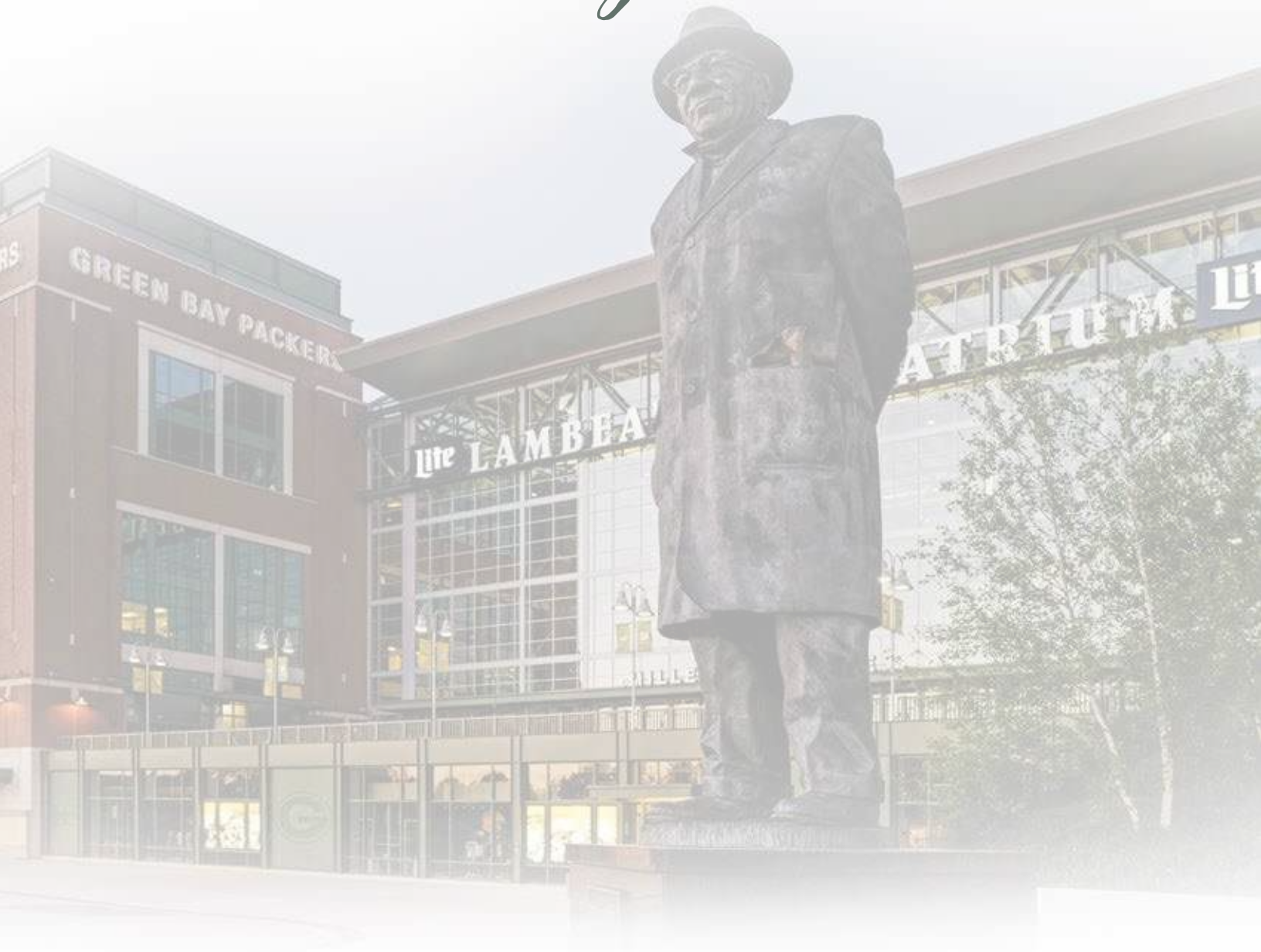


LAMBEAU FIELD

# *Catering Menu*





# *Breakfast*



# Continental Breakfast

All Continental Breakfast selections include Fresh-brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas.

## EXECUTIVE BREAKFAST **\$14 per person**

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)  
Petite Pastries (N)  
Assorted Granola Bars (DF, N, V)  
Assorted Yogurts (GF, V)

## SUNRISE BREAKFAST **\$18 per person**

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)  
Petite Pastries (N)  
Individual Parfaits (N, V) *with Vanilla Yogurt, Granola, Berries*  
Assorted Bagels (DF, N, V) *with Cream Cheese, Butter, Fruit Preserves*

## GREEN & GOLD BREAKFAST **\$20 per person**

**Select one:** Croissant; English Muffin  
**Select one:** Egg & Cheese  
Egg, Cheese & Sausage  
Egg, Cheese & Bacon  
Build-Your-Own Parfait Station: *Vanilla Yogurt (GF, V), Granola (N, V), Berries (DF, GF, V)*  
Petite Pastries (N)  
Assorted Granola Bars (DF, N, V)  
Assorted Bagels (DF, N, V) *with Cream Cheese, Butter, Fruit Preserves*

### Add Additional Beverages

*See Page 11 for Selections*

### Mimosas

*See Page 41 for Selections*

# Breakfast Tables

Breakfast Tables include Fresh-brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas.

## FRESH START TABLE

**\$21 per person**

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)  
Petite Pastries (N)  
Country Fresh Scrambled Eggs (GF) *with Shredded Cheddar Cheese, Chives*  
Bacon (DF, GF) and Sausage (DF, GF)  
Potatoes O'Brien (DF, GF, V)

## FARMHOUSE TABLE

**\$24 per person**

Seasonal Sliced Fruit & Berries (DF, GF, Vegan)  
**Select one:** Bagels (DF, N, V) *with Cream Cheese, Butter, Fruit Preserves* or Cinnamon Rolls (V)  
Country Fresh Scrambled Eggs (GF) *with Shredded Cheddar Cheese, Chives*  
Bacon (DF, GF) and Sausage (DF, GF)  
Potatoes O'Brien (DF, GF, V)  
**Select one:** Pancakes (V) or French Toast (V) *with Maple Syrup, Whipped Cream, Berry Compote*

## ACTION BRUNCH

**\$33 per person**

*\$100 Charge per Chef Required. We Require Three (3) Chefs for every 75 Guaranteed Guests.*  
Omelet Station *(see page 6 for Station description)*  
Breakfast Potato Station (V)  
*Potatoes, Sautéed Onions & Peppers, Cheddar Cheese, Ketchup, Hot Sauce, Salsa, Sour Cream*  
Breakfast Carvery Station  
Smoked Ham (DF, GF)  
Build-Your-Own Parfait Station: *Vanilla Yogurt (GF, V), Granola (N, V), Berries (DF, GF, V)*  
Petite Pastries (N)

### Add Additional Beverages

*See Page 11 for Selections*

### Mimosas

*See Page 41 for Selections*

# Breakfast Table Enhancements

The following selections may be added as an enhancement to any Breakfast Table.

