



*Catering & Banquet
Menu*



NARDO'S PASSPORT INN
W204 N11498 GOLDENDALE ROAD
GERMANTOWN, WI 53022
262-628-8884
www.passportinn.com

~ Banquet Policy ~

1. There is a \$100.00 deposit required to confirm your function.
2. To confirm the Lake Como Room, a \$100 facility charge is required. The facility charge is to cover the room set up, white linen, china and bartender service. The Lake Como banquet room closes at 12:00am. Any banquets staying later are subject to a \$40.00 per hour additional rental.
3. There is a 25-person minimum to use the Lake Como banquet room 50-person minimum to open on Sunday.
4. Cancellations: In the event of a cancellation, Nardo's Passport Inn will retain 50% of the deposit, during the peak months of December and January, if Nardo's Passport Inn is unable to rebook the event date.
5. Nardo's Passport Inn is not responsible for lost or stolen articles.
6. To avoid damage: It is specifically understood that decorations, signs and other such similar items will not be attached in any manner to the walls, doors or ceiling fixtures. No confetti. The patron agrees to be responsible for any damages done to the premises during the period of time they are under your control, or the control of any independent contractors as contracted by patron. The customer in charge will pay for any damages incurred.
7. Due to the fluctuating market conditions, prices are subject to change without notice. Firm food and beverage prices are quoted 30 days prior to the scheduled function, if requested.
8. All groups are required to pay on one master bill. Accounts are due and payable at conclusion of function.
9. A 18% gratuity and applicable state and county sales taxes will be added to all food and beverage functions.
10. Two weeks prior to your banquet please inform us of your choice of entrees, any specifics relating to your function, as well as your estimate on number of guests. For all full service sit down dinners, we require that you limit your menu selections to three (3) entrees.
11. A firm guaranteed count would be the responsibility of the guest, to be given to the Passport Inn three (3) days prior to the event. If we do not receive the guaranteed count three (3) days prior to the event, you party will be charged for the full estimated person count at the time of booking, unless the actual number of persons is greater.
12. Health Department Codes prohibits you to take any extra food from the premises, with the exception of wedding cake.
13. The Passport Inn cannot be responsible for service to more than 5% over the final guarantee.
14. If you choose to bring your own cake, there will be a \$25.00 cake-cutting fee for all groups of 25 or more people. This covers the cake cutting, service, and boxing up the leftovers.
15. Nardo's Passport Inn Smoking Policy: Smoking is NOT permitted.
16. For groups of more than 25 people, place cards are required for sit down service.
17. The Lake Como Banquet Room is not handicap accessible. However, we may be able to accommodate your group in our main dining room.

CUSTOMER _____

NARDO'S PASSPORT INN

Signature _____

By _____

Date _____

Date _____

Thank You for hosting your function at Nardo's Passport Inn. Sincere care will be given to your group by our staff of professionals.

070708

~ Appetizers ~

(Serves approximately 35 guests)

<i>Fresh Vegetable Tray served with ranch dip</i>	70.00
<i>Assorted Cheese with Crackers</i>	70.00
<i>Vienna Sandwiches - baked ham, and turkey breast (Yields 1½ per person)</i>	79.00
<i>Seasonal Fruit Platter</i>	85.00
<i>Taco Dip Platter - served with homemade corn chips</i>	70.00
<i>Chicken Drumsticks (Yields 5 per person)</i>	70.00
<i>Crispitos - Flour tortilla shells stuffed with cheddar & chicken</i>	70.00
<i>Raw Beef & Onions - served with cocktail rye (Yields 1/4 lb. per person)</i>	70.00
<i>Cocktail Wieners in BBQ sauce</i>	70.00
<i>Swedish Meatballs - Swedish or Marinara (Yields 5 per person)</i>	70.00
<i>Mini Chicken Cordon Bleu (Yields 5 per person)</i>	70.00
<i>Deviled Eggs (Yields 6 per person)</i>	75.00
<i>Ramaki - Water chestnuts wrapped in bacon (Yields 5 per person)</i>	70.00
<i>Peel & Eat Shrimp Cocktail (Yields 50 pieces)</i>	100.00
<i>Nardo Mix</i>	35.00
<i>Homemade Chips & Salsa</i>	70.00

~ Beverage Selections ~

<i>Tap Beer ~ Domestic</i>	<i>1/4 BBL ~ \$125.00</i>
.....	<i>1/2 BBL ~ \$199.00</i>
<i>Tap Beer ~ Import</i>	<i>1/4 BBL ~ \$150.00</i>
.....	<i>1/2 BBL ~ \$225.00</i>
SODA & COFFEE	
<i>We proudly serve Coca-cola products and Torke coffee for groups of 25 or more people ~ ..\$1.75 per person with unlimited refills</i>	

~ Desserts ~

a perfect way to top off your meal

<i>Chocolate Seduction Cake</i>	4.99
<i>Turtle Cheese Cake</i>	4.99
<i>Carrot Cake</i>	3.99
<i>Raspberry Cheese Cake</i>	4.99
<i>Ice Cream w/topping</i>	1.50
<i>Apple Pie</i>	2.99
<i>Fudge Brownies</i>	1.00
<i>Strawberry Schaum Torte</i>	4.99
<i>LG Chocolate Chip Cookie</i>	1.00
<i>Assorted Miniature Pastries</i> ~	<i>100 pastries for \$199.99</i>

1. Rumball ~ rumball sprinkled with powdered sugar.
2. Raspberry Genoise ~ yellow sponge cake and true fruit preserves.
3. Apricot Coulis ~ true apricot preserves with butter cream.
4. Mocha Gateau ~ yellow and chocolate cake with mocha butter cream.
5. Chocolate Mousse Square ~ two layers of chocolate dough filled with dark chocolate mousse.
6. Chocolate Hazelnut ~ two layers of cake filled with hazelnut puree and topped with hazelnut ganache.

