



Luncheon Service Entrées

Please Limit Your Entrée Choices To:

2 Choices 20-50 people 3 Choices 50 or more people

Served Until 3pm Only.

All Items are to be preselected and counts Per Entrée submitted 72 Hours prior to event.

Caesar Salad \$9.99

Fresh Romaine Lettuce, tossed with our own Caesar Dressing topped with Large Zesty Croutons.
Served with Fresh Rolls and Butter.

With Grilled Chicken \$10.99

Champps Chopped Salad \$12.49

Chopped Field Greens Tossed with Grilled Chicken, Bleu Cheese, Balsamic Vinaigrette, Applewood-Smoked Bacon, Dried Cranberries, Sliced Apples and Candied Pecans.

Served with Fresh Rolls.

Oriental Chicken Salad \$11.79

Shredded Iceberg Lettuce with Marinated Grilled Chicken Breast, Crispy Wonton Strips, Mandarin Oranges, Snow Peas and Water Chestnuts.

Served with Toasted Sesame and Sweet & Sour Dressing, Fresh Rolls and butter.

Raspberry Walnut Salad \$12.49

Crisp Romaine Lettuce and Baby Spinach Arranged with Toasted Walnuts, Diced Chicken, Bleu Cheese

Crumbles, Red Onion, Mandarin Oranges and Fresh Raspberries. Served with a side of Raspberry Vinaigrette, Fresh Rolls and Butter.

French Dip \$11.99

Roasted London Broil, Sliced Thin and Piled On A Toasted Hoagie Roll Brushed with Horseradish Sauce. Served with a side of Steaming Hot House Au Jus, Pickle Slices and Homemade Potato Chips.

Club Croissant \$10.99

Smoked Turkey, Crisp Bacon Strips, Lettuce and Tomato Slices Served on a Flaky Croissant with Mayonnaise on the Side. Paired with Homemade Potato Chips.

Soup And Sandwich \$11.99

A Cup of Homemade Soup Paired with a Half Sandwich. Served on your Choice of Multi-Grain, Country White or a Flaky Croissant with Lettuce, Tomato, Pickle Slices and Homemade Potato Chips.

Sante Fe Chicken Wrap \$10.99

Charbroiled Fajita Chicken Strips, Chile-Fired Corn, Diced Avocado, Tomatoes and Red Onions. Wrapped in a Jalapeno and Cheese Tortilla with Shredded Lettuce, Monterey Jack Cheese and a Chipotle Seasoned Mayonnaise served with Homemade Potato Chips.

Your Choice Of One Of The Following

Smoked Turkey with Cheddar Cheese,
Roast Beef with Provolone Cheese,
Ham with Swiss Cheese, or Tuna Salad.

One Soup Choices:

Baked Potato Soup, Chicken Noodle
or Soup du Jour

Add a cup of soup for \$1.99 to any full size sandwich or Entrée Salad.

All Sandwiches and Entrée Salads are Served With Coffee, Decaf, Ice Tea or Milk.





Party Wrap & Sandwich Platter

Champps' Grilled Chicken Caesar, Santa Fe Chicken, Chicken Ranch and Beach Club Wraps, combined with Champps' Roasted Turkey and Club Sandwiches.
Served with Choice of Tortilla Chips and Salsa or Homemade Potato Chips.
\$65.00 (Serves 6 to 8)

Lunch Specialty Entrées

(Minimum 15 people)

Please Limit Your Entrée Choices To:

1 Choice 15-25 people 2 Choices 25-50 people 3 Choices 50 or more people

Served Until 3pm Only

All Items are to be preselected and counts Per Entrée submitted 72 Hours prior to event.

All Plated Entrées Include Choice of (2) Accompaniment Selections,
Fresh Rolls and Butter, Coffee, Decaf, Ice Tea, Milk and (1) Dessert Selection.

Additional Starters @ \$1.99 Each

Garden Salad with Choice of (2) Dressings, Spinach Salad with Balsamic Vinaigrette,
Soup Du Jour or Fresh Fruit Cup

Plated Lunch Entrée Selections

Baked Chicken \$13.99

Tender Chicken, herbed rubbed and oven roasted golden brown.

Southern Fried Chicken \$14.49

Tender Chicken marinated and deep-fried crisp and juicy.

Breast Of Chicken Teriyaki \$13.99

Boneless Chicken Breast charbroiled and glazed with Golden Teriyaki Sauce.
Served with a broiled Pineapple Ring.

Roast Turkey \$13.99

Slow Roasted Whole Turkey sliced and served with Sage Dressing and Natural Gravy.

Baked Mahi Mahi \$15.99

Baked in a White Wine and Lemon Butter.

Broiled Salmon \$16.99

Boneless Atlantic Salmon Filet charbroiled and topped with Dill Butter.

Baby Back Ribs \$15.99

A Half Rack of slow roasted and flash-grilled Baby Back Ribs finished
with our own Special Barbecue Sauce.

Roast Porkloin \$14.99

Tender Slow Roasted Center Cut Canadian Back Porkloin, hand carved Medallions placed on Herb Dressing and topped with Natural Pan Gravy.

