



Burton's
ON THE BAY

COLD APPETIZERS

Price is per piece • 25 piece minimum



PROSCIUTTO WRAPPED MELON - 3 GF

Honey drizzle

BRUSCHETTA - 3

Marinated Roma tomatoes, garlic, basil, balsamic reduction

SMOKED SALMON MOUSSE - 3.50 GF

Tobiko, dill, cucumber cracker

ITALIAN CAPRESE SKEWER - 3.50 GF

Hard salami, fresh mozzarella, basil, heirloom cherry tomatoes, balsamic drizzle

SHRIMP COCKTAIL SHOOTER - 5 GF

House made cocktail sauce

CRAB STUFFED PIQUILLO PEPPERS - 4

Lump crab, Neufchâtel cheese, green onion

CUCUMBER, TOMATO, FETA, PHYLLO CUP - 3.50

Diced tomato, cucumber, feta, parmesan phyllo

WATERMELON FETA AND MINT SKEWER - 3 GF

Grilled watermelon, feta, chiffonade mint, honey drizzle

BLT RANCH SKEWER - 3.50 GF

Iceberg lettuce, peppered bacon, heirloom cherry tomatoes, house made ranch

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HOT APPETIZERS

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RASPBERRY BRIE MINI PIES - 4

Brie, puff pastry, raspberry coulis

COCONUT CURRY SATAY - 4

Coconut cream, yellow curry, Thai peanut sauce

HAWAIIAN FLANK STEAK SKEWER - 4

Pineapple-soy marinated steak, cinnamon

SPICY CHICKEN BITES - 3.50

Ground chicken, bell peppers, green onion, Sriracha lime aioli

CRANBERRY, BRIE AND WALNUT MINI PIES - 4

Cranberry glaze, candied walnuts

SAUSAGE STUFFED MUSHROOMS - 3.50 GF

Sweet or hot Italian sausage

PORK POTSTICKERS - 3.50

Ponzu sauce

SPANAKOPITA - 3.50

Spinach, feta, onion, garlic, wrapped in phyllo

PARMESAN TWISTS - 3.50

Parmesan, phyllo dough

CRAB CAKES - 4

Sriracha lime aioli

CARAMELIZED ONION, BACON AND BLEU CHEESE CUPS - 4

Phyllo cups, sweet onion, peppered bacon, creamy bleu cheese

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STATIONED APPETIZERS

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RASPBERRY MARINATED ASPARAGUS WITH FETA - 4 GF

Blanched asparagus, raspberry vinaigrette, crumbled feta

LOCAL ARTISAN CHEESE BOARD - 4.50

Five different Wisconsin cheeses, dried fruit, nuts and assorted crackers

NATIONAL ARTISAN CHEESE BOARD - 4.50

Five different state cheeses, dried fruit, nuts and assorted crackers

CHARCUTERIE BOARD - 11

A mixture of hard salamis and cured meats, local cheese, nuts, dried fruit

CRUDITÉ DISPLAY - 3.75 GF

Carrots, cucumbers, peppers, green onions, broccoli, and house made ranch dipping sauce

FRESH FRUIT AND BERRY DISPLAY - 4.50 GF

Cantaloupe, honeydew, pineapple, strawberries, blueberries, brown sugar yogurt dip

SMOKED SALMON OR TROUT DISPLAY - 4.50

Capers, hard-boiled egg, red onion, cucumber slices

ANTIPASTO DISPLAY - 15

A mixture of hard salamis and cured meats, hard cheeses, grilled and marinated vegetables

SHRIMP AND CRAB DISPLAY - Market Price GF

House made cocktail sauce

SMOKED WHITEFISH SPREAD - 75 (serves 15)

Door County cherry chutney and assorted crackers

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SALADS

Price is per person

House, Ranch, or Caesar Salad are included with plated entrées



STRAWBERRY SALAD - 8

Spinach, red onion, sherry vinaigrette

CAESAR - 6

House made dressing, shaved parmesan, croutons, heirloom cherry tomatoes

SPINACH - 6

Watermelon, feta and red onion

HOUSE SALAD - 6

Mixed greens, heirloom cherry tomatoes, cucumbers, red onion, croutons, choice of one dressing

RANCH SALAD - 6

Mixed greens, heirloom cherry tomatoes, red onion, chopped bacon, cheddar cheese, croutons, house made ranch

BEET AND BURRATA - 7

Mixed greens, pickled beets, burrata cheese, red onion, cucumber, sherry vinaigrette

DOOR COUNTY CHERRY - 8

Mixed greens, dried cherries, red onion, crumbled blue cheese, toasted walnuts, cherry vinaigrette

ENTRÉE SALADS

POACHED SALMON 40 / TUNA NIÇOISE 52

Stone ground mustard potato salad, green beans, olive medley, apple chips

CITRUS SALMON AND WATERCRESS 40

Poached salmon, cucumber, red onion, orange supremes, watercress

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PLATED DINNERS

CHOOSE ONE STARCH AND ONE VEGETABLE

A House, Ranch, or Caesar Salad along with Bread are included with all plated entrées

There is an upcharge for salads that are not included with the plated entrees.



