

BLUE HARBOR RESORT 

& CONFERENCE CENTER

BANQUET Catering Menu

BLUE HARBOR RESORT 
& CONFERENCE CENTER

CONTINENTAL BREAKFAST

*All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.
Breakfast buffets require a minimum of 30 guests.*

SHEBOYGAN SHORES CONTINENTAL

Assorted Danish and Muffins
Racine Kringle
Market Fresh Whole Fruit
Sweet Cream Butter and Fruit Preserves

THE BLUE HARBOR CONTINENTAL

Assorted Danish, Fresh Doughnuts, and Muffins
Racine Kringle
Low-Fat Vanilla Greek Yogurt
with Toasted Oat Granola
Assorted Bagels
White, Whole Grain, and Raisin Bread
Sweet Cream Butter, Fruit Preserves
and Flavored Cream Cheese

SOUTH PIER CONTINENTAL

Seasonal Fresh Fruit Platters
Low-Fat Vanilla Greek Yogurt
with Toasted Oat Granola
Assorted Coffee Cakes and Muffins
Cinnamon Rolls
Assorted Breakfast Cereals and Milk
Assorted Bagels
White, Whole Grain, and Raisin Bread
Sweet Cream Butter, Fruit Preserves,
and Flavored Cream Cheese

A LA CARTE

ASSORTED BAGELS

Served with Flavored Cream Cheese

ASSORTED JUMBO MUFFINS

GRANOLA BARS

INDIVIDUAL YOGURT

HARD BOILED EGGS

ASSORTED DANISH

WHOLE FRESH FRUIT

CINNAMON ROLLS

**INDIVIDUAL DRY CEREAL
WITH CARAFES OF MILK**

BLUE HARBOR RESORT & CONFERENCE CENTER

BREAKFAST BUFFETS

*All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.
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WISCONSIN CLASSIC BREAKFAST

Seasonal Fresh Fruit Platter
Scrambled Eggs with Wisconsin Cheddar
Hickory Smoked Bacon and Sausage
Herb and Garlic Roasted Breakfast Potatoes
with Peppers and Onions
Low-Fat Vanilla Greek Yogurt
with Toasted Oat Granola
Assorted Danish and Muffins
Racine Kringle
Assorted Bagels
White, Whole Grain, and Raisin Bread
Sweet Cream Butter, Fruit Preserves,
and Flavored Cream Cheese

LAKESIDE BREAKFAST

Breakfast Sandwiches in Choice of:
Ham, Egg, and Cheddar on an English Muffin
OR
Sausage, Egg, and Cheddar on an English Muffin
Assorted Coffee Cakes, Muffins, and Danish
Seasonal Fresh Fruit Platters
Low-Fat Vanilla Greek Yogurt
with Toasted Oat Granola
Assorted Bagels
White, Whole Grain, and Raisin Bread
Sweet Cream Butter, Fruit Preserves,
and Flavored Cream Cheese

ADD TO ANY BREAKFAST BUFFET

CHEF ATTENDED OMELET STATION

Ham, Bacon, Spinach, Onion, Bell Peppers,
Mushrooms, and Wisconsin Cheeses

BUTTERMILK PANCAKES

Served with Warm Maple Syrup

MIXED BERRY YOGURT PARFAITS

Fresh Seasonal Berries, Toasted Oat Granola,
and Low-Fat Vanilla Greek Yogurt

BREAKFAST SANDWICHES

Choice of:
Ham, Egg, and Cheddar on a English Muffin
OR
Sausage, Egg, and Cheddar on a English Muffin

BLUE HARBOR RESORT 
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BUILD-YOUR-OWN BREAKFAST

All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.

Please choose one entrée and two sides.

HOT ENTRÉE OPTIONS

Scrambled Eggs with Wisconsin Cheese
Blueberry Baked French Toast
Cinnamon Raisin French Toast
Sundried Tomato, Spinach Quiche with Feta Cheese
Buttermilk Pancakes
Fried Chicken and Waffles
Chef's Choice Vegetarian Frittata
Breakfast Sandwiches (Ham, Sausage or Bacon)

SIDE OPTIONS

Bacon
Sausage
Ham
Cheesy Grits
Hash Browns
Potato Wedges
Jalapeno Hush Puppies
Grilled Vegetable Quinoa Salad

ALL BUILD-YOUR-OWN BUFFETS INCLUDE

Assorted Danish/Muffin, Seasonal Fresh Fruit Platter,
Assorted Breads & Bagels, Butter, Jams, Flavored Cream Cheese,
Toasted Oat Granola and Yogurt

Vegan alternatives available for an additional fee, if requested In advance.

