



RHINELANDER PUB

EST 1911



BANQUET & CATERING MENU



www.RhinelandPub.com



catering@RhinelandPub.com



(715) 490-5188

YOUR PREMIER PARTNER FOR EVENTS

The Founders Room & Catering Services

Whether you're planning an intimate gathering, a major corporate event, or the party of the year, Rhinelander Pub is ready to host or cater your special occasion. We offer seamless, personalized service for both on-site events in our stunning Founders Room and customized catering brought directly to your chosen location.



HOST YOUR EVENT IN THE FOUNDERS ROOM

Step into the Founders Room, a beautifully appointed private event space designed to make your guests feel special. Perfect for groups up to 75 people, this dedicated area offers:

- **A Private Bar:** Enjoy exclusive, dedicated bar service tailored to your event's needs, ensuring quick and attentive service for all your guests.
- **Seating Flexibility:** We can arrange the room for a formal seated banquet, a casual cocktail party, or a productive business meeting.
- **The Perfect Setting:** From holiday parties and corporate luncheons to rehearsal dinners and milestone celebrations, the Founders Room provides a private, polished, and unforgettable backdrop for your most important moments.

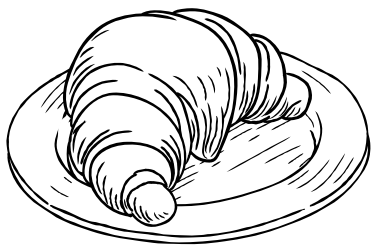
We can
host 250+
guests!

SIGNATURE OFF PREMISE CATERING

Can't come to us? Let us bring the Pub experience to you! We offer full-service catering to the surrounding Northern Wisconsin area.

Our dedicated team will handle all the details, delivering your selections, freshly prepared & ready to serve at your home, office, or event space. From simple drop-offs to fully staffed service, we make hosting effortless so you can focus on your guests.





Breakfast & Lunch

15 person minimum order for buffets, 6 person minimum for lunch boxes

Breakfast

Per Person

Scrambled eggs, American fries, bacon, sausage and fruit	\$9.99
French toast bake, egg strata with ham, hashbrown casserole, sausage, fruit and muffins	\$14.99
Scrambled eggs, bacon, French toast, hashbrown casserole & fruit	\$16.99
Scrambled eggs, biscuits & gravy, bacon, hashbrown casserole, crepes, baked French toast & fruit	\$19.99
Orange juice, 46 oz	<i>Each</i> \$13.99
Regular or Decaf Coffee, 96 oz, includes cups, stir sticks, sweetner and creamer or half & half	\$17.99

Lunch Box

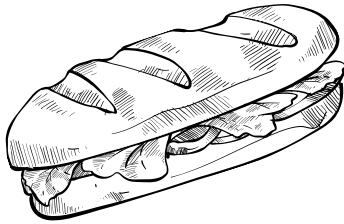
Each

Sandwich choice on hoagie roll or wrap, chips or deli salad, cookie	\$12.50
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Lunch Buffets

Per Person

Assorted sandwiches, chips, deli salad & simple dessert	\$12.99
Hot beef sandwiches, deli salad, chips, simple dessert	\$14.99
Taco Bar: hard shell corn tortillas, soft flour tortillas, seasoned ground beef, seasoned pulled chicken, shredded lettuce, pico de gallo, black olives, sour cream, cheese, jalapeno, lime quarters, tortilla chips, salsa, guacamole, cheese dip	\$14.99
Soup & Sandwich Buffet: variety of ham, turkey & beef sandwiches, soup, chips, simple dessert	\$15.99
Chicken noodle soup, assorted croissant sandwiches, garden salad & simple dessert	\$15.99
Assorted rolls, buffet ham, deli turkey, American and provolone cheese, leaf lettuce, tomato slices, sliced onion, pickles, chips, choice of coleslaw, deli salad or veggie tray & dip, simple dessert	\$17.99
Soup & Salad lunch with rolls & butter, simple dessert	\$17.99
Chicken enchiladas, Spanish rice, garden salad & simple dessert	\$16.99
Chicken Parmesan sandwiches	\$12.99
Chicken Parmesan sandwiches, deli salad, chips & dip, simple dessert	\$16.99



Party Platters

*Our meat selections are oven roasted or char grilled in house.
Sandwich platters include pickle spears & coleslaw. Choice of French roll
or wrap.*

Classic Cheesesteak

Grilled choice shaved ribeye steak, mushrooms, caramelized onion, provolone, sweet peppers

