



EVENT CATERING MENU

Locally Sourced, Full of Wisconsin Flavor

At Elmer's American Gourmet, we craft wedding and event menus that honor local farms, food artisans, and the ingredients that make Wisconsin unforgettable. Every dish reflects our belief that food should be real, joyful, and memorable. At Elmer's we believe even the most basic of American classic, the hot dog, can be special. The variety, quality, and freshness of farm to fork isn't just for restaurants, we live it with our food truck – and combine it with a little fun!

All catering menus are fully customized. Final pricing varies based on ingredients, guest count, and service style. Menu items provided below are to provide inspiration for your event planning.

Afternoon/Evening Events

Gourmet Hot Dogs

- Northwoods Dog – Mushroom & caramelized onion ragout, Swiss cheese, herb aioli.
- Sweet Heat Summer Dog – Corn relish, pickled jalapeños, honey-chipotle mayo.
- Caprese Dog – Fresh mozzarella, basil pesto, tomato bruschetta.
- Old Fashioned Dog – Cherry-orange bourbon glaze, candied bacon, maraschino drizzle.
- The Wisco Dog – Beer cheese sauce, sharp cheddar, bacon bits, crunchy onions.
- Ultimate Chili Dog – Texas style (no bean) chili, cheddar, sour cream, green onions.
- Wisconsin Orchard Dog – Caramelized apples, maple-mustard sauce, toasted walnuts.
- Mediterranean Market Dog – Roasted peppers, cucumber-tomato relish, feta, lemon-dill crema.

Gourmet Brats

- The Best Beer Brat – Craft-lager simmered, beer-braised onions, local kraut & Bavarian style mustard.
- Harvest Blue Brat – Locally made brat topped with fall's finest caramelized apples, onion, blue cheese and a pecan crunch.
- Farmers Market Brat – Peppers, zucchini, sweet corn, herb butter, shaved Parmesan.
- Campfire Brat – BBQ sauce, crispy onions, sharp cheddar, chives.
- Southern Tailgate Brat – Pimento cheese, pickled peppers, bacon crumbles.





Classic Sides

- German Potato Salad – Warm red potatoes, bacon, mustard vinaigrette.
- Creamy Coleslaw – Our secret homemade recipe
- Maple Bacon Beans – Slow-baked with maple syrup & thick-cut bacon.
- Cucumber-Dill Salad.
- Fruit Cups or Skewers – Seasonal fruit with mint.
- Street Corn Salad – Roasted corn, cotija, lime aioli.
- Wisconsin Mac & Cheese – Triple-cheese blend.
- Roasted Veggie Medley.
- Garden Pasta Salad – Basil, tomatoes, mozzarella pearls.
- Grilled Asparagus Bundles – Lemon zest & Parmesan.
- Jackson's Chips with Dip.

Premier Sides – also perfect for late night grazing

- Bread & Butter Board – Artisan breads & whipped butters.
- Charcuterie Cups – Cheese, sausage, fruit & pickles.
- Local Pickle & Veggie Bar.
- Mashed Potato Bar.
- Popcorn Bar.
- Mini Dog/Brat Grazing Bar.

Floats & Sweet Finishes

- Root Beer Float.
- S'mores Ice Cream Float.
- Cherry Pie Float.
- Butterbeer Float.
- Caramel Apple Float.
- Floats with beer or wine available based on event and liquor laws.
- Other desserts available upon request from our kitchen or from local bakery partners.





Morning/Brunch Events

Breakfast Burritos

- American – Sausage, hashbrowns, onion, and gouda
- Classic – Sausage, cheddar, red & green bell peppers, onion, salsa.
- Campfire Breakfast - Sausage, sharp cheddar, roasted peppers.
- Barnyard Bash - Bacon, ham, cheddar blend.
- Sunday Brunch House - Spinach, tomato, feta.
- Garden Patch - Roasted veggies, herbs, Parmesan.

Quiche

- Wisconsin Tailgate – Brats, onions, cheddar cheese.
- Dairyland Delight - Cheddar, spinach, caramelized onion.
- Northwoods Sunrise - Wild mushrooms, smoked Gouda, thyme.
- Door County Orchard - Apples, bacon, white cheddar.
- Creamery Classic - Swiss, Gruyère, leek.
- Lakefront Lox - Smoked salmon, dill, capers, cream cheese.

Baked Oatmeal

- Berry Good Morning – an assortment of berries, brown sugar, cream
- Blueberry Lemon - Blueberries and lemon zest, topped with more blueberries and coarse sugar for a bright, citrusy flavor.
- Carrot Cake - Finely grated carrot, pecans, ground cinnamon.
- Cranberry Pomegranate - Cranberry and pomegranate sauce with diced pears, pecans, pumpkin seeds, chia seeds.
- Sweet Potato - Mashed sweet potato with brown sugar, butter, cinnamon, nutmeg, ginger, topped with a pecan crumble for a rich, autumnal flavor.
- Cookie Butter - A cookie butter base topped with a whipped cookie butter frosting.





Breakfast Sides

- Cheesy Hash Brown Bake – Loaded with cheddar, topped with crispy onions.
- Door County Cherry Yogurt Parfaits – Granola, yogurt, cherry compote.
- Sausage & Cheddar Breakfast Sliders – Brioche, egg, sausage, cheese.
- Mini Bagel Bar – Cream cheese, whipped butter, jellies, everything seasoning.
- Mini Muffin Assortment – Lemon poppy, blueberry, banana-walnut.
- Egg Bites / Egg Cups – Veggie, bacon-cheddar, spinach-feta.
- Grits & Cheddar Cup – Southern twist with Wisconsin cheddar.
- Mini Griddlecakes – Mini pancakes in a 'pocket'
- Seasonal Fruit Skewers – Melon, berries, grapes, mint.
- Berry & Mint Salad – Light and refreshing.
- Cucumber + Tomato Brunch Salad – Herb vinaigrette.
- Greek Yogurt Bar – Fruits, nuts, granola, honey.

Breakfast Beverages

- Specialty Iced Lattes - Our own special assorted cereal milk lattes including Lucky Charms, Cinnamon Toast Crunch, Coco Puffs, or Fruity Pebbles
- Iced coffee Floats

How do we price our event catering?

This varies based on service style, menu selections, event date/times, location, and number of guests, however, we tend to work within the following option guidelines for afternoon/evening events:

- Option 1: 2–3 Entrées, 3 Sides (1 may be Premier), 2 Floats/Beverages
- Option 2: 2–3 Entrées, 4 Sides (1–2 may be Premier), 2 Floats/Beverages
- Late night grazing bar: Select three from premier sides

For morning events (breakfast items) pricing is custom.