BLUE HARBOR RESORT 
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PLATED BREAKFAST

*All breakfasts include coffee, hot teas, cranberry, apple, and orange juice.
Please choose one entrée.*

LAKE BREEZE

Scrambled Eggs with Wisconsin Cheddar
Herb and Garlic Roasted Breakfast Potatoes
with Peppers and Onions
Seasonal Fresh Fruit

Choice of:

Hickory Smoked Bacon OR Sausage

SUNRISE OVER THE LAKE

Three Cheese Stuffed Frittata
Herb and Garlic Roasted Breakfast Potatoes
with Peppers and Onions
Seasonal Fresh Fruit

Choice of:

Hickory Smoked Bacon OR Sausage

VEGETABLE QUICHE

Seasonal Vegetable Quiche
Seasonal Fresh Fruit

Choice of:

Hickory Smoked Bacon OR Sausage

CINNAMON FRENCH TOAST

Cinnamon Swirl Bread in Vanilla Bean Batter
Warm Syrup, Sweet Cream Butter, And Powdered Sugar
Seasonal Fresh Fruit

Choice of:

Hickory Smoked Bacon OR Sausage

BLUE HARBOR RESORT & CONFERENCE CENTER

BEVERAGES

HALF DAY BEVERAGE PACKAGE

Up to 4 hours of service

Regular Coffee, Decaf Coffee, And Specialty Teas
Assorted Soda
Bottled Water

FULL DAY BEVERAGE PACKAGE

Up to 8 hours of service

Regular Coffee, Decaf Coffee, And Specialty Teas
Assorted Soda
Bottled Water

BEVERAGES

Coffee
Milk
Juice
Bottled Juice
Iced Tea
Lemonade
Soda
Bottled Water
Hot Chocolate & Mini Marshmallows
Hot Apple Cider & Cinnamon Sticks

UPGRADE YOUR COFFEE STATION

Syrups: Caramel, Vanilla, Hazelnut
Pirouette Cookies
Cocoa Powder
Whipped Cream
Cinnamon

BLUE HARBOR RESORT 
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LIGHT PLATED LUNCH

All lunches include coffee and hot tea.

Lunch selections available for service until 2 pm.

When considering multiple lunch entrees, please reference the policy page.

BOX LUNCHES

Includes choice of:

Cold Sandwich OR Salad

Bag Of Chips

Whole Fruit

Cookie

SANDWICH or SALAD PLATED LUNCH

Includes choice of:

Starter

Salad, Cold OR Hot Sandwich

Fresh Vegetable Pasta Salad, Fresh Cut Fruit, OR Chips

Served with Slice of Seasonal Pie

STARTER

Blue Harbor Garden Salad

Served with Ranch Dressing

OR

Choice of Soup

SOUP CHOICES

Tomato Basil

Italian White Bean and Sausage

Creamy Chicken and Wild Rice

Garden Vegetable

BLUE HARBOR RESORT

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LIGHT PLATED LUNCH

All lunches include coffee and hot tea.

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COLD SANDWICHES & SALADS

HONEY BAKED HAM AND CHEDDAR

Sliced Ham, Cheddar Cheese, Leaf Lettuce, Vine Ripened Tomatoes, And Honey Dijon on Italian Bread

CHICKEN CRANBERRY SALAD WRAP

Roasted Chicken Salad, Sun-Dried Cranberries, Leaf Lettuce, And Vine Ripened Tomatoes wrapped in a Flour Tortilla

OVEN ROASTED TURKEY AND SWISS

Smoked Turkey, Swiss Cheese, Leaf Lettuce, Vine Ripened Tomatoes, and Pesto Mayonnaise on Toasted Tuscan Bread

GRILLED CHICKEN COBB SALAD

Garden Greens, Grilled Chicken Breast, Vine Ripened Tomatoes, Cucumber, Hard Boiled Egg, Diced Bacon, Crumbled Bleu Cheese, and Buttermilk Ranch Dressing

TUNA SALAD

House Made Tuna Salad with Leaf Lettuce, and Sliced Cucumber on a Croissant Roll

ROASTED CHICKEN SALAD

Chopped Romaine Salad, Shredded Roasted Chicken, Parmesan Cheese, Garlic Croutons, and Parmesan Peppercorn Dressing

