

Karaoke

Bands

Wing Parties

Birthday Parties

Packer Specials

Badger Specials

Brewer Specials

Having a Party?

Check us out and have your party here. Inside or outside on our deck.

We can provide everything you need for a no hassle good time.

Call for details.

Restaurant

Bar

Catering Services



N2519 State Highway 15

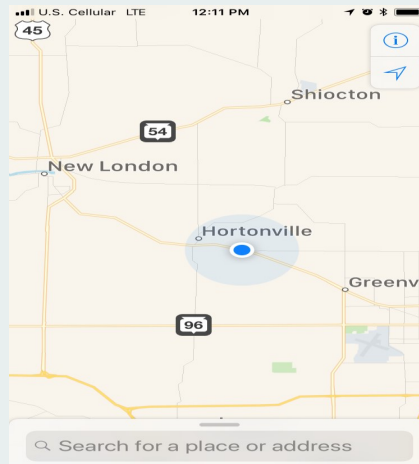
Hortonville, WI 54944

P—920-779-3110

C—920-750-8671

DugoutPubAndGrub.com

dugoutpub@ymail.com



**Grill Hours:**

**Monday-Thursday - 3-9**

**Friday - Sunday 11 -9**

**To Go orders are welcome**

**779-3110**

**Daily Specials (In-house only)**

**Sunday**

½ Broasted Chicken Dinner \$8.95

**Monday**

\$1.50 Burgers

**Tuesday**

Mexican Night

**Wednesday**

Cooks Choice

**Thursday**

Pizza Specials \$3.00 off pizzas

**Friday**

Fish Fry

**Happy Hour**

Drink specials Monday thru Thursday

3pm – 6pm

Pool  
Darts  
Leagues  
Trivia  
Bingo  
Tournaments  
Cook offs



## The Bull Pen

“Outdoor Tiki Bar”  
Available for private parties  
Huge deck with lots of seating  
Outdoor bands  
Horseshoe pits  
Bean bag games  
Ladder ball games  
Fire Pit  
Motorcycle Parking



## Catering Services



We are a full service catering business established in 2001.  
Serving a wide variety of home-made foods for any size event.

Weddings  
Anniversaries  
Rehearsal dinners  
Birthdays  
Corporate picnics  
Graduations  
Or any occasion

## dinner buffet menu

Dinner rolls, butter, gravy and disposable tableware is included. 25 guest minimum.

Chicken (Oven baked or Broasted) 13.99

Chicken and Baked ham 14.99

Chicken and Tenderloin tips 15.99

Chicken and Cod 14.99

Our most popular combination is as follows:  
mashed potatoes with gravy, homemade dressing, corn, cole slaw, rolls and butter.

Or choose 3 of your favorites:

Additional sides are \$1.00 pp

mashed

parsley baby

baked potato

white rice

egg noodles

homemade dressing

mom's potato salad

pasta salad

italian pasta salad

garden pasta salad

fresh fruit (in season)

cucumber salad

broccoli/cauliflower salad

tossed lettuce

coleslaw

orange fluff

watergate salad

carrots

green beans

french styled green beans

baked beans

corn

peas

california blend

broccoli/cauliflower with cheese

## outdoor events

Wisconsin Picnic: 1/4# hamburgers, brats, potato salad, baked beans, cole slaw, potato chips, buns, condiments. 11.99

## design your own menu

\$11.99 per guest. additional items may added

entrées - select any two from the following:

**1/4 lb. hamburgers**

**boneless chicken breasts**

**bratwurst**

**jumbo hot dogs**

**sloppy joe's**

**shredded beef**

**shredded pork**

**shredded turkey**

side dishes - select any 3 salads and sides:

all packages include bagged chips and condiments

## conditions for all grilled on-site menu packages

we are unable to provide on-site grilled foods for parties of under 50 guests. We will grill at the restaurant and deliver to site. call us for details. all packages are grilled on site and include serving staff, chafers, tables and covers, utensils and condiments. all packages feature unlimited dining for up to one and a half hours, one hour for picnics under 100. there is a service charge that covers the cost of product liability insurance, staff, equipment and transportation. this fee varies depending on the distance traveled and the length of food service.

