

Timmer's RESORT



ONSITE PRIVATE EVENT MENU

EVENTS@TIMMERSRESORT.COM

5151 TIMMER BAY RD

WEST BEND, WI 53095

MAIN RESTAURANT (262) 338-7710

EVENT COORDINATOR (262) 346 - 3028

Timmer's RESORT

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 specialty cakes coming from a bakery. 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.

To-go containers for leftover food are \$1.00/container

Beverages

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

Outdoor bar services will end promptly at 10:30pm. Loud music will begin being turned down at 10:00pm and will end 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. \$50 setup fee for mobile bars on the lawn to accompany tented events

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.)

Fee for wedding ceremony overlooking Big Cedar Lake is an additional charge based on guest count.

Timmer's RESORT

EVENT CATERING MENU

APPETIZERS

Minimum order of three dozen per appetizer (For example, 3 dozen Rumaki)

HOT

Priced per dozen

Calamari Parmesan Skewers \$32 (gf)

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 (gf)

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

Shrimp Cocktail \$40 (gf)

Classic cocktail sauce, lemon, chilled shrimp

Cucumber Tea Sandwiches \$24 (v)

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

Burrata Prosciutto Crostini \$32

Prosciutto, burrata, basil, balsamic

Vegetable Tartes \$25 (v+)

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

Raspberry Brie Crostini \$30 (v)

Whipped brie with sweet raspberry compote

Timmer's RESORT

EVENT CATERING MENU

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

Charcuterie Cones \$80

25 cones filled with sausage, cheese, fruit, nuts, and pretzels

Cheese and Charcuterie \$125

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

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

Timmer's RESORT

EVENT CATERING MENU

LUNCH

LUNCH BUFFET

\$24 per guest

Includes house fried kettle chips, choice of two sandwiches, two small sides (from a la carte section). (1.5 sandwiches per guest)

SANDWICHES

By the dozen

Caprese Sandwich \$96 (v)

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

Spinach & Zucchini Wrap \$72 (v+)

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

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

Timmer's RESORT

EVENT CATERING MENU

DINNER

DINNER BUFFET

\$36 per guest

Includes two main entree selections, two side selections, house salad included in entree price or caesar salad for \$3/person up-charge, 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 up-charge | \$39/person buffet to add in a 3rd entree of chicken tenders for groups with kids that would like their own option

Fresh Atlantic Salmon (gf)

Seasonal Preparation

Red Wine Braised Short Rib (gf)

Grilled BBQ Bone-In Chicken (gf)

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 (gf)

Slow Roasted Beef Tips (gf)

Baked Cod (gf)

Creamy dill sauce, diced tomato and cucumber

Half Roasted Bell and Evans Chicken (gf)

Spinach, sun-dried tomato, white wine sauce

Roasted Pork Tenderloin (gf)

Rosemary au jus

Grilled Tenderloin (gf) +\$5 per person

Sliced and served with demi glace or au jus

BUFFET SIDES

Seasonal Vegetables (gf)

Garlic Whipped Potatoes (gf)

Mac N' Cheese

Green Beans Almandine (gf)

Wild Rice (gf)

Roasted Red Bliss Potatoes (gf)

Carrots Vichy (gf)

Baked Potato (gf)

Cole Slaw (gf)

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.

Timmer's RESORT

EVENT CATERING MENU

PLATED DINNER

Served with a house salad (included in entree price) or a caesar salad as a \$3/person upcharge. Fresh Rolls and butter included.

ENTRÉES

BBQ RIBS \$27 | \$38 (gf)

Half rack or full rack, served with potato and vegetable

Fresh Atlantic Salmon \$30 (gf)

Seasonal preparation

Sauteed Canadian Walleye \$32

Brown butter, lemon and capers; wild rice and vegetable

Creamy Tuscan Chicken \$25

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

Filet Mignon \$42 (gf)

6oz, medium-rare, herb butter; 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 (gf)

Spinach pesto, potato, and vegetable

Classic Mac N' Cheese \$18

Toasted breadcrumbs

Parmesan Crusted Grouper \$38

Lemon butter, wild rice, and vegetable

Beef Short Rib \$34 (gf)

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

Bone-in Pork Chop \$32 (gf)

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

Prime Rib \$36 *minimum of 10 orders* (gf)

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

Roasted Vegetable Ragu \$25

Spaghetti Squash topped with ragu sauce. (\$30 for plant-based meatballs spaghetti entree)

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

Timmer's RESORT

EVENT CATERING MENU

DESSERTS

Per person

Petite Strawberry Schaum \$7 (gf)

Raspberry Sorbet \$6/scoop (gf, v)

Flourless Chocolate Cake \$10 (gf, v)

Crème Brûlée \$9 (gf, v)

Seasonal preparation

NY Cheesecake \$9 (v)

Bread Pudding \$10

Turtle Cheesecake \$10 (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)

Cheesecake Bites \$60

Assorted Flavors

Donut Hole Bar \$29

Warm donut holes with powdered sugar with sauces
of chocolate, caramel, and raspberry for dipping

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