

Continental Breakfast

The Yachtsman

Fresh Orange & Grapefruit Juices
Regular and Decaffeinated Coffee, selection of Hot Herbal Teas
Freshly Baked Muffins, Sliced “Racine Kringle” & Croissants
Sweet Butter, Jams & Jellies
Fresh Sliced Melon, Grapes & Pineapple

\$12

The Breakwater

Fresh Orange & Grapefruit Juices
Regular and Decaffeinated Coffee, selection of Hot Herbal Teas
Freshly Baked Muffins, Sliced “Racine Kringle” & Croissants
Bagels with Regular, Honey & Chive Cream Cheese
Sweet Butter, Jams & Jellies
Fresh Sliced Melon, Grapes & Pineapple
Assorted Low-Fat Yogurts
Selection of Cold Cereals with Milk
Steel Cut Oatmeal with Brown Sugar, Toasted Almond and Craisins

\$15

Breakfast Buffets

Minimum Order of 30 Pieces.

Catamaran

Chilled Orange and Grapefruit Juices
Freshly Brewed Regular and Decaf Coffee
Scrambled Eggs
Breakfast Potatoes, Applewood Smoked Bacon
Breakfast Links, Muffins, and Sliced “Racine Kringle”
Sweet Butter & Fruit Jelly

\$16

Driftwood

Chilled Orange and Grapefruit Juices
Freshly Brewed Regular and Decaf Coffee
Spinach and Fontina Quiche, O’Brien Potatoes
Applewood Smoked Bacon, Country Ham, and Country Links
Steel Cut Oatmeal, Dried Fruit, Toasted Almonds
Brown Sugar & Cinnamon
Granola with Yogurt & Berries, Muffins
Sliced “Racine Kringle”, Butter
Fruit Jelly

\$19

Crow’s Nest

Chilled Orange and Grapefruit Juices
Freshly Brewed Regular and Decaf Coffee
Red Pepper and Onion Scrambled Eggs Chipotle and
Monterey Jack Roasted New Potatoes
Sweet Corn and Black Bean Salsa
Fresh Pico de Gallo, Sour Cream, Cheddar Cheese
Warm Flour Tortillas Corn Bread
Sliced “Racine Kringle”, Fruit Jelly & Butter

\$20

All parties subject to an 18% service charge

5.1% taxes

All pricing subject to change

Plated Breakfast

Plated Breakfast includes; selection of Chilled Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee (Javo Rainforest Blend)

American Breakfast

Scrambled Eggs, choice of;
Applewood Smoked Bacon *or* Country Sausage
And Breakfast Potatoes

\$11

French Toast

Thick Sliced Texas Toast, Cinnamon, Butter, Maple Syrup, with Applewood Smoked Bacon

\$11

Vegetarian Scramble

Scrambled Eggs, Tomatoes
Mushroom & Breakfast Potatoes
Peppers and Chives

\$11

Breakfast Burrito

Scrambled Eggs, Chorizo, Black Beans
Monterey Jack, Pico de Gallo, Avocado, Sour Cream

\$12

Break Packages

All Break Packages are based on **One Hour of Service.**

Healthy

Fresh Homemade Granola
Strawberry Banana Smoothies
Whole Fresh Fruit
Berry and Yogurt Parfaits
Nuts and Seeds Trail Mix
\$10

Boundary Waters

Trail Mix Bar;
Raisins and Dried Cranberries
Dried Apricots, Assorted Nuts
Pretzels, Chex Mix, Cheerios
\$9

Energy

Bottled Water
Selection of Energy Drinks
Crackers and Apples with Almond and Pistachio
Butters, Assorted Cliff Bars
Salami and Assorted Cheese Platter
\$12

Brain Food

Assortment of Teas
Tropical Fruit Trail Mix
Smoked Salmon on Savory Bagels
Selection of Greek Yogurts
Mixed Nuts, Chocolate Covered Raisins & Apricots
\$14

Break Packages Continued

Farmer's Market

Garlic Hummus and Pita Chips
Hard Cooked Eggs
Summer Sausage
Assorted Wisconsin Cheese Tray
Fresh Fruit
\$15

