

ETHNIC BUFFETS

Mexican Buffet

Taco bar with Mexican chicken, Mexican pork, soft shell & hard shell tacos, shredded lettuce, cheese, diced tomatoes, salsa, rice, beans, and sour cream 13.50

Italian Buffet

Tossed salad with Italian dressing, garlic toast, pasta with marinara sauce, pasta with Alfredo sauce, Italian meatballs, grilled chicken strips, sautéed peppers and onions 13.50

German Buffet

Sauerbraten meatballs, chicken schnitzel with country gravy, buttered noodles, Lyonnaise potatoes, red cabbage, rye bread, applesauce 14.75

Asian Buffet

Lemon chicken, teriyaki beef, asian cole slaw, lo mein noodles, fried rice, stir fried vegetables 14.75

DESSERTS

The following are 4.50 per guest

Cheesecake

Karen's Bread Pudding

Parfait

Raspberry Tiramisu

Customize Your Event!

Linen rental may be arranged only for guests holding events at

The Lodge at Crooked Lake for the cost of \$1.00 per guest.

This includes all tablecloths and napkins (napkins will be tent folded only).

Ask about service pricing for off premise events

Cake Service

Cutting, disposable plates and forks, serving

Up to 100 Guests: 50.00 | 101-200 Guests: 100.00

Over 200 Guests: 125.00

Extra charge for fondant cakes

Fruit Punch with Decorative Bowl, Disposable Cups 65.00 per bowl
(approximately 3 gallons)

Assorted Canned Beverages

Iced Tea, or Lemonade

1.50 per guest

ADVENTURES CATERING

Adventures Catering offers both traditional and unique menu items to fit your taste...and budget!

Bring us your ideas and your budget and we are happy to customize a menu just for you!

**We are the preferred caterer for
The Lodge at Crooked Lake and cater at
other wonderful local venues including**

**Coyland Creek, Chateau St. Croix,
Dancing Dragonfly Winery, Forts Folle Avoine,
Fox Run Golf Course, as well as private homes,
lakeside, churches, and businesses!**

Ask About Adventures Rollin' Foods Food Truck!!!

All events require a non-refundable deposit
unless other arrangements are made.

All events have a gratuity of 18% added to the total event as well
as state sales tax (tax id numbers must be provided prior to the
event to waive the state taxes).

Your guaranteed guest count is due no later than
two weeks prior to the event;

**FULL PAYMENT MUST BE MADE NO LESS THAN 48 HOURS PRIOR
TO THE EVENT UNLESS OTHER ARRANGEMENTS ARE MADE.**


CREDIT CARDS MUST BE PRESENTED IN PERSON.

Your food will be ready at the pre-arranged time;
additional charges may be incurred for delay of serving.

Your final invoice will reflect your guaranteed count
or actual count, which ever is greater.

Prices are guaranteed 60 days from the event.

Please note: Adventures strives to use only the best ingredients
but reserves the right to substitute one menu item for another due
to lack of availability of the selected item. Meals will be ready to
serve at the contracted time and we are not responsible for food
quality of events that have a late start. Left over food on buffets
may not be removed from the venue.




*Best Food
in Northwest
Wisconsin!*

Adventures

RESTAURANT, PUB & CATERING
Life's An Adventure... "Eat It Up"

Siren, WI
Catering /
715-349-8504
Restaurant
715-349-8500

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adventurescatering@gmail.com



APPETIZERS

Wings Honey BBQ, Hot, or Teriyaki 13.75 per lb	Bruschetta 13.75 per doz
Meatballs Swedish or BBQ 20.00 per doz	Chicken Skewers BBQ, Whiskey Dijon, Asian Sesame 13.50 per doz
Artichoke Dip with Crostini 18.00 per qt	Wild Rice Stuffed Mushrooms 12.50 per doz
Cucumber Shrimp 13.50 per doz	Tortilla Pinwheels Available with a variety of fillings 10.00 per doz

Trays

serves 25-30 guests

Vegetables with Ranch Dip 40.00	Assorted Deli Meats & Cheeses with Crackers 55.00
An Assortment of Cheese & Crackers 40.00	Tortilla Chips with Salsa 30.00
Fresh Seasonal Fruits Trays or Skewered 50.00	

LUNCH MENU

For groups of 20 or fewer you may select boxed or plated lunches.
Groups over 20 may also select buffet as an option.

