

— THE —  
**EDGEWATER**

BANQUET MENU

## MADISON'S PLACE FOR MEETING & BANQUET FACILITIES

Welcome to The Edgewater, MADISON'S PLACE for corporate meetings, special occasions and unforgettable events. Our creative culinary team offers you the artistry of some of the best chefs and catering professionals in the region, boasting a team of over 80 specialists who combine their expertise in event planning, menu development and execution, banquet service and meeting facilitation to deliver flawlessly. No detail is missed. We are ingredient-driven and market-inspired, taking the best of the season, the state and the region to create authentic dishes our guests ask for by name. Our philosophy with this menu is to bring our guests restaurant-quality food in a banquet setting, delivering a culinary experience that is only matched by sweeping lake views from our urban resort. Whether you're planning a corporate event or a personal milestone gathering with cherished friends and family, this is the place.

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— THE —  
**EDGEWATER**

800 922 5512 • 1001 WISCONSIN PLACE • MADISON, WI

[THEEDGEWATER.COM](http://THEEDGEWATER.COM)

## CONTINENTAL BREAKFAST

Minimum of 10 Guests Required

### THE LAKESIDE \$21/person

Served with Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

Seasonal Sliced Fresh Fruit & Berries *GF, DF*  
Breakfast Pastries & Croissants  
Sweet Cream Butter & Preserves

## WISCO EGG SCRAMBLES

Minimum of 10 Guests Required

### THE BADGER \$11/person

Local Beer Bratwurst & One Year Cheddar *GF*

### ASPARAGUS & TRUFFLE \$14/person

Wild Mushrooms, Tender Asparagus, Chervil, Black Truffle *GF*

### HUEVOS A LA MEXICANA \$13/person

Green Onion, Tomato, Jalapeno, Cilantro, Queso Fresco *GF*

## EGGS BENEDICT

Minimum of 10 Guests Required

### CLASSIC \$17/person

Canadian Bacon, Poached Egg, Hollandaise,  
Toasted English Muffin

### SALMON LOX \$19/person

Poached Egg, Brown Butter Hollandaise, Latke,  
Chive, Red Onion *GF*

## BREAKFAST ACCOMPANIMENTS

Minimum of 10 Guests Required

### ASSORTED BREAKFAST PASTRIES \$7/person

### BREAKFAST PROTEIN \$7/person

Smoked Bacon, Pork Sausage Links, Spanish Chorizo (+3)  
or Chicken Sausage (+3) *GF*

### YOGURT PARFAITS \$9/person

Mixed Berries, House-Made Granola, Lemon, Vanilla Mascarpone &  
Local Raw Honey *Contains Nuts, Veg*

### FRENCH TOAST, PANCAKES OR WAFFLES \$8/person

Anderson's Maple Syrup, Fresh Berries & Whipped Sweet Cream Butter

### BAGELS & SMOKED SALMON \$19/person

Assorted Bagels, Cream Cheese, Rushing Water Smoked Salmon,  
Tomatoes, Cucumbers, Capers & Red Onions

### STEEL CUT OATS \$8/person

Raisins, Honey, Walnuts & Brown Sugar *DF*

### SLICED SEASONAL FRESH FRUIT *GF, DF* \$7/person

### THE EVERYTHING BAGEL \$15/person

Sausage, Bacon, Fried Egg, Muenster, Avocado, Smoked Paprika Aioli

### HAM & EGG CROISSANT \$14/person

Shaved Ham, Scrambled Egg & Hook's Cheddar Cheese

### CROQUE MADAME \$14/person

Truffle Mornay Sauce, Brioche, Ham, Gruyere, Sunny Side Egg, Dijon

## BUILD YOUR OWN BREAKFAST BUFFET

Minimum of 15 Guests Required

Served with Seasonal Sliced Fresh Fruit & Berries, Assorted Breakfast Pastries, Sweet Cream Butter, Preserves, Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

**Select From 3 Categories:** \$39/person

**Select From 4 Categories:** \$42/person

### EGGS

(choose one)

#### Signature Scrambled Eggs

Chives *GF, DF*

#### Egg White Vegetable Frittata

Shaved Yukon Gold Potatoes, Leeks, Gruyere *GF*

#### Mediterranean Quiche

Spinach, Feta, Roasted Red Peppers, Eggplant

### SPECIALTY EGG SCRAMBLES

(choose one)

#### The Badger

Local Beer Bratwurst & One-Year Cheddar (+4) *GF*

#### Asparagus & Truffle

Wild Mushrooms, Tender Asparagus,

Chervil, Black Truffle (+6) *GF*

#### Huevos a la Mexicana

Green Onion, Tomato, Jalapeno,

Cilantro, Queso Fresco (+6) *GF*

### OMELET STATION

\$100 Attendant Fee

Peppers, Onions, Mushrooms, Tomatoes, Cured Ham, Bacon,

Sausage, Spinach, Swiss & Cheddar (+12) *GF*

egg whites or egg white substitute available upon advance request (+2)

### BREAKFAST GRIDDLES

(choose one)

#### French Toast

with Butter, Syrup, Whipped Cream & Berries

#### Pancakes

with Butter, Syrup, Whipped Cream & Berries

#### Waffles

with Butter, Syrup, Whipped Cream & Berries

#### Crepes

Nutella and banana filled

### BREAKFAST POTATOES

(choose one)

#### Classic Hash Browns *GF, DF*

#### Smoked Paprika-Scented Marbled Potatoes *GF, DF*

Peppers & Onions

#### Roasted Herb Potatoes *GF, DF*

### BREAKFAST MEATS

(choose two)

#### Smoked Bacon *GF*

#### Pork Sausage Links *GF*

#### Chicken Sausage (+3) *GF*

#### Spanish Chorizo (+3) *GF*

## PLATED BREAKFASTS

*Minimum of 10 Guests Required*

### PREMIER PLATED BREAKFAST PACKAGE \$24/person

*Served with Assorted Breakfast Pastries, Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea*

### THE MIDWEST FARMER

Signature Scrambled Eggs, Breakfast Potatoes with Peppers and Onions, Bacon, Sausage or Chicken Sausage (+4) GF

### TASTE OF THE SOUTH

Cinnamon Brioche French Toast with Maple Peach Compote, Smoked Bacon & Side of Fruit