HOT SANDWICHES

HERB MARINATED

GRILLED CHICKEN SANDWICH

Grilled Chicken Breast, Smoked Bacon, Sliced Munster Cheese, Leaf Lettuce, Vine Ripened Tomato, and Roasted Pepper Aioli on a Toasted Bun

ROAST BEEF SANDWICH

Shaved Roast Beef, Muenster Cheese, and Horseradish Cream on a Toasted French Roll

PULLED PORK SANDWICH

Slow Roasted Pulled Pork, Sweet BBQ Sauce, Creamy Coleslaw, and Aged Cheddar on a Toasted Bun

TRADITIONAL REUBEN

Shaved Corned Beef, Swiss Cheese, Sauerkraut, and Thousand Island Dressing on Marble Rye Bread

BLUE HARBOR BURGER

Grilled Chuck Burger, Aged Cheddar, Leaf Lettuce, Vine Ripened Tomato, and Red Onion on a Toasted Bun

ROASTED MUSHROOM SANDWICH

Roasted Wild Mushrooms, Swiss Cheese, and Herb Aioli on Toasted Focaccia

BLUE HARBOR RESORT 
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ENTRÉE PLATED LUNCH

All lunches include coffee and hot tea.

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Served with Slice of Seasonal Pie and Chef's Choice of Seasonal Vegetable.

STARTER

BLUE HARBOR GARDEN SALAD

Served with Ranch Dressing

OR

SOUP

CHOICE OF ENTRÉE

MARINATED CHICKEN BREAST

Herb Chicken Jus and Rice Pilaf

ROSEMARY AND BURGUNDY BRAISED BEEF

Slowly Braised with Carrot, Onion, Celery, Garlic, Burgundy Wine, Fresh Rosemary
Served with Mashed Potatoes

GARLIC ROASTED PORK LOIN

Stone Ground Mustard Cream Sauce, Herb Roasted Red Potatoes

PAN SEARED ATLANTIC SALMON

Rice Pilaf and Herb Butter Sauce

CURRY ROASTED VEGETABLES

Cauliflower, Chick Peas, Roasted Yellow Pepper, Coconut Cream Sauce, Fresh Cilantro, Basmati Rice

TOMATO VEGETABLE AND WHITE BEAN RAGOUT

Tomatoes, Squash, Cannellini Beans, Onion, Carrot, Celery, Garlic, Basil, and Herb Roasted Potatoes

BLUE HARBOR RESORT & CONFERENCE CENTER

LUNCH BUFFET

*All lunches include coffee and hot tea.
Lunch buffet requires a minimum of 30 guests.*

SOUP AND SALAD BUFFET

Creamy Chicken and Wild Rice Soup
Chef's Signature Soup Du Jour
Garden Greens, Chopped Romaine Hearts,
Baby Spinach, Vine Ripened Tomato, Red Onions,
Diced Ham, And Turkey,
Shredded Cheddar Cheese,
Shaved Carrots, Cucumbers,
and Garlic Croutons
Buttermilk Ranch and Italian Vinaigrette
Chef Created Pasta Salad
Signature Truffle Parmesan Chips
Warm Dinner Rolls
Assorted Freshly Baked Cookies
Blue Harbor Signature Bars

Add Grilled Chicken OR Chilled Tuna Salad

SOUTHWESTERN BUFFET

Baja Chopped Salad with
Romaine Lettuce, Vine Ripened Tomato,
Black Bean and Corn Salsa, Red Onion,
Banana Peppers, and
Creamy Avocado Cilantro Dressing
Grilled Steak and Chicken Fajitas
With Onions and Peppers
Spanish Rice and Seasoned Pinto Beans
Warm Mexican Street Corn Salad
Sweet Corn, Bell Pepper, Jalapeno, Red Onion,
Chili Powder, Cotija Cheese,
And Cilantro Lime Vinaigrette
Warm Flour Tortillas,
Tomatoes, Sour Cream, Pico De Gallo,
Shredded Cheddar-Jack Cheese,
Guacamole, And Salsa
Warm Cinnamon Churros

TAILGATE CLASSIC

Blue Harbor Garden Salad with
Vine Ripened Tomato, Cucumbers,
Shaved Carrots, and Red Onion
Buttermilk Ranch Dressing and Italian Vinaigrette
Local Bratwurst
with Bacon and Ale Braised Sauerkraut
Hamburgers with Caramelized Onions
Herb Grilled Chicken Breast
Wisconsin Potato Salad
Sheboygan Hard Rolls and Brat Buns
Signature Truffle and Parmesan Chips
Assorted Condiments: Ketchup, Mustard,
Mayonnaise, Relish, Stone Ground Mustard,
Leaf Lettuce, Vine Ripened Tomato, Red Onion
Cheddar and Swiss Cheese Slices
Assorted Freshly Baked Cookies
Blue Harbor Signature Bars

