

FOOD BUFFETS

20 Person Minimum

Taco-Nacho Bar

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

Pasta Bar

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

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

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, lettuce, tomato, onion, and pickle slices. Choose 2 sides: chips, potato salad, pasta salad, or house salad.

Salad Bar

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.

Brunch Buffet

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 only available on Thursday & Friday

Fried Haddock

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.



Hot Platters

One item per platter, choose from

- **Beer BBQ Cocktail Sausages**
- **Sausage Pineapple Bites**
- **Albondigas**
Beef, pork, & chorizo meatballs in spicy red sauce

Cold Platters

One item per platter, choose from

- **Deviled eggs**
- **Tomato Basil Bruschetta Crostini**
- **Ham & Cheese Roll Ups**
- **Caprese Bites**

Platters to Share Serves 25 people

One item per platter, choose from

- **Fresh Veggies & Dip**
- **Fresh Fruit**
- **Spinach & Artichoke Dip with Tortillas**
- **Sausage & Cheese with Crackers**

Sweet Bites

One item per person, choose from

- **2" Snookie Bar Squares**
- **Fresh Baked Cookies**
- **Cheesecake**
Your choice of strawberry or chocolate topped cheesecake in a glass.

Beverage Bar

Coffee Bar

Includes creamer, sugar and artificial sweetener.

Hot Chocolate Bar

- **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.

Bloody Mary Bar

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 bottle
- Tito's bottle

Mimosa Bar

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

Choose 1:

- Wycliff Brut Sparkling Wine (California)
- Maison Antech Reserve Brut Champagne (France)
- Make it a beer-mosa bar and sub beer for champagne (menu price for pitcher of beer).

The fine print:

- All food orders are to be placed 3 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.