

Happy Hour Hors d' oeuvres

Buffet Serves

Hot		Chilled	
24 Buffalo Wings and Ranch Dip	\$30.00	<i>Japanese Hors d' oeuvres Made Fresh In House</i>	
24 BBQ Meat Balls	\$30.00	1 Tuna Roll 6 Slices	\$4.80
24 Pot Stickers	\$38.00	1 California Roll 6 Slices	\$4.80
24 Egg Rolls with Sweet and Sour	\$42.00	1 Cucumber Roll 6 Slices	\$4.30
24 Stuffed Mushrooms	\$42.00	1 Avocado Roll	\$4.00
24 Bacon Wrapped Water Chestnuts	\$38.50	1 Salmon Roll	\$4.50
24 Crab Rangoon	\$38.00	24 Petite Stuffed Puffs (Chicken or Tuna)	\$24.00
1. 24 Shrimp Dijon	\$58.00	24 Iced Shrimp	\$58.00
24 Spanakopita	\$38.00		
24 Mozzarella Sticks with Marinara	\$36.00		

Display Hors d' oeuvres

Serves 50 Guests

Cheese Spread and Crackers \$70.00	Sliced Cheese and Sausage Tray \$125.00
Smoked Salmon \$85.00	Fresh Veggies and Dip \$100.00
Seafood Spread and Crackers \$80.00	Taco Salad and Chips \$90.00

Dry Snacks

One pound serves approximately 15 quests. All snacks sold by the pound.

Pretzels	\$8.00	Nachos Chips and Salsa	\$15.00
Snack Mix	\$11.00	Potato Chips and Dip	\$14.00
Mixed Nuts	\$23.00	Popcorn	\$7.00

Desserts

Desserts are sold per person

Petit Fours (3 pre serving)	\$2.95	Sweet Bars	\$2.55
Mini Cream Puffs (3 per Serving)	\$2.95	Mini Chocolate Éclairs (3 Per Serving)	
Orange Sherbet	\$1.95	Apple or Cherry Pie	\$2.95
New York Cheese Cake	\$3.00	Carrot Cake	\$3.75
New York Cheese Cake	\$3.50	Chocolate or Vanilla Ice Cream	\$1.95
with Strawberries			
Gertrude Lawrence	\$4.75	Vanilla Ice Cream Sundae	\$2.55
(Chocolate Chip Mint Ice Cream		Chocolate or Strawberry	
Chocolate Sauce Orange Liqueur and Orange Zest)			

Planning Consumption Guidelines

Experience suggests that you assume the following hors d' oeuvres consumption:

<p style="text-align: center;"><i>Reception Preceding Dinner</i></p> <p>45-60 minutes: 4-6 pieces per guest</p>	<p style="text-align: center;"><i>Reception without a Dinner</i></p> <p>45-60 minutes 8-10 pieces per guest</p> <p>60-90 minutes 14-6 pieces per guest</p> <p>90+ minutes 18-20 pieces per guest</p>
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Prices do not include 18% gratuity or 5.1% state sales tax.

Due to market fluctuations, prices are subject to change

Seigo's Three, Hwy 74 Main Street, Sussex, Wisconsin

(262) 820-8600

Templeton Room



The Lannon Buffet

50 Person Minimum

\$18.95 per person

Menu Includes:

House Tossed Green Salad with Assorted Dressings

Roll Basket with Butter and Margarine.

Coffee, Tea and Milk Station

Select One Vegetable, Two Starch and Two Entrees

Entrée

Roast Top Round of Beef ~ Baked Country Ham

Fried Chicken ~ Seasoned Baked Chicken

Roast Turkey ~ Roasted Pork Loin

Tender Tips in Gravy ~ Parmesan Crusted Tilapia

You can add a third entrée from this package for \$2.50 more per person

Potatoes, Rice and Dressing

Mashed Potatoes

Wild Rice Blend

Sage Dressing

Vegetable Selection

Glazed Carrots

Green Beans

Whole Kernel Corn

Coleslaw

This Package Includes:

Silverware, Water Glasses, Disposables Plates,

Linen Look Paper Table Covers and Napkins. Round and Rectangular Dining Tables

Gift and Cake Tables with Linen Look Paper Covers

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Templeton Room



The Duplain Buffet

50 Person Minimum

\$22.95 per person

Menu Includes:

House Tossed Green Salad with Assorted Dressings

Roll Basket with Butter and Margarine.

