



Private Parties & Large Groups Four-Course Dinner Features:

Cheese Fondue

Cheddar, Spinach Artichoke, Traditional Swiss or Wisconsin Trio
Fresh breads, vegetables and apples are served for dipping.

Salads

Caesar, California, House or Spinach Mushroom

Entrées

*All entrees served with a variety of delicious dipping sauces and fresh vegetables.
Select one entrée.*

The Classic	The Celebration	The Cosmopolitan
Teriyaki marinated sirloin	Teriyaki Marinated Sirloin	Succulent Lobster Tail
White Shrimp	White Tiger Shrimp	White Tiger Shrimp
Boneless Breast of Chicken	Boneless Breast of Chicken	Boneless Breast of Chicken
Tenderloin Pork	Filet Mignon	Filet Mignon
Spinach and Artichoke Ravioli	Spinach and Artichoke Ravioli	Spinach and Artichoke Ravioli
\$36 per person*	\$38 per person*	\$42 per person*

Cooking Styles

Court Bouillon or Coq au Vin

Dessert

*Fresh strawberries, bananas, cheesecake, tasty marshmallows, pound cake,
and brownies for you to dip into your
choice of one of our decadent chocolate fondue recipes:*

Pure Dark Chocolate, Pure Milk Chocolate, Pure White Chocolate
or The Original (signature milk chocolate with a swirl of crunchy peanut butter)

* Prices include all four courses and cooking styles.
18% service charge, sales tax and beverages are not included.

For more information,
contact Howard Wasserstein or Helen Wasserstein at 208-383-0900