

Timmer's RESORT

EVENT CATERING MENU

APPETIZERS

Minimum order of three dozen appetizers

HOT

Priced per dozen

Calamari Parmesan Skewers \$32

Parmesan crusted calamari steak, lemon beurre blanc, chives

Swedish Meatballs \$24

Beef meatballs in rich cream sauce, topped with lingonberry jam

Chicken and Waffle Skewers \$36

Crispy chicken, warm belgian waffle, hot honey and maple glaze

Falafel \$28 (gf, v)

Crispy Chickpea fritter, garlic cucumber yogurt sauce

Rumaki \$28 (gf)

Bacon wrapped water chestnuts, balsamic glaze

Stuffed Mushrooms \$28 (gf)

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

Chicken Satay \$32 (gf)

Marinated and grilled chicken skewer, peanut sauce, cilantro

Tempura Shrimp \$36

Crispy tempura battered shrimp, sweet chili sauce

COLD

Priced per dozen

Caprese Skewer \$32 (gf, v)

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

Roasted Red Pepper Bruschetta \$26 (v)

Toasted crostini, garlic, basil, olive oil, balsamic glaze

Smoked Salmon \$45

Cucumber slice, herb cheese spread, fresh dill, capers, radish

Shrimp Cocktail \$40

Classic cocktail sauce, lemon, chilled shrimp

Cucumber Tea Sandwiches \$24 (v)

Toasted bread, garlic and herb cheese spread, shaved cucumbers, fresh dill

Roasted Mushroom Crostini \$30 (v)

Toasted crostini, garlic and herb cheese spread, wild mushroom duxelle

Tuna Poke \$42

Ahi tuna, sesame, scallion, shoyu ponzu, sriracha aioli, wonton chip

Pesto Chicken Salad Sandwich \$72

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

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APPETIZER SPREADS

Serves 25 guests

Vegetable Crudite \$55 (gf, v)

Seasonal fresh vegetables served with buttermilk ranch

Spinach Artichoke Dip \$65 (v)

Served warm with crispy pita chips

Mediterranean Board \$65

Baba ganoush, hummus and tzatziki with pita wedges, cucumber slices, tomatoes, pepperoncini, kalamata, olives, marinated feta, and artichokes

Cheese and Charcuterie \$125

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

Grazing Board \$85

Summer sausage, snack mix, pretzel twist, pickles, cherry peppers, olives, Merks cheese

Tortilla Chip Bar \$65

Salsa roja, guacamole, pico de gallo, tortilla chips

Seasonal Fresh Fruit Platter \$65 | \$115 (gf, v+)

A LA CARTE SIDES

Small (serves 25) or Large (serves 50)

House-Fried Kettle Chips \$30 | \$50

Two pounds of house fried seasoned kettle chips with onion dip

Caesar Salad \$60 | \$110

Romaine, parmesan, croutons, caesar dressing

Quinoa Salad \$60 | \$110

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

Chopped Salad \$68 | \$120

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

Green Goddess Pasta Salad \$68 | \$120

Seasonal vegetables and homemade pesto dressing

Mixed Green Salad \$55 | \$100

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

Strawberry Spinach Salad \$68 | \$120

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

Caprese Salad \$80 | \$150

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

Roasted Beet Salad \$68 | \$120

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

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LUNCH

LUNCH BUFFET

\$24 per guest

Includes house fried kettle chips, choice of two sandwiches, two small sides (from a la carte section), and beverage service with ice tea, lemonade, and soft drinks.
(1.5 sandwiches per guest)

SANDWICHES

By the dozen

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

Chicken Caesar Wrap \$72

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

Mediterranean Wrap \$72

Whole wheat tortilla, Hummus, roasted red pepper, spinach, tomatoes, chopped olives, pickled onions

SLIDERS

By the dozen

Classic Beef Slider \$48

Cheddar cheese, house sauce, pickles, caramelized onions

Steak Slider \$48

Tomato, arugula, horseradish sauce, fried onions strings

BBQ Pulled Pork Slider \$48

Slow cooked BBQ pork , bourbon bbq sauce, creamy coleslaw

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DINNER

DINNER BUFFET

\$36 per guest

Includes two main entree selections, two side selections, house salad or caesar salad, fresh rolls and butter

(1.5 proteins per guest. Upgrade salad from a la carte section for \$5 per person)

