

# Timmer's RESORT

LARGE GROUP EVENTS  
CATERING MENU

# welcome

Timmer's  
RESORT

In 1863, Mathias and Margaret Timmer emigrated from Germany, ultimately settling in the Town of West Bend. They purchased the property that is now known as Timmer's Resort on January 4, 1864.

In 1880, work was started on the first building, which was completed and opened in 1882 as a hotel. Their daughter, Mary, acted as hostess and greeted guests as they arrived from Schlesingerville (Slinger) by buggies and a horse-drawn bus. The rectangular "TIMMER" stone near the parking area served as a step to be used when arriving in carriages.

In 1907, Leonard and Rose Timmer became the property owners and additional cottages were erected, with electricity and running water added in 1926.

The Resort struggled but survived (and actually prospered) during both Prohibition and the Great Depression. The Prohibition years forced the owners to have their beer smuggled into the resort from a Chicago brewery via a neighbor's pie truck. Bartering became a way of life during the depression years to assure that guests were properly fed and housed.

By 1940, Beryl and John Timmer had assumed the responsibility of running the resort until 1981 when their son, Jack, took over restaurant operations.

In 2002, their daughter, Barbara, stepped in to manage the cottages.

In October 2007, Judi and George Prescott purchased the resort from Barbara and Jack. During their remodeling, great care was taken by all the trades people to preserve the flavor of a 150-year-old lake resort. The original fireplace, which was added to the dining pavilion in 1906, was sandblasted and tuck-pointed and stands as a monument to an earlier time.

The Prescotts sold Timmer's Resort to F Street Hospitality, which is owned by Scott Lurie, at the end of 2018, keeping the resort under local ownership and allowing for the resort to continue entertaining guests for years to come.

All of us at Timmer's wish your experience to be as warm and personal as when Mary Timmer greeted her first guests in 1882.

thank you  
for visiting



# Timmer's RESORT

POWERED BY F STREET HOSPITALITY

## CATERING MENU

### LARGE GROUP EVENT BOOKING DETAILS

#### FOOD & BEVERAGE

Final food selections are due 14 days prior to your event. Final counts are due 7 days prior to your event.

All food and beverage requirements for any event must be supplied by Timmer's Resort and Restaurant with the exception of special cakes. Special cakes brought in must be only served to guests of your event.

Cake cutting is complimentary with all menu and rental packages.

All events are subject to a 20% gratuity, 1% service charge, and state tax. Groups requesting sales tax exemption must submit their Wisconsin tax exemption at least 5 business days prior to the scheduled function. All federal, state and local law regarding food and beverage purchases and consumption shall be strictly adhered to.

Leftover food per the State of Wisconsin Health Department must follow all Serve Safe certification protocol. If food is taken by the host or guests a liability waiver must be signed.

Timmer's Resort & Restaurant staffs one bartender for every 45 guests. A bartending fee of \$25 per hour will apply to cash bars and hosted bars.

Outdoor bar services will end promptly at 12:00 am. The bartender will give last call for alcoholic beverages 30 minutes prior to the scheduled bar end time. Tents must be vacated by 12:30 am. Timmer's Resort & Restaurant staff reserves the right to refuse service of alcoholic beverages to any guest.

#### RENTALS

All additional event rentals are to be coordinated through Timmer's Resort and Restaurant. (Tent, tables, chairs, dance floors, lights, heaters, linens, china, glassware, silverware, etc. )

A set up fee will apply to all events. Fee for wedding ceremony overlooking Big Cedar Lake is an additional charge based on guest count.

# LUNCHEON

**BUFFET** | per person 15.95

*Includes fresh fruit, 2 sandwich choices and 2 sides, iced tea or lemonade*

## SANDWICHES

Pesto Chicken Salad  
*served on ciabatta with spinach and roasted red pepper*

Grilled Chicken Caesar Sandwich

Ham and Swiss Sandwich  
*greens and dijon spread on a pretzel roll*

Sliced Beef Tenderloin Sandwich  
*horseradish aioli and greens*

Smoked Salmon Pinwheel  
*herb cream cheese*

Caprese Panini

Seasonal Vegetable Hummus Wrap

## SIDES

Caesar Salad

Caprese Salad

Mixed Greens Salad

Strawberry Pecan Spinach Salad

Green Goddess Pasta Salad

Quinoa Salad  
*dried fruits and nuts*

Grilled Vegetables  
*balsamic*

## APPETIZERS

### PASSED | priced per dozen

Available passed or stationary | Minimum 3 dozen

Pita Toast (Vegan) <i>hummus and olive, tomato garnish</i>	12
Herb Goat Cheese Crostini <i>apricot preserves</i>	12
Calamari Parmesan <i>lemon butter</i>	14
Classic Deviled Eggs	16
Stuffed Mushrooms (Vegan) <i>duxelles</i>	16
Antipasto Skewer (Vegan) <i>artichoke heart, olives, tomato, and pepperoncini</i>	18
Meatballs <i>swedish sauce</i>	18
Rumaki <i>bacon wrapped water chestnuts</i>	18
Caprese Kabobs	20
Cucumber Wheels <i>crab meat</i>	20
Sausage-Stuffed Mushrooms	20
Curry Chicken Salad in Phyllo Cups	22
Skewered Italian Sausage Brochette <i>peppers and onions</i>	22
Crab Cakes <i>remoulade and fresh lemon</i>	30
Shrimp Cocktail	30
Shrimp Skewers <i>sweet thai chili glaze</i>	30

