



# Banquet Menu



# FOOD BUFFETS

## 20 Person Minimum

### **Taco-Nacho Bar**

**\$20.00**(per person)

Corn and flour tortillas, tortilla chips, nacho cheese, shredded cheddar, crumbled cotija, pico de gallo, salsa verde, sour cream, pickled jalapeno, hot sauce, rice, bean, guacamole. Choice of 2 meats: ground beef, pulled chicken, pulled pork, grilled chicken breast, sliced flank steak.

Add \$3 per person for steak

### **Pasta Bar**

**\$20.00**(per person)

Choose two pastas: spaghetti and meatballs, grilled chicken alfredo, meat or meatless lasagna, or baked penne with vodka sauce. Served with house salad and garlic bread sticks.

### **Wings & Mac Bar**

**\$25.00**(per person)

Boneless wings with BBQ or Buffalo. Choice of regular or spicy queso Mac & Cheese and your choice of pulled pork in BBQ sauce or pulled chicken in green chili sauce.

Includes coleslaw, ranch dressing, blue cheese dressing, carrots, celery, and potato chips.

### **Slider Bar**

**\$20.00**(per person)

Choose 2 meats: Pulled pork in BBQ sauce, Pulled Chicken in spicy buffalo or BBQ sauce. Served with slider buns, sliced cheddar and pepper jack cheese, coleslaw, giardiniera, lettuce, tomato, onion, and pickle slices. Choose 2 sides: chips, potato salad, pasta salad, or house salad.

### **Salad Bar**

**\$15.00**(per person)

Romaine lettuce, spring greens, hard boiled eggs, diced ham, cherry tomatoes, shaved parmesan, croutons, carrots, cucumbers, shredded cheddar, choice of potato salad or pasta salad bread sticks. Dressings on the side: Caesar, balsamic, bleu cheese, ranch, & French dressings.

Add grilled chicken +\$3

### **Brunch Buffet**

**\$20.00**(per person)

Includes scrambled eggs and seasonal fresh fruit. Your choice of french toast bake or cinnamon rolls. Pick 2: bacon, sausage links or sliced ham. Your choice of cheesy hash browns or biscuits with sausage gravy.

# Family Style Wisconsin Fish Fry

For groups of 20-40 guests

## Fried Haddock

\$22.00(per person)

Served Family Style with choice of two potatoes: french fries, baked potato, or mashed potatoes. Includes garlic bread sticks, coleslaw, tartar sauce, and house salad tossed in Yes Please Citrus Vinaigrette. Fish platters with 2 pieces of Haddock per person will be served to each table. Additional pieces of Haddock can be ordered for \$3 each.

+\$3.00 per person to add baked haddock



# Hot Platters

One item per platter, choose from

<b>Albondigas</b> Beef, pork, & chorizo meatballs in spicy red sauce	<b>\$75.00</b> (25 pieces)
<b>Beer BBQ Cocktail Sausages</b>	<b>\$60.00</b> (200 pieces)
<b>Sausage Pineapple Bites</b>	<b>\$60.00</b> (50 pieces)

# Cold Platters

One item per platter, choose from

<b>Deviled eggs</b>	<b>\$60.00</b> (20 pieces)
<b>Tomato Basil Bruschetta Crostini</b>	<b>\$60.00</b> (25 pieces)
<b>Ham &amp; Cheese Roll Ups</b>	<b>\$75.00</b> (25 pieces)
<b>Caprese Bites</b>	<b>\$60.00</b> (25pieces)

# Platters to Share

One item per platter, choose from

Serves 25 people

<b>Fresh Veggies &amp; Dip</b>	<b>\$75.00</b>
<b>Fresh Fruit</b>	<b>\$75.00</b>
<b>Spinach &amp; Artichoke Dip with Tortillas</b>	<b>\$100.00</b>
<b>Sausage &amp; Cheese with Crackers</b>	<b>\$100.00</b>

# Sweet Bites

One item per person, choose from

<b>2" Snookie Bar Squares</b>	<b>\$60.00</b> (20 pieces)
<b>Fresh Baked Cookies</b>	<b>\$50.00</b> (25 pieces)
<b>Cheesecake</b>	<b>\$60.00</b> (20 glasses)

Your choice of strawberry or chocolate topped cheesecake in a glass.

# Beverage Bar

<b>Coffee Bar</b>	<b>\$75.00</b> (Per 2.5 gallons)
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Includes creamer, sugar and artificial sweetener.

<b>Hot Chocolate Bar</b>	<b>\$75.00</b> (Per 2.5 gallons)
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**Basic garnishes:** whipped cream, marshmallows, sprinkles, chocolate chips, candy canes, and caramel syrup

**Gourmet garnishes:** +\$3 per person - Includes basic garnishes plus, chocolate sandwich cookies, mini donut holes, cinnamon sticks, cocoa powder, and peppermint syrup.

<b>Bloody Mary Bar</b>	<b>\$5.00</b> (per person)
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Includes two mixes (one spicy and one mild) along with olives, sausage, muenster cheese cubes, pickles, celery, pepperoncini, lemons, limes, and hot sauce for garnishes.

Choose 1:

- Rail vodka \$20 bottle
- Tito's \$35 bottle

## Mimosa Bar

**\$4.00** (per person)

Includes: orange, cranberry, and pineapple juices along with orange slices, cherries, strawberries, and limes for garnishes.

Choose 1:

- Wycliff Brut Sparkling Wine (California): \$25 per bottle
- Maison Antech Reserve Brut Champagne (France): \$35 per bottle

Make it a beer-mosa bar and sub beer for champagne (menu price for pitcher of beer).



- All food orders are to be placed 2 weeks prior to the event.
- Under the advisement of the Public Health Department, food set out for public consumption may not be removed from the premises.