If you wish, you may bring in your own dessert.

We have a \$25.00 cake service charge which includes us cutting and serving your cake, as well as boxing up the remainder.

~ Full Service Luncheons ~

Hot Luncheon Entrees:

<i>Sliced Roast Loin of Pork</i>	10.99
<i>Baked Hawaiian Ham Steak</i>	10.99
<i>Wild Alaskan Halibut</i>	14.99
<i>Roasted ½ Farm Fresh Chicken</i>	10.99
<i>Baked Cod Almandine</i>	11.99
<i>Roasted Breast of Turkey</i>	10.99
<i>8oz Roast Prime Rib of Beef</i>	12.99
<i>6oz Broiled Angus Filet Mignon</i>	19.99

*Above Hot Luncheon Plates include choice of one starch and one vegetable from the following:
Whipped Potatoes | Wild Rice | Parsley Buttered Potatoes
Fresh Corn | Vegetable Medley | Green Bean Almandine and Assorted Warm Dinner Rolls with Butter.*

Cold Luncheon Entrees:

<i>Tomato Combination Plate ~ Homemade chicken, tuna or ham salad stuffed into garden ripened tomatoes</i> ..	7.99
<i>Soup & Sandwich ~ A cup of homemade soup du jour served with our choice of ham, beef or turkey on a flaky croissant with homemade potato salad</i>	7.99
<i>Chef Salad ~ A blend of fresh crisp lettuces topped with turkey, ham, two kinds of cheeses, tomatoes and cucumbers</i>	10.99
<i>Chicken Caesar Salad ~ An char-grilled chicken breast layered on top a bed of Romaine lettuce</i> ..	10.99

All the above cold luncheon entrees include assorted warmed dinner rolls with butter.

~ Full Service Dinners ~

<i>Filet Mignon ~ flame broiled Angus Filet</i>	6oz - 24.99	8oz - 28.99	12oz - 36.99
<i>Steak & Lobster ~ Our delicious 8oz Angus filet and an 8oz Broiled Canadian Lobster Tail</i>	Market		
<i>Prime Rib Dinner ~ deliciously seasoned and roasted to your perfection</i>	Co-Pilot Cut 12oz - 19.99 Pilot Cut 16oz - 23.99		
<i>Chicken Cordon Bleu ~ chicken breast rolled with Swiss cheese and ham, then lightly breaded, baked and topped with Hollandaise sauce.</i>	18.99		
<i>Broiled Orange Roughy</i>	18.99		
<i>Five Peppercorn Broiled Atlantic Salmon</i>	18.99		
<i>Fantail Shrimp ~ six butter flied shrimp fried golden</i>	18.99		

*All the above dinners served with a dinner salad, your choice of baked potato or wild rice,
fresh vegetable of the day and warmed dinner rolls.*

<i>Chicken Christopher ~ An 8oz chicken breast lightly floured then sautéed in olive oil and white wine with a hint of lemon. Served with whole mushrooms over fettuccine</i>	17.99
<i>Tenderloin Medallions in Burgundy Wine Sauce ~ served over pasta</i>	17.99

All the above dinners include a dinner salad and warmed dinner rolls with butter.

~ Buffets ~

~ Cold Sandwich Buffet ~

(Minimum 25 people)

An assortment of sliced beef, ham, turkey and cheese

Pasta Salad or Coleslaw

Tossed Garden Salad with choice of dressing

*Assorted rolls
Coffee, Tea and Milk*

\$9.99 per person

~ Hot Luncheon Buffet ~

(Minimum 25 people)

Sliced Roast Beef and gravy

Baked Hawaiian Ham ~ baked with fresh Hawaiian pineapples

Homemade Salisbury Steak

Roast Turkey & Gravy

Baked Chicken

Baked Cod

Buffet Includes:

Parsley Buttered Potatoes

Vegetable Medley

Tossed garden Salad with your choice of dressing

An assortment of rolls with butter

Coffee, Tea and Milk

Choice of two Entrees ~ \$13.99 per person

Choice of three Entrees ~ \$14.99 per person

Choice of two entrees without Garden Salad ~

\$11.99 per person

~ Dinner Buffet ~

(Minimum 25 people)

Tenderloin Medallions in mushroom Burgundy wine sauce.

Sliced Roast Round of Beef ~ prime roasted round of beef served in gravy.

Roast Pork Loin ~ carved medallions of pork served in rosemary sauce.

Baked Hawaiian Ham ~ served with sliced Hawaiian pineapples then glazed with pineapple sauce.

Roast Turkey ~ carved boneless roasted turkey breast served in turkey gravy.

Baked Icelandic Cod

Buffet includes:

Choice of one starch: Parsley Buttered Potatoes, wild rice or whipped potatoes.

Choice of one vegetable: Vegetable medley, green bean almandine, broccoli or baby glazed carrots and

Tossed Garden Salad with your choice of dressing

Assorted warmed dinner rolls with butter

Coffee, Tea & Milk

Choice of two Entrees ~ \$17.99 per person

Choice of three Entrees ~ \$18.99 per person

Additional starch or vegetable - .99 per person per item