Homemade Soups	Deli Sandwiches	Salads
Wild Rice & Corn Chowder	Club House Stacker	Garden Salad
Chicken Dumpling	Chicken Fajita Wrap	Cole Slaw
Beef Barley	Roast Beef with Cheddar	Caesar Salad
Chicken Noodle	Chicken Salad	Fruit Salad
Minestrone	Veggie & Cheese Hoagie	Pasta Salad
	Tuna Salad	
	Ham & Swiss	
	Mediterranean Chicken	

Combo Pairings

Each combo comes with chips.

Soup & Sandwich 9.25	Soup & Salad 8.85
Soup, Salad & Sandwich 10.75	

DINNER BUFFETS

Don't forget ... we can customize your event,
add special seasonings or sauces ... Just ask!
All buffets include roll, two sides, a vegetable, and coffee.
One Entrée 14.00 Two Entrées 16.25

Premier 21.00

Our Easy Option! Appetizers for your social hour, a two entrée buffet,
cake service, and full linens!

Entrée Choices	Vegetables	Sides
Champagne Chicken	Green Beans with diced red sweet pepper	Mashed Potatoes with Gravy
Chicken Marsala	Glazed Carrots	Lyonnise Potatoes
Wild Rice Meatloaf	Seasonal Vegetable Medley	Au Gratins
Herb Roasted Chicken	Whole Kernel Corn	Baked Potatoes
Roast Turkey	Peas	Wild Rice Blend
Glazed Ham		Pasta Prima Vera
Garlic Rubbed Pork Loin		Potatoes O'Brien
Beef Tips		Baby Reds
Salads		
Available for 1.50 per guest or may be substituted for a side or a vegetable		
Mixed Greens		
with mandarin oranges, almonds & raspberry vinaigrette		
Caesar Salad		
Cole Slaw		

Customize your menu with specialty items for a small charge!

Chef Carved Roast Beef add 1.50 per guest	Grilled Shrimp Skewers add 3.00 per guest
BBQ Ribs, Baked 4-oz Salmon Filet, or Chicken Minnehaha add 2.00 per guest	Twice Baked Potatoes add .50 per guest

PLATED BANQUET MENU

Choose an entrée, one side, and one vegetable. Salad available
for 1.50 extra per guest. All plated items include roll with butter and coffee.

Prime Rib Market Price	Champagne Chicken Baked chicken breasts topped with a creamy mushroom champagne sauce 15.00
Chicken Minnehaha Chicken breast stuffed with wild rice stuffing, glazed with light citrus and cranberry sauce 15.50	Pork Loin with Spiced Apples 14.00
Roasted Meat Entrée Chicken, beef, ham, pork or turkey 13.50	6 oz. Baked Salmon with Dill Sauce or Tropical Salsa 18.00

ADVENTURES ROLLIN' FOODS

Have a food truck for your next event!
Corporate events and outings, family and class reunions,
parties, anniversaries, picnics, fundraisers and benefits,
rehearsal dinners, showers...and even weddings!

Minimum order: 250.00

Length of time at each event: 2 hours

Additional costs: 1.00 per mile each way
for events more than 5 miles from Siren

MENU OPTIONS:

The food truck has a fully stocked cooking line
and can accommodate everything from sandwiches and
burgers to steaks. (fried food is not available)

Pricing is on a per-item basis, so the host pays for the
actual amount consumed or 250.00, whichever is greater.

Adventures Rollin' Foods truck needs to easily reach the
destination and have the ability to park so it is convenient
for the guest as well as the ability to easily exit the site.

A deposit is required to hold the date, payment in full
must be made at the end of the event.

Examples of menu items:

Burgers, sliders, Brats, Burritos, Tacos, Adobo bowls,
Steak & Caesar, Bruschetta. *Bring us your ideas!*

10% gratuity is added to each event.