## beverages

**canned soft drinks** \$2.00 per can

sprite, pepsi, diet pepsi, dr. pepper, root beer, mountain dew, diet mountain dew

**lemonade** - \$6.00 per gallon

**bottled water** (16.9 oz) \$1.00 per bottle

**fresh-brewed coffee** \$6.00 per gallon (about 10 8 oz. cups)

regular and decaf coffee

Prices and availability subject to change

# catering menu



C – 920-750-8671

[www.DugoutPubAndGrub.com](http://www.DugoutPubAndGrub.com)

[dugoutpub@ymail.com](mailto:dugoutpub@ymail.com)



## **sandwich buffets**

### **deli buffet**

\$11.99 per guest

Includes lettuce, tomato, onions, pickles, mayonnaise, yellow mustard and potato chips,

choose three meats – turkey, roast beef, ham, tuna salad, chicken salad, egg salad

choose two cheeses - swiss, american, pepper jack,

assorted breads included - wheat, white, potato bun

choose two salads

### **hot sandwich buffet**

\$11.99 for one meat, \$12.99 for two meats per guest

Includes one salad, one vegetable, pickle spear and bagged chips.

choose your meat – bbq beef, bbq pork, bbq chicken, shredded beef, shredded pork, shredded turkey, ham, brats, burgers, hot dogs, sloppy joes, chicken breasts.

### **make your own salad bar**

\$10.99 per guest, 20 guest minimum

Includes shredded lettuce, shredded cheese, tomatoes, cucumbers, bell peppers, crumbled eggs, red onions, carrots, peas, and croutons. served with ranch and French.

### **baked potato bar**

\$9.99 per guest. Limit two per guest

Baked potatoes, chili sauce, diced ham,, cheddar cheese, salsa, butter, sour cream and chives. Includes a tossed salad.

## **build your own hot dog!**

\$9.99 per guest Limit two per guest.

jumbo hot dogs, fresh bakery buns. pasta salad and bagged potato chips. condiments include sauer kraut, onion, relish, pickles, ketchup, and mustard.

### **pasta buffet**

\$13.99 per guest.

Linguini noodles served with chicken alfredo sauce and spaghetti with meat sauce.

Includes a tossed salad and bread sticks.

### **taco bar**

\$13.99 per guest. Limit 3 per person

seasoned ground beef, shredded lettuce, shredded cheese, onions, tomatoes, black olives, jalapenos, sour cream, taco sauce, hard and soft shells. Includes chips and salsa.

## **sweet tooth**

*\*Decorated sheet cakes and bars for special occasions. Market prices.*

### **cookies**

#### **fresh baked cookies**

chocolate chip, peanut butter, m & m, sugar, and oatmeal. Mix for an assortment.

#### **sheet cakes, bars, and brownies**

cake quarter sheet (will serve 15 – 18 guests)

half sheet (will serve 30 – 36 guests)

full sheet (will serve 60 – 72 guests)

brownies and bars – half sheet

full sheet

## **appetizers**

### **chilled**

**cheese and sausage** - small \$39.99, large \$59.99

**fresh vegetables and dip** – small \$20.99, large \$44.99

**fresh fruit** – market price

**shrimp dip** – small \$14.99, large \$24.99

**taco dip** – small \$14.99, large \$24.99

**spinach dip** – \$24.99

**south of the border roll up** \$39.99 (50), \$99.99 (150)

seasoned ground beef, salsa, cheddar cheese, shaved red onion and thousand island rolled in a tortilla wrap and sliced into pinwheels

**ham roll up** #39.99 (50), \$99.99 (150)

wrapped around an onion or pickle with cream cheese.

