

Fountain

Banquet Hall

Fountain Hall would like to thank you for considering our facility. Our newly built contemporary banquet hall can accommodate 50 - 600 guests. Our facility can accommodate weddings, banquets, business meetings, corporate luncheons, seminars, conventions, holiday events, sporting events. The hall may be divided into two rooms. We can customize any package for any function. Please check back soon for more upcoming information. Please contact Debi DeLaO for any questions that you may have.
Debi@Fountainbanquethall.com

*We are located in Sturtevant at:
8505 Durand Avenue
Phone (262) 884-4855*

Please visit our web site at Fountainbanquethall.com

Dinner Buffets

Fountain Hall Classic \$14.95

Includes meatballs, sausage, chicken, sliced beef, green beans, and mostaccioli, new potatoes, salad, bread and coffee.

Fountain Hall Custom \$14.95

*Includes Choice of Baked or Barbequed Chicken,
Choice of Barbequed Pork or Roasted Pork with Gravy.
Choice of Roasted New Potatoes or Mashed Potatoes
Choice of Baked Mac and Cheese or Pasta Salad
Includes Green Beans or corn and salad bread and coffee*

Fountain Hall Custom II \$14.95

Choice of two of the following entries:

*Sliced Smoked or Italian Sausages with onions and peppers
Chicken Bruschetta
Turkey Divan with Pasta
Pasta with Spicy cheese sauce with chicken or shrimp
Chicken or shrimp marinara
Baked Chicken or Roasted Pork
Includes choice of Roasted New Potatoes or Mashed Potatoes
Includes Green Beans or corn and salad bread and coffee
May have Mostaccioli as a side if not choosing a pasta entrée'*

Fiesta Buffet \$14.95

*Choice of 2 of the following: carnitas, pork verde, Pork Adovado, Chicken or Asado.
Fiedo or Rice and refried beans and corn. Includes soft corn or flour tortillas and salad or
Pico de Gallo Guacamole (seasonally priced)*

Family style is available for \$1.50 extra per person. Each additional entry is available for \$2.00 extra per person

Chefs carving station will be \$1.00 extra if chosen as one of the entrée=s

**Subject to 17% gratuity and 5.1% sales tax.*

Downtown Buffet \$16.95

Choice of 2 meats, 1 potato, 1 pasta, 1 vegetable, includes table side salad or salad bar, bread and coffee

Meats

Pork Loin and portabella in a rich gravy.

Turkey and gravy

Chicken Parmesan

Italian beef

Broasted Chicken

Ham

Beef tips and gravy

Lasagna

Potatoes

Mashed

Roasted new potatoes

Broasted Potatoes

Parsley buttered potatoes

Pasta

Wild rice and mushrooms

Mostaccioli

Rigatoni and broccoli

Rice pilaf

Linguine with olive oil and garlic with choice of Alfredo or Red Sauce

Vegetables

Green beans, corn, or Carrots

Family style is available for \$1.50 extra per person. Each additional entry is available for \$2.00 extra per person

Chef's carving station will be \$2.00 extra if chosen as one of the entrées

Ham

Slow roasted Garlic Crusted Beef

Roasted pork

Prime rib (\$4.00 per person)

*Subject to 17% gratuity and 5.1% sales tax

Uptown Buffet \$18.95

Includes 2 meats, 1 pasta, 1 potato, 1 vegetable, salad bar or table salad, bread and coffee

Meats

*Chicken Marcella
Chicken with capers and lemon sauce
Seafood lasagna
Pepper steak
Italian beef with gravy
Tortilla crusted Baked tilapia
Baked haddock
Pork spare ribs
Fettuccine alfredo (chicken or shrimp)*

Potatoes

*Garlic or regular mashed
Cheese potatoes gratin
Roasted red new potatoes
Twice baked*

Pasta

*Wild rice with mushrooms
Fettuccine alfredo
Fettuccine primavera
Rigatoni with broccoli
Baked penne carbonara
Wild rice with mushrooms
Rigatoni with Vodka sauce*

Vegetables

*Green bean casserole
Cheesy carrot casserole
California blend with white or cheese sauce
Pan fried sweet corn
Sauté zucchini*

Family style is available for \$1.50 extra per person. Each additional entry is available for \$3.50 extra per person.

Chef's carving station will be \$2.00 extra per person if chosen as one of the entrées above

*Ham
Slow roasted Garlic Crusted Beef
Roasted pork
Prime rib (\$4.00 per person)
Subject to 17% gratuity and 5.1% sales tax.

Corporate Menu

Breakfast Buffet **\$9.75**

Scrambled eggs, biscuit and gravy, bacon or sausage, potato, toast, bagel or English muffin and kringle. Coffee and juice included.

Mini Continental Breakfast **7.50**

Bagels and cream cheese, fresh fruit, juice and coffee

Continental Breakfast **\$10.75**

Sweet rolls, kringle, bagels, cream cheese, muffins, yogurt, granola bars, fresh fruit. Coffee and juice included.