8-10 Servings 11-13 Servings

\$89.99

\$99.99

Chicken Cheesesteak

Premium grilled chicken, mushrooms, caramelized onion, provolone cheese, sweet peppers

\$89.99

\$99.99

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Grilled choice shaved ribeye, Boursin garlic & herb cheese spread, leaf lettuce, tomato, red onion, horseradish cream

\$89.99

\$99.99

Californian

Premium chicken tenderloin, crispy bacon, avocado, white cheddar cheese, fresh leaf lettuce, tomato, red onion, chipotle mayo

\$89.99

\$99.99

Pub Club

Oven roasted turkey, crispy bacon, Swiss cheese, roasted garlic aioli, leaf lettuce, tomato, herbed mayo

\$89.99

\$99.99

Double Stuff

Thin sliced roast beef, oven roasted turkey, Swiss cheese, white cheddar cheese, leaf lettuce, tomato, red onion, Dusseldorf mustard, herbed mayo

\$89.99

\$99.99

Holiday Turkey

Oven roasted turkey, sage stuffing, cranberry sauce, herbed mayo

\$79.99

\$89.99

Turkey Slaw

Oven roasted turkey, coleslaw, provolone cheese, fresh leaf lettuce, tomato, red onion, French dressing, herbed mayo

\$79.99

\$89.99

Ham & Swiss

Thin sliced dark ale mustard glazed ham, Swiss cheese, fresh leaf lettuce, tomato, red onion, herbed mayo

\$79.99

\$89.99

Greek

Feta cheese, cucumber, fresh leaf lettuce, tomato, red onion, olives, Greek dressing

\$79.99

\$89.99

Combination Platter

Choice of 3 cold sandwich selections

\$79.99

\$89.99

Choice of 3 hot sandwich selections

\$89.99

\$99.99

Sides

Each

Cookie or Brownie

\$2.39

Potato or Pasta Salad

\$2.99

Chips

\$2.39



Classic Buffet

One Entree: \$20 pp

Two Entrees \$23 pp

Minimum of 15 people

**Includes selection of one side, one fresh vegetable, garden salad + crusty fresh baked French rolls.
Additional selections of side dish, vegetable or salad \$3 pp**

Oven Roasted Chicken

Choice of Italian herbed or hickory barbecue sauced

Beef Pot Roast & Gravy

Slow cooked beef roast seared then braised with broth & wine until fall-apart tender, gravy made from pan juices

Scalloped Chicken & Noodles

Tender diced chicken, sliced mushrooms, celery & egg noodles in a creamy sauce

Butter Baked Haddock Loin

Flaky, mild haddock fillet baked with butter and lemon, topped with breadcrumbs for a crispy, golden crust

Baked Ziti

Penne pasta, marinara sauce, mozzarella, ricotta & Parmesan cheeses, baked until golden

BBQ Pork Sandwiches

Hickory smoked pulled pork topped with BBQ & crispy onion straws, served on bun

Meat Lasagna

Sheeted pasta, mozzarella, ricotta & Parmesan cheeses, ground beef, Italian sausage

Vegetable Lasagna

Sheeted pasta, ricotta, mozzarella, Parmesan, asiago & romano cheeses with carrots, spinach, onions, and broccoli

Side Dish Selection

Mashed Potatoes & Pan Gravy

Parsley Buttered Potatoes

Roasted Potatoes w/ Onion & Peppers

Long Grain & Wild Rice Blend

Garden Vegetable Rice Pilaf

Italian Pasta Salad

Traditional Potato Salad

Barbecue Baked Beans

Coleslaw

Vegetable Selection

Vegetable Medley

Roasted Parsley Buttered Carrots

Buttered Corn

Lemon Pepper Cauliflower

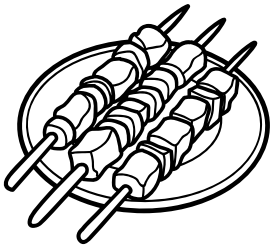
Salad Option

Garden Vegetable Salad

served with French & Ranch dressing

Accompaniments

Crusty French rolls & butter



Hors d'oeuvres

Per piece items are priced per dozen, platter items are priced to serve 12 persons

Stuffed Mushroom Caps

Mushrooms filled with our custom blend of savory herbs, cheese, and breadcrumbs. Choice of sausage or seafood stuffed. \$12

Caprese Skewers

Fresh mozzarella, cherry tomatoes, and basil drizzled with balsamic glaze \$12

Spinach and Artichoke Dip

Creamy dip with spinach, artichokes, and melted cheese, served with Garlic Parmesan toasted baguette slices \$26

