Timmer's



TO-GO CATERING MENU

EVENTS@TIMMERSRESORT.COM 5151 TIMMER BAY RD WEST BEND, WI 53095

EVENT COORDINATOR (262) 346-3028 MAIN RESTAURANT (262) 3 3 8 - 7 7 1 0



CATERING BOOKING DETAILS

Ordering: Please place your orders at least 14 days in advance. To place your order, reach out to our Event Coordinator, Allison, at (262) 346-3028

Food Minimum: \$500

21% gratuity is added on to all private catering orders.

To-Go containers are a \$10 flat rate

To-go catering orders will be picked up from Timmer's Resort. Please coordinate with the Timmer's team on your pickup time. Delivery upon availability to a location up to 5 miles away from Timmer's on the requested event date.

APPETIZERS

Small (serves 25) or Large (serves 50)

Vegetable Crudite \$55

Seasonal fresh vegetables served with buttermilk ranch

Seasonal Fresh Fruit Platter \$65 | \$120

(gf)(v+)

Cheese and Charcuterie \$125

Two cured meats, 3 Wisconsin cheeses, assorted crackers, preserves, nuts, and grapes

Charcuterie Cones \$80

1 cone/person filled with sausage, cheese, fruit, nuts, and pretzels

By the dozen (3 dozen minimum required. For example, 3 dozen stuffed mushrooms)

Swedish Meatballs \$24

Beef meatballs in a rich cream sauce, topped with lingonberry jam

Caprese Skewer \$32

Cherry tomatoes, fresh mozzarella, basil, olive oil, balsamic glaze

Stuffed Mushrooms \$28

Italian stuffed mushrooms, parmesan cheese, fresh herbs (vegan sundried tomato mushroom duxelle available)

Vegetable Tartes \$25 (v+)

Grilled vegetables, romesco sauce, balsamic glaze wrapped in a tarte



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A LA CARTE SIDES

Small (half pan) / Large (full pan)

Small serves around 20 4 oz portions, Large serves 40 4 oz portions

House Fried Kettle Chips \$30 | \$50

Two pounds of house-fried seasoned kettle chips

Mixed Green Salad \$55 | \$100

Croutons, cucumber, carrots, radish, tomato, choice of dressing

Caesar Salad \$60 | \$110

Romaine, parmesan, croutons, caesar dressing

Chopped Salad \$68 | \$120

Iceberg lettuce, scallions, tomato, white cheddar, bacon, egg and choice of dressing

Quinoa Salad \$60 | \$120

Dried fruit, nuts, spinach, celery, scallions, fresh herbs and vinaigrette

Roasted Beet Salad \$68 | \$120

Mixed greens, roasted beets, granny smith apple, candied pecan, goat cheese with orange vinaigrette

Caprese Salad \$80 | \$150

Local heirloom tomatoes, fresh mozzarella, basil, balsamic glaze, sea salt, cracked black pepper and olive oil

Strawberry Spinach Salad

Spinach, strawberries, candied pecans, red onion, goat cheese with raspberry poppy seed vinaigrette

Green Goddess Pasta Salad \$68 | \$120

Seasonal vegetables and homemade pesto dressing

SANDWICHES & WRAPS

By the dozen

Sandwiches

Caprese Sandwich \$96

Fresh mozzarella, tomato, balsamic glaze, pesto, arugula, olive oil

Pesto Chicken Salad Sandwich \$72

Roast chicken and pesto chicken salad, spinach, roasted red peppers

Ham and Cheese Sandwich \$90

Shaved ham, cheddar cheese, dijon spread, lettuce, tomato, pretzel bun

Wraps

Chicken Caesar Wrap \$72

Whole wheat tortilla, creamy caesar dressing, grilled chicken, parmesan cheese, romaine lettuce

Pesto Chicken Salad Wrap \$72

Tortilla, roast chicken and pesto chicken salad, spinach, roasted red peppers

Spinach & Zucchini Wrap \$72 (v+)

Tortilla with spinach, zucchini, yellow squash, carrots, and avocado spread



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SLIDERS

By the dozen

BBQ Pulled Pork Slider \$48

Slow cooked BBQ pork, bourbon bbq sauce, creamy coleslaw

Classic Beef Slider \$48

Cheddar cheese, house sauce, pickles, caramelized onions

Steak Slider \$48

Tomato, arugula, horseradish sauce, fried onion strings

ENTRÉES

Add a dozen rolls and butter to your order \$9

BBQ Baby Back Ribs

Dry rubbed, grilled and served with BBQ sauce 4 full racks \$80/8 full racks \$135

Half Roasted Bell and Evans Chicken

Half chicken with spinach, sundried tomato, white wine cream sauce, served with potato and vegetable Four half chickens \$47
Eight half chickens \$85

Short Ribs

Red wine braised short ribs with caramelized onions and a rich demi glace Eight 6oz \$175 Sixteen 6oz pieces \$340

Creamy Tuscan Chicken

Chicken breast with spinach, sundried tomato, white wine cream sauce, served with potato and vegetable Eight breasts \$45
Sixteen breasts \$85

Mushroom Ravioli \$22

Light cream sauce, truffle oil, shaved parmesan

Baked Cod

Lemon, dill, white wine, served with lemon and tartar sauce Sixteen 3oz pieces \$75 Thirty-two 3oz pieces \$140



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ENTRÉE SIDES

Small pan \$45 (serves 15-20) Large pan \$80 (serves 30-50)

Green Bean Almondine

Mac and Cheese

Roasted Red Bliss Potatoes

Garlic Whipped Potatoes

Wild Rice

Baked Potatoes

Corn on the Cob

Potato Salad

Cole Slaw

DESSERTS

By the dozen

Dessert Bars \$56 (v)

Cheesecake Bites \$60

7 layers, lemon bar, pecan chocolate, raspberry

Assorted flavors

Double Chocolate Brownies \$52 (V)

Chocolate Chip Cookies \$26 (v)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions