



APPETIZERS & SNACKS

Prices are per 50 pieces.

SERVED COLD

Jumbo Shrimp with Cocktail Sauce **\$125**

Asparagus and Asiago wrapped in Phyllo **\$75**

Vegetarian Pinwheels with Boursin Cheese **\$75**

Roasted Black Olive Tapenade Crostini **\$60**

Goat Cheese and Sun-Dried Tomato Pesto Crostini **\$60**

Grilled Pepper Crusted Tenderloin with Rolls & Roasted Red Pepper Aioli **\$85**

Wisconsin Cheese and Sausage Display **\$4 per person**

International Cheese Display **\$4.75 per person**

Fresh Seasonal Fruit Display **\$4 per person**

Fresh Vegetables with Dip Display **\$3 per person**

Smoked Salmon Display with Mustard Dill Sauce **\$5.50 per person**

Salsa Sampler (Tortilla Chips, Salsa, Guacamole & Sour Cream) **\$3 per person**

Munchies Galore (Snack Mix, Nuts, Popcorn & M&M's) **\$4 per person**

Kettle Chips & Dip **\$2 per person**

Popcorn **\$2 per person**

Apple Slices with Caramel or Peanut Butter **\$3 per person**

Hummus & Pita Chips **\$3 per person**

Assorted Bars & Brownies **\$3 per person**

Snack Mix **\$8 per pound**

Mixed Nuts **\$12 per pound**

Cookie Basket **\$10 per dozen**

All pricing subject to 18% service fee and 5.5% sales tax.



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SERVED HOT

Marinated Tenderloin & Rolls **\$85**

Mini Beef Wellingtons **\$55**

Fresh Herb and Three Cheese Stuffed Mushroom Caps **\$75**

Potato Skins Stuffed with Bacon, Scallions, Cheddar Cheese & Sour Cream **\$45**

Pork Stuffed Potstickers with Sweet and Spicy Dipping Sauce **\$50**

Bacon Wrapped Water Chestnuts **\$60**

Bacon Wrapped Scallops **\$75**

Mild Curry, BBQ or Swedish Meatballs **\$45**

Assorted Mini Quiche **\$60**

Buffalo or Honey Stung Chicken Wings **\$65**

Spanakopita **\$55**

Spring Rolls **\$50**

Cheese Curds **\$4 per person**

Pretzel Bites with Cheese **\$4 per person**

Hot Artichoke Dip **\$4 per person**

Buffalo Chicken Dip with Pretzel Chips **\$4 per person**

Baked Brie **\$5 per person**

16" Pizza **\$16 each**

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BUFFET CATERING

Choose 1 Entrée, 3 Side Dishes & 1 Dessert **\$17 per person**

Choose 2 Entrées, 3 Side Dishes & 1 Dessert **\$19 per person**

Choose 3 Entrées, 3 Side Dishes & 1 Dessert **\$22 per person**

Add an Additional Side **\$2 per person**

SALADS

Spinach Salad

Topped with curls of fresh parmesan cheese, pecans and blueberries with our house maple & mustard vinaigrette.

Caesar Salad

House Salad

Served with your choice of dressings.

Coleslaw

Broccoli Salad

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BUFFET CATERING ENTRÉES

POULTRY

Fried Chicken

Rosemary Roasted Chicken

Marinated Grilled Chicken Breast Fillet

Chicken Marsala

Chicken breast meat sautéed with fresh mushrooms and scallions in a Marsala wine cream sauce.

Chicken Bernardi

Sautéed chicken breast topped with Prosciutto and smoked ham, provolone and Swiss cheeses in a mushroom and white wine reduction.

PORK

Kentucky Bourbon Pork Loin

Served with sherry dijon mustard cream sauce.

Pulled Pork

Pork Chops

Osso Bucco Style Pork Shanks

BEEF

Prime Rib & Au Jus

Beef Brisket

Beef Pot Roast

Beef Tips with Mushrooms & Gravy

Steak Diane with Mushroom, Garlic & Shallot Sauce

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BUFFET CATERING ENTRÉES

SEAFOOD

Baked Herb Crusted Cod

Roast Salmon
With Tarragon Aioli

Broiled or Deep-Fried Walleye
(In-season)

VEGETARIAN OPTIONS

Grilled Portabella Mushrooms

Stuffed Bell Pepper

Butternut Squash Enchiladas

Thai Curry Tofu Over Coconut Rice



BUFFET CATERING SIDES

SOUP

Chicken Dumpling
Tomato Bisque
Broccoli Cheese
Curried Carrot
Vegetarian Chili (can be made Vegan)
Beef Barley

STARCH

Baby Bakers
Roasted Baby Red Potatoes
Mashed Red Skin Potatoes
Wild Rice
Dinner Rolls
Breadsticks
Tomato & Bacon Pasta Salad
Potato Salad
Loaded Baked Potato Salad

