

# BREAKFAST

*All Breakfast Selections are served with an Assortment of Chilled Fruit Juices and Freshly Brewed Coffee.*

## **Continental**

### **Breakfast Express**

*Freshly Baked Breakfast Pastries and Muffins  
Chilled Fruit Juices and Freshly Brewed Coffee  
\$4.95*

### **Continental Breakfast**

*Breakfast Express plus  
Assorted Fresh Fruit and Strawberry Yogurt  
\$6.95*

## **Plated**

### **Wisconsin Sunrise**

*Scrambled Eggs with your choice of Sausage, Bacon or Ham  
Lyonnaise Potatoes and Toast with Jelly  
\$7.95*

### **Country Jam French Toast**

*Thick Sourdough Toast Dipped in Cinnamon Butter with your choice of  
Apple Smoked Bacon or Sausage,  
Fresh Maple Syrup  
\$7.95*

### **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*

## **Buffet**

### **Chippewa Valley Buffet**

*For 25 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  
\$9.95*

### **Heartland Buffet**

*For 25 or more guests  
Denver Omelets, Apple Smoked Bacon, Sausage,  
Lyonnaise Potatoes, Seasonal Fresh Fruit and Yogurt  
\$9.95*

### **The Works Buffet**

*For 25 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  
\$12.95*

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*

### 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, Assorted 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*

### 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.*

<i>Turkey on White</i>	<i>\$14.95/dozen</i>
<i>Ham on Pumpernickel or Rye</i>	<i>\$14.95/dozen</i>
<i>Roast Beef on Wheat</i>	<i>\$17.95/dozen</i>

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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  
\$13.95 per person*

## 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  
\$19.95 person*

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# 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

*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 25 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 25 people or more*

*Grilled Breast of Chicken with assorted toppings to include: Bacon, Monterey Jack Cheese, BBQ Sauce, Lettuce, Tomatoes, Red Onions and Herb Garlic Mayonnaise served with Kaiser Rolls. Accompanied by Caesar Salad, Pasta Salad, Fried Potato Spears, and Fresh Sliced Melons*

\$12.95

## Little Italy

*For groups of 25 people or more*

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

\$11.95

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# Luncheon Buffet

*Luncheon Buffet selections are served with Rolls and Butter. Freshly Brewed Coffee; Tea or Milk upon request  
There is a 30 person minimum for all Buffets-Luncheon Buffet Prices are only Available from 11:00am to 3:00pm*

## Salads

### **Choice of Three Salads:**

*Caesar Salad  
Mixed field Greens Salad  
Traditional Spinach Salad  
Fruit Salad  
Pasta Salad  
Potato Salad  
Coleslaw  
Vegetable Salad*

## Entrees

### **Choice of Two: 14.95 Choice of Three: 16.95**

*Summer Tilapia  
Artic Char  
Lemon Herb Chicken  
Italian Grilled Chicken  
Roasted Turkey Breast  
Honey Baked Ham  
Pasta Primavera  
Italian Lasagna  
Roasted Pork Loin with a Mushroom Demi Glaze  
Burgundy Beef Tips  
Beef Pot Roast*

## Starch & Vegetable

### **Choice of Three:**

*Garlic Mashed Potatoes with Gravy  
Herb Roasted Baby Red Potatoes  
Baked Potatoes  
Wild Rice  
Seasonal Stuffing  
Seasonal Vegetables  
Summer Squash Medley  
Maple Glazed Carrots  
Fresh Green Beans  
Buttered Corn on the cob*

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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*

## **Italian Grilled Chicken**

*Tender Grilled Chicken Breast served with a  
Light Italian Cream Sauce  
\$12.95*

## **Italian Meat or Vegetable Lasagna**

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

## **Artic Char**

*Grilled Artic Char with Dilled Butter Sauce  
\$13.95*

## **Roasted Turkey Breast**

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

## **Wild Mushroom Chicken**

*A Fresh Baked Chicken Breast Stuffed with Wild Mushrooms  
and topped with a Parmesan Cream Sauce  
\$13.95*

## **Roasted Pork Loin Heartland**

*Slow Roasted Pork Loin served with Wild Rice and  
Sun Dried Cherry Chutney  
\$13.95*

