



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.

Because we proudly source many ingredients from local farms and producers, menu offerings may vary based on seasonal availability and harvest conditions.

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.
- French Onion Dip Dog - Homemade dip made with local sour cream, topped with caramelized onion, gruyere cheese and crunchy potato chips.
- Aloha Dog – Dog finished with a Hawaiian glaze, charred pineapple relish, pickled jalapeños, toasted macadamia nuts, and fresh green onion.





Gourmet Brats

- The Best Beer Brat – Craft-lager simmered, beer-braised onions, local kraut & Bavarian style mustard.
- Spring Market Brat - Fresh, crisp slaw, dill Dijon cream, and pickled radishes
- 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.
- Cherry Bacon Brat – Door county cherry bacon jam with bacon crumbles.
- Spinach and Artichoke Brat - Season's best local spinach with artichokes in a creamy asiago blend finished with parmesan crisps.

Classic Sides

- German Potato Salad – An old family recipe. Red potatoes, bacon, mustard vinaigrette
- Creamy Coleslaw – Our secret homemade recipe
- Maple Bacon Beans – Slow-baked with maple syrup & thick-cut bacon
- Roasted potatoes
- Cucumber-Dill Salad
- Garden Harvest Salad – All the best of the season straight from the farmers market.
- Strawberry Spinach Salad
- Seasonal Fruit Salad
- Caprese Salad
- Street Corn Salad – Local roasted corn, cotija, lime aioli
- Farmers Market Roasted Vegetables – Seasonal mix of vegetables roasted with olive oil herbs and sea salt.
- Wisconsin Mac & Cheese – Triple-cheese blend
- Garden Pasta Salad
- Salsa and Chips Bar – Assorted locally made salsas
- Jackson's Chips with Dip





Premier Sides – also perfect for late night grazing

- Seasonal Fruit Cups or Skewers – Seasonal fruit with mint
- 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
- Texas-style no bean chili – Homemade using only locally raised beef.

Floats & Sweet Finishes

- Root Beer Float
- Orange Dream Float
- Lavender Lemonade Float
- S'mores Ice Cream Float
- Cherry Pie Float
- Butterbeer Float
- Caramel Apple Float
- Flavors for America's 250 – Star Spangled Float or Rockets Red Glare Float
- Coffee float
- Ask us to make a custom float for your event theme!
- Floats with beer or wine available based on event location and liquor laws.
- Other desserts available upon request from our kitchen or from local bakery partners including brownies and lemon brownies from Darlene's Delights.

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 – Starting at \$18.00 per person
- Option 2: 2–3 Entrées, 4 Sides (1–2 may be Premier), 2 Floats/Beverages – Starting at \$22.00 per person
- Late night grazing bar: Select three from premier sides – Pricing upon request

Prices vary based on gourmet entrée and side selections. Additional taxes and fees may apply.