ITALIAN BUFFET

Classic Caesar Salad
Chopped Romaine, Parmesan Cheese,
Garlic Croutons, Creamy Caesar Dressing
Chef Created Vegetable Pasta Salad
Bolognese Penne Pasta
Rich Tomato Sauce with Ground Beef, Pork,
Onions, Carrots, Celery, Garlic,
and Mozzarella Cheese
Three Cheese Tortellini
Parmesan Cream Sauce, Tomatoes,
and Baby Spinach
Caprese Chicken
Herb Roasted Chicken, Tomato Ragout,
Fresh Mozzarella and Basil
Tiramisu

BLUE HARBOR RESORT & CONFERENCE CENTER

LUNCH BUFFET

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NEW YORK DELI

Blue Harbor Garden Salad
with Vine Ripened Tomato, Cucumbers,
Shaved Carrots, Red Onion
Ranch and Italian Vinaigrette
Sliced Roasted Turkey, Ham, Pastrami
Assorted Sandwich Breads
Sliced Cheddar and Swiss Cheese
Leaf Lettuce, Vine Tomato, Red Onion
Horseradish Mayonnaise, Stone Ground Mustard,
Yellow Mustard, Mayonnaise
Kosher Pickle Chips
Chef Created Vegetable Pasta Salad
House Made Chips
Assorted Freshly Baked Cookies
Blue Harbor Signature Bars

Add Chicken OR Tuna Salad

PIZZA BUFFET

Classic Caesar Salad
Chopped Romaine, Parmesan Cheese,
Garlic Croutons, Creamy Caesar Dressing
Chef Created Vegetable Pasta Salad
Garlic Bread
Italian Sausage and Ricotta Cheese Lasagna
Choice of Three 16" Homemade Pizzas
Assorted Freshly Baked Cookies
Blue Harbor Signature Bars

PIZZA OPTIONS:

Cheese

Pepperoni

Sausage

Vegetable Supreme
with Tomatoes, Black Olives, Bell Peppers,
Red Onion, and Mushroom

Meat Lovers
Pepperoni, Sausage, and Bacon

Buffalo Chicken
Hot Sauce, Bleu Cheese, Mozzarella,
and Red Onion

BBQ Chicken
Sweet BBQ Sauce, Cheddar, Mozzarella,
and Red Onion

BLUE HARBOR RESORT & CONFERENCE CENTER

REFRESHMENT BREAKS *Designed for Meeting Breaks of 15 - 30 Minutes*

HEALTHY HARVEST

Wisconsin Cheese Display
with Grapes, Apples, and Crackers
Chef Created Hummus
with Carrots, Cucumbers, and Pita Bread

SNACK PACK

House Made Chips with French Onion Dip
Chef Created Hummus
with Carrots, Cucumbers and Pita Bread

AFTER SCHOOL SPECIAL

Assorted Freshly Baked Cookies, Brownies,
and Assorted M&M's

NACHO BAR

Tortilla Chips, Seasoned Taco Beef, Tomatoes,
Black Olives, Jalapenos, Nacho Cheese Sauce,
Sour Cream, Salsa, and Guacamole

BLUE HARBOR BREAK BITES

Assorted Freshly Baked Miniature Muffins
Chocolate Covered Strawberries
Chef's Choice Truffles

MEAT AND CHEESE

Chef Selection of Finest
Wisconsin Charcuterie and Cheese
Served with Grapes, and Crackers

FRUIT BAR

Market Fresh Whole Fruit,
Sliced Fruit Platter, Honey Yogurt Dip,
Caramel Sauce, and Mixed Nuts

BATTER UP

Soft Pretzels with Nacho Cheese Sauce,
Root Beer and Popcorn

À LA CARTE

BROWNIES

COOKIES

RICE KRISPIES TREATS

BLUE HARBOR BARS

POPCORN, PRETZELS, AND M&M'S

POPCORN

PRETZELS

SNACK MIX

INDIVIDUALLY BAGGED ASSORTED CHIPS

BLUE HARBOR RESORT 
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RECEPTIONS

