

*Kalahari Resort Presents
Andy North and Friends Dinner Experience*

Golf Station

Chef Carved Lobster Stuffed Filet Mignon

Classic Sauce Hollandaise

Blue Crab and Shrimp Champagne Cannelloni

Stuffed cannelloni pasta with sweet blue crab with a drape of velvety shrimp champagne cream over top

Roladen of Chicken Cordon Bleu

Tender breast of chicken, prosciutto de Parma Italian ham and Swiss cheese are rolled together, delicately breaded and laced with a honey dijonaise

Fountain of Soup

A large fountain of hot cream of potato soup that allows guest to create their own gourmet soup delight with our toppers station. Toppers include hot smoked ham, applewood smoked bacon, kielbasa, Wisconsin bratwurst, sautéed mushrooms, peppers, hot vegetables, cheeses and crunchy toppers

Cheese Flight

An international cheese flight like no other with preparations of...

Hot croquet monsieur au French brie

Chilled Belgium endive spears with fresh herb chev're and tomato

Jalapeño ham and Italian mozzarella cheese rolls

Swiss fontina and Rosemary lemon plum tomato in crisp phyllo

Swiss and Parmigiano-Reggiano fresh spinach dip on garlic crostini

Danish havarti and fig flatbread melt

Salami, olive and artichoke sticks

Wisconsin cheddar and fresh fruit sticks

NASCAR Station

Mario's Mashed Potato Martini Bar

Sensational mashed potato martinis with a vast array of flavors and toppings including sautéed shrimp, mushrooms, applewood smoked bacon, delectable sauces and flavored butters, cheeses, sun dried fruits and much more

Hot Cheese Fondue Fountain

With assorted dippables including fresh fruits and vegetables, sausages, breads

Sushi Slicks

Shrimp Tempura with Soy Vinaigrette
Seared Ahi, Pickled Ginger, Miso and Wasabi

Smoking Barbeque Ribs

These pork ribs come straight from our smoker on property and are glazed with Carolina, Kansas City, Texas and Thai BBQ sauces

Bacon Wrapped Fresh Scallop Mushroom Hubcaps

Fresh sea scallops wrapped in applewood smoked bacon placed in a sherry sautéed mushroom with béarnaise aioli

Spoon Tree

Grilled Flank Steak, Bell Pepper, Onion Vinaigrette
Seared Duck Breast, Orange Ginger Garlic Sauce and Roasted Cashew
Honey Smoked Salmon, Spicy Sweet Bang Bang Sauce

Baseball Station

Milwaukee Brewers Racing Sausages

The Bratwurst

The Polish Sausage

The Italian Sausage

The Hot Dog

The Chorizo

with offerings of remoulade, mustard relish, horseradish and ranchero sauces

Bernie Brewer Sliders

Our Signature Creative Taste Sensation

Jalapeño Pop Fly's

With Shrimp and Cream Cheese Cheddar Filling and Southwest Dipping Sauce

Philadelphia "Phillies" Bar

Hand carved garlic marinated roasted prime rib, placed onto miniature hoagie rolls as you choose your toppings from authentic cheese wiz, shredded provolone, Swiss and Pepper Jack cheeses, and sautéed mushrooms, peppers, onions and a variety of flavorful sauces

America's Favorite Pastime

Assorted Garden Greens, Fresh Vegetables and Assorted Dressings

Wisconsin Fields and Stream

Fresh Wisconsin Blue Gills

Pan fried fire side with natural nutty lemon butter

Camp Fire Potatoes

With caramelized onions

Crispy Duckling

With plum and bang bang sauces

Venison Roast

With creamed red ale sauce

Braised Pheasant Smitane

McFarland Farm raised pheasant braised to fork tender
with a natural sauce enhanced with sour cream and Dijon