



YMCA Camp St. Croix Weddings Special Event Menu

All Weddings on our Main Camp must use Camp St. Croix's Food Service Department for all food, snacks and appetizers. Wedding cakes may be brought in from a licensed bakery.

Additional Costs may be added to accommodate special requests and additional dietary needs. All dinner buffets are served with a rolls and butter at each table. Tables are pre-set with silverware, water goblet, salt and pepper along with pitchers of water at each table. You will be billed the contracted number of guests or number served whichever is greater. All food will remain property of Camp St. Croix.

The Standard Buffet: Please choose a Salad, Vegetable, Starch, and 1-3 Entrée from our tier 1 menu for \$25 per person with a RSVP numbers for each entrée choice. Rolls and butter included free of charge with the buffet. Choose additional or upgraded entrée or entrées from tier 1-3 or additional sides for an additional charge per item added. A \$1 per person charge will be added for cutting a wedding cake and service of cake. Prices do not include state tax of 5.5%.

Appetizers for 50 people

- Fresh Garden Vegetables served with Garlic Hummus and Dill or Ranch Dip (\$100)
- Croix Platter- Smoked Trout, Fresh Wisconsin Cheese Curds, Assortment of Artisanal Crackers or Toasted Baguette (\$150)
- Fresh Seasonal Fruit served with Sweet Cream Cheese Dip (\$100)
- Hot Spinach and Artichoke Dip served with Toasted Baguette (\$120)
- Artisanal and Domestic Cheese Plater served with Assortment of Artisanal Crackers (\$140)
- Tortilla Chips with Guacamole, Salsa (\$50)
- Greek Plater served with assortment of Olives, Hummus, Tzatziki Sauce, Feta Cheese, Cucumbers, Roasted Peppers, Cherry Tomatoes, Marinated Artichokes, Pickled Red Onion, Sun Dried Tomatoes, and Pita Chips (\$200)
- Hot Cocktail Wieners(\$100)
- Meatballs in a savory sauce (\$120)

Desserts \$ per person

- Assorted Cheese Cake (\$5)
- Assorted Tarts (\$5)
- Tiramisu Tart Chocolate (\$4)
- Cookie Tray / you choose your favorite flavor (\$20/dozen)
- Lemon Bars (\$4)
- Assorted Bars(\$4)
- Fruit Pies by the slice (\$5)

Beverages \$ priced for endless refills

- Lemon Water (\$25)
- Cucumber Water (\$25)
- Ice Tea (plain, or flavored) (\$40)
- Hot Chocolate (\$60)
- Coffee/Tea Bar (\$60)
- Lemon Aid (\$25)

Salads

- Garden Salad- Mixed greens and romaine lettuce. Served with cucumbers, tomatoes, carrots, croutons and choice of dressings.
- St. Croix Salad- Mixed greens, dried cranberries, Feta cheese, toasted slivered almonds with a Balsamic Vinaigrette.
- Classic Mustard and Egg Potato Salad
- Italian/Mediterranean Pasta Salad

Sides

Starch

- Garlic Mashed Potatoes (GF)
- Rosemary Roasted Baby Red Potatoes(GF)
- Couscous Blend with Vegetables
- Quinoa (GF)
- Baked Potatoes, Butter/sour cream or add Toppings Bar \$2.50 add on charge per person. (GF)
- Wild/White Rice Pilaf(GF)
- Plain White Rice(GF)
- Fried Rice
- Mixed Grains, Quinoa, barley, rice, wheat berries
- Buttered Egg Noodles

Veggies

- Green Bean Almandine
- Green Bean Hot Dish
- Honey Glazed Baby Carrots(GF)
- Steamed or Roasted Broccoli and cauliflower(GF)
- Mixed Veg, Peas, Carrots, Corn(GF)
- Buttered Corn(GF)
- Italian Blend, Summer squash, peppers, onion, tomatoes, broccoli, cauliflower Asian Stir Fried Vegetables(GF)

