

*Honeywell House  
Service Guide*



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HONEYWELL HOUSE  
POLICIES

**PAYMENT POLICY**

Payment may be made with MasterCard, Visa, cash, or check. Unless prior arrangements have been made, payment is due the day of the event.

**FACILITY RENTAL**

If your food bill is over \$150.00, you have use of indoor facilities for two hours at no additional charge.

If you do not want food there is a \$50.00 per hour fee to use the house.

**INDOOR WEDDINGS**

There is a \$100.00 set-up fee and \$150.00 rental fee for indoor weddings.

**ESTIMATED AND GUARANTEED COUNTS**

An estimated count is appreciated when the event is booked. An exact count is required three working days prior to the event; the host will be billed for that number even if fewer guests attend.

**DECORATIONS/ CENTERPIECES**

Fresh floral centerpieces of our choosing can be rented from the house at a cost of \$10.00 per table. For an additional fee you may specify what kind and color of flowers you want. Guests may not

take rented arrangements at the conclusion of their event. Guests are also welcome to provide their own arrangements.

## **OVERNIGHT ACCOMMODATIONS**

The Honeywell House also offers overnight accommodations. We have six bedrooms. Two of the rooms have private baths, and four rooms share two baths. The house can comfortably accommodate up to twelve guests. There is also an elevator for guests and luggage. Room Rates are \$90.00 for single occupancy and \$100.00 for double occupancy.

## **TOURS**

At a cost of \$2.00 per person tours are available for groups of four or more. If food is served tours are free.

## **MAXIMUM OCCUPANCY**

The Honeywell House maximum occupancy is fifty people inside and two hundred outdoors.

## **GRATUTITY AND TAX**

All food and beverage functions are subject to a 15% service charge and a 7% sales tax. There is also a 5% innkeeper's tax on all overnight accommodations. If your organization is tax exempt, you must give us your tax-exempt form for our files.

## BREAKFAST AND BRUNCH

Breakfast and brunch include fresh fruit, muffins, sweet bread, butter, coffee, tea, and juice.

1. French toast, two eggs, and bacon or sausage\_\_\_\_\_ \$10.50
2. Two eggs, toast, and bacon or sausage\_\_\_\_\_ \$10.25
3. Sausage casserole- mild sausage, herbs, and spices prepared in savory custard\_\_\_\_\_ \$10.00
4. Quiche; vegetarian, or with ham or bacon\_\_\_\_\_ \$10.00
5. Sweet bread, muffins, coffee and tea\_\_\_\_\_ \$ 8.50

## TEAS

All items are priced a la carte.

1. Watercress sandwiches (1 ½ per person)\_\_\_\_\_ \$ 2.00
2. Chicken salad sandwiches (1 ½ per person)\_\_\_\_\_ \$ 2.00
3. Tuna salad sandwiches (1 ½ per person)\_\_\_\_\_ \$ 2.00
4. Egg salad sandwiches (1 ½ per person)\_\_\_\_\_ \$ 2.00
5. Cucumber sandwiches (1 ½ per person)\_\_\_\_\_ \$ 2.00
6. Fresh Fruit display (per person)\_\_\_\_\_ \$ 2.75
7. Dipped strawberries (seasonal, 2 per person)\_\_\_\_\_ \$ 2.25
8. Chocolate truffles (2 per person)\_\_\_\_\_ \$ 2.75
9. Assorted cookie tray (2 per person)\_\_\_\_\_ \$ 2.25
10. Lemon bars (2 per person)\_\_\_\_\_ \$ 2.25
11. Brownies (2 per person)\_\_\_\_\_ \$ 2.25
12. Tea by the gallon (16 cups)\_\_\_\_\_ \$10.00
13. Coffee by the Gallon\_\_\_\_\_ \$10.00

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## LUNCHEONS

All hot entrees include a choice of soup or salad, one vegetable, one starch choice (page 7), one dessert choice (page 8), muffins, butter, coffee, and tea.

### Soups

Wisconsin cheese soup  
Chicken velvet  
Cream of roast red bell pepper  
Cream of broccoli  
B.L.T soup  
Tomato artichoke

### Salads

Honeywell house salad  
Spinach salad with raspberry vinaigrette  
Caesar salad

### Hot Entrée Choices

1. Chicken Piccata with caper butter sauce \_\_\_\_\_ \$15.50
2. Chicken Marsala \_\_\_\_\_ \$15.50
3. Chicken breast stuffed with spinach, wrapped in filo pastry  
and served with supreme sauce \_\_\_\_\_ \$16.00
4. Roast loin of pork served with currant sauce \_\_\_\_\_ \$15.00
5. Ham loaf with pineapple sauce \_\_\_\_\_ \$14.00

### Cold Entrées/Salads

All cold entrees include one dessert choice, muffins, tea, and coffee.