Relish Platter with Dip

Coffee, Tea and Milk Station

Select One Vegetable, Two Starch and Two Entrees

Entrée

Roast Top Round of Beef ~ Baked Country Ham

Fried Chicken ~ Seasoned Baked Chicken

Roast Turkey ~ Roasted Pork Loin

Lasagna ~ Tender Tips in Gravy ~ Parmesan Crusted Tilapia

You can add a third entrée from this package for \$2.50 more per person

Potatoes, Rice and Dressing

Mashed Potatoes

Wild Rice Blend

Sage Dressing

Au gratin Potatoes

Baby Red Potatoes in Parsley Butter

Vegetable Selection

Steamed California Vegetables

Glazed Carrots

Green Beans Almandine

Whole Kernel Corn

Coleslaw

This Package Includes:

China, Silverware, White Linen Covers, Red, Black or White Cloth Napkins,

Round and Rectangular Tables

Gift and Cake Tables Covered with White Linen

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Seigo's Three, Hwy 74 Main Street, Sussex, Wisconsin

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Templeton Room



The Merton Buffet

50 Person Minimum

\$25.99 per person

Menu Includes:

Spring Mixed Green Salad with Assorted Dressings

Roll Basket with Butter and Margarine.

Cubed Assorted Cheese Tray

Coffee, Tea and Milk Station

Select One Vegetable, Two Starch and Two Entrees

Entrée

Chicken Breast Marsalis ~ Tropical Chicken

Carved Roast Tenderloin ~ Roast Top Round of Beef

Baked Country Ham ~ Chicken Mushroom Alfredo

Fried Chicken ~ Lasagna ~ Parmesan Crusted Tilapia

Seasoned Baked Chicken ~ Roast Turkey

Roasted Pork Loin ~ Tender Tips in Gravy

You can add a third entrée from this package for \$2.50 more per person

Potatoes, Rice and Dressing

Mashed Potatoes

Wild Rice Blend

Stir Fried Rice

Sage Dressing

Au gratin Potatoes

Baby Red Potatoes in Parsley Butter

Penne Pasta Alfredo

Vegetable Selection

Steamed California Vegetables

Glazed Carrots

Green Beans Almandine

Festive Kernel Corn

Coleslaw

This Package Includes:

China, Silverware, White Linen Covers, Red, Black or White Cloth Napkins,

Round and Rectangular Tables

Gift and Cake Tables Covered and Skirted with White Linen

Cake Cutting Service

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~Special Day Options ~

❖ *Change Up One of Your Entrée Choices*

Chicken Breast Marsalis \$1.00 per person

Carved Roast Tenderloin \$2.00 per person

Carved Prime Rib \$4.50 per person

❖ *Add a Special Salad in Place of the House or Spring Green Salad.*

Spring Green Salad Tossed with Craisins, and Nuts \$1.00 per person

Traditional Caesar Salad with Onions and Croutons \$1.00 per person

❖ *Gourmet Cheese Display*

Vegetable Jack, Salsa Jack, Colby Salami \$ 3.00 per guest

❖ *Whole Smoked Salmon Display \$85.00*

❖ *Assorted Vegetable Platter and Dip \$2.00 per guest*

(Celery, carrots, broccoli, cauliflower and red pepper rings)

❖ *Fresh Fruit Platter \$2.50 per guest*

(Assorted melons, pineapple, grapes, strawberries)