Entrée's

Tier 1: \$25

- *Stuffed Bell Peppers*- Vegetarian, Beef or Chicken
-Green peppers stuffed with Spanish rice and baked
Baked to perfection.
- *Roasted Vegetable Pasta Primavera*- Vegetarian or Chicken
-A Colorful blend of garden vegetables roasted in Italian herbs and virgin olive oil. Tossed with Rotini Pasta and topped with parmesan cheese.
Add a 4oz chicken breast (GF Pasta Available)
- *Lemon pepper Chicken Breast* – (GF)
-Two 4oz chicken breasts
Roasted to perfection and smothered with a lemon Pepper Cream sauce.
- *Taco/Burrito Bar*- Vegetarian, Beef or Chicken - (GF)
- A full spread of all the topping for a fun Tex Mex meal. Seasoned ground beef, Chicken, or Vegetarian crumbles. Served with soft wheat and hard corn shells, full topping bar And cilantro lime rice. (GF tortilla available)
(This cannot be pared with any other entrée choice)
- *Beef Tips in Red Wine Mushroom Sauce* –
-Slow roasted beef tips smothered in a thick red wine mushroom gravy.
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- *Penne with Marinara or Alfredo Sauce*- Vegetarian, Beef or Chicken
-Al dente Penne pasta tossed in Homemade Marinara or Alfredo Sauce and topped with parmesan cheese. (GF pasta available)
Add 4oz chicken breast or Meat Balls
- *Apple cider Glazed Pork chop* – (GF)
-A 6oz Pork chop cut from a loin marinade in apple cider and roasted to perfection. Then glazed with an apple cider, cinnamon reduction and topped with candied apple slices.
- *Mac & Cheese* – Vegetarian, Beef, Pork, and Chicken
-House made Gouda cheese sauce tossed with al dente Penne pasta. Served with a toppings bar, diced tomatoes, green onions, Bacon, ham, diced chicken, hot sauce, roasted corn, Jalapenos, and any other items you would like on your Mac.
(GF Pasta available)(This cannot be pared with any other entrée choice)
- *Sweet Sour Orange Chicken* –
-A camp favorite!! Crispy chunks of chicken tossed in a sweet and sour Mandarin Orange sauce.

Tier 2: \$30

- *6oz Chicken Breast roasted Garlic, Rosemary, Thyme* –(GF)
-Oven roasted and seasoned with garlic, fresh rosemary and thyme.
- *Apple cider Glazed Bone-in Pork chop* –(GF)
- 8oz Bone-In Pork chop marinade in apple cider and roasted to perfection. Then glazed with an apple cider, cinnamon reduction and topped with candied apple slices.
- *Slow cooked Pot Roast* – Beef or Pork (GF)
-Seasoned and slow roasted in its own juices until it is fall apart tender. The meat is pulled and smothered in gravy made from its drippings. Choose from Beef or Pork.
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- *Classic Bolognese Lasagna* – Beef and Pork
-House Made from scratch Bolognese, and Béchamel sauce Layered in-between tender sheets of pasta.
- *Honey Glazed Bone-in Pit ham* - (GF)
-Smoked bone-in pit ham, slow roasted with a sweet honey glaze. Carved at time of service to keep the juices in.
- *Chicken Cordon Bleu* – Chicken and Pork
-8oz chicken breast stuffed with smoked ham, Swiss cheese, and white wine sautéed onions. Topped with seasoned bread crumbs, backed to a crisp, and served with a Swiss cheese white wine Béchamel sauce.

Tier 3: \$35 (This tier is subject to market price and may increase)

- *Lobster Mac & Cheese* – Seafood and Vegetarian
-House made Gouda cheese sauce tossed with al dente Penne pasta and topped with buttery lumps of sweet lobster (severed on the side). Served with a toppings bar, diced tomatoes, green onions, Bacon, ham, hot sauce, roasted corn, Jalapenos, and any other items you would like on your Mac.
(This cannot be pared with any other entrée choice)
- *Maple Glazed Salmon* – Seafood (GF)
-A 8oz filet of salmon pan seared, seasoned, roasted then Glazed with a pure maple syrup reduction. Served with Fresh lemon wedges.
- *Slow Roasted Prime Rib* – Beef (GF)
-A Wisconsin supper club staple, seasoned with love and slowly cooked over hours until it is juicy medium rare. Rib will be carved at time of service with a average cut of 6oz per guest. Served with Au jus and a horse radish sauce.