CHICKEN

CHICKEN PICATTA - 42

Sautéed chicken breast with a lemon caper cream sauce

TUSCAN CHICKEN - 42 GF

Roasted chicken breast, red onion, spinach, tomato cream

CHERRY MARINATED CHICKEN - 42 GF

Marinated supreme chicken breast, cherry salsa

LEMON HERB CHICKEN - 42 GF

Sautéed chicken breast, garlic, oregano, lemon

PORK

PORK CHOP - 40 GF

Grilled bone-in pork chop with cherry beurre rouge sauce

CITRUS MARINATED PORK TENDERLOIN - 40 GF

Lime, lemon, orange marinade, paprika, chilies and cumin

PORK PICATTA - 40

Sautéed pork cutlets with a lemon caper cream sauce

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SEAFOOD

PAN ROASTED SALMON - 46

Pan roasted Atlantic salmon, Maitre d'Hotel compound butter

ROASTED SEABASS - Market Price GF

Fresh Chilean seabass, lemon thyme beurre blanc

SEAFOOD STUFFED WHITEFISH - 42

Lake Michigan Whitefish, seafood stuffing, lobster bisque sauce

GROUPER - Market Price

Crab crusted, citrus beurre blanc

PAN SEARED SCALLOPS - 48

Truffle butter

CRAB CAKES - 48

Lump crab, onions, red bell peppers, corn, Sriracha Lime Aioli

GRILLED SHRIMP - 42 GF

Scampi style grilled shrimp

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BEEF

GRILLED FILET - 60

Grilled 8 oz. filet with a red wine demi-glace

GRILLED RIBEYE - 57

Grilled 12 oz. ribeye with a red wine demi-glace

GRILLED NEW YORK STRIP - 50

Grilled 12 oz. NY strip with a red wine demi-glace

GRILLED FLAT IRON STEAK - 52

Grilled 8 oz. flat iron steak with a red wine demi-glace

VEGETARIAN

PORTABELLA LASAGNETTE - 40 GF V

Grilled portabella mushrooms, ricotta, fresh herbs, onions, garlic spinach, truffle oil

MUSHROOM RISOTTO - 38 GF V

Sautéed shitake, portabella, cremini, mushrooms, truffle essence

CURRIED CAULIFLOWER BEEF BOWL - 38 GF VG

Riced curried cauliflower, Beyond Beef, peppers, onions, mushrooms, tomatoes, spinach, carrots

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STATIONS

Price is per person • 25 minimum



BUFFET ENTRÉE

CHOICE OF TWO ENTRÉES, TWO STARCH AND ONE VEGETABLE

\$55 per person

JERK CHICKEN ^{GF}

Brown sugar and Caribbean jerk crusted, pineapple-mango salsa

SANTA FE CHICKEN ^{GF}

Grilled cilantro lime chicken breast, roasted corn and black bean relish

COCONUT CURRY CHICKEN ^{GF}

Curry and coconut marinated chicken breast, cucumber red onion and jalapeño relish

LEMON HERB CHICKEN ^{GF}

Lemon, garlic, oregano, olive oil

CHILI-CITRUS PORK TENDERLOIN ^{GF}

Lime, lemon, orange marinade, paprika, chilies and cumin

SALMON BULGOGI ^{GF}

Pan seared Atlantic salmon, bok choy, shitake mushroom, red bell pepper, green onion and ginger soy sauce

GRILLED HAWAIIAN FLANK STEAK

Pineapple, soy, cinnamon marinated flank steak, natural jus

JERK PORK LOIN ^{GF}

Brown sugar and Caribbean jerk crusted, pineapple-mango salsa

40 CLOVE GARLIC CHICKEN

Pan roasted bone-in chicken, garlic, chicken demi-glaze

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BUFFET ENTRÉE - CONTINUED

CHOICE OF TWO ENTRÉES, TWO STARCH AND ONE VEGETABLE

\$55 per person

MUSHROOM RAVIOLI

Sautéed mushroom medley, truffle cream sauce

PORK PICATTA

Sautéed pork cutlets with a lemon caper cream sauce

BURGUNDY BEEF TIPS

Seared tenderloin tips in a mushroom, garlic and onion burgundy sauce

BUTTERNUT SQUASH RAVIOLI

Sage brown butter

CARVING STATION

Carving fee of \$100 per chef

HERB CRUSTED PRIME RIB OF BEEF - 25 per person*

TURKEY BREAST - 12*

PORK LOIN - 12*

HERB CRUSTED NY STRIP - 18*

CITRUS MARINATED PORK TENDERLOIN - 14*

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SIDES



STARCHES

ROASTED FINGERLING POTATOES
RICE PILAF
CRANBERRY WILD RICE
ROASTED SWEET POTATOES
GARLIC, SOUR CREAM MASHED POTATOES
PARMESAN GARLIC POTATOES
SPANISH RICE