Subject to seasonal availability

❖ *White Linen and China \$3.00 per person*

❖ *Cake Cutting Service \$20.00*

❖ *Ask About Creating a Served Dinner*

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Beverages



Fruit of the Vine List

Priced per bottle

<i>House Wine</i>	
<i>Sutter Home Cabernet</i>	\$16.00
<i>Sutter Home Merlot</i>	\$16.00
<i>White Zinfandel</i>	\$14.00
<i>Columbia Crest Chardonnay</i>	\$18.00
<i>Trinity Oaks Riesling</i>	\$18.00
<i>Kendall Jackson Cabernet</i>	\$30.00
<i>Kendall Jackson Merlot</i>	\$30.00
<i>Kendall Jackson Chardonnay</i>	\$28.00
<i>Kendall Jackson Riesling</i>	\$28.00
<i>Reynolds Shiraz</i>	\$22.00
<i>Smoking Loon Pinot Noir</i>	\$20.00
<i>Cavet Pinot Grigio</i>	\$24.00
<i>Blackstone Merlot</i>	\$22.00

<i>Champagne/Sparkling Wines</i>	\$22.00
<i>Fruit Punch gallon</i>	\$30.00
<i>Vodka Spiked Punch gallon</i>	\$45.00
<i>(10 6oz servings per gallon)</i>	

Cash Bar

Bartender Fee \$30.00 an hour 4 hour minimum

<i>House Brands</i>	\$4.00
<i>Call Brands</i>	\$4.75
<i>Premiums</i>	\$5.50-\$7.00
<i>Cordials</i>	\$8.00-\$9.00
<i>Premium Wine by the glass</i>	\$6.00-\$8.00
<i>Soft Drinks by the glass</i>	\$2.00
<i>Draft Beer</i>	\$3.50-\$4.00
<i>Domestic Bottled Beer</i>	\$3.50
<i>Imported Bottled Beer</i>	\$4.00-\$4.75
<i>Half Barrel Domestic Beer</i>	\$205.00
<i>Half Barrel Imported Beer</i>	\$275.00-\$325.00
<i>Half Barrel Specialty Beer</i>	\$255.00-\$275.00

Coffee Service

30 person minimum

Coffee, Decaf, Sweeteners, Creamers \$2.00 per person

Coffee, Decaf, Sweeteners, Creamers and Cookie Stix \$2.50 per person

*Full Coffee Buffet: featuring five gourmet blends, Sweeteners, Creamers and Cookie Stix
\$4.75*

*Seigo's sale and service of alcoholic beverages are regulated by the state of Wisconsin.
Alcoholic beverages may be purchased and consumed by guests 21 years of age or older.
Proof of age is required by valid state photo identification.*

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Seigo's Three, Hwy 74 Main Street, Sussex, Wisconsin

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Templeton Room



Eight Different Themed Buffet Menus

30 person minimum

\$13.95

All theme buffets include:

Home Baked Chocolate Chip and Raisin Oatmeal Cookies or Layer Cake
Coffee, Decaf, Tea and Milk

~ South of the Border Buffet ~

Taco Meat	Fajita Chicken with Onions & Peppers	Refried Beans
Soft Shells	Corn Salsa	Spanish Rice
Diced Tomato	Black Olives	Diced Onions
Tortilla Chips	Sour Cream	Chunky Salsa

~ Potato and Chili Bar ~

Monster Baked Potatoes	Road House Chili	Taco Meat
Diced Ham	Black Olives	Shredded Cheese
Diced Tomato	Sour Cream	Bacon Bits
Tossed Side Salad Bowl	Chunky Salsa	Diced Onions

~ Broadway Deli Platter ~

Sliced Turkey	Sliced Roast Beef	Shaved Ham
Garden Pasta Salad	Chicken Salad	Chicken Noodle Soup
Sliced Onion Rings	Leaf Lettuce	Sliced Cheese
Rolls and Breads	Pickles	Sliced Tomatoes

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~ Country Side Buffet ~

Three Home-crafted Soups (Hearty Chicken, Beef Barley, and a Creamy Vegetable)
Petit Loaves of Home Baked Bread Cubed Colby Cheese
Cut fresh Red and Green Apples Garden Fresh Salad