Happy Hour

Tortilla Chips, Bean Dip
Guacamole and Salsa
Potato Chips, Trail Mix
Deviled Eggs
\$12

A la Carte Enhancements

Snacks

Cliff Bars:	\$24 /dozen
Candy Bars	\$24 /dozen
Whole Fresh Fruit	\$20 /dozen
Mixed Nuts	\$20 /pound
Seasonal Sliced Fruit and Berries	\$18/tray
Bagels with Cream Cheese, Jam and Butter	\$18 /dozen
Individual Yogurt	\$15 /dozen
Assorted "Famous Racine Kringle" (Apple, Cherry, Raspberry, Pecan, Cream Cheese)	\$11 / each

Beverages

Chilled Fruit Juices	\$8 / pitcher
Regular or Decaffeinated (Javo Rainforest Blend Coffee)	\$7 / pitcher
Lemonade or Iced Tea	\$7 / pitcher
Evian and San Pellegrino Mineral Water	\$4 / bottle
Bottled Spring Water	\$2 / bottle
PowerAde	\$2 / bottle
Red Bull and Sugar Free Red Bull	\$3 / can
Assorted Pepsi Products (Regular & Diet)	\$2 / can

All parties subject to an 18% service charge

5.1% taxes

All pricing subject to change

Plated Lunch

Price includes choice of one salad, assorted fresh baked bread, butter and coffee service.

If more than one entrée is chosen, per person pricing will be based on the higher priced entrée.

Salads

Vegetarian Wedge Salad

Tomato, Olive, Cucumber and Green Goddess Dressing

Simple Mixed Greens

Cabernet Vinaigrette, Soft Herbs

Caesar Salad

Romaine, Croutons, Cesar Dressing and Parmesan

Veggie

Garganelli Pasta and Roasted Mushrooms “Carbonara”

Fresh Peas and Parmesan

\$16

Braised Portobello “Short Rib”

Napa Cabbage, Carrot, Sprouts and Cilantro

\$16

Grilled Vegetable Napoleon

White Bean and Herb Puree with Basil Pesto

\$16

Sweet Potato Ravioli

Sage Brown Butter, Sautéed Kale

\$18

Plated Lunch Continued

Mushroom Lasagna

Four Cheeses and Marinara Sauce
\$18

Seafood

Pan Roasted Sea Scallops

Charred Peppers, Fennel and Citrus Salad with Citrus Vinaigrette
\$22

Grilled Salmon

Potato, Sautéed Spinach, Lemon Confit, and Yogurt Cucumbers
\$20

Rare Seared Ahi Tuna

Garlic Chili Noodles and Bak Choy.
\$24

Sautéed Salmon

Meyer Lemon Crème Sauce, Fennel and White Bean Ragout
\$20

Bird

Roasted Chicken Breast

Grilled Vegetables, Basil Parmesan Butte and Aged Asiago
\$18

Grilled Chicken

Spinach Cream Sauce, Roasted Tomato, Yukon Gold and Chive Potato Cake
\$18

Roasted Chicken Breast

Creamed Leeks, Dill, Dijon and Fingerling Potato
\$18

All parties subject to an 18% service charge

5.1% taxes

All pricing subject to change

Plated Lunch Continued

Sautéed Chicken

Dijon Cream Sauce and Roasted Potato

\$18

Coconut Crusted Chicken Salad

Bibb Lettuce, Tropical Fruit and Mango-Lime Dressing

\$20

Meat

Grilled Sirloin

Garlic Sautéed Kale and Smashed Fingerlings

\$20

Grilled Petite Tenderloin

Porcini Crusted, Foraged Mushrooms and Pan Seared Gnocchi

\$26

Aged Balsamic Braised Beef Brisket

Tomato and Fennel Jam, Buttermilk Potato Puree

\$22

Roasted Pork Loin

Walnut and Sage Pesto Cream Sauce, Spaghetti Squash

\$20

Grilled Flank Steak

Gold BBQ Sauce and Apple Fennel Slaw

\$20

Meatloaf

Demi-Glace and Mashed Potatoes

\$18

Beef Pot Roast

Natural Jus, Traditional Vegetable and Mashed Potatoes

\$20

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All pricing subject to change