**deviled eggs** - \$39.99 (50), \$99.99 (150)

**chips and dip** - \$7.99 pound

**tortilla chips and salsa** - \$7.99

### **hot**

#### **wings**

signature hot wings; served with a trio of dipping sauces: choose from traditional, buffalo, hot sauce, bbq, teriyaki or sweet chili sauce \$8.99 pound

#### **meatballs**

cocktail meatballs in your choice of barbecue sauce, swedish, sweet and sour or classic brown gravy \$8.99 per pound

**cocktail sausages** – in barbecue sauce or brown gravy \$8.99 per pound

#### **chicken strips**

lightly fried chicken tenderloin fillet served with ranch, bbq or honey mustard sauce \$8.99 pound





## **Funeral Menu**

\$12.95 per person. Choose one item from each category.

Buns, pickles, plates and utensils are included. Desserts and beverages are available for an additional cost.

### **Meats:** (Based on 1 ½ sandwiches pp)

Meatloaf  
Baked Ham  
Grilled Chicken breast  
Shredded Hot Beef  
Shredded Hot Pork  
Shredded Hot Turkey  
Sloppy Joes

### **Potatoes**

Mashed Potatoes  
Potato Salad  
Cheesy Hash Browns  
Scalloped Potatoes  
Baked Potato

### **Vegetables**

Baked Beans  
Carrots  
Corn  
Green Beans  
Peas

### **Salad**

Cole Slaw  
Fruit Salad with Glaze  
Watergate Salad (Jell-O Salad)  
Oriental Salad  
Pasta Salad

\$1.00 more for a second meat. No Food will be left behind. The invoice will be for the number of people quoted or actual people served if over the quoted amount. Tax and tip are not included in the above price. I can be contacted directly at 920-750-8671.



Hortonville, WI

## Catering Contract

*N2519 State Highway 15*

*Hortonville WI 54944*

*Phone 920-779-3112*

*Email: DugoutPub@ymail.com*

*http://www.DugoutPubAndGrub.com*

Customer's Name: \_\_\_\_\_

Full Address: \_\_\_\_\_

\_\_\_\_\_

Date of Function: \_\_\_\_\_ **Buffet Service time from:** \_\_\_\_\_ **to:** \_\_\_\_\_

Location of Function: \_\_\_\_\_

Type of Event: \_\_\_\_\_ Tax Exempt #: \_\_\_\_\_

**Guaranteed Total # of Guests:** \_\_\_\_\_ **Retainer Fee: \$** \_\_\_\_\_

Contact Name: \_\_\_\_\_ Contact Number: \_\_\_\_\_

Email: \_\_\_\_\_

Location Fee if applies (and/or travel expenses): \_\_\_\_\_

Menu Selections (subject to change): \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Special Amenities: \_\_\_\_\_

\_\_\_\_\_

## **General Information and Policies**

Our professional resources in culinary and service skills afford you complete assurance that all commitments will be carried out to your satisfaction. The staff of The Dugout will endeavor to make your event worry-free and enjoyable for client and all guests attending. In order to ensure you and your guests of a well-organized function, we must ask that we both adhere to the following catering policies:

### **Payments and Retainer Fee**

Billing arrangements for all events must be made in accordance with catering policies. There is a 20% retainer fee on all events, unless prior arrangements have been made with our catering coordinator. We accept cash, checks, money orders and most credit cards. Checks should be made out to **The Dugout** and mailed to N2519 State Highway 15, Hortonville, WI 54944. If we receive a payment for services via check and that payment bounces with our bank you will be responsible for a \$30.00 fee. Credit cards are subject to a 3% processing fee. The buffet setup includes: buffet tables w/white plastic table cloth, plastic utensils, Styrofoam plates, napkins, and clean-up of that area. Extra service staff may be needed from time to time depending on the menu and most of the time they are figured into the cost of the food, but at times we may need to add an extra staff charge which will be agreed upon by both parties. If plated service is desired there will be an additional \$2.00 charge per person.

### **Guarantees**

The coordinator must be notified of the exact number for which you wish to guarantee services for not later than five working days before the event. In the event a guarantee service number is not received, the original estimated attendance count will be prepared and charged. Billing will be in accordance the actual number served or the guaranteed number, whichever is greater. There is a 20 person minimum charge.