## **BUILD-YOUR-OWN PARFAIT STATION** **\$6 per person**

Vanilla Yogurt (GF, V), Granola (N, V), Berries (DF, GF, V)

## **FRENCH TOAST AND PANCAKE STATION** **\$8 per person**

Hand-dipped French Toast and Pancakes, made-to-order with a variety of fillings and toppings:  
*Infused Syrups, Fresh Berries, Chocolate Chips, Whipped Cream, Butter*

*\$100 Charge per Chef Required. We Require One (1) Chef for every 75 Guaranteed Guests.*

## **OMELET STATION** **\$12 per person**

Country Fresh Eggs, cooked-to-order with a variety of fillings & toppings:

*Goat Cheese, Cheddar Cheese, Swiss Cheese, Spinach, Mushrooms, Red Onions, Jalapeños, Peppers, Tomatoes, Ham, Bacon, Sausage*

*\$100 Charge per Chef Required. We Require One (1) Chef for every 75 Guaranteed Guests.*

## **BREAKFAST CARVERY (DF, GF)**

Smoked Country Ham **\$10 per person**

Prime Rib **\$15 per person**

Roasted Tenderloin **\$19 per person**

*\$100 Charge per Chef Required. We Require One (1) Chef for every 75 Guaranteed Guests.*

# Morning à la Carte & Customizations

## BAKERY BY THE DOZEN

Petite Danishes	\$25
Petite Muffins	\$25
Croissants <i>with Butter, Fruit Preserves</i>	\$43
Assorted Bagels <i>with Cream Cheese, Butter, Fruit Preserves</i>	\$40
Fresh-baked Jumbo Cookies	\$42
Fresh-baked Regular Cookies	\$25
Assorted Brownies	\$44
Assorted Dessert Bars	\$44

## SNACKS

Whole Fresh Fruit	\$23 per dozen
Assorted Granola Bars	\$27 per dozen
Fruit & Berry Board, Yogurt Dip	\$6 per person
Individual Yogurts	\$3 each
Assorted Greek Yogurts	\$5 each
Yogurt Parfait <i>Vanilla Yogurt, Berries, Granola</i>	\$5 each

## CROISSANT BREAKFAST SANDWICHES

**\$62 per dozen**

Select one: Egg & Cheese

Egg, Cheese & Sausage

Egg, Cheese & Bacon

## ENGLISH MUFFIN BREAKFAST SANDWICHES

**\$57 per dozen**

Select one: Egg & Cheese

Egg, Cheese & Sausage

Egg, Cheese & Bacon

**Add Additional Beverages**

*See Page 11 for Selections*

**Mimosas**

*See Page 41 for Selections*

DF: Dairy-free | GF: Gluten-free | N: May Contain Nuts | V: Vegetarian | Vegan

SPECIAL REQUESTS OR CUSTOMIZATION OF LISTED ITEMS MAY BE SUBJECT TO ADDITIONAL FEES.  
ALL PRICING SUBJECT TO A 22% ADMINISTRATIVE CHARGE AND ANY APPLICABLE SALES TAX.





# *Breaks & Beverages*



# One-Hour Specialty Themed Breaks

## COOKIES & MILK (V)

\$10 per person

Assorted Fresh-baked Jumbo Cookies (N)  
Kemps® 2% & Chocolate Milk

## SPA

\$12 per person

Seasonal Fruit & Berry Board (DF, GF, V)  
Assorted Yogurts (GF, V)  
Granola Bars (DF, N, V)

## TIME OUT

\$12 per person

Fruit & Cheese Platter (GF, V) *with Gourmet Crackers, Lahvosh*  
Spinach Artichoke Dip (GF, V) *with Tortilla Chips*  
Fresh-baked Jumbo Chocolate Chip Cookies (N)

## FIESTA

\$14 per person

Black Bean & Cheese Quesadillas (V)  
Chicken Taquitos  
Chili con Queso Dip (GF) *with Tortilla Chips, Salsa, Pico de Gallo, Sour Cream*

## GUACAMOLE STATION (DF, GF)

\$14 per person

Create-your-own Guacamole with a variety of fillings & toppings:  
*Salsa Verde, Salsa Roja, Cilantro, Tomatoes, Jalapeños, Bacon, Corn*  
*Served with House Tortilla Chips*

### Add:

Shrimp (DF, GF)  
Lobster (DF, GF)

\$7 per person  
Market Price

## SALTY SNACKS

*Recommend 1 lb. per every five (5) Guaranteed Guests*

Snack Mix  
House Kettle Chips

\$19 per pound  
\$19 per pound

# Beverages

## HALF-DAY SERVICE (Limit 5 hours)

**\$12 per person**

Fresh-brewed Regular & Decaffeinated Coffee, Herbal Teas,  
Assorted Coca-Cola Products, Nicolet Bottled Water

## FULL-DAY SERVICE (5+ hours)

**\$20 per person**

Fresh-brewed Regular & Decaffeinated Coffee, Herbal Teas,  
Assorted Coca-Cola Products, Nicolet Bottled Water

## COLD BEVERAGES

Assorted Coca-Cola Products <i>Coke, Diet Coke, Sprite</i>	<b>\$4 per 12 oz. can</b>
Nicolet Bottled Water	<b>\$4 per 20 oz. bottle</b>
Mini Water Bottles	<b>\$2 per bottle</b>
Sparkling Water <i>Assorted Flavors</i>	<b>\$6 per 12 oz. can</b>
Minute Maid Fruit Juices* <i>Apple, Orange</i>	<b>\$50 per dozen 12 oz. bottles</b>
Kemps® Milk Chugs* <i>2%, Chocolate</i>	<b>\$50 per dozen 12 oz. bottles</b>
Fresh-brewed Iced Tea	<b>\$31 per gallon</b>
Lemonade	<b>\$31 per gallon</b>
Fruit Punch	<b>\$31 per gallon</b>

## HOT BEVERAGES

Fresh-brewed Regular Coffee & Decaffeinated Coffee <i>Half &amp; Half, Flavored Creamers, Sugar, Sugar Alternatives</i>	<b>\$41 per gallon</b>
Herbal Teas	<b>\$2 per bag</b>
Hot Chocolate	<b>\$31 per gallon</b>
Hot Apple Cider	<b>\$2 per packet</b>
Hot Chocolate	<b>\$2 per packet</b>
Keurig Coffee Station (for groups of 20 or less) <i>Assorted Coffees, Hot Chocolate</i>	<b>\$4 per K-Cup</b>

## WATER STATIONS

0-50 Guaranteed Guests	<b>\$75</b>
51-100 Guaranteed Guests	<b>\$125</b>
101+ Guaranteed Guests	<b>\$425</b>

## INFUSED WATER STATIONS

0-50 Guaranteed Guests	<b>\$100</b>
51-100 Guaranteed Guests	<b>\$150</b>
101+ Guaranteed Guests	<b>\$450</b>

- Cucumber and Lime
- Watermelon and Strawberry
- Watermelon and Cucumber
- Strawberry, Lime and Basil
- Grapefruit and Rosemary
- Grapefruit and Orange
- Orange and Rosemary
- Pineapple and Lemon
- Raspberry, Strawberry and Cucumber
- Lemon and Blueberry

# *Lunch*



# Cold Plated Lunch

All Cold Plated Lunch selections are served with: Fresh Seasonal Fruit, Potato Salad

## CHICKEN COBB SALAD (GF)

**\$21 per person**

Grilled Chicken Breast, Butter Crunch Bibb, Peppered Bacon, Red Onions, Sweet Corn, Tomato, Bleu Cheese, Avocado, Egg

## TURKEY BACON WRAP

**\$21 per person**

Smoked Turkey, Bacon, Herb Aioli, Field Greens, Tomato, Tortilla Wrap

## CHICKEN CAESAR WRAP

**\$20 per person**

Herb & Garlic Grilled Chicken, Field Greens, Caesar Dressing, Shredded Parmesan, Tortilla Wrap

## PORTOBELLO MUSHROOM WRAP (Vegan)

**\$19 per person**

Grilled Herb-marinated Portobello, Roasted Red Pepper Hummus, Grilled Zucchini, Squash, Red Onions, Field Greens, Tortilla Wrap

