Full payment is due 10 business days prior to event.

## Service charge & sales tax

An 18% service charge and 5.5% state sales tax will be applied to food and beverage costs. All items subject to 5.5% state sales tax. Wisconsin state law states that the service charge is subject to sales tax.

## Cancellations

In the event of a cancellation, all deposits are non-refundable. Notice of cancellation five (5) business days or less before the event will require that all charges (including labor and service fees, rentals, and applicable taxes) for the final guarantee or contracted number of guests will be charged.

## Pricing

Par 4 Resort makes every effort to maintain pricing; however, there may be increases in prices due to unforeseen changes in market conditions at the time of your event. We require written confirmation that you agree to any pricing changes prior to your event and alternatively, we may, in such event, make reasonable substitutions in menus that we will also require written confirmation that you agree to any substitutions.

## Children's Pricing

Children under 10 years old that will have the same menu items as adults are charged at ½ the pricing of the adult meal.

Children under 10 years old can opt for a children's meal:

- Chicken Tenders & French fries \$10/child

Children under 4 years old are counted in the over-all guaranteed count; however, there is no charge for food for this age group.

# OFF-SITE CATERING FEES & RENTAL ITEMS

We provide the following off-site services/equipment upon request and with listed applicable fees. Rented, non-disposable equipment must be returned no later than 2 days after your event or scheduled for pick-up at the same time as the guaranteed order is due. Should rental equipment not be returned, or should it be damaged, the customer will be responsible for replacement fees of said missing or damaged items. All drop-off catering food items are delivered in disposable containers and such containers to fit inside the rental chafers if purchased.

ITEM
Off-site Catering Set Up/Delivery Fee
Chafer with water pan, matching lid & 2 oil sternos
Serving Utensils (large serving spoons, tablespoons, tongs, spatulas, etc.)
Tables (8ft Rectangles or 60-inch Rounds) & 8 Chairs
Ivory or White Skirts (skirting & clips)
Ivory or White Linens (tablecloth & 8 napkins)
Colored Napkins (see coordinator for sample book)
Full-Service (flatware (salad forks, dinner forks & serrated butter knives), dinner plates (ceramic), salad plates, glass water goblets
Waitstaff and/or on-site Chef Carver (per hour with a 1 hour minimum)
Licensed Bartender (per hour with a 1 hour minimum)

# MENU SELECTIONS

## Breakfast Buffets

- **Heartland Buffet**

Scrambled eggs, pancakes, bacon, sausage links, breakfast potatoes, seasonal fresh fruit, assorted yogurt, assorted pastries & assorted muffins

- **Wisconsin Buffet**

Scrambled eggs, French toast, bacon, breakfast potatoes & seasonal fresh fruit

## Lunch Buffets

- **Taste of the South Buffet**

Slow-roasted BBQ Ribs, baked chicken, potato salad, baked beans, sweet corn, coleslaw & seasonal fresh fruit

- **Party on the Patio Buffet**

Hamburgers, chicken breast, brats OR hot dogs, cheese, lettuce, tomatoes, onions, buns assorted condiments, potato salad, baked beans & seasonal fresh fruit

- **Pizza Buffet**

Assorted one-topping 16" pizzas, Caesar Salad, garlic bread, chicken wings, Ranch & Bleu Cheese

- **Deli Luncheon Buffet**

Sliced salami, ham & turkey breast, American, Swiss & Cheddar cheeses, assorted rolls & breads, condiments, seasonal fresh fruit, soup

- **Little Italy Buffet (Add Assorted one-topping 16" pizzas +\$2/person)**

Pasta, Italian meatballs, marinara sauce, cheese tortellini with Alfredo sauce, Caesar salad & breadsticks

- **Mexican Buffet**

Hard and soft-shell tortillas, shredded chicken, seasoned ground beef, refried beans, seasoned rice, lettuce, tomatoes, black olives, onions, shredded cheese, sour cream & salsa

- **Hot Sandwich Buffet** Choose 2: Sliced ham, French dip, shredded turkey, sloppy joes, shredded pork, shredded chicken with assorted rolls & condiments, garden greens & house dressings and seasonal fresh fruit

