

Beverages

House Brands \$5.50 & up
Call Brands \$6.00 & up
Premium \$6.50 & up
Cordials/Liquors \$7.00 & up
Specialty Drinks \$6.50
House Wines by the glass 6.00 & up
Cabernet
Merlot
Chardonnay
White Zinfandel
Wine by the Bottle \$18.00 & up

Punches/Lighted Fountain

Five Gallon Minimum, priced per gallon
Lighted Fountain Set Up and Rental \$85.00
Fruit Punch \$32.00
Champagne Punch \$42.00
Champagne by the Bottle \$20.00 & up

Soft Drinks

Per Glass \$2.00
Per Person \$2.25
Beer By the Half Barrel
Half Barrel Domestic Beer \$190.00
Approximately 200 /12 ounce glasses
Half Barrel Imports \$250.00 & up

All prices are subject to 18% service charge and Wisconsin current sales tax. Bartender Charges are \$15.00 per hour per bartender, for shifts eight hours or less. Allow one bartender per 75-100 persons. Saxe's reserves the right to determine proper staffing for your event. Wisconsin Law prohibits the sale of alcoholic beverages to anyone under the age of twenty one.

We absolutely prohibit anyone from bringing any beverages alcoholic or non alcoholic onto our premises. Non-compliance will automatically subject the booking party to forfeiture of your security deposit and damages determined by Saxe's.

Dessert and Details

Scoop of Ice Cream or Sherbet with a Wafer 1.85
One Scoop Sundae 2.25/Grasshopper Parfait 3.95
Frosted Cake, Chocolate or White 1.85
Chocolate Torte 4.95/Key Lime Pie 4.50
Cheesecake with Cherry or Blueberry Topping 4.95
Granny Smith Caramel Apple Pie 4.95
Full Sheet Cake serving 60-65 \$105.00
Other Dessert Options May be Priced at Your Request

Lighted Champagne Fountain

Set up and Rental \$85.00
Champagne Selection Starts at \$20.00 a Bottle
Hand-Dipped Chocolate Strawberries \$2.25 each

Gourmet Coffee Bar

Serves Approximately 65
Freshly Brewed Coffee, Chocolate Shavings, Cinnamon Sticks,
Flavorings and Whipped Cream \$145.00

After Dinner Coffee Station

Serves Approximately 65
Freshly Brewed Coffee, Cream and Sugar \$65.00

Specialty Miniature Desserts

\$5.95 per person (Choose 3)
Cream Puffs or Éclairs/Petite European Pastries/Hand Dipped
Chocolate Strawberries/Chocolate Bourbon Balls Divinity

Decorating Options

Saxe's Offers a Wedding Decorating Package that includes: Lighting, Bows, Ivy,
Tulle, and Decorative Accents on the Head Table, Cake Table, Gift Table

\$275.00/Decorating the Head Table Only \$175.00

Your Wedding Cake

Our Professional Staff Cuts & Serves your Wedding Cake
Following Dinner Without Additional Charges

Saxe's

Pre or Post Dinner Enhancements

Serving approximately 50 persons

- Pretzels \$38.00/Chips & Dip \$42.00
- Snack Mix \$42.00/Mixed Nuts \$52.00
- Saxe's Flavored Spread with Cracker Assortment \$38.00
- Shrimp Dip with Cracker Assortment \$42.00
- Assorted Olives \$62.00/Smoked Salmon Display 125.00
- Roasted Cashews \$65.00/Bruschetta \$62.00
- Spicy Taco Dip & Chips \$45.00/Guacamole & Tortillas 68.00
- Mini Mozzarella Sticks & Marinara sauce \$68.00
- Cheese & Sausage Tray \$65.00/ Cheeses Only \$50.00
- Seasonal Fresh Fruit \$75.00/ Raw Vegetables & Dip \$75.00
- Taco Bar: soft shell tacos, lettuce, tomatoes, cheese,
Ground beef or chicken \$225.00
- Nachos, hot cheese, jalapenos \$137.00

Hors D 'Oeuvres By the Dozen

Minimum of three dozen each

- Deviled Eggs/ Swedish Meatballs
 - Water Chestnuts & Bacon/Cheese Pizza Squares
 - Spicy Wings/Seasoned Potato Skins /Jalapeno Poppers
- \$10.00 Dozen**

- Finger Quiches/Shrimp Toast/Stuffed Mushrooms
 - Battered Drummies/ Eggrolls Sweet & Sour Sauce
- \$12.00 Dozen**

- Ginger Chicken Skewers/ Mini Sandwiches
 - Mini Reubens/Thai Pork Skewers
- \$13.00 Dozen**

- Shrimp Cocktail Presentation
- \$24.00 Dozen**

- Oysters in the Half Shell (market)
 - Trout Towers with Rotkol, Chive Aioli on Rye
 - Mussels in Herb Cream Broth (market)
 - Beef Tenderloin Skewers / Tenderloin Au Poivre Crostini Prosciutto Wrapped
 - Melon /Tortilla Ala Seafood Ceviche
- \$16.00 dozen**

Pre-Fixe Hors D' Oeuvres Reception

Select appetizers Two Hour Reception/choose
seven/50 person minimum

BBQ Riblets / Chicken Drumsticks/ Swedish Meatballs/
Cheese & Sausage Tray/Eggrolls/ Pizza Squares/
Vegetable & Dip /Mini Sandwiches
Water Chestnuts & Bacon
Deviled Eggs/ Spicy Wings/ Potato Skins/ Jalapeno Poppers
Guacamole & Tortilla Chips
Fresh Fruit/ Beef or Pork Kabobs/ Spicy Taco Dip or
Saxe's Flavored Cheese Spread & Crackers
\$15.95 Per Person