HOT HORS D'OEUVRES

**SMOKED GOUDA AND ITALIAN SAUSAGE
STUFFED MUSHROOMS**

CHICKEN SATAY

with Sesame Seeds and Spicy Peanut Sauce

PETITE CRAB CAKES

with a Sriracha Aioli

BACON WRAPPED WATER CHESTNUTS

with a Sweet BBQ Sauce

WILD MUSHROOM CROSTINI

with Boursin Cheese

CRAB RANGOON

with a Sweet Chili Sauce

MEDITERRANEAN LAMB SLIDER

with a Cucumber Yogurt Sauce

VEGETABLE SPRING ROLLS

with a Sweet and Sour Sauce

COLD HORS D'OEUVRES

CAPRESE SKEWERS

Tomato, Fresh Basil, Mozzarella,
with Balsamic Glaze

CURRIED CHICKEN CROSTINI

with Apricot-Mango Jam

SESAME SEARED RARE AHI TUNA

Wasabi Aioli, Crisp Wonton

SMOKED SALMON CANAPÉ

with a Lemon Chive Cream Cheese

JUMBO SHRIMP COCKTAIL

with Sriracha Cocktail Sauce

ROAST BEEF SLIDER

Muenster, Lettuce, Tomato,
and Horseradish Cream

ROAST TURKEY SLIDER

Swiss, Lettuce, Tomato, and Cranberry Aioli

**WISCONSIN CHEESE
AND SAUSAGE SKEWER**

BLUE HARBOR RESORT & CONFERENCE CENTER

RECEPTION DISPLAYS

Each display serves 25-30 people.

WISCONSIN ARTISAN CHEESE STATION

A Selection of Wisconsin Artisan Cheeses
with Berries, Grapes, And Crackers

WISCONSIN CURED MEAT STATION

A Selection of Wisconsin Produced Charcuterie
Featuring Neuske's and Johnsonville Meats
Served with Stone Ground Mustard,
and Crackers

SEASONAL FRESH FRUIT DISPLAYS

Fresh Seasonal Melons, Pineapple,
Grapes, and Berries

FRESH GARDEN VEGETABLE CRUDITÉS

Served with Fresh Dill Dip

SIGNATURE HOUSE MADE CHIPS

White Truffle Salt
and Wisconsin Parmesan Cheese

SPREADS AND BREADS

CHEF PREPARED SEASONAL HUMMUS

with Carrots, Cucumbers, And Pita Bread

SPINACH AND THREE CHEESE

ARTICHOKE DIP

Toasted French Bread

TRADITIONAL BRUSCHETTA

with Roasted Tomato, Parmesan Cheese,
Fresh Basil and Balsamic Glaze
on Toasted French Bread

BAKED BRIE EN CROUTE

with House Made Chutney,
and Toasted French Bread

TRADITIONAL SMOKED SALMON

Hard Cooked Egg, Onion, Capers, Fresh Dill Cream,
Crackers and Toasted French Bread

HORS D'OEUVRES

QUANTITY ESTIMATION

2-4 pieces per person, 30-60 minutes before dinner, cocktail hour

5-6 pieces per person, 1.5-2 hour event, preceding dinner time

8-10 pieces per person, 2-4 hours event, heavy hors d'oeuvres

12-15 pieces per person 4+ hour event, dinner replacement

BLUE HARBOR RESORT & CONFERENCE CENTER

PLATED DINNER

*All plated dinners served with choice of entrée, choice of salad, choice of dessert,
Chef's choice of vegetable, rolls and butter, coffee and hot tea.*

SALADS AND SOUPS

MIXED GREENS SALAD

Mesclun Mixed Greens, Cherry Tomato,
Cucumber, Carrot Threads, Croutons,
and Choice of Dressing

CHOPPED SALAD

Chopped Romaine, Iceberg,
and Mixed Greens Tossed with Toasted Walnuts,
Double Smoked Bacon, Vine Ripened Tomato,
Cucumber, and Crumbled Wisconsin Gorgonzola
Buttermilk Ranch Dressing

CREAMY CHICKEN & WILD RICE SOUP

SPINACH SALAD

Grapefruit, Toasted Almond,
Fresh Goat Cheese, and Bacon Lardon,
with Honey Mustard Vinaigrette

CAESAR SALAD

Chopped Romaine,
Fresh Prepared Garlic Croutons,
and Wisconsin Parmesan Cheese Crisps
Classic Caesar Dressing

ROASTED TOMATO & BASIL BISQUE

Basil Bisque, Shaved Parmesan, and Herb Oil

Serve both Soup and Salad for an additional 5 per person

DESSERT

Select one. Adults and children to receive same dessert.

