

# Cold Hors d'oeuvres

Per 50 pieces

## PHYLLO CUPS

<i>Mediterranean: Kalamata olives, cucumbers, feta, tomato, scallions</i>	\$45
<i>Goat cheese and caramelized onions</i>	\$45
<i>Brie and raspberry</i>	\$50
<i>Smoked salmon and capers with chive cream cheese</i>	\$60

## DESSERT PHYLLO CUPS

<i>Chocolate mousse and strawberries</i>	\$50
<i>Apple pie with cinnamon and caramel</i>	\$65
<i>Cookies and Cream</i>	\$65
<i>Cheesecake</i>	\$75
<i>Strawberry or blueberry</i>	

## MINI CROISSANT SANDWICHES

Served with mustard and mayo

<i>Chicken salad</i>	\$125
<i>Turkey and cheddar</i>	\$125
<i>Ham and Swiss</i>	\$125

## CROSTINIS

<i>Goat cheese and caramelized onion</i>	\$80
<i>Tomato bruschetta</i>	\$85
<i>Brie and raspberry</i>	\$95
<i>Peppercorn beef</i>	\$150
<i>with Horseradish Crème sauce</i>	

## ROLL UPS

<i>Spinach &amp; Sun-dried Tomato</i>	\$80
<i>Herbed cream cheese, spinach, sun-dried tomato, basil, flour tortilla</i>	
<i>Chicken, Bacon &amp; Ranch</i>	\$85
<i>Chicken, cream cheese, bacon, ranch, cheddar cheese, flour tortilla</i>	
<i>Ham, pickle, and cream cheese</i>	\$90
<i>Italian</i>	\$105
<i>Herbed cream cheese, salami, pepperoni, provolone, lettuce, flour tortilla</i>	

Serves approximately 20 people with bite-size portions

## PLATTERS

<i>Vegetable tray with ranch dip</i>	\$50
<i>Taco dip with tortilla chips</i>	\$50
<i>Cucumber canapes</i>	\$55
<i>Prosciutto wrapped asparagus with balsamic drizzle</i>	\$60
<i>Cheese and sausage with crackers</i>	\$60
<i>Caprese tray</i>	\$65
<i>Tomatoes, fresh mozzarella, fresh basil, and balsamic reduction</i>	
<i>House made guacamole with tortilla chips</i>	\$65
<i>Fresh seasonal fruit</i>	\$80
<i>Shrimp cocktail with shrimp sauce</i>	\$130

## DIPS

<i>Tortilla chips and garden salsa</i>	\$30
<i>French onion dip with potato chips</i>	\$35
<i>Hummus served with carrots, celery, and tortilla chips</i>	\$45
<i>Red pepper, garlic, or basil pesto</i>	

## DISPLAYS

<i>Crostini board</i>	
<i>Small (30 people) \$85</i>	<i>Large (50 people) \$130</i>
<i>Toast points, house made pesto hummus, guacamole, olive tapenade and bruschetta</i>	
<i>Charcuterie board</i>	
<i>Small (30 people) \$95</i>	<i>Large (50 people) \$140</i>
<i>An assortment of meats, cheeses, marinated tomatoes, dried fruits and nuts, olives and crackers</i>	
<i>Smoked salmon with chive cream cheese and capers (serves 50)</i>	\$ market price

# Hot Hors d'oeuvres

Per 50 pieces

## PHYLLO CUPS

<i>Spinach and artichoke</i>	\$40
<i>Buffalo Chicken</i> Chicken in a creamy buffalo ranch sauce	\$45
<i>BBQ Pork with coleslaw</i> Pulled BBQ pork topped with house slaw	\$45
<i>Mushroom and Goat Cheese</i> Drizzled with balsamic reduction, topped with chives	\$45

## SCAMPI'D SHRIMP

<i>Garlic and herb</i>	\$125
<i>Tequila and lime</i>	\$125
<i>Cajun style</i>	\$125

## PETITE SANDWICHES **Build Your Own**

<i>BBQ pulled pork</i>	\$135
<i>BBQ pulled chicken</i>	\$135
<i>Shredded hot beef</i>	\$185
<i>Mini burgers</i> Cheese, lettuce, mustard, ketchup, pickles, onion, tomatoes	\$185
<i>Shaved prime rib</i>	\$240