### CHIA SEED PUDDING BOWL

Sliced Banana, Berries, Toasted Almonds, Granola, Honey *DF, can be made Vegan*

### POLENTA BOWL

Creamy Polenta, Spinach, Mushrooms, Herbs, Poached Egg *GF, Veg*

### CROQUE MADAME

Truffle Mornay Sauce, Brioche, Ham, Gruyere, Sunny Side Egg, Dijon

## HANDHELD BREAKFAST

*Served with a Side of Mixed Greens & Balsamic Vinaigrette*

### THE EVERYTHING BAGEL \$15/person

Sausage, Bacon, Fried Egg, Muenster, Avocado, Smoked Paprika Aioli

### HAM & EGG CROISSANT \$14/person

Shaved Ham, Scrambled Egg & Hook's Cheddar Cheese

### SABICH \$14/person

Fried Eggplant, Tahini, Hummus, Cucumber Salad, Boiled Eggs, Pickles, Pita Bread

## BREAK STATIONS

*Minimum of 10 Guests Required (unless otherwise noted)*

*Stations Presented For Up To Two Hours*

### HIGH ENERGY BREAK *GF* \$17/person

House-Made Trail Mix  
with Dried Fruit, Yogurt Raisins, Almonds, Cashews, Walnuts &  
Chocolate Pearls  
Assorted Whole Fruit  
Assorted Cold Juices  
Cold Brew Coffee  
with Almond Milk, Coconut Milk, Oat Milk & Sweetener

### SMOOTHIE BAR *GF* \$19/person

*Minimum of 15 Guests Required*

Very Berry  
(Seasonal Berries, Greek Yogurt & Almond Milk)  
Strawberry Banana  
(Fresh Strawberries, Banana, Greek Yogurt & Almond Milk)  
Green Goddess  
(Spinach, Green Apples, Pineapple, Greek Yogurt & Almond Milk)

### TASTE OF WISCO \$19/person

Award-Winning Wisconsin Artisan Cheese Selection  
Salumi & Local Charcuterie  
House-Marinaded Olives & Cornichons  
Marcona Almonds & Fresh Berries  
Cracked Grain Mustard & Local Honeycomb  
Gourmand Crackers

### WARM COOKIES & MILK BREAK \$12/person

Freshly Baked Cookies *May Contain Nuts*  
Local Organic Milk

### THE HEALTHY BREAK \$18/person

Crudit  Display  
with Hummus & Onion Dip  
House-Made Pita Chips  
Whole Fruit  
Assorted Individual Non-Fat Greek Yogurts  
Assorted Granola Bars

### SALTY & SWEET BREAK \$15/person

Milwaukee Pretzel Co. Hot Pretzels  
Nutella Ganache  
Stone Ground Mustard  
Spotted Cow Beer Cheese

## A LA CARTE

### BAKERY

2 dozen minimum

Danishes \$50/dozen

Chocolate Croissants \$50/dozen

Croissants \$50/dozen

Bagels & Assorted Cream Cheeses \$55/dozen

Assorted Freshly Baked Cookies *May Contain Nuts* \$48/dozen

Salted Caramel Brownies \$48/dozen

### EDGEWATER SIGNATURE SNACKS

house-made | half dozen minimum

Granola Bars *Contains Nuts* \$30 per half dozen

Trail Mix Packets *Contains Nuts* \$30 per half dozen

Kettle Chips \$30 per half dozen

### FRUIT & YOGURT

1 dozen minimum

Whole Fresh Fruit \$24/dozen

Assorted Non-Fat Greek Yogurts \$5/each

Individual Yogurt Parfaits \$9/each  
with mixed berries, house-made granola, lemon, vanilla  
mascarpone & local raw honey *Contains Nuts, Veg*

### SNACKS

Chicago Mix Popcorn *GF* \$7/person

Buttered Popcorn *GF* \$6/person

Mixed Nuts *GF DF* \$10/person

Signature Kettle Chips & Onion Dip \$7/person

Tortilla Chips *GF* \$9/person  
with salsa roja & guacamole

Fresh Crudité & Dips *GF* \$7/person

Layered Hummus & Pita Chips \$10/person  
with tomato & cucumber salsa, feta, olives

Cheese & Crackers \$10/person

## BEVERAGES

### A LA CARTE BEVERAGES

- Barriques Locally Roasted Coffee \$50/gallon
- Barriques Locally Roasted Decaffeinated Coffee \$50/gallon
- Hot Chocolate \$50/gallon
- Cinnamon Apple Cider (*hot or chilled*) \$35/gallon
- Freshly Brewed Iced Tea \$32/gallon
- Rishi Tea (Herbal, Green & Black) \$40/gallon
- Assorted Fruit Juice \$16/liter
- Cucumber Infused Water \$7/gallon
- Strawberry-Mint Infused Water \$7/gallon
- Citrus Infused Water \$7/gallon
- Lemonade \$32/gallon
- Bottled Fruit Juice \$5/each
- Bottled Sparkling Water \$4/each
- Bottled Still Water \$4/each
- Assorted Soft Drinks \$4/each
- Energy Drinks \$8/each
- Canned Cold Brew Coffee \$10/each

### MEETING BEVERAGE PACKAGES

*packages include continuous refreshing*

#### **Half Day** \$10/person

*four hour maximum*

Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea, Assorted Soft Drinks & Bottled Water

#### **Half Day Premium** \$12/person

*four hour maximum*

Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea, Assorted Soft Drinks & Bottled Water, LaCroix Sparking Water and Fruit-Infused Water

#### **Full Day** \$16/person

*eight hour maximum*

Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea, Assorted Soft Drinks & Bottled Water

#### **Full Day Premium** \$21/person

*eight hour maximum*

Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea, Assorted Soft Drinks & Bottled Water, LaCroix Sparking Water and Fruit-Infused Water

## PLATED AND SERVED LUNCHES

Minimum of 10 Guests Required

Includes One Soup or One Salad, Up to Two Entrée Selections & House-Baked Bread.

An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections.

Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee.

### SOUP

#### Mulligatawny *GF, DF Vegan*

Curry, Lentils, Coconut Cream

#### Tomato Basil *GF, DF*

#### Zuppa Toscana *GF*

Italian Sausage, Bacon, Cream, Kale

#### Wild Mushroom Bisque *GF*

#### Cauliflower & Leek Bisque *GF* Chicken Tortilla *GF, DF*

### SALAD

#### Garden Vegetable *GF, DF*

Balsamic Vinaigrette

#### Baby Spinach *GF, DF*

Shaved Asparagus, Sweet Peas, Radish, Sunflower Seeds & Lemon Vinaigrette

#### Tart Cherry & Arugula *GF*

Goat Cheese, Pistachio Brittle & Charred Scallion Vinaigrette

#### Caesar

Romaine Lettuce, Parmesan Cheese, House-Made Croutons & Caesar Dressing

#### Arugula & Mesclun *GF, DF*

Shaved Fennel, Shaved Watermelon Radish & Blood Orange

### ENTRÉES

#### Sliced Sirloin of Beef \$44/person

Potato Purée, Roasted Carrots & Cipollini Onions *GF*

#### Miso Marinated Salmon \$36/person

Ginger-Scented Bok Choy & Forbidden Black Rice *DF*

#### Seasonal Vegetable Cavatappi \$28/person

House Tomato-Basil Sauce & Grated Pecorino

#### Corn Crusted Great Lakes Walleye \$37/person

Spring Green Coulis, Potato & Vegetable Hash *DF*

#### Mediterranean Quinoa Bowl \$32/person

Red Quinoa, Argula, Eggplant, Hummus, Crispy Chickpeas, Kalamata Olives, Finished with Tahini Sauce *GF, DF*

Add Chicken (+4) or Add Salmon (+6)

#### Boneless Pork Loin \$35/person

Quinoa Pilaf, Root Vegetables & Peach Chutney *GF, DF*

#### Balsamic Glazed Chicken Breast \$36/person

Garlic-Rosemary Potato Purée & Broccolini *GF*

## PLATED LUNCH EXPRESS

Minimum of 10 Guests Required

Includes One Soup or One Salad, Up to Two Entrée Selections & House-Baked Bread.

An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections.

Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee.

### SOUP

**Mulligatawny** *GF, DF Vegan*  
Curry, Lentils, Coconut Cream

**Zuppa Toscana** *GF*  
Italian Sausage, Bacon, Cream, Kale

**Cauliflower & Leek Bisque** *GF* **Chicken Tortilla** *GF, DF*

**Tomato Basil** *GF, DF*

**Wild Mushroom Bisque** *GF*

### SALAD

**Caesar**  
Romaine Lettuce, Parmesan Cheese, House-Made Croutons & Caesar Dressing

**Garden Vegetable** *GF, DF*  
Balsamic Dressing

**Tart Cherry & Arugula** *GF*  
Goat Cheese, Pistachio Brittle & Charred Scallion Vinaigrette

### ENTRÉES

**Grilled Chicken Caesar Salad** \$28/person  
Romaine Lettuce, Sar Vecchio Cheese, House-Made Croutons, Caesar Dressing  
Sautéed Shrimp (+3) or Salmon (+3)

**Niçoise Salad** \$28/person  
Marble Potatoes, Haricot Verts, Kalamata Olives, Tomatoes, Seared Rare Tuna, Dijon Vinaigrette *GF, DF*

**Crispy Tofu Thai Wrap** \$25/person  
Napa Cabbage, Red Bell Peppers, Cashews, Scallions, Ginger Soy Vinaigrette, Served with Sesame Green Beans *DF*

**Sesame Crusted Tuna Wakame**  
**Seaweed Salad** \$38/person  
Soba Noodles, Cucumbers, Carrots, Ginger-Soy Dressing *DF*

**Chicken Salad Croissant** \$23/person  
Honeycrisp Apple & Grapes, Served with Baby Greens

**Roasted Salmon** \$32/person  
Grilled Tomatoes, Baby Spinach, Tarragon-Citrus Dressing *GF, DF*

## BUILD YOUR OWN LUNCH BUFFET \$45/person

Minimum of 15 Guests Required

### SOUPS & SALADS

(choose two)

#### Mulligatawny Soup *GF, DF, Vegan*

Curry, Lentils, Coconut Cream

#### Tomato Basil Soup *GF DF*

#### Wild Mushroom Bisque *GF*

#### Cauliflower & Leek Bisque *GF*

#### Zuppa Toscana *GF*

Italian Sausage, Bacon, Kale, Cream

#### Chicken Tortilla Soup *GF, DF*

#### Caesar Salad

Romaine Lettuce, Parmesan Cheese, House-Made Croutons & Caesar Dressing

#### Garden Vegetable Salad *GF, DF*

Balsamic Dressing

#### Tart Cherry & Arugula Salad *GF*

Goat Cheese, Pistachio Brittle & Charred Scallion Vinaigrette

### SIDES

(choose two)

#### Wild Rice Pilaf *GF, DF*

#### Roasted Fingerling Potatoes *GF, DF*

#### Creamy Polenta *GF*

#### Yukon Gold Potato Purée *GF*

#### Baby Carrots *GF, DF*

#### Squash & Sweet Potatoes *GF*

#### Asparagus *GF, DF*

#### Roasted Broccolini *GF, DF*

### ENTRÉES

(choose two)

#### Grilled Chicken Breast with Natural Jus *GF, DF*

#### Flank Steak with Chimichurri *GF, DF*

#### Grilled Salmon with Sauce Romesco *GF, DF, Contains Nuts*

#### Roasted Beef Shoulder Steak with Red Wine Jus *GF, DF*

#### Baked Great Lakes Whitefish with Lemon Butter Sauce *GF*

#### Seared Mahi Mahi with Sauce Puttanesca *GF, DF*

#### Pineapple Sweet Chili Marinated Pork Medallions *GF, DF*

## EDGEWATER TRIO LUNCH BUFFET \$34/person

Minimum of 15 Guests Required

### SOUPS & SALADS

(choose two)

**Mulligatawny Soup** *GF, DF, Vegan*  
Curry, Lentils, Coconut Cream

**Tomato Basil Soup** *GF DF*

**Wild Mushroom Bisque** *GF*

**Cauliflower & Leek Bisque** *GF*

**Zuppa Toscana** *GF*  
Italian Sausage, Bacon, Kale, Cream

**Chicken Tortilla Soup** *GF, DF*

**Caesar Salad**  
Romaine Lettuce, Parmesan Cheese, House-Made  
Croutons & Caesar Dressing

**Garden Vegetable Salad** *GF, DF*  
Balsamic Dressing

**Tart Cherry & Arugula Salad** *GF*  
Goat Cheese, Pistachio Brittle & Charred  
Scallion Vinaigrette

### SANDWICHES

(choose two)

**Caprese Baguette**  
Fresh Mozzarella, Basil, Heirloom Tomatoes, Arugula & Balsamic  
Reduction

**Buttermilk Chicken**  
Crispy Fried Chicken, Coleslaw, House-Made Pickles, Pretzel Roll

**Cubano Panini**  
Roast Pork Loin, Nueske's Ham, Swiss, Dijon, House-Made Pickles,  
Cuban Bread

**Cherrywood Turkey Melt**  
Cherry Mustard Aioli, Door County Dried Cherry Relish, Smoked  
Provolone & Pickled Fennel on Toasted Focaccia

**Smoked Nueske's Ham**  
Ham, Charred Peach, Havarti, Grilled Red Onion & Spinach, Baguette

**Korean Steak Sandwich** *DF*  
Sweet Bell Peppers, Red Onion, Jalapeno, Scallion, Gochujang, Ciabatta

**Crispy Tofu Thai Wrap** *DF*  
Napa Cabbage, Red Bell Peppers, Cashews, Scallions, Ginger Soy  
Vinaigrette

**Pesto Chicken**  
Sun Dried Tomato, Chevre Cheese & Arugula

## WATERS EDGE DELI LUNCH BUFFET \$39/person

Minimum of 15 Guests Required

### SOUP

(choose one)

**Mulligatawny** *GF, DF Vegan*  
Curry, Lentils, Coconut Cream

**Tomato Basil** *GF, DF*

**Zuppa Toscana** *GF*  
Italian Sausage, Bacon, Cream, Kale

**Wild Mushroom Bisque** *GF*

**Cauliflower & Leek Bisque** *GF* **Chicken Tortilla** *GF, DF*

### SALAD

(choose one)

#### Caesar

Romaine Lettuce, Parmesan Cheese, House-Made  
Croutons & Caesar Dressing

#### Garden Vegetable

*GF, DF*

Balsamic Dressing

#### Tart Cherry & Arugula

*GF*

Goat Cheese, Pistachio Brittle & Charred  
Scallion Vinaigrette

### PROTEINS

(choose three)

**Sliced Roasted Beef Sirloin** *GF, DF*

**Sliced Smoked Honey Dijon Ham** *GF, DF*

**Brined & Roasted Turkey Breast** *GF, DF*

#### Albacore Tuna Salad

with fresh dill *GF, DF*

#### Chicken Breast Salad

with apples, grapes & tarragon aioli *GF, DF*

### INCLUDES

#### Cheeses

Hooks One-Year Cheddar, Wisconsin Swiss Style Cheese,  
Muenster Cheese

#### Breads

Fresh Local Sourdough, Marble Rye, Multigrain Breads

#### Toppings

Sliced Red Onion, Heirloom Tomatoes, Crisp Leaf Lettuce,  
Herb Aioli, Dijon, Stone Ground Mustard, Mayonnaise,  
Cornichons, Cucumbers, Marinated Artichokes & Smoked  
Bacon

## SPECIALTY LUNCH BUFFETS

Minimum of 15 Guests Required

### THE MED \$44/person

Greek Salad  
with Cucumbers, Fennel, Cherry Tomatoes, Red Onion,  
Feta Cheese & Oregano Vinaigrette *GF*  
Green Curry Pasta Salad  
with Cauliflower & Artichokes *DF*  
Oven Fired Tandoori Chicken *GF*  
Roasted Yellow Curried Salmon  
with Spinach & Eggplant *GF, DF*  
Freshly Baked Naan  
with Tzatziki Sauce

### LITTLE ITALY \$43/person

Ciabatta Garlic Bread  
Zuppa Toscana *GF*  
Arugula Salad with Mozzarella, Tomato, Basil  
& Balsamic Reduction *GF*  
Ravioli with Nut-Free Pesto Sauce  
Chicken Parmigiana  
  
(choose one)  
Meat Lasagna  
Eggplant Rollatini *GF*  
Short Rib Ragu with Polenta *GF*

### THE WISCO \$44/person

Beer Cheese Soup  
Mini Wedge Salad  
Signature Butter Burger Sliders  
Beer Brat Sliders with Kraut & Onions  
Cheese Curds with Ranch  
Three Bean Salad  
German Potato Salad

### THE LATIN \$44/person

Elote Corn Salad  
with Chopped Romaine, Queso Fresco & Poblano Pepper *GF, DF*  
Chicken Tortilla Soup *GF, DF*  
Lime-Cilantro Marinated Chicken Fajitas  
with Peppers & Onions *GF, DF*  
Grilled Guajillo Marinated Flank Steak  
with Poblano Peppers *GF, DF*  
Mexican Red Rice *GF, DF*  
Corn & Flour Tortillas  
Salsa Fresca, Guacamole & Sour Cream *GF*

### FLAVORFUL & FIT \$42/person

Mediterranean Quinoa Salad  
with cucumber, cherry tomatoes, kalamata olive, red onion, feta  
cheese, lemon-oregano vinaigrette  
Whole Grain Veggie Wraps  
with hummus, roasted vegetables, bean sprouts  
*Craft Your Own Salad*  
Bowls of Baby Spinach & Arugula  
Grilled Asparagus, Roasted Sweet Potatoes, Edamame, Avocado,  
Sunflower Seeds, Craisins  
Honey Pecan Balsamic Vinaigrette & Miso Ginger Dressing.

(choose one)

Chimichurri Chicken  
Grilled Salmon with lemon-dill yogurt sauce

(choose one)

Chilled Cucumber & Avocado Soup  
Vegetable Farro Soup

## BOXED LUNCHES

Minimum of 10 Guests Required | Minimum of 5 Sandwiches per Variety Required

Each Sandwich is Packed in a Box with Signature Kettle Chips, Broccoli Salad, Freshly Baked Cookie (May Contain Nuts), Condiments, Napkin, & Flatware.

Choose up to Two Selections. Added Fee of \$5 per Person, per Additional Selection.

Add whole fruit to each box for +2.

### Grilled Chicken Caesar Salad \$24/person

Romaine, Sar Vecchio Cheese, House-Made Croutons, Caesar Dressing

### Niçoise Salad \$26/person

Marble Potatoes, Haricot Verts, Kalamata Olives, Tomatoes, Seared Rare Tuna, Dijon Vinaigrette *GF, DF*

### Caprese Baguette \$22/person

Fresh Mozzarella, Basil, Heirloom Tomatoes, Arugula & Balsamic Reduction

### Chicken Salad Croissant \$22/person

Honeycrisp Apple & Red Grapes

### Smoked Nueske's Ham \$24/person

Ham, Charred Peach, Havarti, Grilled Red Onion & Spinach on a Baguette

### Cubano Panini \$26/person

Roast Pork Loin, Nueske's Ham, Swiss, Dijon, House-Made Pickles, Cuban Bread

### Smoked Turkey \$24/person

Romaine, Stone Ground Mustard Aioli, Marinated Artichokes, Tomatoes & Provolone on Herbed Focaccia

## STATIONED LUNCH DESSERTS

### Frozen Custard Station \$11/person

Warm Caramel Sauce, Hot Fudge, Whipped Cream, Cherries & Nuts

### Cookie & Brownie Bar \$9/person

House-Baked Cookies & Salted Caramel Brownies  
*May Contain Nuts*

### Tiramisu \$12/person

### Miniature Desserts Platter \$10/person

Chef's Selection of Assorted Miniature Desserts  
*Contains Nuts*

### Churros \$9/person

Cinnamon & Sugar, Hot Fudge Sauce

## HORS D'OEUVRES

Passed or Displayed For Up To Two Hours | Minimum of Two Dozen per Variety Required

### COLD

#### Whipped Sunflower Cup \$28/dozen

sunflower mousse, pickled cucumber, rye crumb *Vegan*

#### Caprese Skewers \$28/dozen

balsamic reduction & basil infused oil *GF*

#### Cherry Tomato Confit Crostini \$28/dozen

manchego

#### Beet-Soaked Deviled Eggs \$28/dozen

micro watercress *DF, GF*

#### Fig Jam, Boursin Cheese & Black Pepper \$36/dozen

gluten free cracker *GF*

#### Boursin Cheese Stuffed Peppadews \$36/dozen

#### Smoked Beet Rye Crisp \$36/dozen

sunflower cream, micro radish *Vegan, Contains Nuts*

#### Smoked Lake Trout Cone \$46/dozen

spinach cone, lime-oregano aioli,

red veined sorrel *DF, Contains Egg*

#### Prosciutto Wrapped Figs \$46/dozen

black truffle oil *GF, DF*

#### Ahi Tuna Tartar \$52/dozen

shiso, in a sesame cone *DF*

#### Smoked Salmon Blini \$52/dozen

russian pancake, dill & sturgeon roe

#### American Wagyu Carpaccio \$58/dozen

pickled shallot & pink peppercorn, on a crostini *DF*

#### Steak & Chips \$58/dozen

minced beef tenderloin, duck fat fingerling chip,

black garlic aioli, pickled mustard seed

### WARM

#### Sweet Potato, Sage & Wisconsin Cheese Tarts \$36/dozen

#### Yakatori Chicken Skewer \$36/dozen

sweet soy glaze, togarashi crunch *DF*

#### Caramelized Onion & Brie Tarts \$36/dozen

thyme-infused honey

#### Hook's Aged Cheddar & Pimento Croquette \$36/dozen

smoked paprika aioli

#### Baked Brie in Puff Pastry \$36/dozen

huckleberry preserves

#### Black & White Truffle Arancini \$46/dozen

#### Wisconsin Deep Fried Cheese Curds \$46/dozen

spicy aioli

#### Coconut Shrimp \$46/dozen

orange marmalade sauce *DF*

#### Smoked Duck Breast \$46/dozen

bacon wrapped, cranberry buerre blanc *GF*

#### Korean Beef Skewers \$50/dozen *DF*

#### Mini Pork Belly Tacos \$52/dozen

tomatillo, pickled red onion & queso fresco

#### Thai Lemongrass Coconut Chicken \$52/dozen

kaffir lime & pea shoots *GF, DF*

#### King Crab Stuffed Cremini Mushroom \$52/dozen

lime peel & micro green

#### Short Rib & Smoked Gouda Tartlet \$56/dozen

braised beef short rib, smoked gouda fondue, crispy shallots

#### Mini Crab Cakes \$58/dozen

green goddess aioli

#### Pacific Oyster Shots \$58/dozen

brandy mignonette *GF, DF*

#### Seared Scallop \$58/dozen

mango puree, prosciutto crumble *GF, DF*

#### Grilled Lamb Chops \$58/dozen

rosemary-mint chimichurri *GF, DF*

## RECEPTION STATIONS

Minimum of 25 Guests Required  
Stations Displayed For Up To Two Hours

### TASTE OF WISCO DISPLAY \$19/person

Award-Winning Wisconsin Artisan Cheese Selection  
Salumi & Local Charcuterie  
House-Marinaded Olives & Cornichons  
Marcona Almonds & Fresh Berries  
Cracked Grain Mustard & Local Honeycomb  
Gourmand Crackers

### CRUDITÉ DISPLAY \$12/person

Fresh Local Crudité Vegetables  
Smoked Blue Cheese Dip & Spicy Ranch

### WARM DIP STATION \$15/person

Toasted Baguette & Crisp Pita Chips

(choose two)

Pimento & Hook's Cheddar Fondue  
Spinach, Artichoke & Gruyere Fondue  
Buffalo Chicken, Blue Cheese Dip

### CLASSIC SHRIMP COCKTAIL GF, DF \$60/dozen

House-Made Cocktail Sauce & Lemons

### MIDWEST \$39/person

Mini Chicago Style Hot Dogs (*toppings served on the side*)  
Mini Italian Beef Sandwiches (*au jus served on the side*)  
Mini Deep-Dish Pizzas  
Chicago Mix Popcorn *GF*

### SLIDER BAR

Served with Condiments, House-Made Chips & Onion Dip  
Minimum of 2 Dozen Per Variety

#### Wisco Beef \$54/dozen

Kaltbach Cave Aged Gruyere, Caramelized Shallot, Mustard Aioli

#### Fried Green Tomato \$39/dozen

Creamy Pimento Cheese, Pepper Relish

#### Buttermilk Fried Chicken \$48/dozen

Creamy Coleslaw, House-Made Pickle, Pretzel Roll

#### Miso Glazed Salmon \$48/dozen

Cucumber, Avocado Mousse, Wasabi Aioli

#### Prime Rib \$60/dozen

Fresh Horseradish Aioli, Crispy Shallots, Baguette

### WISCO COMFORT \$34/person

Tomato Basil Soup

(choose two grilled cheese sandwich varieties)

Fresh Mozzarella, Basil & Heirloom Tomato  
Pepper Jack & Smoked Bacon  
Caramelized Onion, Sun Dried Tomato & Gruyere  
Caramelized Apple & Pleasant Ridge Reserve

## RECEPTION STATIONS

Minimum of 25 Guests Required

Stations Displayed For Up To Two Hours

### THE MED \$50/person

Platter of Hummus, Baba Ganoush, Tzatziki, Kalamata Olives, Figs, Roasted Artichokes, Tomatoes & Muhammara Spicy Red Pepper Dip  
Warm Pita Bread  
Tabouleh  
Spanakopita

(choose two)

Seared Chicken Breast with Braised Fennel *GF, DF*

Beef Moussaka

Lamb Kofta with Tzatziki *GF*

### CHEF ATTENDED SAVOR ITALIA \$60/person

\$100 Attendant Fee per Station Required

Pappardelle, Orecchiette Pasta (*GF*)

Pomodoro (*GF*), Creamy Basil Pesto (*GF*), Wild Mushroom

Truffle Cream (*GF*)

Add Meatballs (*GF*) (+5) or Marinated Grilled Chicken (*GF, DF*) (+4)

Cherry Tomatoes, Spinach, Castelvetro Olives, Roasted Garlic,

Shaved Parmesan, Chili Pepper Ricotta

Antipasto Platter with Pecorino, Gorgonzola, Marinated

Mozzarella, Prosciutto, Sopressata, Bresaola, Accoutrements &

Breadsticks

Garlic Knots

Lemon Basil Risotto with Burrata (*GF*)

Charred Broccoli with Garlic & Lemon (*GF, DF*)

(choose one)

Herb Roasted Chicken (*GF, DF*)