Pre-Reception Enhancements

White Glove Service

Choose 3 appetizers for Tray Passed Hors' D Oeuvres
During your Cocktail Hour before dinner
(Excluding Shrimp cocktail presentation)
\$7.95 per person

18% Service Charge and Current Wisconsin Salestax Apply to all Pricing
Appetizers May Not Be Substituted to Attain Dinner Minimums

Fish and Seafood

Atlantic Salmon

Marinated & resting on Chive or Citrus Buerrve Blanc \$23.95

Grilled Pacific Swordfish

With a Cilantro Butter Sauce \$22.95

Seared Ahi Tuna

Served with a Wasabi Cream Sauce \$24.95

Tilapia Meuniere

Baked and served with Capers and Lemon Buerre Blanc \$20.95

Orange Roughy Oscar

Baked and Topped with Asparagus, Snowcrab
& Hollandaise Sauce \$21.95

Garlic Shrimp

Over Linguini with Mushroom Supreme Sauce \$23.95

Tilapia/Sole/Orange Roughy

Parmesan Crusted with Lemon Buerre Blanc \$20.95

Pork & Veal

Veal Marsala

Tender Cutlets, Mushrooms and Marsala Wine \$24.95

Smoked Pork Chop

Over Sage Dressing with Apple Cider Sauce \$19.95

Country Baked Ham

With Cider Glaze \$18.95

Roasted Pork Loin

With Dressing and Pan Gravy \$18.95

Pork Tenderloin

Sliced Pork Tenderloin with Natural Sauce \$20.95

Vegetarian

Pasta Primavera

Fresh Steamed Vegetable Platter

Vegetables En Bordure

\$18.95

Gluten Free Preparation Available Upon Request

Beef Entrees

Filet Mignon

With Mushroom Bordelaise. \$28.95

Prime Rib of Beef

Slowly Roasted. \$24.95

New York Strip Steak

12 ounce Prime Cut. \$32.95

Sirloin Steak

Eight Ounce Impressive Cut. \$21.95

Tenderloin Medallions

Sliced Choice Tenderloin with a Burgundy Bordelaise. \$26.95

Combination Entrees

Grilled Filet & Stuffed Shrimps

Six Ounce Filet presented with Two Stuffed Shrimp. \$30.95

Grilled Atlantic Salmon & Chicken Breast Parmesan. \$26.95

Grilled Filet Mignon & Fresh Fish Selection

Six Ounce Choice Filet Presented with
Fresh Fish Selection & Specialty Sauce. \$30.95
Salmon/Halibut/Mahi-Mahi/Red Snapper

Grilled Filet Mignon & Chicken Oscar.

Six Ounce Filet with a Chicken Breast topped with asparagus
And hollandaise. \$32.95

Chicken Cordon Bleu & Parmesan Crusted Orange Roughy

\$25.95

Grilled Filet & Four Skewered BBQ Shrimp

\$28.95

Poultry Selections

Chicken Kiev

Boneless Breast of Chicken with Garlic Herb Butter.

\$19.95

Chicken Cordon Bleu

Boneless Breast with Ham & Swiss Layers.

\$19.95

Chicken Wellington

Breast of Chicken wrapped in Puff Pastry with Duxelle of Mushroom & Onion.

\$23.95

Stuffed Breast of Chicken

Wild Rice Blend or Sage Stuffing.

\$19.95

Chicken Parmesan

Parmesan Herb Seasoned Breast of Chicken with Marinara.

\$18.95

Chicken Oscar

Breast of Chicken topped with Asparagus & Crabmeat finished with Hollandaise.

\$21.95

Chicken Marsala

Seasoned Breast of Chicken with fresh sliced Mushrooms and Marsala Wine.

\$19.95

Duck Ala Orange

Roasted Duck Breast with Orange Sauce.

\$23.95

Saxe's Buffets

Buffet #1

Choose Two Main Entrees

Italian Style Cod, Herb Seasoned Chicken,
Country Style Ribs, Turkey with Homestyle Dressing, Swedish Meatballs,
Vegetable Lasagna Or Cheese Stuffed Ravioli.

\$19.95 Add an entrée \$2.00

Buffet #2

Choose Two Main Entrees

Chicken Swiss Mornay, Sliced Top Round of Beef,
Cider Baked Ham, Country Style Short Ribs,
Cod Almondine, Pork Loin with Dressing \$20.95 Add an entrée \$2.00

Buffets #1 and #2 Include the Following

Choice of Vegetable , Choice of Potato or Pasta or Rice,
Deluxe Salad Bowl with Two Dressings, Assorted Cheese Tray, Relish Tray,
Pasta Salad, Fresh Roll Assortment, Coffee or Milk

Buffet #3

Choose Two Main Entrees

Chicken Marsala, Chicken Piccata, Italian Chicken,
Country Style Ribs, Sliced Pork Tenderloin, Marinated
Pork Chops, Carved Steamship Round

(add \$75.00 carver charge minimum 100)

Tenderloin Tips with Mushroom Bordalaise \$23.95

(Add an entrée \$3.00)

Buffet #4

Choose Two Main Entrees

Chicken Oscar, Chicken Cordon Bleu,
Sliced Herb Crusted Pork Tenderloin, Carved Prime Rib of Beef,
Carved Tenderloin of Beef, Teriyaki Salmon with Hollandaise,
Veal Scalloppine, Skirt Steak Diane , Shrimp & Scallop Alfredo \$27.95

(Carver Included) (Add an Entrée \$4.00)

Buffets #3 & #4 Include the Following

Choice of Vegetable and Potato or Pasta or Rice
Smoked Salmon Display, Fresh Seasonal Fruit, Relish
Presentation, Pasta Salad, Assorted Cheeses,
Tableside Salads, Dinner Roll Assortment
Freshly Brewed Coffee or Milk