## KEBABS

<i>Zucchini, red onion, green and red peppers, mushrooms</i>	\$115
<i>Sweet Asian Chicken</i> Chicken, honey, garlic, ginger and sesame seeds	\$125
<i>Beef, green and red peppers, red onion</i>	\$150

## FINGER FOODS

<i>Chicken and vegetable potstickers</i> soy sauce	\$50
<i>Vegetable egg rolls</i>	\$50
<i>Meatballs</i> Teriyaki, BBQ or Italian Marinara	\$60
<i>Loaded potato skins</i>	\$60
<i>Sausage stuffed mushrooms</i>	\$90
<i>Bacon-wrapped water chestnuts</i>	\$100
<i>Chicken wings</i> Mild, spicy, BBQ or teriyaki	\$110
<i>Seafood stuffed mushrooms</i>	\$125

## DIPS

Serves approximately 20 people with bite size portions

<i>Buffalo chicken dip</i>	\$45
<i>Spinach artichoke with tortilla chips</i>	\$45

# Lunch Menu

Available until 4pm

## COLD CUT BUFFET

**\$16 Per Person**

Roasted turkey breast, honey cured ham, cheddar and swiss, potato salad, creamy cole slaw, fresh fruit, and potato chips. Served with potato rolls and nine-grain bread.

## SOUP AND SALAD BUFFET

**\$16 Per Person**

Blend of spring mix and lettuce, tomatoes, onions, cucumbers, croutons, shredded cheddar cheese with your choice of two salad dressings. Served with potato salad, coleslaw and choice of roasted red pepper, lobster bisque or chefs' choice.

## HOT BUFFET

**\$20 Per Person**

*Pick two proteins*  
Beef tips, roasted chicken or sliced ham. Add baked haddock for \$1.00 per person. Mashed potatoes, fresh steamed vegetables, dinner rolls

## PIZZA AND SALAD BUFFET

**\$19 Per Person**

Choose up to two of our Italian Gourmet Pizzas:

Italian: pepperoni & sausage crumbles  
Works: sausage, pepperoni, and veggies  
Cheese: a delicious three-cheese blend.  
Blend of spring mix and lettuce, tomatoes, onions, cucumbers, cheddar cheese, and two dressing choices.

## HOT SANDWICH BUFFET

**\$17 Per Person**

*Pick two proteins*  
Shredded hot beef, shredded chicken, sliced ham, pulled pork, sloppy joes, potato chips, pasta or potato salad, baked beans, served on potato rolls

## TACO / NACHO BUFFET

**\$18 Per Person**

Shredded chicken, ground beef, nacho cheese, lettuce, shredded cheese, fresh pico de gallo, salsa, sour cream and tortilla chips, soft taco shells

## PICNIC BUFFET

**\$17 Per Person**

Brats, hamburgers, buns, assorted sliced cheese, lettuce, tomato, onions, pickles, baked beans, coleslaw and chips

Available for groups of 50 people or more.

An additional \$3.00 per person will be added for a buffet for fewer than 50 people

## SANDWICHES

### CHICKEN SALAD – \$14

Chefs made chicken salad served on nine-grain bread.

### CHICKEN CAESAR WRAP – \$13

Grilled chicken breast strips, romaine lettuce, diced tomatoes, parmesan cheese and caesar dressing; served in a spinach tortilla.

### TURKEY PEAR – \$13

Sliced turkey breast, pear, dijon mustard, brie cheese, bacon, arugula on nine-grain.

All lunch menu selections include coffee and tea. Add soda for an additional \$3.00 per person.

# Dinner Buffets

Minimum of 50 people. \$2 added per person for fewer than 50.

## \$23/PER PERSON

*House Salad with ranch  
Dinner Rolls with butter  
2 side selections  
2 entrée selections  
Coffee, Tea, Milk*

## \$27/PER PERSON

*House Salad with ranch  
Dinner Rolls with butter  
2 side selections  
3 entrée selections  
Coffee, Tea, Milk*

## ENTRÉE SELECTIONS

### TENDERLOIN TIPS

Slow roasted beef tips with mushrooms, onions, peppers and gravy

### GLAZED HAM

Sliced honey ham

### STIR FRY

Seasonal fresh vegetables, sautéed and topped with our own stir fry spices served over rice. Choose from tenderloin beef tips or breast of chicken.