TUSCAN TIRAMISU

VANILLA BEAN CHEESECAKE

CHOCOLATE DECADENCE CAKE

LAYERED CARROT CAKE

CHOCOLATE FLOURLESS CAKE

RASPBERRY CHEESECAKE

SEASONAL SORBET

See next page for entrée choice.

BLUE HARBOR RESORT 
& CONFERENCE CENTER

PLATED DINNER

CHOICE OF ENTRÉE

6 oz. GRILLED TOP SIRLOIN

Rosemary Red Wine Jus,
Nueske Bacon Potato Hash

6 oz. GRILLED TENDERLOIN

Cabernet Veal Demi,
Roasted Garlic Fingerling Potatoes

10 oz. GRILLED RIBEYE

Gorgonzola Demi Cream,
Fresh Herb Mashed Potatoes

GARLIC ROASTED PORK LOIN

Stone Ground Mustard Cream,
Herb Roasted Red Potatoes

PAN SEARED AIRLINE CHICKEN BREAST

Natural Chicken Jus,
Roasted Fingerling Potatoes

HERB BREADED WALLEYE

Vegetable Rice Pilaf, and Lemon Butter Sauce

PAN SEARED ATLANTIC SALMON

Vegetable Rice Pilaf
and Lemon Butter Sauce

HERB BREADED CHICKEN PICCATA

Mushroom Risotto
and Lemon Caper Sauce

**ROASTED VEGETABLE
AND TOMATO RAGOUT**

Tomato, Bell Peppers, Baby Kale, Cannellini Beans,
Fresh Basil, Rice Pilaf

MUSHROOM AND LENTIL PASTA

Wild Mushrooms, Lentils, Garlic Tomato Sauce,
and Penne Pasta

CHILDREN'S MENU

Ages 10 and under.

Includes choice of entrée, fruit cup, French fries, dessert, and milk.

CHOICE OF ENTRÉE

**CHICKEN TENDERS
MACARONI & CHEESE
ALL BEEF HOT DOG
CHEESEBURGER
GRILLED CHEESE**

All steaks will be cooked to a medium temperature.

BLUE HARBOR RESORT & CONFERENCE CENTER

DINNER BUFFET

*All buffets include coffee and hot tea.
Dinner buffets require a minimum of 30 guests.*

SHEBOYGAN CLASSIC

Garden Greens Salad
with Shredded Carrot, Cucumber,
Vine Ripened Tomato, and Red Onion
Buttermilk Ranch and French Dressing

House Made Coleslaw
Warm German Potato Salad

Grilled Johnsonville Brats with Bacon Sauerkraut
BBQ Pulled Pork

Herb Roasted Chicken
Horseradish Mashed Potatoes
and Wild Mushroom Jus
Bacon Braised Baked Beans

Sheboygan Hard Rolls and Brat Buns
Freshly Baked Dinner Rolls and Butter
Ketchup and Mustards

Pecan and Apple Pie

THE MIDWEST

Build Your Own Salad with Our Wisconsin Salad Bar
Fresh Chopped Greens, Grape Tomatoes, Red Onion,
Cucumber, Shredded Cheddar Cheese, Black Olives,
Hard Boiled Eggs, Bacon, and Turkey,
Ranch, French or Blue Cheese Dressings

Tenderloin Beef Tips with Roasted Shallots
Braised in Broken Earths Red Wine
with Rosemary Smashed Red Potatoes
and Green Beans,

House Smoked Pork Belly Baked Mac and Cheese

Lemon Baked Cod
with Wild Rice Pilaf, Seasonal Vegetable,
Smoked Paprika Butter Sauce

Freshly Baked Dinner Rolls and Butter

Cheese Cake with "Old Fashioned Salted Caramel"

SOUTH PIER CLASSIC

Caesar Salad
Chopped Romaine, Parmesan Cheese, Garlic Croutons,
Creamy Caesar Dressing
Chef Created Vegetable Pasta Salad

Country Dijon Mustard Crusted Pork Loin
Herb Roasted Red Potatoes, Baby Carrots, and Cherry Jus