VEGETABLES

Broccoli
Baby Carrots
Green Beans
Sweet Corn
Vegetable Blend
Peas & Pearl Onions



BUFFET CATERING DESSERT CHOICES

Pie

Apple, Cherry or Berry

Tiramisu

Cheesecake

Plain, Turtle or Strawberry

Cookies

Red Velvet Cupcakes

Deep Fried Brownie Bites

Assorted Dessert Bars

Mini Cupcakes / Mini Éclairs / Mini Cream Puffs / Mini Pies / Mini Cookies

Fruit Cobbler

Brownies



BREAKFAST MENU

Assorted Muffins	\$16 per dozen
Danish	\$16 per dozen
Assorted Bagels	\$16 per dozen
Doughnuts	\$16 per dozen

HOT BREAKFAST BUFFET

\$15 per person

CHOOSE ONE:

Fresh Scrambled Eggs
Eggs Made-To-Order **\$2 upgrade per person**

ADD ONE:

Apple Smoked Bacon Strips
Maple Sausage Links

ADD ONE:

Hashbrowns
Biscuits with Butter
Roasted Breakfast Potatoes

ADD ONE:

Pancakes
French Toast
Assorted Cold Cereals & Granolas

ADD ONE:

Fresh Cut Seasonal Fruit
Fresh Whole Fruit
Assorted Yogurts

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PACKAGE MENU

NO SUBSTITUTIONS

PASTA BAR

\$11.50 per person

Bow Tie Pasta & Penne Pasta

Marinara Sauce

Alfredo Sauce

Grilled Chicken

Steamed Broccoli

Breadsticks

Cookies

LASAGNA

\$11 per person

Meat & Vegetarian Lasagna

Italian Tossed Salad

with Artichoke Hearts, Olives, Tomatoes & Vinaigrette Dressing

Breadsticks

Cookies

BOX LUNCH

\$10 per person

Choice of one of the following sandwiches:

Ham & Swiss

Roast Beef & Cheddar

Turkey Breast & Provolone

Vegetarian with Hummus

Chips

Cookies

10 oz. Water

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PACKAGE MENU

NO SUBSTITUTIONS

BURGER BAR

\$11 per person

Hamburgers & Veggie Burgers

Potato Salad

Condiments & Buns

Chips & Dip

Cookies

SOUP & SANDWICH

\$11 per person

Assorted Cold Cuts

Bread & Buns

Condiments & Crackers

Soup

Cookies

TACO BAR

\$11 per person

Beef Taco Meat

Hard & Soft Shells

Classic Condiments

(Lettuce, Cheese, Olives, Sour Cream, Guacamole & Salsa)

Tortilla Chips

Refried Beans

Cookies



PACKAGE MENU

NO SUBSTITUTIONS

THE TAILGATER

CHOOSE TWO MEATS FOR \$18 PER PERSON
OR THREE MEATS FOR \$20 PER PERSON

ALL TAILGATERS INCLUDE:

Chef's Selection of Freshly Baked Cookies
American Cheese
Condiments
Bread

MEAT CHOICES

Wisconsin-style Brats & Sauerkraut
Hot Dogs
Cheddarwurst
1/4 Pound Burgers
Vegetarian Burgers
Turkey Burgers
Salmon Burgers
Grilled Chicken Breasts

CHOOSE TWO:

Potato Salad
Creamy Coleslaw
Fruit Salad
Pasta Salad

CHOOSE ONE:

Baked Beans
Kettle Chips & Dip

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BEVERAGES

ALCOHOLIC

House Wine	\$6 per glass
House Wine	\$20 per bottle
Domestic Beer	\$4 each
Craft Beer	\$4.50 each
Keg of Domestic Beer	\$200 each
Keg of Imported & Micro Brew	\$250 each
Mixed Drinks (House Brands)	\$6 single

NON-ALCOHOLIC

Soda & Bottled Water	\$1.50 each
Fresh Brewed Coffee	\$12 per gallon
Hot Tea	\$1.50 per bag
Iced Tea	\$12 per gallon
Lemonade	\$12 per gallon
Hot Chocolate	\$12 per gallon

BARS

All bars require a bartender.

There is a \$50 fee per bartender charged with all bars

HOSTED BAR

House or Brand Bar

Charged upon consumption

HOUSE BRANDS

Vodka, Gin, Rum, Tequila, Whiskey, Scotch, Brandy, Bourbon,
Catering Company House Wines: Chardonnay, Merlot & White Zinfandel,
Domestic & Imported Beer,
Assorted Sodas, Juices & Bottled Water

\$12 per person for 1st hour - \$10 each additional hour

HOUSE WINES SELECTION

	Bottle
Albertoni Merlot	\$20
Albertoni Chardonnay	\$20
Albertoni White Zinfandel	\$20
Albertoni Pinot Grigio	\$20
Albertoni Cabernet	\$20
Chateau Ste. Michelle Riesling	\$24
Robert Mondavi Pinot Noir	\$30

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