Baked Stuffed Pork Chop \$14.99

A Boneless Center Cut Pork Chop Stuffed with our Herb Dressing and topped with Natural Sauce.

Braised Tenderloin Tips \$15.99

Choice Steer Tenderloin Tips braised with Onions and Mushrooms in a Rich Brown Sauce.
Served with Egg Noodles.

Roast Prime Rib of Beef \$15.99

A 10oz. Cut Of Choice slow roasted Prime Rib Au Jus.

Lasagna \$14.99

Tender Lasagna Sheets layered with Italian Meat Sauce, Ricotta, Mozzarella and Parmesan Cheese baked golden brown.

Vegetable Lasagna \$13.99

Lasagna Noodles layered with Chopped Spinach and Ricotta Cheese Filling in a Rich Cream Sauce With Shoestring Carrots, Garlic and Onion. Topped with a Parmesan Cheese Bread Crumb topping.

Accompaniment Selections (Choice of Two)

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| *Parsley Buttered Potatoes* | *Wisconsin Macaroni And Cheese* |
| *Mashed Potatoes with Gravy* | *Wild Rice* |
| *Au Gratin Potatoes* | *Buttered Corn* |
| *Steamed Red Skin Potatoes with Herb Butter* | *Green Bean Almondine* |
| *Garlic Mashed Potatoes* | *Oven-Browned Potatoes* |
| *Tuscan Blend* | *Buttered Carrots With Sugar Snap Peas* |
| (Whole Green Beans, Carrots, Squash, Zucchini and Red Pepper Strips) | *Catalina Blend* |
| | (Broccoli, Whole Green Beans, Carrots and Red Peppers Strips) |

Dessert Selection (Choice of One)

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| Carrot Cake | Strawberry Layered Cake |
| Tiramisu | Chocolate Truffle Mousse |
| Black Forest Cake | Devonshire Apple Pie |
| Assorted Dessert Bars | Fresh Baked Gourmet Cookies |
| French Cheesecake (add Fresh Berries \$.75) | German Chocolate Cake |





Deli Luncheon Buffets

(Minimum 15 People) – No Substitutions

Express Sandwich Buffet \$12.99

Sliced Turkey, Ham, Roast Beef, Assorted Cheeses, Cole Slaw, Potato Salad, Champps Potato Chips, Condiments and Assorted Relishes, Selected Fresh Bread and Coffee, Ice Tea or Milk.

New York Style Deli Buffet \$13.99

Chef's Selection of Cold Assorted Meats And Cheeses, Garden Salad, Cole Slaw, Potato Salad, Champps Potato Chips, Condiments and Assorted Relishes, Selected Fresh Bread and Rolls with Fresh Baked Gourmet Cookies, Coffee, Ice Tea or Milk.

All American Deli Buffet \$14.99

Garden Salad, Fruit Salad, Potato Salad, Champps Potato Chips with Sliced Smoked Turkey, Lean Roast Beef, Country Ham, Salami, Sliced Wisconsin Cheeses, Tuna Salad, Condiments and Assorted Relishes, Selected Fresh Breads and Croissants, Assorted Pies and Cakes, Coffee, Ice Tea, or Milk.

Inclusive Luncheon Buffets

(Minimum 20 People)

Taco And Fajita Bar \$14.99

Seasoned Ground Beef, Fajita Style Chicken Breast, Spanish Rice, Flour and Corn Shells, Tossed Salad, Tortilla Chips and Salsa, Assorted Toppings and Condiments to make your Tacos and Fajitas Complete. Served with Churros, Ice Tea And Milk.

Build Your Own Salad Bar \$12.99

Crisp Mixed Greens, Cucumbers, Red Onion, Diced Ham, Grape Tomatoes, Shredded Cheeses, Croutons, Alfalfa Sprouts, Sliced Mushrooms, Diced Peppers, Olives, Bacon Bits, Peas, Shredded Carrots, Egg Wedges and diced Chicken. Served with Choice of (3) Dressings, Assorted Fresh Breads and Rolls, Fresh Baked Gourmet Cookies, Ice Tea and Milk.

Pasta, Pasta, Pasta \$15.99

Penne Pasta Marinara, Fettuccini Alfredo and Meat Lasagna Served with Green Bean Almondine, Garden Salad with (2) Dressings, Cold Pasta Salad, Garlic French Bread, Tiramisu and Coffee, Ice Tea, and Milk.

All American Back Yard \$14.99

Grilled Angus ¼ Pound Beef Patties, Bratwurst and All Beef Hotdogs, Champps Potato Salad, Coleslaw, Fresh Rolls and Buns, Assorted Condiments, Baked Beans, and Potato Chips.
Served with Fresh Baked Cookies, Ice Tea and Lemonade.
Add Grilled Chicken Breast for an extra \$1.00 per person

Lite N Lively Buffet \$13.99

A Combination of Champps' Chicken Caesar Wrap, Sante Fe Wrap, Beach Club Wraps and Chicken Ranch Wraps. Served with a Garden Salad with (2) Dressings, Homemade Potato Chips, Strawberry Layered Cake, Coffee, Ice Tea and Lemonade.