- **The Country Buffet**

Oven-roasted chicken, mashed potatoes & gravy, stuffing, steamed vegetables, garden greens & house dressings, dinner rolls & butter

- **Baked Potato Buffet**

Baked white & sweet potatoes, tomatoes, onions, chopped ham, steamed broccoli, crumbled bacon, shredded cheese, chili, nacho cheese sauce, salsa, butter, sour cream & brown sugar

# Dinner Options

All dinner options are served with steamed vegetables (battered corn, green beans, or vegetable medley), dinner rolls & butter

- **2-entrée Buffet | 3-entrée Buffet**
- **2-entrée Family-style | 3-entrée Family-style**

## Salad (choose one)

Tossed Garden Salad & House Dressings | Coleslaw | Soup (+2/person)

## Entrée Options

Baked Chicken | Chicken Breast Marsala | Chicken Saltimbocca (chicken breast topped with ham, asparagus & garlic cream sauce) | Chicken Cordon Bleu | Stuffing Chicken Breast | Sirloin Beef Tips & Gravy | Sliced Roast Sirloin with Red Wine Mushroom Sauce | Door County Cherry Pork Loin | Baked Ham | Baked Haddock with White Wine Butter | Prime Rib (add +\$6/person)

## Side Selections (choose one)

Garlic Mashed Potatoes (with or without gravy) | Baked Potatoes | Parsley Buttered Red Potatoes | Wild Rice

## Vegetable Upgrades

Honey-glazed Baby Carrots (+2/person) | Steamed Asparagus (+\$2/person)

## Carving Stations

One entrée above & one carving station (+\$4/person) | Two entrées above & one carving station (+\$6/person)

## Carvings stations:

- Hot or cold Ham with assorted buns & condiments
- Roasted Sirloin of Beef with assorted buns & condiments
- Turkey with assorted buns & condiments
- Prime Rib with assorted buns & condiments

# Hors D'Oeuvres Buffets

- **First Things First Buffet**

Chicken wings, Swedish meatballs, fresh vegetables & dip, domestic cheese & sausage tray with crackers, fresh seasonal fruit & dip

- **Wisconsin Starter Buffet**

Chicken wings, BBQ cocktail sausages, Swedish meatballs, deviled eggs, fresh vegetables & dip, domestic cheese & sausage tray with crackers, fresh seasonal fruit & dip

- **Crème de la Crème Buffet**

Chicken & pineapple satay, Swedish meatballs, cocktail shrimp, spinach artichoke dip & pita chips, domestic cheese & sausage tray with crackers, fresh seasonal fruit & dip

# Hors D'Oeuvres by the Platter

All the below items are ordered by the 'platter' and ½ orders are allowed with prior notice. Serving sizes are approximates based on minimum per person guidelines unless otherwise stated.

ITEM	SERVINGS
Jumbo Shrimp Cocktail	12 pcs
Fresh Vegetable Tray & Ranch Dip	Serves 25
Fresh Seasonal Fruit Tray & Dip	Serves 40
Taco Dip & Tortilla Chips	Serves 40
Beer Dip & Tortilla Chips OR Pretzels	Serves 40
Deviled Eggs	Serves 40
Domestic Cheese & Sausage Tray with Crackers	Serves 40
Smoked Salmon and Crackers	6 lb. average
Swedish OR BBQ Meatballs	Serves 40
Tomato-Basil Bruschetta	Serves 25
Chicken Wings (BBQ, Mild or Teriyaki)	Serves 40
Oriental Egg Rolls	50 pieces
Chicken Pot Stickers	50 pieces
Stuffed Mushrooms (Crab, Sausage or Vegetable)	Serves 50
Spinach Artichoke Dip & Pita Bread	Serves 40
Chicken & Pineapple Satay	50 pieces
BBQ Cocktail Sausages	Serves 40
16" One-topping Pizza	Serves 6

# Desserts

We offer an assortment of cheesecakes, specialty bars & custom cakes. This selection changes seasonally. Please see your event coordinator for current selections and pricing.