Grilled Swordfish with Salsa Verde (*GF, DF*)

### CHEF ATTENDED CARVING STATIONS

Served with House-Baked Dinner Rolls

\$100 Attendant Fee per Station Required

+\$30pp, select 2 soups/salads & 3 sides from buffet portion of menu

#### Nueske's Wisconsin Ham \$400/each

Dijon Honey Glaze; Serves Approximately 30 Guests *GF, DF*

#### Roasted Heritage Pork Loin \$250/each

Seasonal Fruit Chutney; Serves Approximately 20 Guests *GF, DF*

#### 24-Hour Brined Turkey Breast \$250/each

Cranberry Orange Relish; Serves Approximately 20 Guests *GF, DF*

#### Roasted Tenderloin of Beef \$525/each

Red Wine Sauce; Serves Approximately 20 Guests *GF, DF*

#### Prime Rib of Beef \$600/each

Garlic, Thyme & Red Wine Sauce; Serves Approximately 40 Guests *GF, DF*

#### Tandoori Roasted Chicken \$130/each

Cucumber-Mint Yogurt Sauce; Serves Approximately 8-10 Guests *GF*

### STREET TACOS \$47/person

Local Corn Tortillas *GF, DF*

Smashed Avocado *GF, DF*

Salsa Verde & Guajillo Salsa *GF, DF*

Onions, Limes & Cilantro *GF, DF*

(choose two)

Chorizo *GF, DF*

Carne Asada Grilled Beef *GF, DF*

Chicken *GF, DF*

## PLATED AND SERVED DINNERS – SOUPS & SALADS

Minimum of 25 Guests Required

Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.

### SOUP

#### Mulligatawny *GF,DF,Vegan*

Curry, Lentils, Coconut Cream

#### Tomato Basil *GF, DF*

#### Zuppa Toscana *GF*

Italian Sausage, Bacon, Kale, Cream

#### Cauliflower & Leek Bisque *GF*

#### Wild Mushroom Bisque *GF*

#### Chicken Tortilla *GF, DF*

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### SALAD

#### Baby Spinach *GF, DF*

Shaved Asparagus, Sweet Peas, Radish, Sunflower Seeds & Lemon Vinaigrette

#### Spring Green & Arugula *GF, DF*

Shaved Fennel, Watermelon Radish, Pomegranate Seeds & Blood Orange Vinaigrette

#### Mixed Greens *GF, DF*

Garden Vegetables & Red Wine Vinaigrette

#### Tart Cherry & Arugula *GF*

Goat Cheese, Pistachio Brittle & Charred Scallion Vinaigrette

#### Caesar

Romaine Lettuce, Parmesan Cheese, House-Made Croutons & Caesar Dressing

## PLATED AND SERVED DINNERS – ENTRÉES

Minimum of 25 Guests Required

Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.

### ENTRÉES

#### Sliced Tenderloin of Beef \$79/person

Cheddar-Potato Pave, Wild Rice Pilaf,  
Red Wine Mushroom Demi-Glace *GF*

Perfect Pairing: Duckhorn Cabernet Sauvignon Napa Valley  
or Ravel & Stitch Cabernet Sauvignon Central Coast

#### Roasted Beef Strip Loin \$66/person

Mascarpone Whipped Yukons, Braised Leeks, & Mushroom  
Peppercorn Sauce *GF*

Perfect Pairing: J. Lohr Merlot Paso Robles  
or Paraduxx Red Blend Napa Valley

#### Pesto Crusted Salmon \$60/person

Root Vegetable Hash, Horseradish Cream

Perfect Pairing: Cakebread Cellars Chardonnay Napa Valley  
or Calera Chardonnay California

#### Lamb Osso Bucco \$75/person

Indian Farms Mushroom Risotto & Pistachio Gremolata *GF*

Perfect Pairing: Luigi Bosca Sangre Malbec Mendoza  
or Indian Wells Cabernet Sauvignon Columbia Valley

#### Grilled Halibut \$62/person

Red Quinoa Pilaf, Black Garlic Compound Butter,  
Charred Meyer Lemon *GF*

Perfect Pairing: Cloudy Bay Sauvignon Blanc Marlborough  
or Oyster Bay Sauvignon Blanc Marlborough

### SEAFOOD COMPLEMENTS

#### Grilled Lobster Tail *MP*

#### Seared Scallops *MP*

#### Bouillabaisse \$75/person

Mussels, Halibut, Scallops, Tomato-Fennel Broth,  
Red Pepper Rouille & Grilled Baguette *GF, DF*

Perfect Pairing: Schramsberg Mirabelle Brut Rosé  
or Campo Viejo Grand Cava Brut

#### Sous Vide Pork Tenderloin \$52/person

Millet Risotto, Red Wine-Fig Sauce

Perfect Pairing: Rex Hill Pinot Noir Willamette Valley  
or Stoller Pinot Noir Dundee Hills

#### Pan-Seared Chicken Breast \$52/person

Potato Purée, Corn Succotash, Pan Jus *GF*

Perfect Pairing: Mer Soleil Silver Chardonnay Monterey  
or Pinot Gris A to Z Oregon

#### Beer Braised Beef Short Ribs \$64/person

Cheddar Polenta, Brown Butter Dijon Cream,  
Sautéed Green Beans *GF*

Perfect Pairing: Hartford Court Highwire Vineyard Old Vines Zinfandel 2017  
or Luigi Bosca Sangre Malbec Mendoza

#### Herbed Half Rack of Lamb \$63/person

Crispy Brussel Sprouts, Creamy Polenta &  
Door County Cherry Sauce *GF*

Perfect Pairing: Stoller Pinot Noir Dundee Hills  
or Rex Hill Pinot Noir Willamette Valley

#### Seared Prawns *MP*

#### Seared Salmon +14

## PLATED AND SERVED DINNERS – VEGETARIAN ENTRÉES & DESSERTS

*Minimum of 25 Guests Required*

*Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.*

### PLATED VEGETARIAN ENTRÉES

#### **Paneer Butter Masala** \$28/person

Spiced Tomato, Cashew, Sweet Pea Shoots & Mint Chutney *GF*

#### **Cabbage Rolls** \$28/person

Filled with Farro, Red Quinoa, Mushrooms & Vegetables Shallot & Tomato Sauce, Crispy Baguette *Vegan*

#### **Seasonal Vegetable Pasta** \$28/person

Fresh Pecorino *(can be made Vegan upon request)*

#### **Farro Risotto** \$28/person

Asparagus, Fava Beans, Corn Purée & Pickled Local Indian Farm Mushrooms

#### **Grilled Polenta** \$28/person

Roasted Tomatoes & Burrata, Basil, Balsamic, Pine Nuts *GF*

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## PLATED AND SERVED DINNERS – DESSERTS

*Additional Course*

#### **Seasonal Fruit Cheesecake** \$15/person

Chantilly Cream

#### **Flourless Chocolate Cake** \$15/person

Raspberry Sauce & Fresh Whipped Cream *GF*

#### **Chocolate Avocado Mousse** \$15/person

Raspberry Coulis *GF, Vegan*

#### **Lemon Raspberry Cake** \$15/person

Macerated Berries

#### **Hazelnut Flan** \$15/person

Toasted Coconut, Berries *GF*

## DINNER BUFFET

Minimum of 25 Guests Required

Served with Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea & House-Baked Dinner Rolls.