## **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*

## **Petite Filet Mignon**

*6oz. Petite Filet, prepared to medium, served with a Wild  
Mushroom Demi Glace and Croutons  
\$18.95*

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

*\*Only Available for Lunch Service Between  
11:00am and 3:00pm*

# DINNERS

*Dinner 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*

## **Chicken Dijonaise**

*Chicken Breast Lightly Coated with  
Herb Bread Crumbs served with  
Dijon Cream Sauce  
\$16.95*

## **Lemon Chicken**

*Pan Roasted Chicken topped with a  
Lemon Herb Cream Sauce  
\$14.95*

## **Chicken Chardonnay**

*A fresh Baked Chicken Breast stuffed with Roasted Vegetables  
& topped with a Chardonnay Cream Sauce  
\$16.95*

## **Chicken ale Milanese**

*Chicken Breast coated in Parmesan Cheese, Thyme and  
Garlic, topped with a Roma Tomato Confit  
\$16.95*

## **Fresh Atlantic Salmon**

*Fresh Salmon Filet topped with a  
Lemon Dill Compound Butter  
\$18.95*

## **Summer Tilapia**

*Fresh Tilapia Broiled and served  
over Summer Salsa  
\$15.95*

## **Sirloin & Wild Mushroom Chicken**

*Filet of Sirloin, prepared to medium,  
served on a Herb Crouton and  
a fresh baked Chicken Breast stuffed with Wild Mushrooms &  
topped with a Parmesan Cream Sauce  
\$22.95*

## **Pasta Primavera**

*Penne Pasta served with Flame roasted peppers, Mushrooms,  
Sun dried Tomatoes & Alfredo Sauce  
topped with a Gruyere Cream Sauce  
\$14.95*

## **Tender Medallions**

*Tenderloin Medallions served with a  
Porcini Mushroom Demi Glaze  
\$29.95*

## **Roasted Pork Loin**

*Sliced Pork Loin topped with a Shallot Mushroom Glaze  
\$15.95*

## **Ribeye**

*Charbroiled Ribeye topped with Mushrooms  
& Onions, served Medium  
\$24.95*

## **Sirloin**

*Filet of Sirloin, prepared to medium, on a Herb Crouton  
with a Wild Mushroom Demi Glaze  
\$16.95*

## **Sirloin & Shrimp**

*Grilled Sirloin & Shrimp Scampi  
\$22.95*

## **Grilled Pork Chops**

*Grilled Boneless Pork Chops topped with a Roasted Onion  
Horseradish Cream Sauce  
\$16.95*

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

# PREMIERE SELECTION DINNERS

*Premiere Dinner Selections are served with your Choice of Soup, Salad, Entrée  
and Chef's Selection of Starch, Vegetable du Jour, Rolls and Butter  
Freshly Brewed Coffee; Tea or Milk upon request*

## SOUP

### **Maine Lobster Bisque**

*With a Crust of Puff Pastry and a  
tulip of Basil Whipped Cream*

### **Double Consomme**

*With a hint of Madeira and Pheasant Quenelles*

## SALAD

### **Heirloom Tomato and Cucumber**

*Vine Ripened Tomato and Seedless European Cucumber on a  
bed of Field Greens served with Raspberry Vinaigrette*

### **Classic Caesar**

*Cool Romaine Lettuce, Tomatoes, Croutons, Freshly Shredded  
Parmesan Cheese tossed with a Classic Caesar Dressing*

## ENTREE

### **Best of the Land and Sea**

*Jumbo Florida Prawn and Saddle of Veal  
served with a Salpicon of Chanterelles  
& Roasted Red Pepper  
\$36.95*

### **Salmon with Red Pepper Confit and Basil**

*Served with a Yukon Potato Stack, Sweet Onions  
& Garnished with Baby Frisse  
\$32.95*

### **Pan Seared Liberty Valley Duck**

*Anjou Pears, Lingonberry Wild Rice  
& Pate "Fois Gras"  
\$32.95*

### **Tuscan Style Braised Pork**

*With Mascarpone Polenta served on Tomato  
Infused with Celery and Pancetta,  
fresh Thyme & White Mushrooms  
\$24.95*

