

BREAKFAST

All Breakfast Selections are served with an Assortment of Freshly Baked Breakfast Pastries and Butter, Chilled Fruit Juices and Freshly Brewed Coffee.

Breakfast Express

*Freshly Baked Breakfast Pastries and Muffins
Chilled Fruit Juices and Freshly Brewed Coffee*
\$3.95

Continental Breakfast

*Breakfast Express plus
Assorted Fresh Fruit and Strawberry Yogurt*
\$5.95

Wisconsin Sunrise

*Scrambled Eggs with your choice of Sausage, Bacon or Ham
Lyonnaise Potatoes and Toast with Jelly*
\$5.95

Country Jam French Toast

*Texas Toast Dipped in Mango Butter with your choice of
Apple Smoked Bacon or Sausage,
Fresh Mango and Blueberry Syrups*
\$6.95

Fanny Hill Wakeup

*Three Egg Omelet Filled with Ham and Topped
with Salsa and Cheese accompanied by
Home Fried Potatoes and Garnished with Melon*
\$7.95

Chippewa Valley Buffet

For 30 or more guests

*Homemade Texas French Toast, Scrambled Eggs with Fresh Chives and Monterey Jack Cheese,
Apple Smoked Bacon, Home Fried Potatoes, Seasonal Fresh Fruit and Yogurt*
\$7.95

Heartland Buffet

For 30 or more guests

*Denver Omelets, Apple Smoked Bacon, Sausage,
Lyonnaise Potatoes, Seasonal Fresh Fruit and Yogurt*
\$9.95

The Works Buffet

For 30 or more guests

*Grilled Pit Ham, Scrambled Eggs with Fresh Chives and Monterey Jack Cheese,
Apple Smoked Bacon, Hash Brown Potatoes, Biscuits and Gravy,
Bagels and Croissants, Seasonal Fresh Fruit and Berries*
\$9.95

All prices are per person (unless otherwise noted) and subject to a 20% service charge and applicable sales taxes.
Fanny Hill

MEETING INTERMISSIONS

MORNING START

Beverages to be available for up to 4 hours. Pastries to be available for up to 2 hours.

Gourmet Coffee Station

*Freshly Brewed Regular and Decaffeinated Coffee
Shaved Chocolate, Whipped Cream
Flavored Syrups
\$2.95 per person or \$24.95 per gallon*

Morning Eye Opener

*Freshly Brewed Regular and Decaffeinated Coffee
Assorted Chilled Juices
Selection of Herbal Teas
Milk, Hot Chocolate
\$3.45*

Breakfast Pastries

*Danish Pastries
Assorted Muffins and Rolls
Butter
\$1.95 per person or \$14.95 per dozen*

Gourmet Breakfast Pastries

*Bagels with Cream Cheese
Sweet Rolls, Apple Strudel,
Assorted Freshly Baked Breads
Flavored Butter
\$2.25 per person or \$16.95 per dozen*

A LA CARTE

<i>Regular and Decaffeinated Coffee</i>	<i>\$19.95/gallon</i>
<i>Hot or Iced Tea</i>	<i>\$17.95/gallon</i>
<i>Hot Apple Cider</i>	<i>\$21.95/gallon</i>
<i>Punch</i>	<i>\$15.95/gallon</i>
<i>Lemonade</i>	<i>\$8.50/carafe</i>
<i>Chilled Fruit Juices</i>	<i>\$8.50/carafe</i>

<i>Milk</i>	<i>\$6.95/carafe</i>
<i>Assorted Soft Drinks</i>	<i>\$1.50/each</i>
<i>Spring Bottled Water</i>	<i>\$1.50/each</i>
<i>Freshly Baked Cookies</i>	<i>\$11.95/dozen</i>
<i>Chocolate Brownies</i>	<i>\$14.95/dozen</i>
<i>Snack Mix</i>	<i>\$10.00/pound</i>

THEME BREAKS

Sweet Touches

*Assorted Freshly Baked Cookies
Chocolate Brownies
Assorted Soft Drinks
\$3.95*

Wisconsin Connection

*Assortment of Local Cheeses, Gourmet Crackers,
Salami and Summer Sausage
Fried Cheese Curds
Assorted Soft Drinks and Bottled Waters
\$4.95*

