

# Quivey's Grove Stone House Banquet Menu

## Appetizers

### Madison Mushrooms

Mushrooms stuffed with Westphalian ham, served with Madeira cream sauce, honors the US President whose name was given to a patch of Wisconsin wilderness in 1836, the year of his death. \$10.95

### Raclette Cheese Hazen

Roth Kase raclette cheese melted and served with Bavaria Weisswurst, boiled potato, and pickled vegetables, honors Chester Hazen, who built the first cheese factory in Wisconsin in 1864. \$13.95

### "King" James Strang Tarts

Cheese pastry baked with onions, leeks, scallions, cheese, and cream, commemorates the founder of a Mormon community on Beaver Island in 1847 where he declared himself king. \$9.95

### Strudel Gorst

Duck and dried cherries in phyllo, served with port wine sauce, celebrates Robert Gorst, founder of a utopian commune in Dane and Green counties in 1850. \$13.95

## Appetizer Sampler

A taste of our unique appetizers, to be shared around the table.

**Small** Serves 2-3 \$27.50 **Large** Serves 4-6 \$35.95

## Main Course

*include salad and fresh fruit muffins*

### Chicken Breast

Sauteed boneless and skinless breast of chicken, served with a chive and mushroom cream sauce, with rice and fresh vegetable.

**\$28.95**

### Beef Tenderloin

Pan roasted tenderloins with red wine & mushroom sauce, served with a twice baked cheese potato, and fresh vegetable.

**\$38.95**

### Pork Loin

Roast boneless pork loin, served with raspberry barbeque sauce, sauteed apples, and new potatoes smashed with garlic, cream and fresh herbs.

**\$28.95**

### Rainbow Trout

Rainbow trout filets baked with dill, lemon and mustard butter, served with a fresh green beans, and a parmesan potato.

**\$29.95**

### Vegetable

Marinated portabella mushroom baked with fresh mozzarella, ripe tomato, and roasted red peppers, served with wild rice and maple glazed carrots.

**\$26.95**

### Wisconsin Fish Sampler *(Friday Only)*

Beer battered cod, baked trout filet, and pretzel crusted whitefish, served with house tartar, fresh vegetable, and parmesan potato.

**\$29.95**

## Desserts \$9.25

### Fruit Crisp

Baked fresh daily with an oatmeal crumb crust and served warm with vanilla ice cream.

### Turtle Pie

Bavarian chocolate cream over caramel and pecans, a Quivey's original, now a favorite.

Please choose up to three entrees to be offered to your guests. A \$100 reservation deposit is required and is fully refundable up to 10 days prior to your party. All dinners are served with salad and fresh fruit muffins. Menu selections and estimated guest count are due 10 days in advance. A confirmed guest count is due 5 days prior to the event. A charge of \$20 per person for "no shows" will be applied to the bill. Prices and menu selection effective 11/1/24 and subject to change without notice. All food and beverages will be tabulated on a single check. A 20% gratuity on all food and beverages and 5.5% tax on the total will be added to your guest check. Banquet rooms are scheduled on a two hour basis on weekends at 5:30 or before, and 7:00 or after.