### **Beef Tenderloin Tournedos "Agnes Sorel"**

*Two Tenderloin Filets of Herb Crouton topped with  
Fresh Greens, Asparagus & Sauce Choron  
\$38.95*

### **Garlic Cured Pork Loin**

*With Ratatouille stuffed Tomatoes, Shoestring Potatoes  
& Baby Arugula Garnish  
\$24.95*

### **Fresh Florida Strawberry Grouper**

*Brushed with Cilantro Lime Butter, Grilled and  
served with Cucumber Relish a top Baby Spinach  
& surrounded by Saffron Linguini  
tossed with Smoked Tomato  
\$25.95*

### **Stuffed Filet Mignon**

*Filet Mignon, prepared to medium, and  
topped with Gorgonzola cheese  
served with Yukon Potatoes &  
Flamed Roasted Bell Pepper Polenta  
\$37.95*

### **Grilled Baby Trout**

*With Western Succotash & Herbed Butter Sauce  
served with Garlic Mashed Potatoes  
\$26.95*

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

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# Dinner Buffet

*Dinner Buffet selections are served with Rolls and Butter. Freshly Brewed Coffee; Tea or Milk upon request  
There is a 30 person minimum for all Buffets*

## Salads

### **Choice of Three Salads:**

*Caesar Salad  
Mixed field Greens Salad  
Traditional Spinach Salad  
Fruit Salad  
Pasta Salad  
Potato Salad  
Coleslaw  
Vegetable Salad*

## Entrees

### **Choice of Two: 16.95 Choice of Three: 19.95**

*Summer Tilapia  
Lemon Herb Chicken  
Chicken Dijon  
Italian Grilled Chicken  
Honey Baked Ham  
Pasta Primavera  
Roasted Pork Loin with a Mushroom Demi Glaze  
Burgundy Beef Tips  
Sliced Sirloin*

## Starch & Vegetable

### **Choice of Three:**

*Garlic Mashed Potatoes with Gravy  
Herb Roasted Baby Red Potatoes  
Baked Potatoes  
Wild Rice  
Seasonal Stuffing  
Seasonal Vegetables  
Summer Squash Medley  
Maple Glazed Carrots  
Fresh Green Beans  
Buttered Corn on the cob*

## CHILDREN'S MENU

*Served as a plated dinner option; Milk upon request*

### **Chicken Tenders**

*Fresh Fruit Cup, Golden Brown Chicken Tenders served with French Fries  
\$5.95*

### **Homemade Macaroni and Cheese**

*Fresh Fruit Cup, Pasta with Cheese  
\$5.95*

### **Fried Shrimp**

*Fresh Fruit Cup, Golden Brown Shrimp accompanied with Tarter Sauce and served with French Fries \$5.95*

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# DESSERTS

## **Flamed Strawberry Romanoff**

*For groups under 100 people*

*Fresh, Ripe Strawberries Caramelized with Orange & Lemon Zest Flamed with Kirsch & finished with Whipped Cream Prepared by a Chef in Front of Your Group*  
\$7.50

## **French Nougat Torte**

*A Scrumptious Dessert with a Crushed Graham Cracker Crust and Layers of Fudge Brownie and Snickers, this Dessert sits in a Pool of Chocolate Rum Sauce & is topped with a Layer of New York Cheesecake*  
\$7.95

## **Bailey's Irish Dream**

*Fanny Hill's Signature Dessert! This Dessert has an Oreo Cookie Crust with a Cheesecake Layer and Chocolate Mousse. Sitting in a Pool of Chocolate Rum Sauce, it is topped with a Dollop of Whipped Cream and finished with Chocolate Morsels.*  
\$6.95

## **New York Cheesecake**

*New York Cheesecake made with Fresh Vanilla Beans Topped with Fresh Fruit, Chocolate or Caramel Sauce*  
\$6.00

## **Tiramisu**

*Lady Fingers Soaked in Tia Maria Coffee Liquor with Marscapone Italian Cream Cheese topped with Cocoa Powder*  
\$7.95