Light and Healthy

*Assorted Fresh Fruits and Yogurts
Low Fat Granola Bars
Assorted Soft Drinks and Bottled Waters
\$5.95*

Finger Sandwiches

Served with Cheese, Pickle Spears and Chips.
Turkey on White \$14.95/dozen
Ham on Pumpernickel or Rye \$14.95/dozen
Roast Beef on Wheat \$17.95/dozen

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BREAKS

THE EXECUTIVE MEETING I

Morning

*Danish Pastries
Assorted Muffins and Rolls
Seasonal Fresh Fruit Medley
Freshly Brewed Coffee and Decaffeinated Coffees
Assorted Chilled Fruit Juices*

Mid-Morning

*Replenish Freshly Brewed Coffees and Assorted Teas
Assorted Soft Drinks
Spring Bottled Waters*

Afternoon

*Freshly Baked Assorted Cookies
Chocolate Brownies
Replenish Freshly Brewed Coffees and Assorted Teas
Assorted Soft Drinks
Spring Water
\$11.95*

THE EXECUTIVE MEETING II

Morning

*Bagels with Cream Cheese
Sweet Rolls, Apple Strudel,
Assorted Freshly Baked Breads
Seasonal Fresh Fruit Medley
Freshly Brewed Regular and Decaffeinated Coffees
Shaved Chocolate, Whipped Cream, Flavored Syrups
Assorted Chilled Fruit Juices*

Mid-Morning

*Replenish Freshly Brewed Coffees and Assorted Teas
Assorted Soft Drinks
Spring Water*

Afternoon

*Light and Healthy Theme Break
\$14.95*

BRUNCH BUFFET

Brunch Buffet

For groups of 50 people or more

Tossed Salad Greens with Assorted Dressings, Fresh Fruit Salad, Italian Chicken Salad, Tomato and Cucumber Salad, Pasta Salad, Denver Omelet, Bacon, Sausage, Breakfast Potatoes, Roast Pork, Chicken Breast, Beef Stroganoff, Catch of the Day, Rice Pilaf, Vegetable du Jour, Strudel, Muffins and Breads, Assorted Cakes and Pies
Freshly Brewed Coffee; Tea or Milk upon request

\$18.95

LUNCHEON BUFFET

Luncheon Buffets are served with Rolls and Butter
Freshly Brewed Coffee; Tea or Milk upon request

Best of the Midwest

Served Family Style

For groups of 20-40 people

Platters of Sliced, Chilled Beef Sirloin served with Horseradish Sauce and Mild Salsa, Grilled Julienne Chicken Breast Platter served with Relish accompanied by an Imported Selection of Cheese, Pasta Salad Adriatic and Vegetable Crudités with Ranch Dressing

\$14.95

New York Delicatessen

For groups of 40 people or more

Smoked Turkey, Salami, Corn/Roast Beef, Assorted Cheeses, Tomatoes, Leaf Lettuce, Onions and Pickles served with Mustard, Mayonnaise, Horseradish and Freshly Baked Breads. Accompanied by Mixed Field Green Salad with Assorted Dressings, Potato Salad, Fruit Salad, and Potato Chips

\$12.95

Chicken Delight

For groups of 40 people or more

Grilled Breast of Chicken topped with Bacon, Monterey Jack Cheese, BBQ Sauce, Lettuce, Tomatoes, Red Onions and Herb Garlic Mayonnaise served on a Croissant. Accompanied by Caesar Salad, Pasta Salad, Fried Potato Spears, and Fresh Sliced Melons

\$12.95

Little Italy

For groups of 40 people or more

Meatballs in a Rich Marinara Sauce, Grilled Italian Sausage Platter, Fettuccini Alfredo accompanied with Crisp Caesar Salad, Antipasta Salad, Fried Zucchini Sticks and Garlic Bread

\$10.95

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LUNCHEON

LUNCHEON SALADS

*All salads include Assorted Rolls and Butter
Freshly Brewed Coffee; Milk and Tea upon request*