Boxed Lunch

Box Lunches include Green Salad, Fresh Whole Fruit and a Cookie

Pick up to (3) Sandwich Options below

Sandwiches & Wraps

Turkey & Swiss

\$15

Ham & Cheddar

Apple Mustard and Arugula

\$15

Roast Beef

Havarti, Watercress, and Horseradish

\$18

Roast Beef

Caramelized Onion and Provolone

\$18

Slow Roasted Tomato and Fresh Mozzarella Caprese

\$15

Asian Chicken Wrap

Napa Cabbage, Peppers, and Honey Soy Dressing

\$18

Chicken and Dried Cranberry Salad, Croissant

\$15

Grilled Chicken Caesar Wrap

\$15

Grilled Vegetable Wrap

Zucchini, Squash, Pepper, and Chermoula Aioli

\$15

All parties subject to an 18% service charge

5.1% taxes

All pricing subject to change

Deli Lunch Buffets

Minimum Order of 30 Pieces.

All Deli Lunch Buffets are served with Lettuce, Tomato, Onion, Dill Pickle Spears,
Assorted Condiments, Potato Chips, Fresh Baked Rolls with Butter, with a Selection of Cookies, Brownies and Bars

Build Your Own Deli Lunch Buffet

\$18

Choose (5) out of selection below

Soups

Chicken with Vegetables and Wild Rice
Beef Barley
Minestrone

Sandwiches

Smoked Turkey with Wisconsin Cheddar
Genoa Salami, Spicy Capicola, with Arugula on Baguette
Grilled Chicken, Tomato, Avocado, Chipotle Aioli
Grilled Asparagus, Zucchini, and Roasted Tomato

Salads

Hearts of Romaine

Grape Tomatoes, Garlic Parmesan Dressing, Focaccia, and Croutons

Salad Romaine

Red Onions, Feta, Olives, Cucumbers, Basil Vinaigrette

Pasta Salad

Cavalli Pasta, Genoa Salami, Fresh Peppers, Pepperoni

Classic Lunch Buffets

Minimum Order of 30 Pieces.

Southern BBQ

Three Bean Chili

Cheddar, Sour Cream, Diced Onion, and Jalapeno

Creamy Coleslaw

Sweet Corn & Red Pepper Succotash

Mixed Greens

With Tomato, Cucumber, Red Onion, and Buttermilk Ranch

Beef Brisket

Summit Pale Ale BBQ Sauce

Smokey Pulled Pork with Buns

Classic Mac & Cheese

With Green Beans, Garlic

Apple Cobbler, Strawberry Shortcake

\$24

South of the Border

Pozole

Black Bean and Corn with Tomatillo

Caesar Salad

Cheese Enchilada

Sauce Rojo, Chicken Tinga, Chipolte (sp), Crema Carne Asada

All parties subject to an 18% service charge

5.1% taxes

All pricing subject to change

Classic Lunch Buffets Continued

Grilled Seasoned Flank Steak

Spanish Rice, Refried Beans, Corn and Flour Tortilla Chips, Pico de Gallo, Sour Cream

Tres Leche Cake

\$24

Picnic

Roasted Tomato Bisque
Mixed Greens- Garden Vegetables
Traditional Macaroni Salad
Classic Potato Salad
Grilled Hamburgers
Beer Braised Bratwurst
Grilled Chicken Breasts
Jojo Fried Potato Wedges
Grilled Summer Vegetable
Individual Rice Pudding Cups with Caramel and Strawberry
Cookies & Bars

\$24

Cold Hors D'oeuvres

All Items Priced Per Piece. **Minimum Order of 25 Pieces**

Garden

Tomato Bruschetta, Crostini, Shaved Asiago	\$2.50
Vegetable Spring Roll Bites, Wasabi Vinaigrette	\$2.50
Curried Deviled Eggs	\$2.50
Pistachio and Arugula Pesto Crostini	\$2.50
Blue Cheese and Apple Turnovers	\$2.75
Caprese Skewers- Cherry Tomato, Mozzarella, Fresh Basil, Olive Oil	\$3.00