## CHICKEN SALAD CROISSANT (N)

**\$20 per person**

Cranberry Pecan Chicken Salad, Field Greens, Fresh Croissant

## TURKEY CLUB

**\$21 per person**

Smoked Turkey, Smoked Gouda, Butter Crunch Bibb, Tomato, Bacon, Chive Mayo, Beer Mustard, Thick-cut Sourdough Bread

## ITALIAN ROLL

**\$20 per person**

Genoa Salami, Capicola, Sun-dried Tomato Tapenade, Field Greens, Fresh Basil, Herb Aioli, Provolone, Focaccia Roll

## CHICAGO-STYLE ROAST BEEF

**\$21 per person**

Shaved Roast Beef, Mild Giardiniera, Horseradish Aioli, Provolone, Field Greens, Hoagie Roll

## SUGAR-CURED HAM PRETZEL ROLL

**\$20 per person**

Sliced Ham, Cherry Aioli, Sharp Cheddar, Shaved Red Onion, Field Greens, Pretzel Roll

**1-100 Guaranteed Guests, limit two (2) selections**

**101+ Guaranteed Guests, limit three (3) selections**

DF: Dairy-free | GF: Gluten-free | N: May Contain Nuts | V: Vegetarian | Vegan

PLATED LUNCHES MAY BE SERVED BETWEEN 11AM-3PM.

SPECIAL REQUESTS OR CUSTOMIZATION OF LISTED ITEMS MAY BE SUBJECT TO ADDITIONAL FEES. ALL PRICING SUBJECT TO A 22% ADMINISTRATIVE CHARGE AND ANY APPLICABLE SALES TAX.

# Two-Course Plated Lunch

Unless otherwise noted, all Two-Course Plated Lunch selections are served with:  
Fresh-baked Rolls with Butter, Salad Course, Chef's Choice Vegetable

## SALAD COURSE **Select one:**

### GARDEN SALAD (DF, GF, Vegan)

Romaine, Tomatoes, Cucumbers, Peppers, Carrots *with Ranch Dressing & Balsamic Vinaigrette*

### TUNDRA SALAD (GF, N, V)

**add \$3 per person**

Mixed Greens, Candied Pecans, Bleu Cheese Crumbles, Dried Cranberries *with Balsamic Vinaigrette*

### GREENS AND GRAINS SALAD (V)

**add \$4 per person**

Baby Kale, Farro, Feta, Dried Apricot, Shaved Red Onion *with Champagne Vinaigrette*

### SEASONAL BURRATA SALAD (GF, V)

**add \$4 per person**

*Ask your Coordinator for Seasonal offering details*

## ENTRÉE COURSE

### LASAGNA ROLL UP (V)

**\$24 per person**

Lasagna Roll Up, Braised Spinach, Tomato Vodka Cream Sauce

### LEMON ROSEMARY CHICKEN (GF)

**\$30 per person**

French-cut Chicken Breast, Natural Jus *with Garlic Whipped Yukon Gold Potatoes*

### CHICKEN PUTTANESCA

**\$30 per person**

Breaded Boneless Chicken Breast, Puttanesca Sauce *with Sun-dried Tomato & Feta Risotto*

### SALMON (GF)

**\$31 per person**

Seared Salmon, Roasted Garlic Cream Sauce *with Basmati Rice Pilaf*

### DOOR COUNTY CHERRY PORK CHOP (GF)

**\$31 per person**

Door County Cherry Pork Chop, Port Wine Cherry Demi-glace *with Garlic Whipped Yukon Gold Potatoes*

**1-100 Guaranteed Guests, limit two (2) selections**  
**101+ Guaranteed Guests, limit three (3) selections**

# Desserts

*Desserts may be paired with any Plated Lunch option*

<b>CHOCOLATE CAKE (V)</b> Layers of Rich Chocolate Cake, Berry Garnish	<b>\$8 per person</b>
<b>CARROT CAKE (N, V)</b> Layered with Cream Cheese Frosting & Nuts	<b>\$8 per person</b>
<b>CHEESECAKE (V)</b> Silky Vanilla Bean, Berries	<b>\$8 per person</b>
<b>BLUEBERRY WHITE CHOCOLATE CHEESECAKE (V)</b> White Chocolate Cheesecake, Blueberry Compote, Berry Garnish	<b>\$8 per person</b>
<b>SALTED CARAMEL CHEESECAKE (V)</b> Vanilla Cheesecake, Salted Caramel, Berry Garnish	<b>\$8 per person</b>
<b>BERRIES &amp; CREAM (GF, V)</b> Fresh Seasonal Berries, House-made Whipped Cream	<b>\$8 per person</b>
<b>TIRAMISU (V)</b> Espresso-soaked Sponge Cake, Mascarpone Cream, Cocoa Powder	<b>\$8 per person</b>

**1-100 Guaranteed Guests, limit two (2) selections**

**101+ Guaranteed Guests, limit three (3) selections**

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# Boxed Lunches

## ATRIUM BOXED LUNCH

\$24 per person

Select one: Sandwich or Wrap (from page 13)

*Includes: Potato Chips, Potato Salad, Whole Fruit, Jumbo Cookie*

*Condiments: Yellow Mustard, Mayonnaise*

1-100 Guaranteed Guests, limit two (2) sandwich/wrap selections

101+ Guaranteed Guests, limit three (3) sandwich/wrap selections

## ADD BEVERAGES TO YOUR BOXED LUNCH:

### HOT BEVERAGES

Fresh-brewed Regular Coffee & Decaffeinated Coffee \$41 per gallon

*Half & Half, Flavored Creamers, Sugar, Sugar Alternatives*

Herbal Teas \$2 per bag

Hot Chocolate \$31 per gallon

Hot Apple Cider \$2 per packet

Hot Chocolate \$2 per packet

Keurig Coffee Station \$4 per K-Cup

(for groups of 20 or less)

*Assorted Coffees, Hot Chocolate*

### COLD BEVERAGES

Assorted Coca-Cola Products \$4 per 12 oz. can

*Coke, Diet Coke, Sprite*

Nicolet Bottled Water \$4 per 20 oz. bottle

Mini Water Bottles \$2 per bottle

Sparkling Water \$6 per 12 oz. can

*Assorted Flavors*

Minute Maid Fruit Juices\* \$50 per dozen. 12 oz. bottles

*Apple, Orange*

Kemps® Milk Chugs\* \$50 per dozen. 12 oz. bottles

*2%, Chocolate*

Fresh-brewed Iced Tea \$31 per gallon

Lemonade \$31 per gallon

Fruit Punch \$31 per gallon



# *Lunch Tables*



# Lunch Tables

## LAMBEAU FIELD PICNIC TABLE

Two sandwich choices      \$29 per person  
Three sandwich choices      \$35 per person

## SANDWICH SELECTIONS *Served with House Kettle Chips*

### CHICKEN CAESAR WRAP

Herb & Garlic Grilled Chicken, Field Greens,  
Caesar Dressing, Shredded Parmesan, Tortilla Wrap

### TURKEY BACON WRAP

Smoked Turkey, Bacon, Herb Aioli, Field Greens,  
Tomato, Tortilla Wrap

### PORTOBELLO MUSHROOM WRAP (Vegan)

Grilled Herb-marinated Portobello, Roasted Red  
Pepper Hummus, Grilled Zucchini, Squash,  
Red Onions, Field Greens, Tortilla Wrap

### CHICKEN SALAD CROISSANT (N)

Cranberry Pecan Chicken Salad, Field Greens,  
Fresh Croissant

### CHICAGO-STYLE ROAST BEEF

Shaved Roast Beef, Mild Giardiniera,  
Horseradish Aioli, Provolone, Field Greens,  
Hoagie Roll