Herb Roasted Chicken
Smashed Yukon Gold Potatoes and Wild Mushroom Jus

Pan Seared Salmon
Vegetable Rice Pilaf in a Lemon Butter Sauce

Freshly Baked Dinner Rolls and Butter

Chocolate Flourless Cake, Raspberry Cheesecake

BLUE HARBOR RESORT & CONFERENCE CENTER

DINNER BUFFET

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CHEF'S BBQ

Wisconsin Buttermilk Blue Salad

Chopped Romaine and Iceberg, Crumbled Blue Cheese,
Bacon, Vine Ripened Tomato, Shaved Red Onion,
and Buttermilk Blue Dressing

Cowboy Potato Salad

Seasoned Ground Beef, Red Potatoes,
Chopped Bacon, Red Onion, Celery, and
Creamy Buttermilk Ranch Dressing

House Smoked BBQ Pork Ribs

Maple Bacon Baked Beans
Creamy Coleslaw
Herb Butter Sweet Corn

Grilled Marinated Flank Steak

Oven Roasted Chipotle Potatoes, Grilled Asparagus
Cilantro Lime Chimichurri

Jerk Chicken

Fried Plantains and Coconut Basmati Rice

Freshly Baked Dinner Rolls and Butter

Key Lime Pie, Sweet Potato Maple Cheesecake

TASTE OF ITALY

Caprese Salad

Vine Ripened Tomatoes, Fresh Mozzarella,
Fresh Basil, and Balsamic Vinaigrette
Herb Focaccia with Olive Oil

Tuscan Bean and Sweet Italian Sausage Soup

Antipasto Chopped Salad
Chopped Greens, Marinated Artichokes,
Imported Olives, Gorgonzola, Asparagus,
Bell Peppers, Pickled Mushrooms,
Herb Olive Oil Vinaigrette

Pasta Bolognese

Beef, Pork, Tomato, Vegetable Ragout,
Penne Pasta and Parmesan Cheese

Lemon Thyme Roasted Chicken

Garlic Roasted Red Potatoes,
Herb Chicken Jus

Shrimp and Artichoke Cavatappi

Tomatoes, White Wine, Garlic, and Parsley
Lemon Grilled Asparagus
Parmesan Cheese

Tiramisu

BLUE HARBOR RESORT 
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LATE NIGHT SNACKS

Served up until 10 pm

NACHO BAR

Tortilla Chips, Nacho Cheese Sauce
Tomatoes, Black Olives, Jalapeños, Sour Cream,
Pico De Gallo and Guacamole

Seasoned Ground Beef

S'MORES BAR

Marshmallows - Jumbo Puff'd
Chocolate Bars - Traditional Hershey's
and Peanut Butter Cups
Honey Graham Crackers
and Chocolate Chip Cookies
Includes Skewers

CHICKEN QUESADILLA

Pico De Gallo and Sour Cream

FRENCH FRY STATION

Regular and Waffle French Fries
with Selection of Aioli, Cheese Sauce, Sour Cream,
Scallions, and Bacon

Add Pulled Pork
Add Chorizo Chili

BONELESS CHICKEN WINGS

Buffalo and BBQ Sauce
Bleu Cheese and Ranch Dressing
Crisp Celery

PIZZA STATION

16" Homemade Pizzas
(Feeds 6 people per pizza)

Cheese

Pepperoni

Sausage

Vegetable Supreme
Tomatoes, Black Olives, Green Bell Peppers,
Red Onion, and Mushrooms

Three Meat
Bacon, pepperoni, and Italian Sausage

Buffalo Chicken
Hot sauce, bleu cheese, mozzarella, and red onion

BBQ Chicken
Mozzarella and red onion

BLUE HARBOR RESORT 
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BAR PACKAGES & PRICING

*A service fee of per bartender will be applied for the first 4 hours of service.
We will be happy to waive the bartending charge if a minimum
in beverage sales per bartender is met. Subject to tax and gratuity.*

BAR PACKAGES

HOUSE LEVEL

PREMIUM LEVEL

PRESTIGE LEVEL

*When House level is chosen, any brand selected above will be
priced per consumption and added to selection.*

HOSTED BAR & CASH BAR PRICING

- House Level
- Premium Level
- Prestige Level
- Domestic Bottled Beer
- Import Bottled Beer
- Craft Bottled Beer
- Can or Glass of Soda
- Bottled Water

(Domestic, Import and Craft available on all three levels)