Chicken Macadamia Salad

*Chicken Salad with Macadamia Nuts and Seasoned
Mayonnaise Dressing accompanied by Fresh Fruit and a
Freshly Baked Croissant*
\$9.95

Cobb Salad

*Mixed Field Greens tossed with Julienne Turkey, Baby Corn,
Tomato, Sliced Cucumber, Olives, and Hard Boiled Egg.
Served with House Specialty Honey Poppy Seed Dressing*
\$9.95

Chef Salad

*Cool Shredded Lettuce, Sliced Ham, Turkey and Swiss Cheese
a top our House Salad Mix and Garnished with Egg, Tomato,
and Cucumbers. Served with Fanny Hill's
Specialty Honey Poppy Seed Dressing*
\$9.95

Grilled and Chilled Gulf Shrimp

*Gulf Shrimp Grilled and Chilled Served in a
Freshly Tossed Caesar Salad topped
with Croutons and Parmesan Cheese*
\$14.50

LUNCHEON SANDWICHES

All sandwiches include Freshly Brewed Coffee; Milk or Tea upon request.

Light Luncheon Croissant

*Freshly Baked Croissant with
your choice of Ham, Turkey, or Chicken Salad
and a Side of Seasonal Fresh Fruit*
\$8.95

French Dip

*Shaved Roast Beef served on a Toasted
Hoagie with Swiss Cheese and au Jus for Dipping
with Potato Salad*
\$9.95

Deli Plate

*Shaved Ham or Turkey served on a Kaiser Roll with an
Assortment of Condiments and Potato Chips*
\$8.95

Chicken Caesar Wrap

*Sliced, Marinated Chicken in a Wrap with Romaine Lettuce,
Tomatoes, Croutons, and Freshly Shredded Parmesan Cheese*
\$9.95

BOX LUNCHESES

Deli Select

*Potato Salad
Ham, Turkey, Roast Beef, or Garden Vegetables
with Lettuce and Tomato on a Hoagie Roll
Freshly Baked Cookie
Soda or Spring Water*
\$9.95

Fresh Select

*Fresh Fruit
Tuna Salad or Chicken Salad with
Lettuce and Tomato on a Croissant
Freshly Baked Cookie
Soda or Spring Water*
\$9.95

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LUNCHEON ENTREES

*Luncheon selections are served with
Mixed Field Greens Salad and Fanny Hill's Specialty Honey Poppy Seed Dressing
Chef's Selection of Starch, Vegetable du Jour, Rolls and Butter
Freshly Brewed Coffee; Tea or Milk upon request*

Strawberry Grilled Chicken

*Tender Grilled Chicken Breast served with a
Delicate Strawberry Glaze
\$10.95*

Italian Meat or Vegetable Lasagna

*Layered Meat Sauce, Pasta and Assorted Cheeses
with Fresh Garden Variety Vegetables
\$10.95*

Grilled Salmon

*Grilled Salmon with Dilled Butter Sauce
\$12.95*

Roasted Turkey Breast

*Sliced Breast of Roast Turkey served with Traditional
Stuffing, Mashed Potatoes, Gravy, Candied Yams,
Niblet Corn and Cranberry Sauce
\$11.95*

Chicken or Vegetable Stir Fry

*Chicken Filet, Fresh Vegetables and Sauce
Stir Fried to Perfection
\$10.95*

Roasted Pork Loin Heartland

*Slow Roasted Pork Loin served with Wild Rice and
Sun Dried Cherry Chutney
\$12.95*

Beef Pot Roast

*Tender Pieces of Beef Roast served on a Bed of Garlic Mashed
Potatoes with Roasted Shallot Demi Glace
\$14.95*

Pasta Primavera

*Penne Pasta served with Flame Roasted Peppers,
Mushrooms, Sun Dried Tomatoes and Alfredo Sauce
Topped with Gruyere Cheese
\$10.95*

Half Cornish Game Hen

*Cornish Game Hen served over Wild Rice with Craisins
Topped with Madeira Sauce
and Cranberry Relish
\$13.95*

Petite Filet Mignon

*6oz. Petite Filet, prepared to medium, served with a Wild
Mushroom Demi Glace and Croutons
\$17.95*

***Custom Menus are available upon request.
Please contact your catering representative.***

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