### ITALIAN FOCACCIA ROLL

Genoa Salami, Capicola, Sun-dried Tomato  
Tapenade, Field Greens, Fresh Basil, Herb Aioli,  
Provolone, Focaccia Roll

### SUGAR-CURED HAM PRETZEL ROLL

Sliced Ham, Cherry Aioli, Sharp Cheddar,  
Shaved Red Onion, Field Greens, Pretzel Roll

### TURKEY CLUB

Smoked Turkey, Smoked Gouda, Butter Crunch  
Bibb, Tomato, Bacon, Chive Mayo, Beer Mustard,  
Thick-cut Sourdough Bread

## GREEN SELECTIONS *Select one: with Ranch Dressing & Balsamic Vinaigrette*

### GARDEN SALAD (DF, GF, Vegan)

Romaine, Tomato, Cucumber, Peppers, Carrots

### TUNDRA SALAD (GF, N, V)

Mixed Greens, Candied Pecans, Bleu Cheese  
Crumbles, Dried Cranberries

## COLD SELECTIONS *Select one:*

### PASTA SALAD (V)

### POTATO SALAD (DF, GF, V)

## DESSERT

### CHEF'S CHOICE DESSERT

## SOUP      Add \$5 per person, per selection

Chicken Noodle (DF)      Loaded Baked Potato  
Chicken Tortilla (DF)      Tomato Bisque (GF, V)  
Minestrone (DF, V)

**Add Additional Beverages**  
*See Page 11 for Selections*

# Lunch Tables

## TRAINING CAMP TABLE

\$29 per person

Coleslaw (GF, V)  
Potato Salad (DF, GF, V)  
Johnsonville® Bratwursts (DF, GF) *with Buns, Sauerkraut*  
Festy Burgers (DF) *with Buns, Leaf Lettuce, Sliced Tomatoes and Onions, Sliced Cheese, Pickle Spears*  
*Condiments: Ketchup, Mustard, Mayonnaise*  
House Kettle Chips (DF, GF, V)  
Chef's Choice Dessert

### UPGRADE YOUR TRAINING CAMP TABLE

**Add:** Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V) add \$2.50 per person  
**Add:** Bacon (DF, GF) add \$3 per person  
**Add:** Garden Salad (DF, GF, Vegan) add \$3 per person  
*Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette*  
**Add:** Pack 'N Cheese (V) add \$4 per person  
**Sub:** Pretzel Buns for Traditional Brat & Burger Buns add \$2 per person

## GREEN BAY CHICKEN TABLE

\$29 per person

Coleslaw (GF, V)  
Country Green Beans (DF, GF) *with Bacon, Caramelized Onions, Red Peppers*  
Yukon Gold Whipped Potatoes (GF, V)  
**Select one:** Fried Chicken (DF) or Rotisserie Chicken (DF, GF)  
Fresh-baked Rolls (V) *with Butter*  
Chef's Choice Dessert

### UPGRADE YOUR GREEN BAY CHICKEN TABLE

**Add:** Pack 'N Cheese (V) add \$4 per person  
**Add:** Garden Salad (DF, GF, Vegan) add \$3 per person  
*Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette*

DF: Dairy-free | GF: Gluten-free | N: May Contain Nuts | V: Vegetarian | Vegan

LUNCH TABLES MAY BE SERVED BETWEEN 11AM-3PM.

SPECIAL REQUESTS OR CUSTOMIZATION OF LISTED ITEMS MAY BE SUBJECT TO ADDITIONAL FEES.  
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# Lunch Tables

## TASTE OF ITALY TABLE

\$30 per person

Italian Salad

*Romaine, Pepperoncini, Red Onion, Tomato, Kalamata Olives, Parmesan, Croutons, Italian Dressing*

Cavatappi Pasta with Tomato Basil Marinara with Meatballs

Penne Pasta with Parmesan Cream Sauce, Roasted Vegetables, with Grilled Chicken

*Toppings: Red Pepper Flakes, Grated Parmesan*

Minestrone Soup (DF, V)

Garlic Bread (V)

Chef's Choice Dessert

### UPGRADE YOUR TASTE OF ITALY TABLE

Add: Grilled Shrimp (DF, GF)

add \$7 per person

## BACKYARD BBQ TABLE

\$32 per person

Coleslaw (GF, V)

Potato Salad (GF)

Country Green Beans (DF, GF) with Bacon, Caramelized Onions, Red Peppers

Pack 'N Cheese (V)

BBQ Pulled Pork (DF, GF) with Hawaiian Rolls

BBQ Chicken (DF, GF)

Chef's Choice Dessert

### UPGRADE YOUR BACKYARD BBQ TABLE

Add: Garden Salad (DF, GF, Vegan)

add \$3 per person

*Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette*

Sub: House-smoked Brisket (DF, GF)

add \$5 per person

*with Cornbread Muffins for BBQ Pulled Pork*

## STEAKHOUSE TABLE

\$40 per person

Garden Salad (DF, GF, Vegan)

*Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette*

Seasonal Roasted Vegetables (DF, GF, Vegan)

Loaded Mashed Potatoes (GF) with Bacon, Cheddar, Scallions

Thyme-seared Chicken Breast (DF, GF) with Natural Jus

Sliced New York Strip (DF, GF) with Cognac Demi-glace

Fresh-baked Rolls (V) with Butter

Chef's Choice Dessert

### UPGRADE YOUR STEAKHOUSE TABLE

Add: Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

add \$2.50 per person

Sub: Baked Potato Bar (GF) for Loaded Mashed Potatoes

add \$6 per person

*Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions*

# Executive Luncheon

Only available for groups of 25 people or less

## Two Sandwich Choices

\$42 per person

Served with Chef's Choice Seasonal Salads (2 options), House Kettle Chips,  
Soup of the Day - Fresh Seasonal Selection and Assorted Cookies, Macaroons, Brownies

## SANDWICH SELECTIONS

### CARVED TURKEY BREAST

Romaine Hearts, Aged Gouda, Roma Tomato, Stone Ground Cranberry Mustard, French Baguette

### ROASTED SHAVED BLACK ANGUS SIRLOIN

Pickled Red Onion, Arugula, Bleu Cheese Horseradish Aioli, Kaiser Roll

### HONEY GLAZED BLACK FOREST HAM

Swiss Cheese, Mesclun Greens, Stone Ground Honey Mustard, Fresh Baked Ciabatta Roll

### MUFFALETTA

Genoa Salami, Ham, Capicola, Provolone Cheese, Giardiniera, Seeded Roll

### VEGETARIAN

Pesto Grilled Seasonal Vegetables, Baby Spinach, Red Pepper Aioli, Sun-dried Tomato Wrap

**Add Additional Beverages**

*See Page 11 for Selections*

# Reception





# Cold Reception Boards

The following selections all serve approximately 50 guests

**CRUDITÉ (DF, GF, Vegan)** **\$260 per board**  
Assortment of Fresh-cut Seasonal Vegetables  
with Ranch Dip

**FRUIT & BERRY (DF, GF, Vegan)** **\$285 per board**  
Seasonal Sliced Fresh Fruits, Berries  
with Yogurt Dip

**SMOKED SALMON (DF, GF)** **\$285 per board**  
Smoked In-house, Chopped Egg, Red Onion, Capers,  
other Traditional Toppings  
with Gourmet Crackers, Lahvosh, Crostini

**ARTISAN CHEESE & CHARCUTERIE (GF)** **\$340 per board**  
Assorted Fine Cheeses, Cold Meats, Seasonal Fresh Fruit Garnish  
with Gourmet Crackers, Lahvosh, Crostini