Smoked Salmon Crostini

Cream cheese, smoked salmon, and dill on toasted baguette slices \$21

Prime Rib Sliders

Rhineland Pub's Prime Rib sliced thin, Swiss cheese, roasted garlic aioli on a pretzel bun \$38

Shrimp by the Pound

Shrimp, cocktail sauce, lemons, creamy horseradish \$32 per pound (18 shrimp)

Cafe Gitane-Style Avocado Toast

Mashed avocado drizzled with EVOO, fresh squeezed lemon, red pepper flakes & sea salt, served on toasted baguette slices \$18

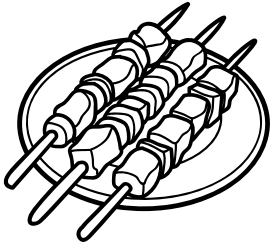
Bavarian Pretzel Sticks

Bavarian style soft pretzel twists, served with cheese dipping sauce \$19

Duck Wontons

Delectable filling of duck bacon, charred sweet corn and cream cheese stuffed in a wonton wrapper & fried, served with sweet chili dipping sauce \$39





Hors d'oeuvres

Crispy Risotto Balls

Arborio rice mixed with Parmesan cheese and herbs, rolled into bite-sized balls, coated in breadcrumbs and deep fried. \$15

Bacon Wrapped Chestnuts

Soy marinated chestnuts rolled in brown sugar, wrapped in bacon & roasted \$16

Double-Tahini Hummus

Our creamy, house made hummus is made to order. Choose Lemon Dill, Roasted Red Pepper or Roasted Garlic flavor. Served with a platter of crudité, flatbread, Kalamata olives & Feta cheese chunks. \$28

Gluten Free Pinsa flatbread option available.

Antipasto Skewers

Grape tomato, fresh mozzarella, Kalamata olives, marinated artichoke hearts, basil, salami, fresh basil, drizzled with balsamic glaze \$25

Stuffed PEPPADEWS®

Sweet piquanté peppers, stuffed with herbed goat cheese & wrapped in bacon & oven roasted until crisp \$25

Fruit & Vegetable Platter

Selection of fresh fruits and savory cheeses, paired with a whipped feta dip. \$33

Charcuterie Cups

Single serving charcuterie featuring cheeses, cherry tomatoes, olives, grapes, dried fruit, glazed nuts, salami & prosciutto \$36

Mexican Street Corn Dip

Deconstructed version Mexican street corn featuring roasted corn, jalapeño, cream cheese and spices, served with fresh made tortilla chips. \$24

Thai Peanut Glazed Chicken Wings

Chicken wings are oven roasted then deep fried and glazed in a glossy, flavor-packed peanut sauce, the perfect blend of sweet, savory & spice. \$15

Crab Cakes

Maryland style crab cakes topped with roasted red pepper aioli, served over greens & accented with balsamic glaze. \$36





Main Courses

One Entree: \$28 pp

Two Entrees \$32 pp

Minimum of 15 people

Includes selection of one side, one fresh vegetable, and one speciality salad + crusty fresh baked French rolls with butter. Additional selections of side dish, vegetable or salad \$3 pp

Prime Rib Roast

Certified Angus Choice Grade **Market Price**

Ribeye Tips in Red Wine Demi

Tender, slow-braised cuts of certified Angus choice grade ribeye beef simmered in a velvety, deeply flavorful brown sauce accented with our house Cabernet Sauvignon **Market Price**

Grilled Petite Filet Mignon

Perfectly grilled certified Angus choice grade filet mignon topped with Chimmichuri or Bearnaise sauce **Market Price**

Pork Loin

Roasted pork loin with glaze of maple syrup and Dijon mustard, seasoned with garlic & herbs

Stuffed Haddock

Baked haddock with seafood stuffing, topped with Hollandaise sauce

New England Style Stuffed Shrimp

Jumbo shrimp, butterflied and filled with a crab & Ritz cracker stuffing & baked until tender

Atlantic Salmon

Tender, rich, and flaky salmon, choice of almond encrusted or topped with Bearnaise sauce

Shrimp Scampi with Lemon Beurre Blanc

White shrimp coated in a rich, velvety, and tangy butter sauce





Main Courses

Dark Ale Mustard Glazed Ham

Hickory smoked pit ham featuring a rich, malty glaze with a tangy mustard finish

Chicken Franciase with Lemon Beurre Blanc

Pan-fried chicken cutlets served in a lemon-butter white wine sauce

Stuffed Chicken

Chicken breast stuffed with apple and brie, topped with brandy cream

Chicken Cordon Bleu

Chicken cutlet stuffed with ham & cheese, breaded and baked, topped with Mornay sauce