VEGETABLES

HERBED BUTTER GREEN BEANS
BACON BALSAMIC BRUSSEL SPROUTS
GRILLED ASPARAGUS
MAPLE GLAZED CARROTS
BUTTER POACHED CORN
GREEN BEAN ALMONDINE

KIDS MEALS

(All served with French Fries) \$13 per child

MAC AND CHEESE
CHICKEN TENDERS
SLIDER BURGERS
PETITE FILET (add \$2)
PASTA MARINARA
BUTTERED NOODLES

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LATE NIGHT FOOD

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CHICKEN AND WAFFLE SANDWICH - 7

local maple syrup

GRILLED CHEESE - 4

three cheese blend

WINGS - 8

Choice of two sauces

BBQ, Garlic Parmesan, Thai Chili, Buffalo, Honey Buffalo, Gochujang, Alpine Signature

PIZZA - Build your own • 16 inch

Cheese - 26

Add pepperoni, sausage or bacon - \$2 each

Add onions, peppers, black olives or mushrooms - \$1 each

MINI BRATS - 6

onions, saurkraut, ketchup, mustard

MINI BURGER SLIDERS- 6

cheese, onion, tomato, lettuce, ketchup, mustard

CHEESE CURDS - 6

with ranch dipping sauce

WEDDING DAY FOOD

Price is per person • 25 person minimum

The Chef offers customized platters, boxed lunches and libations such as Mimosas and Bloody Marys.

Boxed lunches are also available for golfing and for vendors. Please consult your Representative for pricing and to arrange delivery of food to any cabins on the wedding day.

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* All prices subject to change



BAR PACKAGE OPTIONS

BEER & WINE

First Hour \$17 • \$4 each additional hour

Beer Options

Choice of two tap beers, one domestic and one import

House Wines

Pinot Grigio, Rosé, Chardonnay, Sauvignon Blanc,
Cabernet Sauvignon, Pinot Noir

CALL

First Hour \$21 • \$6 each additional hour

Includes Rail Package and the following spirits:

Absolut, Absolut Citron, Stolichnoff, Tanqueray,
Beefeater, Bacardi, Captain Morgan, Sauza
Hornitos, Korbel, Jack Daniels, Seagrams 7, VO,
Jim Beam, Jim Beam Rye, Southern Comfort,
Dewars White Label, Bailey's Irish Cream, Kahlua

RAIL

First Hour \$19 • \$5 each additional hour

Includes Beer & Wine Package and the following:

Rail Spirits

Vodka, Gin, Rum, Tequila, Triple Sec, Brandy,
Whiskey, Scotch, Vermouth Sweet/Dry, Soda & Mixers

PREMIUM

First Hour \$22 • \$7 each additional hour

Includes Rail Package and the following spirits:

Kettle One, Tito's, Grey Goose, Bombay,
Hendricks, Flor de Cana, Myers Dark Rum,
Casa Amigos Blanco, Jameson, Crown Royal,
Hennessy VS, Bulleit Rye, Makers Mark, Johnny
Walker Black, Disaronno, Bulleit Bourbon

SOFT DRINK

\$8 per person • All night

Unlimited soft drinks, milk, and juice for non-drinking guests and guests under 21 years of age

A bar package is required for all groups over 50.

Four hour minimum for all bar packages.

There is a strict no shot policy for Alpine Resort events.

Glassware is provided during cocktail hour and for dinner service in the tent.

After dinner, all drinks will be served in plastic.

ALA CARTE BAR

WINE SERVICE

\$28 per bottle

Select one white and one red wine for dinner service from the following;
Pinot Grigio, Rosé, Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

CHAMPAGNE SERVICE

\$28 per bottle

Stationed after the ceremony or poured during dinner service

ALPINE CHAMPAGNE SERVICE

\$31 per bottle

Each glass is garnished with a Door County Cherry
Stationed after the ceremony or poured during dinner service

SIGNATURE DRINKS AND BATCHED COCKTAILS AVAILABLE

Inquire with your rep for pricing

There is one large bar in the tent to accommodate groups up to 250.
For an additional satellite bar; please inquire with your representative,
pricing starts at \$500.

To have your signature drinks stationed outside of the tent
by your ceremony site, there is an additional fee of \$300.