**ANTIPASTO** **\$300 per board**  
Marinated Olives (DF, GF, Vegan), Roasted Red Peppers (DF, GF, Vegan),  
Pepperoncini Peppers (DF, GF, Vegan), Italian Cured Meats (DF, GF),  
Fresh Mozzarella (GF, V), Assorted Cheeses (GF, V)  
with Gourmet Crackers, Lahvosh, Crostini

**SHRIMP COCKTAIL (DF, GF)** **\$400 per board**  
100 Jumbo Shrimp  
with Cocktail Sauce, Lemon Wedges

**GRILLED VEGETABLE** **\$250 per board**  
Herb-marinated Grilled Seasonal Vegetables, Marinated Olives & Tomatoes,  
Hummus, Chimichurri, Boursin Cheese Sauce, Grilled Naan, Grilled Focaccia

# Hot Reception Boards

The following selections all serve approximately 50 guests

<b>SPINACH &amp; ARTICHOKE DIP (GF, V)</b> <i>with Tortilla Chips, Celery, Carrots</i>	<b>\$210 per order</b>
<b>CHORIZO QUESO DIP (GF)</b> <i>with Tortilla Chips</i>	<b>\$210 per order</b>
<b>BUFFALO CHICKEN DIP (GF)</b> <i>with Tortilla Chips, Celery</i>	<b>\$210 per order</b>
<b>PULLED PORK SLIDERS</b> BBQ Pulled Pork (DF, GF) <i>with Hawaiian Slider Rolls</i>	<b>\$235 per order</b>
<b>MINI BRATS</b> Mini Johnsonville® Brats (DF, GF) <i>with Buns, Sauerkraut, Beer Brat Mustard, Ketchup, Mustard</i>	<b>\$260 per order (50 pieces)</b>
<b>BEEF SLAMMERS</b> Mini Festy Burgers, Cheddar, Caramelized Onions <i>with Slider Buns, Ketchup, Mustard</i>	<b>\$285 per order (50 pieces)</b>



# Cold Reception Hors d'oeuvres

The following selections all contain 50 pieces

## VEGETARIAN

Mozzarella, Tomato Jam, Aged Balsamic Crostini (V)	\$130 per order
Caprese Skewers (GF, V) <i>with Balsamic Glaze</i>	\$150 per order
Antipasto Skewers (GF, V)	\$170 per order
<i>Olives, Artichokes, Fresh Mozzarella, Tomatoes</i>	

## BEEF, CHICKEN, PORK

Classic Deviled Eggs (GF)	\$130 per order
Prosciutto & Basil-wrapped Fresh Mozzarella (GF)	\$145 per order
BLT Cheese Puffs	\$165 per order
Roasted Tenderloin Crostini <i>with Garlic Aioli, Rosemary, Roasted Tomato</i>	\$235 per order

## SEAFOOD

Togarashi-seared Ahi Tuna Wonton Chip (N) <i>with Asian Slaw, Chili Mayo</i>	\$235 per order
Shrimp Ceviche Shooters (DF, GF)	\$260 per order
Mini Lobster Rolls	Market Price*

## CONFECTIONS

Assorted Mini Mousse Shooters (GF, V) <i>White Chocolate, Dark Chocolate, Lemon</i>	\$155 per order
Bite-size Desserts (N, V) <i>Mini Dessert Bars &amp; Cheesecakes, Mini Chocolate Eclairs</i>	\$155 per order
Assorted Mini Parfaits (N, V) <i>Strawberry Shortcake, Tuxedo Truffle Mousse, Carrot Cake</i>	\$185 per order

# Hot Reception Hors d'oeuvres

The following selections all contain 50 pieces

## VEGETARIAN

Sargento® Mini Grilled Cheese (V)	\$135 per order
Toasted Cheese Ravioli (V) <i>with Marinara Sauce</i>	\$140 per order
Vegetable Spring Roll (DF, V) <i>with Ginger Soy Sauce</i>	\$165 per order
Pack 'N Cheese (V)	\$165 per order
Fontina-stuffed Arancini (V) <i>with Romesco, Shaved Grana Padano</i>	\$175 per order

## CHICKEN

Chicken Parmesan Meatballs <i>with Marinara Sauce</i>	\$130 per order
Chicken Wings (DF, GF) <i>tossed in Buffalo Sauce or BBQ Sauce with Ranch, Bleu Cheese, Celery, Carrots</i>	\$140 per order
Chicken Pot Stickers (DF) <i>with Wasabi Soy Sauce</i>	\$140 per order
Blackened Chicken and Pineapple Quesadillas (DF, GF)	\$150 per order
Chili Lime Chicken Skewers (DF, GF) <i>with Sriracha Aioli</i>	\$185 per order
Chicken Tenders (DF) <i>with Buffalo Sauce, Ranch Dressing</i>	\$195 per order
Chicken Tenders (DF, GF) <i>with Buffalo Sauce, Ranch Dressing</i>	\$250 per order

## BEEF & PORK

Swedish Meatballs	\$135 per order
BBQ Meatballs	\$135 per order
Pork Pot Stickers (DF) <i>with Wasabi Soy Sauce</i>	\$140 per order
Sausage & Cheese-stuffed Mushrooms Caps (GF)	\$150 per order
Beef Yakitori (DF, GF) <i>with Chili Mayo</i>	\$225 per order

## SEAFOOD

Coconut Shrimp (DF, N) <i>with Mae Ploy Sauce</i>	\$170 per order
Crab-stuffed Mushroom Caps	\$220 per order
Mini Crab Cakes (DF) <i>with Creole Remoulade</i>	\$210 per order
Bacon-wrapped Scallops (DF, GF)	Market Price*

# Reception Stations

90-minute service recommended

## MASHED POTATO BAR

\$8 per person

Yukon Gold Mashed Potatoes (GF, V),  
Maple Whipped Sweet Potatoes (GF, V)  
*with Shredded Cheddar, Crumbled Bacon, Sour Cream,  
Scallions, Brown Sugar, Mini Marshmallows*

## DIP TRIO

\$15 per person

Chorizo Queso Dip (GF), Buffalo Chicken Dip (GF),  
Spinach Artichoke Dip (GF, V)  
*with House Tortilla Chips, Pita Chips, Celery, Carrots*

## STADIUM FARE

\$17 per person

BBQ Pulled Pork (DF, GF) *with Hawaiian Slider Rolls*  
Mini Hot Dogs (DF, GF), Mini Johnsonville® Brats (DF, GF)  
*with Mini Sausage Buns, Ketchup, Mustard*  
Kemps® French Onion Dip (GF, V) *with Potato Chips*

## PACK 'N CHEESE MADNESS

\$19 per person

Baked Pack 'N Cheese (V)  
*Toppings: Buffalo Chicken, Bacon Crumbles, Bleu Cheese Crumbles,  
Sriracha, Tabasco*

## NACHO BAR

\$19 per person

Shredded Chicken (DF, GF), Beef Barbacoa (DF, GF),  
Nacho Cheese (GF, V)  
*with Flour Tortillas, Tortilla Chips*  
*Toppings: Salsa, Sour Cream, Jalapeños, Shredded Lettuce,  
Diced Tomatoes, Black Olives*

## ASIAN STATION

\$20 per person

Chicken Stir Fry (DF, GF, N), Shrimp Stir Fry (DF, GF, N),  
Fried Rice (DF, GF, N), Vegetable Spring Rolls (DF, V),  
Assorted Dumplings

## SEAFOOD BAR

Market Price\*

Jumbo Shrimp (DF, GF), Crab Legs (DF, GF), Oysters (DF, GF)  
*with Cocktail Sauce, Mignonette Sauce, Lemon Wedges*

# Butcher Block

90-minute service recommended. \$100 Charge per Chef Required.  
We Require One (1) Chef per selection for every 100 Guaranteed Guests.