1. Chicken or tuna salad fruit plate. A generous portion of chicken  
or tuna salad accompanied by fresh melon, pineapple, grapes,  
berries, sweet pickles, hard boiled egg, and sweet bread tea sandwiches \_\_\_ \$12.75
2. Cobb salad \_\_\_\_\_ \$11.75
3. Grilled-chicken caesar \_\_\_\_\_ \$12.75

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## DINNER CHOICES

All dinner entrees include a choice of soup or salad, one vegetable and one starch choice (page 7), one dessert choice (page 8), butter, rolls, coffee, and tea.

### Soup

Wisconsin cheese soup  
Chicken velvet  
Cream of broccoli  
Cream of roast red bell pepper  
Tomato artichoke

### Salad

Honeywell house salad  
Spinach salad with raspberry vinaigrette  
Caesar salad

### Entrée Choices

1. Beef Wellington – A six-ounce fillet topped with mushroom duxell, wrapped in puff pastry and served with bordelaise sauce \_\_\_\_\_ \$35.00
2. Six-ounce fillet served with béarnaise or bordelaise sauce \_\_\_\_\_ \$32.50
3. Sliced beef tenderloin with béarnaise or bordelaise sauce \_\_\_\_\_ \$31.75
4. Pork loin wrapped in bacon and served with dijon sauce \_\_\_\_\_ \$30.75
5. Chicken breast stuffed with spinach, wrapped in filo and served with supreme sauce \_\_\_\_\_ \$30.25
6. Chicken Piccata with caper butter sauce \_\_\_\_\_ \$28.25
7. Poached salmon fillet served with citrus salsa \_\_\_\_\_ \$31.75
8. Ham Loaf with pineapple sauce \_\_\_\_\_ \$22.50

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## **VEGETABLE SLECTIONS**

Green beans almandine  
Glazed carrots  
Medley of fresh vegetables  
Asparagus (\$.85 additional)

## **STARCHES**

Roast red potatoes  
Garlic mashed potatoes  
Twice-baked potato (\$.85 Additional)  
Rice Pilaf

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### A LA CARTE

Coffee by the gallon (16 cups)	\$10.00
Iced tea by the gallon	\$10.00
Lemonade by the gallon	\$10.00
Punch by the gallon	\$10.00
Soft drinks (canned)	\$1.25
Assorted juices by the quart	\$5.50
Whole fresh fruit	\$1.50
Assorted cookie tray (2 per person)	\$2.25
Sweet bread and muffin tray (per person)	\$3.50
Nuts and mints (per person)	\$2.25

### HORS D' OEUVRES

Rumaki (per person)	\$2.75
Stuffed mushrooms (per person)	\$2.50
Stuffed mini-potatoes (per person)	\$2.25
Baked Brie (per person)	\$3.00
Chicken salad mousse in a short dough cup (per person)	\$2.50
Stuffed cherry tomatoes (per person)	\$2.25
Cheese ball and crackers (per person)	\$2.50
Shrimp cocktail	Market Price

### DESSERTS

New York Cheesecake	
Plain	\$4.75
Seasonal fruit garnish or topping	\$5.00

#### House-Made Pies

The Honeywell House is pleased to offer any variety you like.  
Rather than list them all, please specify the type you want.

Fruit	\$4.00
Cream	\$4.25
A la Mode, add	\$1.25

#### Cakes and Desserts

Bananas Foster Shortcake	\$4.50
Strawberry Shortcake (Seasonal)	\$4.50
Flourless Chocolate Cake	\$4.50
Bread Pudding with Hard Sauce	\$4.25
Carrot Cake	\$4.50
Chocolate Cake	\$4.50

#### Ice Cream and Sherbet,

Assorted Flavors, served in a Praline Shell	\$4.25
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## **BUFFETS**

Buffets are available for groups of 40 or more. Buffets include one salad choice, two vegetable and starch choices, entrée, and dessert. Rolls, butter, coffee, and tea are also included. For an additional fee other items may be added.

### **Salads**

Honeywell House Salad  
Caesar salad  
Spinach salad with raspberry vinaigrette

### **Entrée Choices**

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|---|---------|
| 1. Beef Burgundy_____   | \$28.00 |
| 2. Beef Stroganoff_____   | \$28.00 |
| 3. Chicken with artichokes – tender pieces of white meat chicken in a rich lemon brandy sauce, garnished with artichokes_____ | \$26.50 |
| 4. Chicken Madagascar – tender white meat chicken seasoned with Mediterranean spices and served in a savory tomato sauce_____ | \$26.50 |
| 5. Chicken Piccata with caper butter sauce_____   | \$27.25 |
| 6. Ham loaf served with pineapple sauce_____  | \$22.50 |

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