

BANQUET MENU

PREMIUM BUFFET

ASK FOR PRICING

Prime Rib, Chicken Cordon Bleu, Breaded Shrimp with parsley buttered baby reds potatoes, glazed baby carrots and garden salad. Coffee and rolls are provided.

DINNER OPTIONS

Buffet includes choice of: veggie tray, coleslaw, or garden salad. Coffee and rolls are provided.

1 Meat: \$15.75/person | 2 Meats: \$17.75/person 3 Meats: \$19.50/person

Broasted Chicken

Lightly breaded. Assortment of dark & white meat.

Roast Turkey (MINIMUM 40 PEOPLE)

Slow cooked whole turkey. Pulled to serve.

Shredded BBQ Pork

Smoked in-house to order

Breaded Shrimp (*Additional \$1/person)

Lightly breaded tail-on shrimp. Served with cocktail sauce.

Baked Chicken Breast

Seasoned and baked chicken breast. Served with mushroom Alfredo sauce.

Glazed Ham

Baked pineapple & honey glazed ham. Carved to serve.

Wild pacific cod (*Additional \$1.00/person)

Baked in melted butter or broasted. Served with homemade tarter sauce.

Smoked Ribs

Tender pork ribs. Served with sweet BBQ sauce.

Meatballs & Gravy

Homemade & hand rolled. Served with beef gravy.

Roast Beef Au Jus

A tender beef round roasted in natural juices. Carved to serve.

STARCH (Choose 1)

- Baked
- Parsley Buttered
- Mashed Potatoes with Gravy & Dressing
- Cheesy Southern Potatoes
- Seasoned Rice
- Veggie Alfredo
- Mac & Cheese

VEGETABLES (Choose 1)

- Glazed Baby Carrots
- Buttered Corn
- Green Bean Almondine
- California Blend
- Steamed Broccoli & Cauliflower with Cheese

LUNCHEON BUFFET

Available anytime

Option 1

Soup of the day, lettuce with toppings and dressings, assorted deli meats, cheeses, assorted bread and buns, condiments, cookies/brownies, milk and coffee.

\$14.00/person

\$14.00/person

\$15.00/person

Pizza, lettuce with toppings and dressings, cookies/brownies, pitchers soda. (Soda included during meal service only.)

Option 3

Option 2

Taco / Nacho Bar – soft shell tacos, tortilla chips, taco meat, lettuce, nacho cheese, sour cream, salsa, black olives, onion, tomato and rice – includes pitchers of soda and cookies/brownies. (Soda included during meal service only.)

Option 4

Hot beef or hot ham or smoked pulled pork with assorted buns, pickles, milk, coffee and dessert.

One Side: \$13.00/person | Two Sides: \$13.75/person Three Sides: \$14.00/person

Option 5

Broasted chicken, rolls, coffee, milk and dessert.

One Side: \$15.00/person | Two Sides: \$15.75/person Three Sides: \$16.25/person

SIDE DISHES

Pasta Salad • Potato Salad • Garden Salad with Toppings • Cole Slaw • Soup Of The Day • Vegetable Tray With Dip • Mashed Potatoes & Gravy • Baked Beans • Scalloped Potatoes • Buttered Corn

PIZZA BUFFET OPTIONS

Pizza Buffet

\$18.96/pizza

Assortment of our 15"pizzas.

Pizza, Salad

\$12.25/person

Assortment of our 15" pizzas. Served with tossed salad. Assortment of dressings.

Pizza & Appetizers

\$13.50/person

Assortment of our 15" pizzas.

Served with beer cheese dip with pretzels and boneless chicken wings (includes 2 dipping sauces)

\$16.50/person

Italian Buffet

Assortment of our 15" pizzas, garden salad and choice of one of the entrées listed below.

Spaghetti & Meatballs • Lasagna • Chicken Alfredo • Vegetable Alfredo • Chicken Parmesan

HORS D'OEUVRES

PLATTERS OF HORS D'OEUVRES

Platters are not refilled, you only receive the amount you order.

Assorted Pizza \$18.96/Pizza \$75.00 15" Cold Veggie Pizza **10# Boneless Chicken wings** (served with 2 dipping sauces) **\$125.00** Smoky Wieners (5lbs. Approx. 250) \$75.00

Spinach and Artichoke Dip (served with chips) \$120.00 \$50.00

Beer Cheese Dip (served with pretzels) **Market Price** Fresh Fruit Tray (in season) 24 for \$30.00 **Deviled Eggs** 15" Taco Dip and Chips \$60.00

Potato Chips & Dip (2lbs.) \$40.00 Gardetto's (5lbs.) \$45.00

Chips & Salsa (2lbs.) \$40.00 Trail Mix (3lbs.) \$40.00

15" Seafood Dip & Crackers Meatballs (qty 100) \$125.00

\$80.00

Veggies and Dip Tray

\$99.00 Large \$75.00 Medium \$60.00 **Small**

Assorted Meat &/or Cheese & Cracker Tray

Large \$105.00 Medium \$85.00 **Small** \$60.00

Ursula's Authentic Soft German Pretzel Rites

(served with mustard and cheese sauce)

Large (Feeds 95-100 people) \$125.00 Small (Feeds 45-50 people) \$75.00

*2 week notice is required for ordering

APPETIZER BUFFET

Includes: Pizza squares, veggie tray, meatballs, taco dip and meat and cheese tray No substitutions. Food served for 1 hour.