**BEEF** Includes: Caramelized Onions, Au Jus, Horseradish Cream, fresh-baked Rolls with Butter

**ROASTED SIRLOIN (DF, GF)** \$17 per person  
*Minimum 25 Guaranteed Guests*

**PRIME RIB (DF, GF)** \$19 per person  
*Minimum 25 Guaranteed Guests*

**ROASTED TENDERLOIN (DF, GF)** \$26 per person  
*Minimum 15 Guaranteed Guests*

**PORK** Includes: Natural Pork Demi-glace, fresh-baked Rolls with Butter

**HERB-ROASTED RACK OF PORK (DF, GF)** \$11 per person  
*Minimum 20 Guaranteed Guests*

**PORCHETTA (DF, GF)** \$15 per person  
*Minimum 15 Guaranteed Guests*

**POULTRY** Includes: Cranberry Chutney, Silver Dollar Rolls with Butter

**ROASTED TURKEY BREAST (DF, GF)** \$12 per person  
*Minimum 15 Guaranteed Guests*

# Dessert Stations

90-minute service recommended.

## FROZEN TUNDRA BAR

**\$10 per person**

Kemps® Ice Cream

*Toppings: Fresh Fruit, Nuts, Sprinkles, Hot Fudge, Fresh Whipped Cream, Other Assorted Toppings*

*\$80 Charge per Attendant Required. We Require One (1) Attendant for every 75 Guaranteed Guests.*

## CHEESECAKE BAR

**\$12 per person**

Assorted Cheesecake

*Toppings: Strawberry Sauce, Chocolate Sauce, Assorted Crushed Nuts, Chocolate Chips, Whipped Cream*

## PETITE DESSERT STATION

**\$16 per person**

Assorted Mini Cheesecakes, Rice Krispies® Treats, Mini Cream Puffs, Mini Eclairs,

French Macarons, Seasonal Fresh Fruit & Berries

**Add Fresh-brewed Regular & Decaffeinated Coffee  
to any Dessert Station**

**\$2 per person**

# *Dinner*



# Two-Course Plated Dinner

Unless otherwise noted, all Two-Course Plated Dinner selections on Pages 31-33 are served with: Fresh-brewed Regular Coffee (Decaffeinated Coffee upon request), Fresh-baked Rolls with Butter, Salad Course, Chef's Choice Vegetable

## SALAD COURSE **Select one:**

### GARDEN SALAD (DF, GF, Vegan)

Romaine, Tomatoes, Cucumbers, Peppers, Carrots *with Ranch Dressing & Balsamic Vinaigrette*

### TUNDRA SALAD (GF, N, V)

**add \$3 per person**

Mixed Greens, Candied Pecans, Bleu Cheese Crumbles, Dried Cranberries *with Balsamic Vinaigrette*

### GREENS AND GRAINS SALAD (V)

**add \$4 per person**

Baby Kale, Farro, Feta, Dried Apricot, Shaved Red Onion *with Champagne Vinaigrette*

### SEASONAL BURRATA SALAD (GF, V)

**add \$4 per person**

*Ask your Coordinator for Seasonal offering details*

## CHICKEN ENTRÉES

### LEMON ROSEMARY CHICKEN (GF)

**\$29 per person**

French-cut Chicken Breast, Lemon Rosemary Jus *with Parmesan Herb-roasted Potatoes*

### CHICKEN PUTTANESCA

**\$29 per person**

Breaded Boneless Chicken Breast, Puttanesca Sauce *with Sun-dried Tomato & Feta Risotto*

### CHICKEN PICCATA (GF)

**\$29 per person**

French-cut Herb-seared Chicken Breast, Lemon Caper Sauce *with Garlic Whipped Yukon Gold Potatoes*

### CHICKEN MARSALA (DF, GF)

**\$29 per person**

French-cut Chicken Breast, Mushrooms, Marsala Wine *with Roasted Yukon Gold Potatoes*

### SPINACH & ARTICHOKE-STUFFED CHICKEN BREAST

**\$31 per person**

Spinach & Artichoke-stuffed French-cut Chicken Breast, Lemon Velouté *with Fingerling Potatoes*

**1-100 Guaranteed Guests, limit two (2) selections**  
**101+ Guaranteed Guests, limit three (3) selections**

DF: Dairy-free | GF: Gluten-free | N: May Contain Nuts | V: Vegetarian | Vegan

PLATED DINNERS MAY BE SERVED BETWEEN 5PM-9PM.

SPECIAL REQUESTS OR CUSTOMIZATION OF LISTED ITEMS MAY BE SUBJECT TO ADDITIONAL FEES.  
ALL PRICING SUBJECT TO A 22% ADMINISTRATIVE CHARGE AND ANY APPLICABLE SALES TAX.

# Two-Course Plated Dinner

## BEEF ENTRÉES

- |   |                        |
|---|------------------------|
| <b>GRILLED MANHATTAN STRIP (GF)</b><br>Grilled Manhattan Strip Loin, Mushroom Demi-glace<br><i>with Garlic Whipped Yukon Gold Potatoes</i>              | <b>\$44 per person</b> |
| <b>BRAISED SHORT RIB (GF)</b><br>8oz Red Wine-braised Short Rib, Cipollini Onions, Shiitake Mushrooms<br><i>with Garlic Whipped Yukon Gold Potatoes</i> | <b>\$46 per person</b> |
| <b>FILET (GF)</b><br>Hand-cut 8oz Filet, Cognac Demi-glace <i>with Garlic Whipped Yukon Gold Potatoes</i>   | <b>\$56 per person</b> |

## FISH & SHELLFISH ENTRÉES

- |   |                        |
|---|------------------------|
| <b>BROWN BUTTER-CRUSTED COD</b><br>8oz Brown Butter-crusted Cod, Lemon Caper Butter Sauce <i>with Basmati Rice Pilaf</i>        | <b>\$42 per person</b> |
| <b>SALMON (GF)</b><br>Seared Salmon, Roasted Garlic Cream Sauce <i>with Basmati Rice Pilaf</i>                                  | <b>\$40 per person</b> |
| <b>MAHI-MAHI (DF, GF)</b><br>Grilled Mahi-Mahi, Citrus Cream Sauce <i>with Basmati Rice Pilaf</i>                               | <b>\$40 per person</b> |
| <b>BACON-WRAPPED SCALLOPS (GF)</b><br>Seared Bacon-wrapped Scallops, Garlic Basil Butter <i>with Roasted Red Pepper Risotto</i> | <b>Market Price*</b>   |

## VEGETARIAN & VEGAN ENTRÉES

- |   |                        |
|---|------------------------|
| <b>WILD MUSHROOM RAVIOLI (V)</b><br>Wild Mushroom-filled Pasta, Sautéed Vegetables, Baby Spinach,<br>Parmesan Cream Sauce <i>Vegetarian Only</i><br><i>No Chef's Choice Vegetable</i> | <b>\$30 per person</b> |
| <b>GRILLED PORTOBELLO MUSHROOM (GF, V)</b><br>Grilled Portobello Mushroom Cap, Butternut Squash Purée with Toasted Farro<br><i>Select: Vegetarian or Vegan</i>                        | <b>\$30 per person</b> |

**1-100 Guaranteed Guests, limit two (2) selections**  
**101+ Guaranteed Guests, limit three (3) selections**



# Two-Course Plated Dinner

## PASTA ENTRÉES

**BUTTERNUT SQUASH RAVIOLI (V)** \$29 per person  
Butternut Squash-filled Pasta, Brown Butter & Sage Sauce

**GIANT CHEESE-STUFFED RAVIOLI** \$31 per person  
Oversized Pasta filled with Cheeses, Short Rib Bolognese Sauce

## DUO PLATE ENTRÉES

*All Duo Plate Entrées are served with: 4oz Black Angus Filet, topped with  
**Select one:** Sautéed Mushroom Demi-glace or Cognac Demi-glace*

