

Janesville Elks Lodge
Banquet Planning Options

HOT APPETIZERS

Mini Reubens

Bacon and Cheddar Potato Skins

Chicken Strips

Chicken Drumettes

Stuffed Mushrooms

Sliders (Burgers, Chicken & Bacon)

Cocktail Wieners

Swedish Meatballs

COLD APPETIZERS

Smoked Whole Salmon

Ham & Turkey Sandwiches on Homemade Wheat Rolls

Shrimp Cocktail

Ham and Cheese Roll-ups

Cheese and Sausage Tray

Vegetable Tray

Fruit Tray (in season)

PLATED DINNER ENTREE OPTIONS

Pork Tenderloin gluten free

Lightly Seasoned and roasted to perfection

Roast Beef gluten free

Tender Sliced Roast Beef in Au Jus

Baked Pit Ham

Top quality pit ham slowly roasted, with our own apple-brown sugar baste

Tenderloin Beef Tips gluten free

Braised Tender Beef tips in Au Jus

Beef Stroganoff

Tender beef chunks seared then simmered in a rich sauce made with sour cream, mushrooms, and onions served over egg noodles

Swiss Steak

Tenderized round steak cooked slowly with brown gravy, carrots, celery, onions, and tomato

Oven Roasted Chicken gluten free

Seasoned slow roasted chicken pieces crispy outside, moist and tender inside

Barbecue Chicken

Slow roasted chicken glazed with a sweet spicy barbecue sauce

Lemon Butter Broiled Cod gluten free

Tender cod fillets broiled with light lemon butter parsley baste

Chicken Cordon Bleu

Breaded Chicken Breast stuffed w/real Wisconsin Swiss Cheese and baked ham

(Not available on buffet)

Breaded Jumbo Shrimp (gluten free un-breaded option)

6 Large butterflied shrimp, hand breaded, served with our own cocktail sauce

(Not available on buffet)

Lasagna

Layers of noodles, meat sauce, and cheese covered with our own marinara

Fettuccine Alfredo

Alfredo sauce, rich with cream, garlic and Parmesan cheese served over fettuccine noodles

(Add chicken or shrimp for extra charge)

Plated Dinner Options are all served with a choice of potato and vegetable and dinner rolls.

There is a 2 entree maximum per plate (must supply guest count 10 days in advance).

Vegetable Selections

Green Beans

Honey Glazed Carrots

Peas and Onions

Corn

Steamed Broccoli

California Blend (Broccoli, Cauliflower, Carrots)

Potato Selections

Baked Potato

Au Gratin Potato

Mashed Potato w/gravy

Baby Reds w/Parsley Butter

Roasted Baby Reds

Seasoned Wild Rice

(Optional side salad or extra potato available for extra charge)

Buffet Options

Choose from entrees listed on the Plated Dinner Options

One Entree Buffet: Choice of any one entree selection, one vegetable and one potato.

Two Entree Buffet: Choice of any (2) two entree selections, (2) two vegetables, and (2) two potatoes.

Three Entree Buffet: Choice of any (3) three entree selections (2) two vegetables, and (2) two potatoes.

Fish and Chicken Buffet: Broiled or beer battered cod, baked chicken, coleslaw, and choice of French fries, mashed and gravy, or au gratin potato

Salad: additional charge per person

Dessert Options For Plated and Buffet Dinners

Assorted Cookies
Ice Cream or Sherbet
Brownies
Apple or Cherry Crisp

Cake cutting service is available for an extra charge

Quick Bite Options

10 baskets set around the bar

Gardetto's /Chex Mix

Pretzels and Mustard

Linens: White, Black, and Ivory tablecloths and chair covers are available along with colored napkins for an additional charge.