## **Black Forest Cake**

*Chocolate Cake filled with Sour Cherries, Whipped Cream & Soaked in Imported Kirsch Liquor*  
\$5.95

## **Homemade Carrot Cake**

*Filled with Cream Cheese & a Tulip of Whipped Cream.*  
\$5.25

## **Swiss Apple Flan**

*A Classic European Apple Tart Baked with Almond Custard & Glazed with Apricot Glaze.*  
\$4.45

## **Assorted Fresh Baked Pies**

*Chef's Selection of Assorted Freshly Baked Pies*  
\$3.95

## **Lemon Delight**

*Three Layers of Delight beginning with a Graham Cracker Crust, Lemon Cheese Cake & Finished with a Lemon Mousse*  
\$6.95

## **Dessert du Jour**

*Chef's Selection of a Fanny Hill Creation*  
\$3.95

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# COLD HORS D'OEUVRES

*Evening receptions (after 7:00pm) we suggest 8 to 10 pieces per person.  
Receptions over a meal period we suggest a total of 12 to 15 pieces per person.*

## **Cheese Display**

*Assorted Domestic and Imported  
Cheeses served with an array of  
Wafers and Assorted Sliced Breads.  
\$80 serves 25  
\$150 serves 50*

## **Fruit Display**

*Sliced Seasonal Fresh Fruit  
served with a Yogurt Dip  
\$65 serves 25  
\$125 serves 50*

## **Vegetable Crudités**

*Seasonal Crisp Garden Vegetables  
served with a  
Zesty Peppercorn Dip  
\$40 serves 25  
\$80 served 50*

## **Cheese, Fruit and Vegetable Display**

*Combination of the above items  
\$4.95 per person*

## **Whole Baked Brie Wheel en Croute**

*A Wheel of Brie Encased in a Puff Pastry  
Garnished with Fresh Seasonal Berries.  
Served with Stone Ground Crackers.  
\$125 serves 25*

## **Ham Roulade with Russian Stuffing**

*Vegetable Salad of Peas, Potatoes and Mayonnaise  
Rolled in Thinly Sliced Ham and Garnished  
\$75 per 50 pieces*

## **Russian Stuffed Eggs**

*Deviled and Stuffed with Egg Mix  
and Garnished  
\$70 per 50 pieces*

## **Smoked Salmon Pinwheels**

*Cream Cheese Spread and Thinly Sliced Salmon  
Cut into Pinwheels  
\$90 per 50 pieces*

## **Fresh Fruit Kebabs**

*Skewered Assortment of Melons, Strawberries,  
Pineapples and Presented on a Melon  
\$65 per 50 pieces*

## **Assorted Canapés**

*Distinctive Medley of Shrimp, Vegetarian, Chicken and  
Cheese Canapés Served atop a Variety of Bread Rounds  
\$110 per 50 pieces*

## **Cherry Tomatoes Stuffed with Tuna**

*\$60 per 50 pieces*

## **Chilled Shrimp**

*Chilled Shrimp on Ice served with  
Cocktail Sauce and Lemon Wedges  
\$110 per 50 pieces*

## **Deli Tray**

*Shaved Ham, Roast Turkey, Roast Beef, and Assorted Cheeses Sliced and Served with  
French Rolls and Garnished with an Assortment of Condiments.  
\$3.99 per person*

## **Chips, Pretzels, Dip**

*\$10 per pound*

## **Snack Mix**

*\$10 per pound*

## **Gourmet Mixed Nuts**

*\$16 per pound*

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# HOT HORS D'OEUVRES

*Evening receptions (after 7:00pm) we suggest 7 to 8 pieces per person.  
Receptions over a meal period we suggest a total of 10 to 12 pieces per person.*

## **Artichoke Dip**

*Warmed Artichoke Dip Served with  
Assorted Chips  
\$35 serves 25 people*

## **Swedish Meatballs**

*Homemade Meatballs simmered in a Caper Sauce  
topped with Fresh Parsley  
\$30 per 50 pieces*

## **Rumaki**

*Chicken Liver and Water Chestnuts Wrapped in Bacon  
\$40 per 50 pieces*

## **Sesame Chicken**

*Skewered Boneless Chicken Breast & Vegetables  
in a Sesame sauce  
\$50 per 50 pieces*