**LEMON ROSEMARY CHICKEN & CHOICE FILET (GF)** \$45 per person  
French-cut Chicken Breast, Lemon Rosemary Jus  
with Parmesan Herb-roasted Potatoes

**CHICKEN PICCATA & CHOICE FILET (GF)** \$46 per person  
French-cut Herb-seared Chicken Breast, Lemon Caper Sauce  
with Garlic Whipped Yukon Gold Potatoes

**SALMON & CHOICE FILET (GF)** \$56 per person  
Seared Salmon, Roasted Garlic Cream Sauce with Basmati Rice Pilaf

**MAHI-MAHI & CHOICE FILET (GF)** \$57 per person  
Grilled Mahi-Mahi, Citrus Cream Sauce with Basmati Rice Pilaf

**BACON-WRAPPED SCALLOPS & CHOICE FILET (GF)** Market Price\*  
Seared Bacon-wrapped Scallops, Garlic Basil Butter  
with Roasted Red Pepper Risotto

1-100 Guaranteed Guests, limit two (2) selections

101+ Guaranteed Guests, limit three (3) selections

# Desserts

*Desserts may be paired with any Plated Dinner option*

<b>CHOCOLATE CAKE (V)</b> Layers of Rich Chocolate Cake, Berry Garnish	<b>\$8 per person</b>
<b>CARROT CAKE (N, V)</b> Layered with Cream Cheese Frosting & Nuts	<b>\$8 per person</b>
<b>CHEESECAKE (V)</b> Silky Vanilla Bean, Berries	<b>\$8 per person</b>
<b>BLUEBERRY WHITE CHOCOLATE CHEESECAKE (V)</b> White Chocolate Cheesecake, Blueberry Compote, Berry Garnish	<b>\$8 per person</b>
<b>SALTED CARAMEL CHEESECAKE (V)</b> Vanilla Cheesecake, Salted Caramel, Berry Garnish	<b>\$8 per person</b>
<b>BERRIES &amp; CREAM (GF, V)</b> Fresh Seasonal Berries, House-made Whipped Cream	<b>\$8 per person</b>
<b>TIRAMISU (V)</b> Espresso-soaked Sponge Cake, Mascarpone Cream, Cocoa Powder	<b>\$8 per person</b>

**1-100 Guaranteed Guests, limit two (2) selections**  
**101+ Guaranteed Guests, limit three (3) selections**

# *Dinner Tables*



# Dinner Tables

All Dinner Table selections on pages 36 & 37 are served with: Fresh-brewed Regular Coffee  
(Decaffeinated Coffee upon request)

## TAILGATE DINNER TABLE

**\$40 per person**

Coleslaw (GF, V)  
Potato Salad (DF, GF, V)  
Johnsonville® Bratwursts (DF, GF) *with Buns, Sauerkraut*  
Festy Burgers (DF) *with Buns, Leaf Lettuce, Sliced Tomatoes and Onions, Sliced Cheese, Pickle Spears*  
*Condiments: Ketchup, Mustard, Mayonnaise*  
BBQ Chicken Breast (DF, GF)  
House Kettle Chips (DF, GF, V)  
Chef's Choice Dessert

### UPGRADE YOUR TAILGATE DINNER TABLE

<b>Add:</b> Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)	add \$2.50 per person
<b>Add:</b> Bacon (DF, GF)	add \$3 per person
<b>Add:</b> Garden Salad (DF, GF, Vegan) <i>Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing &amp; Balsamic Vinaigrette</i>	add \$3 per person
<b>Sub:</b> Pretzel Buns for Traditional Brat & Burger Buns	add \$2 per person

## SMOKEHOUSE BBQ DINNER TABLE

**\$45 per person**

Coleslaw (GF, V)  
Potato Salad (DF, GF, V)  
Country Green Beans (DF, GF) *with Bacon, Caramelized Onions, Red Peppers*  
Pack 'N Cheese (V)  
BBQ Pulled Pork (DF, GF) *with Hawaiian Rolls*  
BBQ Smoked Brisket (DF, GF)  
BBQ Chicken (DF, GF)  
Chef's Choice Dessert

### UPGRADE YOUR SMOKEHOUSE BBQ DINNER TABLE

<b>Add:</b> Garden Salad (DF, GF, Vegan) <i>Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing &amp; Balsamic Vinaigrette</i>	add \$3 per person
<b>Sub:</b> Yukon Gold Whipped Potatoes (GF, V) for Potato Salad	add \$3 per person
<b>Sub:</b> Baked Potato Bar (GF) for Potato Salad <i>Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions</i>	add \$6 per person

# Dinner Tables

## ROTISSERIE DINNER TABLE

**\$46 per person**

Garden Salad (DF, GF, Vegan)  
*Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette*  
Coleslaw (GF, V)  
Seasonal Roasted Vegetables (DF, GF, Vegan)  
Yukon Gold Whipped Potatoes (GF, V)  
Rotisserie Chicken (DF, GF)  
Rotisserie Pork Loin (DF, GF)  
Fresh-baked Rolls (V) *with Butter*  
Chef's Choice Dessert

### UPGRADE YOUR ROTISSERIE DINNER TABLE

**Add:** Rotisserie Sirloin (DF, GF)

**add \$10 per person**

**Sub:** Baked Potato Bar (GF) for Yukon Gold Whipped Potatoes

**add \$6 per person**

*Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions*

## STEAK IN THE GAME TABLE

**\$50 per person**

Garden Salad (DF, GF, Vegan)  
*Romaine, Tomato, Cucumber, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette*  
Seasonal Roasted Vegetables (DF, GF, Vegan)  
Garlic Whipped Yukon Gold Potatoes (GF, V)  
Lemon Rosemary Chicken (DF, GF) *with Natural Demi-glace*  
Seared Salmon (GF) *with Roasted Garlic Cream Sauce*  
Carved New York Strip (DF, GF) *with Cognac Demi-glace*  
Chef's Choice Dessert

### UPGRADE YOUR STEAK IN THE GAME TABLE

**Add:** Caramelized Onions (DF, GF, V) and Sautéed Mushrooms (DF, GF, V)

**add \$2.50 per person**

**Sub:** Baked Potato Bar (GF) for Garlic Whipped Yukon Gold Potatoes

**add \$6 per person**

*Toppings: Bacon Bits, Shredded Cheddar, Sour Cream, Scallions*

# Build-Your-Own Dinner Table

Build-Your-Own Dinner Table is served with: Fresh-brewed Regular Coffee (Decaffeinated Coffee upon request), Fresh-baked Rolls with Butter, Salad Course, Mashed Potatoes or Basmati Rice Pilaf, Chef's Choice Seasonal Vegetable and Chef's Choice Dessert.

\$100 Charge per Chef Required. We Require One (1) Chef per selection for every 100 Guaranteed Guests.