TERMS & CONDITIONS

BANQUET ROOM RATES

Tuesday - Thursday

No room fee with a minimum food and drink bill of \$175 (deposit may be required to hold the space)

Friday Room Charge \$50/room Deposit \$100/room

Saturday Afternoon 11-3pm Room Charge \$50/room Deposit..\$100/room

Saturday evening (any event held at or extending past 3pm) Room Charge\$100/room Deposit..\$200/room

Room Rates include 4 hours of use. If your party wishes to stay longer a charge of \$50/hour will be added for each extra hour not to exceed 10pm

Deposits are reflected on the bill the day of the party as a "payment applied"

BEVERAGES

NON-ALCOHOLIC

\$1.50

Cans of Pop Glass of Pop (16 oz.) \$0.75 Pitchers of pop \$5.50 **Pitchers of Root beer** \$9.00 \$60.00 Coffee Urn (55 cup) Coffee Urn (10 cup) \$13.00

ALCOHOLIC

1/6 Barrel Domestic Beer **Ask for Pricing** 1/4 Barrel Domestic Beer \$225.00 1/2 Barrel Domestic Beer \$325.00 Craft and specialty barrels available, please ask for selection and pricing 3 Liter Box Wine \$75.00 Merlot, Riesling, Cabernet, Moscato, White Zinfindal, Chardonnay or Pinot Grigio Wine and Champagne by the bottle **Ask for Pricing Pitchers of Beer**

DESSERTS

Pitcher's of beer available. Ask for pricing and beer list.

Brownies (2 dozen) \$17.00 Assorted Cookies (1 dozen) \$12.00 Cheesecake \$2.50/Slice Assorted pies and bars **Ask for Pricing** Please ask about our selection.

CONTACT INFORMATION

Kara Goossens

Phone: 715-723-8282 or 715-723-6551 Fax: 715-723-0434 Email: fillinn@fillinnstation.com

Downtown Chippewa Falls

104 W. Columbia Chippewa Falls, WI 54729

Visit us on the web:

www.fillinnstation.com

Thank you for considering The Fill Inn Station for your event. If you have any questions please give Kara a call.

WEDDINGS

\$400 room charge – includes 8 hours of use (not to exceed 12AM) \$500 deposit required (pricing based on renting both banquet rooms)

Must spend a MINIMUM of \$800 on food and drinks (not including tax, room charge, service charge or gratuity)

We will waive the Friday night room charge for weddings that book their rehearsal here as well, the deposit does increase to \$600

Please see the "Banquet Room Terms of Agreement" contract for additional information. **RULES & REGULATIONS ALL EVENTS**

ONCE A DEPOSIT IT PAID FOR ANY EVENT, IT IS NOT REFUNDABLE OR TRANSFERABLE TO A DIFFERENT DATE! If the event date is canceled or changed per the customer, they will forfeit their deposit to the Fill Inn Station (no exceptions)

Linen and cake plates are available for purchase – please ask for pricing $% \left(1\right) =\left(1\right) \left(1\right)$

Final menu and headcount due 14 days prior to event (especially important if linens are being purchased)

5.5% sales tax and 20% service charge (taxable) will be added to the final bill. The remainder of your bill must be paid in full day of event.

The Fill Inn has a cash discount incentive of 4%. All goods and services are priced for cash payments. Purchases made with a credit card will receive a small non-cash adjustment, which will be displayed on your receipt.

WI State Law prohibits you bring bringing in any alcoholic beverages. However, we would be happy to special order items we don't carry given enough notice.

WI Depot of Public Health prohibits you from bringing in outside food. The only exception is a decorated cake or cupcakes from a licensed baker. The Fill Inn will cut and serve your cake at no extra charge. We may charge for cake plates so bring your own if you would like to avoid the charge. Please take photos of your cake before sitting to eat so we can have your cake ready to serve before guests get up from dinner.

Group of 25 or less may order off our regular menu. Groups of 25 or more will be offered a 5-choice limited menu at the discretion of the restaurant if prior arrangements have not been made from the banquet menu.

Decorating is permitted, please discuss with Kara prior to event. No tape, tacks, nails or unapproved items are permitted and customer will be charged if damage is caused. There is a \$50 minimum cleaning fee for using confetti/glitter as decorations.

Seats up to 200 people. Stage area for entertainment and dance floor available, private music entertainment permitted and customer is required to set up proper licensing. Private bar available depending on number of musts