## **BBQ Cocktail Franks**

*\$30 per 50 pieces*

## **Deep Fried Chicken Wings/Drummettes**

*\$40 per 50 pieces*

## **Oriental Egg Rolls**

*Chicken, Pork or Vegetarian  
\$55 per 50 pieces*

## **Pot Stickers**

*Deep Fried Wontons Filled with Chicken or Pork  
Served with a Teriyaki Dipping Sauce  
\$50 per 50 pieces*

## **Stuffed Mushroom Caps**

*Fanny Hill's Specialty Caps Stuffed with Crabmeat  
\$65 per 50 pieces*

## **Mini Crabmeat Puffs**

*Baked Mixture of Crabmeats and Herbs Rolled  
into Balls and Served with Butter Sauce  
\$100 per 50 pieces*

## **Oyster Rockefeller**

*Baked Oysters in a Half Shell Topped  
with Spinach and Galliano  
\$100 per 50 pieces*

# INTERNATIONAL DELICACIES

## **Assorted Mini Quiche**

*Quiche with Mushrooms, Vegetables, & Spinach  
\$55 per 50 pieces*

## **Miniature Pork Ribs**

*\$60 per 50 pieces*

## **Fried Fantail Shrimp**

*Served with Cocktail Sauce  
\$100 per 50 pieces*

## **Beef Kebabs**

*Assorted Peppers, Onions, Vegetables and  
Tender Pieces of Beef Skewered  
\$75 per 50 pieces*

## **Chicken Teriyaki Brouchette**

*Skewered Cubed Chicken Glazed with Teriyaki  
\$65 per 50 pieces*

## **Mushroom Caps Escargot**

*\$105 per 50 pieces*

## **Swiss Onion Pie**

*Custard with Roasted Onions  
\$70 per 50 pieces*

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# HORS D'OEUVRE BUFFETS

*Hors d'oeuvres Buffets will be available for one hour  
For groups of 30 people or more*

## **Top of the Town Buffet**

*Assorted Cheese and Crackers  
Vegetable Crudités  
Fruit Display  
Fanny Hill's Signature Stuffed Crabmeat Mushroom Caps  
Beef Brochette  
Brie En Croute  
BBQ Meatballs  
\$16.95*

## **Taste of the Town Signature**

*Assorted Cheese and Crackers  
Vegetable Crudités  
Fruit Display  
Fanny Hill's Signature Stuffed Crabmeat Mushroom Caps  
Beef Sate with Thai Peanut Sauce  
Chicken Yakatori  
Swedish Meatballs  
\$16.95*

## **Great Beginnings**

*Assorted Cheese and Crackers  
Vegetable Crudités  
Fruit Display  
Stuffed Mushroom Caps  
Teriyaki Chicken Wings  
Swedish Meatballs  
\$14.95*

## **Chippewa Buffet**

*Assorted Cheese and Crackers  
Vegetable Crudités  
Fruit Display  
Fanny Hill's Signature Stuffed Crabmeat Mushroom Caps  
Buffalo Chicken Wings  
New York Style Breadsticks  
\$13.95*

## **Clearwater Buffet**

*Assorted Cheese and Crackers  
Fruit Display  
Brie en Croute  
Homemade Meatballs  
New York Style Breadsticks  
\$13.95*

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Fanny Hill

# RECEPTION STATIONS

Reception stations must be a minimum of three stations. Reception Stations will be available for one hour  
For groups of 30 people or more

## Mexican Connection

Tortilla Chips and Salsa  
Seven-Layer Bean Dip  
Chicken Quesadillas with Sour  
Cream  
\$4.95

## Taste of Italy

Antipasto Display  
Cheese and Meat Ravioli  
with Meat Sauce  
Grated Parmesan Cheese  
Garlic Toast  
\$4.95

## Oriental Express

Thai Chicken Spring Rolls  
Choice of Marinated Beef or  
Chicken Stir Fry  
Rice Noodles  
\$5.95

## Chili Bar

Chili with Cheddar Cheese,  
Diced Onion, Sour Cream,  
Corn Bread and Honey Butter  
Tortilla Chips  
\$4.95