ENTREES

Choose 2 options, extra options available for upcharge

Fresh Atlantic Salmon

Seasonal Preparation

Red Wine Braised Short Rib

Grilled BBQ Bone-In Chicken

Half Roasted Bell and Evans Chicken

Lemon and thyme jus

Bone-In Buttermilk Fried Chicken

Eight cut bone-in Bell and Evans chicken

Mushroom Ravioli

Light cream sauce, truffle oil, shaved parmesan

Baby Back Ribs

Slow Roasted Beef Tips

Baked Cod

Creamy dill sauce, diced tomato and cucumber

Creamy Tuscan Chicken

Spinach, sun-dried tomato, white wine cream sauce

Roasted Pork Tenderloin

Rosemary au jus

Grilled Tenderloin +\$5 per person

Sliced and served with demi glace or au jus

BUFFET SIDES

Seasonal Vegetables

Garlic Whipped Potatoes

Green Beans Almondine

Wild Rice

Carrots Vichy

Baked Potato

Roasted Red Bliss Potatoes

Mac N' Cheese

Buffet available for up to 25 guests in Beryl's Parlor

Due to supply chain and fluctuating prices, please reference our restaurant menu for current pricing at the time of your event.

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PLATED DINNER

Served with house or caesar salad, fresh rolls and butter

ENTRÉES

BBQ RIBS \$27 | \$38

Half rack or full rack, served with potato and vegetable

Fresh Atlantic Salmon \$30

Seasonal preparation

Sauteed Canadian Walleye \$32

Brown butter, lemon and capers; wild rice and vegetable

Parmesan Crusted Grouper \$38

Lemon butter, wild rice, and vegetable

Filet Mignon \$42

6oz, medium-rare, herb butter; potato and vegetable

Creamy Tuscan Chicken \$25

Spinach, sundried tomato, white wine cream sauce, served with potato and vegetable

Beef Short Rib \$34

12oz, burgundy sauce, peas, carrots, mushrooms, whipped potato

Bone-in Pork Chop \$32

14oz, served with mushroom sauce or champagne mustard sauce, potato and vegetable

Prime Rib \$36 *minimum of 10 orders*

12oz, medium-rare, au jus, potato and vegetable

VEGETARIAN

Mushroom Ravioli \$22

Light cream sauce, truffle oil, shaved parmesan

Pasta Primavera \$26

Seasonal vegetable, white wine sauce

Roasted Cauliflower "Steak" \$20

Spinach pesto, potato, and vegetable

Classic Mac N' Cheese \$18

Toasted breadcrumbs

FISH FRY

Available as one entrée option; Fridays only. Served with coleslaw, rye roll, tartar sauce, and potato

Beer Battered Cod or Corn Flake Crusted Cod \$24

Three pieces

Beer Battered Walleye \$26

Two 4-6oz pieces

Plated available for up to 32 guests in Beryl's Parlor

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DESSERTS

Per person

Petite Strawberry Schaum \$7 (gf)

Raspberry Sorbet \$8 (gf, v)

Flourless Chocolate Cake \$10 (gf, v)

Crème Brûlée \$9 (gf, v)

Seasonal preparation

Cheesecake \$10 (v)

Bread Pudding \$9

Turtle Cheesecake \$12 (v)

Seasonal preparation

By the dozen

Chocolate Chip Cookies \$26 (v)

Dessert Bars \$56 (v)

7 layer, lemon bar, pecan chocolate, raspberry

Double Chocolate Brownies \$52 (v)

Mini Cream Puffs \$38 (v)

Three dozen puff pastries filled with vanilla whipped cream, topped with powdered sugar

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



EVENT BOOKING DETAILS

Food

Final food selections are due 14 days prior to your event. Final counts are due 7 days prior to your event.

All food and beverage requirements for any event must be supplied by Timmer's Resort and Restaurant with the exception of special cakes. Special cakes brought in must be only served to guests of your event. Cake cutting is complimentary with all menu and rental packages.

All events are subject to a 20% gratuity, 1% service charge and state tax. Groups requesting sales tax exemption must submit their Wisconsin sales tax exemption at least 5 business days prior to the scheduled function.

All federal, state and local law regarding food and beverage purchases and consumption shall be strictly adhered to. Leftover food per the State of Wisconsin Health Department must follow all Serve Safe certification protocol. If food is taken by the host or guests a liability waiver must be signed.

Beverages

Timmer's Resort & Restaurant staffs one bartender for every 45 guests. A bartending fee of \$25 per hour will apply to cash bars and hosted bars. Minimum of 2 hours.

Outdoor bar services will end promptly at 10:30pm. The bartender will give last call for alcoholic beverages 30 minutes prior to the scheduled bar end time. Tents must be vacated by 11:00pm.

Timmer's Resort & Restaurant staff reserves the right to refuse service of alcoholic beverages to any guest.

Rentals

All additional event rentals are to be coordinated through Timmer's Resort & Restaurant. (Tent, tables, chairs, dance floors, lights, heaters, linens, china, glassware, silverware, etc.)

A set up fee will apply to all events. Fee for wedding ceremony overlooking Big Cedar Lake is an additional charge based on guest count.