### SOUPS & SALADS (choose two)

#### Mulligatawny Soup *GF, DF, Vegan*

Curry, Lentils, Coconut Cream

#### Tomato Basil Soup *GF, DF*

#### Wild Mushroom Bisque *GF*

#### Cauliflower & Leek Bisque *GF*

#### Zuppa Toscana *GF*

Italian Sausage, Bacon, Kale, Cream

#### Chicken Tortilla Soup *GF, DF*

#### Mixed Greens Salad *GF, DF*

Garden Vegetables & Red Wine Vinaigrette

#### Baby Spinach Salad *GF, DF*

Shaved Asparagus, Sweet Peas, Radish, Sunflower Seeds & Lemon Vinaigrette

#### Tart Cherry & Arugula Salad *GF*

Goat Cheese, Pistachio Brittle & Charred Scallion Vinaigrette *GF*

#### Caesar Salad

Romaine Lettuce, Parmesan Cheese, House-Made Croutons & Caesar Dressing

#### Spring Green & Arugula Salad *GF, DF*

Shaved Fennel, Watermelon Radish, Pomegranate Seeds & Blood Orange Vinaigrette

### SIDES

(choose three)

#### Fennel Pollen Dusted Rainbow Carrots *GF, DF*

#### Grilled Broccolini with Lemon & Pepper Flakes *GF, DF*

#### Roasted Asparagus *GF, DF*

#### Brussels Sprouts with Bacon & Shallots *GF, DF*

#### Haricot Vert Almandine *GF, DF*

#### Yukon Gold Potato Purée *GF*

#### Roasted Fingerling Potatoes with Chive Purée *GF, DF*

#### Sweet Potato Dauphinoise *GF*

#### Wild Rice Pilaf *GF, DF*

#### Creamy Cheddar & Bacon Polenta *GF*

### ENTRÉES

(choose two - \$80/person | choose three - \$105/person)

#### Chicken Madeira Roasted Wild Mushrooms *GF*

#### Beef Pot Roast Pan Jus *GF, DF*

#### Blackened Canadian Walleye *GF, DF*

#### Mango-Curry Chicken Kiffir Lime *GF*

#### Pepper-Crusted Sliced Sirloin of Beef Sauce Bordelaise, Mushrooms & Onions *GF, DF*

#### Grilled Salmon Fillet Romesco Sauce *GF, DF, Contains Nuts*

#### Herbed Pork Tenderloin Plum Demi Glace *GF, DF*

#### Braised Beef Short Rib Sauce Bordelaise *GF*

#### Pan Seared Halibut Parmesan-Herb Crust

#### Lamb Loin Rosemary Jus *GF, DF*

#### Beef Strip Loin Sauce Bordelaise *GF, DF*

#### Eggplant Parmesan Fresh Basil, Parmesan Crisp

#### Tofu Butter Masala Spiced Tomato, Cashew, Mint Chutney *Vegan*

## SWEET TABLE SELECTIONS

*Minimum Order of Three Total Pieces per Attendee Required*

*Minimum Order of Two Dozen per Variety Required*

### **Chef's Selection of Assorted Petit Fours**

\$41/dozen

### **Chocolate Dipped Strawberries** *GF*

\$42/dozen

### **Chocolate Mousse Cups**

\$28/dozen

### **Mini Key Lime Pie**

\$48/dozen

### **Chocolate Avocado Shooters** *GF, Vegan*

Fresh Raspberry

\$38/dozen

### **Chocolate Truffles** *GF*

\$45/dozen

### **French Macarons** *GF, Contains Nuts*

\$42/dozen

### **Mini Cheesecakes**

\$33/dozen

### **Assorted Mini Dessert Cups**

\$41/dozen

## CASH BAR OPTIONS

*Prices Include Gratuity & Tax.*

*Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.*

*Fee(s) Waived with Every \$300 Spent per Bar, per Hour.*

### **SIGNATURE LIQUOR** \$8.50/each

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Exotica Tequila, Canadian Club Whiskey, Dewars White Label Scotch, Jim Beam Bourbon, E&J Brandy

### **PREMIUM LIQUOR** \$10.50/each

Ketel One Vodka, Tito's Vodka, Death's Door Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Milagro Tequila, Crown Royal Whiskey, Jack Daniel's Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Jameson Irish Whiskey, Southern Comfort, Korbel Brandy, Kahlua, Bailey's, Amaretto Disaronno

### **TOP SHELF LIQUOR** \$12.50/each

Grey Goose Vodka, Hendricks Gin, J Henry Small Batch Bourbon, Templeton Rye, Glenlivet Scotch Whisky, Patron Silver Tequila, Johnnie Walker Black Label Scotch Whisky, Captain Morgan's Rum, Courvoisier VS, Godiva White & Dark, Berens Brandy

### **BOTTLED CRAFT & LOCAL BEERS** \$7.00/each

New Glarus Spotted Cow, New Glarus Moon Man APA, Bells Two Hearted Ale, Capitol Amber, One Barrel Up North Wisconsin Lager

### **BOTTLED DOMESTIC BEERS** \$6.00/each

Miller Lite & Non-Alcoholic Corona

### **BOTTLED IMPORTED BEERS** \$7.00/each

Heineken

### **HARD SELTZERS** \$7.00/each

Nutrl: Assorted Flavors

### **HOUSE WINES** \$9.00/each

Trinity Oaks Chardonnay, Trinity Oaks Pinot Grigio, Trinity Oaks Pinot Noir, Trinity Oaks Cabernet Sauvignon & Drumheller Merlot

### **NON-ALCOHOLIC BEVERAGES** \$4.00/each

Assorted Soft Drinks & Bottled Water

## HOSTED BAR OPTIONS

*Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.  
Fee(s) Waived with Every \$300 Spent per Bar, per Hour.*

### **SIGNATURE LIQUOR \$8.50/each**

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Exotica Tequila, Canadian Club Whiskey, Dewars White Label Scotch, Jim Beam Bourbon, E&J Brandy