## Carving Board

Selection of Two Meats  
Chef Carved Turkey Breast,  
Honey Ham or  
Roast Sirloin of Beef,  
Assorted Silver Dollar Rolls,  
Mustard, Mayonnaise, Au Jus, and  
Horseradish Sauce  
\$7.95

## Potato Bar

Baked Russet Potatoes  
Bacon Bits and Diced Ham  
Sour Cream, Cheddar Cheese,  
Whipped Butter, Steamed Broccoli,  
Chopped Green Onion  
\$3.95

## Down by the Sea

Bacon Wrapped Scallops  
Jumbo Shrimp with Cocktail Sauce  
and Lemon Wedges  
Hot Artichoke and Crab Dip with  
Crusty French Bread  
\$10.95

## Decadent Desserts

Miniature Cheesecakes  
Tuxedo Strawberries  
Petit Fours  
\$5.95

## Fruit Fondue

Dark Chocolate Fondue  
Selection of Fresh Fruit  
Cubed Pound Cake  
and Whipped Cream  
\$6.95

# CHEF CARVING PRESENTATION STATION

First Hour \$50.00

Second Hour \$25.00

## Whole Roasted Turkey

Slow Roasted the Old Fashioned Way; served with Rolls, Biscuits and Accoutrements.  
\$125 serves 40 people

## Whole Roasted Danish Pork Loin

Pork Loin Seasoned with Garlic, Rosemary and Apricot Glaze and served with Freshly Baked Rolls, Fire Roasted Apples and  
Accoutrements.  
\$150 serves 40 people

## Glazed Honey Baked Ham

Served with Bakery Fresh House Rolls, Spiced Mustard and Horseradish Sauce.  
\$175 serves 50 people

## Steamship Round of Beef

Served with Silver Dollar and Petite Pumpernickel Rolls; Spiced Mustard, Horseradish & Seasoned Mayonnaise.  
\$475 serves 125

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# BEVERAGE SERVICE

## CHAMPAGNES, SPARKLING CIDER AND WINES

*Butler service available at no additional cost  
Wine list available upon request*

**J. Roget Champagne**  
*\$14.95 per bottle*

**Martini and Rossi Asti**  
*\$24.95 per bottle*

**Sparkling Cider**  
*\$14.95 per bottle*

**Sutter Home Fre Wine**  
*\$14.95 per bottle*

**Punch or Lemonade**  
*\$15.95/gallon*

### House Wine

*Chardonnay  
Sauvignon Blanc  
White Zinfandel  
Pinot Gregio  
Riesling  
Gewurtzaminer*

*Merlot  
Cabernet Sauvignon  
Pinot Noir  
\$24.95 per bottle*

*Salmon Creek Chardonnay or Cabernet Sauvignon  
\$14.95 per Bottle*

## KEG BEER

<b>1/4 Barrel Domestic</b> <i>approximately 90 glasses</i>	<b>\$95.00</b>
<b>1/2 Barrel Domestic</b> <i>approximately 180 glasses</i>	<b>\$195.00</b>
<b>1/2 Barrel Premium</b> <i>Based upon brand</i>	<b>Market Price</b>

## CASH OR HOST BAR PRICING

<i>House Brand Liquor</i>	<i>\$3.50 per drink</i>
<i>Call Brand Liquor</i>	<i>\$4.00 per drink</i>
<i>Premium Brand Liquor</i>	<i>\$4.50 per drink</i>
<i>Specialty Drinks</i>	<i>\$4.50 – 6.75 per drink</i>
<i>Domestic Beer</i>	<i>\$3.00 per bottle</i>
<i>Imported Beer</i>	<i>\$4.00 per bottle</i>
<i>Malternatives</i>	<i>\$4.00 per bottle</i>
<i>White Zinfandel</i>	<i>\$4.75 per glass</i>
<i>Chardonnay</i>	<i>\$6.00 per glass</i>
<i>Merlot</i>	<i>\$6.50 per glass</i>
<i>Cabernet Sauvignon</i>	<i>\$6.50 per glass</i>
<i>Sodas</i>	<i>\$2.00 per glass</i>

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