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.

THE EDGEWATER

800 922 5512 • 1001 WISCONSIN PLACE • MADISON, WI

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 $9/person
Anderson's Maple Syrup, Fresh Berries & Whipped Sweet Cream Butter

BAGELS & SMOKED SALMON $21/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 $15/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 $26/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 $21/person

Award-Winning Wisconsin Artisan Cheese Selection
Salumi & Local Charcuterie
House-Marinated 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

Crudité 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* $8/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* $8/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 Bew 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

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

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
Sauteed 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 $46/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 *GF*
Whole Grain Veggie Wraps
with hummus, roasted vegetables, bean sprouts *DF*
Craft Your Own Salad
with baby spinach, arugula, grilled asparagus,
roasted sweet potatoes, edamame, avocado,
sunflower seeds, craisins, honey pecan balsamic vinaigrette (*GF, DF*),
miso ginger dressing (*DF*)

(choose one)
Chimichurri Chicken *GF, DF*
Grilled Salmon *GF*
with lemon-dill yogurt sauce

(choose one)
Chilled Cucumber & Avocado Soup *GF, DF*
Vegetable Farro Soup *GF, DF*

BOXED LUNCHES

Minimum of 10 Guests Required I 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 sorel *DF, Contains Egg*
Prosciutto Wrapped Figs $46/dozen
black truffle oil *GF, DF*

Ahi Tuna Tartar $52/dozen
shiso, in a sesame cone *GF, 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 $21/person

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

CRUDITÉ DISPLAY $14/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 Aoili

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, Castelvetrano 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 Broccolini 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 $48/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.

SOUPS

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

Cauliflower & Leek Bisque *GF*

Tomato Basil *GF, DF*

Wild Mushroom Bisque *GF*

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

Chicken Tortilla *GF, DF*

SALADS

Baby Spinach *GF, DF*
Shaved Asparagus, Sweet Peas, Radish, Sunflower Seeds & Lemon Vinaigrette

Mixed Greens *GF, DF*
Garden Vegetables & Red Wine Vinaigrette

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

Spring Green & Arugula *GF, DF*
Shaved Fennel, Watermelon Radish, Pomegranate Seeds & Blood Orange Vinaigrette

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

PLATED AND SERVED DINNERS – PALATE CLEANSERS

Additional Course

Chilled Lemon Sorbet $12/person
Dehydrated Lemon Wheel

Chilled Lime & Cucumber Sorbet $12/person
Dehydrated Lime Wheel

Blueberry & Agave Sorbet $12/person
Dehydrated Blood Orange Wheel

Chilled Lime & Cucumber Sorbet with Bubbly $15/person
Splash of Lunetta Prosecco & Dehydrated Lime Wheel

Chilled Lemon Sorbet with Bubbly $15/person
Splash of Lunetta Prosecco & Dehydrated Lemon Wheel

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 Gremolatta *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

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,
Sauteed 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

SEAFOOD COMPLEMENTS

Grilled Lobster Tail MP
Seared Scallops MP
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*

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).

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

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.

ONE HOUR	$19
TWO HOURS	$27
THREE HOURS	$33
FOUR HOURS	$39
FIVE HOURS	$45
SIX HOURS	$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, Paraduxx, 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