



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: coleslaw, or garden salad. Coffee and rolls are provided. Please choose 1 Starch and 1 Vegetable from the list below.

**1 Meat: \$16.75/person | 2 Meats: \$18.75/person
3 Meats: \$20.50/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

Oven roasted

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 and assorted peppers.

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

Oven roasted 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
- Vegetable Pasta
- Mac & Cheese

VEGETABLES (Choose 1)

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

LUNCHEON BUFFET

Available anytime.

All options served with **brownies and cookies.**

Option 1

\$15.75/person

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

Option 2

\$14.75/person

Pizza, lettuce with toppings and dressings, pitchers soda. (Pitchers soda served for an hour.)

Option 3

\$14.75/person

Taco / Nacho Bar – soft shell tacos, tortilla chips, taco meat, lettuce, cheese, sour cream salsa, black olives, onion, jalapeños, tomato and rice – includes pitchers of soda. (Pitchers soda served for an hour.)

Option 4

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

**One Side: \$14.00/person | Two Sides: \$15.00/person
Three Sides: \$15.75/person**

Option 5

Broasted chicken, rolls, coffee, and milk.

**One Side: \$16.00/person | Two Sides: \$16.75/person
Three Sides: \$17.75/person**

SIDE DISHES

PASTA SALAD • POTATO SALAD
GARDEN SALAD W/ TOPPINGS • COLESLAW
SOUP OF THE DAY • VEGGIE TRAY W/ DIP
BAKED BEANS • MASHED POTATOES & GRAVY
BUTTERED CORN

****MAC AND CHEESE **CHICKEN HOTDISH
**SCALLOPED POTATOES **BEEF AND BACON HOTDISH
Available for an additional \$.50 per person

PIZZA BUFFET

Pizza

Assortment of our 15" pizzas.

\$18.96/pizza

Garden Salad with Dressing and Toppings

Small Bowl (15 people) \$45.00
Medium Bowl (30 people) \$85.00
Large Bowl (55 people) \$120.00

* Family Style available for groups of 30 or less at no extra charge.*

HORS D'OEUVRES

PLATTERS OF HORS D'OEUVRES

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

Assorted Pizza	\$18.96/Pizza
Cold Veggie Pizza served on puff pastry	\$80.00
100 Broasted Chicken Wings (served with 2 dipping sauces)	\$130.00
BBQ Smoky Weiners	\$80.00
Spinach and Artichoke Dip	1/2 pan \$70.00
(served with chips)	Full pan \$140.00
Fresh Fruit Tray (in season)	Market Price
Deviled Eggs	24 for \$30.00
15" Taco Dip and Chips	\$60.00
Potato Chips & Dip (2lbs.)	\$40.00
Gardetto's (5lbs.)	\$45.00
Chips & Salsa (2lbs.)	\$40.00
15" Seafood Dip & Crackers	\$85.00
Homemade Meatballs (qty 100)	\$130.00
Veggies and Dip Tray	
Large	\$100.00
Medium	\$75.00
Small	\$50.00
Assorted Meat & Cheese Tray (served with crackers)	
Large	\$110.00
Medium	\$85.00
Small	\$65.00
Ursula's Authentic Soft German Pretzel Bites	
<i>*2 week ordering required</i>	
(served with mustard and cheese sauce)	
Large (Feeds 95-100 people)	\$125.00
Small (Feeds 45-50 people)	\$75.00

Try these pretzels with our Leines Beer Dip for an additional \$20.00 - \$30.00. It's Delicious!

APPETIZER BUFFET

\$13.95 per person

Includes: Pizza squares, Veggie tray, Taco dip, Broasted Chicken Wings. Served with 2 sauces.

No substitutions. Food served for 1 hour.

BEVERAGES

NON-ALCOHOLIC

Cans of Pop	\$1.50
Glass of Pop (16 oz.)	\$0.75
Pitchers of pop	\$5.50
Pitchers of Root beer	\$9.00
Coffee Urn (10 cup)	\$17.00
Coffee Urn (55 cup)	\$70.00

ALCOHOLIC

1/6 Barrel Domestic Beer	Ask for Pricing
1/4 Barrel Domestic Beer	\$225.00
1/2 Barrel Domestic Beer	\$325.00
3 Liter Box Wine	\$75.00
Merlot, Riesling, Cabernet, Moscato, White Zinfandel, Chardonnay or Pinot Grigio	
Pitchers of Beer	
Pitcher's of beer available. Ask for pricing and beer list.	

DESSERTS

Cookies (1 dozen)	\$7.50
Frosted Mini Brownies (1 dozen)	\$8.50
PIES (12 slices)	\$16.00
Dutch Apple, Grasshopper, Pecan, Cookies & Cream, Pumpkin Cream, Caramel Pecan, Coconut Cream, Pumpkin, Blueberry Crumb, Coconut Cream, Lemon Supreme, Mocha/ Heath	
BARS (48 bars), Special K, Caramel Brownie, Caramel Chocolate Chip, 7 Layer, Salted Spice, M&M Oat Bars, Nut Bars*, Scotcharoo's (<i>Gluten Free</i>), Rice Krispie (<i>Gluten Free</i>)	\$20.00
CAKES & TREATS (32 pieces)	\$24.00
Cheesecake with topping, Apple Bars*, Chocolate Cake*, Lemon Cake, Butter Pecan / Toffee Carmel Frosting, Strawberry Shortcake (<i>in season</i>), Pumpkin Bars (<i>mini bundt</i>)*, Butterscotch Torte, Chocolate Chip Torte	

**Gluten Free Available*

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. Anything after 10pm will incur room charges.

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

RULES & REGULATIONS ALL EVENTS

ONCE A DEPOSIT IS 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)

No linen is available for guest tables. We have table coverings for the food, gift, cake, and display tables.

Final menu and headcount due 14 days prior to event

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 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 Linda prior to event. No tape, tacks, nails or unapproved items are permitted and customer will be charged if damage is caused.

Seats up to 160 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 guests.

CONTACT INFORMATION

Linda Roycraft

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- Closed Sunday and Monday -

Visit us on the web:
www.fillinnstation.com