### TUSCAN CHICKEN

Grilled chicken topped with spinach, sun-dried tomatoes, spinach, onions and artichokes. tossed in white wine garlic cream sauce. topped with parmesan cheese.

### CHICKEN PICATTA

Grilled chicken, topped with chefs' picatta sauce.

### CHICKEN MARSALA

Grilled chicken breasts, onions and mushrooms, marsala wine sauce, topped with parmesan cheese.

### ROSEMARY ROASTED CHICKEN

Bone-in chicken breast, thigh, leg and wing topped with rosemary demi-glace.

### ROASTED TURKEY

Sliced roasted turkey topped with gravy

### BRUSCHETTA CHICKEN

Pan seared chicken, topped with diced tomatoes, onions, basil, mozzarella and parmesan cheeses; drizzled with balsamic reduction

### MAC N' CHEESE

Cavatappi noodles tossed in creamy cheese sauce and garnished with bread crumbs.

### CHICKEN PARMESAN

Chicken breasts topped with marinara; mozzarella and parmesan cheeses. Served over penne noodles.

### MAHI MAHI

Blackened mahi mahi topped with fresh fruit salsa.

### SALMON

Teriyaki or white wine dill sauce, and served over seasoned wild rice.

### BROILED HADDOCK

Haddock loins topped with our house made white wine lemon and thyme sauce.

### VEGETABLE PRIMAVERA

Penne noodles and fresh vegetables tossed in a pesto alfredo. Topped with parmesan cheese.

## SIDE SELECTIONS

*Redskin Mashed Potatoes  
Roasted Dill Baby Red Potatoes*

*Seasonal Vegetables  
Seasoned Wild Rice  
Jasmine Rice*

*Rice Pilaf  
Glazed Carrots  
Sweet Corn*

## CARVING STATION OPTIONS

Prices per person

*Turkey \$6  
Ham \$6*

*Pork \$7  
Tenderloin \$8*

*Prime Rib \$10*

# Themed Dinner Buffets

## **SOUTHERN BBQ**

**\$25 per person**

*BBQ beef brisket tips*  
*Maple pecan chicken*  
*BBQ pulled pork with buns*  
*Southern style corn*  
*Corn bread muffins*  
*Garlic mashed potatoes*  
*Sweet baked beans*  
*Creamy cole slaw*  
*Salads with ranch*

## **COUNTRY STYLE**

**\$23 per person**

*Roasted chicken*  
*Beef tenderloin tips*  
*Sliced honey glazed ham*  
*Chef's stuffing*  
*Green beans*  
*Mashed potatoes with gravy*  
*Coleslaw*  
*Dinner rolls*  
*Salads with ranch*

## **WISCONSIN PICNIC**

**\$21 per person**

*Brats and burgers*  
*BBQ chicken sandwiches*  
*Broccoli slaw*  
*Wisconsin potato salad*  
*Seasonal fresh fruit*  
*Bush's baked beans*  
*Potato chips with French onion dip*

## **TACO / NACHO BAR**

**\$20 per person**

*Shredded chicken*  
*Ground beef*  
*Lettuce*  
*Shredded cheese*  
*Nacho cheese sauce*  
*Fresh pico de gallo*  
*Jalapenos*  
*Salsa*  
*Sour Cream*  
*Tortilla Chips*  
*Soft taco shells*

## **HEAVY ASSORTED APPETIZERS**

**\$1,050 / 50 PEOPLE**

*Chicken salad croissants*  
*Hot shredded beef sandwiches*  
*Pulled BBQ Pork*  
*Cheese and sausage tray*  
*Vegetable tray*  
*Fruit tray*  
*Tortilla chips and garden salsa*  
*Ham / Pickle / Cream cheese roll ups*  
*BBQ meatballs*  
*Spinach dip*  
*House-made guacamole*  
*Tomato bruschetta on crostinis*

## **ITALIAN**

**\$22 per person**

*Pick three proteins*  
*Chicken Parmesan*  
*Sicilian Meatballs*  
*Chicken Alfredo*  
*Tuscan chicken*  
*Mediterranean ravioli*  
*Bruschetta chicken*  
*Garlic bread*  
*Seasonal vegetable blend*  
*Salads with Italian*

# Plated Dinners

All selections include a house salad with ranch, rolls and coffee.  
Upgrade to Caesar salad for an additional \$1.00 per person.