Coffee service (1 gallon) **\$14.95**

Juice service (1 carafe) **\$7.95**

Beverage station **\$3.50 per person**

(coffee, tea, canned soft drinks, and bottled water)

Lunch Classic Buffet **\$9.95**

*Mostaccioli, choice of one of the following meats, baked or broasted chicken or meatballs and sausage, green beans, roasted or parsley buttered new potatoes, salad, bread and coffee.
(Additional meat entry \$2.00 per person)*

Beverage service (tub of canned soda and bottled water) **\$1.00 each**

Sandwiches (includes coffee and chips)

Tuna or chicken salad on a croissant, fresh fruit **\$8.00**

Turkey club wrap with fresh fruit **\$8.00**

Salads (includes coffee and bread)

Soup and salad bar **\$8.95**

Soup and Sandwich bar **\$9.95**

Chef= salad **\$8.50**

Cob salad **\$8.50**

Chicken Cesar salad **\$8.50**

Make any salad a wrap for 450 extra

Sit down entrées (includes Coffee + Bread)

Grilled chicken with black bean and corn salsa **\$9.95**

Chicken Florentine **\$9.95**

Lasagna **\$9.25**

Swiss steak over noodle or mash Potatoes

Taco bar (Lunch Only)

\$10.95

Desert table

A selection of bite size cakes and pastries

\$2.95 (per person)

Cheese cake

\$2.75 (per person)

Cheese cake toppings

\$.50 (per person per topping)

Appetizers are served on trays for 50 guests unless otherwise noted

Appetizers

Chicken wings

\$120.00

Meatballs in red sauce

\$90.00

Chicken strips

\$120.00

Fried vegetables

\$120.00

Fried ravioli

\$120.00

Whole smoked salmon

\$120.00

Ham and cream cheese pinwheels

\$130.00

Artichoke dip

\$140.00

Taco dip with chips

\$150.00

Tangy cocktail meatballs

\$105.00

Cheese, sausage and crackers

\$150.00

Antipasto platter

\$160.00

Antipasto on a stick

\$150.00

Shrimp cocktail

seasonally priced

Bruschetta Bar

\$110.00

Calamari

\$140.00

Home Made Chips and Salsa

\$95.00

Beer Cheese dip with pretzels

\$105.00

Fruit Tray

Seasonally priced

Mini sandwiches / chicken, tuna, ham

\$125.00

Homemade Piz̄za

\$17.00

Homemade Specialty Piz̄za

(Barbeque chicken, Philly cheese steak, Italian beef, buffalo chicken) @20.00

Additional toppings \$1.50 per topping

You may select appetizers platters with lunch or dinner.

Bar selections

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| <i>Unlimited soda</i> | <i>\$1.50</i> |
| <i>Soda by the glass</i> | <i>\$1.00</i> |
| <i>Half barrel of domestic</i> | <i>\$165.00</i> |
| <i>Half barrel of premium or imported beer</i> | <i>per market price</i> |
| <i>Domestic Bottled beer</i> | <i>\$3.50</i> |
| <i>Import Bottled beer</i> | <i>\$4.00</i> |
| <i>Wine by the glass</i> | <i>\$4.00</i> |
| <i>Rail drinks</i> | <i>\$3.50</i> |
| <i>Call cocktails</i> | <i>\$3.75</i> |
| <i>Premium cocktails</i> | <i>\$4.00</i> |

Open Bar Packages

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|---|----------------------------------|
| <i>One Hour open bar before dinner</i> | <i>\$8.95 per person</i> |
| <i>Tap beer and soda all night</i> | <i>\$5.50 per person</i> |
| <i>Tap beer, soda, house wine and rail drinks. 4 hours.</i> | <i>\$11.95 per person</i> |

Wine selection *There are numerous wine selections available. Please consult banquet manager on bottle pricing.*

**free beer, soda and bottled wines are subject to 17% gratuity and 5.1% tax*

Chocolate fountain

Fountain Hall uses only fine Belgian chocolate. The charge is 4.00 per person. This includes your choice of milk, white or dark chocolate and a choice of four of the following: Pineapple, bananas, biscotti, cream puffs, marshmallows, pretzels and rice crispy treats.

This price includes dipping items for 4 hours maximum.

If you would like more dipping items you would then be charged by the tray for additional items.

Strawberries are priced seasonally.

Minimum of 75 people,

No oil is added to our chocolate and it is Kosher certified

Sit Down Dinner Suggestions

FISH-\$18.50

Tortilla crusted Tilapia served with rice pilaf and vegetable medley.

Teriyaki salmon topped with black bean salsa, vegetable medley and parsley buttered potatoes.

CHICKEN-\$18.50

Boneless skinless chicken breast topped with hollandaise sauce, wild rice and broccoli.

Stuffed chicken breast topped with Marcella and mushroom gravy, garlic parmesan mashed potatoes and vegetable medley.

STEAK-\$21.95

8oz Tenderloin topped with a port wine sauce, twice baked potato and green beans with toasted almonds.

10oz Prime Rib, twice baked potato and green beans with toasted almonds.

Tenderloin Tips and gravy, parmesan garlic mashed potatoes and vegetable medley.

Pork Chops-\$18.95

Extra thick breaded stuffed pork chop topped with gravy, oven roasted potatoes and vegetable medley.

Extra thick broiled Sicilian Pork Chop topped with grilled Sicilian vegetables and oven roasted potatoes.

We have simplified our menu which accommodates most occasions, however if this is not to your satisfaction, the chef can customize the menu for your special occasion.