Seafood

Fried Green Tomato, Carolina Crab Salad, Pimento Aioli	\$3.75
Shrimp and Chili Salad with Honey and Mirin in a Wonton Cup	\$4.00
Tuna Tartare with Sake & Soy, Yuzu Seaweed Salad	\$4.50

Land

Parmesan Crostini, Chicken Caesar Salad	\$3.00
Steak Tartare, Pickled Red Onion, Sweet Potato Chips	\$3.50
Shaved New York Strip, Mushroom, Aged Balsamic	\$4.00
Antipasto Skewer- Genoa, Provolone, Ham, Cherry Peppers	\$3.75
Chicken & Mango Lettuce Wraps	\$3.00
Open Face BLT- Pumpernickel, Bacon, Arugula, Tomato, Tarragon Aioli	\$3.25

All parties subject to an 18% service charge

5.1% taxes

All pricing subject to change

Hot Hors D'oeuvres

All Items Priced per Piece. **Minimum Order of 25 Pieces**

Garden

Traditional Spinach & Feta Spanakopita	\$2.75
Queso Fresco & Mango Quesadilla, Cilantro and Chili	\$2.50
Sambal Marinated Tofu Pot Stickers; Orange & Chili Dipping Sauce	\$2.75
Fresh Mozzarella Panini, Roasted Peppers, Fennel, Balsamic Reduction	\$2.75
Sweet Corn Fritters, Spicy Honey Butter	\$2.75

Seafood

Lobster Grilled Cheese, Havarti & Cheddar, Lemon Tarragon Butter	\$5.00
Sugarcane Skewered Shrimp	\$4.00
Mini Lobster Roll, Herb Aioli and Lemon	\$5.00
Mini Salmon Sliders with Pepper Slaw	\$4.00
Tempura Shrimp, Sweet Fennel Glaze	\$4.00
Crab Cake with Lemon Frisee	\$4.50

Land

Classic Cheeseburger Mini Sliders	\$3.25
Korean Beef Lettuce Wrap, Vegetable Slaw, Cilantro Lime Mayo	\$3.50
Prosciutto Wrapped Shrimp with Sweet Fennel Glaze	\$4.00
Tiny Pulled Port Sliders	\$3.25
Mini Twice Baked Potato with Bacon, Cheddar and Sour Cream	\$3.50
Lamb Skewer with Minted Yogurt	\$4.50
Jerk Chicken on Plantain Chips	\$3.00
Swedish Meatball or Cocktail Meatball	\$3.00

All parties subject to an 18% service charge

5.1% taxes

All pricing subject to change

Hors D'oeuvre Displays

All Displays Serve 30 Guests

Cold Hors D'oeuvres

Vegetable Platter

With Roasted Garlic Aioli and Onion Aioli

\$110

Spring Roll Platter

Wasabi, Spicy Soy Dipping Sauce and Carrot Slaw

\$150

Caprese Platter

Tomato, Fresh Mozzarella, Basil and Extra Virgin Olive Oil

\$125

Cold Smoked Salmon Display

Capers, Tomato, Dill Crème Fraiche, Lemon

\$250

Roasted Beef Tenderloin Platter

Grilled Mushrooms, Stone Ground Mustard, Horseradish Sauce, Herb Aioli

\$425

Hummus Platter

Preserved Lemon, Garlic, Red Pepper Hummus with Assorted Olives, Grilled Flatbreads
and Pita Chips

\$110

Raw Bar

Selection of Oysters on Half Shell, Poached Chilled Shrimp, Tuna Tartare, Snow Crab
Claws, Cocktail Sauce, Crackers, and Lemons

\$450

Hors D'oeuvre Displays Continued

All Displays Serve 30 Guests

Hot Hors D'oeuvres

Thai Chicken Satay Display

Fresh Snap Peas, Mint and Sweet Chili Sauce
\$150

Roasted Portobello Display

Caramelized Onion Gratin and Parmesan Persillade
\$125

Artichoke Display

Roasted Tomato, Boursin Gratin, Crostini
\$125

Near East Display

Lamb and Spinach Meatballs, Mint and Lemon Couscous, Za'atar Spiced Aioli
\$250

Mac & Cheese Display

Three Cheese Elbow Pasta, Bacon, and Grilled Chicken, Chili Seasoned Ground Beef
\$175