### **Buffet Service time**

The buffet will be set up and the food will be ready to go between the agreed time frame. There is a \$100/hour charge for client induced delays beyond the contracted meal service start time, and an extra \$50/hour charge for service time going past the agreed time frame. This will be in 15 minute increments. Typically, time can be allotted as 45 minutes for parties less than 60 and 1 hour over 60. Other arrangements can be made if more time is needed.

### **Taxes**

All applicable state and local taxes will be imposed and paid by the client. If the client's organization is tax exempt, the caterer must receive a certificate reflecting the client's exemption status not later than five working days before the event. If the caterer does not receive this certificate, the client agrees to pay all taxes associated with the event.

### **Cancellations**

If the client cancels a contracted food event, the caterer can retain 50% of the retainer fee as liquidated damages, up until one month prior to the event. Less than one month from the event date the caterer can retain the entire retainer fee as liquidated damages.

### **Portion Sizes**

Our menu items are sold on a per guest basis, with portion sizes having been determined by our experienced catering staff. We do bring extra food along in case there are unexpected guests. If you would like information regarding exact quantities, please do not hesitate to ask our catering coordinator.

### **Leftover Food**

When we are on location to serve food, we usually carry more than we expect to serve. Most of the time we have extended food temperatures and holding conditions to a point that we **will not** release leftover food to you or your guests. This policy is required by the Department of Health. We trust you will co-operate.

### **Service Charge**

A service charge of 15% and will be added to the invoice. Delivery charges may apply depending on location. Gratuities will be accepted and turned over to your servers.

## Catering Contract

1. I, Patron, agree to pay for all guests attending but not less than for the number of guests guaranteed. Arrangement for additional guests and menu changes must be made at least five (5) days prior to the functions and such final guarantee, whether oral or written, shall be binding on patron as if originally guaranteed. In no event shall guarantee be less than originally agreed upon.
2. No event will be permitted to run over the time agreed upon without Caterer's approval. Caterer reserves the right to make reasonable additional charges for events running beyond the service time agreed upon. The agreed charge is \$50.00 per hour. There is also a \$100/hour charge for client induced delays to the contracted meal service start time.
3. In the event patron cancels or otherwise breaches this agreement, Caterer shall retain 50% of the retainer fee and/or any reasonable out-of-pocket expenses incurred by Caterer up until one month prior to the event. If the time frame is less than one month from the event date Caterer can retain the entire retainer fee as liquidated damages.
4. Any balance due will be paid in cash, money order, check, credit card or on-line credit card within five (5) days of the start time of function.
5. Delinquent Accounts - we reserve the right to assess finance charges on any amount unpaid when due at an interest rate of 1 ½% per month or the maximum rate permitted by law.
6. In the event that the caterer must seek legal remedies to complete execution of this contract, the client agrees to pay all reasonable attorney fees.
7. When patron wants to supply any food to be brought on the premises, patron must secure oral or written approval of Caterer before such food will be allowed on the premises.
8. Caterer reserves the right to substitute items that become unavailable in the open market or that exceeds reasonable market costs. Caterer will notify patron for approval if time allows.
9. Caterer and/or its agents will be liable for any damage to property entrusted to its employees, for the loss of any property by theft or otherwise. Patron assumes responsibility for any damages to any property rented to patron that may be caused by patrons, members, guests or invitees.
10. Caterer shall have no responsibility or liability for failure to supply any services when prevented from doing so by strikes, accidents or any cause beyond Caterer's control, or by orders of any governmental authority, except to return said retainer fee within sixty (60) days.

This agreement constitutes the entire agreement between the parties. No modifications or cancellations thereof shall be valid nor of any force effect unless in writing signed by the Caterer. The undersigned acknowledges that (s)he has read and accepted all the terms of this CATERING AGREEMENT and has executed this Agreement on the:

(Date) \_\_\_\_\_ and by returning it along with the retainer fee within ten (10) working days. Failure to comply will risk securing the aforementioned contracted day of function. Please return all 3 pages.

\_\_\_\_\_  
Patron

DATE \_\_\_\_\_

\_\_\_\_\_  
Patron

DATE \_\_\_\_\_

\_\_\_\_\_  
Caterer

DATE \_\_\_\_\_