### STATIONARY | priced per dozen

Minimum 2 dozen

Breaded Chicken Tenders <i>choice of sauce: ranch, bbq, or honey mustard</i>	18
Chicken Wings <i>bleu cheese dressing, carrots, and celery</i>	20
Caprese Panini	30
Oysters on the Half Shell	30
Pulled BBQ Pork or Pulled BBQ Chicken Sliders	30
Seasonal Vegetable Hummus Pinwheel	30
Smoked Salmon Pinwheel <i>herb cream cheese</i>	30
Oysters Rockefeller <i>spinach and mornay</i>	36
Sliders <i>mini burgers and cheddar on buns</i>	36
Grilled Lamb Chops <i>goat cheese</i>	60
Pesto Chicken Salad Sandwich <i>ciabatta with spinach and roasted red pepper</i>	36
Grilled Chicken Caesar Sandwich	36
Ham and Swiss Sandwich <i>pretzel roll with greens and dijon spread</i>	36
Sliced Beef Tenderloin Sandwich <i>horseradish aioli and greens</i>	36

## DISPLAYS

serves 25 guests

Crudité <i>ranch dip</i>	36	Chef's Domestic Cheese Board <i>crackers, preserves, grapes, and nuts</i>	52
Seasonal Fresh Cut Fruits	38	Add Sausage	28
Spinach and Artichoke Dip <i>crostini</i>	46	Add Premium International Cheeses	58
Greek Spreads <i>baba ganoush, hummus, and olive tapenade with pita wedges, cucumber slices, tomatoes, pepperoncinis, artichokes, kalamata olives, and feta cheese</i>	46	Scallop Ceviche <i>fresh lime juice, avocado, tomato, and cilantro, served with tortilla chips</i>	60

# DINNER

## PLATED ENTREE

Choose 2-3 options to offer. Served with Mixed Greens Salad, Chef suggested side choice, and vegetable

\*Requires a minimum of 10 orders

BBQ Ribs	half 19   full 28
Chicken Scallopini <i>seasonal preparation</i>	26
Prime Rib* <i>aus jus, served medium-rare</i>	26
Duck a l'Orange*	27
Fresh Atlantic Salmon <i>seasonal preparation</i>	27
Sauteed Canadian Walleye <i>brown butter, lemon and capers with wild rice</i>	27
Beef Short Rib* <i>burgundy sauce</i>	28
Bone-in Pork Chop* <i>served with wild mushroom or champagne mustard</i>	28
Grilled Filet Mignon <i>herb butter, served medium-rare</i>	6oz 32   8oz 38
Parmesan Crusted Grouper <i>lemon butter</i>	34

## VEGETARIAN OPTIONS

\*Can be made vegan upon request

Classic Mac and Cheese	16
Pasta Primavera	18
Portabella "Steak"* <i>roasted tomato sauce, potato, and seasonal vegetable</i>	18
Mushroom Ravioli <i>light cream sauce, truffle oil, and shaved parmesan</i>	20

## BUFFET | per person

25.95

Includes 2 main entrees, 2 sides, Mixed Greens Salad, rolls, and butter

## MAIN ENTREE SELECTIONS

Baby Back Ribs	
Dijon Grilled Chicken	
Roasted Chicken <i>lemon caper sauce</i>	
Slow Roasted Beef Tips	
Pecan-Crusted Salmon Medallions	
Apricot-Glazed Salmon Medallions	
Baked Cod <i>white wine dill sauce</i>	
Chicken Limone	
Roasted Pork Tenderloin <i>rosemary aus jus</i>	
Baked Vegetarian Pasta <i>(Gluten Free pasta available upon request)</i>	
Mushroom Ravioli <i>light cream sauce, drizzled with truffle oil, and shaved parmesan</i>	

## ADDITIONAL BUFFET SELECTIONS | per person

Grilled Tenderloin <i>sliced and served with demi glace or chimichurri</i>	3
Slow Roasted Prime Rib <i>aus jus and horseradish</i>	3
Grilled Shrimp Skewers <i>fruit salsa</i>	5
Parmesan Crusted Grouper <i>drizzled with lemon butter</i>	7

## SALADS

### SALADS | per person

Caesar Salad <i>romaine, crouton, shaved parmesan, tomato, and cheese crisp</i>	3	Chop Salad <i>bacon, white cheddar, scallions, egg, tomato, and choice of dressing</i>	3
Roasted Beet Salad <i>mesclun greens, candied pecan, goat cheese, and vinaigrette</i>	3	Chef's Seasonal Salad*	5
Caprese Salad* <i>fresh mozzarella, basil, tomato, olive oil, and balsamic reduction</i>	3	*Seasonal	

## SIDES

Seasonal Vegetables	Quinoa Salad <i>fruits and nuts</i>
Green Bean Amandine	Kale Slaw <i>vinaigrette</i>
Carrots Vichy	Wild Rice <i>chopped fresh herbs</i>
Roasted Red Bliss Potatoes	Baked Potato
Whipped Potatoes	
Mac-and-Cheese	
Green Goddess Pasta Salad	

## DESSERTS

### PLATED | per plate

Petite Strawberry Schaum Torte	5
Chocolate Mousse <i>fresh berries</i>	7
NY Cheesecake	7
Sorbet <i>fresh berries</i>	7

### CHEF SELECTED DESSERT BUFFET | per person

Assorted Bars and Petite Sweets <i>(Gluten Free options available upon request)</i>	4
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