### **PREMIUM LIQUOR \$10.50/each**

Ketel One Vodka, Tito's Vodka, Death's Door Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Milagro Tequila, Crown Royal Whiskey, Jack Daniel's Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Jameson Irish Whiskey, Southern Comfort, Korbel Brandy, Kahlua, Bailey's, Amaretto Disaronno

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### **BOTTLED CRAFT & LOCAL BEERS \$7.00/each**

New Glarus Spotted Cow, New Glarus Moon Man APA, Bells Two Hearted Ale, Capitol Amber, One Barrel Up North Wisconsin Lager

### **BOTTLED DOMESTIC BEERS \$6.00/each**

Miller Lite & Non-Alcoholic Corona

### **BOTTLED IMPORTED BEERS \$7.00/each**

Heineken

### **HARD SELTZERS \$7.00/each**

Nutrl: Assorted Flavors

### **HOUSE WINES \$9.00/each**

Trinity Oaks Chardonnay, Trinity Oaks Pinot Grigio, Trinity Oaks Pinot Noir, Trinity Oaks Cabernet Sauvignon & Drumheller Merlot

### **NON-ALCOHOLIC BEVERAGES \$4.00/each**

Assorted Soft Drinks & Bottled Water

## BAR PACKAGES

Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.  
 Fee(s) Waived with Every \$300 Spent per Bar, per Hour.

### HOSTED FULL BAR PACKAGES

Full Bar Packages Include Liquor, Bottled Beers, House Wines, Hard Seltzers & Non-Alcoholic Beverages.  
 Packages are Priced per Person. Below Prices are Based on Number of Hours & Tier of Liquor (Signature, Premium or Top Shelf).

	<b>SIGNATURE LIQUOR</b>	<b>PREMIUM LIQUOR</b>	<b>TOP SHELF LIQUOR</b>
<b>ONE HOUR</b>	\$23	\$26	\$31
<b>TWO HOURS</b>	\$29	\$35	\$39
<b>THREE HOURS</b>	\$37	\$44	\$48
<b>FOUR HOURS</b>	\$46	\$56	\$59
<b>FIVE HOURS</b>	\$56	\$66	\$68
<b>SIX HOURS</b>	\$67	\$76	\$79

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### HOSTED BEER, WINE & SODA PACKAGES

Beer, Wine & Soda Packages Include Bottled Beers, House Wines, Hard Seltzers & Non-Alcoholic Beverages.  
 Packages are Priced per Person. Below Prices are Based on Number of Hours.

<b>ONE HOUR</b>	\$19
<b>TWO HOURS</b>	\$27
<b>THREE HOURS</b>	\$33
<b>FOUR HOURS</b>	\$39
<b>FIVE HOURS</b>	\$45
<b>SIX HOURS</b>	\$50

## UPGRADED WINE LIST – WHITE WINES

### SPARKLING/CHAMPAGNE

Prosecco, Lunetta, Veneto, Italy **\$48/bottle**  
*light bodied, crisp, refreshing, pear, lively bubbles*

Schramsberg Blanc de Blanc, California **\$85/bottle**  
*medium bodied, elegant, creamy, lemon & white fruit*

Veuve Clicquot, Yellow Label **\$144/bottle**  
*medium to full bodied, rich, structured, apple & citrus, brioche notes*

Campo Viejo Grand Cava Brut **\$44/bottle**  
*light to medium bodied, dry, crisp, citrus & pear, almond finish*

Wollersheim Non-Alcoholic Sparkling Juice **\$28/bottle**

Chandon Brut - Sippers, 187ml **\$27/bottle**

### WHITE WINES

Pinot Gris, A to Z, Oregon **\$40/bottle**  
*light to medium bodied, crisp, honeydew melon, tangerine*

Riesling, Long Shadows, Poet's Leap, Columbia Valley **\$48/bottle**  
*light bodied, aromatic, off-dry, peach & honeysuckle, vibrant acidity*

Pinot Grigio, Masi Masianco **\$44/bottle**  
*light bodied, clean, citrusy, lemon & green apple, crisp finish*

Chateau La Graviere, Bordeaux **\$35/bottle**  
*medium bodied, dry, subtle fruit, lemon zest & stone fruit, balanced acidity*

### SAUVIGNON BLANC

Oyster Bay, Marlborough, New Zealand **\$40/bottle**  
*light bodied, zesty, herbaceous, grapefruit & lime, high acidity*

Cloudy Bay, Marlborough, New Zealand **\$89/bottle**  
*light to medium bodied, intense, tropical, passionfruit & citrus, vibrant acidity*

### CHARDONNAY

Mer Soleil Silver, Monterey, California **\$48/bottle**  
*medium bodied, vibrant, crisp, lemon zest & white peach, mineral-driven finish*

Calera, California **\$60/bottle**  
*medium bodied, balanced, subtle oak, apple & vanilla, smooth texture*

Cakebread Cellars, Napa Valley **\$90/bottle**  
*medium to full bodied, rich, creamy, baked apple & butter, integrated oak*

### ROSE

Schramsberg Mirabelle Brut Rose **\$76/bottle**  
*light bodied, crisp, elegant, strawberry & citrus, lively bubble*

## UPGRADED WINE LIST – RED WINES

### MERLOT

J. Lohr Vineyards, Paso Robles California **\$48/bottle**  
*medium to full bodied, soft, plush, plum & chocolate, smooth tannins*

Duckhorn Vineyards, Napa Valley **\$71/bottle**  
*medium to full bodied, rich, structured, blackberry & mocha, velvety tannins*

### RED WINES

Red Blend, Paradoxx, Napa Valley, California **\$64/bottle**  
*full bodied, bold, layered, dark berry & spice, firm tannins*

Malbec, Luigi Bosca Sangre, Mendoza, Argentina **\$64/bottle**  
*full bodied, robust, juicy, blackberry & violet, smooth finish*

Zinfandel, Hartford Court, Highwire Vineyard Old Vines,  
 Russian River, 2017 **\$82/bottle**  
*full bodied, jammy, spicy, blackberry & pepper, plush texture*

### PINOT NOIR

Stoller, Dundee Hills, Willamette Valley **\$60/bottle**  
*light to medium bodied, silky, fresh, cherry & cranberry, bright acidity*

Rex Hill, Willamette Valley, Oregon **\$88/bottle**  
*medium bodied, smooth, earthy, currant & mushroom, balanced acidity*

### CABERNET SAUVIGNON

Indian Wells, Columbia Valley **\$44/bottle**  
*full bodied, bold, fruit-forward, dark cherry & vanilla, smooth tannins*

Ravel & Stitch, Central Coast **\$60/bottle**  
*full bodied, structured, balanced, blackcurrant & cocoa, firm tannins*

Duckhorn, Napa Valley **\$96/bottle**  
*full bodied, rich, complex, blackberry & oak spice, refined tannins*