## SALAD COURSE **Select one:**

### GARDEN SALAD (DF, GF, Vegan)

Romaine, Tomatoes, Cucumbers, Peppers, Carrots with Ranch Dressing & Balsamic Vinaigrette

### TUNDRA SALAD (GF, N, V)

add \$3 per person

Mixed Greens, Candied Pecans, Bleu Cheese Crumbles, Dried Cranberries with Balsamic Vinaigrette

### GREENS AND GRAINS SALAD (V)

add \$4 per person

Baby Kale, Farro, Feta, Dried Apricot, Shaved Red Onion with Champagne Vinaigrette

### SEASONAL BURRATA SALAD (GF, V)

add \$4 per person

Ask your Coordinator for Seasonal offering details

## PROTEIN COURSE **Select one:**

**BEEF** Includes: Caramelized Onions, Au Jus, Horseradish Cream

### ROASTED SIRLOIN (DF, GF)

\$35 per person

Minimum 25 Guaranteed Guests

### PRIME RIB (DF, GF)

\$37 per person

Minimum 25 Guaranteed Guests

### ROASTED TENDERLOIN (DF, GF)

\$45 per person

Minimum 15 Guaranteed Guests

**PORK** Includes: Natural Pork Demi-glace

### HERB-ROASTED RACK OF PORK (DF, GF)

\$30 per person

Minimum 20 Guaranteed Guests

### PORCHETTA (DF, GF)

\$33 per person

Minimum 15 Guaranteed Guests

**POULTRY** Includes: Cranberry Chutney

### ROASTED TURKEY BREAST (DF, GF)

\$31 per person

Minimum 15 Guaranteed Guests

# *From the Bar*





# From the Bar

Staffed Bars will incur a \$125 Charge per Bartender.  
We require One (1) Bartender for every 50 Guaranteed Guests.

## FULL BAR PACKAGE

**\$18 per person** *first hour*  
**\$11 per person** *each additional hour*

Includes House, Choice & Premium Spirits, House Wine, Domestic Beer, Premium Beer,  
Coca-Cola Products, Nicolet Bottled Water

## BEER, WINE & SODA

**\$13 per person** *first hour*  
**\$9 per person** *each additional hour*

House Wine, Domestic Beer, Premium Beer, Coca-Cola Products, Nicolet Bottled Water

## À LA CARTE

**HOUSE** **\$7 per drink** *hosted*  
**\$8 per drink** *cash*

### Vodka

La Crosse Distillery Fieldnotes  
New Amsterdam

### Gin

New Amsterdam

### Rum

Bacardi Superior  
Captain Morgan Original Spiced  
Malibu Coconut

### Whiskey

Crown Royal  
Crown Royal Apple

### Bourbon

Evan Williams

### Scotch

Dewars White Label

### Brandy

Korbel

### Tequila

Camarena Silver

### Liqueur

Southern Comfort  
Disaronno

**CHOICE** **\$8 per drink** *hosted*  
**\$9 per drink** *cash*

### Vodka

Tito's

### Gin

Tanqueray

### Whiskey

Jack Daniel's

### Bourbon

Bulliet

### Scotch

Johnnie Walker Black

### Brandy

Copper & Kings

### Tequila

Espolon

### Liqueur

La Crosse Distillery Downtown  
Toodeloo Rock & Rye

*Includes House Spirits*

**PREMIUM** **\$10 per drink** *hosted*  
**\$11 per drink** *cash*

### Vodka

Grey Goose

### Gin

Hendricks

### Whiskey

Jameson  
Whistle Pig Rye

### Bourbon

Makers Mark

### Scotch

Glenlivet 12 Year

### Tequila

Patron Silver

### Liqueur

Hennessy

*Includes House & Choice Spirits*



# From the Bar

## HOUSE WINES

\$6 per drink *hosted*  
\$7 per drink *cash*

Chardonnay, Cabernet Sauvignon, Merlot, Moscato,  
Pinot Grigio, Pinot Noir, Sauvignon Blanc

## DOMESTIC BEERS

\$6 per drink *hosted*  
\$7 per drink *cash*

Miller Lite, Coors Light

## NON-ALCOHOLIC BEER

\$5 per drink *hosted*  
\$5 per drink *cash*

Coors Edge

## PREMIUM BEERS

\$7 per drink *hosted*  
\$8 per drink *cash*

Blue Moon Belgian White, New Glarus Spotted Cow,  
Leinenkugel's Seasonal, Stella Artois, Terrapin IPA,  
Vizzy Hard Seltzer

## SOFT DRINKS

Coca-Cola Products \$4 per 12oz can  
Nicolet Bottled Water \$4 per 20oz bottle

## DRAFT KEGS

**House** \$350 per ½ barrel  
Miller Lite, Coors Light  
**Premium** \$450 per ½ barrel

# Specialty Bar Packages

Staffed Bars will incur a \$125 Charge per Bartender.  
We require One (1) Bartender for every 50 Guaranteed Guests.

## CRAFT COCKTAIL PACKAGE

\$13 per person *first hour*  
\$8 per drink *each add'l hour*

Greyhounds, Mules, Mojitos, Palomas,  
Muddled Old Fashioneds, Couple's Signature

## ULTIMATE MIMOSA PACKAGE

\$10 per person *first hour*  
\$7 per drink *each add'l hour*

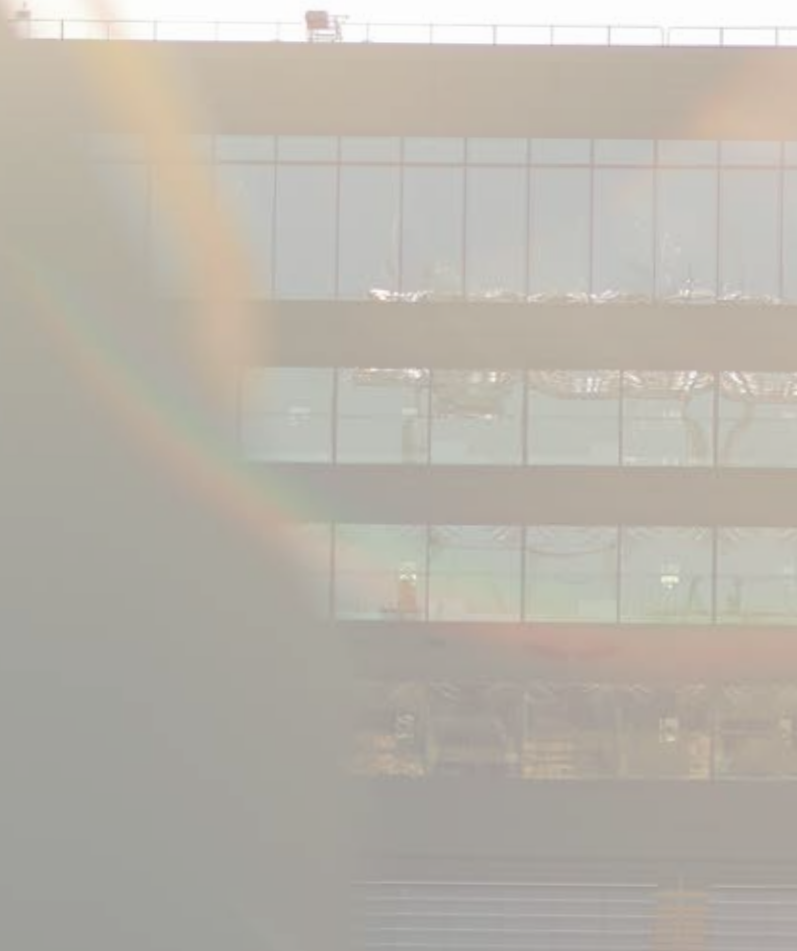
Champagne, Triple Sec, Garnishes  
Select two: Orange Juice, Cranberry Juice, Peach Puree  
or Raspberry Lemonade

Add Additional Juices \$1 per person, per selection

## Special Beverage Requests and Full Wine List

Ask your Coordinator about details.

*Thank You!*





DAVE ROBINSON  
1968-72

FORREST GREGG  
1956-1958-70

MIKE MICHALSKE  
1929-35-1937

WILLIE WOOD  
1950-71



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