- ½ Barrel of Domestic Beer
- ½ Barrel of Import Beer
- ½ Barrel of Craft Beer

WINE

- By Selection
- Glass
- Bottle

CHAMPAGNE

- By Selection
- Glass
- Bottle

PROSECCO

- Glass
- Bottle

*We will work with you
to create a signature drink
perfect for your event!*

BLUE HARBOR RESORT & CONFERENCE CENTER

BEVERAGE LEVELS

LIQUOR

HOUSE

Vodka

Rum

Gin

Tequila

Whiskey

Bourbon Whiskey

Scotch

Brandy

PREMIUM

Titos
Absolut
Absolut Raspberry

Captain Morgan
Bacardi
Bacardi Limon
Malibu

Tanqueray

Jose Cuervo Gold

Seagram's 7
Canadian Club
Southern Comfort

Jack Daniels
Jim Beam
Jim Beam Rye

Johnny Walker Red
Dewar's

Korbel

PRESTIGE

Grey Goose
Belvedere
Kettle One

Myers Dark Rum

Hendrick's Gin
Bombay Sapphire

Patron Silver
Don Julio

Crown Royal
Gentlemen Jack
Jameson

Bulleit
Maker's Mark
Knob Creek

Glenlivet
Glenfiddich 12

Hennessey

LIQUEURS

HOUSE

Amaretto Kahlua
Assorted Flavored
Liqueurs

PREMIUM

Midori
RumChata

PRESTIGE

Bailey
Grand Marnier
Chamboard

WINES

HOUSE

Chardonnay
Cabernet

PULL

Chardonnay
Merlot
Cabernet Sauvignon

BROKEN EARTH

Chardonnay
Merlot
Cabernet Sauvignon
Albarino
Moscato

BLUE HARBOR RESORT & CONFERENCE CENTER

BANQUET POLICIES

FUNCTION ROOMS

The hotel reserves the right to adjust room assignment based upon the actual number guaranteed. Changes in banquet room set-up arrangements within 24 hours will be subject to additional labor charges. Additional room rental may be charged for advance setup/late tear-down of AV or decorations (more than 3 hours prior to event start time).

OUTDOOR FUNCTIONS

All outdoor food and beverage service will incur a per person surcharge. An outdoor set-up fee, in addition to tent rental, will be charged for all tent events. Group's decision to move indoors based on weather conditions must be made no less than 3 hours prior for non-tented events and 24 hours for tent events. Requests received outside of these time parameters will incur additional labor charges. The hotel reserves the right to make the final decision regarding outdoor functions. Bonfires have an end time of 11 pm per Sheboygan bonfire policy.

MULTIPLE ENTREES

Attendance of 60 guests or more is required if the group wishes to offer up to three (3) entrée choices (plus a vegetarian option). For attendance of 30-59 guests, two (2) entrée choices may be selected (plus a vegetarian option). For less than 30 guests, please choose one (1) entrée plus a vegetarian option. (1) entrée choice for all kids attending. A per person surcharge will apply if the group chooses to offer additional entrees over and above these policies. The client must provide entrée cards for each guest specifying entrée choice.

GUARANTEES

A guarantee of attendance must be received before 3 pm CST, fourteen (14) days prior to the event. If no final guarantee is provided, the contracted estimated attendance will be charged. No reductions in guarantee will be accepted less than fourteen (14) business days prior to the event. All charges will be based upon a guarantee or the actual number of attendees, whichever is greater.

FOOD AND BEVERAGE

All food and beverages served at functions must be supplied by the hotel (exception: wedding cakes). The remaining food may not be taken off-premises, under the state food safety regulations. Please note that sales and service of alcoholic beverages are regulated by the State of Wisconsin; therefore, guests are not permitted to bring alcoholic beverages into meeting/event spaces, including outdoor events. Menus and prices are subject to change at any time.

LIABILITY

Blue Harbor Resort assumes no responsibility for items left in Conference areas. You/your group is responsible for all damage to facilities caused by your group's attendees. All event/wedding decorations must be removed at the event conclusion. A per-day storage charge will apply for all items left overnight in the ballroom. Affixing anything to the walls, floors, or ceilings of event rooms or the Hotel Lobby must have prior approval. Please refer all requests to your Catering Manager.

Kindly note the following:

- Table confetti/scatter and/or loose sand are not permitted. You are welcome to use sand in containers.
- Fireworks and or/sparklers are illegal in Sheboygan County.
- Artificial flower petals are not permitted for scattering at outdoor events. Fresh flower petals are acceptable, as they are biodegradable.
- Candles must be enclosed in a glass container.
- On-site floral design must be limited to items that are unable to be constructed before delivery. All requests for separate space for this purpose will incur a daily room rental/cleaning fee.
- A 24% taxable service charge and 5.5% state tax are added to all food, beverage, AV, and other services.