Dinner Buffet

All Dinner Buffets Include Coffee Service. **Minimum Order of 30 Pieces.**

Lakeside Buffet

Wild Rice Salad

Cranberry, Walnut, Roasted Pear Vinaigrette

“Waldorf” Salad

Butter Lettuce, Apples, Celery, Almond, Yogurt Vinaigrette

Chicken & Dumplings

Roulade of Walleye, Herb Butter

Swedish Meatballs

Traditional Pot Roast

Root Vegetables

Buttermilk Mashed Potatoes

Parsley Buttered Noodles

Broccoli & Cauliflower Medley

Apple Pie

Assorted Bars

\$30

Dinner Buffet Continued

Mediterranean Buffet

Mixed Green Salad

Aged Goat Cheese, Cabernet Vinaigrette, Soft Herbs

Antipasti Chop Salad

Romaine, Provolone, Tomato, Cherry Peppers

Green Lentil and Spinach Soup

Grilled Hanger Steak

Eggplant & Tomato Relish

Harissa Rubbed Chicken

Fusilli Pasta

With Heirloom Cherry Tomatoes, Shrimp Scampi
Scampi Butter and Breadcrumbs

Roasted Potatoes with Smoked Paprika and Garlic Couscous

Roasted Vegetables, Fava Beans and Chermoula
Smothered Spinach, Sultanas, and Shallot

Apple Tart

Lemon Curd Tart

\$32

Plated Dinners

All Entrees Include Assorted Fresh Baked Bread and Butter, Choice of One Salad,
Choice of One Dessert and Coffee Service
If More than One Entrée is Chosen,
Per Person Pricing Will be Based the Higher Priced Entrée

Salads

Classic Caesar

Romaine, Parmesan, and Croutons

Mixed Greens

Grapefruit Supreme, Spiced Pecans and Champagne Vinaigrette

Wedge Salad

Baby Iceberg, Bacon, Bleu Cheese, Tomato, and Red Wine Vinaigrette

Mixed Greens

Cucumber, Breakfast Radish and Citrus White Balsamic Vinaigrette

Garden

Roasted Vegetable Strudel

Acorn Squash Cream Sauce with Wild Rice Pilaf
\$18

Spinach Tagliatele Paste

Roasted Tomato Cream, Braised Chard and Fennel
\$18

Sweet Potato Ravioli

Sage and Sautéed Spinach, Balsamic Reduction
\$18

Seafood

Seared Halibut

White Bean Ragout, Sorrel Puree and Herb Oil
\$32

Plated Dinners Continued

Pan Seared Salmon
Olive Oil Smashed Potatoes, Kalamata Tapenade
\$24

Pecan Crusted Walleye
Sweet Corn Cream with Wild Rice Pilaf
\$30

Grilled Salmon
Currant and Cipollini Onion Marmalade, Port Wine Reduction
\$26

Bird

Seared Chicken Breast
Marsala Demi-Glace, Grilled Mushroom Polenta
\$22

Roasted Chicken Breast
Shallot-Currant Compote, Sea Salt Roasted and Fingerling Potato
\$22

Grilled Chicken
Green Apple Chutney and Herbed Wild Rice
\$22

Maple Incrusted Chicken Breast
With an Orange Dijon Sauce, Garlic Green Beans and Wild Rice
\$22

Meat

Porcini Dusted Lamb Tenderloin
Cognac and Shallot Demi-Glace, Cauliflower Puree and Asparagus
\$42

NY Strip Steak

Pinot Noir Gastique, Wild Mushroom and Barley Ragout
\$42

Plated Dinners Continued

Grilled Beef Tenderloin

Bacon and Bleu Butter, Roasted Fingerling Potato, Stone Ground Mustard and Spinach
Puree
\$45