## BEEF AND PORK SELECTIONS

### TENDERLOIN TIPS

Slow roasted beef tips with mushrooms, onions, peppers and gravy.  
\$23

### TENDERLOIN

Tenderloin topped with mushroom bordelaise.  
\$32

### TENDERLOIN AND CHICKEN

Tenderloin topped with mushroom bordelaise, paired with tuscan chicken.  
\$36

### TENDERLOIN AND SHRIMP

Tenderloin topped with mushroom bordelaise. Paired with a butter and garlic shrimp skewer.  
\$39

### PRIME RIB

Slow roasted prime rib with horseradish cream sauce.  
14 OUNCE - \$35

### PORK MEDALLIONS

Pork medallions wrapped in smoked bacon topped with your choice of maple butter or chefs bbq sauce.  
\$21

### BOURBON PORK CHOPS

Seared pork chops topped with sweet bourbon glaze.  
\$22

## SEAFOOD SELECTIONS

### BLACKENED CITRUS SALMON

Blackened salmon, topped with house fruit salsa  
\$25

### SALMON

Eight ounce salmon topped with teriyaki or white wine dill sauce.  
\$23

### MAHI MAHI

Blackened mahi mahi filets topped with fruit salsa  
\$22

### HADDOCK

Baked haddock topped with chefs white wine, lemon & thyme sauce.  
\$21

### WILD COD PICATTA

Broiled and lightly seasoned, topped with our chefs picatta sauce.  
\$24

### MEDITERRANEAN COD

Seared cod loins, blistered tomatoes, basil, garlic white wine sauce.  
\$22

## POULTRY SELECTIONS

### SPINACH AND BRIE CHICKEN

Chicken breast stuffed with spinach, brie, and sun dried tomatoes. Topped with chef's picatta sauce.  
\$22

### ROYAL HERBED CORDON BLEU

A lightly seasoned and breaded chicken breast stuffed with ham, swiss, and spices. Topped with bechamel sauce and parmesan basil crumbs.  
\$22

### GOUDA AND PROSCIUTTO CHICKEN

Chicken breast stuffed with smoked gouda, prosciutto, and asparagus; then topped with a garlic cream sauce.  
\$24

### CAPRESE CHICKEN

Chicken breasts stuffed with house made brushetta mix, fresh mozzarella and pesto; topped with balsamic reduction.  
\$24

### SALTIMBOCCA CHICKEN

Chicken breast stuffed with sage, provolone, and prosciutto, topped with chefs beurre blanc.  
\$24

### ROSEMARY CHICKEN

Oven roasted rosemary seasoned chicken topped with rosemary demi-glaze.  
\$21

Above dinner selections include your choice of redskin mashed potatoes, twice baked potato, sweet pea parmesan risotto, sweet potato mashed, seasoned wild rice, rice pilaf; and seasonal fresh vegetables.

## PASTA SELECTIONS

### BUTTERNUT SQUASH RAVIOLI

Cheese filled ravioli topped with sautéed butternut squash and a vodka cream sauce - \$20

### MUSHROOM RAVIOLI

Mushroom stuffed ravioli, sautéed mushrooms and onions, sun-dried tomatoes, and asparagus. Topped with a garlic herb cream sauce.  
\$22 with shrimp  
\$21 with chicken or tofu  
\$19 No protein

### TUSCAN PASTA

Penne pasta topped with spinach, sun-dried tomatoes, spinach, onions and artichokes; tossed in white wine garlic cream sauce. Garnished with parmesan cheese.  
\$22 with shrimp  
\$21 with chicken or tofu  
\$19 no protein