Roasted Chicken with Cranberry Glaze

Tender oven roasted chicken coated in a sticky, sweet-tart sauce

Penne Alfredo

Penne pasta, choice of chicken, shrimp or veg, combined with butter, cream and Parmesan

Butternut Squash Ravioli

Browned butter sage sauce, walnuts, dried cranberries. Grilled chicken +\$2 pp

Ragù alla Bolognese

Italian meat sauce with ground beef & Italian sausage, tossed with pasta

Vegetarian Lasagna

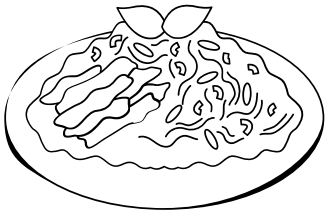
Sheeted pasta, ricotta, mozzarella, Parmesan, asiago & romano cheeses with carrots, spinach, onions, and broccoli

Vegan Portobello Mushroom Caps

Mediterranean style, stuffed with panko, garlic spinach, roasted red pepper, seasonings

Creamy Seasonal Vegetable Risotto

Creamy and flavorful Italian dish featuring arborio rice, broth, and a medley of fresh vegetable



Side Dishes



Garlic Mashed Potatoes

Potatoes mashed with butter, sour cream and garlic

Lyonnaise Potatoes

Sliced potatoes, pan-fried with caramelized onions and butter, presenting a crispy exterior yet tender, buttery flavor

Baked Potato

Russet potato, baked, served with whipped butter and herbed sour cream

Baked Potato Wedges

Potatoes are hand cut into thick wedges, seasoned and baked until crispy on the exterior

Baby Red Potatoes

Tossed in olive oil, seasoned, and oven roasted or boiled & tossed with sour cream & chives

Roasted Sweet Potatoes & Root Vegetables

Slow roasted medley of sweet potatoes, red potatoes, carrots, parsnips & onion

Long Grain & Wild Rice Pilaf

Grains are sautéed in butter then simmered in seasoned broth

Baked Potato Salad

Potato salad featuring cheddar cheese, bacon and green onion

Greek Pasta Salad

Pasta, Feta crumbles, tomato, red onion, cucumber and olives are tossed in Greek dressing



Salads

\$34 per party sized bowl, serves 6-8

Classic Caesar Salad

Crisp romaine lettuce, parmesan cheese, croutons, and Caesar dressing

Greek Salad

Mixed greens topped with crumbled Feta cheese, Kalamata & Spanish olives, cucumber, tomato, paired with Greek Feta dressing

Garden Vegetable Salad

Mixed greens topped with cucumber, grape tomatoes, red onion, shredded carrot, crumbled feta & bell pepper, choice of two dressings

Spinach Salad

Baby spinach with cucumber, carrot, mandarin oranges, paired with Sesame dressing

Apple Cranberry Salad

Mixed greens, blue cheese crumbles, apple, dried cranberry, red onion, nut mix accompanied by raspberry vinaigrette

Roasted Beet Salad

Chopped romaine, orange slices, beets, apple, bacon, chèvre paired with balsamic vinaigrette



Vegetable

Maple Glazed Carrots

Carrots are oven roasted until tender, then coated in a rich, syrupy glaze of maple syrup, butter, brown sugar, and thyme

Buttered Corn

Parboiled corn finished on the char grill, seasoned with herbed butter, cotija cheese and paprika

Roasted Sweet Potatoes & Root Vegetables

Slow roasted medley of sweet potatoes, red potatoes, carrots, & onion

Key Largo Blend

Whole green beans, sliced orange and yellow carrots, red pepper strips

Squash Medley

Zucchini and yellow squash are oven roasted & sautéed to finish

California Vegetable Blend

Broccoli, cauliflower and crinkle cut orange carrots

Roasted Brussel Sprouts

Sprouts are tossed in EVOO, pan-roasted & tossed with bacon crumbles

Green Beans

Served with fresh dill or amandine-style with browned butter sauce and garnished with toasted almond slivers

Amenities & Additional Information



Complimentary
Wi-Fi



Accessibility



Private Dining

THANK YOU FOR CHOOSING RHINELANDER PUB

We hope your event is as delightful and unique as our culinary creations. We look forward to helping you host your perfect event!

Contact Us!

Whether you want to reserve our beautifully appointed **Founders Room** for an unforgettable private celebration or have our delicious menu brought directly to you with our **off-premise catering**, our team is ready to assist.

Contact us today to discuss your needs and let us take the stress out of planning your next gathering.



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