~ Tabella Pasta ~

Penne Pasta Spinach Linguini Italian Salad Bowl Bread Stix
Meatless Marina Sauce Marina Meat Sauce Alfredo Sauce with Mushrooms & Chicken

~ The Mid Day Reception ~

Assorted Cocktail Sandwich
Beef, Turkey, Ham Tuna or Chicken Salad (choose 3) with Lettuce and Spread
Pasta Salad Relish Tray with Dip Fresh Fruit Bowl Cube Cheese Platter

~ Just Desserts ~

Complete Elegant Coffee Service:
featuring five gourmet blends, Sweeteners, Creamers and Cookie Stix
Gourmet Cookies, Petit Fours, Mini Cream Puffs, Sweet Bars and Mini Chocolate Éclairs

~ Wisconsin Sports Fan ~

Hamburgers Beer-brats smothered in Onions Hot Dogs Spicy Italian Sausage
Cole Slaw Baked Beans Seven Layer Salad Pretzels and Chips

All of these Packages Include:
Silverware, Water Glasses, Disposables Plates,
Linen Look Paper Table Covers and Napkins. Round and Rectangular Dining Tables
China and White Linen maybe added for \$3.00 per guest

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Templeton Room

Memorial Luncheons
30 Person Minimum \$11.95 per person

All Luncheons Include:
Cole Slaw ~ Roll Basket with Butter and Margarine ~ Seasoned Vegetables
Home Baked Cookies or Cake ~ Coffee, Decaf, Tea and Milk

Entrées
(Choose One)

Fried Chicken with Mashed Potatoes ~ Roast Turkey with Sage Dressing

Country Baked Ham with Baby Red Potatoes in Parsley Butter

Seasoned Baked Chicken with Wild Rice Blend ~ Templeton Fish Fry with French Fries

Baked Tilapia with Baby Red Potatoes in Parsley Butter

Roasted Pork Loin with Mashed Potatoes ~ Tender Tips in Gravy with Mashed Potatoes

You can add a second entrée from this package for \$2.50 more per person

This Package Includes:
China, Silverware, Linen Covers, and Linen Look White or Cranberry Napkins,
Round and Rectangular Tables ~ Always served in a private room for your comfort.
And Seigo's will provide a complementary bartender should your friends and family wish bar service.
We can serve you at the table for \$1.25 more per person.

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Templeton Room



Served Dinner Menu

30 Person Minimum

Menu Selections Include:

*House Tossed Green Salad with Assorted Dressings ~ Roll Basket with Butter and Margarine.
Chef's Vegetable, and Your Choice of Starch
Coffee, Tea and Milk*

Please select one or two entries as choices for your guests

<i>Roasted Prime Rib of Beef \$32.00</i>	~	<i>New York Strip Steak \$34.00</i>
<i>Roasted Duck Half Ala Orange \$27.00</i>	~	<i>Cornish Hen in a Madera Wine \$27.00</i>
<i>Tortilla Crusted Tilapia \$21.00</i>	~	<i>Sesame Baked Tilapia \$21.00</i>
<i>Chicken Wellington in Pastry \$24.00</i>	~	<i>Chicken with Mushroom Marsala \$21.00</i>
<i>Breaded Chicken Parmesan \$21.00</i>	~	<i>Sage Dressing Stuffed Pork Chop \$21.00</i>
<i>Maine Lobster Tails Twin 4 ounce Market Price</i>	~	<i>Lobster and Prime Special Market Price</i>

Starch Choices

*Baked Potato
Mashed Potato with Gravy
Parsley Buttered Baby Red Skins
Wild Rice
Garden Vegetable Rice*

Dessert Additions

*New York Cheese Cake \$3.00
New York Cheese Cake and Strawberries \$3.50
Carrot Cake \$3.95 ~ Black Forest Torte \$3.95
Gertrude Lawrence Ice Cream Delight \$4.75
Orange Sherbet Dish \$1.95*

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