Grilled Ribeye Steak

Sauce Chimichurri, and Roasted Garlic Mashed Yukon Gold Potatoes
\$45

Grilled Sirloin Steak

Black Mission Fig Demi-Glace, Roasted Fingerling and an Asparagus Salad
\$32

Balsamic Braised Short Rib

Yukon Gold Smashed Potatoes
\$33

Grilled Pork Chop

Black Plum Butter, Herb Roasted Yukon Gold Potatoes
\$28

Roasted Pork Loin

Green Peppercorn Demi-Glace, Herbed Risotto
\$26

Desserts

Chocolate Ganache with Whipped Cream

Double Chocolate Layered Cake

Fruit Tart with Vanilla Pastry Cream, Seasonal Berries

Carrot Cake with Cream Cheese Frosting, Caramel Sauce

New York Cheesecake with Macerated Strawberries



HARBOURWALK HOTEL BANQUET/MEETING ROOM POLICIES

- The Harbourwalk Hotel Racine sales & banquet department will assist you with any catering needs. The Harbourwalk Hotel prohibits the serving of any food and beverage on the premises, which is not purchased from the hotel, with the exception of celebration cakes.
- Group may order and rent AV services from the hotel sales department. Contact your hotel sales representative for group needs.
- The Harbourwalk Hotel Racine reserves the right to assign appropriate labor and the meeting room most suited to the size and type of function being held. If a room change is required, the Harbourwalk Hotel Racine will contact group to inform them of any meeting room change.
- Music arrangements are made by the booking party. Music must conclude by 11:30 pm. Banquet rooms will be cleared by 12:00 (midnight) or a pre-arranged time approved by sales department of the Harbourwalk Hotel Racine.
- Three weeks prior to your banquet, please inform our Sales Department of the following: room setup details, estimated number of attendees, your choice of entrée and any other specifics relating to your function along with the request of any special services (i.e. electrical connections, plumbing, staging, and special lighting). You will be charged for special services according to the Harbourwalk Hotel Racine rate schedule.
- A taxable **18% service charge** and applicable state and local sales tax will automatically be added to your statement for all food, beverages, and audio/visual fees. Food and beverage carry-ins or carry-outs are not permitted.
- A firm, guaranteed attendee count will be the responsibility of the booking party and is to be given to the Sales/Banquet Manager **five business days** prior to the event. If the Sales Manager does not receive the attendee count within this allotted time, the booking party will be charged for the full person count listed on the contract or the actual number, whichever is greater. Please notify the Sales Manager as soon as possible if your attendees count increases.
- The Harbourwalk Hotel Racine cannot be responsible for service to more than five percent (5%) over the final guaranteed attendee count.
- The booking party makes his/her own music arrangements. Banquet bar facilities are closed at midnight. Music may be played until 11:30 p.m. Banquet rooms must be cleared by 12:00 midnight.
- Prices listed on menus are subject to change without notice. Firm food prices can be quoted in writing 60 days prior to the event if requested.

All parties subject to an **18% service charge**

5.1% taxes

All pricing subject to change



- Please choose one entrée only. Requests for two-entrée selection are an additional \$1.00 per entrée per person cost. A maximum of three entrees are allowed. There is an additional \$2.00 per entrée per person cost for three-entrée selection.
- Groups requesting tax exemption must submit a copy of their tax-exempt certificate at the time of the contract signing.
- No signs are allowed on the guest room levels, main lobby areas or building exterior. Signs outside meeting should be professionally printed and freestanding or on an easel. Nothing may be screwed, pinned, tacked or applied with adhesive to any décor, wall or ceiling. The Harbourwalk Hotel Racine must approve additional decorations and/or promotional decorations before being placed in the banquet or meeting rooms. No confetti of any type may be brought into the banquet/meeting rooms. A minimum \$100.00 excessive cleaning charge will be added to the final billing if confetti is used.
- The Harbourwalk Hotel Racine will not assume or accept any responsibility for damage or loss of any merchandise/equipment or articles left in the hotel prior to, during or following the scheduled events.
- The contracted booking party is responsible for the conduct of all persons in attendance and for any damage occurred upon the hotel or its guests by individuals associated with or representing the group. The Harbourwalk Hotel Racine reserves the right to inspect and regulate all private meetings, banquets and receptions in accordance with hotel policy established laws.
- Packages sent to the hotel for booking parties should be delivered to the hotel no more than three business days prior to the function. All packages should be labeled as follows:

Company Name
Name and date of function
On-Site Contact Person's Name
Harbourwalk Hotel Racine
223 Gaslight Circle
Racine, WI 53403