Burger Bash \$11.99

Grilled Angus ¼ Beef Patties, Fresh Rolls, Assorted Condiments, Champps Potato Salad, Coleslaw and Homemade Potato Chips. Served with Fresh Baked Cookies, Ice Tea and Lemonade.

Baked Potato Bar \$9.99

Large Baked Potatoes, Cheddar Cheese, Bacon, Sour Cream, Diced Ham, Onions, Served with Hot Beef Chili or Broccoli Cheese Soup, Fresh Baked Cookies, Ice Tea and Lemonade.

Luncheon Buffets \$14.99

Served Until 3pm Only - (Minimum 20 People)

All Luncheon Buffets Include Choice of (2) from the Salad Selection, Choice of (2) from the Accompaniment Selection, Choice of (1) Dessert from the Dessert Selection and Fresh Bread, Coffee, Decaf, Ice Tea and Milk.

Entrée Choices

Choose One From Each Section Below.

Section One:

Baked Chicken

Tender Chicken, herb rubbed and oven roasted golden brown.

Sliced Roast Beef

Sliced Choice Round and topped with a Mushroom Brown Gravy.

Southern Fried Chicken

Tender Chicken Marinated and deep-fried crisp and juicy.

Roast Turkey

Slow roasted Whole Turkey Sliced and served with Sage Dressing and Natural Gravy.

Breast Of Chicken Teriyaki

Boneless Chicken Breast charbroiled and glazed with Golden Teriyaki Sauce.
Served on a broiled Pineapple Ring.

Roast Pork Loin

Tender slow roasted Center Cut Canadian Back Porkloin, sliced In Medallions and topped with Natural Pan Gravy

Vegetable Lasagna

Lasagna Noodles layered with Chopped Spinach and Ricotta Cheese filling in a Rich Cream Sauce with Shoestring Carrots, Garlic and Onion.
Topped with a Parmesan Cheese Bread Crumbs.

Section Two:

Baked Stuffed Pork Chop

A Boneless Center Cut Pork Chop stuffed with our Herb Dressing and topped with Natural Sauce.

Broiled Salmon

Boneless Atlantic Salmon Filet charbroiled and topped with Dill Butter.

Home-Style Meat Lasagna

Tender Lasagna Sheets layered with Italian Meat Sauce, Ricotta, Mozzarella and Parmesan Cheese. Baked Golden Brown.

Braised Tenderloin Tips

Choice Steer Tenderloin Tips Braised with Onions and Mushrooms in a Rich Brown Sauce.
Served with Egg Noodles.

Baked Mahi Mahi

Baked In a White Wine and Lemon Butter.

Lean Cuisine Options: add \$1.00 per person

Whole Grain Lasagna with Meat Sauce

A Homestyle Lasagna with Meat Sauce layered with Whole Grain Rippled Lasagna Noodles, Low-Fat Ricotta and Asiago Cheese Filling, Topped with Shredded Part-Skim Mozzarella Cheese

Chicken with Pasta and Vegetables

Moist White-Meat Chicken Chunks mixed with Broccoli, Carrots, Yellow Peppers and Onions, Served in a Light Cream Sauce of Parmesan, Asiago and Romano Cheeses.

Sweet and Sour Chicken

A Light and Tangy Combination of Marinated Chicken Tenderloin Pieces, Sweet Chunky Pineapple, Red and Green Pepper Pieces, Thin-Cut Carrots and Sliced Water Chestnuts in a Light and Tangy Sweet and Sour Sauce.

Six Cheese Lasagna

A traditional favorite that features a creamy combination of low-fat Ricotta, reduced fat Mozzarella, Provolone, Romano, Fontina and Parmesan-Asiago cheeses, al dente curly-edged pasta and an herbed tomato sauce with fire roasted tomatoes.

Salad Selections (Choice of Two)

Garden Salad
Italian Pasta Salad

Broccoli & Cauliflower Salad
Asian Slaw Salad
Caesar Salad

Greek Penne Pasta Salad
Cole Slaw
Blue Cheese Potato Salad

Cottage Cheese
Fresh Fruit Salad

Accompaniment Selections (Choice of Two)

Parsley Buttered Potatoes
Wisconsin Macaroni and Cheese
Catalina Blend
(Broccoli, Whole Green Beans, Yellow Carrots and Red Peppers Strips)

Green Bean Almondine
Garlic Mashed Potatoes
Oven Browned Potatoes
Buttered Corn
Wild Rice
Mashed Potatoes with Gravy

Steamed Red Skin Potatoes with Herb Butter
Buttered Carrots with Sugar Snap Peas
Au Gratin Potatoes
Buttered Carrots
Tuscan Blend
(Whole Green Beans, Carrots, Squash, Zucchini, and Red Pepper Strips)

Dessert Selection (Choice of One)

Carrot Cake
Tiramisu
Black Forest Cake
Assorted Dessert Bars
French Cheesecake (add Fresh Berries \$.75)

Strawberry Layered Cake
Chocolate Truffle Mousse
Devonshire Apple Pie
Fresh Baked Gourmet Cookies
German Chocolate Cake