### LOBSTER RAVIOLI

Lobster and cheese-filled raviolis in a lobster cream sauce. Garnished with parmesan cheese and scallions - \$22

### MEDITERRANEAN RAVIOLI

Three cheese raviolis - topped with blistered tomatoes, basil, garlic white wine sauce.  
\$22 with shrimp  
\$21 with chicken or tofu  
\$19 No protein

### STIR-FRY

Seasonal fresh vegetables sautéed in stir fry sauce. Served over a bed of rice.  
\$21 with beef or shrimp  
\$20 with chicken or tofu  
\$18 no protein

# Children's Menu

**\$10 Per Person**

## **CHICKEN TENDERS**

Lightly seasoned chicken breast tenders baked to a golden brown and served with house-made ranch dressing

## **MAC & CHEESE**

A traditional kids favorite

## **CORN DOGS**

Mini hot dogs breaded and fried to a golden brown

*Above dinners served with your choice of French fries, mashed potatoes, or fresh seasonal vegetables.*

## **PASTA MARINARA OR PASTA ALFREDO**

Linguini noodles tossed in your choice of sauce and served with garlic toast

*All children's meals include a cup of seasonal fruit served prior to dinner service.*

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# Breakfast Menu

Available until 1pm

## CONTINENTAL BREAKFAST \$9

Muffins  
Donuts  
Apple and orange juice

Hot tea  
Coffee with creamers

*Below available for groups of 40 or more. If less than 40, an additional \$2 will be added per plate*

## SUNRISE BREAKFAST \$15 PER PERSON

*Scrambled eggs, bacon, sausage, hash browns, muffins. Orange and apple juice, hot tea, coffee and creamers*

## DELUXE BREAKFAST \$17 PER PERSON

*Scrambled eggs, bacon, sausage, hash browns, pancakes, fresh cut fruit, muffins. Orange and apple juice, hot tea, coffee and creamers*

## BRUNCH \$23 PER PERSON

*Scrambled eggs, bacon, sausage, hash browns, pancakes, fresh cut fruit, mashed potatoes, seasonal vegetables, beef tenderloin tips and choice of: Honey glazed ham, baked haddock with lemon and thyme, or roasted rosemary chicken . Orange and apple juice, hot tea, coffee and creamers*

## A LA CARTE

Coffee brewed \$25 per gallon (serves 36 cups)  
Assorted hot teas \$2.50 each  
Lemonade, iced tea, or punch \$30 per gallon (36 cups)  
Bottled juice - apple, orange or cranberry \$2.50 each  
Whole fresh fruit \$50 (serves 20)  
Milk \$15 per pitcher  
Canned soda \$2.50 each  
Bottled water \$2.50 each

## BAKERY

Muffins \$24/doz  
Danishes \$24/doz  
Donuts \$24/doz  
Assorted bagels with cream cheese \$29/doz

## OTHERS

Individual yogurt \$3.50 each  
Health and Energy bars \$4 each  
Fresh cut fruit \$65 (serves ~20)  
Hard boiled egg \$1.50 each

# Breaks & Snacks

## BREAK TIME

Pub Snack Mix  
*\$24/ serves 20*

Spicy Pub Snack Mix  
*\$27/ serves 20*

Gardettos  
*\$25/ serves 20*

Chex Mix  
*\$24/ serves 20*

Mixed Nuts  
*\$50/ serves 20*

Trail Mix  
*\$50/ serves 20*

Fresh Oven Baked Cookies  
*\$22/ per doz*

Chocolate Chunk Brownies  
*\$55/ per 20*

Assorted Bars & Desserts  
*\$45/ per 20*

FOUNDED IN  
TROLLEY SQUARE

## LATE NIGHT SNACKS - AVAILABLE AFTER 9PM

Assorted Pizzas  
*12" house made pizzas*  
\$16

Party Subs  
*Ham or turkey, cheese, lettuce,  
tomatoes. Served with the fixings*  
\$150 / per 50

Build Your Own Nachos\*  
*Ground beef or shredded chicken,  
nacho cheese, lettuce, tomatoes,  
sour cream and salsa*  
\$110 feeds 25

Tailgate\*  
*Your choice of hotdogs or mini burgers  
with all the fixings*  
\$185 / per 50

Fresh Cuts  
*Cheese, sausage, fresh cut vegetables, and  
seasonally fresh fruit*  
\$115 /per 25

Crostini Bar  
*Toast points, house made pesto hummus,  
guacamole, olive tapenade and  
bruschetta*  
\$130/ per 50

Wing Station\*  
*Wings served with two of your  
favorite sauces:  
BBQ, Ranch, Teriyaki,  
Bleu Cheese, or Thai Chili*  
\$110 / per 50

\*Limit two hot items per event.

# Desserts

Minimum ordering increments of 16 pieces per item

## BARS AND BROWNIES

\$55 per 32 pieces

*Luscious lemon squares*  
*Chocolate chunk brownies*  
*Chocolate peanut butter*  
*Seven layer*  
*Assorted petit fours (qty 48)*

## MINI CUPCAKES

\$90 per 36 pieces

*Chocolate*  
*Vanilla bean*  
*Red velvet*

## CHEESECAKE

\$72 per 16 pieces

*Plain*

*Add strawberry or blueberry for an additional \$1.50 per person*

*Turtle for an additional \$2.00 per person*

## DESSERT PHYLLO CUPS

Per 50 pieces

\$50

*Chocolate mousse and strawberry*  
*Cookies and Cream*

\$65

*Apple pie with cinnamon and caramel*  
*Cookies and Cream*  
*Smores*

\$75

*Cheesecake (strawberry or blueberry)*  
*Turtle - chocolate and caramel drizzle topped with pecans*

# Beverages

## WINES

### HOUSE WINE

Glass - \$6    Bottle - \$22  
White Zinfandel  
Moscato  
Pinot Grigio  
Chardonnay  
Sauvignon Blanc  
Cabernet Sauvignon  
Pinot Noir  
Merlot

### PREMIUM WINE

Glass - \$8    Bottle - \$28  
Riesling  
Moscato  
Pinot Grigio  
Chardonnay  
Sauvignon Blanc  
Cabernet Sauvignon  
Pinot Noir  
Merlot  
Shiraz

## BEER

*Others Available Upon Request*

DOMESTIC - \$5 & UP

### HALF BARRELS

*Others Available Upon Request*

IMPORTED AND CRAFT -  
\$6 & UP

Domestic - \$275  
Specialty - \$300 & Up  
Imported and craft - \$325 & Up

## CHAMPAGNE

House - \$22  
Premium - \$28 & up

## COCKTAILS

Call - \$6  
Top Shelf - \$7 & up

## NON-ALCOHOLIC

Soft Drinks - \$2.5  
Coffee - \$25 per urn (36 cups)  
Milk - \$2

# Beverage Packages

Available at 5pm or later

Beverage Packages available for groups of 100 or more

### HOUSE BAR PACKAGE

*Includes one type of domestic tap beer, choice of house wine and soft drinks.*

**\$11 per person**

### CALL BAR PACKAGE

*Includes call brand cocktails, one type of domestic tap beer, house wine and soft drinks.*

**\$16 per person**

### PREMIUM BAR PACKAGE \$23 PER PERSON

*Includes call and premium brand cocktails, one type of domestic tap beer, house wine and soft drinks.*

**\$23 per person**

Add another domestic tap beer \$1.5 per person

Add any specialty beer \$2 per person  
(minimum of 125 people)

Add any craft or imported beer \$2.5 per person  
(minimum of 125 people)

Unlimited Soda

Ages: 11-20 years old \$7 per person

3-10 years old \$2.50 per person

## A LA CARTE

Lemonade / Punch- \$26 / gallon, two gallon minimum order

Alcoholic punch or lemonade \$36/gallon, two gallon minimum order

Mimosa Bar- Champagne and Orange Juice, \$36/ gallon, two gallon minimum order

Mimosa Bar-Champagne, Orange, Cranberry, or Grapefruit Juice (pick 2), \$42/gallon, two gallon minimum order

Iced Tea-\$20/ gallon, two gallon minimum order

Bottled Juice-Apple or orange- \$2.50 each

Coffee -\$25 (36 cups)

Hot Tea-\$2.50 each (2 packets)